



INVEST IN **PRESENT TENSE**

**A culinary and sensory experience celebrating
the here and now in Nashville**

liveinthepresenttense.com Nashville, TN



Highlights

- 1 Local favorite restaurant w/ a deep sake list, natural wines, and esoteric yet minimalist cocktails
- 2 Influenced by the sourcing of world class ingredients, fermentation, restraint & Japanese charcoal

- 3 N.Y. Times Best Restaurants in Nashville & Resy Restaurants That Define Dining in America 2024
- 4 Chef/Owner awarded Michelin Bib Gourmand and Eater Restaurant of the Year for Dija Mara in San Diego
- 5 Co-owners have decades of experience in F&B, Hospitality Operations, and Alc-Bev brand building
- 6 Founder successfully scaled a multi-unit craft bottle shop and online DTC platform in Singapore
- 7 \$1.4M in top line revenue in first 12 months of operations; monthly profitability at 16 months
- 8 18-month operating history with strategic plans for growth and expansion

Featured Investor



Brian White

Invested \$150,000 

Follow

Syndicate Lead

Brian is a seasoned investor who specializes in land deals, residential real estate, and restaurant investing.

"Investing in Present Tense made sense to for a number of reasons. First, I trust in the leadership of Ryan and Rick in guiding Present Tense towards success in the future. Strong and competent owners can be hard to find in the space. Secondly, Nashville is in dire need for a restaurant that pushes the limits and offers dishes and fare not found anywhere else in the city. Finally--one night's omakase experience with Ryan and his staff will make you realize how special and unique Present Tense is. I'm excited to see how the restaurant evolves over time and am happy to be partnered with such an exciting experience!"

Our Team



Ryan Costanza Chef/Owner

Ryan is an acclaimed Chef and Restaurateur. Worked w/ award winning chefs Govind Armstrong, Sang Yoon, Daniel Patterson and was Culinary Director of Ops for Crenn Dining Group in San Fran. Honored w/ Michelin Bib Gourmand for Dija Mara in San Diego.



Rick Margaritov Director of Operations/Owner

Rick has clocked in 20+ years in the hospitality and alc-bev industries. Former GM at Thomas Keller Group & worked w/ James Beard Award-winning chefs Tom Collichio, Jonathan Waxman and Suzanne Goin & Caroline Styne. Cornell grad; MBA from Vanderbilt.



Kenneth Vanhooser Beverage Director/Partner

Ken was the opening Bar Director at The Optimist and Le Loup. His style can best be described as a synergy only found through having lived, worked, and excelled at Japanese-styled bartending, innate southern hospitality, and Michelin-style environments.



Tanya Dempsey Creative Director/Owner

Founder of creative content studio November Grey, Tanya's an accomplished Producer and Content Creator who leads all marketing, events & PR. Notable client list includes: Puma, Comcast, Sanyae Demure, Les Lunes, Esse et Cie & Sonder Living.

We're Moving – and Growing. Join Us.

The New York Times

The 25 Best Restaurants in
Nashville Right Now

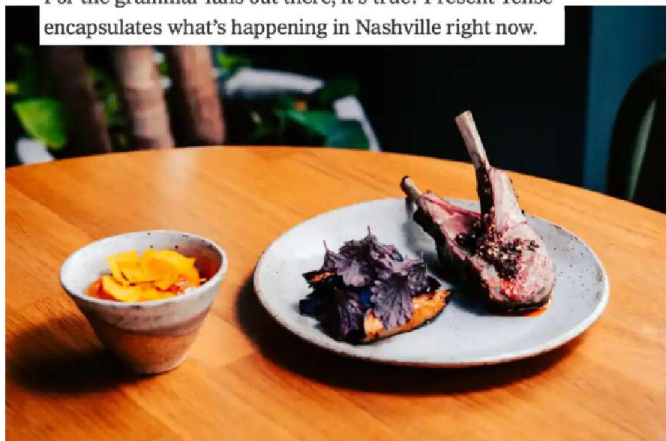
For the grammar fans out there, it's true: Present Tense
encapsulates what's happening in Nashville right now.

REST

Best of The Hit List National



The Restaurants That Defined Dining in America in 2024



"For the grammar fans out there, it's true: Present Tense encapsulates what's happening in Nashville right now. Which is to say, an influx of talent, including the chef Ryan Costanza, who came to Nashville from San Diego. Along with his partner and general manager, Rick Margaritov, Mr. Costanza has made a mark in the burgeoning Wedgewood-Houston neighborhood."

The New York Times, October 7, 2024

From Underdogs to a Local Favorite.

Present Tense was born from passion, resilience, and a deep love for food and hospitality. From the moment we opened our doors, we've been overwhelmed by the way Nashville has shown up for us. You've filled our seats, spread the word, and helped build something truly special in Wedgewood-Houston.

We launched Present Tense the scrappy way—underfunded, under-resourced, and betting everything on our vision. And despite the odds, we’ve not only survived, we’ve thrived. We’ve built a loyal following, earned critical acclaim, and created one of the most talked-about dining experiences in the city.

Now, we’re ready for our next chapter—and it’s a big one.



Why We’re Raising Funds Now

We’re relocating Present Tense to a new, more visible, and high-traffic space in the heart of Wedgewood-Houston. Surrounded by top-tier retail, restaurants, and a walkable community, this move gives us the exposure and infrastructure we need to operate more efficiently and serve more people—all day, every day.

A Better Location, Built for Growth

We’re excited to move Present Tense to a new, centrally located space that gives us:

- **Higher visibility and foot traffic**
- **Proximity to national anchor brands like Soho House, Pastis and Hermès**
- **A layout optimized for all-day service**
- **Lower operating costs and higher efficiency**

This is not just a move—it's a strategic leap toward long-term sustainability and growth.

A Smaller Space, A Bigger (and Smarter) Opportunity

- **Smaller footprint, higher revenue.** With an optimized layout and full-day service model (including lunch hours), we expect increased revenue in a space that costs less to operate.
- **Central location.** We're positioning ourselves right in the flow of Nashville's hottest up-and-coming neighborhood—home to anchor brands like Pastis and Hermès, and surrounded by the foot traffic we need to grow.
- **Lower overhead, higher margins.** More efficient systems and operating hours mean we can finally do what we've always dreamed—run Present Tense the *right* way, sustainably and with intention.

It's a recipe for a stronger, more sustainable Present Tense.

This is where you come in.

We're raising funds to make this transition possible—building out the new space, upgrading the kitchen, and bringing Present Tense into its full potential. We're inviting our supporters, neighbors, and Nashville food lovers to come along for the ride—not just as diners, but as co-owners.

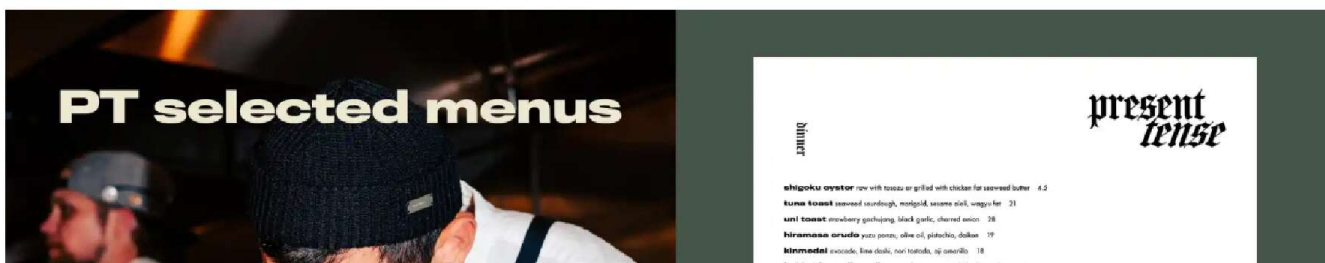


Who We Are

Present Tense was conceptualized and founded by 2 longtime friends who met in the Los Angeles restaurant scene 15 years ago. Collectively Ryan and Rick have over 40 years of experience in F&B, Hospitality and Alcoholic Beverage brand building. They continue to contribute their years of expertise, and passion to create memorable F&B experiences at their home away from home, Present Tense.



Opened in May 2023, Present Tense has quickly become a Nashville hot spot in the growing neighborhood of Wedgewood-Houston for locals and a destination for out-of-towners. A modern izakaya dining experience, the menu is shaped by Chef Ryan Costanza, sourcing world class ingredients and using techniques like fermentation, restraint, and Japanese charcoal, inspired by his travels in Japan and Southeast Asia.





When it comes to drinks there is no one more skilled (and charming) than Kenneth Vanhooser. You've also shared a few of his delicious creations at The Optimist, Le Loup, and Four Walls here in Nashville.



Guests can expect a deep sake list, natural wines, and esoteric yet minimalist cocktails. Beverage director Kenneth Vanhooser, whose Japanese-style bartending seamlessly marries western and eastern approaches to creative innovative cocktails that evoke multi-sensory experiences, while certified sake sommelier Rick Margaritov educates guests around the restaurant on the growingly popular alcoholic beverage.

Present Tense is also home to our own sake brand, Pure Land Sake, available by-the-glass and to take home by-the-bottle purchased at our neighboring bottle shop, Hippo Bodega.



WINE WINE AT PRESENT TENSE

SPARKLING

MEIKLAND "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

QUARTZFIELD "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

SANTA LUCIA "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

MARIE CORTON "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

BICHI "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

ROSE

KNAUER LA BOUTANQUE "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

ULTRA VIOLET DE DAVID "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

GAROLINA "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

MARTHA "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

LES SALINES "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

SETTE "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

ORANGE

DENAVOLO "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

YETI & THE KODNUT "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

LAURA LORENZO "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

RODICA "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

SAKE SAKE AT PRESENT TENSE

SEISHU OTOKUYAMA "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

TENTAKI HAWK IN THE HEAVENS "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

KANBARA BRIDE OF THE FOX "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

RIKAKU DREAMY CLOUDS "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

YUHO ETERNAL EMBERS "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

FUKUCHO SEASIDE SPARKLING "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

AMARU ON NO KUREMAI "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

SHINSHI TAMARAKAE "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

THE MANKAI "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

WHITE

ALBERTO NANCARLES "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

POULARD ROUSSE "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

LA CATTIVA "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

LES LUNES "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

RED

BOJO DE LUAR "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

ALFREDO MASTRO "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

YANN BERTRAND "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

EMILIO ROUSSE "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

CHRISTIAN TOSCHER "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

ALFREDO MASTRO "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

SWICK "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

BAJOLA "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

LES POULARD ROUSSE "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

BICHI "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

PROQUETTES BRUTAL "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

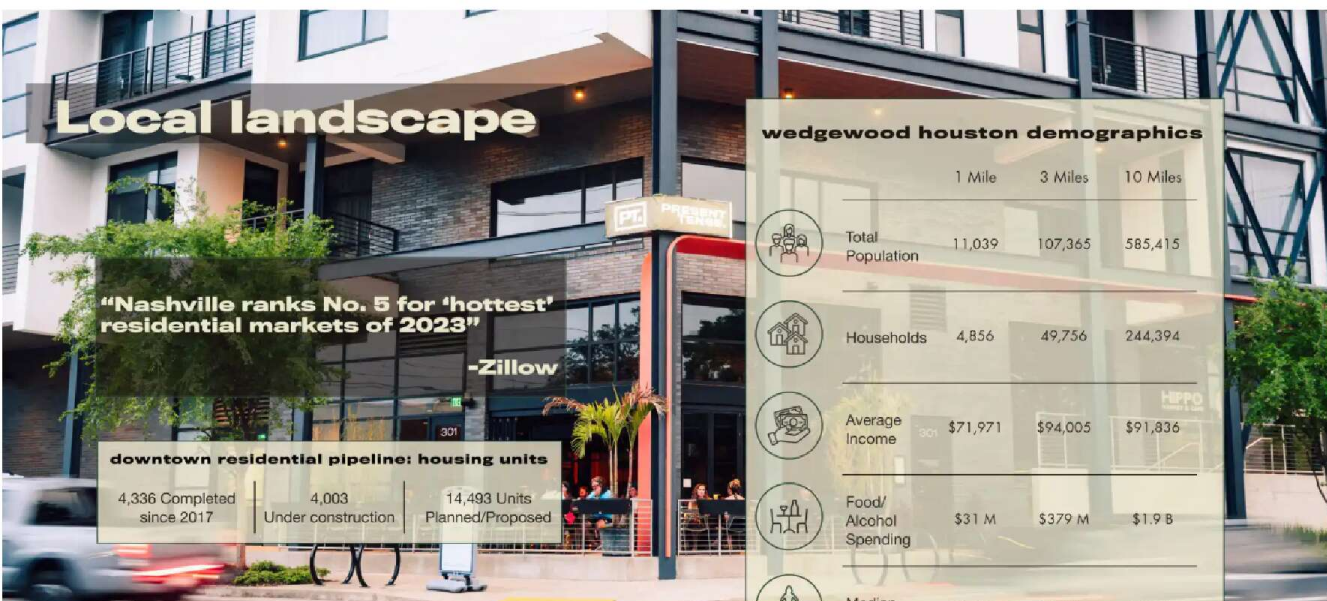
MEIKLAND "VINO VERDE" PETATE, SONOMA, CALIFORNIA 16/27/24

After working with Chef Dominique Crenn in San Francisco, Ryan was awarded Michelin Bib Gourmand and Eater Restaurant of the Year for his Oceanside, CA restaurant, Dija Mara. Here are just a few of his delights from Present Tense:





Why Wedgewood-Houston?





This neighborhood is Nashville’s most exciting growth corridor—home to developments by Hines, AJ Capital, and Somera Road, plus iconic brands like Pastis and Hermès. We’re staying rooted in WeHo because we believe in its creative spirit, and we’re proud to be part of its story.

Our experience truly sets us apart

Competitive advantage

EXPERIENCED
FOUNDERS

WE HAVE DECADES OF EXPERIENCE IN F&B, HOSPITALITY MANAGEMENT & CPG BRAND BUILDING. OUR CO-FOUNDER OWNS A GLOBAL ALCOHOL SALES & DISTRIBUTION COMPANY & HAS RELATIONSHIPS W/ BRANDS & TASTEMAKERS AROUND THE WORLD.

HOSPITALITY

MICHELIN-LEVEL HOSPITALITY IS OUR CONSISTENT FOCUS. WE BELIEVE EXCEPTIONAL GUEST EXPERIENCES ARE THE FOUNDATION OF ENDURING BRANDS AND RESONATE FAR BEYOND THE FIRST INTERACTION TO DRIVE LOYALTY, REPUTATION AND SUSTAINABLE GROWTH.

CULINARY
&
INNOVATION

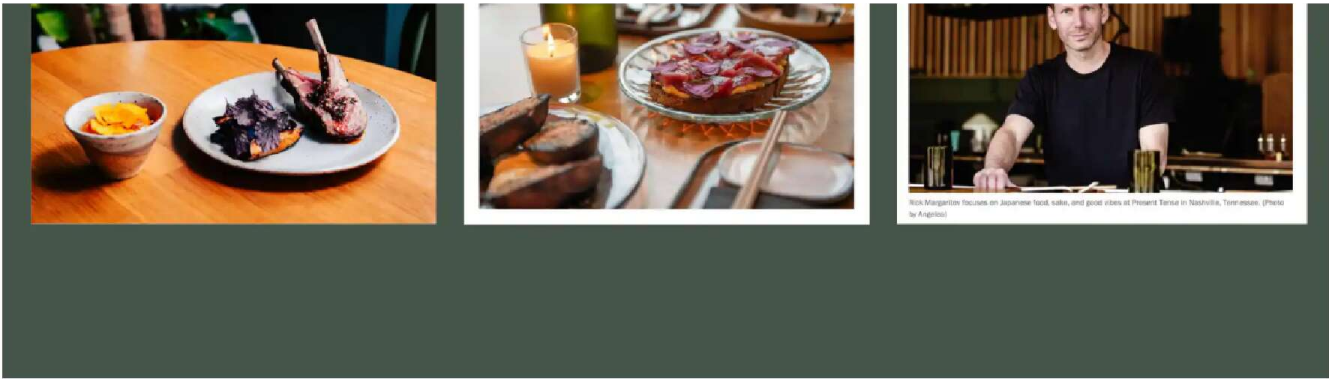
OUR CO-FOUNDER IS A RENOWN CHEF WHOSE NAME & CREATIVITY IN THE KITCHEN WILL BE AN IMMEDIATE DRAW TO OUR COFFEE CONCEPT AND GRAB & GO OFFERINGS. HE IS ALSO AN ACCOMPLISHED NATURAL WINE & SAKE EDUCATOR.

DESIGN
&
BRAND

PRESENT TENSE IS A MEMORABLE NAME & IMAGE THAT JUMPS OFF THE PHYSICAL & DIGITAL STOREFRONT & SHELVES. PRESENT TENSE IS DESIGNED TO MAKE A LASTING IMPACT THROUGH MOBILE & ONLINE MEDIA ENVIRONMENTS.

We are excited to work with you and our Nashville community to build on our early success.





Rick Margarito focuses on Japanese food, sake, and good vibes at Present Tense in Nashville, Tennessee. (Photo by Angelica)

NASHVILLE SCENE

Present Tense Is Ready for Right Now

The combination restaurant, sake bar and lounge is ready to open its doors in Cheesetown Hill

BY ANGELICA LUTHEAN APRIL 10, 2023



The Sake Bar at Present Tense

Photo: Nathan Zacher

Rick Margarito and Ryan Costanza have been talking about opening a restaurant together for a long time. The friends have a long list of culinary credentials, including some Michelin-starred kitchens. They moved to Nashville a few years ago so they launched [Luna Lobo](#), a Kyoto, Japan, izumi-style eatery.

"Ryan and I have been wanting to do our own thing for over a decade, since the idea first came to us when talking outdoors for friends as a way to 'kill' Margarito says, "After opportunities kept piling up in different directions and the idea was finally right."

And that time is now. The team has landed in an exclusive Westwood 2023. Their new Japanese-inspired restaurant and sake bar is the Cheesetown Hill/Wedgewood Houston neighborhood in the previous location of The Fort.

"We were immediately drawn to the area when looking for the right home for our sake bar, Pure Land, and the neighborhood immediately felt right to us," Margarito says. "After opportunities kept piling up in our restaurant here, we jumped at the opportunity."

Costanza's menu consists of small plates inspired by his travels and culinary experiences in Japan and Southeast Asia, and his background of cooking in French kitchens. Expect dishes such as squid-ink risotto on grilled seaweed, wagyu beef ribs and a corn and crab chowder, as well as Japanese egg omelets with Japanese-style corn. The bread menu will feature croissants like the French croissant, but also in the style of Japanese buns. Single or double croissants with toppings like ham, cheese, and butter. And when you're done, there's a Japanese-style dessert menu featuring wagyu and Japanese bread.



Photo: Nathan Zacher

"Tucked in the back of the restaurant will be an intimate six-seat sake bar. The first to feature Pure Land sake. There's going to be a reservation for an omakase tasting to experience Costanza's specialty dishes paired with sake served by Margarito. The menu features natural sake that do not include additives, preservatives and sulfites, just well-made food and are available by glass, can or bottle. Sake cocktails will include living sake, consisting of a choice of base spirit (including sake or shochu) with lemon, red wine, and other ingredients.

There's also a cocktail bar and a live music platform — on nights when a DJ isn't playing, the chef will perform. Stage doors open to its outdoor patio surrounded by greenery.

Joining the team as beverage director to create these cocktails is Roswell, Va., native Margarito. He'll be working with Ryan and Costanza to create a menu of cocktails.

When the team was looking for a space for the restaurant, Present Tense was always on the list. "It's a space that brings in the restaurant, and we want our guests to take it all in when they're here to see the experience and truly enjoy it," he says. "But for the personality and the food, this is exactly where I am for my cooking right now, where I am in the present tense."



Photo: Nathan Zacher

Present Tense will offer dinner service Tuesday through Saturday starting at 4 p.m. with happy hour from 4 p.m. to 6 p.m. Tuesday through Friday. In addition to omakase, there's a menu of small plates and a menu of small plates. The menu will feature natural sake that do not include additives, preservatives and sulfites, just well-made food and are available by glass, can or bottle. Sake cocktails will include living sake, consisting of a choice of base spirit (including sake or shochu) with lemon, red wine, and other ingredients.

NASHVILLE

WOMEN IN BUSINESS

NASHVILLE'S BEST AND BRIGHTEST SHARE THEIR SUCCESS STORIES

BY ANGELICA LUTHEAN APRIL 10, 2023



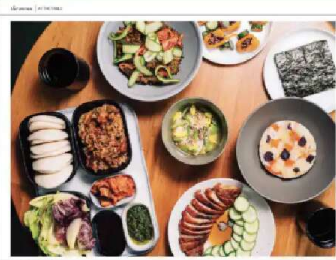
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eat here NOW

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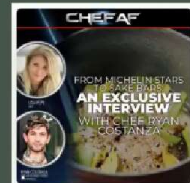
edgewood-Houston welcomes a Japanese-leaning restaurant and sake bar, complete with omakase experiences. Look for shareable small plates like fluke crudo and curry-salted karaage chicken, plus yakitori and matcha soft serve to finish. While you're there, pop into Hippo, the cute bodega and wine shop immediately opening next door. [@presenttensenashville](#)



The Sake Bar at Present Tense

Photo: Nathan Zacher

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From Michelin Stars to Sake Bars

By Angelica Luthean

APRIL 10, 10:45 AM CDT

RETURN

In the latest episode of Chef AF, I had the opportunity to sit down with culinary powerhouse, Chef Ryan Costanza. As the co-owner of Nashville's newest foodie hotspot, Present Tense, Costanza gave us a taste of his fascinating culinary journey. From his beginnings in New York, his exposure to his family's pizza restaurant at an early age, to cutting his teeth in Michelin-starred kitchens and world travels, Costanza has a story as rich as his menu offerings. He dispelled the common myth of needing formal culinary education by sharing his own experiences and passion-driven path that saw him ascend to the heights of the culinary world in our city, an uncovered the influence of his family's Italian roots and their resistance to his career choice. We learned about his grind in Michelin kitchens and his yearning for exploration which led him to culinary adventures in Japan, Korea, and other countries. His decade-long stay in LA, followed by stints in Singapore and San Francisco, added more layers to his culinary repertoire. Costanza's shift from working for others to owning his own establishment resulted from his realization of needing a space that felt like home to him, both creatively and financially. That was the genesis of Present Tense, a dream he shared with his long-time friend and now business partner, Rick Margarito. Present Tense offers a unique blend of flavors drawing from Costanza's French, Italian, and Japanese influences. As we delved deeper into the Present Tense experience, he emphasized the importance of an inviting atmosphere complete with incredible music and a menu that caters to a wide spectrum of diners. Present Tense

Present Tense on Instagram: "The Local Palette 6.10.23

"Wedgewood-Houston welcomes a Japanese-leaning restaurant and sake bar, complete with omakase experiences. Look for shareable small plates like fluke crudo and curry-salted karaage chicken, plus yakitori and matcha soft serve to finish. While you're there, pop into [@hippo2023](#), the cute bodega and wine shop immediately opening next door. [@presenttensenashville](#)"

June 13, 2023

the local palette



Now Open: Present Tense

Wedgewood-Houston welcomes a Japanese-leaning restaurant and sake bar, complete with omakase experiences. Look for shareable small plates like fluke crudo and curry-salted karaage chicken, plus yakitori and matcha soft serve to finish. While you're there, pop into Hippo, the cute bodega and wine shop immediately opening next door. [@presenttensenashville](#)

RESY Nashville

Present Tense

Wedgewood-Houston



Photo courtesy of Present Tense

Don't miss the inventive Japanese small plates at this Wedgewood-Houston hot spot from sake experts and fine dining veterans Ryan Costanza and Rick Margarito. Pro tip: Snag a couple of seats at the six-stool omakase bar, featuring the partners' own Pure Land sake.

Restaurant Hospitality

4 exciting new restaurant openings across the South



Photo courtesy of Present Tense

Present Tense — Nashville

Present Tense opened in late May, tucked into the Pincowrie Hotel in Nashville. Chef and owner Ryan Costanza serves a menu of Asian cuisine accented by French techniques, marrying his cooking roots in Michelin-starred kitchens with his time working and traveling in Japan and Southeast Asia. The dining room is joined by a six-stool omakase and sake bar, where chef's choice dishes are paired with sake.

EATER
NASHVILLE

Just a purely indulgent omakase experience at Present Tense

After quietly testing the concept for a few months, **Present Tense** has finally debuted its omakase experience to the public, launching service this past Friday, November 10. The Wedgewood Houston modern-day izakaya unveiled an intimate six-seat omakase bar inside the space where guests can experience a 12-course tasting menu curated and prepared by chef and co-owner Ryan Costanza. There are also optional wine and sake pairings (using the partner's own **Pure Land** sake) to complement the food. While the menu items change frequently, some of the dishes offered during the testing phase included tsukune yakitori with foie gras, burnt pumpkin topped with caviar, and Hokkaido scallop with truffle dashi.

The omakase counter is open every Friday and Saturday, with two seatings per night — the first at 6:00 p.m. and the second at 8:30 p.m. Cost per person is \$170 with an additional \$60 for an abridged wine and sake pairing and \$120 for a full pairing. Reservations can be made [here](#).

NASHVILLE BUSINESS JOURNAL

Present Tense launches omakase counter and lunch

Rick Margatlow and Chef Ryan Costanza opened izakaya restaurant Present Tense in May.

Reservations for the six-seat omakase counter are now open for booking, with two seatings every Friday and Saturday night at 6 p.m. and 8:30 p.m.

Costanza created the 12-course tasting menu, \$170 per person, while Margatlow selects the optional wine and sake pairings, \$60 for the abridged pairing and \$120 for the full pairing.



Present Tense has launched both lunch service and the omakase counter.

BY KYLE J. DUNN

Present Tense also launched its lunch service, on Fridays and Saturdays, from noon to 2:30 p.m.

The lunch menu features a selection of don buri — rice bowls with various toppings like beef, tuna and salmon — as well as bento, like the chicken skewer served with kamikaze rice, miso soup, pickles, and a small salad.

"The experience we cultivate is very relevant to what we are all longing for these days, since breaking through the pandemic and extended periods of social isolation," Margatlow said in a previous interview. "We want to build a unique home away from home for our guests and our staff, and we are happy that this is the reason to improve business connection, sharing and the overall sense of community."

StyleBlueprint

FOR A LIFE OF STYLE + BUSINESS, wherever you are

LOCAL RESTAURANTS

Private Dining in Nashville: 18 Spots for Your Next Event!

Looking for an intimate space to host your next event? These Nashville restaurants offer private dining rooms — along with fabulous food and drink — to help you set the scene.

Present Tense

Neighborhood: Wedgewood-Houston

More info: [lvsatthepresenttense.com](#)

A modern Japanese **newcomer** to Nashville, Present Tense offers a 14-person table and couch in a private dining room **omakase**. There's no fee to reserve the space, and the team works in tandem with event hosts to curate a priced-per-person menu.



Present Tense is a Nashville newcomer serving modern Japanese fare. Image: Nathan Gordon



Why This Move Will Drive Higher Profitability

The new space allows us to:

- Serve guests **all day**, not just five dinners per week
- Tap into consistent **pedestrian traffic** and local footfall
- Improve **kitchen workflows** and lower overhead
- Provide a better experience for both guests and staff

We expect increased profitability from more service hours, a broader guest base, and more efficient operations.

Financials - 5yr

Revenue	Year 1	Year 2	Year 3	Year 4	Year 5	% of Sales
Food	\$ 0.81	\$ 0.83	\$ 0.88	\$ 0.89	\$ 0.91	59.6%
Beverage	\$ 0.55	\$ 0.57	\$ 0.58	\$ 0.60	\$ 0.62	40.4%
Total	\$ 1.36	\$ 1.40	\$ 1.44	\$ 1.49	\$ 1.53	100.0%
Cost of Sales						
Food	\$ 0.24	\$ 0.21	\$ 0.21	\$ 0.22	\$ 0.23	25.9%
Beverage	\$ 0.13	\$ 0.10	\$ 0.11	\$ 0.11	\$ 0.11	19.1%
Total	\$ 0.37	\$ 0.31	\$ 0.32	\$ 0.33	\$ 0.34	23.1%
Gross Profit	\$ 0.99	\$ 1.09	\$ 1.12	\$ 1.16	\$ 1.19	76.9%
Salaries & Wages	\$ 0.41	\$ 0.42	\$ 0.43	\$ 0.45	\$ 0.46	30.1%
Employee Benefits	\$ 0.08	\$ 0.08	\$ 0.08	\$ 0.09	\$ 0.09	5.9%
Total Payroll	\$ 0.49	\$ 0.50	\$ 0.52	\$ 0.54	\$ 0.55	36.0%



**\$1.4 MILLION
ANNUAL REVENUE**

Exceeded our Year 1 Forecast

Prime Cost	\$	0.86	\$	0.82	\$	0.84	\$	0.86	\$	0.89	59.1%
Other Controllable Expenses	\$	0.07	\$	0.08	\$	0.08	\$	0.08	\$	0.08	5.5%
Occupancy Cost	\$	0.06	\$	0.06	\$	0.06	\$	0.07	\$	0.07	4.4%
Depreciation & Amortization	\$	-	\$	-	\$	-	\$	-	\$	-	0.0%
Other Income (Expenses)	\$	-	\$	-	\$	-	\$	-	\$	-	0.0%
Net Income Before Tax	\$	0.37	\$	0.45	\$	0.46	\$	0.47	\$	0.49	31.0%
Depreciation & Amortization	\$	-	\$	-	\$	-	\$	-	\$	-	0.0%
Loan Principal Payments	\$	0.02	\$	-	\$	-	\$	-	\$	-	-
Cash Flow	\$	0.39	\$	0.12	\$	0.13	\$	0.14	\$	0.14	12.6%



PAYBACK PERIOD
46 MONTHS

Projected IRR 17%



Use of Funds

Here's how we plan to use the funds:

Primary

\$60k - CapEx: moving costs, kitchen upgrades & equipment, FF&E

\$70k - Working Capital: cash on hand, payroll, rent deposit

\$20k - Marketing, pre-opening expenses (training, launch ops)

Secondary (if we exceed target raise)

\$25k - Additional CapEx: outdoor grill venting, outdoor seasonal covering (awning)

\$75k - Debt consolidation: additional incremental equity raised will be used to pay down debt to free up cash flow for operations



Investment Terms

We're offering Class A-2 Common Units:

- Investors receive **80% of distributable cash** until full payback
- After payback, investors receive **20% of distributable cash in perpetuity**
- Distributions are paid **quarterly**
- Open to both **accredited and non-accredited investors**

Open to both accredited and non-accredited investors

* Forward looking projections cannot be guaranteed

*Distributable cash means, for any fiscal period of the Company, the Company's gross revenues from operations received during such period less cash funds used to pay current operating expenses (including management operation pay to Wise Visitor LLC) and to pay or establish reasonable reserves for future expenses, debt payments, capital improvements, and replacements as determined by the Managing Member.

Join the Movement

We want Present Tense to be community-owned. Your investment helps us build the next version of this dream—and share in its rewards.

This isn't just an investment in a restaurant. It's an investment in the future of Nashville dining. It's a chance to help shape a gathering space for locals and travelers alike—a place built on craftsmanship, hospitality, and creativity.

We've done so much with so little. Now, with your support, we can move Present Tense to its next home—better equipped, more visible, and ready to thrive.

Whether you're a regular guest, a neighbor, or a believer in Nashville's creative future—**now's your chance to own a piece of Present Tense.** Join us in creating the future of Present Tense.



Join us at Present Tense

**WE'RE RAISING \$450K
EQUITY FINANCING**

**WE'VE STRUCTURED A
HEALTHY CAPITAL STACK
COMBINING THE STRENGTH
OF VARIOUS FINANCIAL**

 Marketing—20%

 Opex—30%

OF VARIOUS FINANCIAL
TOOLS. CAPITAL STRUCTURE
WILL BE OPTIMIZED FOR
LONG-TERM VALUE AND LESS
COMPROMISE OF CONTROL.



Working Capital—50%

Investor perks

\$1,000	VIP reservations for you and your guests, always.
\$3,000	VIP reservations for you and your guests, always, plus a limited release Present Tense t-shirt, and 2 bottles of each of our first 3 Pure Land Sake releases, brewed in Kyoto, Japan.
\$6,000	Lifetime 10% discount and a complimentary sake class and tasting at Present Tense with Ryan and Rick for your group of 10 friends.
\$12,000	Lifetime 10% discount and 6 complimentary VIP seats (for you and 5 friends) for Chef Ryan's exclusive 16+ course Omakase Experience.
\$25,000	Lifetime 10% discount and a multi-course tasting experience in our Present Tense Private Dining Room, for your group of 14, curated and prepared by Chef Ryan with natural wines and sakes paired by Rick.
\$50,000	Lifetime 10% discount and a one-of-a-kind private multi-course tasting experience in your home, for your group of 12, curated and prepared by Chef Ryan Costanza and special guest chefs.
\$100,000	Lifetime 10% discount and join Ryan and Rick on a sake and food adventure to Kyoto, Japan to visit our 450 year old Pure Land Sake brewery. Complimentary airfare (Premium Economy) and 3 nights lodging in Kyoto included.



Thank you for your support and look forward to continue serving you for years to come.