

We Have a **Passion** for
What We **Serve**





Create Something Beyond The Restaurant

Gorae Management is a company that currently owns and operates five restaurant brands based in Las Vegas, Nevada, as of March 28, 2019. Rather than directly managing many restaurants our goal is to nurture clear and quality certified restaurant brands. As well with the food, each of our restaurants bring a unique and accurate concept with interiors and decor that are representative of said restaurants. It is a priority for us that we bring that unique, one-of-a-kind dining experience to all our patrons. All our restaurants have a self-assured aspect of food quality, taste cleanliness and service with everything balanced naturally and harmoniously, which our company is very proud of.

Understand The Restaurant Industry

To have an efficient and successful operation, our management team is split into four departments. Operation Management Team, Financial Management Team, In-House Creative Team and Development Team. Each member of our department has specified skills, knowledge, understanding and responsibilities which is practiced and applied to our company every day.



Operations Management



Finance Management



Product Development



In-house Creative Team



Hobak Korean BBQ

7080 Korea Street Theme
Korean BBQ Restaurant



Namba Sushi

Fusion & Modern
Osaka Style Sushi and
Roll Restaurant



Gäbi Coffee & Bakery

Last 20th Century Korean
Emperor Style Theme
Coffee & Bakery



Gäbi Cake

Gäbi Cake provides the freshest
ingredients to create the best
quality cakes.



Gäbi Boutique

COMING SOON



Chanko Shabu & Izakaya

8090 Japan's Golden Age Theme
Japanese Restaurant



Taekwon 92 KBBQ

80 Korea Subculture Theme
Korean BBQ Restaurant



Napal Baji KBBQ

COMING SOON



Jongro Chicken

COMING SOON

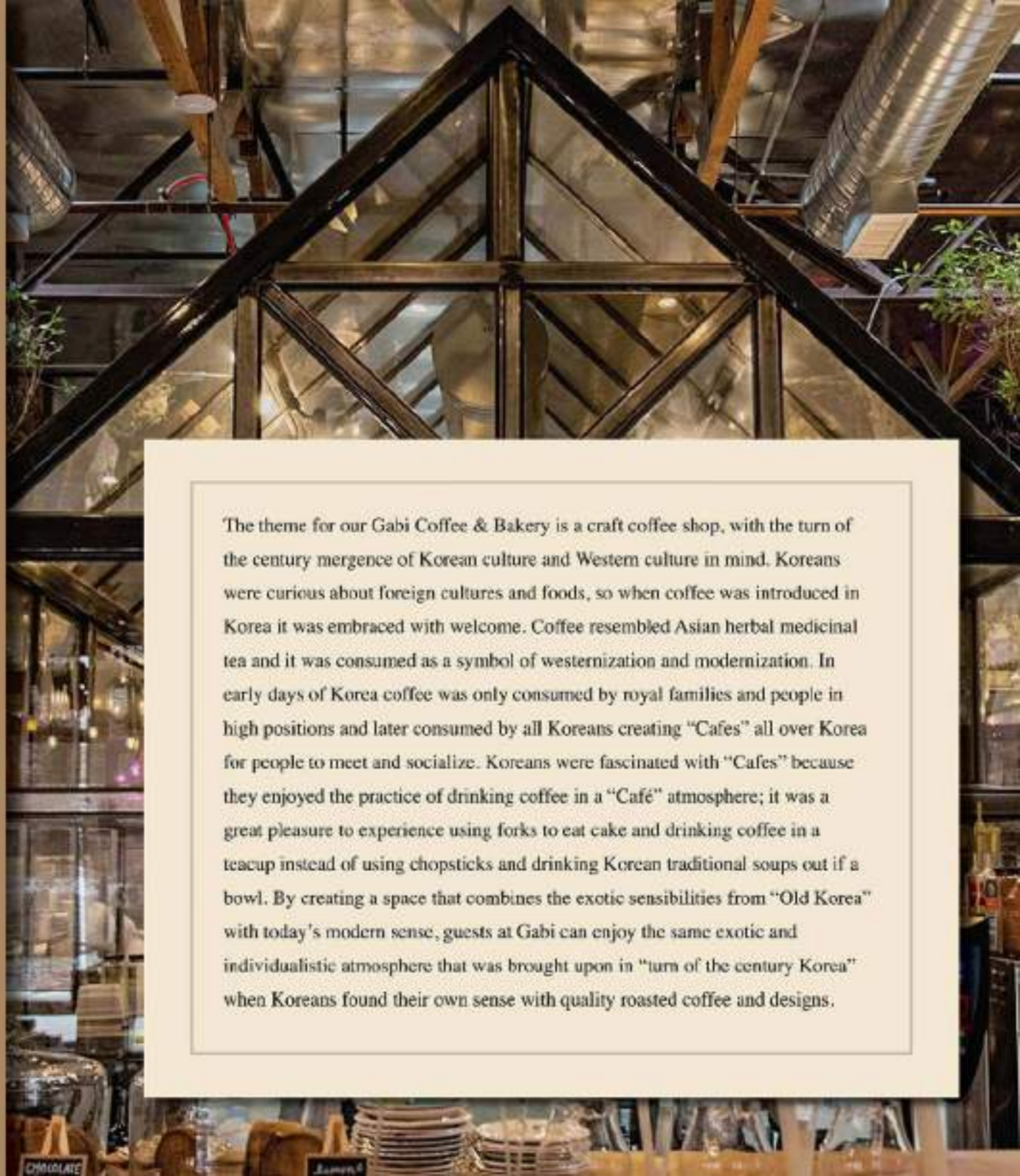


Clapping Crab

COMING SOON

GÄBI

What a Beautiful Memory



The theme for our Gabi Coffee & Bakery is a craft coffee shop, with the turn of the century merge of Korean culture and Western culture in mind. Koreans were curious about foreign cultures and foods, so when coffee was introduced in Korea it was embraced with welcome. Coffee resembled Asian herbal medicinal tea and it was consumed as a symbol of westernization and modernization. In early days of Korea coffee was only consumed by royal families and people in high positions and later consumed by all Koreans creating "Cafes" all over Korea for people to meet and socialize. Koreans were fascinated with "Cafes" because they enjoyed the practice of drinking coffee in a "Café" atmosphere; it was a great pleasure to experience using forks to eat cake and drinking coffee in a teacup instead of using chopsticks and drinking Korean traditional soups out of a bowl. By creating a space that combines the exotic sensibilities from "Old Korea" with today's modern sense, guests at Gabi can enjoy the same exotic and individualistic atmosphere that was brought upon in "turn of the century Korea" when Koreans found their own sense with quality roasted coffee and designs.

MAIN FEATURE of GÄBI

01. Authentic Theme



Gabi's proud exotic and
stylish interior gives
guests another gift that
satisfies five senses.



MAIN FEATURE of GÄBI

02. A Landmark in Las Vegas



Hidden Cafe in Las Vegas
is like entering
a different world

LAS VEGAS
REVIEW JOURNAL

OPEN

2018, April



Gäbi Coffee & Bakery
is Ready to Explore

EATER

2018, June



Best Place to Co-work:
Gäbi Coffee & Bakery

WEEKLY

2018, July



How Sweet it is!
A trio of Otherworldly
Wordly Confectioneries

LUXURY

2018, Aug



Gäbi Coffee & Bakery
Opens with Cinematic
Flair in LV

DAILY COFFEE NEWS



Want to Travel Back to
1920's Korea?

VEGAS.COM



MAIN FEATURE of GÄBI

02. A Landmark in Las Vegas



Tulsi Gabbard
Candidate Speech

2019, May



Dubby Feature
- WSOE Presents
: Madden Masters

2019, July



Selling Gäbi Wine
and Beer

2019, Sept



Best of Las Vegas
2019 Winner

2019, Dec



Selling Gäbi Breads



World Barista Champion
Um Paul Free Seminar



WHAT's in GÄBI

02. Main Products



BREAD



DESSERT



BRUNCH



COFFEE



CONSISTENCY & SUSTAINABILITY



IN HOUSE R&D

Product management and new recipe training through R&D center communication



CONSISTENT MARKETING

Store concept management through design & marketing team directly at headquarters, not outsourced.



OPERATION MANAGEMENT

Direct inspection of conditions by visiting headquarters operation staff and sanitary inspection management



GABI COFFEE ROASTER

Maintaining brand identity through direct roasted Gabi unique coffee.

WHAT'S NEXT GÄBI?

01. GÄBI On Your Choice



As a prestige cafe that adds flavor to Gabi's emotions, it is Royal Gabi, which reconstructs and recreates the true royal aspect of Gabi's pursuit.



The original Gabi reflects the unique interior and sensibility of Las Vegas's main branch, as a crepe coffee shop with its original sensibility for cultural fusion between East and West.



It is a trendy Gabi with fast service and Gabi's feeling, and it is a compact Gabi with its fast rotation rate and strength to take out high-end coffee in a short amount of time.

02. Open to Your Opinion

* Accepting client opinions and conducting Optimization considering Operation and Customer Service aspects





**We bring
Best Quality Cakes
on your table**

Mission

Our mission is to provide all of our customers the freshest ingredients to create the best quality cakes.

Our Goal

Our goal is to bring you a smile and everyday joyful moment with Gabi cake products.



Early Mornings

Our bakers start work before the sun rises each day to ensure that every products are as fresh as possible before it gets to the customers. The delicious smell of baking often leaks out to the street before we have even opened. We are dedicated to kick-start the customer's day with our special pastries and a cup of coffee.





Handcrafted Goods

We work with local suppliers to be offered the freshest and most authentic ingredients, and use old-fashioned techniques to ensure the highest quality. Our goal is to make palate pleasing goods for the customers' happiness.

Business Plan

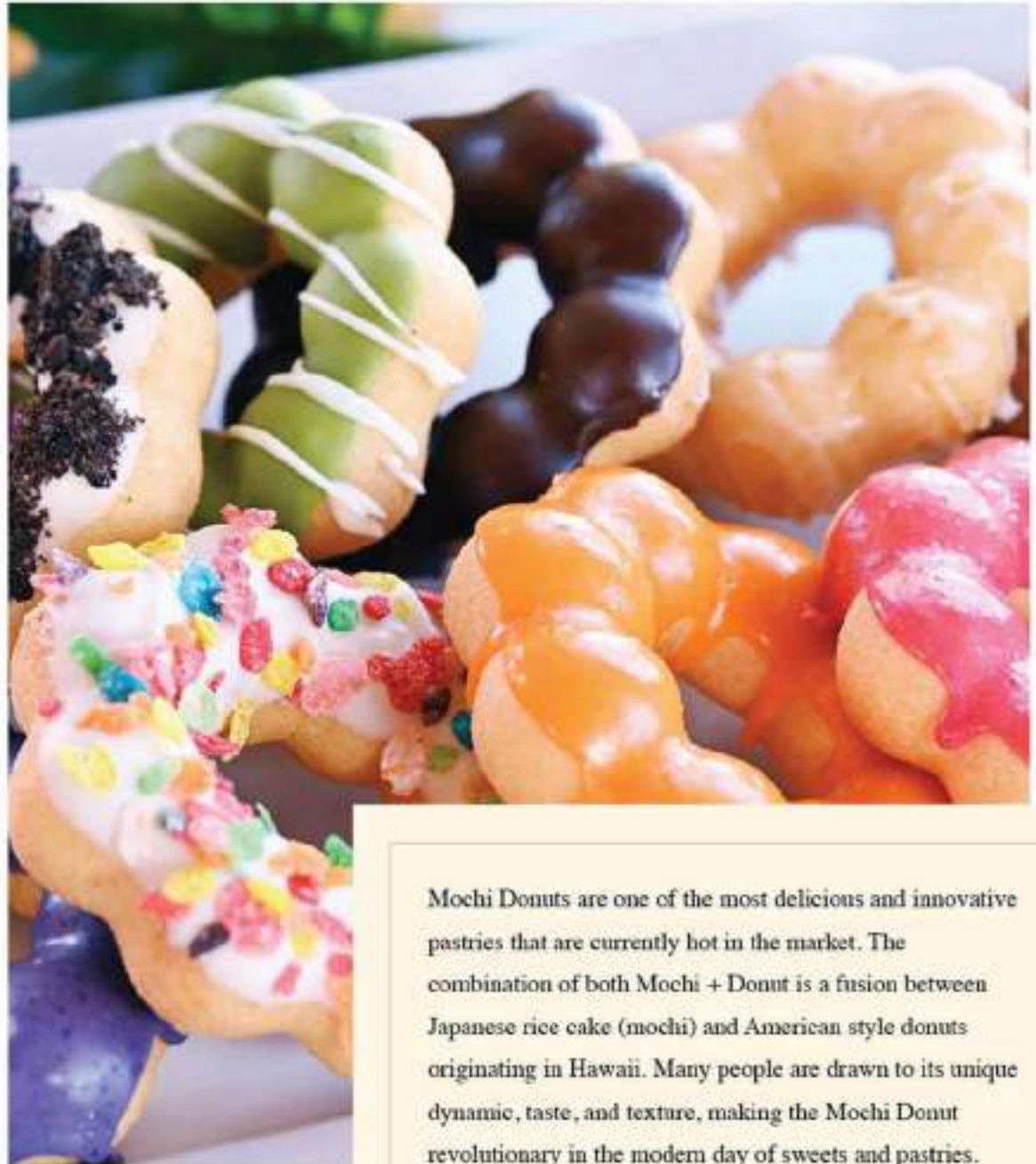
—— GÄBI BOUTIQUE ——



GÄBI BOUTIQUE

— DONUT & PASTRY —

Introducing Gäbi Boutique



Mochi Donuts are one of the most delicious and innovative pastries that are currently hot in the market. The combination of both Mochi + Donut is a fusion between Japanese rice cake (mochi) and American style donuts originating in Hawaii. Many people are drawn to its unique dynamic, taste, and texture, making the Mochi Donut revolutionary in the modern day of sweets and pastries.

WHAT's in Gäbi Boutique?

01. Main Products



Mochi Donut



Gäbi Donut



Beverage (Coffee, Boba)



Cake



Black Angus Beef The Best **K-BBQ**

Hobak is the most traditional Korean BBQ restaurant in Las Vegas that has an ambitious motivation with the motto of "Sharing our best," and we produce only the highest quality of food, branding ourselves as an honest family restaurant. Hobak has perfected the art of preserving food for almost three years. Our passion for luxurious taste, quality food and service brings in a high interest in the younger generations wanting to experience an exotic atmosphere and food, this in return enhanced sales, expanding the scale of our restaurant business.

For **A Nostalgic** Memorable Day

The concept of Hobak's interior and decor is that of a 1980's style Korean alley, with vintage props and old posters lining up the wall, it brings out the nostalgic vibes of 1980's alley way restaurants. At Hobak, everyone can see the process of cutting the luxurious meats and how the meat is served; this exclusive style captures the curiosity and interest not only Korean customers but also all patrons with different cultural backgrounds.





Black Angus Beef & Premium Heritage Pork

Hobak has the best tasting premium black Angus beef has been verified by the USDA (United States Department of Agriculture) and is one of our signature menu items. The meat is tender, and customers will experience its juicy joy. Only our customers will experience the premium heritage pork, which has a beautiful flavor and soft, melt in your mouth textures. Hobak looks forward to being the leading example for what Korean BBQ restaurant really is.



High Quality Fusion Sushi & Roll

Namba Sushi is an All-You-Can-Eat fresh sushi and Japanese style restaurant that only uses high quality ingredients in which customers can experience authentic Japanese dining. The name Namba comes from a district in Osaka(大阪), Japan which is known for their entertainment and hosts many popular venues like restaurants, bars, clubs and of course pachinko(パチンコ) parlors, resembling a lot like Las Vegas and our entertainment culture. With our restaurant, patrons will enjoy fresh nigiri, innovative maki sushi rolls, various Japanese style appetizers and salads, freshly grilled teriyaki, tasty udon and ramen noodles, exotic desserts and much more and the best part of it is its unlimited in true Las Vegas style fashion. In our quest for excellence, Namba Sushi is focused on atmosphere, cleanliness, service and of course the food which brings the overall experience like none other.





The Space For The Whole Family

Although we are creating the dining atmosphere of being more hip and upscale, Namba Sushi is the perfect place where patrons can bring in their whole families and not worry about the etiquettes of a fine dining restaurant. Communion with excellent rapport with our customers is our priority, and with reasonable prices the whole family can enjoy the fresh and tasty foods as we strive to be the best unlimited sushi restaurant in Las Vegas. All our chefs has many years of experience and has honed their skills to the detail; with their accumulated know-hows they provide a fun spectacle for patrons who sit at the sushi bar and just wants to watch which in turn brings tremendous confidence to all our sushi chefs.

Old-fashioned Atmosphere of Namba (難波) District Makes a New School Emergence

As stated before, Namba (難波) is a district in Osaka (大阪), Japan which is famous for their entertainment. Just like Las Vegas and its entertainment culture, Namba District host many hip and popular venues like restaurants, bars, clubs and pachinko (パチンコ) parlors. With the very reminiscent vibe, we bring the Namba District atmosphere to Las Vegas. With our fun Namba atmosphere and tying in high quality ingredients and customer rapport, we are spreading the concept of sushi cuisine to the people who are still new to the idea of dining on something exotic.





CHANKO
SHABU • IZAKAYA

Feel The **Brightest** **Moment** Of Japan

The Concept of Chanko Shabu & Izakaya is 80's / 90's Japan's Golden Age. The Customers enjoy authentic Japanese cuisines in an atmosphere that the most beautiful moment of Japan. Chanko Shabu & Izakaya is a moderately priced 30 seats restaurant offering traditional Japanese hot pot in modern presentation and service. Shabu-shabu, sukiyaki and Seiro-mushi along with donburies on the menu. We will offer beverage selections including sake and beer.

Feel the Special Dining Experience

At Chanko Shabu & Izakaya, we proudly give you a unique and luxury Japanese dining experience. The combination of the highest quality meat and vegetables steamed through a wooden Retinispora steamer gives not only the perfect texture of food, but is also healthy. The steamer which is made from Retinispora radiates phytoncide, which is a natural antibiotic. It delivers an anti-bacterial and sterilization effect, and relieves stress.





You've Already Invited To Japan

The health benefits of steamed food are boundless. The steam cooking method is a popular style in which many health foods practitioners enjoy because of the maximum nutrition of the food they cook. Seiro-mushi (蒸籠-蒸), the Japanese method of steam cooking in which food is steamed on wood trays by the table side, is one of the most accessible techniques, and what goes inside the steamer is just as important as the art of cooking itself.



TAEKWON 92

KOREAN BBQ

Memory of Our Hero

Part of our Hobak Family includes our sister restaurant called Taekwon 92 KBBQ located in San Gabriel, CA and it is a premium All-You-Can-Eat Korean BBQ restaurant. This restaurant has a fun pop cultured theme, based on an animation character call 'Robot Taekwon V (로봇 태권브이)' which was popular amongst youth in the late 1970's to the early 1990's in Korea. The success of this restaurant stems from the knowledge acquired from Hobak Family and applying that knowledge of producing high quality food and giving an extraordinary dining experience, Taekwon 92 KBBQ delivers an amazing experience of different Korean cuisine.

Unique & Energetic Atmosphere

Teakwon 92 KBBQ represents an exotic Korean subculture with a distinctive atmosphere which seeks to create a comfortable and nostalgic image to our patrons. A great thing about Taekwon 92 KBBQ is that we specialize with a relatively small number of menu items. As a result, each item will be prepared in a more sophisticated and caring manner which attains the quality of the food where other restaurants with large selections cannot achieve.



Pride of **The Best** **Korean BBQ** Restaurant In San Gabriel

Teakwon 92 KBBQ is on the fast track to lead the culinary industry's new trend : "Ensure the quality by specializing in fewer menu items." Taekwon 92 KBBQ is not a regular AYCE (All You Can Eat) BBQ. The knowledge and belief of the restaurant are balanced well with the atmosphere and the quality of food. The restaurant serves dry-aged beef which is conditioned for twenty-one days. Taekwon 92 KBBQ serves not only the best quality food, but also cooking performance that should be applied and the way of cooking premium meats.





Back to the 80's Napal Baji

The Korean word, Napal Baji, means 'Flared Pants' which was once popular at western culture throughout the 1970's and early 1980's. Napal Baji restaurant gives our customers a feeling of nostalgia by creating a scenery of how 1980's Korea used to be. This concept starts from the comfortable mood of how old Korean local convenient stores and street vendors used to be, where everyone can enjoy the products with cheap and affordable price. Like small sized pubs which are placed in the middle of the dessert, Napal Baji, represents common Korean local supermarket theme during the 80's economic revival.



MENU ITEMS

Napal Baji will have two different types of menu. Our main menu will feature a Korean Pocha (Street Food) style menu and other one will feature the small side dishes that will pair well with alcohol, mainly with Soju. For our main menu, we feature foods like hot soups, fried food and stir-fried dishes. Our side menu will feature 'bar food' items like dried seafoods and variety of snacks to be consumed with alcohol (mainly beer and Soju), ramen and ice creams in the wood shelves. By using low cost positioning strategy, guest will be able to have some fun with their friends and families without worrying about the food price.





TAKEOUT DELIVERY SYSTEM - 01





Crab

BUSINESS PLAN



BRAND INTRODUCTION

CLC is a Cajun and spicy seafood themed food destination where patrons can come in and escape into flavor paradise. We will provide a fun-filled ambiance while customers can enjoy the finest and freshest cajun seafood around. CLC is a great place to hang out with friends and family. No plates, no utensils, only your hands and our unique and irresistible CLC sauces, a combination of spicy, sweet and tangy flavors.



MENU CONCEPT



INTERIOR CONCEPT





*Coming
Soon*



*Coming
Soon*



*Coming
Soon*



*Coming
Soon*

Covid-19

Precautionary Initiatives

With the ongoing COVID-19 pandemic, the state of Nevada has seen many of its businesses affected by this unfortunate turn of events. As all our stores open, it is important that we take preventative action towards providing a safer, sanitized, and secure environment for not only our employees and staff, but to our customers as well.

The fact of the matter is that face masks are required upon entry in all of our establishments. It is important that we enforce social distancing of 6 feet between each person and that we advise anyone exhibiting symptoms of illness, such as coughing, sneezing, and fever, to refrain from entering. We also place cautionary signage at the exterior of our establishments. At every entrance, we require temperature checks administered by our staff; they are directed and thoroughly trained to detect any concerning results. Aside from temperature checks at the entrance, we provide mandatory hand-sanitizing solutions to all of our guests who enter.



Covid-19

Precautionary Initiatives

Social distancing within our establishments is heavily enforced. For the safety of both our customers and staff members, we have installed advanced state-of-the-art Plexiglass dividers to provide an additional barrier between parties of people seated. These barriers are placed between tables, registers and further seating. We have followed Governor Sisolak's protocols at keeping our establishments at 50% capacity by marking off vacant tables in between occupied ones.



It is of the utmost importance to all of our staff members and employees to limit hand-to-surface contact. We have transitioned from a traditionally printed menu to a digital one, accessible by QR code. The customers would be able to simply use their phone's camera to activate the QR code, activating the digital menu, and order from there.



Covid-19

Precautionary Initiatives

Our staff members are always provided and equipped with face masks and gloves at all times. We train our staff members to disinfect every surface that has been in contact with human touch: such places include door handles, tables, surfaces, registers, and etc. Everyday we have an on-site crew that fully sanitizes not only our establishment's interiors, but their exteriors and the surrounding area as well.

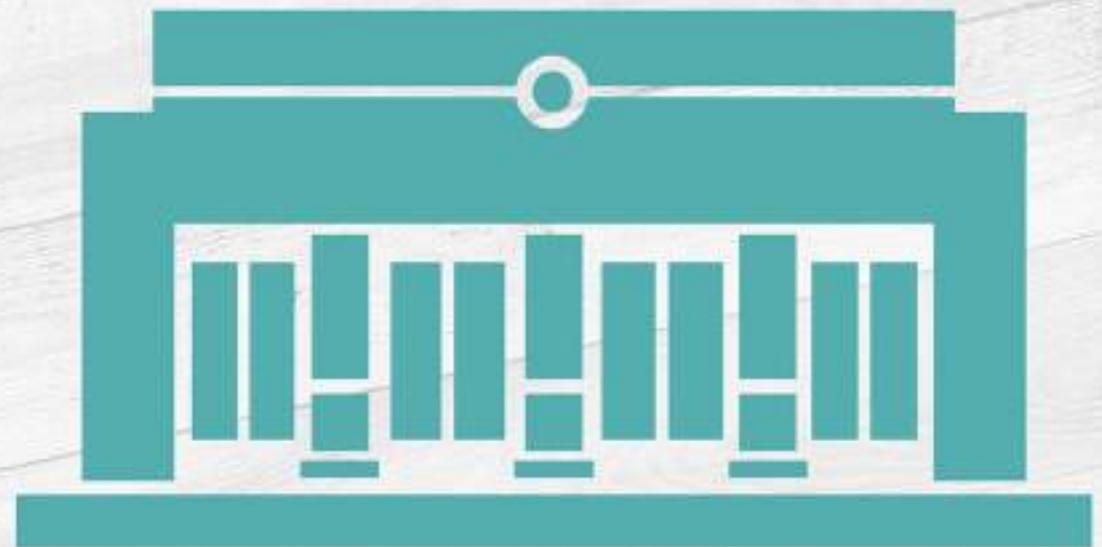
The health and safety of our customers and staff members are our most important and highest priority. We are seriously taking these situations and offer best preventative action to provide a safer space for everyone.



Property Market Price Value

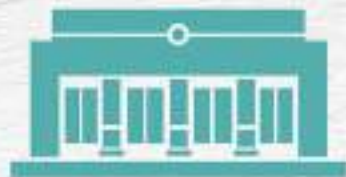
After the company suggested that we wanted to open up a few restaurant establishments in what used to be commercial office buildings, the value of the property increased when Hobak Korean BBQ set up shop. The property value at first was at \$2,600,000 but after Hobak Korean BBQ, Gäbi Coffee & Bakery, and Chanko Shabu & Izakaya opened, the property value is now worth over \$10 million. the opening of our restaurants contributes to the area just west of Spring Mountain Road away from the main Chinatown making it another hot place to come.

2020

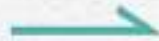


\$10 Million

2016



\$2.6 Million



Property Market Price Value

Other examples where the property value has been increasing is in our North Las Vegas establishment where Namba Sushi is currently located and our establishment in San Gabriel, CA where our Taekwon 92 KBBQ is located.





Thank You