



TONKATSU FUMIZEN



Tonkatsu Fumizen
Franchise offer
2019

Tonkatsu (Pork cutlet)

Pork cutlet, is a Japanese dish which consists of a breaded, deep-fried pork cutlet. The two main types are fillet and loin. It is often served with shredded cabbage.



Tonkatsu goes well with “Tonkatsu sauce”

Tonkatsu Sauce mainly consists of vegetables and fruits such as tomatoes, prunes, dates, apples, lemon juice, carrots, onions, and celery. It also includes more than 10 kinds of spices along with soy sauce, vinegar, and sugar.



Cutlet, not only pork! Seafood, Vege too!

This deep fried “Cutlet” is good with seafood such as prawn, scallops, oyster, horse mackerel and vegetables such as pumpkin, eggplant, mushroom, carrot and many others.



Since 1975 40 years of Pork cutlet restaurant.

Fumizen is located at Hotel New Otani, which is recognized one of the top luxury, authentic hotel in Tokyo, opened 1964.

Hotel New Otani has been widely acclaimed for the quality of its services and business operations, earning it the honor of being selected as the primary venue for all of the three previous Tokyo summit meetings.

Fumizen has been serving for its VIP guests for 40 years.

And also Fumizen has been serving “Bento” to House of Councillors, The National Diet of Japan for long years as official food supplier.

We do hope to serve our authentic taste in your country.



Pork loin cutlet



“Katsu don” pork cutlet rice bowl



Pork fillet cutlet



Assorted Seafood Fried



Sashimi dish



Pork “Shabu-shabu” hotpot

And many more!



Pork cutlet bento



Pork cutlet and prawn cutlet bento



Cutlet "Makunouchi" bento



Pork cutlet bento



Pork cutlet sandwich

1. Authentic cuisine, 40 years in the heart of Tokyo

- Fumizen is loved and patronized by gourmet people at a high-end hotel, “Hotel New Otani” for 40 years.
- All the dishes are made from fine ingredients and carefully cooked by a chef of great long experience.



2. Restaurant and take away

- Fumizen serves wide variety of restaurant menu and also serves Bento and Pork cutlet sandwich.
- It is good to combine the business of restaurant and kiosk, delivery business.



3. Not only Pork cutlet

- Fumizen serves Pork cutlet menus and also serving traditional Japanese cuisine such as
- Sashimi, sushi
- Shabu shabu hotpot.
- This wide variety of traditional Japanese menu attracts more customers.



Premise: 150 sqm: 56 seats

Franchise fee

Contract fee	JPY4,000,000
Royalty	5% of sales

Facility

design Fee	JPY2,000,000
Kitchen Equipment**	JPY4,000,000
Other Equipment (dishes, uniforms, and others)	JPY2,000,000

Training Fee

Initial Training Fee	JPY1,000,000
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Construction

construction**	JPY20,000,000
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**Above numbers may vary since these numbers are based on business in Japan.

*****Not include Japanese trainer expense, Airfare , hotel etc.

For more franchising information,
please contact FUMIZEN
Fumizen franchise representative.

FUMIZEN Co., Ltd.

Website:

Franchise Inquiries: info@beat-int.com

Web site: <http://www.natural-fs.com/fumizen/english/>

Address: Japan Office: Hotel New Otani 1F , 4-1, Kioicho, Chiyoda-ku,
Tokyo

Incorporated :

April 1977

Capital:

JPY 48,000,000

President and Representative Director.

Takeshi Watanabe