

BUSINESS INFORMATION

Japan Future Co., Ltd. is a pioneer in food tech, evolving food infrastructure into the next generation by leveraging AI and technology.

COMPANY PROFILE

Company Name	Japan Future Co., Ltd.
Representative	President & CEO: Shen Yan
Location	〒101-0032 Tokyo, Chiyoda-ku, Iwamotocho 2-19-4, Tokiwa Bldg. 2F
Established	July 30, 2017
Capital	10,000,000 JPY
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Affiliates	Next-Gen Chinese Kitchen 'Kenmido' China Investment Management Co., Ltd. Nihon no Madoguchi Travel Co., Ltd.

BUSINESS ACTIVITIES

1. AI Cooking Solution Business

Introducing and deploying AI Chefs (Robot Cookers) from overseas into the Japan market. We provide comprehensive support from deployment to operation, achieving labor savings, efficiency, and quality stabilization for restaurants.

2. Food & Beverage Business (Bento & Restaurant Operation)

We operate our own bento sales and restaurant locations, providing practical use and quality of AI cooking as an actual dining experience. We create value that is "convincing to eat," not just "visible to see."

3. Food Tech Development Business

Developing next-generation food services through cooking data accumulation and analysis, including AI recipe ot.

BUSINESS POLICY (VISION & MISSION)

VISION: Transferring food infrastructure to the next era with AI and technology

Building a system that delivers food of the same quality anywhere in the world using AI technology. This is the future we aim for.

MISSION: Kitchen Revolution via AI Cookers

Transforming labor shortage and technology transfer challenges into "anyone, anytime, stable deliciousness" with AI cooking technology.

-Towards the Future Kitchen via Technology-

Preserving traditional flavors while evolving them with technology. This is the mission of Japan Future Co., Ltd.

"YaoGun-Pro" Strengths

- **Stable Taste Reproduction:** Realizing non-personalized cooking by digitalizing skilled techniques.
- **Addressing Labor Shortages:** Enabling small-staffed restaurant operations through labor-saving processes.
- **Fast and Efficient Service:** Improving turnover rate and customer satisfaction through optimized to custome cooking processes.
- **Data-Driven Continuous Improvement:** Constantly updating recipes by analyzing cooking logs.