

### Move To Sustainable Fisheries and Seafood Farms: 16 Facilities in Japan Use Sustainable Seafood

TOKYO, Japan - September 27, 2023 - ORIX Hotel Management Corporation ("ORIX Hotel Management") announced today that it will start serving sustainable seafood at 16 onsen resorts, hotels, and other facilities operated by ORIX HOTELS & RESORTS starting Sunday, October 1, 2023. This initiative to serve sustainable seafood at multiple accommodation facilities is the first of its kind in Japan\*1.





Serving sustainable seafood (conceptual image)

The term "sustainable seafood" refers to fish and seafood products with an international certification (MSC\*2/ASC\*3) that are farmed and distributed by sustainable fisheries and seafood farms with due consideration for marine resources and the environment. ORIX Hotel Management intends to serve sustainable seafood for three seafood dishes (shrimp, red sea bream, and trout salmon) on the dining menus at the 16 facilities.

Given fears of diminishing marine resources and environmental problems resulting from offshore farms, the use of sustainable seafood produced by environmentally conscious fisheries and seafood farms will help create a sustainable fishing industry. In addition, by displaying the MSC label and the ASC label, which indicate the use of sustainable seafood, on product name cards and POPs, we will give more customers the opportunity to learn about sustainable seafood.

ORIX Hotel Management established and published its Sustainability Promotion Policy, with the key themes of Transition to Carbon-Free, Environmental Considerations, Safety, Security, and Comfort, and Coexistence with Regional Communities in December 2021. So far, our environmentally conscious initiatives have been actively carried out at all operated facilities, ranging from the phasing out of single-use plastic room amenities to initiatives for reducing food loss.

ORIX Hotel Management will continue to actively carry out initiatives to create a sustainable society.

- \*1 According to MSC Japan.
- \*2 An international certification scheme administered and promoted by the Marine Stewardship Council (MSC). There are the MSC Fisheries Standard for sustainable fisheries that are properly managed with respect to marine resources and the environment, and the MSC CoC Standard for supply chains after fish and seafood products have landed.
- \*3 A certification scheme for aquaculture operated by the Aquaculture Stewardship Council (ASC). It confirms that farmed fish and seafood products have been raised and produced in a responsible manner that takes into account social and environmental factors. This includes the ASC Farm Standard, certifying that farmed fish and seafood products have been raised and produced in a responsible manner that takes into account social and environmental the farms themselves, and the ASC CoC Standard, certifying the farms themselves and certifying the organizations involved in the processing and distribution of farmed fish and seafood products.

## 1. Description of the initiative:

With the facilities of ORIX HOTELS & RESORTS as a focal point, sustainable seafood will be served at the restaurants and buffet restaurants of 16 onsen resorts, hotels, and other facilities operated by ORIX Hotel Management. The dishes in question will be shown with the MSC label and ASC label indicating the use of sustainable seafood in product name cards and POPs. This time, the seafood products are shrimp, red sea bream, and trout salmon. Serving sustainable seafood will contribute to the protection of the world's marine environments and to increasing the environmental consciousnesses of a large number of customers.

# [Period] Starting October 1, 2023

[Implementing Facilities] \*in no particular order

Facility	Location	Official Website
ORIX HOTELS & RESORTS (11 facilities)		
CROSS HOTEL SAPPORO	Sapporo, Hokkaido	https://www.crosshotel.com/sapporo/en
CROSS HOTEL KYOTO	Kyoto, Kyoto	https://www.crosshotel.com/kyoto/en
CROSS HOTEL OSAKA	Osaka, Osaka	https://www.crosshotel.com/osaka/en
Hakodate Yunokawa HOTEL BANSO	Hakodate, Hokkaido	https://banso.orixhotelsandresorts.com/ (in Japanese)
Aizu Higashiyama ONYADO TOHO	Aizuwakamatsu, Fukushima	https://toho.orixhotelsandresorts.com/ (in Japanese)
Kurobe Unazuki YAMANOHA	Kurobe, Toyama	https://yamanoha.orixhotelsandresorts.c om/ (in Japanese)
Hakone Ashinoko HANAORI	Hakone-machi, Ashigarashimo, Kanagawa	https://hanaori.jp/ashinoko/ (in Japanese)
Hakone Gora KARAKU	Hakone-machi, Ashigarashimo, Kanagawa	https://www.gora-karaku.jp/en/
HOTEL UNIVERSAL PORT/HOTEL UNIVERSAL PORT VITA	Osaka, Osaka	https://universalport.orixhotelsandresorts.com/
Beppu SUGINOI Hotel	Beppu, Oita	https://suginoi.orixhotelsandresorts.com/
Other facilities (5 facilities)		
Hotel JAL City Haneda Tokyo	Ota-ku, Tokyo	https://www.haneda.jalcity.co.jp/en/
Shimonoseki Shunpanro Main Restaurant	Shimonoseki, Yamaguchi	https://www.shunpanro.com/en/location/shimonoseki/
Shimonoseki Shunpanro Tokyo	Chiyoda-ku, Tokyo	https://www.shunpanro.com/en/location/tokyo/
Shimonoseki Shunpanro Abeno Osaka	Abeno-ku, Osaka	https://www.shunpanro.com/en/location/abeno-osaka/
Shimonoseki Shunpanro Nihombashi Takashimaya	Chuo-ku, Tokyo	https://www.shunpanro.com/location/ni honbashi/ (in Japanese)

<sup>\* &</sup>quot;Shimonoseki Shunpanro Nihombashi Takashimaya" only offers a takeout menu.

<sup>\*</sup> It may not be provided at "Hakone Gora KARAKU" or "Shimonoseki Shunpanro," depending on the period or for other reasons.

#### 2. Sustainable Seafood

Sustainable seafood is seafood caught in MSC-certified fisheries that are properly managed to conserve marine resources and protect the environment or raised in ASC-certified fish farms that minimize environmental and social impacts so that people can continue to eat fish well into the future.



#### ■ MSC Label

This label certifies natural fish and seafood products caught in fisheries considerate of marine resources and the environment.



#### ■ ASC Label

This label certifies fish and seafood products raised while minimizing their environmental and social impacts.

### ■ OHM's acquisition of MSC/ASC CoC certifications

ORIX Hotel Management has acquired MSC/ASC CoC certifications\*4 as a hotel operator. MSC/ASC CoC certification refers to the certification of a supply chain spanning from the landing of seafood products through their processing and distribution processes until they reach consumers. This certification is obtained by organizations in the supply chain that handle MSC/ASC CoC-certified fish and seafood products, such as wholesalers, processors, and retailers. Each organization must establish a framework to properly manage certified and non-certified marine products so as to prevent them from being mixed. ORIX Hotel Management's acquisition of MSC/ASC CoC certification enables us to place MSC labels and ASC labels on menu items that use fish and seafood products produced by certified fisheries and fish farms. It enables us to serve sustainable seafood.

\*4 Short for Chain of Custody.

#### 3. Overview of ORIX Hotel Management Corporation

Address: 2-3-1 Hamamatsu-cho, Minato-ku, Tokyo

Established: January 1997 (company name changed from Blue Wave Corporation on April 1, 2020)

Representative: Takaaki Nitanai

Description of business: Operation of Japanese-style inns, hotels, and training facilities

Shareholder: ORIX Real Estate Corporation (100%)

Website: https://www.orix-realestate.co.jp/hotelmanagement/en/

#### 4. ORIX HOTELS & RESORTS

ORIX HOTELS & RESORTS is an onsen resort and hotel operating business brand of ORIX Hotel Management. From luxury to casual, we have a wide range of categories based on both onsen resorts and hotels, and we deliver experiences tailored to each guest's stage of life so that they will want to come again. Currently, ORIX HOTELS & RESORTS operates 14 onsen resorts and hotels through five brands, extending from Hokkaido in the north to Beppu in the south.

ORIX HOTELS & RESORTS Official Website: https://www.orixhotelsandresorts.com/ (in Japanese)

ORIX HOTELS & RESORTS Instagram Official Account:

https://www.instagram.com/orix hotels and resorts/ (in Japanese)

## 5. Overview of ORIX Hotel Management's Sustainability Initiatives

ORIX Hotel Management aims to have its hotels, onsen resorts, aquariums, and training facilities trusted with the cooperation and understanding of various stakeholders, including guests, employees, local residents, and the next generation of people responsible for the global environment. ORIX Hotel Management will continue to work to solve social issues, placing importance on "services that offer a variety of comfort." <a href="https://www.orix-realestate.co.jp/hotelmanagement/en/company/sustainability.html">https://www.orix-realestate.co.jp/hotelmanagement/en/company/sustainability.html</a>

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#### **About ORIX:**

ORIX Corporation (TSE: 8591; NYSE: IX) is a financial services group which provides innovative products and services to its customers by constantly pursuing new businesses.

Established in 1964, from its start in the leasing business, ORIX has advanced into neighboring fields and at present has expanded into lending, investment, life insurance, banking, asset management, automobile related, real estate and environment and energy related businesses. Since entering Hong Kong in 1971, ORIX has spread its businesses globally by establishing locations in 28 countries and regions across the world.

Going forward, ORIX intends to utilize its strengths and expertise, which generate new value, to establish an independent ORIX business model that continues to evolve perpetually. In this way, ORIX will engage in business activities that instill vitality in its companies and workforce, and thereby contribute to society. For more details, please visit our website: <a href="https://www.orix.co.jp/grp/en/">https://www.orix.co.jp/grp/en/</a> (As of March 31, 2023)

### **Caution Concerning Forward Looking Statements:**

These documents may contain forward-looking statements about expected future events and financial results that involve risks and uncertainties. Such statements are based on our current expectations and are subject to uncertainties and risks that could cause actual results that differ materially from those described in the forward-looking statements. Factors that could cause such a difference include, but are not limited to, those described under "Risk Factors" in the Company's annual report on Form 20-F filed with the United States Securities and Exchange Commission and under "(4) Risk Factors" of the "1. Summary of Consolidated Financial Results" of the "Consolidated Financial Results April 1, 2022 – March 31, 2023" furnished on Form 6-K.