

BY THE X POT

WAGYU HOUSE

ATLANTA

CONTENT

1 Company Overview

- About Us
- Our Portfolio
- The X Pot
- NIKU X
- Our Management Team

2 Wagyu House Atlanta

- Concept
- Timeline

3 Financial Projections

- Overview
- Projections
- Dividend Growth
- Investment Opportunity

4 Contact Us

COMPANY OVERVIEW

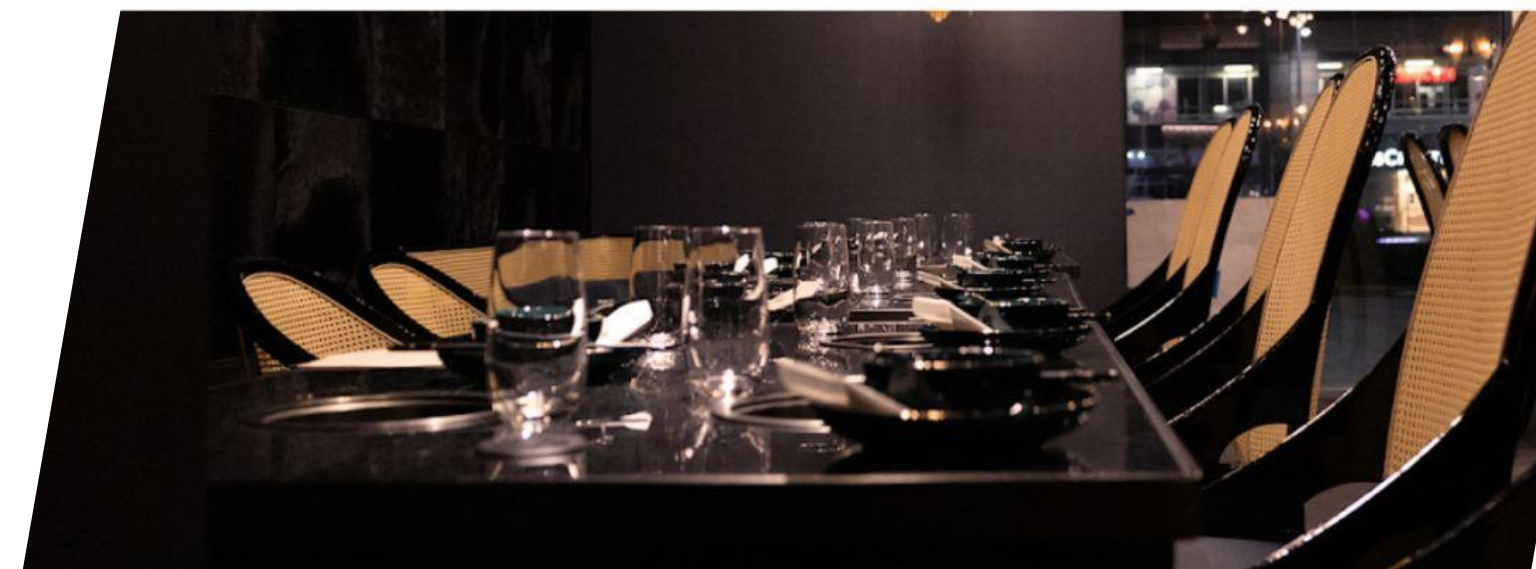


ABOUT US

Revolutionizing Asian Experiences

Chubby Cattle International is a dynamic and innovative hospitality group that offers an unparalleled dining experience. The company was owned and founded by minority business owners, Haibin Yang and David Zhao, with a mission to disrupt the traditional Asian restaurant industry by integrating cutting edge technology and Michelin level customer service. They take pride in educating the public about our culinary traditions and bridging the gap of different cultures.

From its inception in Las Vegas, Chubby Cattle has expanded to multiple locations and boasts an impressive portfolio across the US. Their distinctive approach to dining continues to impress and satisfy diners nationwide.



Premier Hospitality

Vertical Integrations

Michelin Level Service

Cutting-edge Technologies

ABOUT – OUR PORTFOLIO

THE X POT.



WAGYU HOUSE BY THE X POT



CHUBBY
NOODLES

CHUBBY
BOX



NXT FACTOR

ABOUT –THE X POT (SISTER BRAND)

Epic Opening & Continuous Popularity

In August 2020, The X Pot opened the first location inside of The Venetian Resort & Hotel in Las Vegas. As the first and only fine-dining hotpot concept in the United States, The X Pot has become one of the most popular spots for both tourists and locals.

Building on this triumph in Las Vegas, The X Pot management team has extended their reach by opening The X Pot Chicago and Wagyu House by The X Pot in Los Angeles in 2021. As of April 1, 2023, The X Pot has attracted more than 1,800 visits from media and influencers, and has been featured in over 300 press articles on major media outlets.



ABOUT – NIKU X (SISTER BRAND)

Michelin Level Japanese BBQ

In December 2022, The Chubby Cattle team branched out by opening a Japanese BBQ themed restaurant in Downtown LA. In a remarkable achievement, the restaurant made it to the Michelin Guide within just two months of its opening.

With direct access to fresh ingredients daily, our chefs are able to constantly develop a menu that is shaking up the LA food scene. With multiple different menu options that include a Yakiniku option, and Tomahawk steak options.

NIKU X is a testament to the Chubby Cattle team's expertise in hospitality and culinary arts, enabling them to enter and succeed in a new market. The restaurant is situated in the 900 Grand Wilshire building, adjacent to the Intercontinental hotel.



ABOUT – MANAGEMENT TEAM



HAIBIN YANG
Co-founder & CEO

Haibin started in the family hotel business at the age of 14 and graduated from Las Vegas Hospitality Management.



DAVID ZHAO
Co-founder & MP

A graduate from the Wharton School of Business, David is the MP of NXT Group, an global asset management company.



JOYCE LI
COO

After serving as a senior deputy manager at Caesar's, now oversee operations in Chubby Cattle Intl



ALEX LI
Management Director - West Coast

A graduate from the Hong Kong College of Business, Alex has over 10 years of experience in the industry.



BIN LU
Management Director - Midwest

With a degree in Hospitality Management from UNLV, Bin has been served as Assistant GM on the opening teams for The X Pot, before being promoted to GM of The X Pot Chicago in 2022.



MATTHEW LEE
Management Director - East Coast

A highly successful hospitality professional, known for his leadership and management skills in launching and managing multiple thriving restaurants under Chubby Cattle International.



JERRY NGO
Director of Business Development

With 12 years' experience in Las Vegas' hospitality industry, Jerry managed teams at Hakkasan Group for 6 years. He's now Director of Business Development at The X Pot.



JAY SHIN
Director of Operations

A seasoned hospitality professional who opened The X Pot in Las Vegas as GM in 2020. He now serves as Director of Operations for The X Pot, and Niku X



PETE GOMEZ
Director of Beverage

A highly skilled F&B Professional with extensive experience in managing bars and restaurants. Notably, he has worked at Gordon Ramsey's Bars, Hell's Kitchen, and Nobu.

ABOUT – MANAGEMENT TEAM



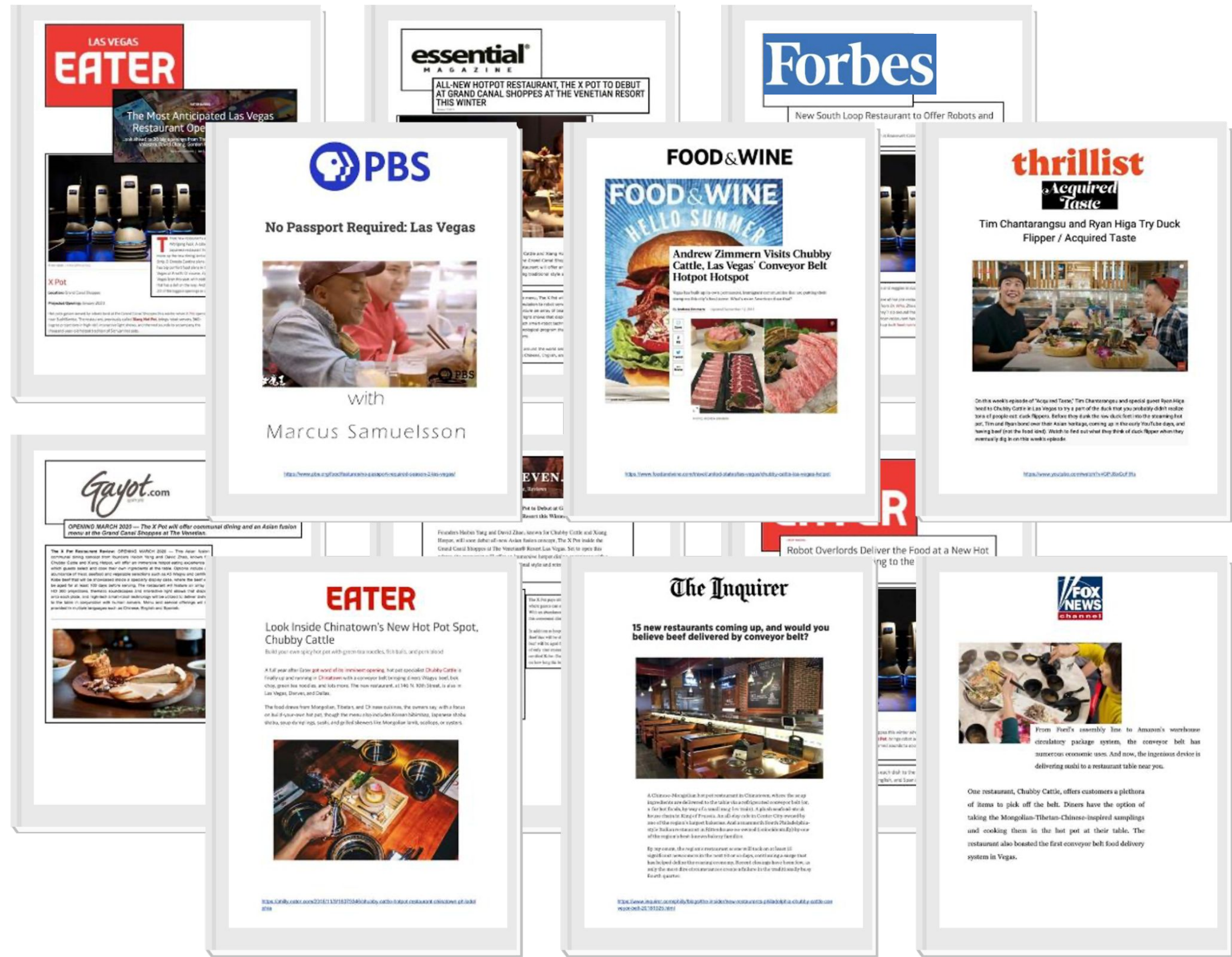
Jason Le



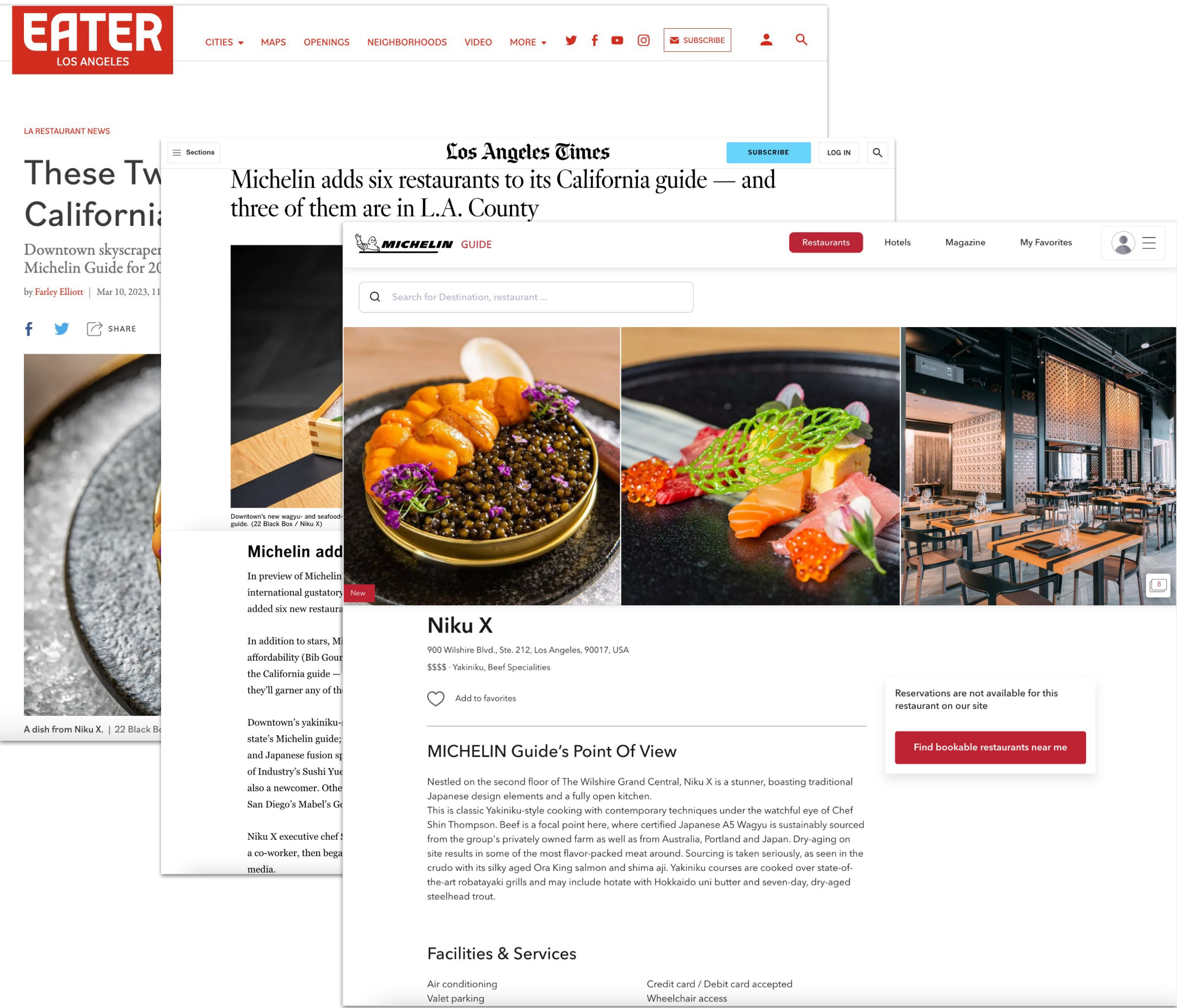
Phuc Huynh

- Coordinators of the X Pot location in Atlanta
- Current restaurant owners / entrepreneurs

ABOUT – IN THE PRESS



Chubby Cattle portfolio brands has earned the praise of 300+ major media outlets for its innovative accomplishments.



NIKU X achieved Michelin Guide recognition in just 2 months, gaining significant media attention.

ABOUT - ATLANTA

BY THE X POT
WAGYU HOUSE

WAGYU HOUSE – ATLANTA – CONCEPT



VIP EXPERIENCE

At Wagyu House, every guest can enjoy a VIP experience. With private dining rooms and cutting-edge robotic servers, diners can customize their every visit to perfection.



RANCH TO TABLE

At Wagyu House, we're dedicated to quality, which is why we source fresh Wagyu straight from our farms - including top-grade A5 Wagyu and certified Kobe beef.

INNOVATIVE CONCEPT

Wagyu House ATL is set to be another successful location among Chubby Cattle Intl's chain of restaurants, each with its own distinctive theme.



PRIME LOCATION

Wagyu House ATL will be situated in the bustling Interlock neighborhood, where guests will have access to a variety of options for work, leisure, and living.



WAGYU HOUSE – ATLANTA – TIMELINE

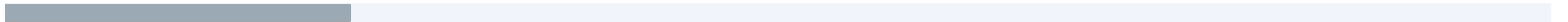
Q2 2023

Q2 2024

Q3 2024

Q1 2024

Fundraising



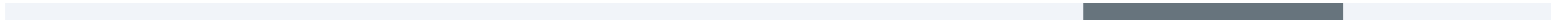
Construction



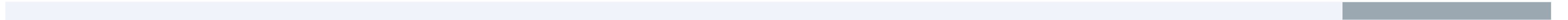
Training



Soft Opening



Grand Opening



CONTACT US

BY THE X POT
WAGYU HOUSE

Address

60 W 38th Street
Floor 6R
New York, NY 10018

Email

david@nxt.group

Phone

(516) 884-0635