

LCLIB-2015-00207 38179

P-113 A-19



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

Section A – Applicant

1. If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: Mandarin Chinese)
 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.

2. This application is for the license period ending June 30, 2015.
 3. 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.

518 EDO GARDEN LLC

4. Trade Name (doing business as) NANI RESTAURANT

5. Address to be licensed 518 GRAND CANYON DR. MADISON, WI.

6. Mailing address SAME

7. Anticipated opening date 5/1/15

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 permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

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.

The alcohol beverages will sold inside the restaurant, in the bar and dinning area. The liquor will stored in the storage room inside the kitchen area.

11. Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.
12. Applicants for on-premises consumption: list estimated capacity 367

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

We have a large parking lot and will be monitored throughout the day by our employee.

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

No Yes, license issued to U-like Buffet (name of licensee)

15. Attach copy of lease. ~~X~~ We own the property.

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 Jing Xun Jiang
17. City, state in which agent resides 916 EMERALD ST. MADISON, WI. 53715
18. How long has the agent continuously resided in the State of Wisconsin? 16 YRS
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 1/10/2002
21. State and date of registration of corporation, nonprofit organization, or LLC.
Wisconsin, 3/16/15

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
<u>owner</u>	<u>Jing Xun Jiang</u>	<u>Madison, WI.</u>

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.

Jing Xun Jiang

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) EDO GARDEN LLC and OSAKA LLC
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) I also hold the liquor license of the OSAKA HOUSE.

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 Family Restaurant. serve Sushi, Dim Sum, BBQ etc.

28. Hours of operation 11am - 10pm

29. Describe your management experience I have been own and manage Restaurant since 1999. 16 yrs experience.

30. List names of managers below, along with city and state of residence.
Jing Xun Jiang _____

31. Describe staffing levels and staff duties at the proposed establishment 13 employee

32. Describe your employee training We will training our employee how to safe serve and handle food, we also will training our bartender and server to safe serve Alcohol beverages and require the bartender to be licence.

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

We are Family friendly Restaurant. We are target the family eat out market.

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

We will advertise our restaurant is a good spot for lunch and dinner, we will mainly advertise our food.

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? all ages.

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? 11am to 10pm

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? 7

During what hours do you anticipate they will be on duty? 11am to 10pm

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

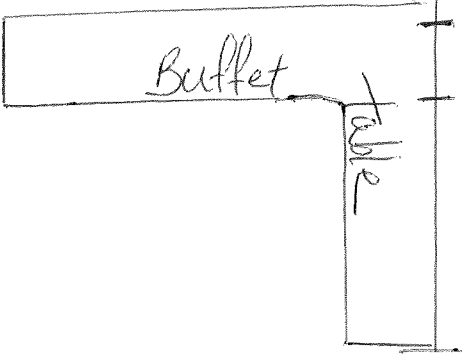
48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? 12
 How many bartenders do you anticipate having work at one time on a busy night? 1
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate 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? 90%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 99%
 What percentage of your advertising budget do you anticipate will be drink related? 1%
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:
15 % Alcohol 85 % 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 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

Kitchen

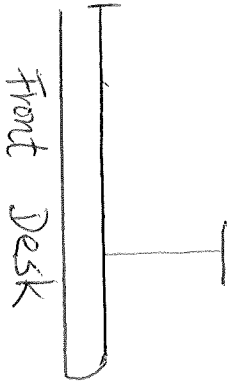
Sitting Area



Sitting Area

Waitress Station

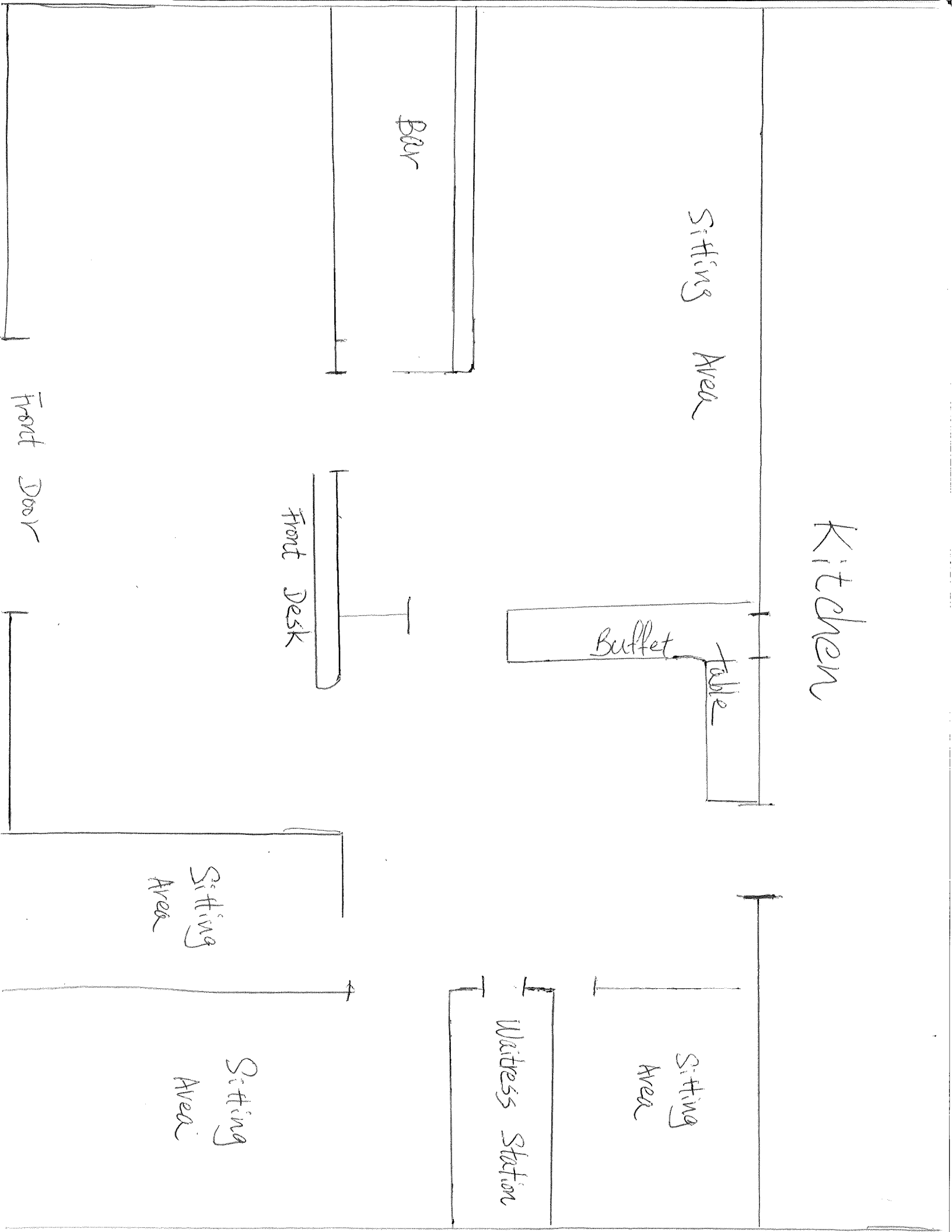
Bar

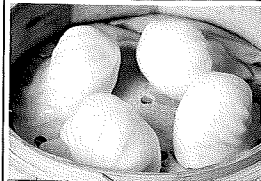
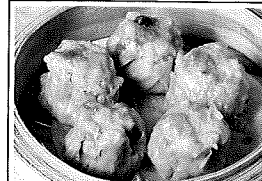

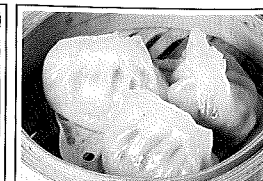
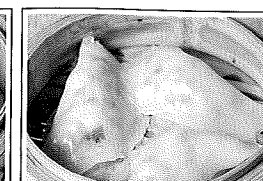
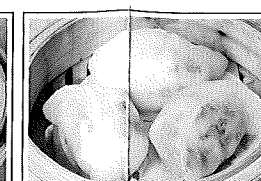
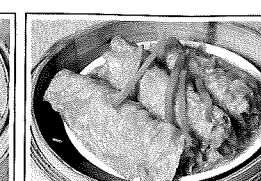






























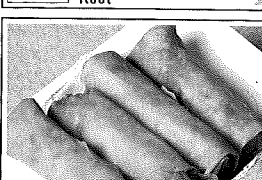
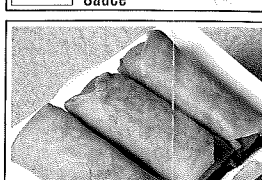


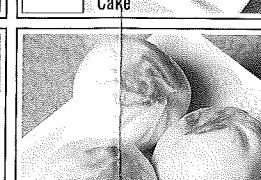


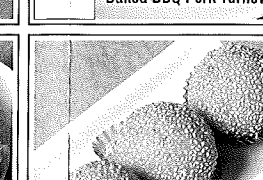
















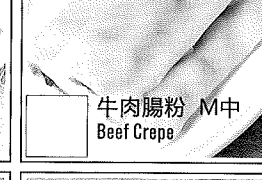
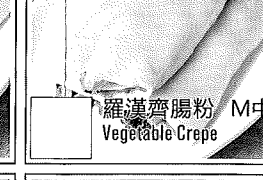


Sitting Area

Sitting Area


Front Door



 名軒蝦餃皇 M中 MingHin's Shrimp Dumpling	 柱黃蒸燒賣 M中 Siu Mai (Pork&Shrimp Dumpling)	 鮮蝦豆苗餃 M中 Shrimp Dumpling with Pea Tip	 潮州粉果 M中 Chaozhou Style Dumpling	 鳳城鮮蝦粉果 M中 Country Style Dumpling	 鮮蝦韭菜餃 M中 Shrimp Dumpling with green chive	 鮑汁鮮竹卷 M中 Stuffed Bean Curd Skin with Pork & Shrimp	 家鄉蒸鯪魚球 M中 Home-made Fish Ball	 山竹牛肉球 S小 Beef Ball
 豉汁蒸排骨 M中 Spare Ribs with Black Bean Sauce	 好味醬蒸鳳爪 M中 Chicken Feet w. Special Sauce	 七彩牛百葉 M中 Beef Tripe w. Ginger Onion	 咖喱墨魚仔 L大 Baby Cuttlefish w. Curry Sauce	 珍珠糯米雞 L大 Stuffed Sticky Rice in Lotus Leaf	 黑椒牛仔骨 L大 Short Ribs With Pepper Sauce	 蜜汁牛仔骨 Sp特 Short Rib With Honey Sauce	 柱侯炆牛什 Sp特 Braised Beef Varieties	 牛腩腸粉煲 Sp特 Beef Brisket & Rice Noodle Roll in Pot
 排骨腸粉煲 Sp特 Spare Rib and Rice Noodle Roll in Pot	 蓮藕炆花腩 L大 Braised Pork Belly w. Lotus Root	 鮑汁鳳爪 L大 Chicken Feet w. Abalone Sauce	 甜醋豬腳 Sp特 Pork Feet w. Ginger & Vinegar	 臘味蘿蔔糕 M中 Pan Fried Turnip Cake	 鮮糖馬蹄糕 S小 Pan Fried Water Chestnut Cake	 椰香馬拉糕 S小 Malay Sponge Cake	 迷你奶皇卷 S小 Mini Sweet Custard Roll	 蜜汁叉燒酥 M中 Baked BBQ Pork Turnover
 安蝦咸水角 S小 Deep Fried Pork Dumpling	 酥脆鮮蝦卷 L大 Deep Fried Shrimp Roll	 芋絲炸春卷 M中 Deep Fried Taro Roll	 蜂巢荔香芋角 M中 Deep Fried Taro Puff	 羅漢腐皮卷 M中 Pan Fried Vegetable Roll	 冬菜生煎包 M中 Pan Fried Vegetable & Pork Bun	 京都鍋貼餃 M中 Pan Fried Pot Sticker	 紫菜蟹柳卷 L大 Deep Fried Crab Meat and Seaweed Roll	 香麻鹹蛋仔 S小 Deep Fried Sesame Ball
 港式大煎堆 M中 Deep Fried Jumbo Sesame Ball	 甘香粟米餅 M中 Pan Fried Corn & Pork Cake	 香煎韭菜餅 M中 Pan Fried Green Chive Cake	 家鄉芋絲餅 S小 Pan Fried Taro Cake	 生炒糯米飯 L大 Stir Fried Sticky Rice	 軟滑齊腸粉 S小 Plain Crepe	 特式炸兩 M中 Rice Crepe with Deep Fried Chinese Donut	 牛肉腸粉 M中 Beef Crepe	 羅漢齊腸粉 M中 Vegetable Crepe
 叉燒腸粉 M中 BBQ Pork Crepe	 鮮蝦腸粉 L大 Shrimp Crepe	 金酥流沙包 L大 Baked Creamy Egg Yolk Bun	 叉燒焗餐包 M中 Baked BBQ Pork Bun	 芝士黃金焗餐包 M中 Baked Ham and Cheese Bun	 貴妃奶皇包 M中 Egg Yolk Paste Bun	 蛋黃蓮蓉包 M中 Lotus Seed Paste Bun	 蠔皇叉燒包 M中 BBQ Pork Bun	 瑤柱雞包仔 L大 Chicken & Dried Shrimp Bun
 皮蛋瘦肉粥 M中 Pork w. Preseeded Egg Congee	 鹹豬骨菜乾粥 L大 Salty Pork Bone w. Dried Vegetable Congee	 生滾順德魚滑粥 L大 Fresh Fish Paste Congee	 雪酥雞蛋撻 M中 Puffy Egg Custard Tart	 三色蛋撻 M中 Puffy Egg Custard Tart Platter	 香芒凍布甸 M中 Mango Pudding	 相思豆豆糕 S小 Red Bean Pudding	 香滑椰汁糕 S小 Coconut Pudding	 金黃蛋散 S小 Sweet Egg Pastry

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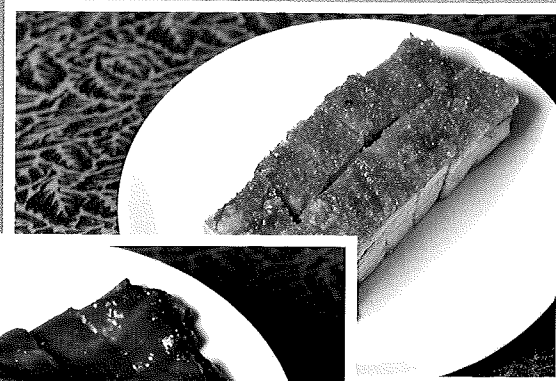
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中点	Medium	\$3.85
大点	Large	\$4.25
特点	Special	\$5.50

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 Choice of: Chinese Broccoli, Lettuce, or U Choy Sum
 with Oyster Sauce

中厨粉面飯精選
 Noodles Fried Rice
 \$5.50

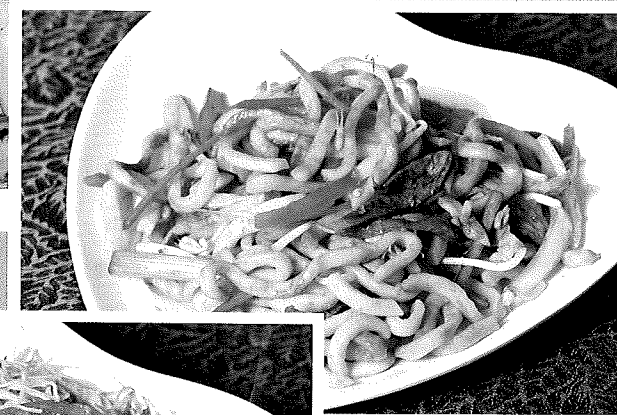
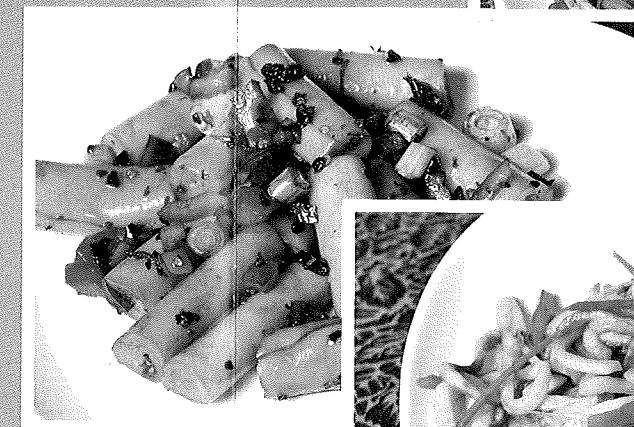
豉油皇炒麵
 Bean Sprout Soy Sauce Chow Mein

乾炒牛河
 Fried Rice Noodle Beef With Soy Sauce

XO豬腸粉
 Pork Rice Noodle Roll With XO Sauce

叉燒絲炒烏冬
 Shredded BBQ Pork With Pan-Fried Udon Noodles

火鴨絲炒米粉
 Shredded BBQ Duck With Pan-Fried Rice Noodles



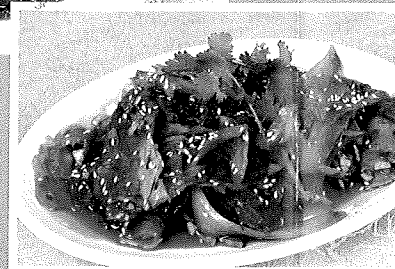
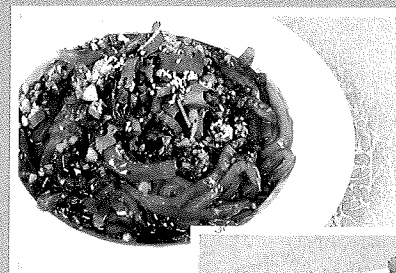
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 BBQ Pork

澳門燒腩仔
 Crispy Pork Belly Macau Style

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 BBQ Spare Ribs

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 Roast Duck



特式冷盤
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愛情涼粉
 Bean Jelly

夫妻肺片
 Spicy Beef Tripe Slices

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 Fu-Kin Style Fried Rice

揚州炒飯
 Yang Chou Style Fried Rice

叉燒炒飯
 BBQ Pork Fried Rice

瑤柱蛋白炒飯
 Dried Scallops Egg Fried Rice

鹹魚鸡粒炒飯
 Chicken Salted Fish Fried Rice

