

Contact us here for the information on our franchise business.

flasia2016@kings-know.co.jp

Franchise Business Department



Kings Know Inc. <http://www.kings-know.com>

Estee Aoyama building 7F, 2-12-9 Shibuya, Shibuya-ku, Tokyo 150-0002
Tel03-5466-3411 Fax03-5466-3413 0120-341-941



Franchise Business



Franchise Business Brands



JAPOLI Italian

A casual Italian dining currently in Taiwan. We provide fine dishes that satisfy sophisticated palates with an ever-improving menu.



KOHAKU Tendon

Kohaku Tendon', a fusion of traditional 'tendon' and our special ideas, and 'Spicy Tendon' with a special sauce of selected spices, are all the rage in Singapore.



AGEDOKI Tonkatsu

A 'tonkatsu' store that opened in Singapore following 'Kohaku'. We serve 'thick-sliced tonkatsu' at the highest quality. It's one of the most rapidly growing businesses.



KUSHIDAORE Popular skewer bar

An izakaya (Japanese bar) business that runs around the theme of 'kushi' (skewered food). The one-of-a-kind menu has traditional Osaka cuisine at its base, but with a unique twist that makes it original.

The process until the opening

Depending on the requirements, 3 to 6 months from the first meeting to the opening of the store.

1	Inquiries	Feel free to contact us. We can schedule a meeting
2	Counseling and explanation of the business	With the tour of the venue and counseling, we will explain the business and administration in detail. We would be more than happy to coordinate to meet your needs.
3	Interest to join the business and registration	Once you have set your mind, we will start the registration process. We will discuss business plans and set up investigations to open a franchise.
4	Payment	Once the payment is confirmed, a license contract will be sent
5	Signing the license agreement	Adjustments to the accession agreement will be made at the main office.
6	Locational survey	The main office will suggest available venues, but you could also make arrangements on your own. In either case, an authorization from the main office is required to sign the venue contract.
7	Acquisition of property	The franchisee is responsible for all the paperwork for the property contract, but the main office will be happy to provide any possible support. Please feel free to contact us.
8	Construction	We will introduce an affiliated construction company, but you could also make arrangements on your own.
9	Preparation of the opening and administration of the business	We will introduce the following businesses • Food & beverage suppliers • Human resources • Grand opening promotions • Opening support • Quotes for various equipment
10	Pre-opening training	We will send a main office staff to run a pre-opening training with your staff at the venue.
11	Reception	We will hold a few days of reception for the people concerned at the venue.
12	Grand opening	To keep a standard quality and performance, we will send teaching staff for management and chef training from the main office upon request.

JAPOLI



Pizza, Pasta, Grilled dishes and so on...
A casual Italian dining that promotes the Japanese trend.

A casual Italian dining from Japan that changed the Italian cuisine in Taiwan



JAPOLI is characterized by an atmosphere influenced by a Japanese take on an Italian dining. It introduced a concept of casual Italian restaurants to Taiwan, where the stores were formerly divided into two classes, high and low. With a successful product development, we were able to fill in the differences between food cultures and established the position as 'an authentic yet affordable Italian cuisine.'

Authentic Neapolitan pizza and popular dishes

Starting with our authentic Neapolitan pizza, we create menus with the current trend in mind, which enable us to thrive in not just Taiwan but in any country. Ability in product development is JAPOLI's biggest strength.



Tendon KOHAKU



Special Tendon have gained a very good reputation !
The popularity of the first store in Singapore is off the charts !!

We are flooded with phone calls due to the popularity of the first store



Soon after its opening, the Singapore store became a hot spot with a long line. Because of its popularity, the phones have been ringing off the hook with people calling to ask for more information. What made us this successful is our meticulous research and product development and professional experience. Without borders to its popularity, tendon holds a great possibility.

The charm of tendon that's worth the wait

What makes Kohaku's tendon irresistible is the exquisite texture of the batter and freshness of the sauce. The great texture of the batter made with our specially blended flour is unforgettable. We also provide two different sauces, the refreshing 'Kohaku sauce' with brown sugar, and the 'Spicy sauce' of various spices. These are what make our tendon one of a kind.



Atsugiri Tonkatsu AGEDOKI



The ever-aspiring restaurant for a supreme quality using the highest quality pork.
Serving the specialty 'thick-sliced tonkatsu' cooked just right.

A tonkatsu specialty store sure to grow in popularity



We want to serve truly good tonkatsu.' Our initial motivation was plain and simple. We are selective in our pork, batter, and cooking time. Ever since the first store opened in Singapore, its popularity has been growing steadily, with more and more customers every day. We will continue our quest for a higher quality until the day we become the world's best tonkatsu store.

We serve with pride

It's one way to entertain customers with a variety of dishes and editing the menu once in a while. But at Agedoki, we aim to serve dishes in which customers can always find something new in the old by improving what we already have. We satisfy our customers and have them return for 'the taste that evolves'.



Skewer Bar KUSHIDAORE



'Delicious but inexpensive' is a must !!
A wide variety of original dishes and skewered foods.

The 'skewer bar' caters to a wide range of needs with its casual atmosphere



Kushidaore stores in Tokyo have different interiors, but they all share the nostalgic and retro atmosphere that is unique to Osaka, the birthplace of kushi-katsu (skewered and fried foods). It has a casual atmosphere that welcomes even customers who are eating alone. This skewer bar welcomes people from all walks of life from after-five office workers to friends on a night out, couples and families.

The menu focused on skewers

At Kushidaore, we develop a menu surrounding the theme of foods on skewers. In addition to the common skewered foods like skewered and fried foods and skewered and grilled foods, we also put aden and single item dishes on a skewer. We are ready to welcome the customers with a wide variety of dishes.



KUSHIDAORE STORES

Shinbashi Main Store / Shinbashi 2nd Store / Shinbashi 3rd Store / Shibuya Miyamasuzaka Store / Nishi-shinjuku Store / Ichigaya Store / Kanda Store / Gotanda West Exit Store / Shimokitazawa Store / Hacchobori Store / Suidobashi Store