

fooda

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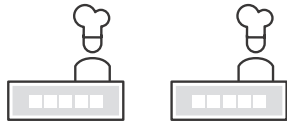
 **SAKURA**  
TEPPANYAKI • SUSHI • ASIAN



**Sakura Teppanyaki & Sushi is a Japanese restaurant run by a husband-and-wife team since 2010.**

**The neighborhood hidden gem became a Foda partner in 2017, here's how its helped the business.**

### SAKURA BY THE NUMBERS



**2 FOODA POPUPS PER DAY**  
*(serving a large corporate audience)*



**SELLS 300 - 400  
ADDITIONAL LUNCHES**  
per week with Foda



**HUNDREDS OF ORANGE  
CHICKEN WITH FRIED RICE  
PER WEEK**  
*(their most popular Foda dish)*

**“** We joined Foda because we were looking for more people to know about Sakura. Since we started with Foda, we've had catering orders from companies we popped up in, Popup customers tell us they recently ate at Sakura after trying them at Foda, and we've even had some group dinners and company parties from companies that found us through Foda.”

**— Teresa Le, Owner  
SAKURA TEPPANYAKI & SUSHI**

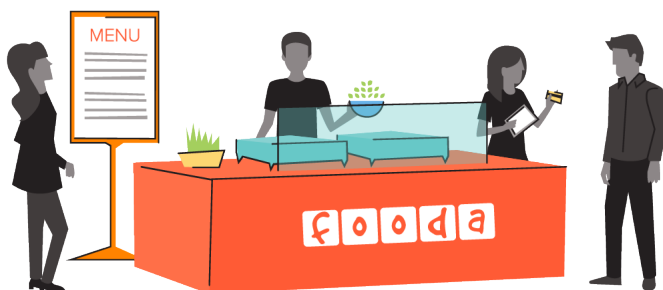
**2,000+ restaurants across the country work with Foda to grow their lunch business, promote their brands and acquire new customers.**

“ Compared to food delivery platforms, Fooda is better because people can see our food, they can experience our service, and we’re able to talk to them about our food. Customers are able to see the food is fresh, and we can even offer them a taste if they want to try it.”

— Teresa Le, Owner  
SAKURA TEPPANYAKI & SUSHI

## WHAT FOODA DOES FOR RESTAURANTS LIKE SAKURA:

- **Expansion Without Overhead** - Fooda puts restaurants into some of the most expensive real estate in the city, but with no leases, no utilities, and no buildout costs
- **Revenue** - Increase sales by 20% with access to our corporate users, an extra \$175,000 in annual income on average
- **Customers** - Get exclusive access to corporate offices around your city and sell to thousands of customers that can't visit your store during the lunch hour
- **Consistency** - Plan ahead counting on recurring business, Fooda schedules the Popup calendar one month in advance



Interested in increasing sales, revenue, and  
customer exposure at your restaurant?



Contact us to learn more about Fooda  
[partnerships@fooda.com](mailto:partnerships@fooda.com) or call **312.662.6539**