Company Profile





http://www.do-kyu.com

For the Happiness of Our Customers and Our Employees

Our conception of a successful enterprise is one that creates an environment where employees can share a full, rich life together, develop diverse viewpoints, and aways talk about their work with pride and enthusiasm.

Getting Started

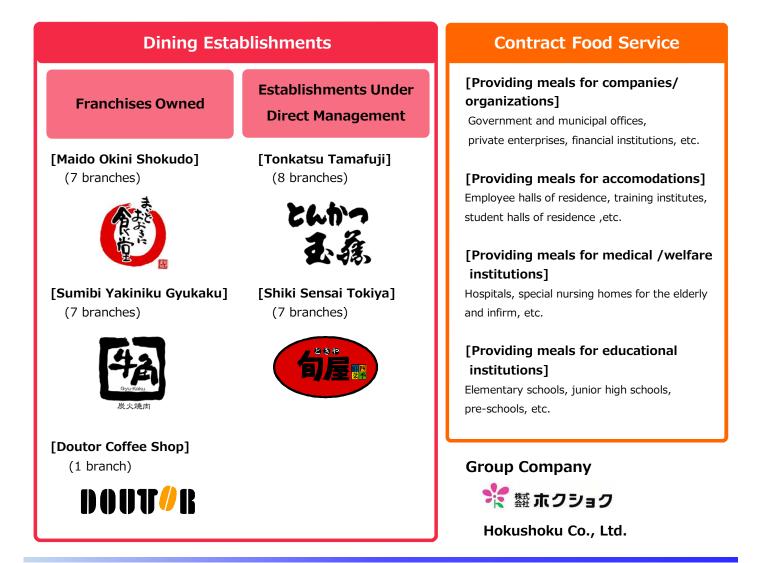
Japan has experienced periods of rapid economic growth, the bursting of a bubble economy, a fluctuating real estate market, the current slowing down of the economy, and the unprecedented devastation of the March 13th 2011 earthquake that figuratively and literally shook the very foundations of the nation. The Japanese people have experienced times of great plenty that have given way to economic slumps and great turmoil. This has led to a major shift in values away from the material to the meaningful.

Dokyu Co., Ltd. has been continuously involved in food service since it was founded in 1963. Many aspects of this sector have greatly changed with the times, and we have too. From the practical supply of food, to the ever-changing concept of 'Food', to the development of business models that focus on both meeting customer needs and enriching employees' lives.

As 2013 marks the 50th anniversary of the founding of our company, we are facing the challenges that come with continued growth, while always doing our best to be an organisation full of joy and pride in not only our company but also in our society. We are ever working towards a future where the complete happiness of our customers and our employees is fully realized.

Dokyu Co., Ltd.

President Taiji Nakanishi



Contract Food Service

Contract Food Service

• Enjoyable and Exciting Dining Every Day

It's been 50 years since the founding of our company in 1963. One aspect of our work is running a contract food service mainly in and around the Sapporo area. Utilising the know-how and networks accumulated over half a century as a contract food service company, we provide services to clients ranging from the government to schools, to medical instutions, to the private sector and various others. In recent years the needs of our customers have changed with the times. The food and the services that we provide evolve day-by-day, not only in terms of food safety but also in planning and providing menus where extra special attention is paid to offering diverse and healthy choices.



Healthy Bodies, Healthy Minds



We all have to eat, so we consider it essential not only to ensure food safety, but also to focus on the health of our customers. We believe that you can only fully enjoy your working life and life outside work when you have a healthy body. We provide a menu called 'Dokyu500' that promotes healthy eating. The meals on this menu are specially made to reduce the calorie content to around 500 calories per meal. Special efforts have been made to retain all of the delicious flavor while incorporating vitamins and minerals in a carefully maintained balance of health and taste.

Consignee

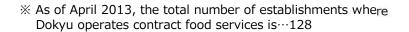
[Providing meals for companies/ organizations] Government and municipal offices, private enterprises, financial institutions, etc.

[Providing meals for accomodations]

Employee halls of residence, training institutes, student halls of residence, etc.

[Providing meals for medical /welfare institutions] Hospitals, special nursing homes for the elderly and infirm, etc.

[Providing meals for educational institutions] Elementary schools, junior high schools, pre-schools, etc.





Dining Establishments



Tonkatsu Tamafuji



Ching Opened in 1952. **3 3 6**0 years of being loved.

Opened in the post-war period in 1952, this fried breaded pork cutlet specialty restaurant reached it's 60th anniversary recently. The taste of a long-established restaurant carefully crafted and nurtured by the artisans that have graced it with their expertise and passion. There have been countless refinements and innovations made here over the years, two of which were the introduction of large copper pans 60cm in diameter, and focusing on discovering the perfect thickness of pork. Our aim is to always provide our customers with only the most delicious fried breaded pork cutlets.





Head Branch

Asabu Branch / Kita-40, Nishi-5, Kita-Ku, Sapporo Shinkotoni Branch / Shinkotoni 7-17, Kita-Ku, Sapporo Esta Branch / Kita-5, Nishi-2, Chuo-Ku, Sapporo Kiyota Branch / Kiyota 2-2, Kiyota-ku, Sapporo

Sunpiazza Branch / Atsubetsu Chuo 2-5, Atsubetsu-Ku, Sapporo Nango Branch / Nangodori 20, Shiroishi-Ku, Sapporo Fushiko Branch / Fushiko 8-4, Higashi-Ku, Sapporo Miyanosawa Branch / Nishimiyanosawa 5-1, Teine-Ku, Sapporo



Shiki Sensai Tokiya



Eat delicious food in a relaxing environment at Tokiya.





In 2008 we opened Osyokujidokoro Tokiya as afine establishment to get a drink and something to eat at the Gokuraku-yu hot spring baths in Iwaki city, Fukushima prefecture. Since then we have opened branches in Koriyama city in Fukushima and in Utsukushigaoka in Sapporo, and continue to steadily expand.

Head Branch

Utsukushigaoka Branch / Utsukushigaoka 1-7, Kiyota-Ku, Sapporo Koriyama Branch / Yatuyamada, Fukuyama Town, Fukushima Hachinohe Branch / Numadate 4-7-108, Hachinohe City, Aomori Sendai Minami Branch / Nishitaga 5, Taihaku-Ku, Sendai City, Miyagi Furukawa Branch / Aza Kounosu 184-1, Furuwaka Inaba, Osaki-City, Miyagi

Tagajyo Branch / Machimae 1, Tagajyo City, Miyagi Iwaki Branch / Hayama 2, Iwaki City, Fukushima Natori Branch / Aza Hara 460, Tadaka, Natori City, Miyagi

Dining Establishments



Maido Okini Shokudo



Come and try the homecooked taste of the good old days.

A down-to-earth, inexpensive restaurant with a flavor of the good old days that provides service with warmth and the taste of a mother's cooking. Each dish is made with loving care and served with genuine smiles. You can enjoy any combination of our dishes according to how you feel day-by-day while staying within a budget and always eating nutritious food. Maido Okini Shokudo appeals to a wide range of customers from office workers on the go to young men and women who enjoy the convenience of our roadside locations. At the same time as purchasing the franchise, Dokyu won the rights to be the headquarters of Hokkaido operations, and is working to further expand into the region.





Maido Okini Shokudo Head Branch Under Direct Management

Hachiken Shokudo / Hachiken 6 Nishi 4, Nishi-Ku, Sapporo Satozuka Shokudo / Satozuka 2-7, Kiyota-Ku, Sapporo Sakaemachi Shokudo / Kita 37, Higashi8, Higashi-Ku, Sapporo Nishimiyanosawa Shokudo / Nishimiyanosawa 5-2, Teine-Ku,Sapporo

Shiroisi Shokudo / Hondori 7, Shiroishi-Ku, Sapporo Hakurindai Shokudo / Nishi 17, Minami 1, Obihiro Taisetsudori Shokudo / Taisetsudori 7-506-10, Asahikawa



Sumibi Yakiniku Gyukaku



With the power that has grilled meat for the vitality of our customers and Japan itself.





Gyukaku creates a stylish atmosphere with jazz music underscoring the cheerful, energetic and considerate service. Gyukaku is welcoming to all, and especially appeals to women who want to eat lots of delicious grilled meat at very reasonable prices.

Head Branch of Gyukaku

Miyanosawa Branch / Hassamu 6-9, Nishi-Ku, Sapporo Kitano Branch / Kitano 3-2, Kiyota-Ku, Sapporo Nango Branch / Nangodori 15, Shiroishi-Ku, Sapporo Nopporo Branch / Matsunami-Cho 9-1, Nopporo, Ebetu Atsubetu Branch / Atsubetu Higashi 5-3, Atsubetu-Ku, Sapporo Tomakomai Branch / Kiba-Cho 1-10, Tomakomai Moiwa Branch / Minami 39, Nishi 11, Minami-Ku, Sapporo

Company Profile



Company Profile

Name	Dokyu Co., Ltd.	
Head Office Address	Tsukisamu Higashi 1-17-5-48, Toyohira-Ku, Sapporo, Hokkaido	
Company President	Taiji Nakanishi	
Capital	55 Million Yen	
Founded	October 1963	
Settlement of Accounts	Annually in September	
Number of Employees	820 (Including part-time workers and students working part-time)	
Business Operations	Management and operation of contract food services to canteens	
	(businesses and schools), dormitori	es and healthcare facilities. Restaurant ownership
	and management. Catering. Food consulting.	
Board of Directors	President	Taiji Nakanishi
	Managing Director	Yasutoshi Kusaka
	Director	Koji Kasai
	Director	Makoto Nanba
	Director	Kazunori Muroyama
	Auditing Officer	Toshio Asai
Group Company	Hokushoku Co., Ltd.	

Company History

October 1963	- Established as Hokkaido Lunch Distribution Center, Ltd.
February 1972	- Received a commendation for food service at the Sapporo Winter Olympics.
September 1976	- Opened a factory in Kawazoe and relocated management control there.
October 1987	- Opened a branch office in Nagoya to facilitate expansion into mainland Japan.
April 1989	- Changed the name of the company to Dokyu.
October 1992	- Opened the first restaurant under direct management, Kokochi-Yoshidokoro Umainoh, Minami-4,
	Higashi-5, Chuo-Ku, Sapporo.
May 1993	- Opened a noodle-making factory in Kita-Hiroshima City and replaced all other noodles used in our
	food service with the noodles made at this factory.
October 1996	- Absorbed Tamafuji Co, Ltd into the Dokyu group.
November 1997	- Opened Shikisensai Shunya, a new restaurant under direct management.
August 2000	- Joined the Gyukaku franchise programme and opened the first branch in Miyanosawa.
March 2003	- Began running the employee canteen at Daimaru department store, Sapporo.
June 2003	- Joined the Doutor franchise programme and opened the first franchise.
August 2003	- Received ISO9001-2000 certification for 4 business operations.
March 2004	- Joined the Maido Okini Shokudo franchise program and became the Hokkaido headquarters of the
	company.
July 2004	- Dokyu head office relocated to Tsukisamu-Higashi, Toyohira-Ku, Sapporo. (The current location)
December 2006	- Opened a specialist artisanal development branch of Tonkatsu Tamafuji in the Nango area, Sapporo.
March 2008	- Opened a Gokuraku-yu branch of Shunya in Iwaki City, Fukushima.
May 2010	- A curry pork cutlet snack stick developed at the Tamafuji sales and production division went on sale.
October 2011	- Hokushoku Co., Ltd absorbed into the Dokyu group.
September 2012	- The seventh branch of Gokuraku-yu Shunya in Tohoku was opened in Natori.

A Rich Life is a Happy Life



Joy in Life



At Dokyu we ensure that the rich diversity of all of our employees is valued and respected. A rich life comes not only from your job, but also from the pursuit of a full life outside of work. "Play as hard as you work."We spare no effort in creating a supportive working environment that allows our employees to live their lives to the fullest. We truly value those who pursue their interests with passion and commitment. To allow them to do that, we operate a system that allows our employees to take their ten individual days off consecutively, which is extremely unusual in Japan. They are also encouraged to take single days off during the week, which many employees in Japan do not feel free to do. The foundation of this system is the deep trust built upon the mutual respect and strong teamwork within our organisation.



















A Rich Life is a Happy Life



Company activities that are designed to be moving and inspirational.



Corporate training retreats with the president of the company.





Annual Commendation Ceremonies. - DOKYU CRAZY AWARD -





Assistance Offered After the March 11 2011 Earthquake

- · Donated 1 Million Yen to the Japanese Red Cross.
- An employee in the Self-Defense Force reserves went to the disaster-stricken area to perform rubble clearing and lifesaving work.

Volunteer Activity at a Carehome for Maltreated Children

As a Christmas present for a carehome for maltreated children in our local area in Hitsujigaoka, our company's head sushi chef gave a demonstration of his skills and made 1200 pieces of sushi for the staff and children. We will never forget the wonderful smiles we saw that day.



火箱苦主

Contributions to Society Made by the Dokyu Cycling Racing Team

At the Spring National Traffic Safety Campaign Event in 2007, the Dokyu cycling team took part in a parade with police cars, police motorcycles and traffic safety personnel.



Participation in the Table for Two (TFT) Programme

Dokyu's Contract Food Service section took part in the programme.

[The Table for Two Programme]

In this programme, when certain meals are purchased, we make a 20 Yen donation towards providing food for children in the developing world through the Table for Two charity. 20 Yen is the amount necessary to provide one school lunch in developing countries. So when a customer is eating one of these certain meals, a meal is provided for a child in need.

Participation in the Orange Ribbon Campaign for the Prevention of Child Abuse



- 1 We protect children's lives and minds.
- ② We support all families with bringing up children.
- ③ We support all foster parents and child facilities.
- ④ We expand the social solidarity.

We aim at making a society where all children are not maltreated.

