

48138

App resubmitted 12/14/17

UCLB-2017-00689

A19 P112

nrw-49889



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 Class A Cider

Section A – Applicant

- 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 may 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.
- This application is for the license period ending June 30, 2018.
- List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.
NIPPON LLC
- Trade Name (doing business as) SAKURA RESTAURANT
- Address to be licensed 6654 MINERAL POINT RD, MADISON, WI 53705
- Mailing address P.O. Box 333 DEERFIELD, WI 53531
- Anticipated opening date 8/15/2017 4/1/2018
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 3?
 No Yes (explain) _____
- Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section 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, 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.
6654 MINERAL POINT RD. MADISON, WI.
6538 SQ. FT. 5 HIBACHI GRILLS, 15 TABLES (4 person Each TABLE)
FULL SERVICE BAR. TOTAL 130 PERSONS, ALCOHOL STORAGE ROOM IS NEXT TO BAR WITH LOCK. OUTSIDE PATIO
with 20 SEATS,

2017/12/15 10:51:42 AM 994

11. Attach a floor plan, no larger than 8 1/2 by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 120 inside
20 outside

13. Describe existing parking and how parking lot is to be monitored.

THIS LOCATION IS AT CLOCK TOWER COURT SHOPPING CENTER APPROXIMATELY 160 PARKING LOTS,

14. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to DAHMEN'S PIZZA PLACE (name of licensee)

15. Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent EIJI SHIRAI

17. City, state in which agent resides COTTAGE GROVE, WI.

18. How long has the agent continuously resided in the State of Wisconsin? 18 Year

19. Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed 6/11/2017

21. State and date of registration of corporation, nonprofit organization, or LLC.

6/8/2017 WISCONSIN.

22. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
OWNER	EIJI SHIRAI	COTTAGE GROVE, WI.

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

EIJI SHIRAI

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) _____
25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
 No Yes (explain) _____

Section D—Business Plan

26. 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 JAPANESE STEAK HOUSE AND SUSHI
JAPANESE MENU. SERVING STEAK, CHICKEN, SEAFOOD.

28. Hours of operation 11:00-14:00 (LUNCH), 16:30-21:30 (DINNER)
29. Describe your management experience OWNER/MANAGER OF KIKU OF TOKYO.
SHEBOYGAN, WI. (1988 to 1996), GINZA OF TOKYO MADISON, WI.
(1998 to 2016)
30. List names of managers below, along with city and state of residence.
ROBERT MEDINA MADISON, WI.
EIJI SHIRAI COTTAGE GROVE, WI.
31. Describe staffing levels and staff duties at the proposed establishment _____
12 WAITSTAFF, 3 HOST/HOSTESS, 6 KITCHEN STAFF
3 BARTENDER. TOTAL 24
32. Describe your employee training 1) ORIENTATION, 2) DEMONSTRATION
3) ORIENTATION, 4) PROBLEM SOLVING CONFERENCE,

33. Utilizing your market research, describe your target market.

FAMILY, AGE 25 to 60

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

I DON'T HAVE PLAN TO ADVERTISE NOW.

(WORD OF MOUTH ADVERTISING / FACEBOOK etc.)

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

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

38. What age range do you hope to attract to your establishment? 25 to 50

39. What type of food will you be serving, if any? _____
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners

41. During what hours of operation do you plan to serve food? 11:00-14:00, 16:00-21:30
PM

42. What hours, if any, will food service not be available? NONE

43. Indicate any other product/service offered. NONE

44. 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? 13

During what hours do you anticipate they will be on duty? 10:30-14:30, 16:00-22:00

47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? 12
 How many bartenders do you anticipate having work at one time on a busy night? 2
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? 5 %
 What percentage of your advertising budget do you anticipate will be drink related? 5 %
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.

Section F—Required Contacts and Filings

59. 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 Deputy Clerk prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes
65. I intend to operate under the alcohol license within 90 days of the Common Council granting this license. The license shall be considered surrendered if not issued within 90 days of being granted. No Yes

66. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
67. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in section 2, above. [phone 608-266-2776] No Yes
68. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? No Yes

Section G—Information for Clerk's Office

69. State Seller's Permit 4 5 6 - 1 0 2 9 6 1 2 8 6 4 - 0 2

70. Federal Employer Identification Number 61-1848164

71. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person EIJI SHIRAI

E-mail address chiefshogan@aol.com

Phone 608-209-0193 Preferred language English

72. Corporate attorney, if applicable: Name _____

Phone _____ E-mail _____

Read carefully before signing in front of a notary: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 12th day of July, 2017

[Signature]

(Clerk/Notary Public)

[Signature]

(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

My commission expires 6/26/20

Clerk's Office checklist for complete applications		
<input type="checkbox"/> Orange sign <input checked="" type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input checked="" type="checkbox"/> FEIN <input checked="" type="checkbox"/> Notarized application <input checked="" type="checkbox"/> Written description of premises	<input checked="" type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
Date complete application filed with Clerk's Office _____ Date of ALRC meeting _____ Date license granted by Common Council _____ Date provisional issued _____ Date license issued _____ License number _____		

SAMPLE MENU

Entrees

These dinners include your choice of Hibachi or French Garlic Shrimp, soup, salad, vegetables, and steamed rice. (Fried rice \$2.00 extra with dinner)

TERIYAKI CHICKEN	\$16.45
<i>All white meat prepared with our own home made teriyaki sauce.</i>	
HIBACHI CHICKEN	\$16.45
<i>Tender white meat cooked until golden brown with a subtle touch of sesame seeds</i>	
HIBACHI SIRLOIN STEAK	\$20.95
<i>GINZA's hand trimmed sirloins are the best anywhere. Thick, juicy, delicious</i>	
FILET MIGNON	\$22.95
<i>Truly the ultimate cut of beef. Our extra tender filets will melt in your mouth.</i>	
HIBACHI SHRIMP	\$20.95
<i>Bright, fresh shrimp sautéed and spiked with a squeeze of Lemon.</i>	
GARLIC SHRIMP	\$20.95
<i>Large butterflied shrimp topped with our garlic sauce.</i>	
VEGETABLE DINNER	\$15.95
<i>Seasonal fresh vegetables.</i>	
SESAME SCALLOPS	\$20.95
<i>Sea scallops cooked until crisp, tender, and golden then graced with toasted sesame seeds.</i>	
CALAMARI TERIYAKI	\$16.45
<i>Surprisingly tender steaks of squid, sautéed in our teriyaki sauce.</i>	
SALMON TERIYAKI	\$18.95
<i>Firm Northern Atlantic salmon filet smothered in teriyaki glaze.</i>	
TUNA STEAK TERIYAKI	\$18.95
<i>A GINZA original. White tuna in teriyaki sauce.</i>	
WHOLE LOBSTER TAIL	Market Price
<i>Fresh cold-water lobster.</i>	

Sushi Bar

All sushi dinners come with soup & salad.

SUSHI SELECT	\$18.50
<i>1 Tuna roll, 1 Salmon roll and 7 pieces nigiri</i>	
SUSHI CHEF'S CHOICE SELECT	\$22.95
<i>1 California roll, 1 Salmon roll and 9 pieces nigiri.</i>	
CHIRASHI SUSHI	\$19.95
<i>12 pieces sashimi over sushi rice</i>	
TEKKA DON	\$18.95
<i>Fresh tuna served over a bed of sushi rice.</i>	
UNAGI DON	\$19.95
<i>Broiled fresh water eel glazed with sweet eel sauce served over rice.</i>	
SASHIMI DINNER	\$23.95
<i>16 piece of our finest cuts of fish.</i>	
3 SPICY COMBO ROLL DINNER	\$17.95
<i>1 Spicy Tuna roll, 1 Spicy Salmon roll and 1 Shrimp Tempura roll.</i>	
VEGETARIAN ROLL DINNER	\$14.95
<i>1 Avocado roll, 1 Kappa roll, 1 Kamayo roll, 1 Yamagobo roll.</i>	
SUSHI-SASHIMI COMBINATION	\$25.95
<i>1 California roll, 9 pieces sashimi, 6 pieces nigiri</i>	
GINZA SPECIAL FOR TWO	\$49.95
<i>9 pieces nigiri, Rainbow roll, and 24 piece sashimi.</i>	

Combinations

Virtually every combination one could desire! These dinners include your choice of Hibachi or French Garlic Shrimp, soup, salad, vegetables, and steamed rice. (Fried rice \$2.00 extra with dinner)

GINZA CHICKEN	
<i>Hibachi seasonings or Teriyaki</i>	
and SHRIMP (<i>Hibachi or Garlic</i>).....	\$23.00
and SCALLOPS	\$24.00
and SALMON	\$22.00
and TUNA STEAK	\$22.00
and CALAMARI	\$22.00

HIBACHI SIRLOIN STEAK	
<i>Filet Mignon available for \$2.00 extra</i>	
and SHRIMP (<i>Hibachi or Garlic</i>).....	\$27.50
and SCALLOPS	\$28.00
and SALMON	\$26.50
and TUNA STEAK	\$26.50
and CHICKEN	\$24.00
and CALAMARI	\$24.00

IRRESISTIBLE SHRIMP (<i>Hibachi or Garlic</i>)	
and SCALLOPS	\$28.00
and SALMON	\$27.00
and TUNA STEAK	\$26.00
and CALAMARI	\$26.00

LOBSTER FEAST	
<i>Hibachi style</i>	
and STEAK (<i>Filet Mignon available for \$2.00 extra</i>).....	\$37.00
and CHICKEN (<i>Hibachi or Teriyaki</i>).....	\$33.00
and SHRIMP (<i>Hibachi, Golden or Garlic</i>).....	\$37.00
and SCALLOPS	\$37.00
and CALAMARI	\$34.00
and SALMON	\$36.00
and TUNA STEAK	\$36.00

GINZA SUMO SPECIAL Market Price
Are you big enough to wrestle with our champion? A twelve ounce lobster tail cooked with a six ounce filet mignon. Add a mound of vegetables, your choice of side order, and dessert. This is a meal fit for a Sumo champion.

Noodles

NABEYAKI UDON	\$14.95
<i>A mixed pot of shrimp, scallop with udon noodles in special Ginza soup.</i>	
TEMPURA UDON	\$14.95
<i>Golden fried shrimp tempura over udon noodles in special Ginza soup.</i>	
YAKI UDON	\$14.95
<i>Pan fried noodles with chicken and vegetables.</i>	

Starters

TEMPURA APPETIZER (fried golden in our Japanese batter)	
Shrimp \$7.00 Calamari \$6.00 Vegetables \$5.50	
ASPARAGUS BEEF ROLL	\$8.00
<i>Fresh asparagus tips rolled in boiled beef.</i>	
GYOZA	\$5.50
<i>Korean style pan fried beef dumplings.</i>	
YAKITORI	\$5.50
<i>Tender pieces of chicken skewered and glazed with our teriyaki sauce.</i>	
AGE-DASHI TOFU	\$5.00
<i>Deep fried tofu with special sauce.</i>	
SOFT SHELL CRAB	\$10.00
<i>Delicious whole crab battered and fried until crisp and tender.</i>	
EDA MAME	\$4.00
<i>Steamed green soybeans.</i>	
SUSHI APPETIZER	\$8.95
<i>Includes one piece tuna, white tuna, shrimp and red snapper</i>	
TUNA SASHIMI APPETIZER	\$12.95
<i>Sliced fresh tuna.</i>	
COMBINATION SASHIMI APETIZER	\$12.95
<i>Sliced fresh tuna and yellowtail</i>	
TAKO-SU	\$6.95
<i>Octopus and cucumber salad with our light vinaigrette dressing.</i>	
SASHIMI SALAD	\$8.95
<i>Fresh tuna, salmon, red snapper, radish, cucumber with hot spicy sauce.</i>	
SEAWEEED SALAD	\$4.50
SQUID SALAD	\$5.50
SHUMAI	\$5.00
<i>Japanese style steamed shrimp dumplings.</i>	
BEEF SASHIMI	\$9.95
<i>Thin slices of beef with ponju sauce</i>	

Children Menu

For children 8 or younger

CHICKEN (HIBACHI OR TERIYAKI).....	\$8.45
HIBACHI SIRLOIN STEAK.....	\$9.95
HIBACHI SHRIMP	\$9.95

All children's dinners include choice of soup or salad, and steamed rice

Extras

HIBACHI SHRIMP	\$7.00	VEGETABLES.....	\$3.00
GOLDEN SHRIMP.....	\$7.00	GINZA SOUP.....	\$3.00
GARLIC SHRIMP.....	\$7.00	GINZA SALAD.....	\$2.00
HIBACHI SCALLOPS.....	\$8.00	MISO SOUP.....	\$3.00
FRIED RICE	\$4.50		

