

back. See inside page. See notes on extra page.

You asked to delete this page so I placed images with gosushi branding as an option design. In the other attachment there is blank page as well as you asked, so its upto you whether you select blank white page or this page with design as a filler.

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1. front cover  
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Remote Hospitality  
 More variety at mealtimes means a happier workforce

more space



## Why become a Go Sushi Franchise Partner?

### OVER 20 YEARS' EXPERIENCE IN FRANCHISING EXCELLENCE.

- Our 20-year dedication to franchise management and leadership means we know what it takes to succeed and how to help you reach your full potential.
- Therefore, every Franchise Partner will benefit from our suite of tools and systems such as:
  - » Business management store manager program
  - » Expert sushi training
- We pride ourselves on great franchise relationships and in providing the best support for every step of the business journey.

### REGIONAL AND NATIONAL CAPABILITIES:

- We have the capability and resources to ensure Franchise Partners can operate effectively in any location, no matter how remote.
- Our national supplier partnerships facilitate easy access to all locations in Australia.
- We also work with local producers where possible as a commitment to our value in fresh food.
- With a robust turn-key business model our sushi can be enjoyed far and wide.



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Swap pages.

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We understand how important mealtimes are after such long, hard shifts. Away from home and family, food becomes one of the most appreciated creative comforts for remote workers. So why not provide them with greater variety at a time they need it most – whilst unwinding and socialising?

Refueling the body with diverse nutrient rich foods is essential in keeping them safe and mentally supported, protecting them from illness and strengthening overall productivity.

It's a popular nutritional must-have your workforce will love at any time of the day and with a foolproof franchising system designed for success, the benefits to all are hard to ignore.

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## Why sushi?

A winning choice on taste and on trend.



## Loved by more Australians every year!

- Sushi is hugely popular with over 6.5 million Australians ranking it as a favourite meal. According to leading market research organization Roy Morgan, its popularity continues to rise year on year.
- It offers a powerhouse of nutrition by combining a variety of fish which are full of essential fatty acids for heart and cholesterol health, arterial strength, brain function and importantly to help as a mood-enhancer to alleviate depression (OR to support mental wellbeing).
- With its fresh colours and creative presentation, sushi celebrates the notion that when you "eat with your eyes" the food becomes more appealing and enjoyable: a sensory experience that few foods can match.
- Sushi is a healthy and convenient food choice that workers can grab and go.

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## Go Sushi wins on taste and leads on health.

### HEALTH:

- With less sodium, sugar and preservatives than average sushi and featuring the freshest local ingredients, we are able to deliver the healthiest of Australian sushi favourites without compromising on taste.
- Following the Australian Guide to Healthy Eating, our meals are immune boosting, nutrient-dense and high-protein, and come complete with nutritional values on our labels.

### DIVERSITY:

- Our menu is diverse to appeal to everyone:
  - > Sushi lunch and dinner packs
  - > Bento boxes
  - > Dumplings
  - > Poke salad bowls
  - > Gluten free and vegetarian options

### PRODUCT INNOVATION:

- We are leaders in sushi product innovation and seek to constantly improve our menu. With the help of customer feedback and in collaboration with our experienced sushi chefs, new flavours and trends are being trialed and tested regularly. We are currently exploring meat free, plant-based high protein alternatives.



### SUSTAINABILITY:

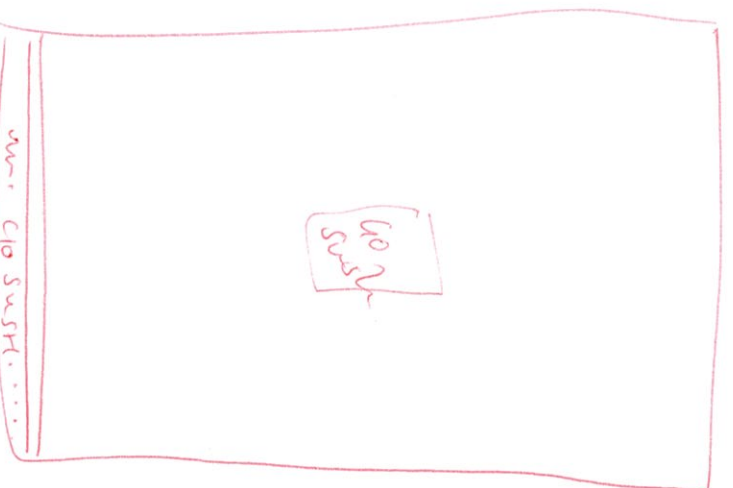
- To embrace sustainable and green principles, we are investigating reusable and compostable packaging solutions for launch 2021.

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National Operations  
Manager.  
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up to you. :-)

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