



Liquor/Beer License Application

City of Madison Clerk
210 MLK Jr Blvd, Room 103
Madison, WI 53703

licensing@cityofmadison.com
608-266-4601

Class A: Beer, Liquor, Cider
Class B: Beer, Liquor,
 Class C Wine

(Agenda Item Number)
(Legistar file number)
<u>LCLIB-2024-00213</u>
(License number)
<u>17</u> <u>631</u>
(Alder District #) (Police Sector)
Office Use Only

Section A – Applicant

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.

H & S Madison LLC

2. Trade Name (doing business as) SUMO

3. Address to be licensed 1745 Parkside DR Madison WI 53704

4. Mailing address 1745 Parkside DR Madison WI 53704

5. Anticipated opening date 07/01/2024

6. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 1?

No Yes (explain)

7. Does another alcohol beverage licensee or wholesale permittee have interest in this business? No Yes (explain)

Section B—Premises

8. 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.

Alcohol beverages are serving in the single building restaurant and stored all alcohol at bar area.

9. Applicants for on-premises consumption only. Estimated capacity (patrons and employees):

Indoor: 226 Outdoor: N/A

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

About 100 parking slots for our customer only.

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

No Yes, license issued to F&J Madison INC (name of licensee)

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

12. Name of liquor license agent XUEHUI JIANG

13. City, state in which agent resides Middleton WI

14. How long has the agent continuously resided in the State of Wisconsin? 7

15. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed 11/18/2021

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

WI

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
<u>Member</u>	<u>XUEHUI JIANG</u>	<u>Middleton WI</u>

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.

XUEHUI JIANG

19. Is applicant a subsidiary of any other corporation or LLC?

No 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
 Convenience Store without gas pumps Convenience Store with gas pumps
 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
11:00am - 9:00pm	11:00am - 2:30pm 4:30pm - 9:30pm	11:00am - 2:30pm 4:30pm - 9:30pm	11:00am - 2:30pm 4:30pm - 9:30pm	11:00am - 2:30pm 4:30pm - 9:30pm	11:00am - 10:00pm	11:00am - 10:00pm
(Class B only) Enter below any hours when food service will not be available, if applicable						
-	-	-	-	-	-	-

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.

24. Indicate any other product/service offered. Sushi & Hibachi
25. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. (Note: Non-alcoholic drinks are classified as "Food.") New establishments estimate percentages:
10 % Alcohol 90 % Food _____ % Other
- If applicable, describe "Other": _____

Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages indicated.

26. Do you plan to have live entertainment? No Yes—what kind? _____

If planned entertainment includes live music (except solo acoustic), a DJ, or a designated dance floor, please also complete an Entertainment License.

Section F—Required Contacts and Filings

27. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
28. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
29. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes

30. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No 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. No 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. No Yes
34. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No 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] No Yes
36. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? No Yes

Section G—Information for Clerk's Office

37. This application is for the license period ending June 30, 20 25.
38. State Seller's Permit 4 5 6 - 1 0 3 1 5 4 9 4 3 9 - 0 4
39. Federal Employer Identification Number 93-4820276
40. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?
 Contact person XUEHUI JIANG
 Business phone 608 7294900 Business e-mail address Sumomodison@gmail.com
 Preferred language Mandarian
- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: Mandarian)
 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 will not be considered complete and will not be accepted by the Clerk's Office until all requirements are submitted. No exceptions are made.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

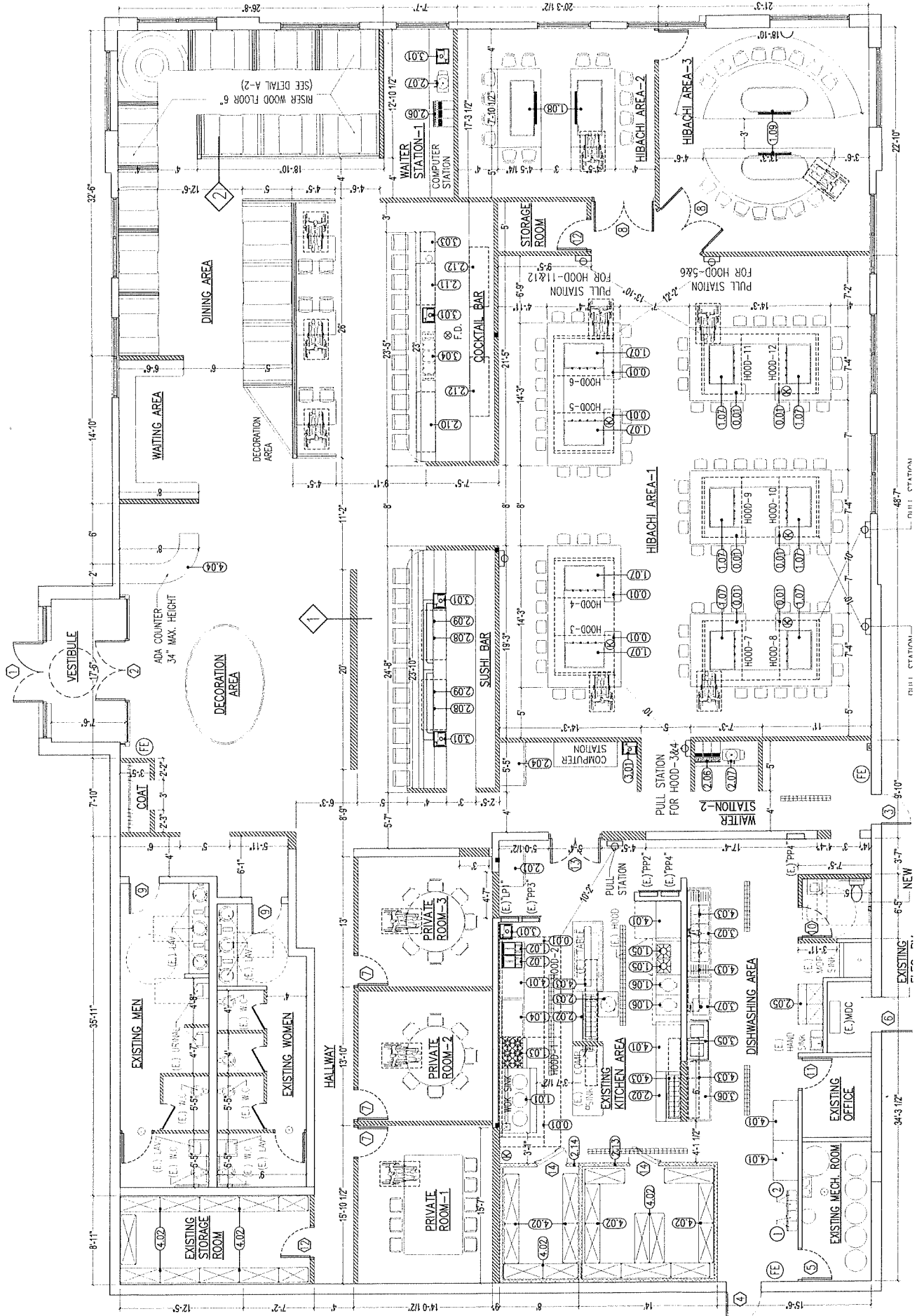
Penalty for materially false application information: Any person who knowingly provides materially false information on this application may be required to forfeit not more than \$1,000.

[Signature]
 (Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

03/15/2024
 (Date)

①

Clerk's Office checklist for complete applications		
<input checked="" type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input checked="" type="checkbox"/> FEIN <input checked="" type="checkbox"/> Written description of premises	<input checked="" type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Appointment of Agent * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Business Plan <input checked="" type="checkbox"/> **Sample Menu ** Class B only
Upon Application Submission, the Clerk's Office issued to the application:		
<input type="checkbox"/> Orange sign <input type="checkbox"/> Orange business card <input type="checkbox"/> "Applying for a Liquor/Beer License in the City of Madison" brochure with contact information		
Date complete application filed with Clerk's Office _____		
Date of ALRC meeting _____ Date license granted by Common Council _____		
Date provisional issued _____ Date license issued _____		



H & S MADISON LLC BUSINESS PLAN

Prepared by:
XUEHUI JIANG
1745 Parkside Dr
Madison, Wisconsin 53704
(608)661-5533
sumomadison1@gmail.com

H & S MADISON LLC (DBA: SUMO STEAKHOUSE & SUSHI BAR) was established as a Limited Liability Company at 1745 Parkside Dr, Madison, Wisconsin 53704 with the expectation of rapid expansion in the japanese hibachi and sushi bar restaurant industry.

The Company was formed on 12/12/2023 as Limited Liability Company under Wisconsin state laws and headed by XUEHUI JIANG.

The Company currently under same operation management of sumo.

The Company is prepared to introduce the following service to the market: full service dining restaurant: traditional japanese cuisine including hibachi grill and sushi bar.

Business hour is:

Tuesday-Thursday 11:00am-2:30pm 4:30pm-9:30pm

Friday-Saturday 11:am-10:00pm

Sunday 11:00am-9:00pm

SUMO STEAKHOUSE & SUSHI BAR

CHI GRILL

ER ENTREES

CHICKEN & SHRIMP	37.95
LOBSTER	46.95
FILET MIGNON *	39.95
CHICKEN & SHRIMP	48.95
LOBSTER & SHRIMP	48.95
FILET MIGNON *	48.95

KIDS MENU

(12 & Under) Served w. Fried Rice, Onion Soup or Salad

HIBACHI CHICKEN	13.95
HIBACHI STEAK *	14.95
HIBACHI FILET MIGNON *	16.95
HIBACHI SHRIMP	14.95
CHICKEN NUGGET & FRENCH FRIES (no rice, soup & salad)	7.95

ADDITIONAL

CHICKEN	28.95
SHRIMP	30.95
LOBSTER	29.45
FILET MIGNON *	32.95
CHICKEN	32.95
SHRIMP	33.95
LOBSTER	34.95
FILET MIGNON *	32.95
CHICKEN	39.95
SHRIMP	4.25
WHITE RICE	2.95
NOODLE	4.95
VEGETABLE	5.50
CHICKEN	7.95
STEAK *	9.95
SCALLOPS	10.95
SHRIMP	10.75
LOBSTER	17.75
FILET MIGNON *	12.95
SALMON	9.95

WUMU LUNCH SPECIAL

(Mon. - Sat. 11:00 am - 2:30 pm)
Dinner Served All Day on Sunday & Holidays



LUNCH COMBO ROLL

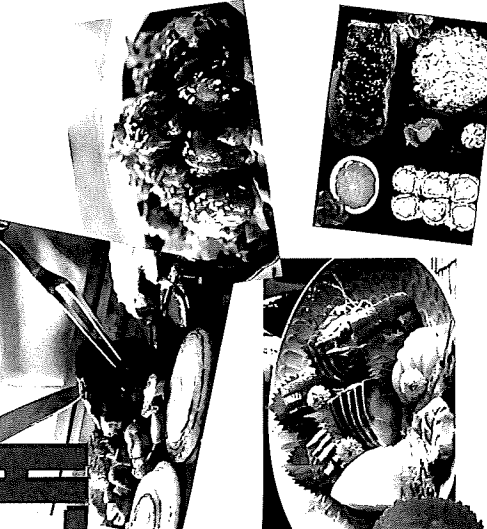
(Mon. - Sat. 11:00am - 2:30pm)
Served w. Miso Soup or House Salad

PICK 2
\$12.95

PICK 3
\$16.95

- R.1. AVOCADO ROLL
- R.2. SHITAKE ROLL (Japanese Mushroom)
- R.3. CUCUMBER ROLL
- R.4. SWEET POTATO ROLL
- R.5. SHRIMP ROLL
- R.6. CRAB STICK ROLL
- R.7. TUNA ROLL
- R.8. SALMON ROLL
- R.9. YELLOWTAIL W. SCALLOP ROLL
- R.10. CALIFORNIA ROLL (Shrimp, cucumber, lettuce & spicy mayo)
- R.11. BOSTON ROLL (Crispy salmon skin, cucumber w. eel sauce)
- R.12. NEW YORK ROLL (MIX VEGGIE ROLL Seaweed, cucumber & avocado)
- R.13. MIX VEGGIE ROLL (Eel, cucumber & avocado)
- R.14. EEL ROLL (Eel, cucumber & avocado)
- R.15. SEA CHICKEN ROLL (Cooked tuna, cucumber, avocado w. eel sauce)
- R.16. ALASKAN ROLL (Salmon, avocado, cucumber)
- R.17. HOLLYWOOD ROLL (Crabmeat, cream cheese, cucumber & avocado)
- R.18. PHILLY ROLL (Smoked salmon, cream cheese, avocado)
- R.19. SPICY TUNA ROLL
- R.20. SPICY SALMON ROLL
- R.21. SPICY YELLOWTAIL ROLL
- R.22. CHICKEN TEMPURA ROLL (Crunchy chicken, cucumber w. eel sauce)
- R.23. SHRIMP TEMPURA ROLL (Crunchy shrimp, cucumber w. eel sauce)
- R.24. FISH TEMPURA ROLL (Crunchy fish, cucumber w. eel sauce)

*Sushi Made w. Raw Fish
Steak order under-cooked is served only upon request
Consumer Advisory: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals w. certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.



(Mon. - Sat. 11:00 am - 2:30 pm)
Dinner Served All Day on Sunday & Holidays

HIBACHI LUNCH

Served w. Onion Soup or Salad, Assorted Vegetables and Fried Rice

- H1. HIBACHI CHICKEN 13.95
- H2. HIBACHI SHRIMP 14.50
- H3. HIBACHI SALMON 14.95
- H4. HIBACHI STEAK * 14.95
- H5. FILET MIGNON * 17.95
- H6. HIBACHI SCALLOP 15.50
- H7. SUKIYAKI STEAK 14.95
- H8. STEAK * & SHRIMP 18.95
- H9. STEAK * & CHICKEN 18.95
- H10. CHICKEN & SHRIMP 18.95

SUSHI LUNCH SPECIAL

Served w. Miso Soup or House Salad

- SUSHI LUNCH 13.95 (5 pcs of assorted sushi and a California roll)
- SASHIMI LUNCH 15.95 (7 pcs of assorted sashimi and a California roll)
- SUSHI AND SASHIMI 17.95 (4 pcs of assorted sushi, 4 pcs of assorted sashimi and a California roll)

LUNCH BENTO

BOXES

Served w. Onion Soup or Salad & Fried Rice
Includes 2 Sides, Choice of:
2 pcs Ramen, 2 pcs Gyoz, 1 pc Spring Roll, 4 pcs California Tempura Vegetable

- B.1. CHICKEN TERIYAKI 14.50
- B.2. BEEF TERIYAKI * 14.95
- B.3. SALMON TERIYAKI 14.95
- B.4. SHRIMP & VEG. TEMPURA 14.95
- B.5. CHICKEN & VEG. TEMPURA 14.95

DESSERT LIST AVAILABLE UPON REQUESTED

CHI GRILL

ER ENTREES

CHICKEN & SHRIMP	37.95
LOBSTER	46.95
FILET MIGNON *	39.95
CHICKEN & SHRIMP	48.95
LOBSTER & SHRIMP	48.95
FILET MIGNON *	48.95

KIDS MENU

(12 & Under) Served w. Fried Rice, Onion Soup or Salad

HIBACHI CHICKEN	13.95
HIBACHI STEAK *	14.95
HIBACHI FILET MIGNON *	16.95
HIBACHI SHRIMP	14.95
CHICKEN NUGGET & FRENCH FRIES (no rice, soup & salad)	7.95

ADDITIONAL

CHICKEN	28.95
SHRIMP	30.95
LOBSTER	29.45
FILET MIGNON *	32.95
CHICKEN	32.95
SHRIMP	33.95
LOBSTER	34.95
FILET MIGNON *	32.95
CHICKEN	39.95
SHRIMP	4.25
WHITE RICE	2.95
NOODLE	4.95
VEGETABLE	5.50
CHICKEN	7.95
STEAK *	9.95
SCALLOPS	10.95
SHRIMP	10.75
LOBSTER	17.75
FILET MIGNON *	12.95
SALMON	9.95

Sumo

Japanese Steakhouse & Sushi Bar

WWW.SUMOMADISON.COM

AUTHENTIC JAPANESE SUSHI.
HIBACHI GRILL & LOUNGE

608 661 5533
FAX: 608 204 9922

1745 PARKSIDE DR
MADISON WI 53704
(FORMERLY HOMETOWN BUFFET)

BUSINESS HOUR:
MONDAY CLOSED
TUE-THU: 11:00AM - 2:30PM
4:30PM - 9:00PM
FRIDAY & SATURDAY:
11:00AM - 9:30PM
SUNDAY: 11:00AM - 9:00PM

SPECIAL CATERING, PARTY, KIDS MENU.
GIFT CERTIFICATE AVAILABLE

DESIGNED AND PRINTED BY ARTLINK ADVERTISING 212.22.5868 / NY22

KITCHEN ENTREES

Served w/ Onion Soup, Salad & White Rice (\$1.5 Extra for Fried Rice)

- K1. **SUMO DELUXE** 22.95
Choice of meat: Chicken, Beef, Shrimp or Scallop with coconut milk, potatoes, onion, bell pepper, carrots, pineapple and fresh basil, topped with cashew nuts
- K6. **CURRIES** 19.95
Choice of meat: Chicken, Beef, Shrimp or Scallop with coconut milk, potatoes, onion, bell pepper, carrots, pineapple and fresh basil, topped with cashew nuts
- K7. **SUMO COMBINATION FRIED RICE** 17.95



JAPANESE NOODLES

- W. Udon (Thick) Noodles, (Soba By Request), Served w/ House Salad
- SHRIMP OR BEEF RAMEN** 15.95
Japanese noodle soup, little spicy
- SHRIMP TEMPURA** 17.95
Noodle soup w/ fish cake, veggies & shrimp tempura on top
- CHICKEN YAKI** 15.95
Sliced chicken w/ stir fried noodles
- UDON OR SOBA** 18.95
Assorted seafood w/ stir fried noodles
- STEAK YAKI** 17.95
Sliced steak w/ stir fried noodles



SIGNATURE ROLL



Rolls

- SRI. **FANCY RAINBOW** 18.50
Salmon, tuna, cucumber, imitation crab, red snapper, avocado & four different colors of tobiko w/ dill, mayo & wasabi mayo
- SRI2. **CRAWFISH ROLL** 15.50
Light spicy crawfish, crabmeat, avocado, cucumber & tobiko wrapped w/ special soy paper & spicy mayo
- SRI3. **BLACK DRAGON ROLL** 15.50
Crabmeat, crunchy & spicy mayo inside topped w/ eel, avocado, scallion, eel sauce & sesame seed
- SRI4. **BLUE CRAB ROLL** 18.50
Shrimp tempura, crabmeat, avocado w/ real blue crabmeat, crunchy eel sauce & spicy mayo
- SRI5. **SUNNY ROLL** 16.50
Tuna, crabmeat, avocado, cucumber, tobiko, cream cheese wrapped in special soy paper w/ mayo & wasabi mayo
- SRI6. **GREEN RIVER** 16.50
Shrimp tempura, eel & cucumber topped w/ spicy crabmeat in special soy paper w/ mayo, wasabi mayo & eel sauce
- SRI7. **SOUTHERN CALIFORNIA ROLL** 15.50
Crabmeat, tobiko topped w/ spicy mayo, wasabi mayo & sesame seed
- SRI8. **HAWAII ROLL** 16.50
Shrimp tempura, avocado, cream cheese, pineapple wrapped w/ soy paper w/ sweet chili sauce
- SRI9. **YUMMY ROLL** 16.50
Sweet potato, cream cheese, avocado w/ soy paper topped w/ crabmeat, crunchy eel sauce & spicy mayo

ROLLS (MAKI)

- R1. **CUCUMBER ROLL** 5.25
- R2. **AVOCADO ROLL** 5.45
- R3. **SHITAKE ROLL** 5.25
(Japanese Mushroom)
- R4. **SWEET POTATO ROLL** 6.95
- R5. **CRAB STICK ROLL** 5.45
- R6. **SHRIMP ROLL** 7.45
- R7. **TUNA ROLL** 7.95
- R8. **SALMON ROLL** 7.45
- R9. **YELLOWTAIL ROLL** 7.45
- R10. **SCALLION ROLL** 7.45
Crabmeat, cucumber, mayo, avocado & sesame seeds
- R11. **BOSTON ROLL** 7.95
Shrimp, cucumber, lettuce & spicy mayo
- R12. **NEW YORK ROLL** 7.95
Crispy salmon skin, cucumber w/ eel sauce
- R13. **MIX VEGGIE ROLL** 7.45
Seaweed, cucumber & avocado
- R14. **SEA CHICKEN ROLL** 8.45
Cooked tuna, cucumber, avocado w/ eel sauce
- R15. **EEL ROLL** 8.45
Eel, cucumber & avocado
- R16. **HOLLYWOOD ROLL** 8.45
Crabmeat, cream cheese, cucumber & avocado
- R17. **PHILLY ROLL** 8.45
Sliced salmon, cream cheese, avocado
- R18. **ALASKAN ROLL** 7.95
Salmon, avocado, cucumber
- R19. **SPICY TUNA ROLL** 8.45
- R20. **SPICY SALMON ROLL** 8.45
- R21. **SPICY YELLOWTAIL ROLL** 8.45
- R22. **SHRIMP TEMPURA ROLL** 8.45
Crunchy shrimp, cucumber w/ eel sauce
- R23. **FISH TEMPURA ROLL** 8.75
Crunchy fish, cucumber w/ eel sauce
- R24. **CHICKEN TEMPURA ROLL** 8.45
Crunchy chicken, cucumber w/ eel sauce

SUSHI ENTREE

- SUSHI DELUXE 25.95
9 pieces mixed sushi by chef's choice & 1 California roll
- SASHIMI DELUXE 29.95
15 pieces assorted sliced fish & California roll
- CHIRASHI 27.95
Sushi rice topped w/ 12 pieces assorted sliced fish fillets
- AMERICAN COMBO 29.95
1 California, 1 shrimp tempura roll, 1 super crunchy roll
- RAINBOW COMBO 30.95
2 pieces of tuna, 2 pieces of salmon, 2 pieces of snapper & 1 rainbow roll
- TUNA DELUXE 29.95
2 pieces of yellow fin tuna, 2 pieces of white tuna albacore, 2 pieces of super white tuna & 1 crazy tuna roll
- SUSHI & SASHIMI COMBO FOR 2 59.95
10 pieces sashimi, 15 pieces sushi & 1 spicy tuna roll
- SUMO BOAT A 79.95
16 pcs sashimi, 12 pcs sushi & 2 chef's special rolls
- SUMO BOAT B 95.95
20 pcs sashimi, 16 pcs sushi & 3 chef's special rolls



APPETIZER

- A1. **CRAB RANGOON** 6.95
(Cooked Appetizers)
- A2. **COCONUT SHRIMP** 10.95
Deep fried Japanese vegetable spring rolls
- A3. **CHICKEN ON A STICK** 7.95
- A4. **HARUMAKI** 5.95
Deep fried Japanese vegetable spring rolls
- A5. **CHICKEN LETTUCE WRAP** 9.50
With seaweed, chicken, mushrooms, green onions, red bell pepper and lettuce dressing, served with crunchy rice noodles w/ crispy lettuce wrap
- A6. **GYOZA** 7.45
Japanese pan fried pork dumplings
- A7. **EDAMAME** 6.95
Cooked green soybeans w/ salt
- A8. **SHRIMP SHUMAI** 6.95
Japanese steamed shrimp dumplings
- A9. **FRIED SCALLOP** 9.95
Crispy butter fried scallops
- A10. **VEGETABLE TEMPURA** 7.95
Assorted vegetables crispy battered fried
- A11. **SHRIMP OR CHICKEN TEMPURA** 9.95
Battered shrimp or Chicken w/ Veg.
- A12. **SOFT SHELL CRAB** 10.50
Deep fried soft shell crab served w/ sweet sauce
- A13. **GRILLED SQUID** 11.50
Grilled fresh squid brushed with Japanese spicy mayo sauce

SUSHI OR SASHIMI

- A.L.A. Corte
- S1. **TUNA** 6.95 9.50
Nigiri (2 pcs) Sashimi (1 pc)
- S2. **ALBACORE TUNA** 6.95 9.50
- S3. **WHITE TUNA** 6.95 9.50
- S4. **SALMON** 6.50 9.50
- S5. **YELLOWTAIL** 6.95 9.50
- S6. **SCALLOP** 8.50 10.50
- S7. **RED SNAPPER** 6.50 9.50
- S8. **SMOKED SALMON** 7.55 9.95
- S9. **SQUID** 7.55 9.95
- S10. **FLYING FISH ROE** 7.95 10.50
- S11. **SALMON ROE (IKURA)** 7.95 10.50
- S12. **EEL** 6.95 9.95
- S13. **MACKEREL** 6.95 9.50
- S14. **OCTOPUS** 6.95 9.50
- S15. **BEAN CURD** 6.50 8.50
- S16. **EGG CUSTARD** 6.50 8.50
- S17. **SHRIMP** 6.50 8.50
- S18. **CRAB STICK** 5.50 6.95
- S19. **RAW SHRIMP** 8.50 11.50

SALADS

- 3.95
- 3.95
- 9.95
- 4.50
- 5.95
- 8.45
- 10.95

DESSERTS

- 9.95
- 9.95
- 9.95
- 11.95
- 9.95

made in Reno Fish or undercooked, is served only upon request or advisory. Thoroughly cooking foods of animal origin, such as beef, lamb, pork, poultry or shellfish, reduces the risk of foodborne illness. This is a certain health condition may be at higher risk if these foods are undercooked. Consult your physician or public health official for information.