



# 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

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

2. This application is for the license period ending June 30, 20\_\_\_\_.  
 3. 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.

Arigato Express Inc.

4. Trade Name (doing business as) Arigato Express ~~INC~~  
 5. Address to be licensed 785 University Ave Madison WI 53715-1037  
 6. Mailing address 785 University Ave Madison WI 53715-1037  
 7. Anticipated opening date 08/15/16

8. Is the applicant an employee or agent of, or acting on 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.

~~400 sq ft~~  
Alcohol beverages will be stored in a Fridge near the sushis. about 3000ft.  
The whole restaurant is 4500 sq feet. Kitchen built 1400 sq feet. have any equipment. have server Dining Room about 3500 sq feet. 100 seats. and Food Bar

Ald. 8 (Wood)

Sector 402

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 100

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

NO parking lot

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 John Li

17. City, state in which agent resides Fond du Lac WI 54935

18. How long has the agent continuously resided in the State of Wisconsin? 7 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 02/08/16

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

state

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
<del>John</del> owner	John Li	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.

NO

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 Asian Restaurant  
menu order and seat down

28. Hours of operation 10:30<sup>am</sup> - 10pm

29. Describe your management experience 16 Year of Restaurant Experience

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

Jing Lin

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

~~Just me~~ 2 waitree server for food and  
got a manager Training. 2 people working kitchen for food.

32. Describe your employee training \_\_\_\_\_

every day 2pm - 4pm got a training time.



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

NONE

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

we advertise for Japanese Food. and Beer

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? 23-55

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? 10:30 am - 10pm

42. What hours, if any, will food service not be available? after-Hours

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? 5 people

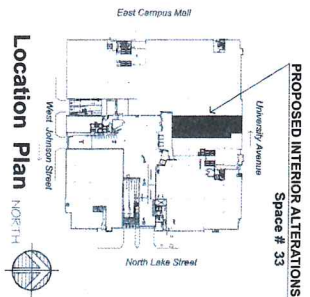
During what hours do you anticipate they will be on duty? 10 - 10pm

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? 85%
54. If your business plan includes an advertising budget:  
 What percentage of your advertising budget do you anticipate will be related to food? 85%  
 What percentage of your advertising budget do you anticipate will be drink related? 15%
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



Location Plan NORTH

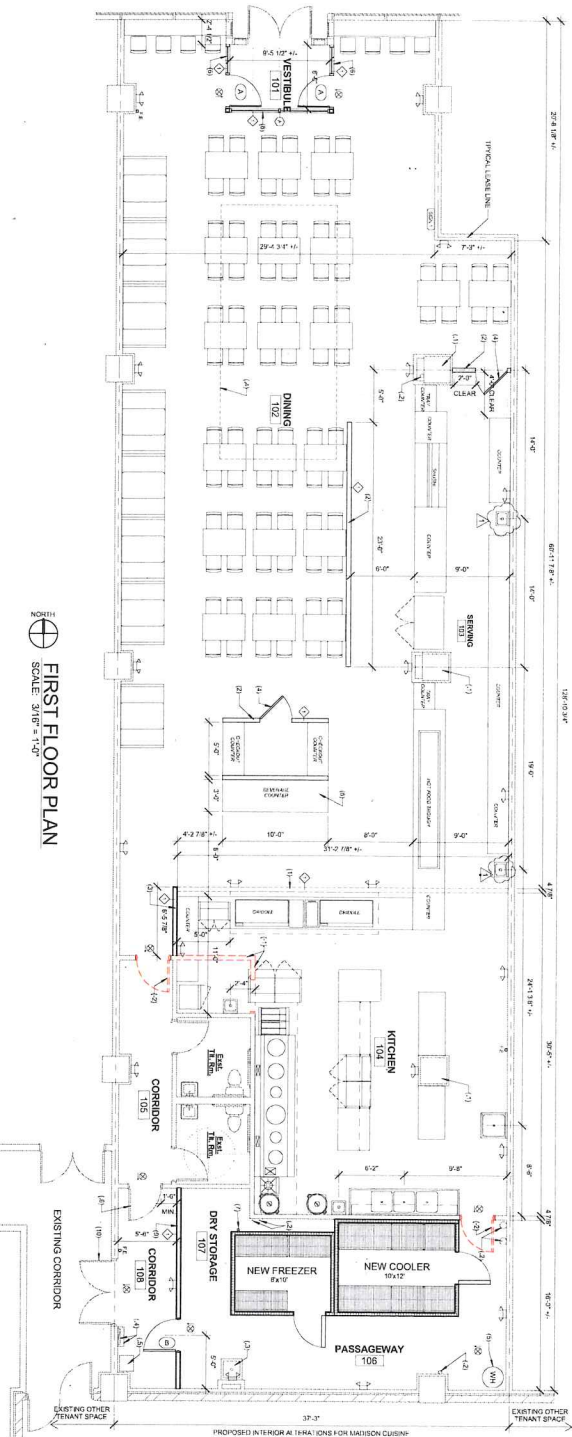
**PROPOSED INTERIOR ALTERATIONS**  
Space # 33

**PROJECT AND CODE DATA**

DESIGN CODE: 2009 INTERNATIONAL BUILDING CODE  
 OCCUPANCY CLASSIFICATION: RESTAURANT  
 CONSTRUCTION CLASSIFICATION: TYPE III  
 FIRE PROTECTION: FALTS (SPRINKLERED PER NFPA 13)  
 TENANT SPACE FLOOR AREA:  
 FIRST FLOOR: 4,525 SQ. FT.  
 WORK AREA (PROPOSED INTERIOR ALTERATIONS):  
 FIRST FLOOR: 4,380 SQ. FT.  
 ALTERATION LEVEL: 2

**SHEET INDEX**

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- A2 PROJECT AND CODE DATA
- A3 FLOOR FINISH NOTES
- A4 FLOOR FINISH PLAN
- A5 FLOOR FINISH NOTES
- A6 DOOR TYPE
- A7 WINDOW TYPE
- A8 WALL TYPE
- A9 RESTAURANT EQUIPMENT LAYOUT PLAN
- A10 RESTAURANT EQUIPMENT FEATURES SCHEDULE
- A11 REFLECTED CEILING PLAN



**FIRST FLOOR PLAN**  
SCALE: 3/8" = 1'-0"

**FIRST FLOOR PLAN NOTES**

- (1) NEW WALLS TO BE CONCRETE
- (2) NEW 1/2" WALL
- (3) NEW 5/8" WALL
- (4) NEW 3/4" WALL
- (5) NEW 1" WALL
- (6) NEW 1 1/4" WALL
- (7) NEW 1 1/2" WALL
- (8) NEW 1 3/4" WALL
- (9) NEW 2" WALL
- (10) NEW 2 1/2" WALL
- (11) NEW 3" WALL
- (12) NEW 3 1/2" WALL
- (13) NEW 4" WALL
- (14) NEW 4 1/2" WALL
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**FLOOR FINISH NOTES**

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**FLOOR FINISH PLAN**



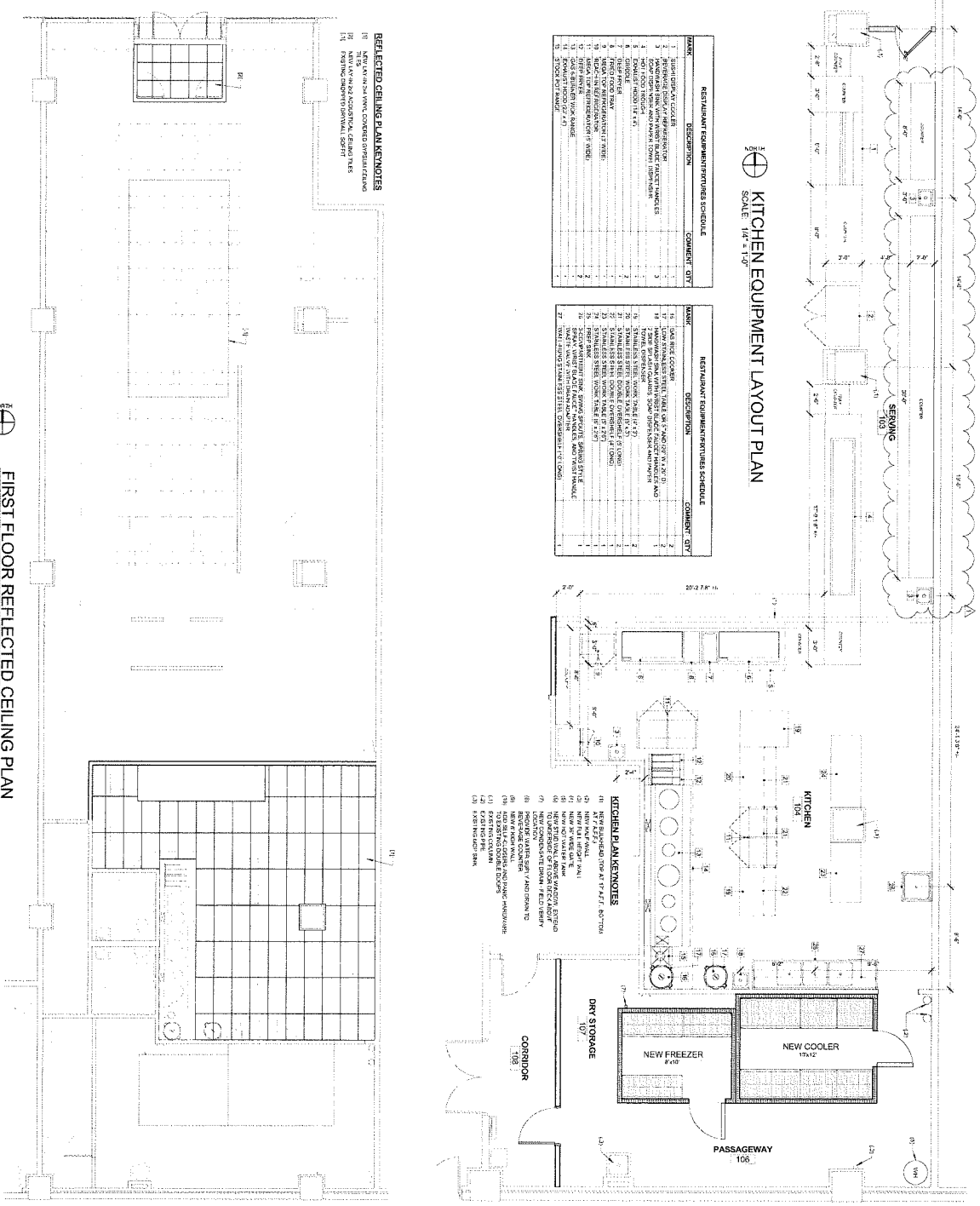
NO.	DESCRIPTION
1	DATE: 5/28/2015
2	PROJECT NO.: 201505
3	DRAWN BY: G.O.
4	CHECKED BY:
5	DATE:
6	PROJECT NO.:
7	DATE:
8	PROJECT NO.:
9	DATE:
10	PROJECT NO.:
11	DATE:
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PROPOSED INTERIOR ALTERATIONS FOR:  
**Madison Cuisine**  
 785 University Ave. Madison, WI 53715

**GHEE ONG ARCHITECT**  
 537 Creekside Lane, Appleton, Wisconsin 54915-6185  
 GheeOng@gmail.com • Fax: 509.693.9039 • Ph: 920.420.3069

**A1**





KITCHEN EQUIPMENT LAYOUT PLAN  
SCALE: 1/4" = 1'-0"

RESTAURANT EQUIPMENT/FINISHES SCHEDULE

MARK	DESCRIPTION	COMMENT	QTY
1	SUBMITTAL COOLER		1
2	PREP AREA COUNTER		1
3	STAINLESS STEEL SINK		1
4	STAINLESS STEEL SINK		1
5	STAINLESS STEEL SINK		1
6	STAINLESS STEEL SINK		1
7	STAINLESS STEEL SINK		1
8	STAINLESS STEEL SINK		1
9	STAINLESS STEEL SINK		1
10	STAINLESS STEEL SINK		1
11	STAINLESS STEEL SINK		1
12	STAINLESS STEEL SINK		1
13	STAINLESS STEEL SINK		1
14	STAINLESS STEEL SINK		1
15	STAINLESS STEEL SINK		1
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RESTAURANT EQUIPMENT/FINISHES SCHEDULE

MARK	DESCRIPTION	COMMENT	QTY
1	STAINLESS STEEL SINK		1
2	STAINLESS STEEL SINK		1
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27	STAINLESS STEEL SINK		1
28	STAINLESS STEEL SINK		1
29	STAINLESS STEEL SINK		1
30	STAINLESS STEEL SINK		1

- KITCHEN PLANS NOTES
1. ALL FINISHES TO BE AS SHOWN ON THE PLAN.
  2. ALL FINISHES TO BE AS SHOWN ON THE PLAN.
  3. ALL FINISHES TO BE AS SHOWN ON THE PLAN.
  4. ALL FINISHES TO BE AS SHOWN ON THE PLAN.
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  30. ALL FINISHES TO BE AS SHOWN ON THE PLAN.

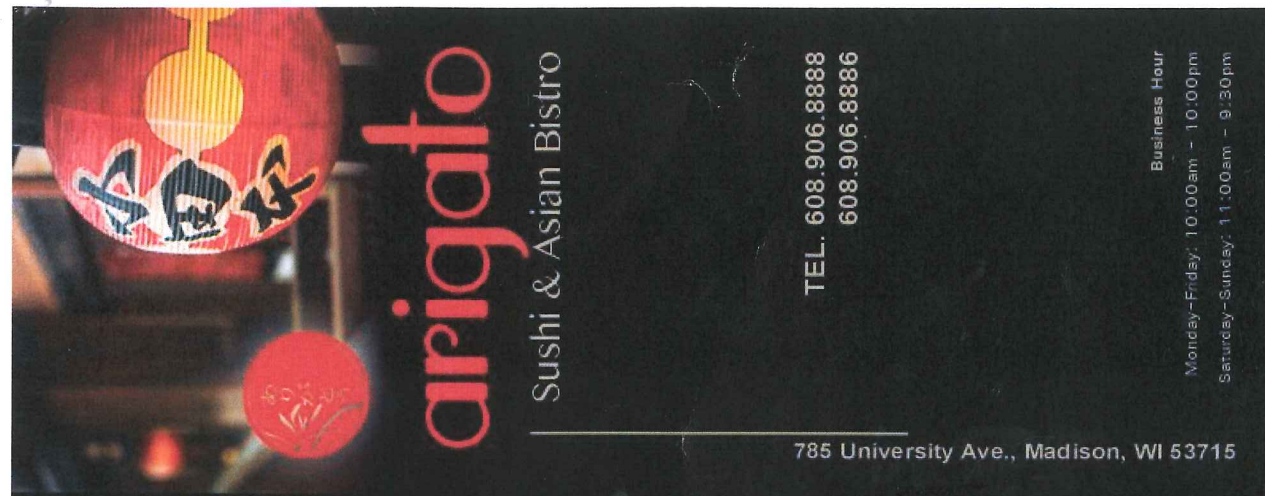
FIRST FLOOR REFLECTED CEILING PLAN  
SCALE: 3/16" = 1'-0"

	<b>SIGNATURE ROLL</b> Spicy salmon, asparagus, crab wrapped near salmon, cilantro sauce	10.95
	<b>AMAZING ROLL</b> Spicy scallop, crunch, jalapeno, pepper, salmon with avocado cilantro sauce	10.95
	<b>WISCONSIN ROLL</b> Shrimp tempura, jalapeno inside, spicy crab crunch tobiko and cilantro	10.95
	<b>ANGEL DRAGON ROLL (10PCS)</b> Soy Bean pepper wrapped shrimp tempura, avocado, spicy tuna inside, spicy crab on top	10.95
	<b>SUNFLOWER ROLL (10PCS)</b> Soy bean pepper wrapped spicy crab, shrimp tempura, seaweed salad, cream cheese	11.95
	<b>CATERPILLAR ROLL</b> Shrimp tempura, cream cheese, avocado, abocado tuna with salmon sauce tobiko	10.95
	<b>PACKERS ROLL</b> Spicy white tuna crunch inside, and eel, salmon and fresh tuna	10.95
	<b>AMERICAN DREAM ROLL</b> Shrimp tempura, avocado inside with spicy crab, mango, mango and eel sauce on top	10.95
	<b>HAWAII ROLL (10PCS)</b> Baked seafood, spicy crunch, lettuce and cucumber made with softbean paste	10.95
	<b>GOZILLA ROLL (10PCS)</b> Soy bean pepper wrapped fried spicy tuna, asparagus, avocado cream cheese	11.95
	<b>WHITE HOUSE ROLL (10PCS)</b> Sea ume, eel, soy bean pepper, salmon, yellowtail, avocado	11.95
	<b>KING SCORPION ROLL</b> Soft shell crab, avocado, abocado inside, and lobster salad on top	12.95
	<b>STOP ROLL</b> Deep fried spicy white tuna, jalapeno, avocado and cream cheese	7.95
	<b>ROCK 'N' ROLL (10PCS)</b> Tempura, soft shell, avocado, cream cheese, tobiko with scallop and crab	11.95

**Please inform us if you have any food allergies!**  
**Consuming raw or undercooked seafood may increase your risk of foodborne illness.**

	<b>HIBACHI ENTREE</b> Serve w. Clear Soup and Fried Rice & Vegetable	9.95
	HIBACHI SHRIMP	7.95
	HIBACHI CHICKEN	9.95
	HIBACHI STEAK	9.95
	HIBACHI SALMON	9.95
	HIBACHI SCALLOP	6.95
	HIBACHI VEGETABLE	11.95
	HIBACHI FILET MIGNON	29.95
	TWIN LOBSTER TAILS	18.95
	<b>HIBACHI COMBO</b> Serve w. Clear Soup, Garden Salad, Vegetable and Fried Rice	18.95
	CHICKEN COMBO WITH STEAK/SHRIMP/SALMON/SCALLOP	18.95
	STEAK COMBO WITH SHRIMP/SALMON/SCALLOP	22.95
	SHRIMP COMBO WITH SALMON/SCALLOP	26.95
	FILET MIGNON COMBO WITH CHICKEN/SHRIMP/SALMON/SCALLOP	29.95
	LOBSTER COMBO WITH STEAK/SALMON/SCALLOP	29.95
	FILET MIGNON AND LOBSTER COMBO	29.95
	SEAFOOD COMBO (LOBSTER, SCALLOP, SHRIMP)	10.50
	DELUXE COMBO (FILET LOBSTER, CHICKEN)	7.50
	<b>FRIED RICE OR NOODLE</b> Choice of Udon, Soba & Lomein	8.50
	SEAFOOD Shrimp, crab & scallop	8.50
	CHICKEN	3.00
	SHRIMP	3.95
	STEAK	4.50
	<b>DESSERT</b>	3.00
	ICE CREAM Choice of vanilla, green tea, red bean	3.00
	CHEESE CAKE TEMPURA	3.95
	ICE CREAM TEMPURA Choice of green tea, red bean	4.50
	MOCHI (JAPANESE ICE CREAM) Choice of mango, chocolate, strawberry & red bean	3.00

*****ECRWSS*****		
Local Postal Customer		
<b>TERYAKI BENTO BOX</b> Serve w. Miso Soup, Dumplings, Fruit & Rice		
L1. CHICKEN TERYAKI BENTO BOX	9.50	
L2. BEEF TERYAKI BENTO BOX	10.95	
L3. BEEF NEGIMAKI BENTO BOX	10.95	
L4. SHRIMP TERYAKI BENTO BOX	10.95	
L5. SALMON TERYAKI BENTO BOX	10.95	
L6. SOUD TERYAKI BENTO BOX	10.95	
<b>SUSHI BENTO BOX</b> Serve w. Miso Soup, Seaweed Salad & Fruit		
A. CALIFORNIA BOX WITH 4PCS NIGIRI OR SASHIMI	8.25	
B. SPICY TUNA BOX WITH 4PCS NIGIRI OR SASHIMI	9.25	
C. SUSHI SASHIMI BOX WITH 4PCS NIGIRI & 4PCS SASHIMI	8.95	
D. EEL BOX WITH 3PCS NIGIRI & 3PCS SASHIMI	12.95	
		
<b>LUNCH SUSHI ROLL</b> Serve w. Miso Soup		
Any 2 Rolls 8.50   Any 3 Rolls 11.95		
CALIFORNIA ROLL	SPICY TUNA ROLL	
SALMON ROLL	SHRIMP TUNA ROLL	
BOSTON ROLL	SHRIMP AVOCADO ROLL	
CUCUMBER ROLL	ALASKAN ROLL	
SPICY SALMON ROLL	SHRIMP SHRIMP ROLL	
SHRIMP CUCUMBER ROLL	EEL CRUNCH ROLL	
PHILADELPHIA ROLL	BUOCHA ROLL	
AVOCADO ROLL	SPICY CRAB ROLL	
TUNA ROLL	SALMON AVOCADO ROLL	
SWEET POTATO ROLL	TEMPURA ROLL	
EEL AVOCADO ROLL	SHRIMP TEMPURA ROLL	
SALMON TEMPURA ROLL		



**arigato**  
Sushi & Asian Bistro

785 University Ave., Madison, WI 53715

TEL. 608.906.8888  
608.906.8886

Business Hour  
Monday-Friday: 10:00am - 10:00pm  
Saturday-Sunday: 11:00am - 9:30pm



### SOUP & SALAD

- CLEAR SOUP** 1.50  
Clear broth to mushroom, seaweed & scallop
- MISO SOUP** 1.50  
Soy bean soup with scallop, tofu and seaweed
- GARDEN SALAD** 2.50  
Lentuce, tomato, cucumber with ginger dressing
- SEAWEED SALAD** 4.95  
Marinated seaweed
- AVOCADO SALAD** 3.95  
Lentuce, tomato, cucumber with avocado
- CARBMEAT SALAD** 4.95  
Cucumber, crab stick, masago, spicy tuna
- OCTOPUS SALAD** 5.95  
Spring mix, cucumber, masago, crab meat
- ARIGATO SALAD** 6.95  
Spring mix, avocado, crab, seafood, fish with pepper sauce

### APPETIZERS FROM THE KITCHEN

- EDAMAME** 3.95  
Steamed soy bean
- SHU MAI** 4.95  
6 steamed shrimp dumpling
- GYOZA (STEAMED OR FRIED)** 4.95  
6 pork dumpling or sesame dumpling
- BEEF NINGMAMI** 6.95  
6 broiled beef with scallop
- CRAV RANGDOON** 4.50  
3 pcs spring roll
- HABU MANO** 3.95  
2 pcs spring roll
- ROCK SHRIMP OR CHICKEN** 6.95  
Lightly battered fried shrimp or chicken tossed w. mild sweet sauce
- TEMPURA SHRIMP** 6.95  
Deep fried shrimp & veg. with tempura sauce
- FRIED CALAMARI** 5.95

### APPETIZER FROM SUSHI BAR

- NARUTO** 7.95  
Slice cucumber, crab, spicy tuna, avocado & ponzu sauce
- LADY FINGER** 6.95  
Searc salmon around spicy crab crunch, masago, sea sauce
- TUNA TATAKI** 7.95  
Searc it slice with ponzu sauce, masago, sesame seed
- SUSHI APPETIZER (4)** 6.95  
Chef choice
- SASHIMI APPETIZER (6)** 6.95  
Chef choice
- STUFFED JALAPENO** 5.95  
Deep fried jalapeno, spicy tuna, cream cheese
- FUSION SASHIMI** 7.95  
Slice tuna, salmon, yellowtail with ja apereno, masago, sear with ponzu sauce
- BONSAI TREE** 5.95  
Broiled scallop, area on top, spicy tuna, crunch, masago



### COOKED ROLL

- CALIFORNIA ROLL (8 PCS)** 4.50  
Cucumber, avocado and crabstick
- BOSTON ROLL** 4.95  
Shrimp, lettuce with spicy mayo, cucumber
- SHRIMP AVOCADO ROLL** 4.95  
Eel, Cucumber or Avocado Roll \$ 5.00
- TEMPURA SHRIMP OR CHICKEN ROLL** 6.95  
Snow crab, cucumber, avocado, masago, spicy mayo
- SPIDERMAN ROLL** 4.95  
Fried softshell crab with cucumber
- MANHATTAN ROLL** 7.95  
Shrimp, crab, cucumber, avocado, masago, spicy mayo
- EAST ROLL** 6.95  
300g eel, cream cheese, crunch
- TEMPURA ROLL** 5.50  
Deep fried crab, cream cheese, avocado, shrimp sauce
- SALMON TEMPURA ROLL** 5.95  
With cucumber, avocado
- SPICY SHRIMP ROLL** 4.95
- SPICY CRAB ROLL** 5.50



### VEGETABLE ROLL

- CUCUMBER ROLL** 3.95
- SWEET POTATO ROLL** 3.95  
Tempura sweet potato with sea sauce
- ASPARAGUS ROLL** 3.95
- AVOCADO ROLL** 3.95
- SPICY VEGETABLE ROLL** 4.95  
Avocado, asparagus, cucumber
- AAC ROLL** 4.95



### RAW ROLL

- YELLOWTAIL ROLL** 4.50
- TUNA ROLL** 4.50
- SALMON ROLL** 4.50
- SPICY SALMON/TUNA/WHITE TUNA** 5.50
- PHILADELPHIA ROLL** 5.50  
Smoked salmon & cream cheese, avocado
- ALASKA ROLL** 5.50  
Salmon, avocado, cucumber
- PERRY ROLL** 6.95  
Aboocore tuna, crab, cream cheese
- AK47 ROLL (8 PCS)** 6.95  
Spicy tuna, avocado, crab & caviar
- CRAZY ROLL (8 PCS)** 6.95  
Spicy salmon, crab, cucumber, crunch, caviar
- SPICY YELLOWTAIL ROLL** 5.95
- SPICY SCALLOP ROLL** 7.95
- SECRET ROLL** 6.95  
White tuna, jalapeno, cream cheese & caviar
- CHICAGO ROLL** 5.95  
Tempura salmon, asparagus, cream cheese & caviar

### A LA CARTE SUSHI OR SASHIMI 2pc roll

- QUAIL EGG** 0.75
- EGG (TAMAGO)** 2.95
- CRAV MEAT (KANI)** 2.95
- YELLOWTAIL TUNA (MAGURO)** 4.25
- WHITE TUNA** 4.25
- SALMON (SABE)** 3.95
- SHRIMP (EBI)** 4.25
- SQUID (IKA)** 4.25
- FLYING FISH ROE (TOSIKO)** 4.25
- RED CLAM (HOKKIGAI)** 4.25
- OCTOPUS (TAKO)** 4.50
- YELLOWTAIL (HAMACHI)** 4.95
- SALMON ROE (IKURA)** 4.95
- EEL (UNAGI)** 4.50
- SWEET SHRIMP (AWABEBI)** 4.95
- SMOKED SALMON** 4.25
- ABOOCORE TUNA** 4.25
- SCALLOP** 4.95
- SNOW CRAB** 4.95
- SEA URCHIN UNI** 7.00

### FROM SUSHI BAR ENTREE

- Served Miso Soup & Garden Salad**
- ROLL COMBO** 14.95  
Tuna roll, salmon roll, California roll
- SPICY COMBO** 14.95  
Spicy tuna, spicy salmon, spicy crab roll
- TEMPURA COMBO** 16.95  
Shrimp tempura roll, chicken tempura roll, tempura roll
- FUJI COMBO** 14.95  
Spicy salmon, sea urchin, California roll
- UNAGI/CRAVASHI/SALMON DON** 14.95
- AMERICAN SUSHI** 23.95  
3 per tuna sashimi, 3 per salmon, 3 per ja apereno, 3 shrimp tempura roll
- SUSHI REGULAR** 14.95  
7 per of sushi & California roll
- SASHIMI DELIGHT** 18.95  
12 per sashimi & California roll
- SUSHI + SASHIMI** 23.95  
6 per sushi, 6 per sashimi, spicy tuna roll
- LOVE BOAT (FOR 2)** 50.00  
12 per sushi, 12 per sashimi, spicy tuna roll, ange dragon roll