

Waygu™ Now Available in Atlantic Canada with Chef Inspired® Group of Restaurants Partnership

VANCOUVER BC, August 26, 2022, Wamame Foods Inc. (the "Company" or "Wamame") is delighted and excited to partner with Chef Bill Pratt and his outstanding team at Chef Inspired®. Wamame's premium, plant-based strip product Waygu™, is now being served within the Chef Inspired® restaurants as a regular menu item.

Chef Inspired® is a Nova Scotia family owned business that was started in 2012 and now operates 21 restaurants, a brewery, catering division, and five food trucks. They are understandably proud to provide not only great quality, fresh, house-made food, at a great value, but also an exceptional service experience.

First trialed at their *Studio East Asian Gastropub* in Halifax by Chef Bill's son Guy, WayguTM has now been added to the menu at their *Cheesecurds* and *Habaneros Mexican* restaurants.

Chef Bill Pratt's philosophy of making food from scratch, usually with a 'twist' on traditional recipes (check out their Teriyaki Waygu™ Poutine!), supporting Canadian businesses and making every effort to be as sustainable as possible, makes Waygu™ and Chef Inspired® an unbeatable partnership!

"Everyone that tries Waygu™ can't believe it is not meat and the product has been a great addition to our menu line up" commented Chef Bill.

WayguTM is a premium, sustainable, plant-based meat, and the world's first true alternative to wagyu beef with its unprecedented meat-like texture, mouth feel and taste. Buttery, tender and delicious, WayguTM is extremely versatile, lending itself to a multitude of culinary traditions.

About Wamame Foods Inc.

Wamame Foods Inc. based in Vancouver BC, is focused on the development and distribution of innovative, premium plant-based Japanese-Asian meat alternatives. To date, the Company has created and launched Waygu™, a brand representing the highest quality of plant-based meat alternative products. Wamame's products are targeted at a growing common core consumer group referred to as "flexitarians" in the industry, that is an individual looking to substitute animal proteins in their diet with plant proteins. The Company tests and validates its products in highend, top-rated restaurants around the world and brings them to market through diversified distribution networks that include "food service" and "direct to consumer" channels.