

Company Profile

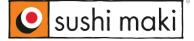
Spreading Goodness, That's How We Roll

June 2024



Our Story

In a sea of sushi snobbery, we had a revolutionary idea: democratize sushi by offering an intelligent, accessible and environmentally-conscious approach to dining. It's a simple and fresh mindset to sushi: make it fast, affordable, and high-quality with a great experience.



Our Commitment to Health & Environmental Awareness...

In 2012, Sushi Maki became the first national sushi chain in North America to become Marine Stewardship Council certified for sustainable seafood. Salmon is sustainably harvested from the leading aquacuglture fisheries. Our chicken and steak are all-natural, with no artificial ingredients or preservatives.

Since we opened our doors 22 years ago, Sushi Maki has become the premier, award-winning name in sushi throughout South Florida.



Let's partner together to change the way people eat, ONE ROLL, ONE BITE AT A TIME!

Core Values

These five core values embody Sushi Maki's culture, spirit & dedication to doing what's right





LEAD THROUGH SERVICE







25+ locations & growing!

- 275+ Team Members
- 6 Full-Service Restaurants
- 2 Airport Locations
- Sushi Shops: 12 Whole Foods Markets, 1 Baptist Hospital
- 3 of South Florida's Top Universities:

University of Miami, Florida International University, and Nova Southeastern University





At a Glance

- First MSC certified sustainable multi-unit sushi restaurant in the U.S.
- High quality, locally sourced ingredients
- Unique, freshly prepared Asian dishes
- Robust partnerships with natural grocery stores, local universities, hospitals and sporting venues
- Nationally ranked, award-winning airport restaurant





- BOCA RATON
- POMPANO BEACH

- MIAMI BEACH
- PEMBROKE PINES
- DELRAY BEACH

The Sushi Maki Difference

With MSC and ASC certified seafood & an ethos of healthy fare for all, Sushi Maki maintains its mission of incredible food from credible sources.



ENVIRONMENTAL STEWARDSHIP / SUSTAINABLE SEAFOOD

- First sushi chain in the United States to earn Marine Stewardship Council certification for sustainably sourced seafood
- Salmon is ASC-certified and sustainably harvested from leading aquaculture fisheries

HEALTHY, ALL-NATURAL INGREDIENTS

- Chicken & steak are certified all-natural; antibiotic-free and hormone-free
- · No artificial ingredients or preservatives in the sushi bar
- Long-standing and expanding relationship with Whole Foods Markets, leading purveyor of all-natural and organic foods

BRAND RECOGNITION

- Well known throughout South Florida and to national and international travelers through our Miami Int'l Airport location and university locations
- Strong brand recognition; unique brand voice shines

EXTENSIVE PRODUCTION & LOGISTICS SUPPORT

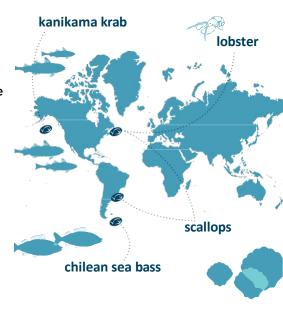
- ullet 5,000 sq foot, Steritech and NSF inspected facility
- Fleet of refrigerated trucks for delivery and catering
- State-of-the-art kitchen and equipment, including sushi robots

Certified Sustainable

Sushi Maki is the first MSC certified multiunit sushi restaurant company for sustainable seafood.

- · chilean sea bass
- kanikama krab (surimi)
- lobster
- scallops, bay & sea





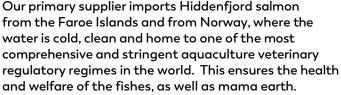
Sustainably Raised Salmon











Our longstanding relationship with this widely respected and recognized salmon importer allows us to request inspection and quality reports, ensuring traceability.



The first Sushi Maki opened in 2000

BUT THE STORY STARTS LONG BEFORE THAT...





Sushi Maki's success is the result of a 40+ year long journey that began with Canton Restaurants in 1975.

- Multi-Generation Family Owned Business
- South Florida Natives with a sincere commitment to the community
- Long term Conservative Philosophy of building enduring relationships

Man Behind the Sushi

As Founder and President, Abe Ng brings a lifetime of experience to the restaurant and sushi industry.



Abe Ng, CEO & CSO (Chief Sushi Officer)

EDUCATION & TRAINING

- · Cornell Hotel School
- · California Sushi Academy
- Sushi Chef Institute
- · Harvard Business School, OPM Program

HIGHLIGHTS OF NOTABLE ACHIEVEMENTS

- South Florida Food 50 Honoree Miami Herald, 2016
- EY Entrepreneur of the Year Florida Finalist Hospitality & Retail 2015
- Top Entrepreneurial Business of the Year, Finalist Greater Miami Chamber of Commerce 2015
- Merrick-in-the-Making "Innovator" Award Coral Gables Chamber of Commerce 2015
- Ultimate CEO
 South Florida Business Journal 2014
- Young Presidents Organization Miami Chapter Chair 2009
- Featured on Fox Business News National Public Radio, NBC









Our Restaurants

6 beautifully designed full-service restaurants in prime South Florida real estate

Coral Gables • South Miami Coconut Grove • Kendall Palmetto Bay • Dadeland

Our Sushi Stations

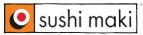












- Coral Gables
- **Pinecrest**
- South Beach
- Pembroke Pines
- Biscayne
- North Miami
- Downtown Miami
- Pompano Beach
- Davie
- **Boca Raton**
- Delray
- Ft. Lauderdale

On Campus: Universities

University of Miami & Florida International University



Say goodbye to the same sad sandwiches and boring pizza day in and day out; Sushi Maki brings true brain food to 3 of South Florida's top Universities.

Airport Restaurant





For those with time before their flight, Sushi Maki's fullservice restaurant at Miami International Airport offers a beautiful, high-design space to enjoy our sushi in peace!

AWARD-WINNING

Voted "Top 5 Best Airport Restaurant" by Travelers Today



BAPTIST HOSPITAL



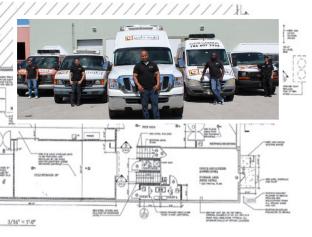


Sushi Maki is now located in the Baptist Hospital Hope Tower (across from ambulance bay).



Our Infrastructure

commissary in medley, florida



- State-of-the-art kitchen & equipment, including sushi robots
- Fleet of 12 refrigerated trucks
- 5,000 sq ft facility approved by the Florida Dept. of Agriculture
- 3,500 sq ft cold preparation rooms
- Warehouse designed to store dry, refrigerated and frozen items
- Annual Inspection 3rd Party Food Safety/ Sanitation





South Florida's Premier Sporting Venues









South Florida's Cultural Events















Hospitality Partners

















Concession Partners















Menu Items









Poke Bowls

Sushi Rolls

Tuna Poke Nachos

More Menu Items



Sushi Tacos



Bubble Teas



Volcano Fries



Canton Food Items



sushi maki

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