

## [Appendix 1: List of Commercial Facilities]

### ▽ EARTH TABLE -Future Diner-

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

#### ○ **TONKATSU NOGUCHI** (Restaurant)



This new style of tonkatsu (pork cutlet) restaurant all the rage in Osaka. Enjoy the next generation of tonkatsu restaurants with the great taste of Japanese pork, expert frying technique, and a lively atmosphere not found in conventional tonkatsu restaurants.

In addition to set menus where diners can enjoy each piece, we have also prepared take-away pork cutlet sandwiches for you to enjoy at your leisure. . We want visitors to enjoy the lightness, without greasiness of the crispy batter and the juicy meat., We hope they discover the wonderful qualities of tonkatsu and domestic ingredients that are evolving into the next generation. Please come and visit us.

#### ○ **Earth Sweets PRESENTED BY TAKESHITA SEIKA** (Restaurant)

Welcome to Earth Sweets!



Visitors can enjoy a new menu, centred on sweets, that fuses Japanese and international culinary cultures using “EARTH FOODS”. For example, gluten-free rice flour churros that have a crunchy & chewy texture. These

churros utilise rice flour produced during the grinding and polishing of rice in sake production, thereby helping to reduce food waste.. The 100% plant-based ice cream fused with Black Mont Blanc cookie crunch, it is a creamy and satisfying treat despite being dairy- free. The restaurant's interior incorporates Japanese elements, and in a relaxing atmosphere reminiscent of a Kyoto garden. You can enjoy sake sourced from a Kyoto sake brewery that provides the rice flour, along with dishes developed using EARTH FOODS, including rice flour, such as a new rice pizza texture.

### ▽ **East & West Ringside Marketplace**

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.

○ **Korea mart** (Shop)



This shop sells traditional Korean folk art, luxury mother-of-pearl inlay accessories made from seashells, fashion items, Korean brand cosmetics (mask packs, road shop brand), K-Pop goods (posters, albums) and handmade bags. Baby products and Korean confectionery will also be on sale. To prepare foreigners for the heat in Osaka, which is difficult to get used to, frozen versions of Misugaru

and Sujeonggwa, traditional Korean beverages, will be offered for customers to cool down.

○ **Kebab Lab** (Restaurant)



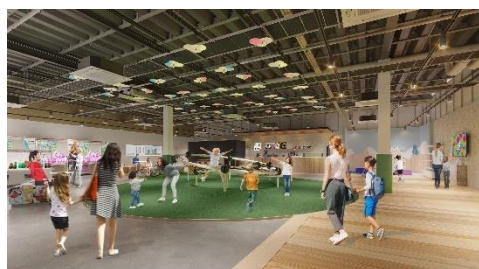
Kebab Lab is a laid-back, open-concept spot where you can explore bold flavours from across the globe — from Europe and the U.S. to the Middle East and beyond. Our star is the kebab, but the menu brings together a fusion of street food favourites from various cultures. And what pairs better with great food than an ice-cold beer? We've got a selection ready to go. Catch us at Expo 2025 in Osaka for a fresh, flavourful, and fun dining experience you won't forget.

○ **Weihenstephan Oktoberfest** (Restaurant)



Weihenstephan Oktoberfest is your go-to spot for an authentic taste of Germany. With fresh draft beer shipped directly from Germany and classic dishes to match, you'll feel like you've stepped right into a traditional Oktoberfest celebration. Enjoy the rich flavours and festive atmosphere as we bring the heart of German food culture to Expo 2025 in Osaka.

○ **Asonde Ikan?** (Arcade)



This year marks the 50th anniversary of WIDE LEISURE Inc., which continues to create new leisure value through the operation of arcades such as "Rakuichi-Rakuza", "Adores", and "ASOBLE".

Inside "Asonde Ikan?" visitors can enjoy exhibits that provide an insight into the history of the leisure and amusement industry, as well as the latest crane games and a Slime Factory. Café Corona Slime

offers a selection of coffee, gelato, pasta and other delicacies prepared under Pietro's supervision.

○ **Pizza Da Mario (Restaurant)**



Pizza Da Mario brings you authentic Italian-style slice pizza, served up in a casual, welcoming setting. Alongside our signature pizzas, we offer Mediterranean-inspired sides and a refreshing selection of beer — the perfect pairing for a laid-back bite. Stop by at Expo 2025 in Osaka and experience the heart of Italian street food, one delicious slice (and sip) at a time.

▽ 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.

○ **Hokuriku Ohana Gozzo Market (Shop)**



The “Hokuriku Ohana Gozzo Market” is the project which aims to support the Noto Peninsula earthquake recovery. Ten leading companies from the Hokuriku region have joined forces to sustainably deliver flowers to schools in the affected areas using waste flowers that producers cannot ship.

This project provides ongoing emotional care and support for local flower farmers and people living in temporary housing in the affected areas. We aim to create a sustainable society through sustainable initiatives, without letting the memory of the disaster fade away. The Market promotes

initiatives to encourage visitors to the Expo site to visit the Hokuriku region and to increase the number of people who have a relationship with the region to support the region. We look forward to your participation.

▽ Wind Plaza Marketplace

This area promotes food and products from Osaka, Kansai, and Japan, the host of the Expo, to visitors from all over the world.

○ **AKAKABE Wind Plaza Store (Shop)**



Akakabe is a drugstore with approximately 100 shops in Osaka Prefecture. Akakabe will be the only shop to sell pharmaceutical products at the Expo site to support the health of visitors. The shop welcomes visitors with a wide range of medicines, including painkillers and cold remedies, hygiene products, baby products, beverages, heat protection products and a selection of souvenirs. When you visit the Expo, please stop by Akakabe.

Our staff look forward to serving you!

○ **I love Osaka Food Court WEST SIDE** (Restaurant)



“I love Osaka Food Court - WEST SIDE” offers a wide variety of dishes, including Osaka's famous kushikatsu, hamburgers, tonkatsu, pizza, udon, donburi, crepes, gelato and many more! Popular restaurants from Umeda, the heart of Osaka, and Shinsekai, a popular sightseeing spot, will be opening their doors here.

○ **Divan Kitchen** (Restaurant)



Divan Kitchen is a restaurant that faithfully reproduces traditional Turkish flavours. The dishes are prepared using authentic spices and cooking methods and allow diners to experience Turkish culinary culture. Enjoy the rich culinary world of Turkey at Expo 2025 Osaka, Kansai, Japan.

○ **Asia Products** (Shop)



The shop offers a wide range of products, from old-fashioned furniture, luxury mother-of-pearl inlay furniture, and traditional crafts to folk art, Bizen ware, Persian carpets and more. Of course, modern furniture is also available. There are also nostalgic wind chimes, Korean brand cosmetics that are popular in Japan, handmade bags, jewellery, and beautiful mother-of-pearl inlay jewellery boxes, etc. Some days, salespeople will appear in hanbok, traditional Korean clothing, so look out for them.

▽ **Water Plaza East Marketplace**

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

○ **I love Osaka Food Court EAST SIDE** (Restaurant)



“I love Osaka Food Court - EAST SIDE” is food court with a wide variety of restaurants, from famous Osaka restaurants such as Japan's No. 1 kushikatsu restaurant Yokozuna and Hiyoko Hanten (Chinese), to western-style cuisine such as omurice by the long-established Gifuya, and Manpuku Udon (udon and rice bowls). Diners can enjoy a wide range of flavours from long-standing

restaurants to new trendy foods.



## ▽ Wind Plaza West Marketplace

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

### ○ **Sweet Master BASHODO / Japanese Sweets Cafe** (Restaurant)



Founded in 1868, Basha-do is a Japanese confectionery manufacturer in Osaka with 157 years of experience in making mochi. We want to create a lively shop with customer and employee participation, where families and friends can enjoy tasting historic wagashi (Japanese confectionery) together in a quiet and dynamic space that incorporates the style of our Japanese sweet shop “Sosaku Wagashi Kobo Bashoan”. Visitors can experience traditional Japanese methods such as grinding soybean flour on a stone mortar and making matcha (powdered green tea), with a focus on the signature product “Honzukuri Warabimochi (mochi made with bracken starch)”.

## ▽ List of Service Shops

### ○ **YAMATO TRANSPORT Delivery and Baggage Storage East/West Gate Store** (Service)



You can temporarily store your luggage and ship souvenirs purchased at the venue. Customers who use the service will receive limited-edition goods as a present! Enjoy the Expo in comfort and without any baggage. A giant black cat welcomes you at the West Gate shop. With the theme “Dreaming of the World of black cats”, Yamato will deliver a future shipping experience to visitors. Photo spots on the walls and luggage stickers matching the region’s characteristics are on display. A limited number of baggage stickers will be given away each day!

### ○ **Lockers (East Gate, West Gate)** (Service)



Lockers are available at the East and West gates. Each location has more than 300 lockers, with dimensions of around 330 (W) x 500 (D) x 240 (H) (mm). Only cashless payments are accepted, and they are available from 9:00 to 22:00.

○ **GLOBAL WiFi mobile battery rental / sale Expo 2025 Osaka, Kansai, Japan Store (Service)**



In line with the Expo's theme "Designing Future Society for Our Lives" and "People's Living Lab", we offer mobile WiFi routers, various SIM cards, eSIMs, mobile batteries, and various accessories through automated rental and vending machines that utilise the latest operational technology. All payments will be cashless, providing visitors with the optimal communication and charging environment.

\*As of 19 March 2025. The above contents are subject to change.