

# The moment food went online, *hospitality* disappeared.

*Nuri brings it back — at scale.*

Nuri is the hospitality intelligence layer for food delivery.  
Built on 18 years of craft and 7 years of operating proof.

# When was the last time a food app understood what you wanted before taking your order?

*Every food delivery platform optimised for transactions.*

*Nobody optimised for the guest.*

No guidance

No memory

No trust

No relationship

# The restaurant captain was the most valuable person in hospitality.

## WHAT A GREAT CAPTAIN DOES

- Understands the guest instantly
- Guides without overwhelming
- Remembers preferences
- Builds trust over time

## WHAT REPLACED IT

- Endless choices, no guidance
- Transactions, not relationships
- No memory between orders
- Discounts instead of trust

*Technology scaled access. It killed guidance.*

T H E S O L U T I O N

# Nuri is the restaurant captain, rebuilt for the internet.

*The hospitality layer behind every order.*

U N D E R S T A N D S

**Reads Intent in  
seconds – not after  
scrolling 40 items**

Knows what you want in seconds  
— not after scrolling 40 items.

C U R A T E S

**Builds the Right  
Order for this guest,  
right now**

Not what's trending. What's right  
for this guest, right now.

C O M P O U N D S

**Gets Smarter Every  
Order**

Every interaction improves the  
next recommendation.  
Hospitality that scales.

*We've been doing this manually for 7 years. Nuri scales it.*

# We start where guidance matters most.

S U S H I

## Where Nuri learns first

- High-intent category — guests need guidance
- Premium willingness to pay
- Unfamiliar enough to need a captain
- 18 years of craft already built

N U R I

## The system that scales

- Learns from every interaction
- Standardises hospitality across brands
- Plugs into any new kitchen or cuisine
- No reinvention. Just replication.

*Sushi is Nuri learns. It is not what Nuri is.*

# Sushi in India today is where pizza was in 2003.

## P I Z Z A

**Started premium.  
Domino's made it everyday.**

Today: ₹15,000+ Cr category. Daily consumption. Both premium and everyday scaled simultaneously.

## T H E O P P O R T U N I T Y

**₹2,000 Cr+**

Projected market by 2027

**28% YoY**

Category growth

**Zero**

National brand today

***The next 3 years decide the category leader.***

W H Y W E W I N

# Sushi takes a decade to build. We already did.

₹2.5 Cr+

Organic revenue  
zero paid marketing

₹2,243

Average order value  
across 7 years

21.2%

Repeat rate  
no discounts

10.6×

LTV:CAC ratio  
proven, not projected

## CRAFT

18 years in the kitchen. Chef-led, not outsourced. Built supply chain, quality, and consistency that competitors cannot shortcut.

## SYSTEM

7 years without aggregators. No Zomato. No Swiggy. No paid marketing. ₹2.5 Cr built entirely direct. Built on hospitality, not discounts.

## TRUST

3,200 direct guests. 21% repeat rate. Relationships not transactions. Guests come back to ask what to order — this is how Nuri learns.

# This is how Nuri serves a guest.

**Guest:**

Long day. Don't want something heavy.

**Nuri:**

Understood. Something light, but still satisfying.

Do you want something warm and comforting, or fresh and clean?

**Guest:**

Warm.

**Nuri:**

Then let's keep it simple.

A salmon bowl. Light soy. No overload. Warm rice, balanced, easy to finish.

I'll add a light miso on the side.

*This is what ordering should feel like.*



# SushiMen and ZushiGo cover the market end-to-end. Nuri powers the system behind both.

## S U S H I M E N

**The brand that teaches India what real sushi tastes like.**

Premium · High AOV · Proves the craft

Builds category trust and repeat behaviour

The emotional anchor of the portfolio

M17 Target: ₹16–17L / month

## Z U S H I G O

**The brand that makes sushi an everyday meal.**

Accessible · High volume · Scalable economics

Introduces the category to new customers

The volume engine that funds expansion

M17 Target: ₹23–24L / month

Same kitchen. Same team. Same supply chain. The same infrastructure scales from ₹320 to ₹2,250 orders.

P R O O F   O F   T H E   S Y S T E M

**This already works —  
without capital. Without aggregators.  
Without paid marketing.**

**₹2.5 Cr+**

Organic revenue

**₹2,243**

Average order value

**21.2%**

Repeat rate

**12,000+**

Orders delivered

**No discounts. No ads. Just hospitality.**

**10.6× LTV:CAC — Proven. Not projected.**

# ₹65 contribution – built into every order. No aggregator. Designed in, not extracted.

REVENUE

Revenue per order

₹2,250 SushiMen

₹320 ZushiGo

CONTRIBUTION

Contribution per  
order

₹65

Protected by design

EFFICIENCY

Customer economics

10.6× LTV:CAC

Direct channel  
ordering

*Contribution exists from day one – not after scale.  
Aggregators extract margin. Nuri preserves it.*

## MARKET POSITION

# Food-tech owns the transaction. Nuri owns the relationship.

### SWIGGY / ZOMATO

Transaction-first

30% commission per order

Discount-driven retention

No guest memory

Platform owns the customer

### THE GAP

No digital captain exists

No memory between orders

No relationship ownership

This layer is missing in today's stack

### NURI

Relationship-first

Direct channel — zero commission

Guidance drives retention

Remembers every guest

We own the customer layer.

*We don't compete for orders. We own the customer layer.*

# Validate in Bangalore. Scale across India.

*7 years of R&D complete. Unit economics proven. This capital scales what works — not discovery.*

## PROVE

M1–M6

SushiMen + ZushiGo live in Bangalore  
Nuri learns from real orders  
Unit economics proven at kitchen level

## STANDARDIZE

M7–M12

Nuri becomes the full operating layer  
Playbook locked: menu, ops, experience  
Repeatable 2-kitchen model established

## REPLICATE

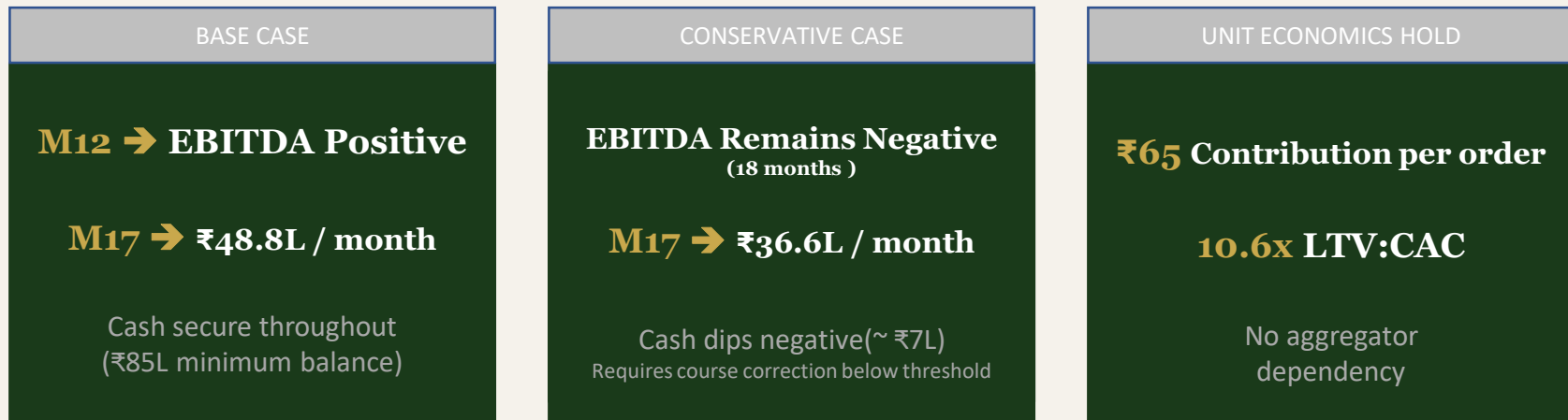
M13–M18

Launch new brands within the same system  
No new infrastructure, no reinvention  
Faster ramp, higher predictability

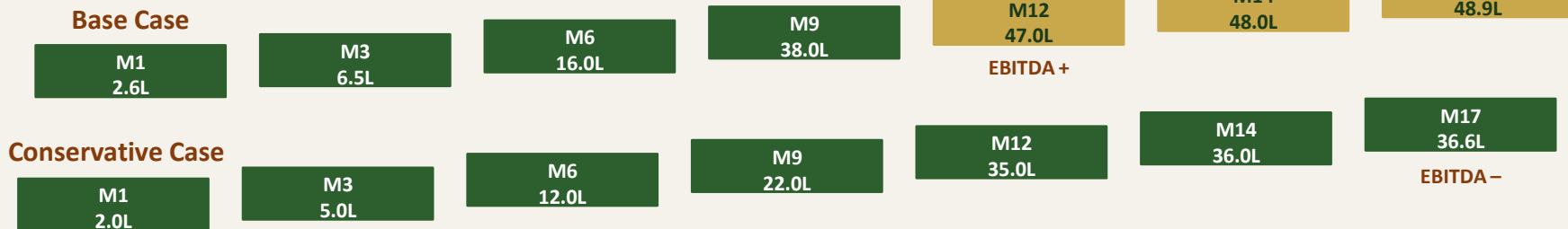
*Every new brand plugs into Nuri. No reinvention. Just replication.*

# Profitable at base case. Downside clearly defined.

Profitability requires ~70% of projected volume. Above this, model is self-sustaining.



## REVENUE RAMP (₹L / month)



# Three disciplines. One operating system.

*Operator-led. Tech-enabled. Financially controlled.*

## Chef Abhijeeth Urs

FOUNDER & OPERATOR

Founder equity

*Umaami In Hospitality Pvt. Ltd.*

18 years in craft

Built SushiMen → ₹2.5 Cr organic revenue

Built ops, supply chain, team from scratch

Owens product, supply chain, and guest experience end-to-end

## Preetish Poonja

TECH PARTNER & PLATFORM ARCHITECT

10% equity (vesting)

*Webtrip.in*

Built SushiMen technical backbone (7 years)

Owens Nuri platform build

Equity-aligned founding partner

## Rakshit

FINANCIAL ARCHITECT

3% equity (vested)

*Equity-Aligned Financial Partner*

Owens financial architecture and discipline

Ensures unit economics hold at scale

Capital governance and investor reporting

# Three forces are converging. This window won't stay open.

## 01 The Category Is Arriving

Sushi is entering breakout. ₹2,000 Cr+ market by 2027. No national leader. The winner in the next 3 years becomes the default.

## 02 The Aggregator Model Is Breaking

High commissions. Low loyalty. No ownership. New players are emerging. The gap is real — and growing.

## 03 We Are the Only Team With Both Pieces

18 years of craft. 7 years of operating proof. Proven unit economics. Real customer behaviour. This is built — not assembled.

*This is already working. Now it scales.*

T H E A S K

**₹3 CRORE**

RAISE AMOUNT

**15%**

EQUITY OFFERED

₹20 Cr pre-money · Anchored in ₹2.5 Cr proven revenue · 10.6× LTV:CAC · 18 years irreplaceable craft

W H A T T H I S C A P I T A L B U Y S

**2 Cloud Kitchens  
+ 1 Backend Hub**

Kitchen buildout,  
equipment, setup

**Nuri V1  
Platform Build**

WhatsApp-first  
hospitality layer

**18-Month  
Runway**

Team, ops,  
₹1.35 Cr buffer

**EBITDA  
by M12**

Cash-flow positive  
before next raise

*This round takes us to city level dominance.*

## CAPITAL DEPLOYMENT

# Specific. Sequenced. Accountable.

*Capital tied to kitchen rollout and revenue generation.*

DEPLOYMENT	AMOUNT (₹)	TIMELINE
Kitchen 1 — Setup & Equipment	₹22.50L	M1
Kitchen 2 — Setup & Equipment	₹22.50L	M5
Backend Production Hub — Setup	₹70.00L	M1
Nuri V1 (WhatsApp-first)	₹15.00L	M1–6
New Brands Validation	₹21.00L	M1–18
Brand Marketing (Launch + Retention)	₹65.00L	M1–18
Working Capital & Cash Buffer	₹84.00L	Ongoing
<b>TOTAL</b>	<b>₹3 Crore</b>	

# Early entry. Proven system. Predictable return.

## Early entry. No late premium.

Investing after validation, before scale.

## Capital scales a working system.

Unit economics are proven.

## Predictable expansion.

Each kitchen follows the same playbook.

## THE RETURN

Entry at ₹20 Cr → Series A (~3 years, execution dependent)

SCENARIO	SERIES A	YOUR RETURN
<b>Conservative</b> 5 kitchens · 3 yrs	<b>₹103 Cr valuation</b> (3.5× revenue)	<b>5×</b>
<b>Base Case</b> 8 kitchens · 3 yrs	<b>₹184 Cr</b> (4× revenue)	<b>9×</b>
<b>₹50L → ₹2.2–4.0 Cr</b> <b>4.5×–8× in 3 years</b>		

*Returns driven by unit-level profitability and repeatable expansion.*

**Built at unit level. Scaled through replication. Returns anchored in proven economics.**

 **Nuri** | The system is built. Now it scales.

## The category is **here**.

₹2,000 Cr by 2027. 25%+ growth.  
No national leader. Window is closing.

## The moat is **built**.

7 years built. ₹2.5 Cr organic revenue. ₹2,243 AOV.  
No aggregator. No paid marketing.

## The system is proven to **scale**.

Bangalore validates in 17 months.  
₹96.1L monthly revenue. EBITDA positive from M14.  
Sushi is where Nuri learns. It is not what Nuri is.

*From here, scale compounds.*



**Nuri**