	39461
Mar.	City of Madison Liquor/Beer License Application On-Premises Consumption: Class B Beer Class B Liquor Class C Wine Off-Premises Consumption: Class A Beer Class A Liquor
Se (1.	If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter? Yes (language:) No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this mage delay your application process) Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete? Sí, lenguaje No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.
2.	This application is for the license period ending June 30, 20/6
3.	List the name of your □ Sole Proprietor, □ Partnership, □ Corporation/Nonprofit Organization □ Limited Liability Company exactly as it appears on your State Seller's Permit. Red Sushi 2 LLC
4.	Trade Name (doing business as)
5.	Address to be licensed 846 E. Washington ave. Madison, L
6.	Address to be licensed 846 E. Washington ave. Madison, U Mailing address 106 King St. Madison, WI 53703
7.	Anticipated opening date Spring 2016
8.	Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2? ☑ No ☐ Yes (explain)
9.	Does another alcohol beverage licensee or wholesale permitee have interest in this business? ☑ No □ Yes (explain)
	ction B—Premises Describe in words the building or buildings where alcohol beverages are to be sold and stored Include all rooms including living quarters, if used, and any outdoor seating used for the sales,

or

10. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

Sushi	bar	Dining	room	bar	and	Lou	nge
outdoo	,	0	Dille	within		,	premises
with	. Jock		Storage			lco h	
0077	7000			7			

24.	Is applicant a subsidiary of any other corporation or LLC?
25	□ No □ Yes (explain) Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member,
20.	or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
	□ No □ Yes (explain)
	ction D—Business Plan What type of establishment is contemplated? □ Tavern □ Nightclub ☑ Restaurant □ Liquor Store □ Grocery Store
	☐ Convenience Store without gas pumps ☐ Convenience Store with gas pumps
	□ Other
27.	Business description Upscale modern cuisine sushi restaurant and lounge Main dining room will operate during lunch and dinner hours Lounge area and out door patio will be ring late hight menu and open till Bar Tin Hours of operation 11:30 am - 2:30 pm (lunch); 4:30-10:00 pm; 10:00-ba
	restaurannt and lounge, Main dining room
l	will operate during hunch and Linner hour.
	Tourse area and outdoor patio will be
01 60	ring late night menu and open till bar Tiv
28	Hours of operation 11:30 am - 2:30 pm (wach): 4:30 -10:00 pm: 10:00 - Ba
	Describe your management experience <u>pwner</u> / <u>manager</u> of <u>restaura</u> experience 4 years. Overall restaurant exp.
	loyears.
	List names of managers below, along with city and state of residence.
/	Tatsiana Zhykharevich, WI
4-	Jack Gip, WI
31.	
	Describe staffing levels and staff duties at the proposed establishment
	Describe staffing levels and staff duties at the proposed establishment <u>FOH MGR</u> ,
	Assistant MGR, Bor manager Executive Che
_	Assistant MGR, Bor manager, Executive Chepservers, cooks, bussers, bartenders.
32.	Assistant Mar, Bor manager Executive Chepservers, cooks bussers bartenders. Describe your employee training Training will depend on
32.	Assistant Mar, Bor manager Executive Chepservers, cooks bussers bartenders. Describe your employee training Training will depend on
32.	Assistant MGR, Bor manager, Executive Chepservers, cooks, bussers, bartenders.

	Attach a floor plan, no				\
12.	Applicants for on-premise	s consumptio	n: list estimated c	apacity <i>[©</i>	<u>0 + 50 (lou</u> nge) † 50 (out door seat.
	Describe existing parking				-
P	parking inside	the	building,	street	parking
14.	Was this premises license	ed for the sale	e of liquor or beer d	uring the past lic	ense year?
	™ No □ Yes, license is	ssued to			(name of licensee)
15.	☐ Attach copy of lease.				
This Sole	ction C—Corporate In s section applies to corpora e proprietorships and partne	tions, nonpro [.] erships, skip t	o Section D.		
16.	Name of liquor license ag	ent <u>Tats</u>	ciana Zhy	<u>Kharevic</u>	Ch
17.	City, state in which agent	resides	Madison, V	<u>VI</u>	
18.	How long has the agent c	ontinuously re	esided in the State	of Wisconsin?	8 years
19.	Appointment of agent	form and bacl	kground check form	n are attached.	
20. Has the liquor license agent completed the responsible beverage server training cou					
	☐ No, but will complete p	rior to ALRC	meeting Yes,	date completed	2/4/15
21.	State and date of registration of corporation, nonprofit organization, or LLC. $WI = 2/4/15$				
22.	In the table below list the				our LLC.
	Title Name		City and Sta	ate of Residence	
	owner 91p	Sip	Madison	i, WL	
					_
23.	Registered agent for your demand required or permisame as your liquor agent Tatsiana	tted by law to	be served on the		
		\vee			

33. 11/	Utilizing your market research, describe your target market. I will be located inside new apartment building and new urban district. Our target are own proffesionals, buseness people, young families.		
y.	oung proffesionals, suiseness people, young families.		
34.	Describe how you plan to advertise and promote your business. What products will you be advertising?		
	Social media; Face book, Jelp, Trip Advisor, local newspapers and magazines.		
	local newspapers and magazines.		
	<i>'</i>		
35.	Are you operating under a lease or franchise agreement? No Yes		
36.	Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? ☑ No □ Yes		
This	ction E—Consumption on Premises section applies to Class B and Class C applicants only. Class A license applicants (consumption premises) may skip to Section F.		
37.	Do you plan to have live entertainment? Do No D Yes—what kind?		
38.	What age range do you hope to attract to your establishment?21-60		
39.	What type of food will you be serving, if any? ☐ Breakfast ☐ Brunch ☐ Lunch ☐ Dinner		
	Submit a sample ménu if applicable. What will be included on your operational menu? Appetizers D Salads D Soups D Sandwiches D Entrees D Desserts Pizza D Full Dinners		
41.	During what hours of operation do you plan to serve food? 11:30 am - 2:30 pm 4:30 pm - close		
	What hours, if any, will food service <u>not</u> be available? <u>2:30pm - 4:30pm</u>		
43.	Indicate any other product/service offered.		
	Will your establishment have a kitchen manager? No Yes		
45.	Will you have a kitchen support staff? □ No □ Yes		
46.	How many wait staff do you anticipate will be employed at your establishment? <u>30-40</u>		
	During what hours do you anticipate they will be on duty? //:30-2:30 \(\frac{\psi}{200}\) \(\		
47.	Do you plan to have hosts or hostesses seating customers? No Yes		

	1. /			
48.	Do your plans call for a full-service bar? No Yes If yes, how many barstools do you anticipate having at your bar? How many bartenders do you anticipate having work at one time on a busy night? 2-3			
49.	Will there be a kitchen facility separate from the bar? ☐ No ☐ Yes			
50.	Will there be a separate and specific area for eating only?			
	No ☐ Yes, capacity of that area			
51.	What type of cooking equipment will you have?∕ ☐ Stove ☐ Oven ☐ Fryers ☐ Grill ☐ Microwave			
52.	Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? ☐ No ☐ Yes			
53.	What percentage of payroll do you anticipate devoting to food operation salaries? 30%			
54.	If your business plan includes an advertising budget:			
	What percentage of your advertising budget do you anticipate will be related to food? $\frac{Q_1 2 \frac{b}{2}}{2}$			
	What percentage of your advertising budget do you anticipate will be drink related?			
55.	Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? ☑ No ☐ Yes			
56.	Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? ☐ No ☐ Yes			
57.	All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:			
	20 % Alcohol 80 % Food % Other			
58.	Do you have written records to document the percentages shown? ☐ No ☐ Yes You may be required to submit documentation verifying the percentages you've indicated.			
Sec 59.	tion F—Required Contacts and Filings I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. □ No □ Yes			
60.	I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes			
61.	I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. □ No □ Yes			
62.	I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. □ No □ Yes			
63.	I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. □ No □ Yes			
64.	I agree to contact the neighborhood association representative prior to the ALRC meeting. ☐ No ☐ Yes			

