

UCLB-2018-00814
J. Zeller (2)
P-403



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

52498

Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: 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.
- This application is for the license period ending June 30, 20 19.
- 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.
LAURA GARDEN LLC
- Trade Name (doing business as) KOI SUSHI
- Address to be licensed 502 State St
- Mailing address 502 State St
- Anticipated opening date opening now
- 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.
3000 SA FE firste floor
Alcohol stored in cooler and behind Bar

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 98

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

street park only

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

No Yes, license issued to _____ (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 Xi Wang Filion

17. City, state in which agent resides Madison WI

18. How long has the agent continuously resided in the State of Wisconsin? 3 years

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 _____

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

Wisconsin 11-7-16

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>Xi Wang Filion</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.

Xi Wang Filion

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 _____

28. Hours of operation Sunday - Thursday 11am - 10pm Friday - Saturday 11am - 11pm

29. Describe your management experience _____

20 years business (hotel restaurant and import and export trade man)

30. List names of managers below, along with city and state of residence.

8 employees between front and kitchen

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

32. Describe your employee training _____

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

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

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? 21+

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? all hours of operation

42. What hours, if any, will food service not be available? _____

43. Indicate any other product/service offered. _____

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? _____

During what hours do you anticipate they will be on duty? _____

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? _____
 How many bartenders do you anticipate having work at one time on a busy night? 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? 2/10
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 2/10
 What percentage of your advertising budget do you anticipate will be drink related? 2/10
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:
10 % Alcohol 90 % 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 456-1029291-568-02

70. Federal Employer Identification Number 81434633

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

Contact person Xi Wang

E-mail address Laurafilion1@aol.com

Phone 608-338-5502 Preferred language Chinese-English

72. Corporate attorney, if applicable: Name _____

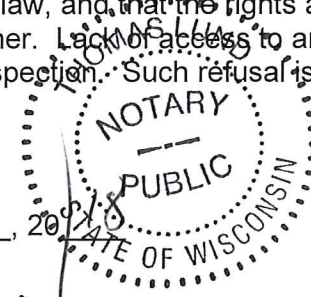
Phone _____ E-mail _____

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 3rd day of July, 2018

Theresa A. [Signature]
(Clerk/Notary Public)



[Signature]
(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

My commission expires 05/24/19

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 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 checked="" 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 _____		

Stir Fried Lo Mein

Stir fried soft wheat noodles w/ carrot, red onions, scallion, bean sprouts & cabbage

Your choice of:

- A51. Veg 10.99
- A52. Beef 12.99
- A53. Chicken 11.99
- A44. Shrimp 12.45
- A55. Combo 14.99
- Vegetable, chicken, beef, & shrimp*
- A56. Singapore Noodle 13.45

Udon Noodle Soup

Served w/ ginger salad

Your choice of:

- A61. Shrimp 12.99
- A62. Tempura Shrimp & Vegetable 12.99
- A63. Steak 12.99
- Sliced steak in special udon broth*

Fried Rice

Your choice of:

- A71. Plain 6.50
- A72. Beef 9.99
- A73. Chicken 8.99
- A74. Shrimp 10.99
- A75. House Special 11.99
- Chicken, beef, shrimp, & vegetable*
- A76. Basil € 12.99
- Stir-fried rice w/ chicken, shrimp, eggs, green peas, onions, carrots, chopped jalapeno & basil sauce*

Clay Pot

Fried Rice Broth

Your choice of:

- A41. Pork 10.99
- A42. Beef 11.99
- A43. Chicken 10.99
- A44. Shrimp 12.99
- A45. Duck 12.99



Desserts

- D04. Mochi Ice Cream 3.50
- Green Tea, Mango, Red Bean, Strawberry*
- D05. Tempura Ice Cream 4.99
- Vanilla or Chocolate*

LUNCH SPECIAL

Amercian Style Lunch

Served w/ steamed rice

\$8.99

- L41. Chicken Broccoli
- L42. Chicken w/ Garlic Sauce €
- L43. Kung Pao Chicken €
- L44. Mongolian Chicken
- L45. Orange Chicken €
- L46. General Tso's Chicken €
- L47. Sesame Chicken
- L48. Cashew Chicken
- L49. Hunan Chicken €
- L50. Chicken w/ Snow Peas
- L51. Orange Tofu €
- L52. Sesame Tofu
- L53. Tofu w/ Garlic Sauce €
- L61. Beef Broccoli
- L62. Kung Pao Beef €
- L63. Mongolian Beef
- L64. Orange Beef €
- L65. Sizzling Paper Beef
- L66. Hunan Beef €
- L67. Beef w/ Snow Peas
- L68. Beef w/ Garlic Sauce €
- L69. Sesame beef
- L70. Cashew beef

\$9.99

- L81. Shrimp Broccoli
- L82. Shrimp w/ Garlic Sauce €
- L83. Spicy Basil Shrimp €
- L84. Hunan Shrimp €
- L85. Shrimp w/ Snow Peas
- L86. Cashew Shrimp

Lunch Special Roll

Monday - Saturday (11:30 am - 2:30 pm)

Served w/ miso soup or ginger salad

- | | |
|-------------------------------|--|
| Any Two Rolls 9.99 | Any Three Rolls 11.99 |
| L11. California Roll | L26. Avocado Roll |
| L12. Tuna Roll | L27. Cucumber Roll |
| L13. Salmon Roll | L28. Sweet Potato Roll |
| L14. Yellowtail Scallion Roll | L29. Tuna Avocado Roll |
| L15. Spicy Salmon € | L30. Sushi Lunch 12.99 |
| L16. Spicy Tuna Roll € | <i>5 pcs sushi of Chef's choice & California roll</i> |
| L17. Vegetable Roll | L31. Sashimi Lunch 14.99 |
| L18. Philadelphia Roll | <i>12 pcs sashimi of Chef's choice</i> |
| L19. Asparagus Roll | L32. Vegetable Sushi Lunch 10.99 |
| L20. Eel Avocado Roll | <i>5 pcs sushi of Chef's choice & 1 vegetable roll</i> |
| L21. Boston Roll | L33. Eel Don 13.99 |
| L22. Alaskan Roll | <i>9 pcs eel</i> |
| L23. Shrimp | L34. Lunch Sushi & Sashimi Combo 15.99 |
| L24. Tempura Roll | <i>4 pcs sushi, 6 pcs sashimi of Chef's choice & California roll</i> |
| L25. Spicy Kani Roll € | |

Tempura & Teriyaki Lunch Special

Served w/ miso soup or ginger salad, & steamed rice

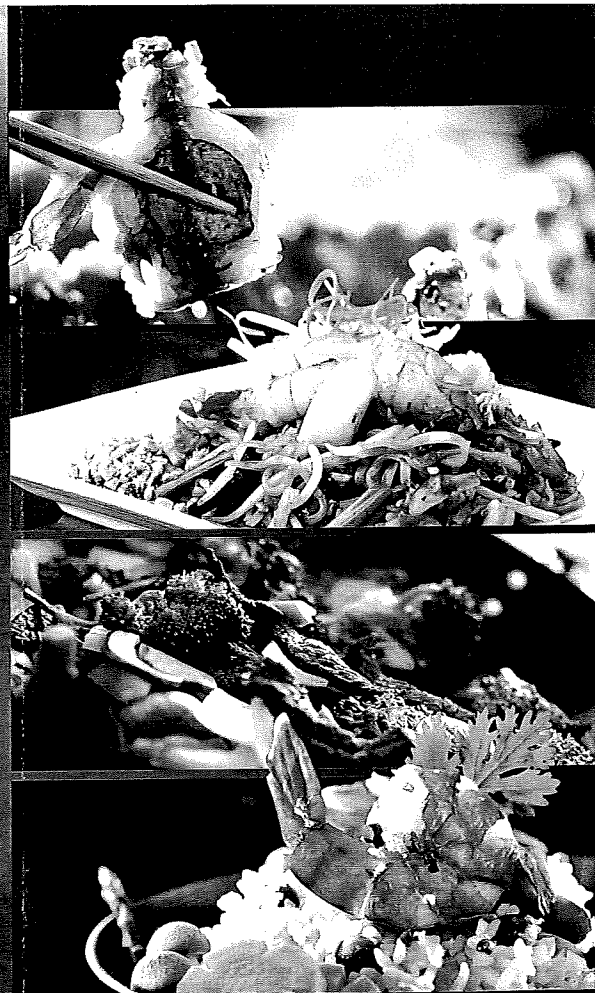
- | | |
|---|---|
| L01. Tempura Shrimp 11.95 | L05. Teriyaki Chicken 11.95 |
| <i>3 pcs shrimp & mixed vegetables</i> | <i>Grilled chicken w/ mixed veg. in teriyaki sauce</i> |
| L02. Tempura Chicken 10.95 | L06. Teriyaki Beef 12.99 |
| <i>3 pcs chicken & mixed vegetables</i> | <i>Grilled beef w/ mixed vegetables in teriyaki sauce</i> |
| L03. Tempura Scallop 11.99 | L07. Teriyaki Salmon 12.99 |
| <i>2 pcs scallop & mixed vegetables</i> | <i>Grilled salmon w/ mixed vegetables in teriyaki sauce</i> |
| L04. Tempura Vegetables 9.99 | |
| <i>Mixed vegetables</i> | |

We Deliver

Delivery Charge \$3.00 & up w/ \$15.00 Minimum Order

OPEN HOUR

Sun. - Fri.: 11am - 10pm
Saturday: 11am - 11pm



Dine In · Carry Out · Delivery · Catering

Koi Sushi

CHINESE · JAPANESE

608.467.6801

502 State St., Madison, WI 53703



JAPANESE CUISINE

Hot Appetizer

- J01. Edamame 4.95
Boiled soy bean
- J02. Crispy Spring Roll 5.25
Served w/ sweet chili sauce
- J03. GYOZA 6.95
Japanese style pastiches
- J04. Crab Rangoon (4pcs) 6.25
Deep fried combination of cream cheese & imitation crab meat, celery, onions
- J05. Yakitori 6.25
Grilled chicken skewers
- J06. Shrimp Shumai 7.25
Pan fried or steamed shrimp dumplings
- J07. Vegetable Tempura 7.95
- J08. Tempura Squid 5.25
- J09. Beef Negimaki 8.95
Thinly sliced beef rolled w/ green onions served w/ teriyaki sauce
- J10. Shrimp Vegetable Tempura 10.95
- J11. Soft Shell Crab 9.95
- J12. Deep fried soft shell crabs served w/ tempura sauce 11.95
- J13. Thai Coconut Shrimp (6pcs) 10.95
Jumbo shrimp breaded w/ sweet coconut flavor batter

Cold Appetizer

- J21. Sushi Appetizer 10.00
Spicy or sushi by chef's choice
- J22. Sashimi Appetizer 11.95
Spicy or sashimi by chef's choice
- J23. Tuna Bowl 11.95
Spicy tuna crunch wrapped in avocado
- J24. Salmon Bowl 11.95
Spicy salmon crunch wrapped in avocado
- J25. Tuna Tataki 15.95
Served tuna w/ yuzu sauce
- J26. Black Pepper Tuna 13.95

Soup

- J31. Miso Soup 2.50
Soy paste w/ tofu, seaweed, & scallions
- J32. Clear Soup 2.50
Mushrooms, scallions, & crunch

Salad

- J41. Ginger Salad 4.95
- J42. Cucumber Salad 4.50
Cucumber, sesame w/ sweet & sour vinegar dressing
- J43. Seaweed Salad 6.95
- J44. Avocado Salad 7.25
- J45. Squid Salad 7.25
- J46. Crab Salad 7.25
Crabmeat, lettuce, fish egg, eel w/ spicy mayo sauce

* Contains raw ingredients † Indicates hot & spicy
 NOTICE: Consuming raw or undercooked meats, seafood, shellfish or eggs may pose a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems.



Sushi (2pcs) or Sashimi (3pcs)

- J50. Egg 3.50
- J51. Crab Stick 4.00
- J52. Shrimp 4.95
- J53. Red Snapper 4.50
- J54. Squid 4.50
- J55. Mackerel 4.50
- J56. Stripe Bass 5.00
- J57. Octopus 5.00
- J58. Tuna 5.75
- J59. Salmon 5.50
- J60. Yellowtail 5.50
- J61. White Tuna 5.50
- J62. Fluke 5.50
- J63. Smoked Salmon 5.95
- J64. Eel 5.95
- J65. Red Clam 5.30
- J66. Salmon Roe 6.00
- J67. Sweet Shrimp 8.00
- J68. Spicy Scallop 10.00
- J69. Sea Urchin 12.00
- J70. Fatty Tuna (Toro) 14.00

Regular Roll

- Brown rice may be substituted for sushi rice, \$1.00 extra for each roll
- J91. Avocado Roll 5.95
 - J92. Cucumber Roll 4.95
 - J93. Asparagus Roll 5.25
 - J94. Sweet Potato Roll 6.95
 - J95. Avocado, cucumber, & crab stick 5.95
 - J96. Tuna Roll 5.95
 - J97. Salmon Roll 5.95
 - J98. Yellowtail Scallion Roll 7.95
 - J99. Spicy Salmon Roll 7.95
 - J100. Spicy Tuna Roll 7.95
 - J101. Spicy Yellowtail Roll 8.95
 - J102. Spicy Crab Stick Roll 6.95
 - J103. Tuna Avocado Roll 7.95
 - J104. Boston Roll 8.25
 - J105. Philadelphia Roll 8.95
Avocado, shrimp, & mayo
 - J106. Smoked salmon, avocado, & cream cheese 7.95
 - J107. Alaskan Roll 7.95
Fresh salmon, avocado, & cucumber
 - J108. Rainbow Roll 13.95
3 different types of fish over California roll
 - J109. Eel Avocado Roll 8.95
 - J110. Shrimp Tempura Roll 8.95
Shrimp tempura, lettuce, & avocado w/ eel sauce
 - J111. Spider Roll 12.95
Soft shell crab, lettuce, avocado w/ eel sauce
 - J112. Dragon Roll 12.95
Tempura shrimp, cucumber, avocado, eel on the top & served w/ eel sauce



Chef's Special Roll

Brown rice may be substituted for sushi rice, \$1.00 extra for each roll;
 Soy Paper may be substituted for seaweed paper, \$1.00 extra for each roll

- J121. Godzilla Roll 14.99
Eel, shrimp, crabmeat, white fish, cream cheese, avocado, deep fried w/ spicy sauce & eel sauce
- J122. Red Dragon 13.99
Spicy tuna topped w/ tuna & avocado
- J123. Crazy Roll 12.99
Shrimp tempura, spicy tuna, & avocado in soy paper w/ eel sauce
- J124. Volcano Roll 11.99
Tuna, uni, & avocado deep fried w/ spicy sauce & eel sauce
- J125. Snow White Roll 12.99
Spicy tuna & kamabiko, topped w/ white tuna, cucumber, cranberry
- J126. Golden Dragon 15.95
Spicy salmon, avocado, topped w/ baked white tuna, 1/4g gold tobiko, chef's special sauce
- J127. Spiderman 15.95
Soft shell crab tempura, cream cheese, mango, cucumber, avocado, wrap w/ pink soy paper. Served w/ eel sauce
- J128. Black Thunder 15.95
Shrimp tempura, avocado topped w/ spicy tuna & tobiko
- J129. Fire Roll 17.95
Tempura jalapeno stuffed w/ spicy tuna, avocado & cream cheese, topped w/ filet mignon, seared to perfection w/ a flaming table side presentation

Tempura Entrees

- Served w/ miso soup, ginger salad, & rice.
 Brown rice may be substituted for sushi rice, \$1.00 extra for each order.
- J141. Shrimp Tempura 18.95
2 pcs shrimp w/ mixed vegetables
 - J142. Chicken Tempura 15.95
2 pcs chicken & mixed vegetables
 - J143. Seafood Tempura 20.95
2 pcs shrimp, 2 pcs white fish, 2 pcs scallop, 2 pcs crab & mixed vegetables
 - J144. Vegetables Tempura 14.95
Mixed vegetables



Hibachi Entrees

Served w/ clear soup, ginger salad, noodle, & steamed rice

- ### or Teriyaki Entrees
- Served w/ clear soup, ginger salad, & rice
- J131. Chicken 15.95
Grilled chicken w/ mixed vegetables
 - J132. Beef 14.95
Grilled beef w/ mixed vegetables
 - J133. Filet Mignon 20.95
Grilled filet mignon w/ mixed vegetables
 - J134. Scallops 23.95
Grilled scallops w/ mixed vegetables
 - J135. Jumbo Shrimp 25.95
Grilled jumbo shrimp w/ mixed vegetables
 - J136. Salmon 21.95
Grilled salmon w/ mixed vegetables
 - J137. Tuna 20.95
Grilled tuna w/ mixed vegetables
 - J138. Vegetable 13.95
Grilled mixed vegetables
 - J139. Lobster 45.95
Grilled lobster w/ mixed vegetables

Assorted Platter

- Served w/ soup & salad
- J151. Maki Combination 18.95
California roll, tuna roll, salmon roll
 - J152. Spicy Maki Combination 20.95
Spicy tuna, spicy salmon & spicy tam
 - J153. Sushi Deluxe 25.95
10 pcs sushi of chef's choice & California roll
 - J154. Sashimi Deluxe 26.95
18 pcs sashimi of chef's choice w/ white rice
 - J155. Chirashi 26.95
18 pcs sashimi of chef's choice & sushi rice
 - J156. Sushi & Sashimi Combination 31.95
5 pcs sushi, 9 pcs sashimi & California roll
 - J157. Sushi & Sashimi (for 2) 59.95
10 pcs sushi & 16 pcs sashimi of chef's choice w/ angel hair roll
 - J158. Eel Don 21.95
 - J159. Tuna Don 19.95
 - J160. Vegetable Sushi 17.95
9 pcs sushi of chef's choice & vegetable roll

AMEF

Chef Sp

- A01. Orange
- A02. Sesame
- A03. Sesame
- A04. Sesame
- A05. Chicken
- A06. Beef w/
- A07. Shrimp
- A08. Cashew
- A09. Cashew
- A10. Tofu w/
- A11. Chicken
- A12. Beef w/
- A13. Shrimp
- A14. Shrimp
- A15. Jumbo shio
bamboo shio
ginger, c
chicken stir
asparagus, z
& ginger in c
- A16. Spicy Bc
- A17. Spicy Bc
snow pea, e
bell pepper, z
w/ basil leaf
- A18. Mongoli
- A19. Mongoli
- A20. Sizzling
- A21. Beef pepper z
Seafood
Scallops, crab
mixed vegten

Pad Thai

- Special Thai :
tofu, stir-fried
tamarind sac
peanut, lema
- Your choice
- A31. Plain
- A32. Beef
- A33. Chicken
- A34. Shrimp



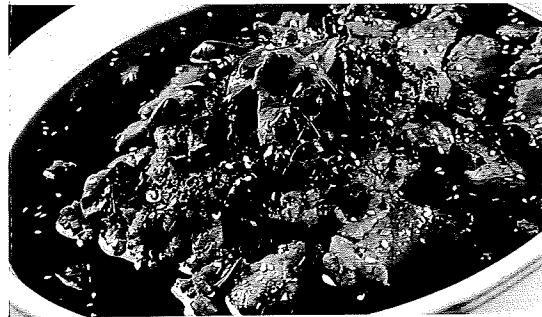
Drinks

- D01. Soda (Fr
Pepsi, Diet P
Beverages) 1.00
- D02. Juice &
(No Free
Orange Juice
- D03. Thai Tea



SPECIALTY		
Hunan Steamed Fish Head (辣椒王剁椒蒸魚頭	M.P.
House Special Steamed Whole Fish (湖南香味辣蒸全魚	M.P.
Hunan Braised Pork w/ Tofu (湖南紅燒肉燒油豆腐	13.99
Preserved Meat w/ Bamboo Shoot (新鮮冬筍臘肉	17.99
Sauteed Preserved Meat w/ Black Bean (辣八豆蒸五花肉	13.99
On Choy Stem w/ Small Fish (空心菜梗炒小魚乾 (河蝦)	12.95
Boiled Chicken w/ Hot Sauce (水煮土雞煲	15.99
Cabbage w/ Hot Bean Sauce (辣八豆炒大白菜	9.99
Sauteed Lamb (小炒羊肉	15.99
Sauteed Beef (小炒牛肉	13.99
Hot & Spicy Kidney (火爆腰花	12.99
Big Bowl of Cauliflower (大盒花菜	11.99
Braised Pig Feet (紅燒豬腿	13.99
Hunan Style Taro Steamed w/ Ribs (湖南土家香芋蒸排骨	15.99
Hot & Spicy Sauteed Intestine (香辣火爆大腸	15.99
Twice Cooked Pork w/ String Beans (四季豆炒回鍋肉	12.99
String Beans Sauteed w/ Eggplant (四季豆炒茄子片	11.99
Chicken Sauteed w/ Ginger (辣椒王仔薑炒土雞	16.99
Lamb w/ Fish in Creamy Sauce (魚羊鮮	14.99
Sweet & Sour Fish (松鼠魚	14.99
Braised Sliced Pork (扣肉	15.99
Sauteed Eggplant (乾煸茄條	11.99

招牌菜

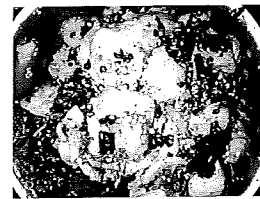


BOILED / CASSEROLE 水燉系列

130. Boiled Shredded Hunan Meat w/ Tofu (水燉油豆腐	10.99
131. Boiled Shredded Dried Bean Curd (水燉香乾	11.99
132. Boiled Hot Chili Sliced Fish (水燉香味魚片	15.99
133. Boiled Fish Fillet w/ Sour Cabbage (水燉酸菜魚片	15.99
134. Boiled Hot & Spicy Pork Intestine (水燉大腸	13.99
(大白菜, 綠豆芽)		
135. Boiled Hot & Spicy Sliced Pork (水燉鮮肉片	13.99
(大白菜, 綠豆芽)		
136. Boiled Sliced Beef (香味水燉牛肉	14.99
137. Boiled Sliced Lamb (香味水燉羊肉	14.99

DRIED POT 干鍋系列

150. Beef Dried Pot (干鍋牛	16.99
151. Intestine Dried Pot (干鍋大腸	16.99
152. Hunan Style Frog Dried Pot (干鍋田雞	16.99
153. Chicken Dried Pot (干鍋土雞	15.99
154. Spicy Whole Fish Dried Pot (干鍋紅燒魚	16.99
155. Turnip & Twice Cooked Pork Dried Pot (干鍋蘿蔔片回鍋肉	15.99
156. Spare Ribs Dried Pot (干鍋排骨	15.99



湖南菜

又叫湘菜，是中國歷史悠久的八大菜系之一，菜系。以湘江流域、洞庭湖區和湘西山區三種地方風味為主。湘菜製作精細，用料上比較廣泛，口味多變，品種繁多；色澤上油重色濃，講求實惠，品味上注重香辣、鮮、軟嫩；制法上以煨、燉、臘、蒸、炒諸法見稱。湘菜的主題是下飯，其實很多湖南人也是怕辣的，而又要吃那種很辣的，由辣而產生多吃米飯的結果，所以湘菜主要產生的作用是下飯，像外婆菜就是非常下飯的菜。官府湘菜代表菜品以組庵湘菜為代表，如組庵豆腐、組庵魚翅等；民間湘菜代表菜品有剁椒魚頭、辣椒炒肉、湘西外婆菜、吉首酸肉、牛肉粉、柳州魚粉、東安雞、金魚戲蓮、永州血鴨、臘味合蒸、塘妹圍子、寧鄉口味蛇、岳陽姜辣蛇等。

Hunan cuisine, also known as Xiang cuisine, consists of the cuisines of the Xiang River region, Dongting Lake, & western Hunan province in China. It is one of the Eight Great Traditions of Chinese cuisine & is well known for its hot spicy flavour, fresh aroma & deep color. Common cooking techniques include stewing, frying, pot-roasting, braising, & smoking. Due to the high agricultural output of the region, ingredients for Hunan dishes are many & varied.

(indicates hot & spicy
Please notify us if you have any food allergies.

HUNAN CUISINE

APPETIZER 涼菜系列

001. Beef Stomach w/ Spicy Sauce (7.99)
 002. Wood Ear Salad (6.99)
 003. Tofu w/ Special Spicy Sauce (6.99)
 004. Beef Tendon (7.99)
 005. Garlic Sliced Pork (7.99)
 006. Sliced Pork Stomach w/ Chili Oil (7.99)
 007. Sliced Pork Ear w/ Chili Oil (7.99)

SOUP 湯類

010. Ribs & Seaweed Soup 龍骨海帶湯 11.99
 011. Daily Soup 例湯 11.99
 012. Hot & Sour Soup (酸辣湯 \$3.99 (L) 9.99



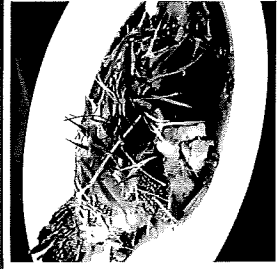
FRIED RICE / NOODLE SOUP

炒飯/湯麵

Choice of Rice Noodle, Mei Fun or Egg Noodle

麵類可選: 米線, 米粉, 麵

020. House Special Fried Rice 湖南泡菜炒飯 9.99
 021. Triple Delight Fried Rice / Noodle Soup (三鮮炒飯/面 10.99)
 (Shrimp/Pork/Squid) (蝦, 肉絲, 魷魚絲)
 022. Chicken Fried Rice / Noodle Soup (湖南雞炒飯/面/粉 9.99)
 023. Cold Noodles in Special Sauce (湖南涼拌麵 9.99)
 024. Hot & Sour Pork Noodles Soup (酸辣肉絲湯麵/粉 9.99)
 025. Beef Brisket Noodles Soup (香辣牛腩湯麵/粉 10.99)
 026. Pig Feet w/ Noodles Soup (湖南豬腳麵/粉 11.99)



FISH / MEAT 魚/肉類

030. Hot & Spicy Sole Fish Fillet (香辣龍利魚片 13.99)
 031. Hot Chili Steamed Whole Fish (香味剁椒蒸全魚 M.P.)
 032. Cumin Lamb (孜然羊肉 16.99)
 033. Family Style Sauteed Pork (鄉巴佬炒肉 (加野木木耳) 12.99)
 034. Dried String Bean w/ Pork (香味干豆角炒肉末 11.99)
 035. Shredded Pork w/ String Bean (香味酸豆角炒肉末 11.99)
 036. Sauteed Shredded Pork, Dried Bean Curd & Chinese Celery (唐芹香乾炒肉絲 12.99)
 037. Sweet & Sour Ribs (香辣糖醋排骨 15.99)
 038. Potato w/ Ribs (香味土豆燒排骨 16.99)

CHICKEN / DUCK 雞鴨類

050. Human Shredded Chicken (香辣土雞 15.99)
 051. Human Beer Flavored Duck (湖南香味啤酒鴨 18.99)
 052. Duck w/ Black Mushroom (香菇炒鴨 18.99)
 053. Duck w/ Dried String Bean (干豆角燒鴨 18.99)
 054. Spicy Chicken w/ Potato (湖南香辣土豆燒土雞 17.99)

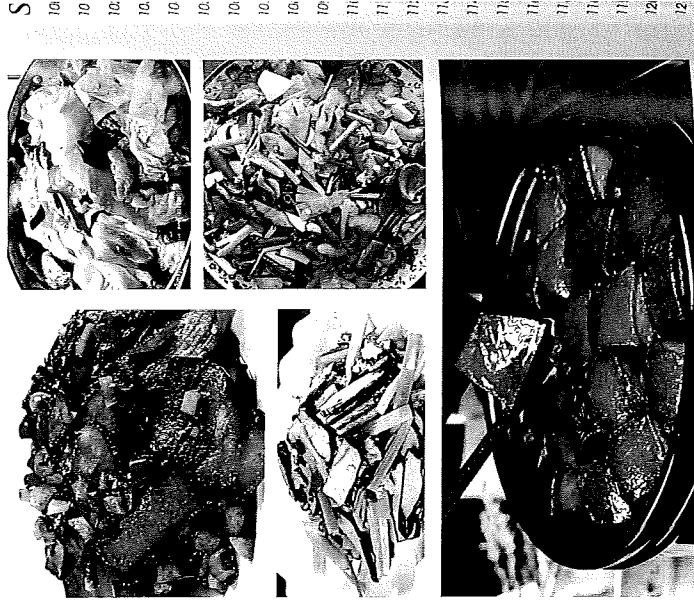
VEGETABLE 蔬菜類

060. Sauteed Winter Melon 小炒冬瓜片 11.99
 061. Scrambled Egg w/ Leek 韭菜炒蛋 11.99
 062. Tofu w/ Country Style Sauce 紅燒家常豆腐 9.99
 063. Hot & Spicy Tofu (麻辣豆腐 9.99)
 064. Hong Sue Eggplant Casserole 紅燒茄子煲 11.99
 065. Sauteed Sliced Eggplant 小炒茄子片 11.99
 066. Sauteed String Bean (乾煸四季豆 10.99)
 067. Spicy Sauteed Cabbage (手撕包心菜 11.99)
 068. Cabbage w/ Vermicelli 包心菜絲炒紅薯粉 10.99
 069. Sliced Potato w/ Sour Sauce 醋溜土豆絲 9.99
 070. Sauteed On Choy (清炒空心菜 11.99)
 (w/ garlic or bean curd sauce) (蒜蓉豉油蒸)
 071. Sauteed Triple Delight in Spicy Sauce (湖南炒三絲 12.99)
 (Squid, Chinese Celery, Dried Bean Curd) (算: 墨魚絲, 芹菜, 腐苳)

風味小炒

FAMOUS SAUTEED

080. Sauteed Preserved Meat (湖南炒臘肉 17.99)
 (Garlic, dried turnip, cucumber skin) (蒜苗, 蘿蔔乾, 黃瓜片)
 081. Beef Stew w/ Cilantro (湘菜燒牛腩 14.99)
 082. Shredded Pork Stomach w/ Bamboo Shoot (筍乾炒肚絲 13.99)
 083. Spicy Fried Egg (辣椒王炒蛋 10.99)
 084. House Special Sauteed Fish (辣椒王酒鮮魚塊 12.99)
 085. House Special Spicy Fried Beef (湖南香辣大片牛肉 18.99)
 086. Shredded Beef w/ Celery & Hot Chili (尖椒唐芹炒牛肉絲 14.99)
 087. Twice Cooked Pork w/ Dried Bean Curd (香乾回鍋肉 14.99)
 088. Preserved Meat & Dried Bean Curd (香乾炒臘肉 17.99)
 089. Human Hot & Sour Chicken Gizzards (湖南酸辣椒炒雞珍 12.99)
 090. Flavorous Bean Vermicelli (風味蠔豉上樹 10.99)
 091. Family Style Sauteed Pork (湖南小炒肉 11.99)
 092. Spicy Chicken w/ Hot Chili (火爆辣子雞丁 11.99)
 093. Preserved Egg w/ Hot Pepper (皮蛋燒辣椒 11.99)





PLAN EXAMINATION LETTER

PROJECT #: BLDNCC-2018-07572

Building Inspection Division

126 S. Hamilton St.
Madison, Wisconsin 53703
608 266-4551 Fax 608 266-6522

RE: Occupancy: Grps. A2, B & M
Tenant:
Owner: 502 State St LLC
Supervising Professional: Russ Kowalski
Square Feet: 200

Date: 7/2/18

GMK ARCHITECTURE
3220 SYENE RD
MADISON WI 53705

Project Location
502 STATE ST

These plans have been reviewed for compliance with the important code requirements in Chapters SPS 361 through 366 of the Wisconsin Administrative Code.

The **ALTERATION** plans are **CONDITIONALLY APPROVED**.

The plans have been reviewed for compliance with the code requirements set forth in Chapters SPS 361-366 of the rules of the Department of Safety and Professional Services. Construction may proceed subject to local regulations, but all items that are required to be changed by this letter must be corrected before commencing that part of the work. This plan has not been reviewed for compliance with Chapters SPS 382-386, the plumbing rules of the Department of Safety and Professional Services. You are hereby advised that the owner as defined in Chapter 101.01(2)(e) of Wisconsin State Statutes is responsible for all code requirements not specifically cited herein. The building will be inspected during and after construction.

SPS 361.33 Evidence of Approval. The architect, professional engineer, designer, builder or owner shall keep, at the building, one set of plans bearing the stamp of approval.

THIS BUILDING HAS BEEN CLASSIFIED AS TYPE **IIIB** CONSTRUCTION.
This is a level 2 alteration.

CONDITIONS OF APPROVAL:

Work was done on first and second floors without permit. This approval is only to allow work to be done to put the building back the way it was before the work was done.

PLANS FOR THE FOLLOWING SHALL BE SUBMITTED TO THIS OFFICE AND APPROVED PRIOR TO THE CONSTRUCTION OF THAT COMPONENT.

Trusses Precast Concrete HVAC Other

Inspector(s): **Jim Sjolander**

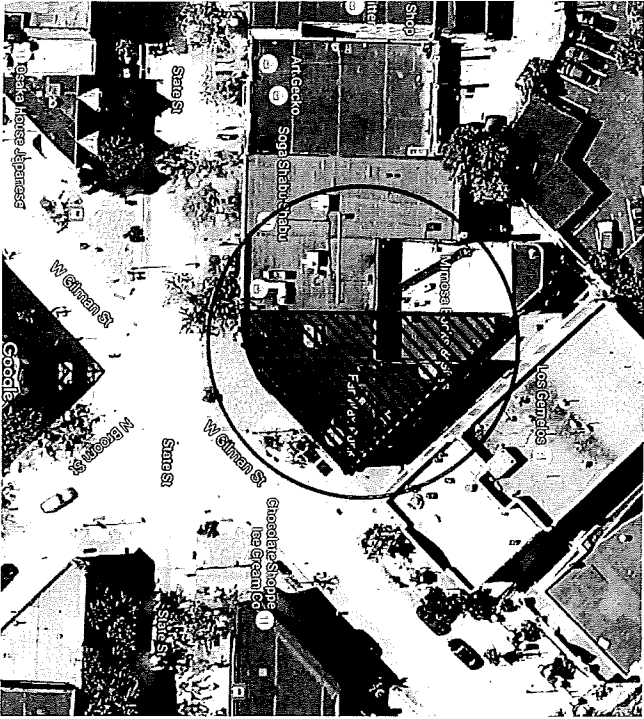
Phone: 266-4557

Reviewed By: **Mike Van Erem, Plan Examiner**

Phone: **266-4559**

Supervisor: **Harry Sulzer**

REPAIR
502 State St
Madison, WI 53703



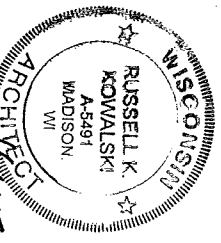
LOCATION PLAN
 NORTH

APPLICABLE CODE: International Existing Building Code (2009)
 IBC USE GROUP: A2 - Assembly / B - Business
 CONSTRUCTION CLASS: Type III B
 MAXIMUM EXIT DISTANCE: 200 FT
 BUILDING FOOTPRINT AREA: 4236 SQ. FT

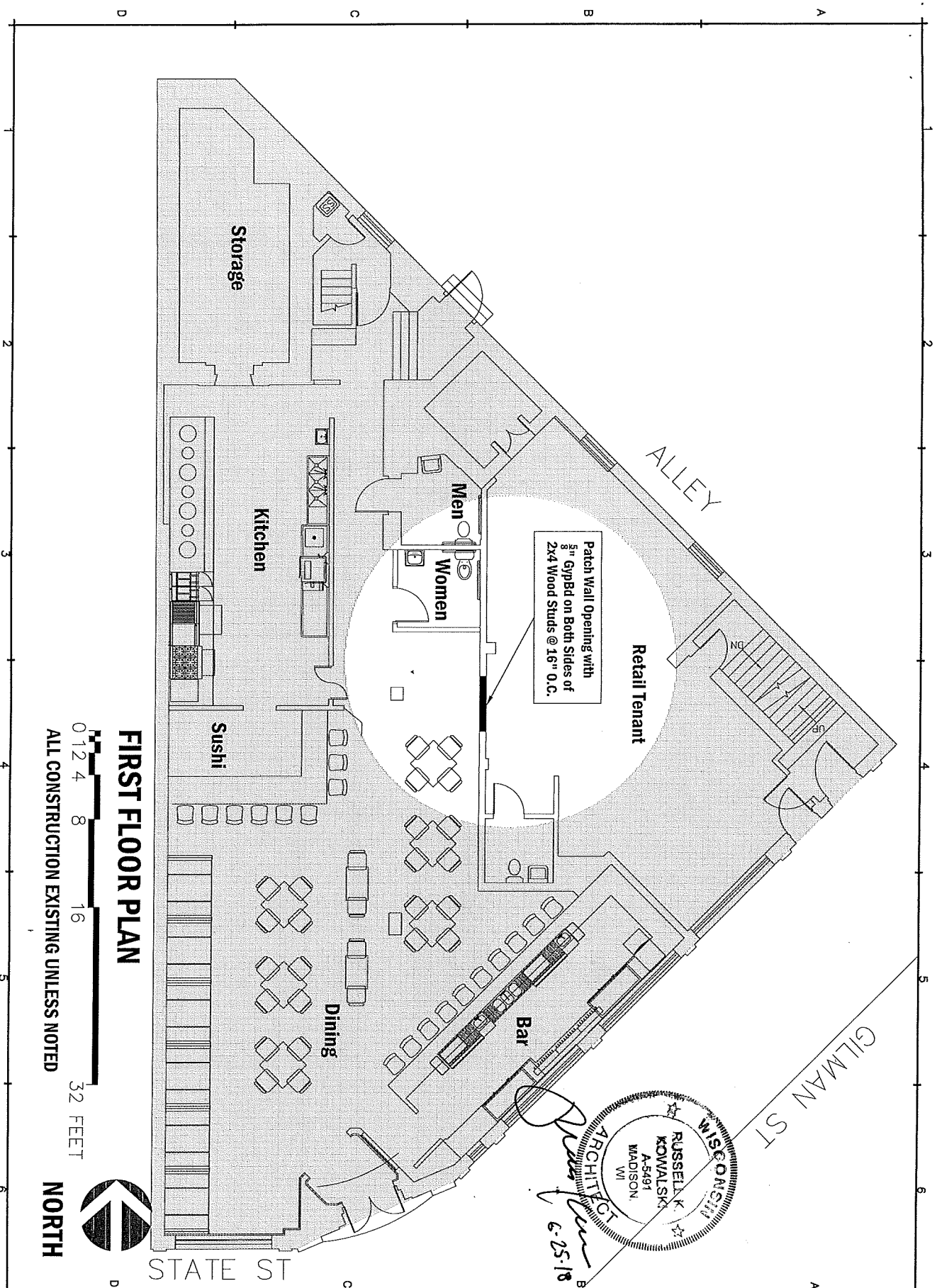
PLANS
 G PLANS
 AND VENTILATION
 Conditionally
APPROVED
 BY OF MADISON
 7-2-18
 FOR CORRESPONDENCE



architecture
 3223 Gyrene Road, Suite 103
 Madison, WI 53713
 608.277.2836
 www.gnkarch.com



[Signature]
 6-25-18



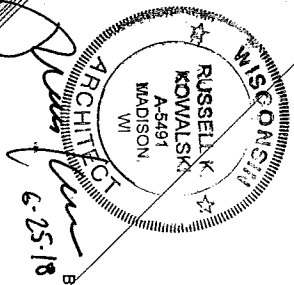
FIRST FLOOR PLAN


0 12 4 8 16 32 FEET
 ALL CONSTRUCTION EXISTING UNLESS NOTED



STATE ST

GILMAN ST



A1.1	1st FLOOR	Repair 502 State St Madison, WI 53703	 architecture <small>3220 Eyeview Road, Suite 103 Madison, WI 53713 608.277.6665 www.gmkarch.com</small>
	<small> Govern. No. K1651 Issued Exp. Date REVIEW 6-8-18 </small>		

