UZUSHIO
HOLDINGS

THE START OF A NEW GLOBAL HUMANITARIAN ECONOMY

– SEVEN OCEAN CURRENTS, ONE EARTH

https://uzushioholdings.com/
https://uzuworld.com

Together with UZU PH

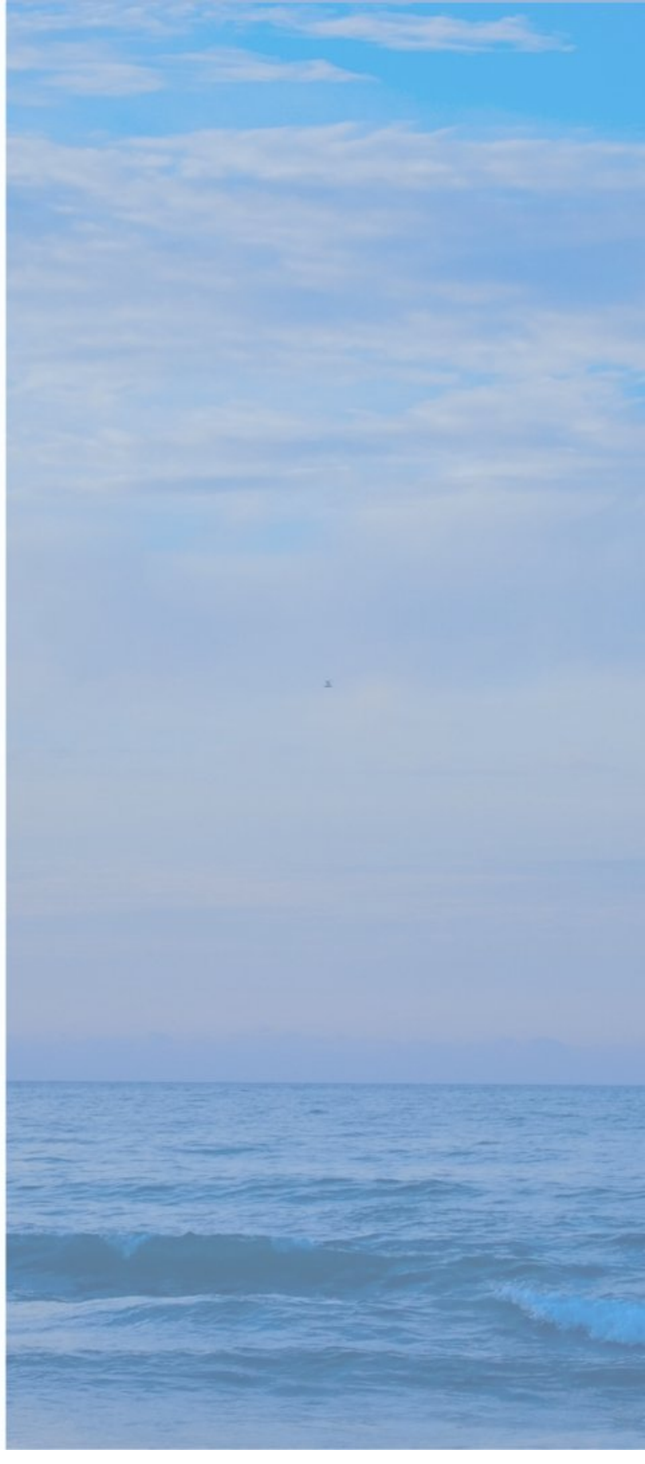
UZUSHIO HOLDINGS

SHARING THE VALUE OF JAPAN WITH THE WORLD, REVIVING THE SPIRIT OF JAPAN, AND CONTRIBUTING TO GLOBAL PEACE.

UZUSHIO Holdings operates as an international holding company grounded in the values and culture that Japan has nurtured over time. Rather than pursuing short-term profits, we aim to build genuine trust-based relationships with partner companies and form a corporate group bound by strong family-like ties. Through TEIKEI (partnerships) with companies that share our vision, we strive to create long-term value and sustainable growth. Our mission is to contribute to building a world embraced by love and peace, as a globally impactful leading company.

VISION

- To become the number one humanitarian catalyst on a global scale
- To be the prime promoter or influencer of Japan's commendable values worldwide
- To bring forth peace and harmony around the world in a uniquely Japanese way
- To be the first to cultivate a humanitarian-centered mindset in ways of doing business



MISSION

- To provide a transparent and heart-centered humanitarian services worldwide
- To cater and allocate centralized and convenient means to maintain communication among countries in promoting both humanitarian activities and and showcasing products and services
- To replicate Japan's noteworthy accomplishments in the world
- To promote international understanding on Japan's way of doing business
- To raise awareness on Japanese commendable values and culture and share it to the world
- To foster the development of quality products that help rebuild and reshape the world
- To be able to convey the true meaning of Anime in shaping and influencing the world by manifesting it in the product promotion
- To conduct business internationally with emphasis on doing humanitarian assistance
- To implement plans and projects that help rebuild the community
- To provide aspirational activities that foster good values and revive humanity
- To nurture the spirit of integrity and harmony by working hand in hand together in healing the world and promote peace

UZUSHIO is
a platform that fuses
HUMANITARIAN SUPPORT × BUSINESS

The 7 Foundations Supporting People's Lives

Energy · Agriculture · Food · Health · Housing · Education · Culture

We believe that when these elements are harmonized and integrated, true social transformation — a new future — will emerge.

A WORLD WHERE ALL LIFE IS CONNECTED LIKE A GREAT WHIRLPOOL

Energy
Providing self-sustaining next-generation energy

Agriculture
Living in harmony with the environment and nature

Food
Supporting people's minds and bodies through food

Health
Building a foundation for healthy and fulfilling daily life

Housing
Providing comfortable and sustainable living spaces

Education
Nurturing the light of learning that illuminates the future

Culture
Carrying forward inherited values and sharing them with the world

JAPANESE BUSINESS STYLE

"Wa wo motte toutoshi to nasu"

和を以て貴しと為す

Building business through mutual respect and harmony

UZUSHIO JAPAN PROJECT

Promoting humanitarian support,
this project provides investment opportunities in
initiatives led by the UZUSHIO Family.

UZUSHIO BRANDS

Delivering Japan's proud technologies
and productsto the world
as UZUSHIO-endorsed brands.

UZUSHIO HUMANITARIAN ECONOMY SUPPORT PROGRAM

LEGENDARY SUTA-DON

"Changing the World, One Bowl at a Time."

Japan's soul food becomes a global source of energy and smiles.

With the mission of "empowering tomorrow" through food,
this brand delivers Japan's hearty soul food — Suta-don — to people across Japan and the world.
The business philosophy is to support and energize people globally through delicious, satisfying meals.
With strong adaptability to local food cultures and a simple, efficient operating model,
the franchise is expanding both domestically and internationally.

BRAND	Expansion of multiple legendary concepts: Suta-don, Steak & Hamburg Denver Premium, Meat Soba, and more
FLEXIBLE	Simple ingredients and preparation allow for high-replicability operations, ideal for overseas rollout
STORE	Deployable in various formats: restaurants, food courts, kiosks, etc.
LOCALIZE	Menu customization based on local food culture: curry, eel rice bowls, beef bowls, udon, and more

LEGENDARY SUTA-DON

Franchise Expansion

- jJapan: Approx. 135 locations (including company-owned and franchise)
  Overseas: Approx. 7 locations in the U.S., Hong Kong, Malaysia, Thailand, and more
- Proven track record: Over ¥7 million in average monthly sales per store in Japan
- Low-cost, high-turnover, high-profit business model
- Full operational support for store openings both domestically and internationally

Expanding Across Japan | **Educational Opportunities** | **Job Creation**

Through food, we deliver energy and nutrition to workers and youth around the world — offering “nutrition,” “energy,” and “affordable pricing.” Even in countries facing food insecurity or economic hardship, the concept can be deployed as a part of daily life.
By providing cooking instruction and operational training at international sites, we create employment and educational opportunities for local youth, contributing to sustainable development.

CHARGE-ECOSYSTEM

A new form of electricity that will shape the future.

The charging ecosystem is a next-generation energy conversion system that continuously supplies power by efficiently "circulating" small amounts of electricity.
Together with UZUSHIO, we aim to deliver this revolutionary generator to communities around the world, providing light that can be used anytime, anywhere, by anyone.

CONCEPT	From the age of "sending" electricity to the age of "bringing" it anywhere
STRUCTURE	Simple design combining motor, flywheel, and permanent magnet generator
CAPACITY	Customizable combinations of generators and batteries ranging from 1kwh to 10kwh
UTILITY	High versatility that can be used for home power supplies, off-grid facilities, and emergency bases.
UNIQUE	Patented in Japan

CHARGE -ECOSYSTEM

- Proprietary technology with patented structure ensures competitive advantage
- Potential for profitability when combined with mining machines
- Highly effective for disaster response and in regions with limited infrastructure

No Fuel Required **Zero CO_2 Emissions** **Mobile Deployment**

A next-generation power infrastructure system,“Charge Ecosystem” is designed for stable, long-term use in any part of the world. It promotes the expansion of sustainable environments and opens up new business opportunities, delivering light to places previously unreached. This is a groundbreaking project that balances profitability with positive social impact, even amid rising energy costs.

KYOTO ARASHIYAMA-ART

A “new immersive museum” that reconstructs the history, nature, and culture of Arashiyama as an “experience of Japanese culture.”

“ART AMAZING ARASHIYAMA” is an interactive museum that expresses the charm of Arashiyama through cutting-edge projection mapping.
It reconstructs the beauty of the Warring States period and the four seasons through immersive visual performances, stimulating the senses of sight, hearing, and smell,
offering an “experiential Japanese culture” experience. While enhancing its value as a tourist resource,
it is a multifaceted project that simultaneously achieves the preservation of culture and the revitalization of the local economy

CONCEPT	Creating an experiential art museum space where visitors can enjoy the charms of Arashiyama with all five senses
CULTURE	Visualizing the four seasons, history, and sake culture, and passing them on to the next generation with a modern twist.
EXPERIENCE	Creating memorable “sensory tourism” experiences through images, sounds, scents, and flavors
VALUE	Revitalizing and rebranding the region through the fusion of tourism, dining, and art
GLOBAL	Providing an environment where foreign visitors to Japan can intuitively experience Japanese culture.

KYOTO ARASHIYAMA-ART

A NEW-SENSATION MUSEUM THAT CAPTIVATES ALL FIVE SENSES

- Just a 5-minute walk from Arashiyama Station in Kyoto.Highly visible location along the main tourist flow, adjacent to Saga-Arashiyama Station and the main street.
- Immersive art experience that fuses Japan's four seasons, history, and culture — driving exceptional visitor engagement
- Prime location in the heart of Arashiyama, Kyoto
- Offering high-value, experiential content for inbound tourists

Asset Value | Brand Equity | Cultural Preservation

Arashiyama Art delivers both emotional impact and high visitor appeal, contributing to the increased asset value of cultural tourism resources. In addition, it serves as a hub for regional branding and cultural preservation, making it a next-generation cultural tourism project that balances public benefit with investment potential.

KAZE NO WA

A Sculptural Work – “Circle of Wind” Traveling the World

he “Kaze no Wa” (Circle of Wind) Project, created by sculptor Junjiro Watanabe, is an international art initiative centered on peace and human dignity. Large marble sculptures have been donated and installed in sacred sites around the world. Through these works, the project aims to connect people with nature, prayer, and one another, fostering empathy and dialogue.

- An artistic movement delivering a message of peace across borders and religions
- A Japan-led global art project supported by donations and public participation
- Inclusive exhibitions and performances encouraging connection and empathy through art

Peace & Prayer | **International Exchange** | **Emotional Growth**

TANA GROUP PROJECT

A Rapidly Growing Malaysian Company with a Diversified Business Portfolio

Founded in 2014, the company operates in multiple fields closely related to daily life, such as medical care, home appliances, beauty, and travel.
It is a rapidly expanding comprehensive corporate group centered in Asia.
Through its partnership with UZUSHIO, it aims to strengthen cooperation between Japan and Malaysia and expand businesses that contribute to humanitarian aid.

TANA HOTEL	Crowdfunding underway for new development in Johor Bahru, Malaysia
REGENIC	Provides high-quality medical services in partnership with Japanese companies
HOME CARE	Offers a wide range of well-known brands, including smart home products
WONDER SLIM	Delivers premium beauty services that meet international standards
ONEARTH	Strengthens expertise and customer service as a trusted travel partner

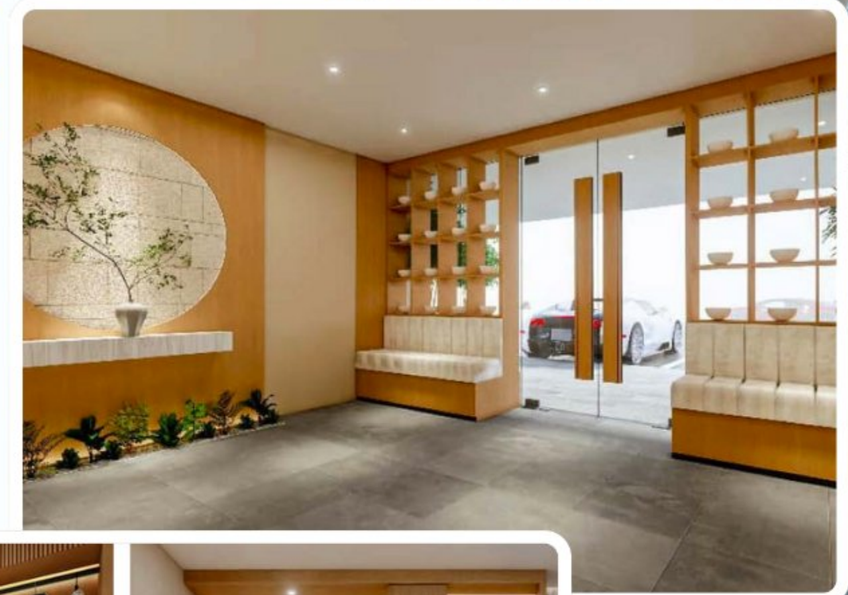
TANA HOTEL

HOTEL DEVELOPMENT PROJECT

Located in the heart of Johor Bahru, Malaysia
Directly connected to the new RTS railway, just 6 minutes to Singapore

- Targeting the mid-range market: families and business travelers
- Offering a healing space with a Japanese minimalist design
- Rapidly growing area as a hub for tourism and economy

Buyback Guarantee **Continued Investment** **Shareholder Conversion**



This hotel development project is being launched in a highly promising area through a crowdfunding model, offering investors three different exit strategies with strong potential for growth and profitability.

UZUSHIO OEM PROJECT

MAKOMO

Dwelling Plants of God

AIONE

High Energy Skincare

Change and go

3-Minute Spice Curry

WAGYU

OriginalWagyu Brand

JOYLIVER

Premium Fermented Foods

UZU OEM

MACOMO Produced by MACCO

An original brand that promotes the appeal of makomo to the world

Makomo, the “grass where gods dwell,” has been with the Japanese people since ancient times.
It has grown wild in marshes and along waterways since before the Jomon period and has been used in religious ceremonies, rituals, and shrine construction as a “sacred plant.”
Makomo is said to “remove evil spirits from the five organs and eliminate toxins,” and it possesses water purification capabilities, evil spirit exorcism properties, and bodily purification effects.
By leveraging the strong environmental purification properties that have been passed down since ancient times, we aim to contribute to improving the global environment by delivering makomo to the world.

POINT 1 Rich in dietary fiber, vitamins, and minerals, this natural ingredient offers excellent nutritional balance.

POINT 2 Helps eliminate waste products, regulates intestinal flora, and strengthens immunity.

POINT 3 Suppresses oxidative stress and inflammation in the body, protecting the health of modern people.

POINT 4 Promotes beautiful skin, regulates blood sugar and blood pressure, supports bone health, reduces body fat, and other functions that “balance from within.”

MACOMO

MACOMO × ○○○○

Produced by MACCO

We will develop products for various uses, such as tea, food, soap, and cosmetics, using Japanese-grown true cattail as raw material.

- Following matcha, another Japanese brand: Makomo tea
- Natural ma-komo as a new beauty ingredient
- Makomo brand combined with other products

preventive medicine | **natural materials** | **environmental improvement**

By embodying the appeal of ma-komo in our products and promoting it to the world as a Japanese “health ingredient brand,”
we hope to contribute to the expansion of ma-komo distribution and expand cultivation bases to help purify and improve the local environment.

UZU OEM

CHANGE AND GO

Changing the World with Spices! "Nameless Curry" — A Brandless Revolution

An unbelievably easy way to recreate restaurant-quality flavor—
This is the spice curry born from the goal of becoming “Japan’s most delicious and the world’s simplest.”With just three essentials—water, heat, and a pot—you can make it in 3 minutes, no hassle, no confusion. No prepping, no simmering—this new style of food fits seamlessly into your busy life."Change and Go" is a fully customizable product that can be developed as your very own original brand.

POINT 1 A rich, authentic spice curry ready in just 2 to 3 minutes—no simmering required, no culinary skills needed.

POINT 2 Expertly blended using 23 carefully selected spices in golden proportions, and slow-cooked in a special kettle to bring out deep umami flavor.

POINT 3 You can freely customize the spice blend and packaging for each brand or store.

POINT 4 It’s additive-free, low in sodium, and health-conscious—while also minimizing prep time, energy costs, and food waste.

CHANGE AND GO

PRIVATE BRANDING

Flexible customization of spice blends and packaging designs allows for original branded curries and OEM product distribution and sales.

- From health-conscious additive-free options to restaurant-grade flavors — wide-ranging customization available.
- Short preparation time helps reduce operating costs for restaurants.
- Wholesale available from just one serving
  (Minimum order: 116 servings per color).
  Delivery time: Approx. 5 days after advance payment (may vary depending on quantity).

Brand Development | Social Contribution | Product Innovation

“Change and Go” supports employment and social inclusion by partnering with welfare centers and special needs schools for packaging and vocational training. The no-simmer cooking method also contributes to reducing food waste. We are committed to creating social value through our business.

UZU OEM

AIONE

High-Energy Skincare

A new concept in skincare that delivers an oxidation-reduction potential (ORP) of -2000mV.
Rather than merely nourishing the skin, this “high-energy skincare” charges it with energy itself, drawing out natural beauty from within.
Born from the desire to spread “love” — the fundamental life energy — throughout the world.

Pure
Formulated with 100% natural ingredients.
Free from preservatives, emulsifiers, and other additives, making it ideal for even the most sensitive skin.

Restorative
With a powerful antioxidant ORP value of -2000mV, it helps restore skin health (reverse oxidation/anti-aging) and activat
cells at the cellular level.

Regenerative
Generates microcurrents to gently stimulate the skin, enhancing collagen production and promoting cellular turnover.

Transformative
Quantum wave energy vibrates water molecules from the skin's surface to the body’s interior, reducing the molecular size of water in the bloodstream and improving circulation.

AIONE

ORIGINAL BRAND DEVELOPMENT

The AIONE logo represents the energy of love in the form of a beautifully balanced fullerene (32-faced polyhedron), symbolizing refined energetic structure and the essence of life itself.

- A people- and planet-friendly brand committed to sourcing only natural ingredients.
- A product that unlocks the body's natural power through the circulation of energy.
- A new category of skincare born from a uniquely Japanese method.

Branding | Product Development | Global Expansion

AIONE introduces a new perspective in beauty — “life energy” — going beyond conventional skincare. By focusing not only on ingredients, but on the energy they carry, it redefines value and purpose in the cosmetic world. As an innovative category originating from Japan, AIONE presents a new vision of beauty to both domestic and global markets.

UZU OEM

WAGYU

Bringing the Rich Flavors of Japanese Wagyu to the World

We deliver carefully selected, premium Japanese Wagyu beef from across Japan to global markets. By partnering with certified facilities that have obtained JAS traceability standards and SQF global food safety certifications, we ensure safe, high-quality export directly from trusted Japanese producers.

Our goal is not only to share the excellence of Japanese Black Wagyu but also to convey the passion and dedication of the producers behind each cut.

POINT 1 Specializing in high-grade Wagyu, especially premium brands from Kagoshima, sourced from across Japan.

POINT 2 A dedicated export network and local delivery system centered around Asia.

POINT 3 Collaboration with JAS-certified and SQF-certified factories, ensuring adherence to strict international food safety standards.

POINT 4 Serving both overseas exports and domestic markets, tailored to diverse customer needs.

ORIGINALWAGYU

Create Your Own Premium Wagyu Brand

Add unique value to your own Wagyu brand.
OEM support available for launching a custom, one-of-a-kind Wagyu line.

- Building a trustworthy brand through joint development with producers and local regions.
- Offering a premium product lineup that combines exceptional taste, quality, and safety.
- Comprehensive brand support, from logo and packaging to promotional strategies..

Branding | Product Development | Export Expansion

We position Japanese Wagyu not merely as an export product, but as a high-value cultural brand enriched with trust and compelling origin stories. Through strategic market development and OEM collaborations, we aim to share the excellence of Japanese food culture and quality with the world.

UZU OEM

JOYLIVER

Premium Fermented Supplement for Gut and Liver Health

ORIGINAL BRAND DEVELOPMENT

Developed through over 30 years of research, this patented fermented product contains 356 strains of beneficial microorganisms.
It supports not only a balanced gut microbiome but also contributes to liver health.
Ideal as part of a daily wellness routine for those seeking gut and liver care.

Gut Optimization 356 microbial strains work in harmony to optimize the intestinal environment and cultivate a diverse, healthy gut flora.

Preventive Care This patented fermentation formula supports not only the digestive system but also aids in maintaining liver function and detoxification.

Safety Completely additive-free, this supplement is made through natural fermentation of 35 ingredients including grains, vegetables, fruits, and medicinal herbs.

Trust Recommended by the Liver Health Association under the Ministry of Health and Welfare, this trusted product is a reliable choice for health-conscious individuals.

UZUSHIO CONFLUENCE PROJECTS

— Where Seven Currents Converge to Spark Social Transformation —

By combining diverse fields such as Food × Education, Energy × Culture, and more,
UZUSHIO creates new business models that tackle social challenges. Just like seven ocean currents forming a powerful whirlpool,UZUSHIO connects value with value to create the next wave of social innovation.

Charge Ecosystem × Suta-don × Global Support

A mobile food model thatoperates without external electricity — deployable in disaster zones and developing regions.

Makomo × Agriculture × Environmental Regeneration Model

Using makomo (wild rice) to establish a regenerative farming model that balances sustainability and health.

Education × Health × Food

Providing food- and health-based learning opportunities for children in developing countries, supporting independence and community development.

TANA Group × OEM Products

Blending Japanese products with local lifestyles to serve as a cultural bridge between Japan and the world.

ARASHIYAMA-ART × Japanese Cultural Experience

Creating tourism assets that merge tradition and innovation, sharing "new Japanese cultural experiences" from Arashiyama to the world.

Health × Spice Curry

Proposing food" thatsupports wellness from within using makomo tea and spice curry.

UZUSHIO HUMANITARIAN ECONOMY SUPPORT PROGRAM

Entering the Japanese market × Franchise business launch model

UZUSHIO provides full support for entering the Japanese market.

1. Acquisition of Japanese companies selling secondhand brand-name goods and precious metals through M&A
2. Franchise membership in the next-generation SELECT SHOP “BLUE BARD”
3. Opening stores (retail stores, booths, e-commerce, etc.) in Japan

You can start your business immediately by utilizing existing companies, and you can also receive purchasing and operational support from the FC headquarters.
We offer a program that enables you to achieve stable business development in Japan by obtaining a business management visa.

LET'S CREATE THE FUTURE — TOGETHER

Just as ocean currents form a swirling vortex, UZUSHIO unites people, companies, and values into one powerful force — rebuilding society and healing the world.

「With your strength, change begins.」

For those who are interested in partnership

Vsit this link: https://uzuworld.com/partnership

UZUSHIO HOLDINGS

THANK YOU

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Created by
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