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Company name AP HOLDINGS CO.,LTD.
Stock exchange listing: TSE Standard (Code: 3175)
Representative Chairman and President Hisashi Yoneyama
Inquiries General Manager of Corporate Planning and IR Office
Teruaki Sakagami
Phone: +81-3-6435-8440

Monthly Sales Report (July 2026)

I. FYE March 2027 Domestic Restaurants YoY change(Sales / Customer Traffic / Average Spend)

		Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Cumulative
All Stores	Sales YoY (%)	97.3	94.2	97.9	104.2									98.3
	Number of Customers YoY (%)	97.7	93.2	93.6	101.0									96.3
	Average Check(%)	100.8	101.2	104.0	102.9									102.2
	Number of Stores	123	121	120	119									119
Same-store	Sales YoY (%)	105.7	104.0	99.6	106.0									103.9
	Number of Customers YoY (%)	104.2	101.1	95.8	103.6									101.2
	Average Check(%)	101.0	101.7	103.6	102.2									102.1

＊ July 2026 Same-store sales after adjustment for weekdays: 106.2% YoY ⇒ Effect of weekdays: −0.2 points

(Note)
1. The figures are calculated based on the figures before the finalization of accounts.
2. Same-stores: Stores that have been opened for 13 months or more, except for the period during which they are no longer in operation due to a change in business format, etc., which is only the month of the change
3. Net sales: Total of lunch and dinner sales
4. Number of Customers: Number of Diners (excluding lunch)
5. Average spend per customer: Average spend per customer for dinner (excluding lunch)
6. Effect of days of the week: Effect of the difference in the number of days of the week within the month of the current year compared to the previous year

[Monthly Highlights]
Total store sales for July 2026 reached 104.2% year on year, driven by steady trends in both customer numbers and average spend per customer.
Same-stores sales started off at a pace exceeding the previous year from the first week and maintained strong momentum throughout the month, resulting in a high level of 106.0% year on year.
Continuing from the previous month, the specialty store and restaurant segments maintained high operational levels and drove overall performance, contributing significantly to these favorable results.
In addition, we transferred "Tsukada Nojo Meieki Sasajima Store" and newly opened a licensed store, "Urano Yama no Kinoko Nagoya Store."
Under the Group's shared mission of "Pursuing What Food Should Be," we will continue to promote the creation of attractive brands that leverage our deep ties with primary industries while flexibly responding to the ever-changing consumption environment and market realities.

	Categories	Mar2026	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar
domestic	Izakaya business	58	58	56	54	53								
	Specialty store operations	49	49	49	49	49								
	Restaurant business	16	16	16	17	17								
overseas	Directly managed stores	13	13	13	13	13								
	Overseas Franchised Stores	8	8	8	8	8								
Ready to Eat Food Business		7	7	7	7	8								
Total		151	151	149	148	148								

	Categories	Mar2026	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar
License	Licensed stores (Jitoko, Jitoko Kumiai)	16	16	16	16	16								
	Other businesses	0	0	1	3	4								
Total		16	16	17	19	20								

Store Openings and Closures for the Month
Store openings
Tsukada Nojo OBENTO & DELI, Nihombashi Mitsukoshi Store

Closed
Tsukada Nojo Kawasaki Tachibana-dori Store

Change of business format
N/A

Format conversion (Conversion from our directly managed stores to licensed stores)
Urano Yama no Kinoko Nagoya Store (former Tsukada Nojo Meieki Sasajima Store)

<Monthly Topics>

① [Tsukada Shokudo] Fully renovating the 2nd floor tatami room into tables to become a "diner where you can drink" that meets a wide variety of needs





"Tsukada Shokudo" in Musashi-Kosugi, Kanagawa, renovated its 2nd-floor seating-converting 48 tatami seats, which accounted for roughly half of the 2nd floor, into table seating-and fully reopened with all-table seating throughout the restaurant. Opened during the COVID-19 pandemic, "Tsukada Shokudo" has continued to grow as a core restaurant of our diner business format, serving as a "diner where you can drink" centered on rich tonjiru (pork and vegetable miso soup) filled with chunky vegetables that capture seasonal flavors and a touch of playfulness. In response to the recent rise in families visiting izakaya-style restaurants, all seats were converted to table seating to create a space that is even more versatile and comfortable for guests of all generations.We aim to create a comfortable space that is easy to use for a wide range of occasions, from families and small groups to large gatherings.

Tsukada Shokudo floor renewal: https://prtimes.jp/main/html/rd/p/000000687.000004635.html

② [Sumibi-Yakitori Tsukada Nojo] New menu to enjoy an elevated dining experience





"Sumibi-Yakitori Tsukada Nojo," operating in the Tokyo metropolitan area and Kansai region, has revamped its grand menu. In this update, Hokkaido's "Shintoku Jidori" local chicken joins the signature charcoal-grilled local chicken lineup. Additionally, the "Seasonal Vegetable Okamochi (carrying box)," which delivers fresh produce from across Japan and was previously offered at select locations only, has been rolled out to all stores. Ingredients chosen from the Okamochi box can be enjoyed charcoal-grilled or prepared using cooking methods recommended by the staff. By taking every single ingredient more seriously than ever, the menu highlights the true value of each item while allowing guests to savor the seasonal touch and natural appeal of the ingredients themselves.

Guests can experience new flavors that embrace the Nojo-fresh feeling characteristic of "Sumibi-Yakitori Tsukada Nojo," along with the vibrant colors and textures unique to seasonal ingredients.

Sumibi-Yakitori Tsukada Nojo new menu: https://prtimes.jp/main/html/rd/p/000000688.000004635.html