



[Appendix: List of sales facilities]

▽ Lounge & Dining

A dining facility that combines quality and convenience for entertaining and dining with guests and dignitaries from all over the world.

○ Lounge & Dining (Restaurant)



This restaurant offers a comfortable and elegant space that presents representative scenes of Japanese and international culinary culture together with the highest level of service to visitors from all over the world.

From inside the restaurant you can enjoy a panoramic view of Osaka Bay and a pleasant environment where you can feel the breeze and enjoy the cuisine to your heart's content. We look forward to welcoming you.

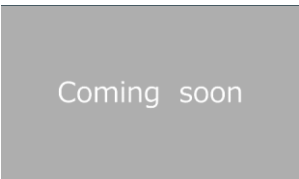
▽ East Gate Market Place

An area of shops selling goods located close to the East Gate to meet visitors' needs for souvenirs and food and beverage outlets that can act as a meet-up place.

▽ Ringside Marketplace East and West.

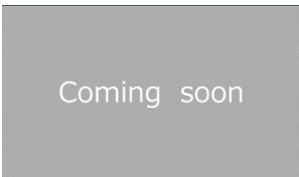
Located close to the Pavilions for Official Participants, this area is filled with food and beverage outlets which incorporate the ambience of the surrounding area and allow visitors to enjoy cuisine from around the world.

○ Indian curry shop (Restaurant)



We offer a variety of curries that are conscious of food diversity and the SDGs, as well as additive-free, allergen-free, and animal welfare. Through the familiar dish "curry," we will consider social issues regarding health and the environment, diversity in lifestyles and food culture. In addition, we will be demonstrating how to bake naan on site so that enjoy the "excitement" of homemade naan.

○ SEOUL Live! (Restaurant)



This casual restaurant is popular among young people and has a lively atmosphere that makes you feel like you've been transported to Seoul, Korea.

We offer popular menu items ranging from traditional Korean



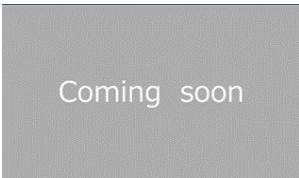
cuisine to the latest trends in Korean cuisine, allowing you to fully enjoy authentic flavours and Seoul culture.

○ **Osaka Halal Mughal EXPO 2025 Store** (Restaurant)



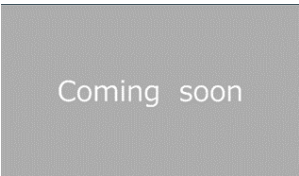
A food-diverse fast-food restaurant that caters to diverse food cultures is now available! With a wide variety of halal and vegan menu items, we break down food barriers and offer both healthy and delicious food. We look forward to serving you.

○ **Gyeongbokgung** (Restaurant)



We offer authentic Korean cold noodles, prepared by a Korean cold noodle master. You can fully enjoy the authentic taste and culture, and we will create a "real" and "traditional" Korean space where you can experience various Korean cultures such as dramas and K-POP at the same time.

○ **SAIGON YATAI** (Restaurant)



Vietnamese cuisine is loved around the world for its diversity and unique flavours.

With an emphasis on the use of fresh herbs, vegetables and seafood, the dishes are characterised by their balanced flavours and give customers a taste of 'Vietnamese' food culture and the diversity of its ingredients.

This restaurant offers a cultural experience with the atmosphere of Vietnam.

○ **Sustainable Food Court Osaka Noren Meguri - Food and Festivals EXPO** (Restaurant)



Osaka Gourmet Showcases Japan's Future to the World!

Osaka is a city of foodie delights, where traditional, long-established and authentic Osaka gourmet foods come together.

This restaurant will bring together Osaka's gastronomic delights together to showcase the culinary attractions of Osaka. Guests from all over the world will be treated to Osaka's culinary delights!



○ **TSUKUMO UDON EXPRESS EXPO 2025 Shop** (Restaurant)



We are proud of our thick iriko broth, made by adding iriko from the Seto Inland Sea to iriko from the Kujuku Islands in Nagasaki Prefecture, and slowly extracting the broth with rishiri seaweed from Hokkaido, and our noodles, which are very thirst-quenching. We recommend the meat udon that is slowly cooked in the restaurant in a sweet and spicy sauce, the tender toriten udon with chicken marinated in ginger and other spices, or the cool udon with shaved ice on a hot summer day. We also serve freshly cooked silver rice in a tempura bowl.

○ **Okoshiyasu Kyonokomichi - Kyoto's Crafts & Foods** – (Shop)



Kyoto's traditional techniques and elegant flavours will gather at the Expo venue every week! The Kyoto Product Exhibition Association was founded in 1949 and has celebrated its 75th anniversary. Approximately 160 long-established stores selling Kyoto's taste and crafts have joined, and in collaboration with Kyoto City, the Kyoto Chamber of Commerce and Industry, and the Kyoto City Tourism Association, they will hold "Kyoto Exhibitions" across the country, introducing famous products and promoting Kyoto's culture. We are promoting tourism. At the Expo venue, exhibitors that change weekly will offer venue-limited and advanced products in addition to standard products, so you can enjoy the experience as if you were actually walking through Kyoto, a city of tradition and innovation that represents Japanese culture. Please feel free to enjoy shopping.

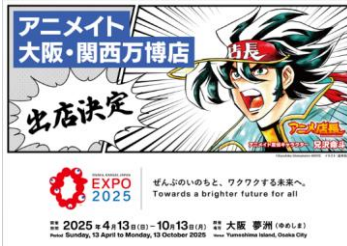
○ **K-POP SHOP Korean Wave Star World** (Shop)

Coming soon

There will also be a wide selection of rare Expo-exclusive products by Korean artists who are popular in both Korea and Japan that are not available in Japan, even online. In addition, there will be a selection of authentic Korean foods that are the hottest topic right now, such as popular Korean kimchi, ramen, snacks, seasonings, beverages, and health drinks.



○ **animate EXPO2025 STORE** (Shop)



For all things anime, choose animate! animate provides a wide range of character goods from anime, comics, and games, while hosting exhibitions that showcase popular Japanese anime titles, with fresh themes introduced regularly.

▽ **Water Plaza West and East Marketplace**

An area of quality food and beverage and retail outlets with a waterfront location.

○ **Hasshoku - Japanese fermented food dining hall** (Restaurant)



Fermentation Cafe HASSHOKU is a cafe restaurant themed around fermented foods. Our concept, 'The Power to Connect: Sky × Sea, Past × Present, Japan × World,' reflects our mission to bring people together through food and culture. The design of the cafe incorporates earthy tones, inspired by our location where the ocean meets the land, symbolizing the global connections we envision through the elements of sky and sea. The decor includes motifs of 'kura,' traditional Japanese storehouses, as a tribute to the cultural heritage of fermentation. We centre on fermented foods deeply rooted in Japanese culture, such as miso, soy sauce, and sake, which connect people and flavours. We offer a unique, safe, and sustainable way to enjoy food through a blend of old and new, with menus that adapt to contemporary tastes, health awareness, and diverse dietary needs. Our goal is to provide an approachable experience of 'new foods from the old' that bridges people and traditions.

○ **FamilyMart Expo 2025 STORE** (Shop)



"FamilyMart, Where You Are One of the Family" We offer a wide variety of products, including the popular "Famichiki", rice balls, sandwiches, snacks, beverages, and clothing, to make your shopping experience enjoyable. You are always welcome



at our store.

▽ EARTHTABLE - Future Diner

Located next to the Forest of Tranquillity, this area contains food and beverage outlets that lead the way to the future of food.

○ GF RAMEN LAB EXPO 2025 STORE (Restaurant)



Introducing a gluten-free ramen specialty shop supervised by Masuo Onishi, the owner of the popular ramen restaurant "Tsurumen Davis" in Boston, USA. Our noodles have been co-developed with Kenmin Foods, a leading rice noodle manufacturer with 75 years of experience. Made from rice, our gluten-free ramen achieves the unique "flavour" and "texture" characteristic of traditional ramen. Additionally, all ingredients, including the broth, chashu, and menma, are prepared in a completely gluten-free facility with strict quality control. Come and enjoy our 100% gluten-free ramen!

○ Terrace Nichirei (tentative name) (Restaurant)



The Futuristic Frozen Foods Restaurant! NICHIREI, the pioneer company in Japan to produce frozen foods, is opening a restaurant where you can experience the future of frozen cuisine inside the "EARTH TABLE - Future Diner" near the "Forest of Tranquillity". You can customize NICHIREI's original fried rice to your liking and have it stir-fried by an automatic cooking machine. Additionally, we plan to offer products perfect for hot weather, such as the new sensation "Cold Imagawa-yaki (classical round-shaped Japanese snack)," which can be eaten while still frozen. We look forward to welcoming you all to our restaurant.

▽ JAPAN Market

An area of bustling goods shops featuring local products, crafts and souvenirs with a sense of regional identity from all parts of Japan.

○ FUJIYA JAPAN SHORTCAKE LAB. since 1910 EXPO 2025 STORE (Shop)

Having over 100 years of history in selling shortcakes, FUJIYA is presenting a "Shortcake of the Future" that is both sweet to people and the Earth. We offer one-handed sweets and a variety



of Peko items that are exclusive to Japan. The popular “Peko Doll” will greet you in front of our store.

○ **souvenir JAPAN EAST EXPO 2025 STORE** (Shop)



This souvenir shop is filled with products that allow you to experience Japanese culture. They sell a wide variety of products, including magnets and pins with a Japanese design, folding fans, and chopstick sets.

○ **Kyo-tanba** (Shop)



This shop is known for its popular items, the "Yaki Pon" (roasted chestnuts) and "Kuro Mame Tea" (black soybean tea), made from carefully selected ingredients. The Yaki Pon from Kyoto-Tamba brings out the natural deliciousness of the chestnuts through a special "high-pressure roasting" method, offering a fragrant, toasty, and comforting flavour that you can fully enjoy. On the other hand, the Kyoto-Tanba "Kuro Mame Tea" is made with only high-quality domestic black soybeans, and it is carefully roasted by artisans to preserve its umami, smells, and roasted richness. These unique products, made with the distinctive qualities of Kyo-Tamba, are truly one-of-a-kind. Be sure to experience their exceptional flavours!

▽ **West Gate Marketplace**

An area where shops selling mainly food and goods from around Japan, Kansai, and Osaka, the host of the Expo, to promote the Expo to visitors from a wide area.

▽ **Wind Plaza Marketplace**

This area is close to the West Gate, the Transportation Terminal, Expo Arena, and Future Life Park, where the future can be felt.

○ **Gyukatsu Kyoto Katsugyu** (Restaurant)

No.1 GYUKATSU Specialty Shop in Japan & World “Gyukatsu



# 牛カツ 京都勝牛

Gyukatsu Kyoto Katsugyu

Kyoto Katsugyu” Our mission is simple: Making “GYUKATSU” from Kyoto into the world's GYUKATSU! Founded in Kyoto, Japan, we have operations throughout Japan and in eight countries around the world. EXPO2025 OSAKA, KANSAI, JAPAN store is the largest of the brand's stores and is a cutting-edge food experience of Gyukatsu Kyoto Katsugyu. We will offer exquisite Gyukatsu that are medium rare on the inside and crispy on the outside, using carefully selected ingredients including Japanese Wagyu beef. and, The menu will also feature the brand's first menu items that cater to food diversity, such as plant-based Gyukatsu.

○ **souvenir JAPAN WEST EXPO 2025 STORE (Restaurant)**



This souvenir shop is filled with products that allow you to experience Japanese culture. They sell a wide variety of products, including magnets and pins with a Japanese design, folding fans, and chopstick sets.

▽ Futuristic Commercial Facilities

“Futuristic Commercial Facilities” are shops where visitors can experience new technologies and cultures related to food and beverages as part of the “Future Society Showcase Project.”

○ **Kindai University Aquaculture Research Institute Restaurant at the Water Plaza, Expo 2025 Osaka, Kansai, Japan (Restaurant at the Water Plaza West Marketplace)**



This restaurant specialising in farmed fish is an industry-academia collaboration co-created by Kindai University and Suntory Holdings Limited.

Visitors can enjoy seafood dishes using Kindai University's Kindai Tuna, which was the first in the world to be successfully and completely farmed, as well as safe, delicious, farmed fish and Thoroughbred Fish\*, a crossbred of two types of fish created with the university's technological expertise.

\*The term 'thoroughbred fish' was created by Kindai University to succinctly describe the concept and is academically referred to as a “hybrid fish”.

○ **Kura Sushi Expo 2025 Osaka, Kansai, Japan Store (Restaurant)**

Kura Sushi is a global conveyor belt sushi chain brand that emphasizes the concept of "Safe, Delicious, Affordable, and Fun." It is committed to offering



all ingredients free of the "Four Major Additives," providing a wide variety of healthy and fresh sushi and side dishes. Kura Sushi Expo 2025 Osaka, Kansai, Japan Store hold the concept of "One World, One Conveyor Belt," offering an experience where customers can enjoy sushi and dishes from around the world with a smile.

コメントの追加 [BS1]: [Kura Sushi Expo 2025 Osaka, Kansai, Japan Store | EXPO 2025 Visitors](#)

○ **SUNTORY PARK CAFE** (Restaurant at the Water Plaza West Marketplace)



SUNTORY PARK CAFE is a park-like cafeteria where people can casually drop in and enrich their minds and bodies.

Suntory's well-known products, such as premium shaved ice and original roasted coffee made with natural water from the magnificent nature and supervised by famous restaurants, will be offered in a special Expo version that can only be tasted at this shop. The restaurant has a number of features that make it fun to 'toast' and is a space where conversation can naturally get lively. This is a place where you can enjoy a view of the Water Plaza's waterfront scenery and the Grand Ring, while savouring our signature food and drinks in a fun and tasty way.

○ **SUIKUU** (Restaurant at the Water Plaza West Marketplace)



Suntory Holdings Limited and Daikin Industries, Ltd. have co-created this restaurant.

State-of-the-art air-conditioning technology and visual effects recreate a cool, refreshing air, giving diners the experience of dining in a highland restaurant while on the Expo site's waterfront. You can enjoy a course meal of carefully selected domestic ingredients, along with natural water nurtured by the majesty of nature and Suntory beers, wines and cocktails specially developed for the restaurant, in a relaxed atmosphere.

○ **SUSHIRO To The Future: Expo Edition** (Restaurant)



SUSHIRO has its origins in a single sushi restaurant and prides itself on its ability to purchase ingredients and develop products. The sushi is then prepared in the restaurant and served to the customer with a focus on the best quality of the ingredients. A wide variety of sushi and side dishes, from classic tuna to creative sushi, are available for customers of all ages to enjoy.



SUSHIRO To The Future: Expo Edition is a shop where visitors can experience the fascination of Japanese food culture and the sushi restaurant of the future.

▽ Futuristic Challenge Shops

This is a type of shop developed by a wide variety of companies and organisations, regardless of their size or type of business. As part of the Future Society Showcase project, they are shops where visitors can actually experience new technologies, social systems, and lifestyles related to food, drink, goods, and services.

○ **Maneki Dining (tentative name)** (Restaurant)

Coming soon

Maneki Dining is the original makunouchi ekiben (Boxed lunches sold at stations) company based in Himeji City, Hyogo Prefecture. It has been in business since the Meiji era and will celebrate its 137th anniversary in 2025. The menu will feature Himeji's soul food Ekisoba, which is celebrating its 75th anniversary this year, as well as world-class Kobe beef from Hyogo, grilled conger eel from Himeji, bento (boxed lunch), including mainly makunouchi bentos. Soft-serve ice cream, shaved ice, and souvenirs developed in collaboration with famous Kobe pastry chef will also be on sale. Using large displays and 3D images, we will present Japan's world-class festivals, ekiben and nostalgic Japanese landscapes, and other aspects of Japan's wonderful food culture that we want to preserve for the future, in a style that feels like the future.

○ **Lapoppo farm -sweet potato and strawberries farm to the table** (Restaurant)



As an SDGs farm café for sweet potatoes and strawberries where you can enjoy pizza, desserts, shaved ice and drinks made from delicious sweet potatoes and strawberries from all over the country, while viewing a field of sweet potatoes using a movable cultivation system.

\*As of 18 October 2024

The information provided includes information that is still to be confirmed and is subject to change in the future.