

# Rokuaji Asian Bistro

## Business Plan

### **Overview:**

Rokuaji Asian Bistro is a premium culinary destination in Madison, Wisconsin, dedicated to providing an elevated dining experience centered on the peak of flavor. Our mission is to blend high-quality Asian cuisine with a health-centric, family-friendly environment that caters to a diverse range of modern diners. By focusing on culinary excellence and efficient service, we create a high-turnover atmosphere where sophistication meets accessibility, ensuring a memorable experience for every guest.

### **Location:**

Situated in the heart of Madison's iconic Capital Square, our restaurant occupies a spacious 4,100-square-foot facility. This generous footprint allows for a versatile layout designed to accommodate various dining preferences, from intimate family tables to a vibrant bar area. The prime location ensures high visibility and easy access for both local residents and downtown visitors, providing the perfect backdrop for a premium bistro.

### **Concept & Menu:**

The core concept of Rokuaji Asian Bistro is rooted in delivering exceptional service and world-class food within a cozy, inviting atmosphere. Our menu features premium, freshly sourced ingredients, highlighted by signature sushi and sashimi, including traditional nigiri and creative specialty rolls. To complement these, we offer a selection of refined small plates, such as Garlic Edamame, Hamachi Jalapeño, and Oyster Shots, designed to provide a sophisticated yet approachable dining experience for all palates.

### **Target Market:**

Our business targets a broad demographic, beginning with local professionals seeking an elevated lunch or a sophisticated setting for "Social Hour" at our bar. We also cater to dinner enthusiasts, including couples and families who appreciate high-quality Asian cuisine in a modern, stylish environment. To reach the widest possible audience, our robust takeout and delivery options ensure that the bistro-quality experience is available to the entire Madison community for at-home dining.

### **Operational Goal:**

Operational excellence at Rokuaji is defined by strict quality control, where every dish is evaluated for both "Aji" (flavor) and "Roku" (premium presentation) before it reaches the table. We aim to balance speed and attentiveness, maintaining a fast pace for the busy lunch crowd while offering a more relaxed, thorough service for dinner guests. Above all, we uphold the highest standards of sanitation and cleanliness throughout our kitchen and dining areas to ensure a safe and pleasant environment for our staff and patrons.

### **Marketing Strategy:**

Our marketing strategy leverages the visual appeal of our colorful sushi and vibrant entrees to engage customers across social media platforms. By showcasing our culinary artistry and the unique atmosphere of our Capital Square location, we aim to build a strong digital presence that translates into consistent foot traffic. Additionally, we offer enticing bento boxes and curated lunch specials to drive weekday business, positioning Rokuaji as the premier choice for both casual midday meals and special evening occasions.

### **Financial Plan:**

The financial plan for Rokuaji focuses on maintaining a healthy 75% food and 25% beverage sales split. By offering a curated selection of alcohol, sake, and specialty drinks to complement our meals, we maximize our revenue per table. We manage costs strictly by sourcing seasonal ingredients and minimizing waste, ensuring a strong profit margin while keeping our premium menu accessible to the Madison community.

# ROKUAJI

## 六味屋 ASIAN BISTRO

### KITCHEN STARTERS

<b>SHRIMP TEMPURA</b> Shrimp coated in a light tempura batter and deep-fried until crispy. Served with tempura dipping sauce.	10
<b>POPCORN CHICKEN</b> Chicken thigh meat tossed with salt, pepper, garlic, and basil.	10
<b>GYOZA</b> Dumplings filled with seasoned ground chicken and vegetables, pan-fried until crispy on the bottom.	9
<b>CHILI GARLIC EDAMAME</b> Steamed edamame tossed in a bold chili garlic sauce.	8
<b>TAKOYAKI</b> Made with batter, octopus, and green onion, topped with takoyaki sauce, mayo, and bonito flakes.	10
<b>TRUFFLE FRIES</b> Crispy golden fries tossed in truffle oil and topped with shaved truffles.	9
<b>CHAWANMUSHI</b> Savory egg custard with chicken, mushroom, scallion.	10



### SUSHI BAR STARTERS

<b>HAMACHI JALAPEÑO</b> Yellowtail topped with jalapeño and ponzu.	13
<b>SESAME TUNA TATAKI</b> Seared tuna with sesame, scallions, and ponzu.	14
<b>BLUEFIN TORO TARTARE</b> Chopped toro with truffle oil, scallions, and caviar.	18
<b>TUNA TATAKI SALAD</b> Seared tuna with mixed greens, onions, and yuzu dressing.	13
<b>SPICY TUNA CRISPY RICE</b> Spicy tuna on crispy rice with jalapeño.	13
<b>OYSTER SHOT</b> Fresh oyster with ponzu, tobiko, and scallion.	10
<b>AMAZING OYSTER (5PCS)</b> Oysters on the half shell with a special sauce.	20



### SUSHI 2PCS & SASHIMI 3PCS (RAW)

<b>MAGURO</b> Tuna	13	<b>MADAI</b> Red Snapper	12
<b>TORO</b> Tuna Belly	18	<b>UNI</b> Sea Urchin	15
<b>SAKE</b> Salmon	12	<b>TOBIKO</b> Fish Roe	13
<b>SUZUKI</b> Striped Bass	11	<b>HOTATE</b> Scallops	14
<b>HIRAME</b> Fluke	12	<b>BOTAN EBI</b> Japanese Sweet Shrimp	14
<b>HAMACHI</b> Yellowtail	12	<b>IKURA</b> Salmon Roe	14
<b>IKA</b> Cuttlefish	11		

### SUSHI 2PCS & SASHIMI 3PCS (COOKED)

<b>EBI</b> Boiled Prawn	9	<b>INARI</b> Bean Curd	7
<b>SABA</b> Mackerel	10	<b>TAMAGO</b> Omelette	8
<b>SMOKED SALMON</b>	10	<b>TAKO</b> Octopus	9
<b>HOKKIGAI</b> Surf Clam	10		
<b>UNAGI</b> Eel	10		



### MAKI ROLL & HAND ROLL

ITEM	DESCRIPTION	PRICE	TYPE
<b>CALIFORNIA</b>	Kani, avocado and cucumber	8	Cooked
<b>NEW YORK</b>	Tuna, avocado and cucumber	10	Raw
<b>WISCONSIN</b>	Salmon, avocado and cucumber	10	Raw
<b>SHRIMP TEMPURA</b>	Shrimp tempura and cucumber; topped with eel sauce	11	Cooked
<b>CHICKEN TEMPURA</b>	Chicken tempura, avocado and cucumber; topped with eel sauce	11	Cooked
<b>SPICY SHRIMP</b>	Prawn and cucumber; topped with spicy mayo and eel sauce	10	Cooked
<b>UNAGI</b>	Eel, avocado and cucumber; topped with eel sauce	10	Cooked
<b>SALMON SKIN</b>	Salmon skin and avocado; topped with eel sauce	8	Cooked
<b>PHILADELPHIA</b>	Salmon, avocado & Philadelphia cream cheese	10	Raw

ITEM	DESCRIPTION	PRICE	TYPE
<b>YELLOWTAIL</b>	Yellowtail and cucumber; with scallion	8	Raw
<b>CUCUMBER</b>	Cucumber	6	Vegan
<b>AVOCADO</b>	Avocado	6	Vegan
<b>VEGETABLE</b>	Cucumber, avocado and carrots	7	Vegan
<b>VEGAN</b>	Cucumber, avocado, asparagus, and carrots	7	Vegan
<b>TUNA</b>	Tuna	7	Raw
<b>SALMON</b>	Salmon	7	Raw
<b>SPICY TUNA</b>	Spicy tuna	9	Vegan
<b>SPICY SALMON</b>	Spicy salmon	9	Raw
<b>SPICY YELLOWTAIL</b>	Spicy yellowtail	9	Raw



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.  
PRICES SUBJECT TO CHANGE.

## RAW SPECIALTY ROLL

**WAGYU** ..... 24  
 shrimp tempura, avocado, crab;  
 topped with seared wagyu slices.

**SURF & TURF** ..... 22  
 soft shell crab, wagyu beef, asparagus;  
 topped with avocado, shrimp, and salmon roe.



## COOKED SPECIALTY ROLL

**DOUBLE CRUNCH SHRIMP** ..... 18  
 shrimp tempura, cucumber, mango, chives;  
 served with spicy mayo.

**RAINBOW** ..... 16  
 kanikama, avocado, and cucumber;  
 topped with chef's choice of four fish.  
*Add king crab +10.*

**MANGO LOBSTER** ..... 20  
 lobster krab mix, avocado, and cucumber;  
 topped with mango slices and served  
 with mango sauce.

**TRUFFLE SALMON** ..... 20  
 tempura shrimp, avocado, kanikama, and cucumber;  
 topped with salmon, seasonal truffle sauce,  
 and plum sauce.



## VEGETARIAN SPECIALTY ROLL

*No items listed.*

## RAMEN NOODLE

**TONKOTSU RAMEN** ..... 14  
 slow-simmered pork bone broth ramen, rich and creamy, served with chashu pork,  
 half marinated egg, corn, bamboo shoots, scallions, and nori.

**SPICY TONKOTSU RAMEN** ..... 14  
 rich and creamy pork broth ramen topped with chashu pork, half marinated egg,  
 corn, bamboo shoots, scallions, nori, and bold chili sauce.

**MEGA RAMEN** ..... 16  
 rich ramen topped with chashu pork, shrimp tempura, half marinated egg,  
 bamboo shoots, corn, scallions, nori, and black garlic oil.

**SAPPORO MISO RAMEN** ..... 14  
 Japanese-style miso ramen in rich pork broth, served with chashu pork, half marinated egg,  
 bamboo shoots, corn, scallions, and nori.

**KOREAN KIMCHI RAMEN** ..... 14  
 savory pork broth ramen with chashu pork and kimchi,  
 delivering a bold, tangy, slightly spicy kick.

**TONKATSU CURRY RAMEN** ..... 16  
 rich pork broth ramen served with crispy tonkatsu, bamboo shoots,  
 corn, half marinated egg, scallions, and nori, finished with savory  
 Japanese curry flavor.



## DESSERTS

**MOCHI ICE CREAM** ..... 6

**TEMPURA ICE CREAM** ..... 8



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 PRICES SUBJECT TO CHANGE.

# ROKUAJI

## ASIAN BISTRO



### CLASSICS COCKTAILS \$9

#### OLD FASHIONED

Brandy or Bourbon / Sweet or Sour

#### MOSCOW MULE

Original or Blackberry

#### MAI TAI

Original, Strawberry, Mango

#### MOJITO

Original, Strawberry, Mango

#### MANHATTAN

#### WHITE RUSSIAN

#### SEX ON THE BEACH

#### PINA COLADA

#### NEGRONI

#### MARGARITA

#### BLUE MONDAY

#### TEQUILA SUNRISE

#### MALIBU BAY BREEZE

#### SNOW BALL



### SAKE

GLASS BOTTLE

#### HOT SAKE (SMALL)

7

#### HOT SAKE (LARGE)

9

#### HANA FLAVORED

7

22

Fuji Apple / White Peach / Lychee

#### SAYURI NIGORI

16

Sayuri means "little lily" in Japanese, apt for this soft floral noted nigori. Hints of white grape and elements of cherry blossom create a lush, creamy sake.

#### SUPERIOR JUNMAI GINJO

17

A flowery and fragrant sake with silky, well balanced smoothness. Notes of blueberry and melon with well balanced flavors of pear and strawberry.

#### ORGANIC JUNMAI

18

Light, exhilarating and crisp with hints of aromatic citrus and robust bran flavors. USDA certified organic.

### SIGNATURES \$10



#### STARBURST

#### PINEAPPLE EXPRESS

#### RED PLUM SAKE SANGRIA

#### CLOUD NINE

#### Rokuaji Iced Tea

#### LONG ISLAND ICED TEA

### MARTINIS \$13

#### ASIAN FLOWER

#### COSMOPOLITAN

#### RASPBERRY COSMOPOLITAN

#### LEMON DROP

#### VESPER

#### APPLE MARTINI

#### LYCHEE MARTINI

#### MANGO MARTINI

#### DIRTY MARTINI

#### SAKETINI



### SOJU

#### JINRO *Original, Peach*

12

#### SOONHARI *Green Apple, Apple Mango*

12

### BEER

#### COORS LIGHT

4

#### KIRIN ICHIBAN

5

#### BUD LIGHT

4

#### BLUE MOON

5

#### MICHELOB ULTRA

4

#### SAPPORO (SMALL)

5

#### SPOTTED COW

5

#### SAPPORO (LARGE)

9

#### CORONA

5



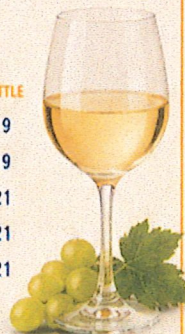
### WINE

#### RED WINE

	GLASS	BOTTLE
MERLOT	7	19
PINOT NOIR	7	19
CABERNET	8	21

#### WHITE WINE

	GLASS	BOTTLE
CHARDONNAY	7	19
PINOT GRIGIO	7	19
MOSCATO	8	21
RIESLING	8	21
PLUM WINE	8	21



### BEVERAGES

#### SODA \$2.50 PER PERSON

#### PEPSI

#### DIET PEPSI

#### CHERRY PEPSI

#### STARRY

#### MOUNTAIN DEW

#### PINK LEMONADE

#### RASPBERRY ICED TEA

#### DR. PEPPER

#### RAMUNE \$4.50 PER BOTTLE

#### ORIGINAL

#### STRAWBERRY

#### MELON

#### APPLE JUICE \$2.00 PER DRINK

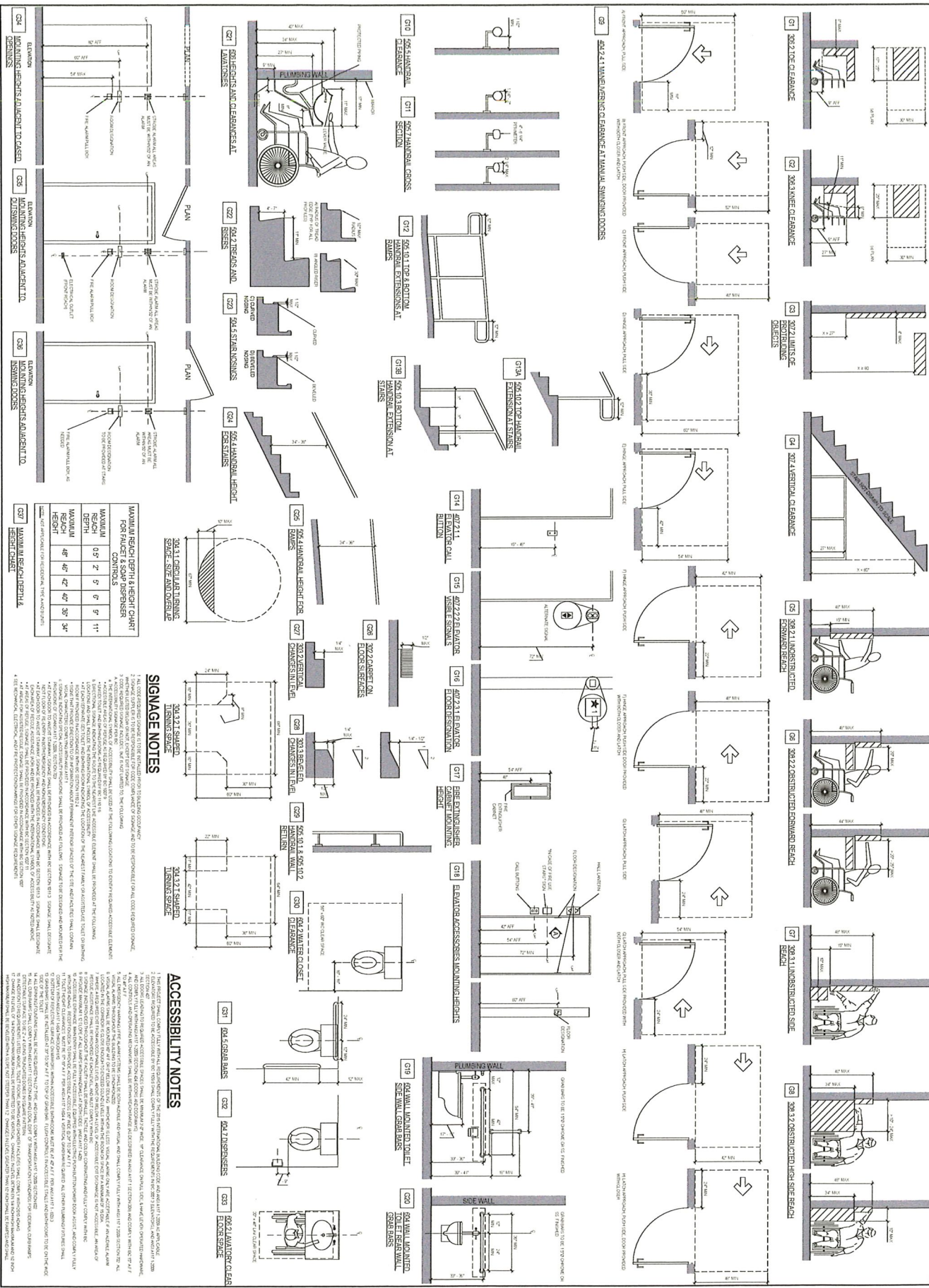
#### HOT TEA \$2.00 PER PERSON



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<p>ANGUS-YOUNG ARCHITECTS/ENGINEERS                  717 W. MAIN ST.                  MADISON, WI 53703</p>	
<p>TRIMMING FOOD SERVICE</p> <p>ZHIMING ZHAO</p>	
<p>717 W. MAIN ST. MADISON, WI 53703</p>	
<p>UNDESIGNED / REDESIGNED DATE</p> <p>DATE OF REVISION / PLAN REVIEW / APPROVAL</p> <p>BY / FOR / CONTRACTOR</p>	<p>NO PART OF THIS DOCUMENT SHALL BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL SYSTEM, WITHOUT THE WRITTEN PERMISSION OF ANGUS-YOUNG ARCHITECTS/ENGINEERS.</p> <p>THIS IS A PRELIMINARY DESIGN. THE CLIENT SHALL BE RESPONSIBLE FOR VERIFYING THE ACCURACY OF ALL INFORMATION PROVIDED TO THE ARCHITECT AND FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.</p> <p>THE ARCHITECT SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.</p>
<p>APPROVED BY</p> <p>JMO</p>	<p>DESIGNED BY</p> <p>ZHAO</p>
<p>REVIEWED BY</p> <p>JMO</p>	<p>DRAWN BY</p> <p>EAB</p>
<p>PROJECT NUMBER</p> <p>02470</p>	<p>TYPICAL MOUNTING HEIGHTS AND ADA STANDARDS REFERENCE TABLE</p>
<p>PROJECT NUMBER</p> <p>02470</p>	<p><b>G002</b></p>

**CHAPTER 10. ACCESS AND EGRESS**

**10.1. GENERAL NOTES**

1. ALL EGRESS ROUTES SHALL BE MAINTAINED UNOCCUPIED AT ALL TIMES.
2. ALL EGRESS ROUTES SHALL BE KEPT CLEAR OF OBSTRUCTIONS AT ALL TIMES.
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**CHAPTER 11. LIFE SAFETY PLAN - COORDINATION**

**11.1. GENERAL NOTES**

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**CHAPTER 12. TYPES OF CONSTRUCTION**

TYPE OF CONSTRUCTION	MINIMUM RATED PROTECTION	MINIMUM RATED PROTECTION	MINIMUM RATED PROTECTION
TYPE I	4 HOURS	4 HOURS	4 HOURS
TYPE II	2 HOURS	2 HOURS	2 HOURS
TYPE III	1 HOUR	1 HOUR	1 HOUR
TYPE IV	0 HOURS	0 HOURS	0 HOURS
TYPE V	0 HOURS	0 HOURS	0 HOURS
TYPE VI	0 HOURS	0 HOURS	0 HOURS
TYPE VII	0 HOURS	0 HOURS	0 HOURS
TYPE VIII	0 HOURS	0 HOURS	0 HOURS
TYPE IX	0 HOURS	0 HOURS	0 HOURS
TYPE X	0 HOURS	0 HOURS	0 HOURS
TYPE XI	0 HOURS	0 HOURS	0 HOURS
TYPE XII	0 HOURS	0 HOURS	0 HOURS
TYPE XIII	0 HOURS	0 HOURS	0 HOURS
TYPE XIV	0 HOURS	0 HOURS	0 HOURS
TYPE XV	0 HOURS	0 HOURS	0 HOURS
TYPE XVI	0 HOURS	0 HOURS	0 HOURS
TYPE XVII	0 HOURS	0 HOURS	0 HOURS
TYPE XVIII	0 HOURS	0 HOURS	0 HOURS
TYPE XIX	0 HOURS	0 HOURS	0 HOURS
TYPE XX	0 HOURS	0 HOURS	0 HOURS
TYPE XXI	0 HOURS	0 HOURS	0 HOURS
TYPE XXII	0 HOURS	0 HOURS	0 HOURS
TYPE XXIII	0 HOURS	0 HOURS	0 HOURS
TYPE XXIV	0 HOURS	0 HOURS	0 HOURS
TYPE XXV	0 HOURS	0 HOURS	0 HOURS
TYPE XXVI	0 HOURS	0 HOURS	0 HOURS
TYPE XXVII	0 HOURS	0 HOURS	0 HOURS
TYPE XXVIII	0 HOURS	0 HOURS	0 HOURS
TYPE XXIX	0 HOURS	0 HOURS	0 HOURS
TYPE XXX	0 HOURS	0 HOURS	0 HOURS

**CHAPTER 13. LIFE SAFETY PLAN - DETAILS**

**13.1. GENERAL NOTES**

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**CHAPTER 14. LIFE SAFETY PLAN - SUMMARY**

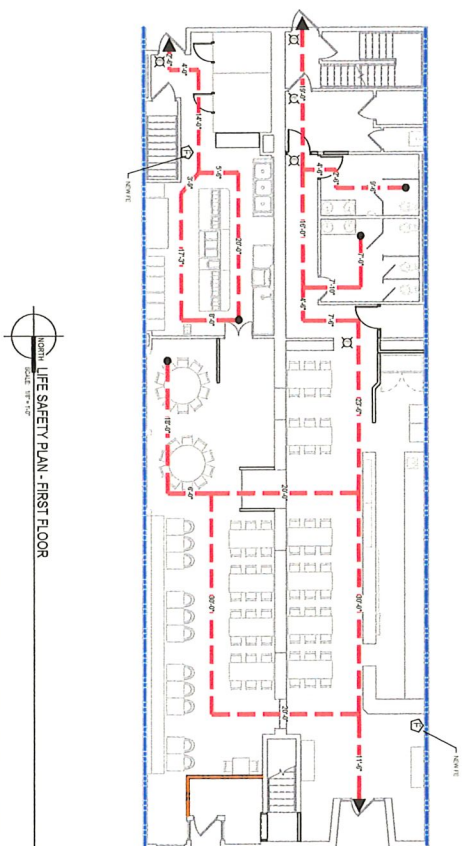
**14.1. GENERAL NOTES**

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**CHAPTER 15. LIFE SAFETY PLAN - CONCLUSION**

**15.1. GENERAL NOTES**

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**LIFE SAFETY PLAN - FIRST FLOOR**  
SCALE: 1/8" = 1'-0"

**LIFE SAFETY PLAN GENERAL NOTES**

1. THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING THE ACCURACY OF ALL INFORMATION PROVIDED BY THE OWNER AND THE CONSULTANTS.
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**LIFE SAFETY LEGEND**

- 4 HOUR RATED TYPICAL EGRESS ROUTE
- 1 HOUR RATED DAMPEN EGRESS ROUTE
- 1 HOUR RATED DAMPEN EGRESS ROUTE
- 1 HOUR RATED DAMPEN EGRESS ROUTE
- 1 HOUR RATED DAMPEN EGRESS ROUTE
- ASSESSMENT PATH
- EXIT PATH IDENTIFICATION
- EXIT STAIR
- DISCRETE SIGN RATED
- EXIT LOCATION
- MAJOR OCCUPANT
- OCCUPANT MAJORLY WITHIN OF DOOR
- FIRE EXTINGUISHER CONCENTRATED
- EXIT SIGN

**NOTE:**  
This plan is intended to provide a general overview of the building's life safety features. It is not intended to be used as a substitute for a detailed fire safety analysis or other engineering studies. The contractor shall be responsible for verifying the accuracy of all information provided by the owner and the consultants.

**ANGUS-YOUNG ARCHITECTS/ENGINEERS**  
Kenosha | Madison | Rockford

ZHIMING ZHAO

TRU-MING FOOD SERVICE

7 W. MAIN ST  
MADISON, WI 53073

**REVISIONS**

NO.	DESCRIPTION	DATE
01	DATE OF ADOPTION IN PLAN REVIEW	10/10/2023
02	FOR PLAN INJECTION	

**DESIGNED BY** EAB  
**APPROVED BY** JMD  
**REVIEWED BY** JMD  
**DATE** 10/10/2023

**PROJECT NUMBER** B2470

**ANGUS-YOUNG ASSOCIATES, INC.**  
1000 W. MAIN ST., SUITE 200  
KENOSHA, WI 53140  
TEL: 920.393.3333 FAX: 920.393.3334

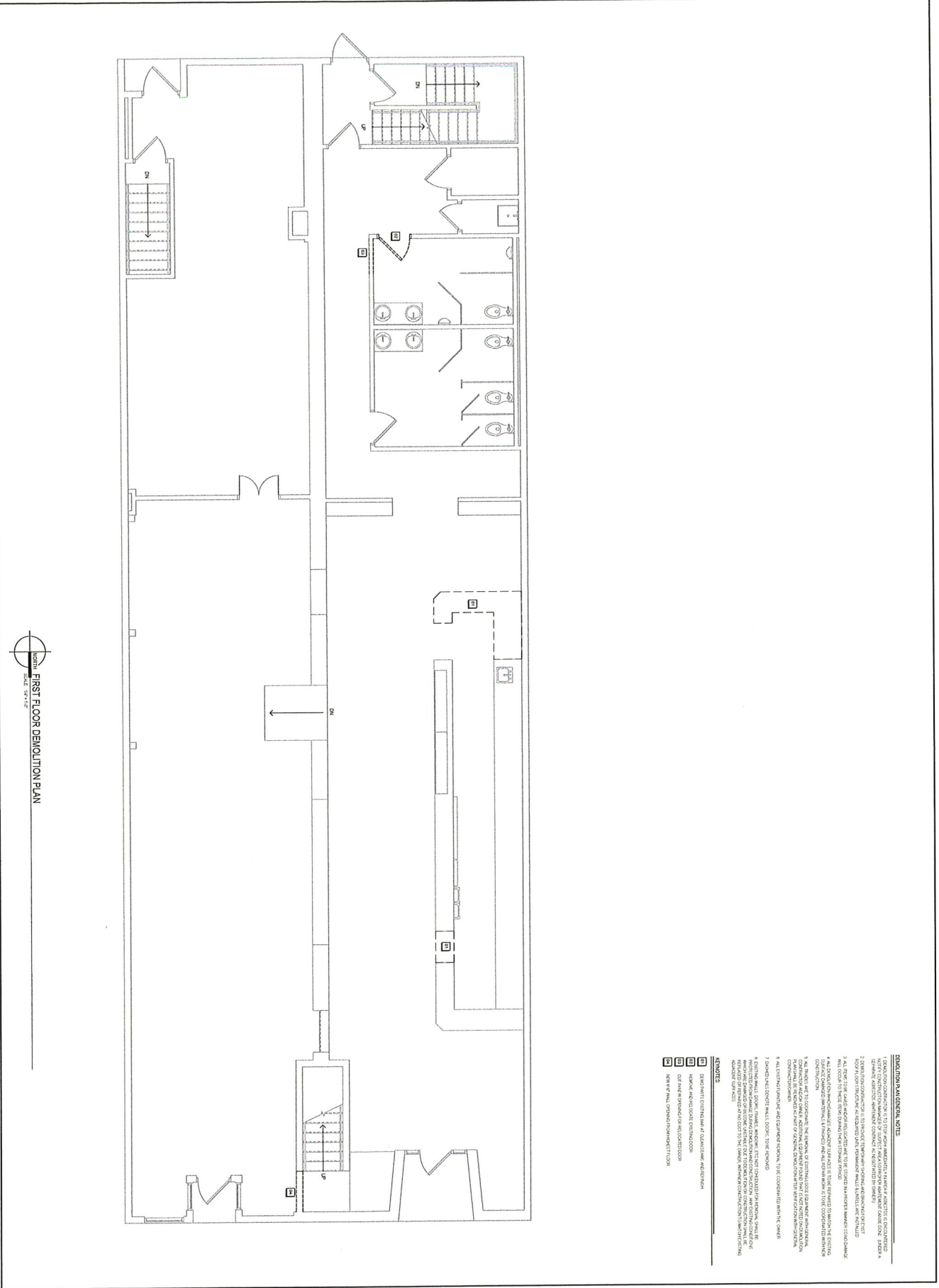
**PROJECT NUMBER** B2470

**APPROVED BY** JMD  
**REVIEWED BY** JMD  
**DATE** 10/10/2023

**PROJECT NUMBER** B2470

**ANGUS-YOUNG ASSOCIATES, INC.**  
1000 W. MAIN ST., SUITE 200  
KENOSHA, WI 53140  
TEL: 920.393.3333 FAX: 920.393.3334

**G003**



**FIRST FLOOR DEMOLITION PLAN**

- DEMOLITION GENERAL NOTES**
1. DEMOLITION SHALL BE IN ACCORDANCE WITH ALL APPLICABLE LOCAL, STATE AND FEDERAL REGULATIONS AND ORDINANCES.
  2. DEMOLITION SHALL BE CONDUCTED IN ACCORDANCE WITH THE DEMOLITION PLAN AND ALL APPLICABLE LOCAL, STATE AND FEDERAL REGULATIONS AND ORDINANCES.
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**ANGUS-YOUNG ARCHITECTS/ENGINEERS**  
 Jennifer L. Madison | Madison | Rockford  
 ZHINING ZHAO

TRAINING FOOD SERVICE

7 W. MAIN ST  
 MADISON, WI 53703

NO.	DESCRIPTION / REVISION	DATE
01	DATE OF REVISION PLAN REVIEW / APPROVAL	
02	DATE OF REVISION PLAN REVIEW / APPROVAL	
03	DATE OF REVISION PLAN REVIEW / APPROVAL	
04	DATE OF REVISION PLAN REVIEW / APPROVAL	
05	DATE OF REVISION PLAN REVIEW / APPROVAL	
06	DATE OF REVISION PLAN REVIEW / APPROVAL	
07	DATE OF REVISION PLAN REVIEW / APPROVAL	
08	DATE OF REVISION PLAN REVIEW / APPROVAL	
09	DATE OF REVISION PLAN REVIEW / APPROVAL	
10	DATE OF REVISION PLAN REVIEW / APPROVAL	

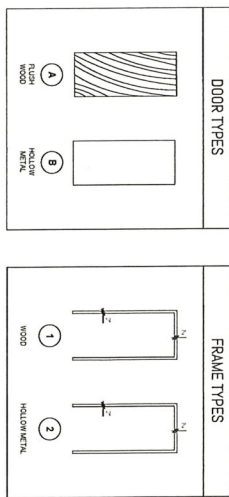
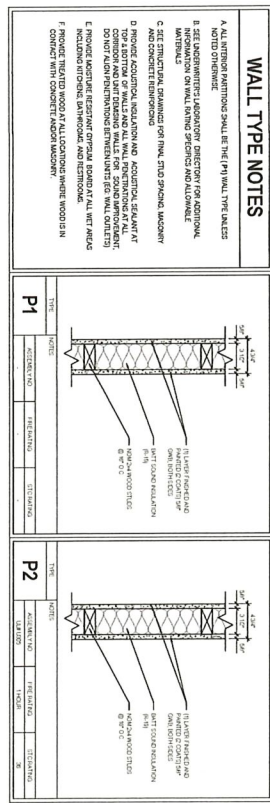
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PROJECT NUMBER: 82470  
 APPROVED BY: JMO  
 REVIEWED BY: BMA  
 DRAWN BY: EJB

**FIRST FLOOR DEMOLITION PLAN**

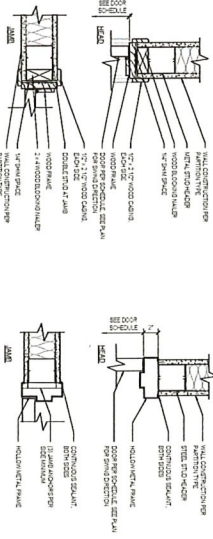
**AD101**





### DOOR SCHEDULE

MARK	WIDTH x HEIGHT	DOOR		FRAME		DETAILS	HARDWARE SET	REMARKS
		TYPE	FINISH	TYPE	FINISH			
101	2'-0\"/>							



**ANCUS-YOUNG**  
ARCHITECTS/ENGINEERS  
Janetville | Madison | Rockford  
ZHIMING ZHAO

TRIMMING FOOD SERVICE

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MADISON, WI 53703

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**REVISIONS / REVISIONS**

NO.	DESCRIPTION	DATE
01	FOR CONSTRUCTION	10/15/2024

**PROJECT NUMBERS**  
82470

**APPROVED BY**  
JAD

**REVIEWED BY**  
JAD

**DRAWN BY**  
ELB

**SCHEDULES & DETAILS**  
A301

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