

May 31, 2012

Company Name: Universal Entertainment Corporation

Representative: Jun Fujimoto

Representative Director and President

(JASDAQ Code: 6425)

Contact: Nobuyuki Horiuchi, Assistant General Manager,

PR & IR Office

TEL: +81-3-5530-3055 (switchboard)

Announcement for Expansion of the Restaurant Business

The Universal Entertainment Corporation group (hereinafter referred to as the “Company group”) hereby announces that it has opened three high-end restaurants in the Hung Hom area of Hong Kong through its local corporation K.O. Dining Group. With a view to the Company group’s development of “Manila Bay Resorts,” a casino resort project scheduled to open in the Philippines in 2014, this restaurant business venture is intended to facilitate the Company group’s formulation of knowhow regarding the restaurant and service businesses as well as the pursuit entertainment in the form of cuisine based on the concept of “Japan Quality, Japanese Hospitality.”

On May 15, the Company group invited Hong Kong celebrities, media from the restaurant industry and numerous other individuals to take part in a reception party, where the Company group was widely lauded for its business venture.



<K.O. Dining Group: Overview>

Currently developing restaurant businesses as a local corporation under the Company group. Operates three restaurant establishments featuring renowned chefs – “Kazuo Okada” (Japanese cuisine), “Yu-Lei” (Chinese cuisine) and “Messina” (Italian cuisine). Plans to expand business from Hong Kong to the likes of Japan and Shanghai in the future.



K.O. DINING GROUP

URL: www.kodining.com

◆“Kazuo Okada” (Japanese cuisine)

Capacity: 89 seats

Head Chef: Hirofumi Imamura

Incorporates an open kitchen, a rarity for a kaiseki dining establishment.

Serves kaiseki cuisine whose ingredients are blended to perfection according to flavor, texture and color

by Chef Imamura, master of the art of Japanese dining. Combines seasonal ingredients with Japanese aesthetics and meticulousness to offer kaiseki, sushi and teppanyaki dishes that conjure up images of the seasons.



◆“Yu-Lei” (Chinese cuisine)

Capacity: 104 seats

Head Chef: Mikiya Imagawa

Presents the true flavor inherent in Chef Imagawa’s legendary Shanghainese culinary creations as visual art. Offers luxurious private rooms modeled after the concept of five flowers – tree peonies, fragrant olives, orchids, daffodils and lotuses.



◆“Messina” (Italian cuisine)

Capacity: 54 seats

Head Chef: Francesco Greco

Christened after a city in Sicily. Offers top-class Sicilian and South Italian cuisine made with an abundance of fresh, aromatic olive oil.



<Image Representations of Each Restaurant Establishment>

◆“Kazuo Okada” (Japanese cuisine)



◆“Yu-Lei” (Chinese cuisine)



◆“Messina” (Italian cuisine)

