



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

42648

Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: Chinese) (MAND)
 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 16.
- 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.
Takara Madison LLC
- Trade Name (doing business as) Takara Japanese Restaurant
- Address to be licensed 696 S. Whitney Way Madison WI 53711
- Mailing address 696 S. Whitney Way Madison WI 53711
- Anticipated opening date March 29 16
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 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.
The Beverages will sell in Dine in Area.
The Beverages will store in storage Room on the Back the Restaurant. Restaurant Space 3500 Sqft.

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 85

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

We have parking lot ~~to~~ ~~be~~ in front of Restaurant.

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

No Yes, license issued to Takara II LLC (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 Xin Yu You

17. City, state in which agent resides Madison WI

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

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

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	Xin Yu You	Madison 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.

Xin Yu You

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 We are serving Japanese Cuisine like Sushi, Hibachi, We serve some Appertizer and salad.

28. Hours of operation 11:00 - 2:30. 4:30 - 10 Mon - Sunday

29. Describe your management experience Our Manager work at Restaurant business for 15 Years.

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

Xin Mei Ni Madison WI

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

We have total 8 Staff, ~~6~~⁴ Chefs and Four Server.

32. Describe your employee training All of staff going to have serve

Safe training, and server have beverage training.

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

Neighborhood family office surround.

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

We ~~will~~ do Google, facebook, Yelp and Instagram 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? 20-50

39. What type of food will you be serving, if any? Japanese Sushi and Kitchen Food
 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? 11:00-2:30, 4:30-10

42. What hours, if any, will food service not be available? No

43. Indicate any other product/service offered. No

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? 4

During what hours do you anticipate they will be on duty? 11:00-2:30 / 4:30-10

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? 1
 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? 30%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 2%
 What percentage of your advertising budget do you anticipate will be drink related? 2%
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 85 % Food 5 % 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

White Wines

	glass	bottle
Sea Pearl Sauvignon Blanc Marlborough, New Zealand <i>A perfect complement for sushi, bright lively grapefruit, melon fruit flavors.</i>	6.75	27.00
Estancia Chardonnay Monterey, California <i>Crisp yet smooth with tropical fruit and vanilla flavors</i>	6.25	25.00
Fontana Candida Pinot Grigio Veneto, Italy <i>Crisp and fruity with flavors of stone fruit and melon.</i>	5.75	23.00
Wollersheim Prairie Fumé (Wisconsin's own) <i>Crisp semi-dry, bursting with citrus pear, peach.</i>	5.75	23.00
Pacific Rim Gewürztraminer Columbia Valley, Washington <i>Lively and crisp with a palette of spicy fruit and floral nuance.</i>	6.00	24.00
Pacific Rim Riesling Columbia Valley, Washington <i>Floral aromas, delicate stone fruit, mango, pear flavors.</i>	6.00	24.00
Sequin Moscato Mendoza, Argentina <i>Pleasant array of honey, peach, and apricot flavors.</i>	5.50	22.00

Red Wines












Nugan 3rd Generation Shiraz Australia <i>Blackpepper, chocolate, and earthy tones. Spiced berry.</i>	6.75	27.00
Santa Julia "Organica" Malbec Mendoza, Argentina <i>Big black berry flavors with notes of tobacco and plum.</i>	6.50	26.00
Apothic Red Blend (Syrah, Zinfandel, Merlot) California <i>Jammy raspberry flavors with vanilla nuances.</i>	6.75	27.00
Dark Horse Cabernet Sauvignon California <i>Medium-rich with notes of black currant and dark cherry.</i>	5.50	22.00
Red Rock Merlot California <i>Flavorful and balanced, rich cherry fruit, smooth finish.</i>	6.00	24.00
Mirassou Pinot Noir California <i>Intense redberry balanced with delicate floral and spice.</i>	5.75	23.00

HOUSE WINES BY COPPER RIDGE

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon 4.50 glass, 14.95 bottle

Premium Cold Sakes

Sake is a fermented beverage made from premium polished rice that has been produced in Japan for over 2000 years.
Ozeki Sake "Traditional Hot Sake" lg 6.75 sm 3.50

	glass	bottle
 10 Hana Awaka "Sparkling Flower" Sparkling Sake (250ml) <i>Tantalizes the taste buds alive with a cheerful balance of bright fruit flavors and tangy bubbles.</i>	6.75	17.95
 14 Fancy Dry Ozeki Junmai (180ml) <i>Airy, light, dry sake, delicate on the palate, refreshing fruitiness.</i>		7.95
 16 Pure Ozeki Junmai (300ml) <i>Fruity fragrance from highly refined rice, creates a 'pure' sake with a rich smooth finish.</i>	3.95	12.95
 18 Taruzake "Cask Sake" Honjozo Taru (300ml) <i>Aged in cedar casks to produce a unique sake with a smooth, spicy character.</i>	6.75	21.00
 20 Kaori "Fragrance" Junmai Ginjo, Jizake (300ml) <i>Aromas and flavors of Muscato grapes and bananas. Ideal aperitif with sushi and sashimi.</i>	8.75	25.00
 22 Yaegaki Light/Smooth (300ml) <i>Aromatic and complex with a smooth, light and refreshing taste.</i>	3.50	10.50
 24 Okunomatsu Light/Smooth (300ml) <i>Fruity and light with deep richness and mild aroma.</i>	6.75	21.00
 26 Ozeki Nigori Unfiltered (375ml) <i>Rich, creamy and fruitful, milky in color and preserved essence of rice, balanced sweetness.</i>	3.50	11.50
 28 Gekkikan Nigori Unfiltered (300ml) <i>Milky in color, smooth with a hint of fruit and a touch of sweetness.</i>	5.25	16.00
 30 Yaegaki Nigori Unfiltered (300ml) <i>Well-balanced silky creamy texture, semi-acidic, yet sweet.</i>	5.50	18.00
 32 Shiro Sasa "Snowy Sake" Nigori Unfiltered (300ml) <i>Suspended in a snowy cloud of sweetness, refreshing fruit and coconut flavors, elegant texture.</i>	4.95	15.50

Plum Wines

Kikkoman Plum 4.75 glass 18.50 bottle Hoshi Plum 5.00 glass 20.00 bottle



Specialty Cocktails

Bay Breeze	Smirnoff, Grapefruit, & Cranberry Juice	7
Samurai	Cruzan Citrus, Blue Curacao, Coconut Milk, Pineapple Juice	7
Okinawa Splash	Cruzan Banana, Orange, Pineapple & Coconut with Fruit Juices	7
Takara Mai-Tai	Cruzan Light, Dark & Orange, Triple Sec, Crème De Almond, Orange Juice	7
Sake Sangria	Red Wine, Sake, Brandy, Fruit Juices	8
Takara Hard Lemonade	Jack Daniels, Triple Sec, Ginger Simple Syrup, Sour Mix	8
Bali Hai	Grand Marnier, Cruzan Dark, Light & Pineapple, Triple Sec, OJ, Grenadine	8
Takara Long Island Iced Tea	Vodka, Tequila, Rum, Sake, Triple Sec, Ginger Simple Syrup, Cola	8
Orange Glow	Grand Marnier and Hot Sake Served in a Carafe	9
Japanese Bloody Mary	Han Vodka, Sake, Pickled Ginger, Wasabi, Shichimi, Soy Sauce, Lemon & Tomato Juice	9

Martinis

Takara Sake-Tini	Absolut, Sake, Plum Wine	9
Zentini	Grey Goose, Ginger Simple Syrup, Fresh Lime	9
Cucumber	Tangeray, Dry Vermouth, Fresh Cucumber, Black Peppercorns	9
Chocolate	Vanilla Vodka, Godiva, Crème De Cocoa, Cream	8
Takara Cosmo	Absolut Citron, Cointreau, Cranberry & Lime Juice	8
Dream Girl	Bacardi Limon, Cointreau, Chambord, Lemon Juice	8
Cherry Blossom	Cointreau, Sake, Cranberry & Lime Juice, Orange Bitters	8
Orange Blossom	Beefeaters, Orange Juice, Sweet Vermouth	8
Pomegranate	Absolut Citron, Cointreau, Pomegranate Juice	8
Lemon Drop	Absolut Citron, Triple Sec, Lemon Juice, Sugar	8
Orange Dream	Vodka, Triple Sec, Orange Juice, Cream	7
LoveTini	Malibu, Peach Schnapps, Cranberry Juice	7

Beer



	Draft	12-Oz Bottle	21-Oz Bottle
Sapporo	4	4	7
Capital Seasonal	4		
Kirin Ichiban		4	7
New Glarus Spotted Cow	4		
Capital Supper Club		4	
Capital Amber		4	
Lake Louie Arena Premium Pale Ale		5	
Lake Louie Warped Speed Scotch Ale		5	
Miller Lite		4	
Asahi Super Dry		4	
Kirin Lite		4	

Non-Alcoholic Beverages

Hot Tea (Japanese Green Tea)	1.25
Ice Tea / Lemonade	1.50
Bubble Tea Latte - Mango, Strawberry, Banana, Honeydew, Green Apple, Green Tea, Coconut, Papaya	4
Ginger Cooler - Ginger Syrup, Lemon/Lime, Soda Water	3
Little Samurai - Grenadine, Orange Juice, Sprite	2.50
Ramune Japanese Soda	2.50
Juice - Orange, Cranberry, Pineapple, Apple, Tomato	2.50
Perrier	2
Soda - Coke, Diet Coke, Sprite, Ginger Ale, Lemonade	2.50
Iced Tea, Mello yello	

APPETIZERS

YAKITORI
Grilled chicken with green pepper and onion on a skewer. 5.00

GYOZA
Pan-fried pork dumplings. 5.00

SHUMAI
Steamed shrimp dumplings. 5.00

HARUMAKI
Fried spring rolls 5.00

TATSUTA AGE
Breaded fried chicken chunks, served with katsu sauce. 5.00

AGE TOFU
Fried bean curd served with tempura sauce. 4.00

EMAMAME
Marinated beef on a skewer. 6.95

KONOGE
Fried potato cake. 4.50

VEGETABLE TEMPURA
Batter-fried mixed vegetables with tempura sauce. 6.00

BEEF NAGIMAKI
A broiled beef and scallions roll served in teriyaki sauce. 6.95

SHRIMP TEMPURA
Batter-fried shrimp and vegetables with tempura sauce. 6.95

FRIED CALAMARI
Deep fried squid served with ponzu sauce. 5.00

FRIED SPIDER
Deep fried soft shell crab with tempura sauce. 7.95

HAMACHI KAMA OR SAKE KAMA*
Broiled yellowtail or salmon collar, served with ponzu sauce. 10.95

OSHITASHI
Boiled spinach with sesame seeds. 4.50

MIXED OSHINKO
Mixed Japanese pickles. 5.50

TUNA TATAKI OR BEEF TATAKI*
Seared thin slices of tuna or beef, served with ponzu sauce and spicy sauce. 9.95

USUZUKURI*
Thin-sliced fluke served with ponzu sauce. 9.95

TUNA OR SALMON TAR TAR*
Chunks of tuna or salmon with onion, topped with caviar and quail egg. Served with ponzu sauce. 9.95

PICKLED JELLY FISH 6.95

OYSTER SHOOTER
Kumamoto oyster, quail egg and wine. 6.50

UNI SHOOTER*
Sea urchin, quail egg and wine. 6.50

SPICY TUNA AVOCADO MARTINI*
Spicy tuna, avocado, mixed greens, caviar and crunch. 12.95

MANGO TUNA*
Spicy tuna and caviar topping with mango and crunch. 9.95

HAMACHI*
Yellowtail sashimi with ponza sauce and jalapeno. 9.99

TAKARA LOVER
Shrimp, caviar, eel, egg, avocado and crunch. 9.95

LOBSTER
Lobster salad with avocado, caviar, spicy sauce and crunch. 10.95

SUSHI*
Choose from tuna, salmon, white fish or shrimp. 4 pc-6.95

SASHIMI*
Chef's choice of seafood or fish. 6 pc-10.95

BABY TAKO
Baby octopus with cucumber. 6.95

SOUP & SALAD

MISO SOUP
Broth with white be curd, seaweed and scallions. 2.50

CLEAR SOUP
With mushrooms and scallions. 2.50

SEAFOOD SOUP
Shrimp, scallops, crab meat, clams, fish cakes and vegetables. 6.95

TAKARA SEAFOOD SALAD*
Crab meat, shrimp, octopus and white fish with asparagus, avocado, tobiko and vegetables with a ginger dressing. 5.75

KANI SALAD
Crab meat and julienne cucumbers mixed with mayo and flying fish roe. 5.75

CHUKA SALAD
Mixed pickled seaweed with sesame seeds. 5.75

HOUSE SALAD
Iceberg lettuce with tomatoes, cucumbers and house ginger dressing. 3.20

SQUID SALAD
Squid pieces over fresh cucumber. 6.95



SUSHI or SASHIMI

Price includes one piece per order.

ALA CARTE

..... COOKED

TOMAGO (Egg) 1.75
INARI (Fried Bean Curd) 1.75
EBI* (Boiled Shrimp) 2.00
TAKO (Octopus) 2.00
KING CRAB 7.00

SMOKED SALMON 2.50
UNAGI (Eel) 2.75
KANI (Crab Stick) 2.00
ANAGO (Sea Eel) 2.50

..... RAW

TOBIKO (Flying Fish Roe) 2.25
MASAGO (Smelt Roe) 2.25
HOTATEGAI (Scallop) 2.50
IKURA (Salmon Roe) 3.50
UNI (Sea Urchin) 4.50
STRIPED BASS 2.50
WHITE TUNA 2.50
ENGAWA (Fluke) 2.75
TORO (Blue Fin Tuna Belly) 8.00
RED SNAPPER 2.50
AMAEBI (Jumbo Shrimp) 3.75

ESCOLAR (Super White Tuna) 3.00
SABA (Mackerel) 1.75
HOKKIGAI (Surf Clam) 2.00
IKA (Squid) 2.00
HIRAME (Fluke) 2.75
MAGURO (Tuna) 2.75
SAKE (Salmon) 2.75
HAMACHI (Yellowtail) 2.75
SALMON BELLY 3.50
YELLOW BELLY 3.50
KUMAMOTO OYSTER 4.50
MADAI (Red Sea Bream) 4.00

SUSHI ENTREES

Served with miso soup or salad.

TAKARA SUSHI
Two pieces of yellowtail, two salmon, two tuna one eel cucumber roll. 16.95

MAKI COMBO
Combination of tun, Salmon and California rolls. Served regular or spicy, by request. 14.95

SUSHI REGULAR
Seven pieces of sushi and a California roll. 16.95

SUSHI DELUXE
Nine pieces of sushi arranged by the chef, and a tuna roll. 18.50

VEGETABLE DELUXE
Nine pieces of vegetable sushi arranged by the chef, and vegetable tempura roll. 15.95

SASHIMI PLATTER
Twelve pieces of sashimi, arrange by the chef. 20.95

SUSHI & SASHIMI COMBO
Eight pieces of sashimi, four pieces of sushi and a California roll. 23.95

SUSHI & SASHIMI COMBO FOR TWO
Sixteen pieces of sashimi eight pieces of sushi and a rainbow roll. 49.95

CHIRASHI
Assorted sashimi arranged by the chef served over rice. 16.95

LOVE BOAT
Eighteen pieces of sashimi, eight pieces of sushi, and a dragon roll. 59.95

TEKKA DON
Sliced tuna served on a bed of seasoned rice. 16.95

SAKE DON
Sliced salmon served on a bed of seasoned rice. 16.95

HAMACHI DON
Yellowtail served on a bed of seasoned rice. 16.95

UNAGI DON
Eel served on a bed of seasoned rice. 16.95

IKURA DON
Salmon Roe served on a bed of seasoned rice. 20.95

TRI-COLORED SUSHI
Three pieces of tuna, three yellowtail and three salmon. 17.95

TRI-COLORED SUSHIMI
Four tuna, four yellowtail and four salmon pieces. 20.95

SUSHI FOR TWO
Eighteen pieces of sushi and a spicy spider roll. 40.95

OMAKASE COMBO
\$50, \$70, \$100
Chef Choice combination of sushi

* Whether dining out or preparing food at home, undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

