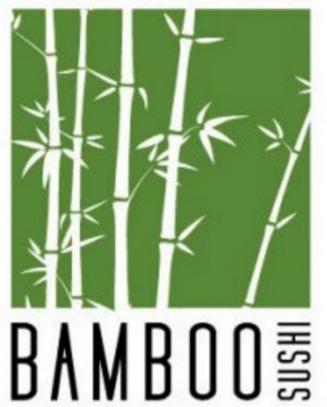
B- CORPORATION

A DIFFERENT SUSHI EXPERIENCE



sustainable delectable possible



AGENDA

- Introduction
- Bamboo Sushi values
- History
- Product/ Service Overview
- B- Corp Identity
- Industry Information
- SWOT
- Investment Recommendation
- Conclusion





A QUICK

OVERVIEW

- The main purpose of this company is to fight for the ocean protection.
- They are committed to propose to their customer a real seafood experience while mixing quality products and know how.
- To sum up, they are trying to sensibilize as many people as they can to create a community which could help to build a more sustainable future.



VALUES/ OBJECTIVES

"Be adaptable"

" Sharing and empowerment"

"Go above and beyond, for our guests... and each other"

"Create success for others"

"Fun"

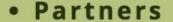
HISTORY

- Created in 2006 by Kristofor Lofgren
- A lot of sustainable restaurants but none of them were sushis
- Started in Portland
- 4 restaurants in Portland
- 1 restaurant in Denver
- Food, beverages and catering



PRODUCT/ SERVICE OVERVIEW





- Sustainability certificates
- Marine Stewardship Council (MSC) certificate
- Fish flight
- Bamboo Sushi signature

















B C ORP IDENTITY







Most of Bamboo Sushi's facilities are constructed to green building standards

45% of suppliers have been certified and/or approved

The fish must come from populations that are plentiful and in good health

INDUSTRY INFORMATION

Current Environment

The Supply Chain

Key Economic Drivers

Per capita disposable income Healthy eating index Price of seafood Households earning more than \$100,000 Per capita seafood consumption

Supply Industries

Fish & Seafood Aquaculture
Fishing
Flour Milling
Restaurant & Hotel Equipment Wholesaling
Seafood Preparation

Sushi Restaurants

Demand Industries

Consumers

Related Industries

Chain Restaurants
Single Location Full-Service Restaurants
Caterers
Bars & Nightclubs
Coffee & Snack Shops
Fast Food Restaurants

Related International Industries

INDUSTRY INFORMATION

Current Environment

\$2.3 bn 3.3%

2.7%

Revenue

11-16

Annual growth Annual growth 16-21

\$166.0m \$807.9m 3,312

Profit

Wages

Businesses

PROJECTIONS

INDUSTRY INFORMATION

Industry Structure

Life Cycle Stage	Mature
Revenue Volatility	Low
Capital Intensity	Low
Industry Assistance	None
Concentration Level	Low

Regulation Level	Medium
Technology Change	Low
Barriers to Entry	Low
Industry Globalization	Low
Competition Level	High

INDUSTRY INFORMATION

PROJECTIONS

Market Share

There are no major players in this industry

Key External Drivers

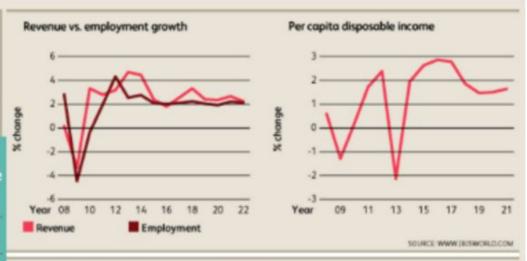
Per capita disposable income

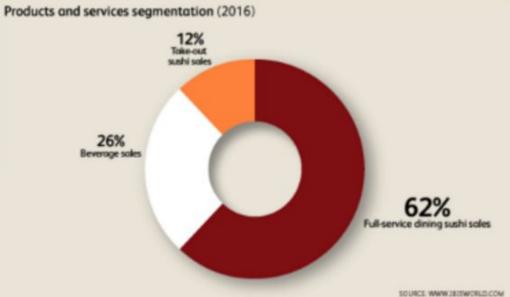
Healthy eating index

Price of seafood

Households earning more than \$100,000

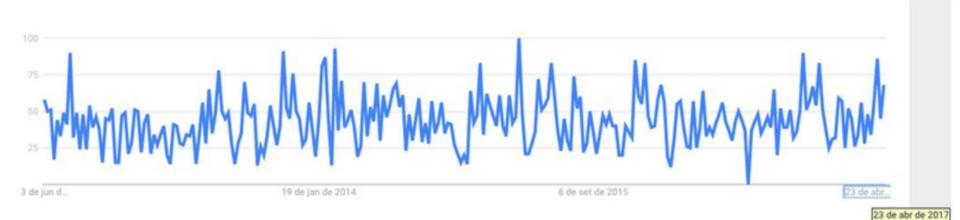
Per capita seafood consumption





INDUSTRY INFORMATION

GOOGLE TREND ANALYSIS



SWOT

Strengths



Weaknesses



- Certificates
- Fish flight
- Partnerships
- Green Source Business
- Use of local foodstuffs
- 5 star rating on Yelp
- Big variety of dishes
- Reasonable price

- "Special occasion" sushi restaurant
- Not a "traditional" Japanese experience
- People don't see the value of being sustainable
- Customer service
- Low presence on social media
- Only in two American cities
- Competitors price

SWOT

Opportunities



- Positive trend for the industry
- Social media as a strong awareness tool
- Participate in Green Events
- "Sustainable customers"
- People willing to pay more

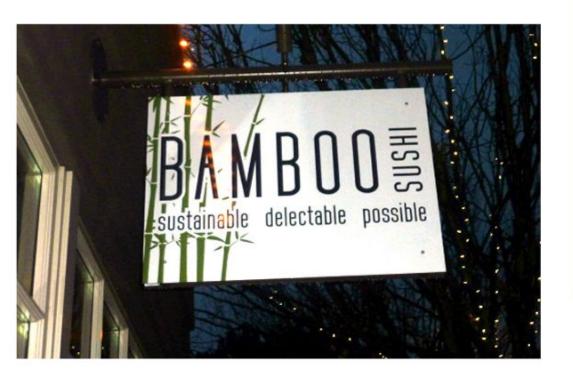
Threats



- Digitalization (delivery app)
- Competitive and aggressive market (~9000 Japanese restaurants in USA)
- Fish with decent quality
- Not the most profitable market

INVESTMENT RECOMMENDATION

We will invest because...



Sustainability is going to be "mandatory" at some point and more people are willing to pay more for something sustainable and healthy

INVESTMENT RECOMMENDATION

Where will the money go?

Support the opening of other restaurants to diffuse the concept and help the market to progressively shift to sustainability





Some changes are needed...



- Customer Service
- Brand awareness
- Simplify the website
- Open restaurants in more famous cities (touristic cities)
- "Sushi Happy Hour (half price)"
- Participate in Sustainable Events to increase brand awareness

THANK YOU!



We're more than welcome to answer your questions!

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