





We build loved brands.

MAX'S GROUP

LARGEST CASUAL DINING RESTAURANT GROUP

















International Franchising

Max's Group, INC. (MGI) operates more than 600 stores in more than 10 countries with a heritage in the Philippines dating back to 1945.

MGI is expanding globally and its international Division is actively seeking franchise partners across the globe to share it he growth of their much loved brands.

The Group has a range of quality brands that cater to every occasion for all countries with product categories that include pizza, chicken, casual all-day American dining, affordable Japanese and sizzling steak meals.

The brands are backed up with a world-class multi functional support team to ensure sustainable long-term success for franchise partners.

Brands available for International Franchising:







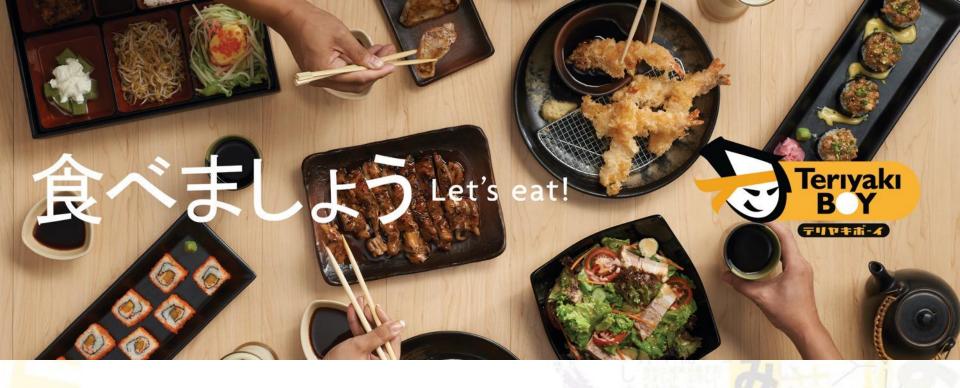












POSITIONING

Friendly, Value For Money
Quality Japanese Food Chain



Brand Attributes

Happy

Happy • Approachable • Interesting

Approachable

Quality Japanese Food • Friendly Service and Authentic Japanese store experience

Interesting

Bringing the Japanese dining experience thru Cuisine and Ambience at a reasonable price



Our Target Market

Young,
White collar
Fashionable people
who want to experience
Japanese food and ambient





Our Menu



Teriyaki Boy Chicken





Teriyaki Boy Chicken Ramen



Teriyaki Boy Chicken Ju



Our Menu





Our Menu



APPETIZERS AND SALAD 前菜とサラダ

GYOZA

Also known as potstickers, Japanese pork dumplings, steamed and seared until crisp, served with a tangy soy-based dipping sauce.

5 pcs 15 10 pcs 27 15 pcs 39

MISO SOUP 60

A classic Japanese soup of fermented soy beans, served with wakame seaweed and diced silken tofu.

SUKIYAKI 310

Traditional Japanese stew of sliced beef, silken tofu, shiitake mushrooms, vegetables, glass noodles and raw egg.

TOFU STEAK 176

Breaded tofu topped with a sweet and savory sauce, finished with stir-fried pork, onlons, chives and shiitake steak sauce.

BASIC SALAD 55

iceberg lettuce, cucumber, carrots, tomatoes, and mango slices in roasted sesame dressing.

ENDAMAME 90

Crunchy green soy beans.



KANI SALAD 145

Japanese crabstick with mayonnaise resting on top of a cucumber slaw, topped with fresh shrimp roe/Japanese caviar.



Our Menu



Stir fried beef slices topped with egg yolk, spring onions, black and white sexame seeds on sexame oil- drizzled ramen noodles in shoyu soup base.

YAKISOBA 205

Stir fried Japanese noodles mixed with pork strip, fish cake, shiitake mushrooms amd mixed vegetables topped with crunchy tempura and nori flakes. A combination of ground pork, shiitake mushrooms, carrots, onion leaks and ramen noodles simmered in miso soup base

JU ジュ

KATSU

KATSU 335

Breaded pork cutlet, deep-fried and simmered in swee toy sauce, onions and leeks, with beaten egg, topped on a bed of steamed Japanese rice.

EBI KATSU 335

Breaded shrimps deep-fried and simmeres in sweet soy sauce, onions, and shirtake mushroom strips with beaten egg topped on a bed of steamed Japanese rice.

SUKIYAKI BEEF TEPPANYAKI 335

Beef bacon slices stir-fried with teppanyaki sauce and onion slices on a bed of steamed Japanese rice.



Our Menu



AGEMONO

天麩羅

TONKATSU 245

Fillet of high quality US prok, breaded and deep fried until golden brown. Served with cabbage salad and a drizzle of sesame dressing.

EBI TEMPURA

Fresh tiger prawns, battered and deep-fried until crispy. Served with special Tempura sauce.

RICE

Steamed Japanese rice.

YAKIMESHI 71

Japanese fried rice with vegetables and ground pork.

TORI BROWN RICE NABE 233

Share with a friend or two this special brown rice dish cooked in a soy-based sauce with boneless chicken, shiitake mushrooms, young corn, leeks, sesame seeds and teriyaki sauce.

TORI KARAAGE

Japanese style boneless chicken, deep fried to perfection.

Solo 187 To Share 336



WAFU FRIED RICE 105

Japanese fried rice with slivers of Wafu steak blended with a secret sauce.



Our Menu



TEPPANYAKI 鉄板焼き

SEAFOOD TEPPANYAKI 341

Fresh prawns, yellowfin tuna, cream dory and squid, stir-fried with bell peppers, onions, shiitake and teppanyaki sauce.

WAFU STEAK 505

Premium diced-cut beef, perfectly served and stir fried with garlic and teppanyaki sauce, sered with a siding of savory sesame moyashi.

YASAI ITAME 118

Vegetable dish of beansprouts, cabbage, carrots, bell peppers, onions, and itame sauce.

ASUPARA BACON MAKI 231

A modern Japanese dish of fresh asparagus spears wrapped in honey-glazed bacon strips seared to perfection.



BEEF TATAKI 605 Wafu steak, grilled and seared on top of a



Our Menu





GREEN TEA JELLY CAKE 75

Green Tea gelatin cake with whipped cream.

Green Tea gelatin cake with whipped cream

MANGO BAVARIAN 85

Jelly with bits of sweet mango topped with whipped cream



MANGO TEMPURA WITH VANILLA ICE CREAM 175

Slices of yellow mango dipped in tempura batter, deep-fried with a scoop of vanilla ice cream and drizzled with chocolate syrup.



DRINKS ドリンクス

MANGO FRUIT SHAKE 106

GREEN TEA MILK SHAKE 131

BOTTOMLESS ICED TEA 85

SODA IN CAN 73 Coke. Coke Light, Coke Zero, Sprite

BOTTLED WATER 49

- . SAN MIGUEL PALE 71
- . SAN MIGUEL LIGHT 71
- ASAHI 110
- KIRIN 110

Available in selected outlets only



STEAK* SAUCE*SIZZLE

The Brand





STEAKS on a SIZZLIN'
PLATE since 2007!

Enjoy HOT and TASTY
meals with our signature
steak combinations or
create your own sizzling
meals by mixing and
matching different sauces
and sides.

Take the journey to Sizzlin'
Flavors Around The World!





Who are we

Our BRAND
POSITIONING
Hot. Tasty. Value for Money.

Our BRAND PERSONALITY

Exciting. Fun. Young.





Our Customers

Our TARGET MARKET

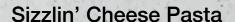
Young Professionals
Wanting Tasty and Affordable
Meal, With Fast Service,
With Relaxed yet Contemporary
ambient

Our Menu SIZZLIN' MEAL

Sizzlin' Kimchi Beef Rice

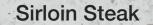


Sizzlin' Beef Rice



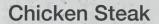


Our Menu STEAK LINE UP





Ribeye Steak







Our Menu





Combi-Store- Ayala Mall Cebu, Philippines







Combi-Store- Ayala Mall Cebu, Philippines







Combi-Store- Burjuman Mall Dubai, UAE







Combi-Store- Burjuman Mall Dubai, UAE







Combi-Store- Deira City Center Mall Dubai, UAE







Combi-Store- Deira City Center Mall Dubai, UAE







Combi-Store- Al Ghurair Center Dubai, UAE







Combi-Store- Al Ghurair Center Dubai, UAE







Combi-Store- Hamdan St. Abu Dhabi, UAE







Combi-Store- Hamdan St. Abu Dhabi, UAE





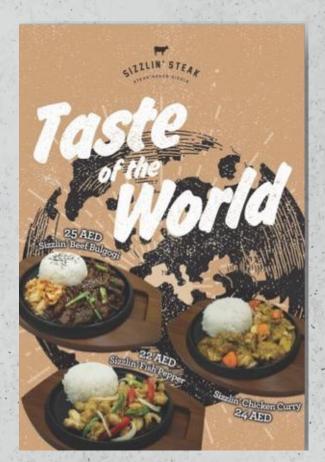




Product Innovation



Adding International Flavors



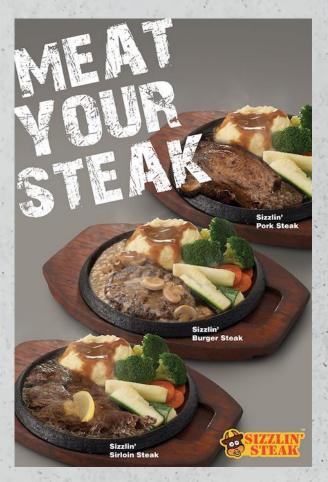


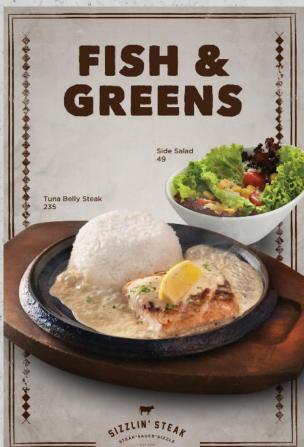


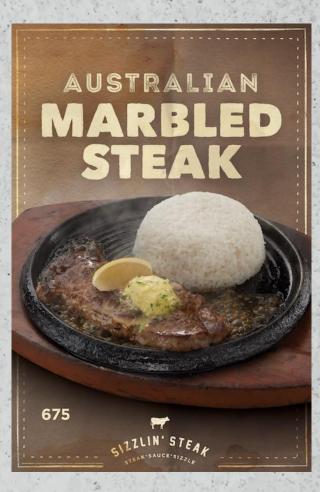
Product innovation

Extending Steak Line up





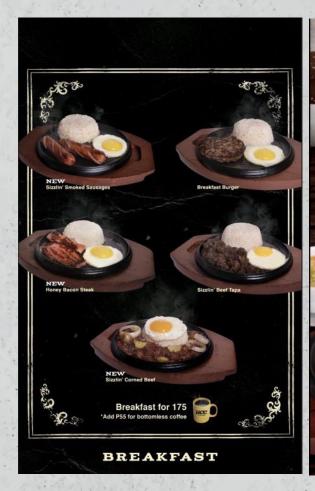




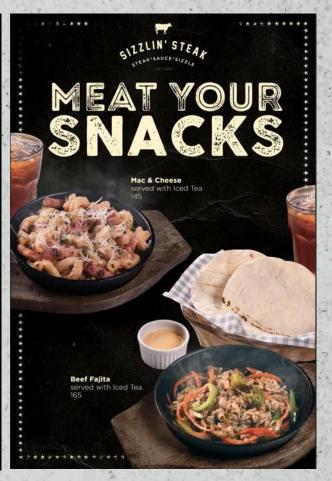
Product innovation

Serving All Daypart









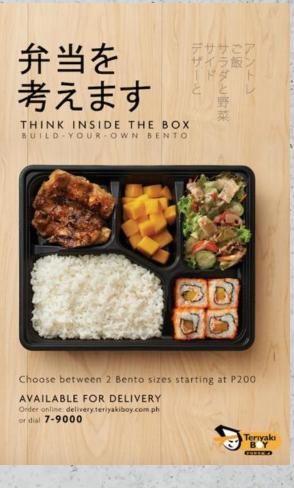
Product innovation

Extension of the Core









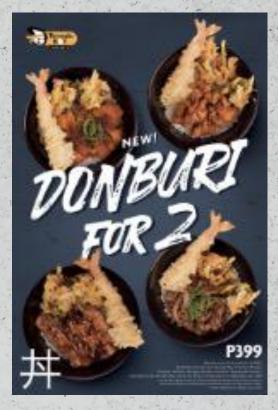
Product innovation

Other Japanese Favorites









Menu Innovations

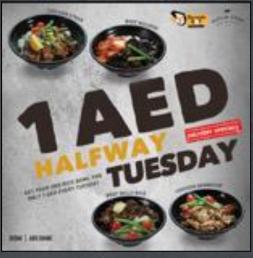






Value Proposition













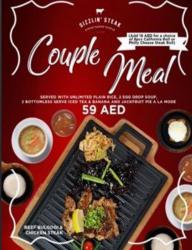
Occasion Base Promotions







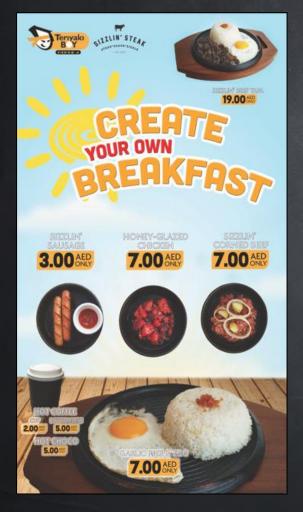


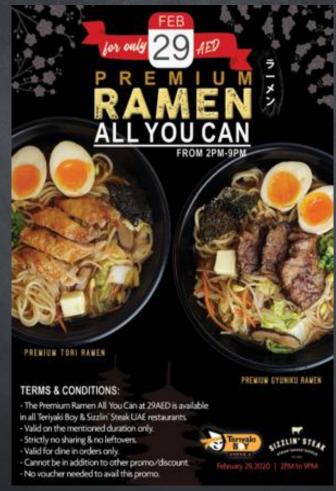






Exciting Promotions







Master Franchise Criteria

- Knows and believes in Sizzlin' Steak and Teriyaki Boy brand
- Financially stable with a net worth of \$1 Million and \$300,000 liquidity
- Understands the need of high initial investment to build a new brand in a new market
- Full team of General manager, operations and marketing manager and supply chain function
- Deep understanding in the market and in selecting sites
- At least 5 years of business experience in a restaurant or retail setting in the development area
- Willing to learn Franchisor's business system and have time to attend
- Sending the team for training at least 6 weeks for full operation training programs
- Capable and willing to devote time for hands-on management of restaurant
- Willing and comfortable to work closely with the franchisor to be in compliant with the standard system
- Understands the importance of quality customer service





FAQ

What are the criteria for selecting a site?

For the first flagship combi store, site should be at least 100-150sqm For food court concept for Sizzlin' Steak, the minimum required size is around 50sqm.

Who will look for the site?

The franchisee should look for sites based on site criteria provided by Max's Group Inc. MGI will assist in evaluating the potential site and you need to get a written approval from MGI.

Who will provide the restaurant design and layout?

For the first store, Schematic Design will come from MGI. The design will incorporate inputs on local building codes from a local architect to be contracted by the franchisee.

Who will do the construction?

The franchisee will be responsible to get the services of a licensed local contractor. Cost of construction will be borne by the franchisee.





FAQ

Are we required to purchase any of the supplies and equipment from SS/Tboy?

Proprietary items must be purchased from accredited MGI suppliers. MGI will give you a list of specifications for other items (food and non-food) and equipment. These items are sourced from local suppliers provided that MGI specifications are met. There are proprietary equipment and kitchenware as well.

Who will hire the employees?

The franchisee needs to hire the full team including operation manager, store manager, marketing, supply chain and HR. MGI can assist you in the hiring process if you want to hire from MGI. Successful applicants will be endorsed and employed directly by you.

Will there be training provided for us and our employees?

You, your management team and pioneer employees will be provided with 1-2 months of comprehensive training prior to opening at a designated certified training stores by MGI. Expenses related to Training such as travel, lodging and the like shall be your responsibility.





Master Franchise Fee

Development Fee: \$100,000 - \$150,000

For Exclusive right for one country to open multiple stores
Paid upon signing Area Development Agreement

Store Opening Fee: \$10,000 - \$15,000

Paid upon opening an individual store

Royalty: 5% of net sales

Paid monthly







THANK YOU