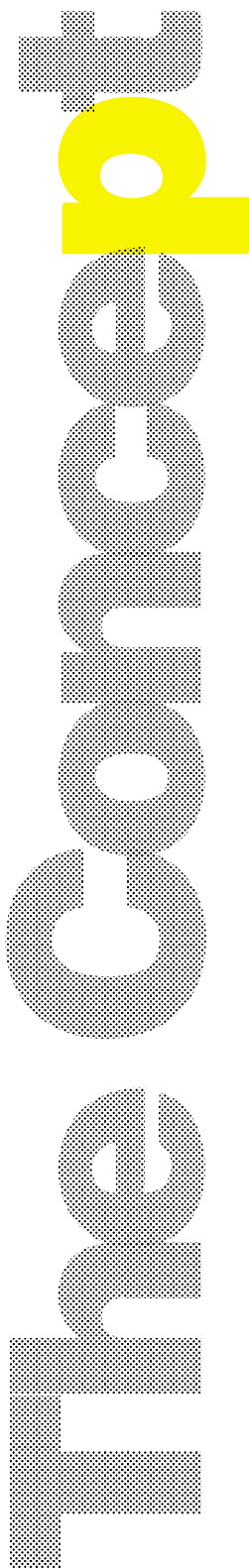




Identification

F&D



WARP INTERNATIONAL INC. faces toward the future, working for stronger links between mankind and culture, and, through "cuttingedge planning", providing a time warp that catapults the power of our clients beyond accepted dimensions.

Name;

WARP INTERNATIONAL INC.

Address;

WARP INTERNATIONAL INC.

1-33-1 Shinmachi Setagaya-ku Tokyo,

154-0014 JAPAN

Phone/ 03-5799-4520, Facsimile/ 03-5450-6048

E-mail/ m-sasaki@warp-inter.co.jp

Establishment;

September 1, 1989.

Capital;

10,000,000. Japanese Yen

Bank;

Tokyo Mitsubishi Bank / Hiroo Branch

Management;

President / Masato SASAKI

Consultation & Direction

In the midst of an age in which the diversification of values and the inundation of information are progressing simultaneously, all enterprises face a large variety of problems. It these are the problems that **we** are the themes that must be challenge to open up the horizons of the age to come.

Creative

Marketing

Information Service

Development of operation software

These are the fields in which **we** develop consulting and direction services. **Our** basic policy is contracting for confidential annual contract work for a single company in any given field.

The Career (Services 1)

Client;

The Culinary Institute of America (C. I. A.)

Project;

The C. I. A. Great Chef Seminar

Contents;

In 1946, The Culinary Institute of America was founded as the largest cooking college in the world. It boasts a 150 acre campus that is located in Hyde Park, up the Hudson River from New York City. It is an international specialist college that accepts students from twenty countries of the world. Every year, the college carried out a "Great Chef Seminar" for which one of the master - chefs of Europe is invited to give lectures and classes on his philosophy concerning culinary techniques and food culture.

In 1997, the invitation was extended to "Iron Chef" Rokusaburo MICHIBA as the first professor emeritus from the Orient.

WARP was responsible for all the paper work necessary for the holding of this seminar.

Client;

Human Renaissance Institute (OMRON Corporation)

Project;

Global Standard of Deliciousness

Contents;

What is the element that determines whether something is delicious or unsavory? The answer to this must be pursued not only through analysis of food ingredients but also of the various flavor sensors possessed by human beings as well.

This project aims toward establishment of a global standard of deliciousness based upon the results of research in Japan, North America, and the EC nations.

Client;

COMS

Project;

Salon de Cuisine

Contents;

This is a salon type cooking school where not only the simple teaching of cooking is carried out, but where the student can communicate directly with top chefs and enjoy meals with top level table coordination.

Client;
HOBSON'S INTERNATIONAL (American Company)

Project;
HOBSON'S Project

Contents;
Marketing for Japan and product development consulting for the ice cream maker HOBSON'S that has attracted the attention of the mass communications with the lines that form late at night at its Nishi Azabu crossing shop.

Client;
Marriveil Shizuoka, Marriveil Shimizu

Project;
Wedding Enterprise Renewal Project

Contents;
In the midst of the dark clouds that hang over the present specialized wedding hall market, **WARP** is responsible for consulting on the renewal plan for this project (the former Heiankaku), aiming toward comprehensive renovation of everything from cuisine, to costumes, reception and communication.

Client;
NTV (Nihon Television)

Project;
Flavor Adventure

Contents;
Each week one dish is taken as the theme, along with information on the place where its ingredients are produced, and one - point advice. Five chefs take turns appearing and presenting their original dishes for the program.

Concept Work & Produce

New changes are again taking place today in the raison d'etre of commercial facilities.

We of WARP aim toward the creation of a commercial culture in all areas from provision of simple conveniences to future senses of value in the midst of the flow of the age of mass consumption.

The Career (Services 2)

Client;
SONY Plaza

Project;
Uptown Cafe

Contents;
A new SONY Plaza, the largest scale shop of its kind yet in the entire country with over 800m² site, has newly opened next door to the high class Kinokuniya Supermarket located in front of the Aobadai Station on the Tokyu Line. Cafe that is part of the same complex was produced under the concept of olive oil and based upon what is known as the healthiest cuisine in the world - that of the Mediterranean area. Speaking of olive oil, the first olive oil tasting corner in Japan has been provided in the cafe where customers to create a cafe where customers can see, savor, and take foods home with them.

Client;
T. Y. Harbor

Project;
Urban Brew Pub

Contents;
The loosening of the restrictions of the Hosokawa Regime initiated a movement toward "Local beer projects" in all parts of Japan. Small breweries that produce and sell unique beers in small quantities are known as "Local breweries". And in the United States, this type of brewery that in operated in conjunction with an eating and drinking establishment is placed in a category known as "brew pubs". **WARP** has planned a California - style urban brew pub in one corner of Tennozu Island that is surrounded by a canal with the purpose in mind of developing a new type of urban pub operated as an experiment by a major beer brewery that serves unique local beers from the area.

Partner;
Kanji UEKI (Cassappo & Associates)

Client;
Keikyu Department Store

Project;
Total Producing and Consulting for Eating and Drinking Establishment Facilities

Contents;
Kamiohoka in Kanagawa Prefecture is the home of such high class residential areas as Konandai and Yokodai. **WARP** is responsible for everything from pre - opening preparations to after - opening operation of all the eating and drinking establishment facilities (21 establishments) of the Keikyu Department Store that stands as the nucleus of the redevelopment project of the Kamiohoka area. This includes concept making, tenant listing, and operation consulting, as well as development of the editorials for a broad range of attractive and high grade eating and drinking establishments, including La Rochelle, Cafe Terrace Mikuni's, Chez Mario, and Ginza Kanoko.

Client;
Hanshin Department Store

Project;
Food Floor Re - growth Concept Planning

Contents;
Responsibility for the concept making for the renewal of the food floor of the Hanshin Department Store that occupies the largest sales site in front of Osaka's Umeda Station. The attempt was made to effect a marriage between European food culture and Japan's unique food culture.

Partner;
Yuko ISHIMORI (BE)
Tadashi HIGUCHI (D.C.)

Client;
A PROJECT

Project;
Neve de La Luna

Contents;
In the midst of the Italian ice cream Gelato boom, this is the first shop in Japan. Officially recognized by the Italian Gelato Association.

Partners;
Toshio KAZAMA (Monolith)
Koichi SHIMIZU (Uni Planners)

Client;
SONY Cine - matic

Project;
CineSite BURGER

Contents;
This is Japan's first ever mini - size burger shop to be installed in a movie theater.
All items will be freshly developed exclusively for this shop, including everything from additive - free, slow - fermented buns to an original pate, all using natural ingredients.

Client;

Ginza Maggy

Project;

China Hearts

Contents;

Ginza Maggy is a high quality women's clothing maker. **We** are producing their first advance into the restaurant industry.

Partners;

Shinpei MATSUO (Shinpei Matsuo Office)
Tomitoku SHU

Client;

Opelka

Project;

Raffinato

Contents;

Opelka is a high fashion European style shoe maker. **Our company** is producing the first shop in its advance into the restaurant industry.

Partner;

Mamoru KATAOKA (AI Porto)

Client;

K. F. JAPAN

Project;

Paradisso

Contents;

Producing of restaurant clubs that have become the top item in the night clubbing boom that came after the cafe - bar boom.

Partners;

Masami MATSUI (AXE)
Kotetsu YAMAMOTO (C. O. D. E.)
Toshihiro SATO (Era International)

Client;
Shinjuku Takano

Project;
Fruity Life Project

Contents;
We are carrying out concept making for renewal of the entire fruit and fashion sales commercial complex facilities of TAKANO from the C.I. standpoint.

Partners;
Yuko ISHIMORI (BE)
Shiro KURAMATA (Kuramata Design Office)

Client;
Seibu SAISON Group

Project;
The Prime

Contents;
PARCO is a fashion project within the SAISON Group, and The Prime is a complex business facility centered around food and drink that is also produced by the same group.
Our company has been involved in all levels of planning from naming to negotiations with joint venture companies and operation.

Partner;
Masami MATSUI (AXE)

Client;
Sakai Foods

Project;
"La Rochelle" Minami Aoyama

Contents;
Production of a true church with an attached full - fledged restaurant for weddings that is not a chapel in form only like those found at hotels and wedding palaces.
The church will bear the name "Chapelle des Anges".
Herein is expressed a new style of bridal complex.

P. R.

The effectiveness of information conveyance depends more upon the route and the network through which it is processed than upon its scale or speed.
As P. R. specialists, **we** carry out individual and corporate support and consulting for the press activities of our clients.

P. R. activities for

personal,
exhibitions,
fashion brands,
and restaurants.

Provision of information to

mass media,
character image control,
making up of lists and approach of invitees at the time of holding of events,
reception desk operation,
witnessing guarantee, negotiations, control,
and work reports.

Press consulting work

We also provide advice and support to staff members involved in the above types of work.

The Career (Services 3)

Client;

CAFÉ de Fascié

Owner/Chef; Ichiro EBISUNO

Location; 13 -12 Hachiyama - cho, Shibuya - ku

Seats; 100

This restaurant occupies a fine location on the former Yamate Avenue, just across from the Saigoyama Park, and it has been developed as an open terrace cafe. It also has a rich menu of dishes prepared by the best chefs. Thanks to the good omen of the cafe boom in the latter half of 1994, this restaurant has enjoyed great prosperity since its first day in business.

Client;

LA BUTTE BOISEE

Owner/Chef; Masahiro MORISHIGE

Location; 6 -19 - 6 Okusawa, Setagaya - ku

Seats; 20

This is a French restaurant that is located in a corner of the Okusawa residential area. And early Showa Period building was renovated to create a strangely calming atmosphere that combines both Japanese and Western elements. The dishes are prepared in the original MORISHIGE style with seafood from Odajima, fresh herbs from Mishima, and commissioned organic vegetables.

Client;

LA VENUS

Owner/Chef; Yasufumi OBUCHI

Location; 13 -12 Hachiyama - cho, Shibuya - ku

Seats; 46

Chef OBUCHI, who has honed his skills to a higher level than ever before, blessing him with faithful fans, opened the La Venus restaurant in Daikanyama as Owner/Chef. It has a courtyard garden that has so much light that it makes one forget that one is underground, it has high ceilings, and a pleasantly chic interior design, in the midst of which Chef OBUCHI's delicacies are presented one after the other.

Client;

LUNCHAN BAR & GRILL

Type of Business; American Bistro

Location; 1F 1 - 2 - 5 Shibuya, Shibuya - ku

Seats; 177 (67 in the bar and 110 in the restaurant)

A new type of urban restaurant that is a combination of the formality of a fine dinner restaurant and the light - heartedness of a casual restaurant. The menu goes beyond national boundaries to provide a broad variety of dishes, and the restaurant has been designed with a distinction between the bar and the dining room to provide the possibility of enjoyment in accordance with the menu chosen. This is the first true American bistro in Japan.