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P-306

LICLIB-2015-00779
40250



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

Section A – Applicant

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

~~XXXXXXXXXX~~ Ni & Dong LLC

4. Trade Name (doing business as) Ramen Station

5. Address to be licensed 1124 S. Park St Madison WI 53715

6. Mailing address 7014 Wildberry Dr Madison WI 53719

7. Anticipated opening date NOV 15 2015

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 Beverages will sell in Dine in area.

~~and store~~ The beverages will store in Storage room on the back the restaurant.

@ 2,800 sq. Ft.

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 70

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

We have parking lot by the restaurant and off
~~street~~ parking.

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 Qiao Kong Ni

17. City, state in which agent resides Madison WI

18. How long has the agent continuously resided in the State of Wisconsin? 15 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.

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
President	Qiao Kong Ni	Madison WI
Vice President	Li Qin Dong	Madison WI Kalamazoo Michigan

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.

Qiao Kong Ni

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 going to open a reman noodle
restrambant. We serve ~~at~~ some appertizer. We going
to serve beer, wine and sake.

28. Hours of operation 11:00 - 2:00 4:00 - 12:00 Mon - Sunday

29. Describe your management experience ~~at~~ Our Manager work at
restraurant business for 15 Year.

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

Dong, Li Qin Madison WI
?

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

We going have total 4 staff, ~~at~~ two ^{chefs} at the kitchen.
two server at the front.

32. Describe your employee training All staff going to have serve
safe training. and server have ~~at~~ bavarage training.

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

Neighborhood family, office surround.
Downtown College

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

We will start with Google, Facebook, Yelp.
and Instagram.

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 noodle
 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 - 2:00P / 4:00 - 12:00P

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

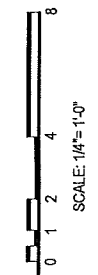
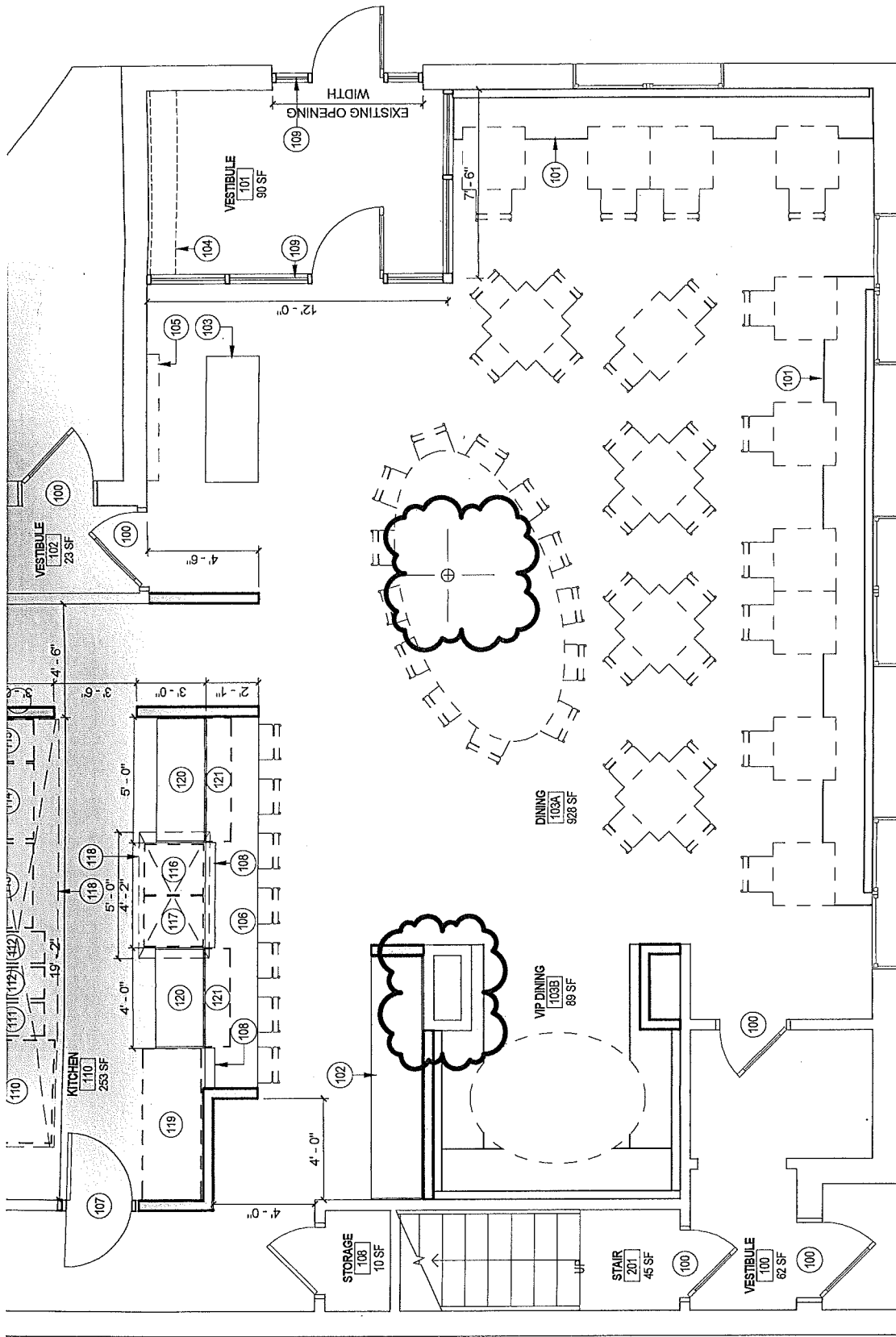
During what hours do you anticipate they will be on duty? 11:00 - 2:00P / 4:00P - 12:00A

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

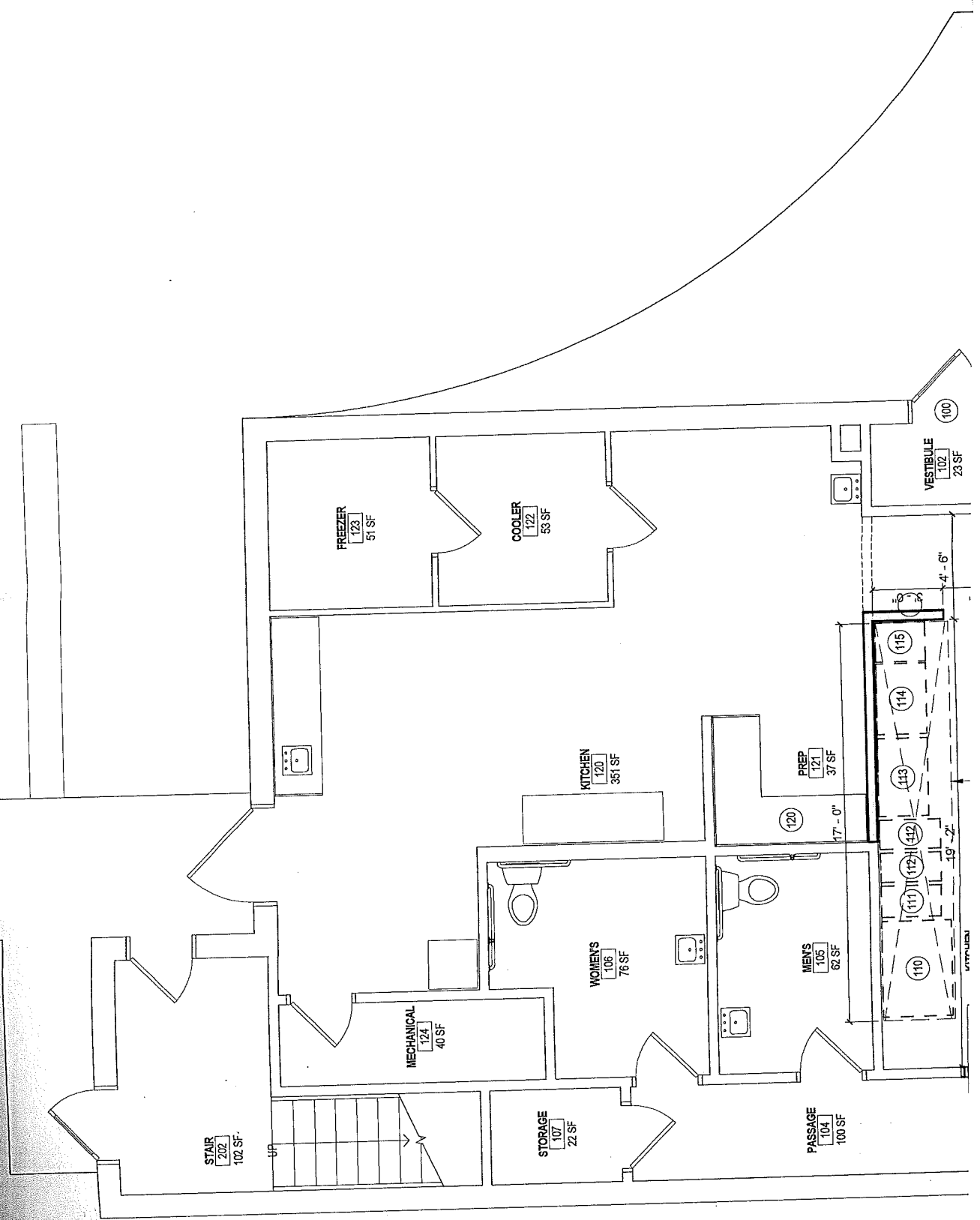
48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? _____
 How many bartenders do you anticipate having work at one time on a busy night? _____
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate 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



2 FIRST FLOOR PLAN
1/4" = 1'-0"



STAIR
202
102 SF

UP

FREEZER
123
51 SF

STORAGE
107
22 SF

MECHANICAL
124
40 SF

WOMENS
106
76 SF

KITCHEN
120
351 SF

PASSAGE
104
100 SF

MENS
105
62 SF

PREP
121
37 SF

COOLER
122
53 SF

VESTIBULE
102
23 SF

17'-0"

19'-2"

4'-6"

100



醤油
1. Shoyu-Ramen \$9.75
Egg noodle in soy based chicken broth with tender braised pork, soft-boiled egg, scallions, bean sprouts and bamboo shoots.



塩
2. Shio-Ramen \$9.75
Egg noodle in a flavorful clear chicken broth with tender braised pork, soft-boiled egg, scallions, bean sprouts and bamboo shoots.



ベストコン
3. Best Condition-Ramen \$9.75
Egg noodle in a flavorful chicken broth with garlic and spicy stir-fry vegetables.



たいわん
4. Taiwan-Ramen \$9.75
Egg noodle in a flavorful chicken broth with spicy ground pork, garlic, scallions, bean sprouts and green chives.



さらうどん
5. Sara Udon \$10.75
Crispy egg noodle in chicken sauce with seafood, pork and vegetables.



豚骨
6. Tonkotsu-Ramen \$10.75
Egg noodle in a rich pork broth with tender braised pork, soft-boiled egg, scallions and bean sprouts.



みそ味噌
7. Miso-Ramen \$10.75
Egg noodle in a miso-based rich pork broth with tender braised pork, soft-boiled egg and vegetables.



ちゃんぽん
8. Chanpon \$11.75
Egg noodle in a rich pork broth with seafood, pork and vegetables.



ベジタリアン
9. Vegetarian \$9.75
Egg noodle and vegetables in creamy soup made of soy beans and wheat.

Ramen Toppings

Negi \$2.00
Chopped braised pork and scallions.

Taiwan meat \$2.00
Spicy ground pork with garlic.

Cha-syu \$2.00
Sliced tender braised pork.

Soft-boiled egg \$1.00

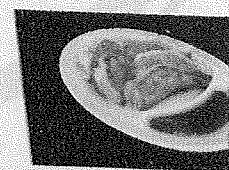
Sides



カツカツ
Katsu-Katsu \$8.75
Deep-fried pork outlet with sauce.



手羽先
Tebasaki \$5.00
Chicken Wings



餃子
Gyoza \$4.00
Pork and vegetable dumpling.

炒飯
Rice \$4.00 (Small)
Egg, scallions, \$7.75 (Regular)
Hard pork and fish cake.

唐揚げ
Kara-Age \$4.00 (Small)
Fried chicken, \$8.00 (Regular)

White F

Drinks

Tea (Cold) \$2.00

Soda (Coke, Diet Coke, S

Beer (Small) \$4.00