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## City of Madison Liquor/Beer License Application On-Premises Consumption: Class B Beer Class B Liquor Class C Wine

	TERK TERK	Off-Premises Consumption: ☐ Class A Beer ☐ Class A Liquor ☐ Class A Cider
<b>Se</b> 1.	If need interpo	A – Applicant  ded, a qualified interpreter can be provided at no charge to you. Would you like an reter?  es (language:)  o (If you answer no and you do require an interpreter, the ALRC will refer your application ubsequent meeting and this may delay your application process)
	costo □ Sí, □ No.	ed requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin alguno. ¿Le gustaría tener un/a intérprete? lenguaje Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el é remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su ud.
2.	This a	pplication is for the license period ending June 30, 20 <u>/8</u> .
3.	List the	e name of your □ Sole Proprietor, □ Partnership, □ Corporation/Nonprofit Organization or iited Liability Company exactly as it appears on your State Seller's Permit.
	<u> </u>	NIPPON LLC
4.	Trade	Name (doing business as) SAKURA RESTAURANT
5.	Addre	ss to be licensed 6654 MINERAL POINT RD, MADISON, WI 537
3.	Mailin	g address P.O. Box 333 DEERFIELD, WI 53531
7.		pated opening date 8/15/2017
3.	named	applicant an employee or agent of, or acting of behalf of anyone except the applicant d in question 3? □ Yes (explain)
€.		another alcohol beverage licensee or wholesale permitee have interest in this business?  ☐ Yes (explain)
	Descri Include service	B—Premises be in words the building or buildings where alcohol beverages are to be sold and stored. e all rooms including living quarters, if used, and any outdoor seating used for the sales, e, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and only on the premises as approved by Common Council and described on license.
	66	54 MINERAL POINT RD. MADISON, WI.
	65.	38 SQ.FT. 5 HIBACHIGRILLS, 15 TABLES (4 person Each TABLE)
	_FU	LLSERVICE BAR, TOTAL 130 PERSONS, ALCOHOL STORAGE
	_Roc	OM IS NEXT TO BAR WITH LOCK, OUTSIDE PATIO

with 20 SEATS,

11.	☐ Attach a floor pla	an, no larger than 8	3 ½ by 14, s	showing the spa	ace descrik	oed above.	
12.	Applicants for on-premises consumption: list estimated capacity 120 in side						
13.	Describe existing p	arking and how pa	rking lot is	to be monitored	d.		
	THIS LOCATI	ON IS AT	CLOCK	TOWER	COURT	SHOPPING	
	CENTER A	PPROXIMATEL	Y1600	ARKING LO	T5,		
14.	CENTER APPROXIMATELY IGO PARKING LOTS,  Was this premises licensed for the sale of liquor or beer during the past license year?						
	□ No X Yes, lic	ense issued to <u>D</u>	HMENŚ	PIZZA P	LACE	(name of licensee)	
15.	Attach copy of le	ease.					
This	ction C—Corpora section applies to c proprietorships and	orporations, nonpr			ited Liabili	ty Companies only.	
16.	Name of liquor lice	nse agent <u>E</u> じ	1 SHI	RAI			
17.	City, state in which	agent resides <u>C</u>	TTAGE	GROVE, L	Wl.		
18.	How long has the a	gent continuously	resided in t	he State of Wis	consin? _	18 Year	
19.	☐ Appointment of	agent form and ba	ckground c	heck form are a	attached.		
20.	Has the liquor licen	• ,	•			<del>-</del>	
	$\square$ No, but will complete prior to ALRC meeting $\bowtie$ Yes, date completed $6/11/2017$						
21.		•			ion, or LLC	<b>.</b>	
	6/8/2017 WISCONSIN.						
22.	In the table below li  ☐ Attach backgrou				mbers of y	our LLC.	
	Title	Name		y and State of F	Residence		
	OWNER	EIJI SHIRAI	COT	TAGE GROVE,	wi.		
			.,		<del></del>		
23.	demand required or same as your liquor	r permitted by law t r agent.				e of process, notice or s is not necessarily the	
	巨门	SHIRAL					

24.	Is applicant a subsidiary of any other corporation or LLC?
	No □ Yes (explain)
25.	or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
	No □ Yes (explain)
Se	ction 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 MENU. SERVING STEAK, CHICKEN, SEAFOOD.
28.	Hours of operation #:00 -14:00 (MINCH), 16:30 - 21:30 (DINNER)
29.	Describe your management experience <u>OWNER/MANAGER</u> of KIKU oF TOKYO.
	SHEBOYGAN, WI (1988 +0 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 /> 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			
This	ction E—Consumption on Premises s 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? ☒ 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?			
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? 1/20-14-00, 16:00-21:30			
	What hours, if any, will food service <u>not</u> be available?			
43.	Indicate any other product/service offered			
44.	Will your establishment have a kitchen manager? □ No 內 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?/3			
	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? ロ No 又 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?					
49.	Will there be a kitchen facility separate from the bar? □ No 💢 Yes					
	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 Y 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?					
	What percentage of your advertising budget do you anticipate will be drink related?					
55.	·					
56.	Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association?   No XY 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	tion 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.						
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 M Yes					