

We create spaces with the power of food and people. And we create value that connects to the future.

ICONIC STAGE Catering is more than just delivering food.

Through food, we bring people together,
spark conversations, and create new value
that stays in people's memories.

At the heart of our mission is the idea of "circulation."



Grown in cities.



Connected with communities.



Preserving Japanese wisdom.



Making the most of
limited resources.



Connecting the beauty of food
to the future.

Through our LED hydroponic cultivation, locally sourced ingredients, and network of over 2,000 food makers and producers nationwide, we continue to expand this cycle as a food company, a producer, and a human resource partner.

We collaborate to design food, menus, people, and operations for events of all purposes.

We don't just deliver food.
We bring people together,
spark conversations,
and leave lasting memories of the place.

Every place we touch becomes a connection point
for people, communities, and the future.

This is the kind of catering
ICONIC STAGE strives to be.



Yuka Macaron, a Leading Figure in Japan's Private Chef Industry, Serves as Executive Producer

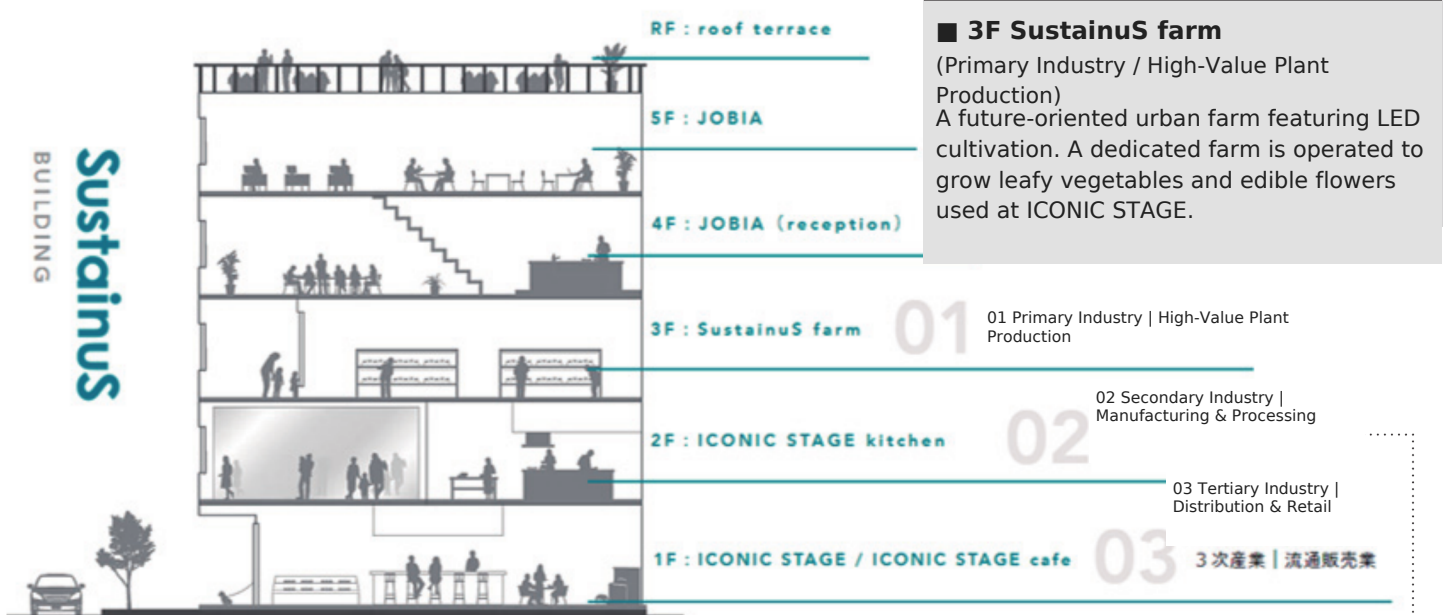


■ Executive Producer

Macaron YUKA

After training at renowned Paris restaurants including "Paris Hotel Ritz" (Main Dining), "Espadon," "Ledoyen," and the three-Michelin-starred "Arpege," she became a leading pioneer in private chef services in Japan. She established a traveling format for French gastronomic cuisine incorporating food-space coordination. In 2010, she was responsible for food-space coordination at the APEC Leaders' and Ministers' Dinner held in Yokohama. In Daikanyama, Tokyo, she runs the French and Italian cooking school "Le Macaron YUKA," attended by many professionals. She has produced numerous restaurants, including "ELLE café" and "ICONIC STAGE," and is active in a wide range of fields including food direction, film and commercial supervision, recipe development, lectures, and television and radio appearances. She is also the author of numerous books, including Kodansha's "A Private Chef's Guide to Entertaining."

FLOOR MAP



■ 1F ICONIC STAGE

(Tertiary Industry / Distribution & Retail)

ICONIC STAGE, a food brand, is a café and shop that makes use of ingredients produced and consumed in-store. Supervised by leading private chef Yuka Macaron.

■ 2F ICONIC STAGE kitchen

(Secondary Industry / Manufacturing & Processing)

Harvested produce is processed into products at ICONIC STAGE kitchen and sold at ICONIC STAGE.

Company Overview

■ Company Name: JOBIA Co., Ltd.

■ Address: 221-0822

2-9-11 Nishi-Kanagawa, Kanagawa-ku, Yokohama, SustainuS

■ Founded: December 14, 1959

■ Representative: Kayo Kibi,
President

■ Capital: ¥10,000,000

■ 045-900-2251

■ <https://www.iconic-stage.com/>