

ASIAN CUISINE RESTAURANTS

SAVE TIME AND CUT COSTS

with COMPEAT ADVANTAGE

Some of the nation's most popular Asian cuisine inspired restaurants utilize Compeat Advantage to manage their back of the house operations and accounting. **Kona Grill, Uchi, Blue Sushi Sake Grill, PhoNatic, SakeTumi, Tao, Blue C Sushi, Nobu, and Yamashiro** all utilize Compeat Advantage as their end-to-end restaurant management and accounting software.

Kona Grill restaurants offer freshly prepared food, personalized service, and contemporary ambiance that create an exceptional, yet affordable, dining experience. Prior to implementing Compeat, Kona Grill managed their inventory with Excel spreadsheets. This approach impeded their ability to keep an up-to-date perpetual inventory.



Kona Grill purchased Compeat Advantage in 2007 and management was immediately able to isolate inventory problems and hold their staff accountable. They were also able to identify and resolve variances in their recipes. Michelle Caraig, Cost of Goods Accountant for Kona Grill, states, "With Compeat we have complete visibility into theoretical inventory usage and the inventory quantities that should be on-hand."

Uchi's philosophy is the essence of Japanese cuisine is in the ingredients. James Beard Award winning chef, Tyson Cole, works only with the best ingredients to prepare his innovative food combinations. Before Compeat, Uchi used three different systems to manage their operations and accounting. None of these systems were integrated which meant redundant data entry and a lot of room for human error.



In 2012 Uchi installed Compeat Advantage. They immediately saw time savings and improved accuracy and increased control by interfacing Aloha POS and Compeat Advantage. "Compeat Advantage is a user friendly system

that our Front of the House, Back of the House, and our administrative offices can use together to measure our performance. We could not be more pleased," says Leah Hays, Accounting Manager at Uchi.

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Flagship Restaurant Group

started their operation in Omaha, Nebraska in 2002 with a commitment to deliver innovative food and an exceptional dining experience. Since then they have opened six restaurant concepts including Blue Sushi Sake Grill. Before implementing Compeat, Flagship was managing their inventory and accounting using spreadsheets and Quickbooks.

In the summer of 2011, Flagship installed Compeat Advantage. They quickly started saving administrative hours by having an integrated inventory

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control and accounting system. They also converted their accounts payable process to paperless by scanning invoices and checks at the restaurants. "Compeat made our department more efficient, allowed us more time for other projects, and provided us with much more information," says Shannon Allen, Accounting Manager for Flagship.

PhoNatic was conceived out of a desire to make Vietnamese food more inviting and less intimidating, in a fast casual environment. Prior to implementing Compeat, Phonatic used Quickbooks for accounting and had no real inventory management process in place. They realized they needed better controls and improved insight to handle their expanding restaurant and commissary operations. .



PhoNatic implemented Compeat in the spring of 2014 and rapidly became more organized and informed about their daily operations. "Compeat has given us tools that we otherwise wouldn't have had. The commissary tool, recipe builder,

and eXcellent Financials are things we would have never been able to create on our own," says David Voorhees, Director of Operations for PhoNatic. Phonatic has also been able to reduce their costs with Compeat. "With Compeat we have reduced labor cost by almost 8% and food cost has been cut by 5%!"

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Kona Grill, Uchi, Blue Sushi Sake Grill, PhoNatic, SakeTumi, Tao, Blue C Sushi, Nobu, and Yamashiro have all benefited from Compeat Advantage. A case where east meets west to the benefit of all.



Compeat
Restaurant Management Systems

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