

Liquor/Beer License **Application**

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(Agenda Item Number)
(Legistar file number)
LICUB-2024.00037
(License number)
(Alder District #) (Police Sector)
Office Use Only

City of Madison Clerk 210 MLK Jr Blvd, Room 103 Class A: \square Beer, \square Liquor, \square Cider Madison, WI 53703

Class B: X Beer, ☐ Liquor,

licensing@citvofmadison.com

	☑ Class C Wine 608-266-4601
Sec 1.	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. Zen Ramen LLC
2.	Trade Name (doing business as) Zen Ramen Lounge
3.	Address to be licensed 4674 Cottage Grove Rd, Madison W1 5371
4.	Mailing address 4674 Cottage Grove Rd, Madison WI 53716
5.	Anticipated opening date
6.	Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 1? \square No \square Yes (explain)
7.	Does another alcohol beverage licensee or wholesale permitee have interest in this business? \square No \square Yes (explain)
Sec 8.	tion 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 receipts. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license. The alcohol beverages are to be sale in our ramen restaurant
	The alcohol beverages are to be sold in our ramen restaurant. There is a countertop coolers for wines and beers.
	Entire restaurant including dining area, ramen bar, kitchen and
	prepareas are defined as premises.

9.	Applicants for on-premises consumption only. Estimated capacity (patrons and employees)				
	Indoor: Outdoor:				
10.	Describe existing parking and how parking lot is to be monitored.				
	The parking lot is monitored by the ownership of the plaza, shop mall"				
	plaza, shop mall'.				
11.	Was this premises licensed for the sale of liquor or beer during the past license year?				
	\square No \boxtimes Yes, license issued to $\underline{TAKARAJLMASUSHI}$ (name of licensee)				
This only	tion C—Corporate Information section applies to corporations, nonprofit organizations, and Limited Liability Companies Sole proprietorships and partnerships, skip to Section D.				
12.	Name of liquor license agent Zhenqi Li City, state in which agent resides Mudison, W1				
13.	City, state in which agent resides Madison, WI				
	How long has the agent continuously resided in the State of Wisconsin?				
15.	Has the liquor license agent completed the responsible beverage server training course?				
	\square No, but will complete prior to ALRC meeting \square Yes, date completed $\frac{/0/30/23}{2}$				
16.	State and date of registration of corporation, nonprofit organization, or LLC. $WI = 6/14/23$				
17.	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 Zhengi Li Waunakee, WI				
	Owner Zhengi Li Waunakee, WI Co-Owner Juncheng Wan Madison, WI				
	Co-owner Yanzhu Chen Madison, WI				
18.	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. Zhengi Li				
19.	Is applicant a subsidiary of any other corporation or LLC?				
	No \square Yes (explain)				
20.	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 21. What type of establishment is contemplated? ☐ Tavern ☐ Nightclub ☒ Restaurant ☐ Liquor Store ☐ Grocery Store							
				mps 🏻 Conv		-	
	□ Other						,
22.	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						
23.	Hours of operation: please enter opening and closing times in the table below.						
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	11 - 9	11 - 9	11 - 9	11 - 9	11 -9	11 -9:30	11 -9:30
	(Class B on	ly) Enter belo	w any hours	when food ser	vice will not b	e available,	if applicable
	-		-	-	-	-	-
This (cor 24.	## Pection E—Consumption on Premises ## A section applies to Class B and Class C applicants only. Class A license applicants ## Indicate any other product/service offered. ## Ramen Nood & Soup ## Soup ## A lindicate any other product/service offered. ## A lindicate any other product/service offered. ## Ramen Nood & Soup ## Soup ## A lindicate any other product/service offered. ## Ramen Nood & Soup ## Soup ## A lindicate any other product/service offered. ## Ramen Nood & Soup ## Soup ## A lindicate any other product/service offered. ## Ramen Nood & Soup ## Sou						
26.	Do you plan t	to have live e	ntertainmen	t? 💢 No □	Yes—what ki	ind?	
				music (except s ntertainment Li		, a DJ, or a d	lesignated
		that liquor/b	eer license re	lings enewal applicat granted. □ N		April 15 of ev	very year,
28.	I understand ALRC meeting			t an informatio	n session at l	east one wee	k before the
29.				this location to sion. No	discuss my a X Yes	pplication an	d to invite

30.	I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. \square No \boxtimes Yes
31.	I agree to contact the Deputy Clerk prior to the ALRC meeting. No Yes
32.	I agree to contact the neighborhood association representative prior to the ALRC meeting. $\hfill\square$ No \hfill Yes
33.	I intend to operate under the alcohol license within 180 days of the Common Council granting this license. The license shall be considered surrendered if not issued within 180 days of being granted. \square No \square Yes
34.	I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] \square No \square Yes
35.	I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in question 1, above. [phone 608-266-2776] \square No \square Yes
36.	Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? $\hfill\square$ No $\hfill\square$ Yes
Sec	tion G—Information for Clerk's Office
37.	This application is for the license period ending June 30, 2024.
38.	State Seller's Permit 4 5 6 - 1 0 3 1 5 1 5 2 3 6 - 0 4
39.	Federal Employer Identification Number 93-1895366
40.	Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?
	Contact person Zhenqi Li
	Business phone 608-504-0168 Business e-mail address Zenramen (C@gmq 1). con
	Preferred language English
	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.
41.	Corporate attorney, if applicable: Name
	Phone E-mail

NOTICE: Completed application are due by noon of the third Monday (fourth, if the Clerk's office is closed on the third Monday) to get on the agenda for the proceeding months Alcohol License Review Committee. A completed application must be accompanied by the following items:					
 □ Copy of State Seller's Permit (Not Business Tax Registration Certificate), □ Appointment of Agent (if Corp/LLC), □ Member background investigation forms, □ Articles of Incorporation (if Corp/LLC), □ Floor Plans, □ Copy of Lease, □ Business Plan, and □ Sample Menu (if applying for Class B license) 					
If required items are missing, the application Office until all requirements are submitted.	n will not be considered complete and will not be acc No exceptions are made.	cepted by the Clerk's			
been truthfully completed to the best of the to law, and that the rights and responsibilities	nalty provided by law, the applicant states that the a knowledge of the signer. Signer agrees to operate to es conferred by the license(s), if granted, will not be mises during inspection will be deemed a refusal to for revocation of this license.	he business according assigned to another			
Penalty for materially false application inform on this application may be required to forfeit	nation: Any person who knowingly provides materia. not more than \$1,000.	lly false information			
J-1					
(Officer of Corporation/Member of LLC/Partner/So	ole Proprietor) (Date)				
Clerk's Office checklist for complete ap	oplications	an examination and an examination of the second control of the sec			
✓ WI Seller's Permit Certificate (matching articles of incorporation) ✓/FEIN ✓ Written description of premises	Background investigation form(s) Form for surrender of previous license *Articles of Incorporation *Appointment of Agent *Corporation/LLC only	Floor Plans Lease Business Plan **Sample Menu ** Class B only			
Upon Application Submission the C		Glass 2 Gilly			
☐ Orange sign ☐ Orange business	Clerk's Office issued to the application:				
☐ "Applying for a Liquor/Beer License in the City of Madison" brochure with contact information					
Date complete application filed with Clerk's					
Date of ALRC meeting Date license granted by Common Council					
Date provisional issued Date license issued					

Written Description of Premises for Liquor License Application

Business Name: Zen Ramen

Address: 4674 Cottage Grove Rd, Madison, WI 53716

Total Square Footage: 2,100 square feet

Layout Description:

Our restaurant presents a modern and cozy atmosphere, designed to provide an authentic and comfortable dining experience. The dining area is spaciously spread across 2,100 square feet, ensuring ample room for guests and staff movement.

Seating Arrangement:

Tables: The restaurant features 10 tables, meticulously arranged to promote an intimate dining experience while maintaining privacy for each group. Each table is designed to accommodate four guests, offering a total seating capacity of 32 guests at the tables.

Bar Area: Additionally, our establishment boasts a well-designed bar area with 8 single bar seats. This area is ideal for solo diners or those who prefer a more casual dining experience. The bar is equipped with high-quality stools, providing comfortable seating for patrons enjoying our selection of beer, wine, and sake.

Alcohol Service Area:

Our alcohol service area is strategically located within easy access to both the kitchen and the dining area. This setup allows for efficient service of our alcoholic beverages, which include a refined selection of beer, wine, and sake, carefully chosen to complement our ramen dishes. The bar area is equipped with a professional-grade refrigeration system, ensuring that all beverages are served at optimal temperatures.

Additional Features:

Kitchen: The kitchen is situated at the back of the restaurant, designed for high efficiency and smooth operation during peak dining hours.

Restrooms: We have well-maintained restrooms for both men and women, accessible from the main dining area.

Safety Measures: The restaurant is equipped with necessary safety measures, including fire extinguishers and clearly marked emergency exits, ensuring a safe dining environment for our guests and staff.

Overall Atmosphere:

Our restaurant is adorned with tasteful decor that reflects the rich cultural heritage of traditional ramen cuisine. The lighting is warm and inviting, creating a pleasant ambiance for dining. Soft background music complements the setting, enhancing the overall dining experience.

This space is dedicated to providing an exceptional dining experience, focusing on high-quality ramen dishes complemented by a selective range of alcoholic beverages, in a setting that is both welcoming and sophisticated.