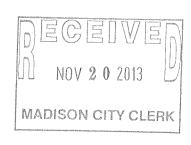
Proposed Plan for Conditional Liquor License VIP Japanese & Chinese Restaurant, LLC



This information is provided to you by the VIP Japanese & Chinese Restaurant, LLC. This letter contains information about the business, and proposals to facilitate approval of the liquor license application now pending.

RESTAURANT OWNERS

VIP Japanese & Chinese Restaurant, LLC is requesting permission to serve alcohol. The members of the LLC are:

- 1. "Erik" Rong Bin Zheng. He currently owns and runs the Super VIP Chinese Restaurant in Lakewood, NJ. His father owned that restaurant for 20 + years, and now Erik has taken over since 2010. While his father operated it, Erik was also working there and learning all aspects of the business. Erik also owned a Chinese seafood buffet restaurant in Madison called OYSY, which was located on East Washington Ave. between 2009 and 2011. I understand that OYSY had a license to sell beer, and had no problems with violations or police calls.
- 2. Xiu Feng Zheng. She currently runs Sake House in Beaver Dam and Watertown. I have personally spoken with Joe Heimsch, the Watertown Building Inspector and Linda Carney, Deputy City Clerk for Beaver Dam. Each of the Sake House Restaurants has a liquor license, and in each case, they report the Sake House has no violations, presents no problems for the community, and is quite a valued establishment in the respective communities. Xiu Feng reports that she has completed a Wisconsin food safety course in 2012, has a Wisconsin seller and server's certificate, and also has similar from the state of New York. In New York, she worked at numerous restaurants learning the business. Her "father-in-law" owns a restaurant in Chinatown, New York.
- 3. Cheng Zheng. His father currently owns a business in Madison, WI known as "Asian Kitchen" located at 449 State St. Mr. Zheng learned the restaurant business working at the family business. He also co-operated the OYSY chinese seafood buffet restaurant with Erik Zheng. Although the owners share the same last name, they are not related.

RECENT HISTORY OF PREMISES

Previous taverns/establishments that operated at this location were not able to maintain their liquor license. The most immediate previous tenant at this location was "Little Manhattan." That place had a very different business model than VIP. Little Manhattan's promoted the 10-15 pool tables that took up most of the main area. Playing pool goes along with alcohol consumption, and there was also a large bar to accommodate this. Another focus was on private karaoke rooms, which could accommodate small parties, and were closed off from the main area by walls and doors. Alcohol was reportedly being served in these rooms. A music system would play loud dance music, and there was a small dance floor area. It was observed that D.J.'s would periodically come in to provide some entertainment. Food was offered, but the dining area was small, and it was not the focus of the business. An article in the Wisconsin State Journal stated "The new Little Manhattan & Karaoke club on Odana Road doesn't mention food in its name. And that's a good thing since food is clearly an afterthought."

Little Manhattan ran into problems on numerous fronts. Some trouble was associated with "private parties," whereby certain disreputable people would rent the premises and take control out of the hands of the owners, creating a chaotic environment. Too many customers were allowed in, there was insufficient security, many unmonitored private areas, entertainment was brought in, and they were open in the early morning hours. The owners attempted to address the problems somewhat; they added surveillance cameras, windows to the private areas, but ultimately did not abide by all the conditions it agreed to. Even if they had done more, it would have taken a huge effort to avoid problems because of weakness in the business model itself: it was entertainment based, alcohol based, and operated as a tavern.

VIP BUSINESS MODEL

VIP Japanese & Chinese Cuisine is a restaurant, not a tavern. The building re construction itself testifies to that fact. Upon visiting the premises, Capt. Wahl, and Alderman Clear seemed impressed by the space and fixtures devoted to the over sized kitchen facilities. Although still under construction, it appears the kitchen area takes up roughly 40% of the premises. It promises to be well equipped, with wall to wall food preparation equipment being currently installed. A large kitchen staff of 8-10 people is anticipated.

In the middle of the dining area will be an impressive sushi bar with about 20 seats. A specialty chef will produce made to order sushi in front of the customer. No alcohol will be served from this area. The alcohol bar is less than half the size of the sushi bar, and is backed in a corner of the dining area, with approximately half the seating of the sushi bar.

The overall layout gives the customer area a very open feeling. There is a "separate" dining area close to the kitchen to accommodate parties, the boundary marked out by a three and a half foot dividing wall. The entire party room is readily visible from the rest of the dining area. There are also a few Japanese style dining areas, where customers will sit on floor level at a low table. This area will have several tables and will not have a door, and thus visibility from the main dining area is maintained. An estimated dining room staff of around 8-10 people (hostess, wait staff, bus staff) will be able to monitor activity on a continual basis.

A lot of care is being taken to create a special atmosphere to make dining an experience. The entire place is designed and re constructed from scratch. New floors, walls, and ceilings have charming design features and expensive materials are used throughout, such as stone and ceramic tile. Beautiful Asian accents are to be added throughout. A large water feature, which will be similar to a waterfall or fountain is being added.

Xiu Feng Zheng is operating two successful restaurants called Sake House. The Beaver Dam location has an associated website at www.sakehousewi.com. The Watertown location has a facebook page at www.facebook.com/sakehousewatertown Each of these places demonstrates the business model is based on food.

SIMILAR BUSINESSES IN VICINITY

VIP is located at 6718 Odana Rd. Saigon Noodle is at 6754 Odana Rd and serves beer and wine; their application claims 85% of gross sales is food. Sa-Bai Thong is at 6802 Odana, and serves beer, liquor and wine; their application claims 90% of gross sales is from food. Ginza Of Tokyo is a Japanese hibachi restaurant located at 6734 Odana, and serves beer and liquor; they claim 80% of gross sales is food. Maharaja Restaurant is across the street at 6713 Odana and serves mid priced Indian cuisine; their renewal form indicates they serve beer and liquor, with 90% of gross sales attributed to food.

PROPOSED CONDITIONS

Alderman Mark Clear has submitted a written statement opposing approval of the liquor license. One of Alderman Clear's main objection is "there appears to be something about the environment or the building" that has created past problems. As a counterpoint, it should be pointed out that there are several successful restaurants in that immediate area, which seems to be problem free, referred to above. VIP's concept is similar to those, in that it will be a food based business, focusing on ethnic fare, in about the same price range. Instead of attracting a "hip hop" crowd as the previous businesses did, VIP will cater to an entirely opposite demographic. Significantly, Alderman Clear has expressed NO problem with anything specific related to the VIP business model, the neighborhood, or the people involved.

Alderman Clear suggests opening the restaurant without an alcohol license to demonstrate that the establishment can be operated safely. But nobody is seriously doubting the safety of the food aspect of the business. The operators already have ample experience running a restaurant (even with alcohol served) with no problem. It is the alcohol aspect at this particular location that is fueling fear. Therefore a demonstration of safety in the food aspect seems to be not relevant, and can never provide the wished for assurance. The assurance is in the experience of the operators, in the business model, the features of the remodeled space, the success of similar businesses in the neighborhood and the demographic of the customer base.

Captain Vic Wahl was invited by VIP to view the premises, and offer recommendations that, if implemented, would garner the support of the Madison Police Dept. Captain Wahl, along with Alderman Clear, met two of the owners, Cheng Zheng and Xiu Feng Zheng. Everyone toured the premises, and heard an informal presentation detailing the business model of VIP. At the end of the meeting, Captain Wahl made the following recommendations to ensure that the business would not repeat the problems that have arisen in the past:

1. Have a reasonable closing time as a condition of the license. Captain Wahl agreed that 10 pm or 10:30 pm would be reasonable. The current application has a proposed closing time of 10 pm, which approximates the ordinary business hours Sake House restaurants in Beaver Dam and Watertown adhere to. I am not aware that either Sake House has any requirement to close at that time, it is rather due to the business model of promoting the food as the main draw, and that's around the time the kitchens close. Making the closing time a condition of the license itself makes it enforceable. The verifiable history of positive business practices of each owner at other similar business establishments should give a

reasonable level of confidence. I propose a 10 pm last call and 10:30 pm closing time be made a condition of the license, to allow the kitchen and serving to close around 10:00 and give time for customers to pay and leave.

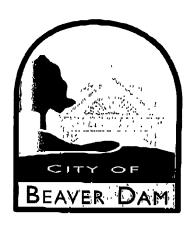
- 2. No entertainment. VIP also has no hesitation to make this a condition of the license. As in the Sake House Restaurants, there is no plan for any entertainment whatsoever, such as any jukebox, karaoke, dancing, outside entertainment or the like.
- 3. No private parties. VIP has no objection with making this a condition of the license.
- 4. No deviation from the submitted floor plan. VIP has no objection with making this a condition of the license. The main feature of the restaurant is a large sushi bar that takes up most of the main dining area. It is permanently installed, and will not be possible to move.

Captain Wahl was asked about surveillance cameras, additional lighting, security patrols. He indicated that these would not be necessary in his opinion.

VIP is requesting that it be granted a liquor license with the above conditions.

Respectfully Submitted this 19th day of November, 2013.

Steven M. Cohen Attorney For VIP



Linda Carney
Deputy City Clerk
205 South Lincoln Avenue
Beaver Dam, Wisconsin 53916

Phone: (920) 356-2545

November 8, 2013

To Whom it May Concern:

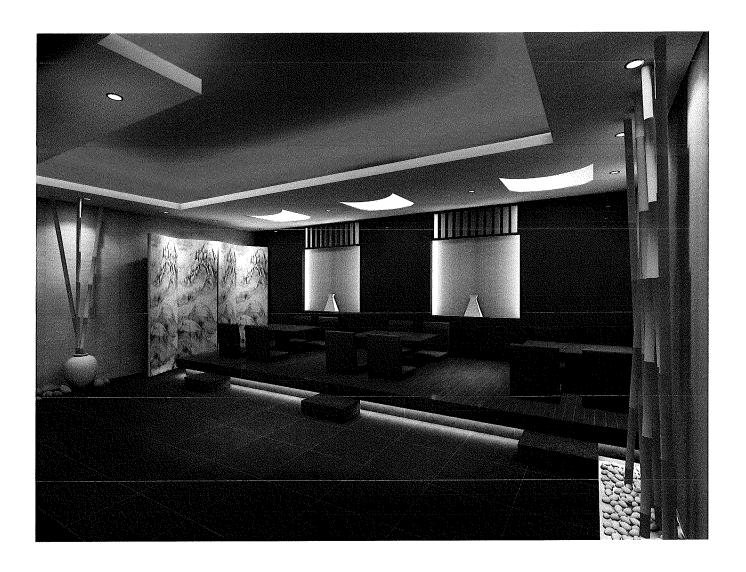
Xiu Feng Zheng (Sammy) currently holds a liquor license in the City of Beaver Dam (Sake House – 820 Park Avenue). After speaking with the Chief of Police, Ron Smith; the Sake House has no past or pending violations against their license.

If you have any questions, I can be reached at the number above.

Sincerely,

Linda Carney
Deputy City Clerk

Firda Carrey



Artist design, UIP
- Japanese Seating



Artist design, UIP
- sushi bar



Artist design, UIP
-water feature , tables



fart of diring area under construction



1/2 of Kitchen, under Construction



Part of water feature, under construction

Sake House Restaurant, Beaver Dam, WI 53916

Soup



Clear Soup

More

Special Roll



King Roll Dragon Roll Spider Roll Rainbow Roll

More

Appetizer



Edamame Age Tofu Shrimp Tempura Vegetable Tempura

More

Address & Hours

820 Park Ave, Suite H, Beaver Dam, WI 53916

Tel.: (920) 219-9995 Fax: (920) 219-9996

Open Hours:

Mon.-Thurs.: 11:00 am - 10:00 pm Fri. & Sat.: 11:00 am - 10:30 pm Sun.: 12:00 noon - 10:00 pm

Gift Certificate Available









Call Us Order

Get to Know Us

Welcome To Sake House Japanese Restaurant, located at 820 Park Ave, Suite H, Beaver Dam, WI 53916.

Our restaurant offers a wide array of authentic

Japanese dishes, such as Edamame, Shrimp Tempura, Age Tofu, Cucumber Roll.

Try our food and service today. Come in for a Japanese Lunch Special or during evenings for a delicious Japanese dinner. You can also call us order your favorite Japanese food for take out or catering. Our goal at Sake House Japanese Restaurant is to provide an unforgettable dining experience for all our patrons.

Birthday Diner

Come and join us on your birthday and receive a free Ice Cream Dessert!

Customer Reviews

aaaaa

We're regulars. The food is excellent and beautifully prepared. My husband loves the sushi and I love the special rolls. Much of the fish is cooked in the rolls so try them if you're squeamish about raw fish. The staff is super friendly and helpful too.

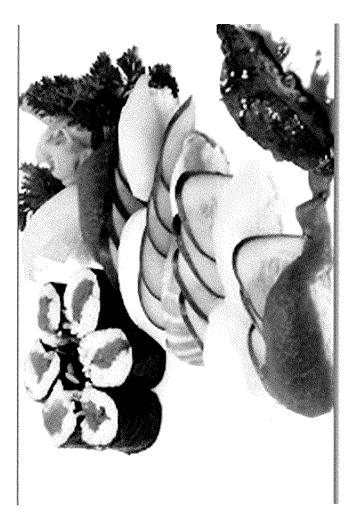
CUSTOMER: KEN AND MARY BETH

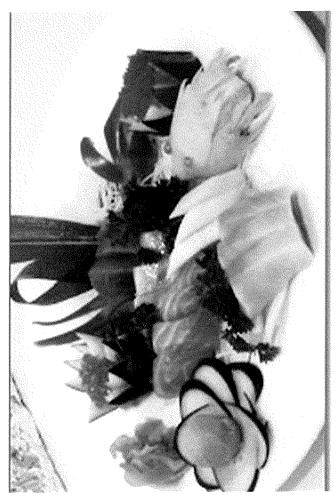
oeeee

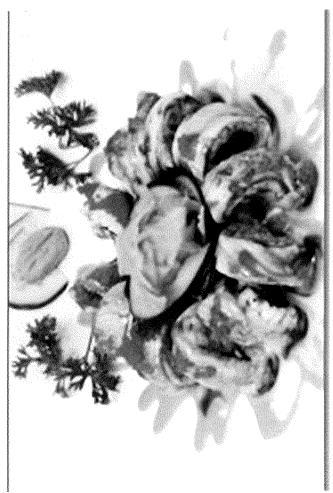
Food is outstanding......a well received restaurant in the Beaver Dam area. Park Village Shopping Center is honored to have them in their family!!

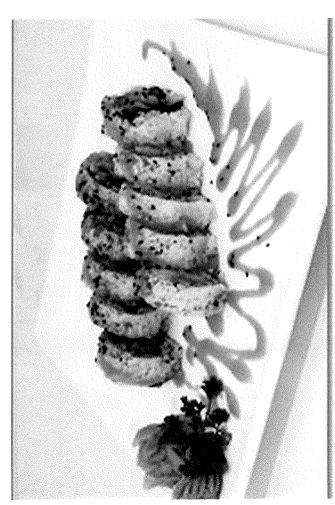
CUSTOMER: DIANA OGLE

write review









Sake house



Sake house

Like

252 likes · 39 talking about this · 525 were here

Sushi Restaurant 1506 s church st, Watertown, Wisconsin 53094 (920) 390-4242

252

About - Suggest an Edit

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Photo / Video

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Type a friend's name...



Jessica Tnr



Aileen Henry

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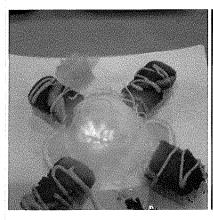


Tracey Wood

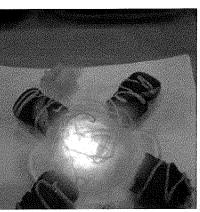


Sake house November 15

Our new special sushi roll:(fancy tuna):!



Like ' Comment ' Share



Recent Posts by Others on Sake house



Becky Coraggio

Does this place do

Does this place do that thing where coc October 16 at 4:53pm



Bethany Anderson Martin
Will be in Watertown tomorrow. Anyone

9 · September 28 at 7:52pm



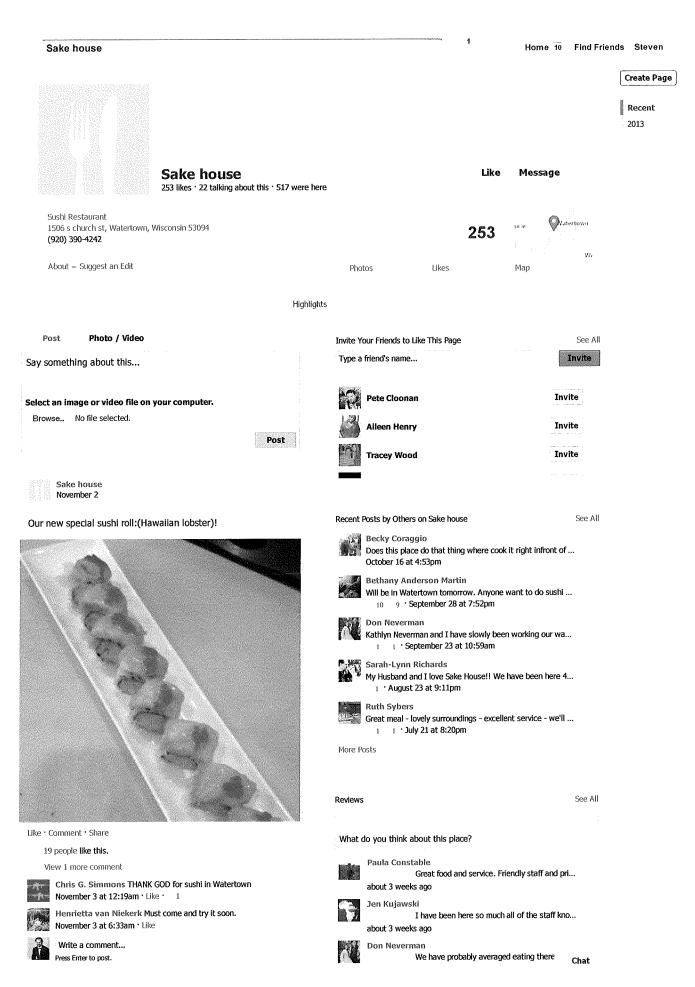
Don Neverman

Kathlyn Neverman and I have slowly be

1 1 September 23 at 10:59am



Chat (1)





Sake add beer!



Like · Comment · Share

7 people like this.



Sarah Wolf Sake bombs! July 11 at 8:30pm · Like



Sake house Yes we do have sake bombs!ye..... July 12 at 1:45am via mobile · Like · 1



Write a comment... Press Enter to post.



Sunshine roll



Like · Comment · Share

12



about 2 months ago



Janet Parks Schmidt Fantastic food, great wait staff. We will be b... about 5 months ago



Sake house July 10

Crab Rangoon!



Like • Comment • Share

12 2



Sake house July 7

We are now serving the sake, beers(included Japanese beers), and wines!



Like · Comment · Share

11 6

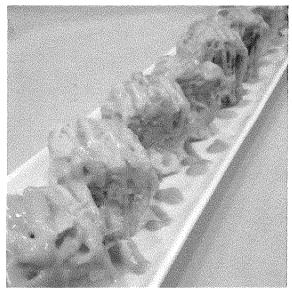


3

Sake house June 20

Lady gaga

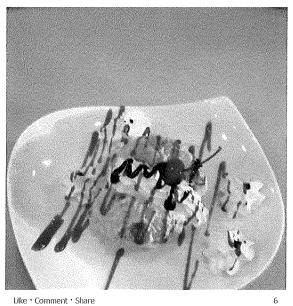
Lady gaga



Like · Comment · Share

Sake house June 19

Fried ice cream, yummy



Like · Comment · Share

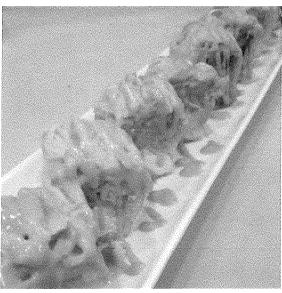
Sake house June 13

Like • Comment • Share

3 5

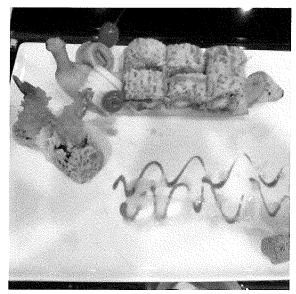
Sake house June 20

Lady gaga

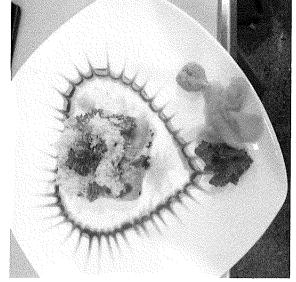


 $\text{Like} \cdot \text{Comment} \cdot \text{Share}$

Sake house June 16





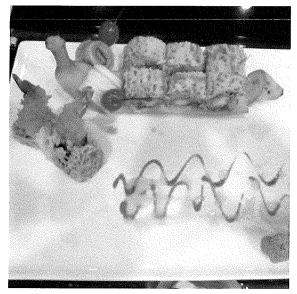


Like · Comment · Share

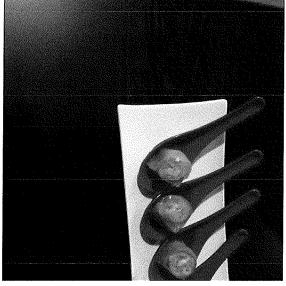
Sake house June 13



Sake house June 12



Like · Comment · Share



Like · Comment · Share





Sake house June 7



Sake house June 7







Like · Comment · Share

Sake house June 6

14.25

14.95 15.95 15.25

14.95

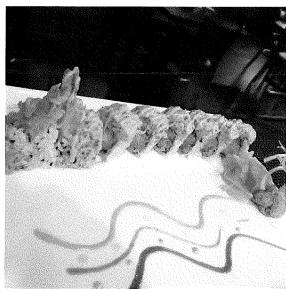
15.25 17.95

> 18.95 45.91

> > 3



Our special roll "fried crakeer roll"



Like · Comment · Share



Sake house

We are opening now!

June 6 via mobile

Like · Comment · Share

Sushi Bar Combo C1 Spley Fall Combine you you any release C2 Sunta Regular C2. Statement of colderate and Far and of colderate and Far a Teriyaki Entrees

Chicken Teriyaki
String Teriyaki
String Teriyaki
New York Steak Teriyaki
Scallop Teriyaki CG. Sake Don * posednen e saki ektorisa 5. Scallop Terryaki

Bento Box

Nord-set Son Ledu & Fred Kor

11 V Ladoresk Bill and Spring Poll (1)

Vegetable Terryaki Bento

Chicken Terryaki Bento

Shrimp Terryaki Bento

Salmon Terryaki Bento C7. Sushi Deluxa
* po mili o tora reli

C8. Sashimi Deluxe

D paró white ricces the mile 9.99 10.99 12.99 C9. Sushi & Sashimi For One 3 persekt 3 persekted o tenarell C10. Regular Party Platter

Like · Comment · Share

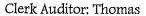
Sake house Sake h June 6



 ${\it Like \cdot Comment \cdot Share}$

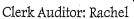
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De	eadline: Filed in Clerk's Office by 4 p.m. Monday April 15 or postmarked by April 15
O	n-Premises Consumption: 🖾 Class B Beer 🛘 Class B Liquor 🛱 Class C Wine
0	ff-Premises Consumption: □ Class A Beer □ Class A Liquor
1.	Name of Sole Proprietor, Partnership, Corporation or LLC
2.	Trade Name (doing business as) Restaurant
	Licensed Address 6754 Odana Rd Madison W153
	State Seller's Permit
5.	Federal Employer Identification Number (FEIN) 92-0189991
	Do you understand that you must purchase alcohol beverages only from Wisconsin wholesalers, breweries, and brewpubs? ☐ Yes ☐ No
7.	Do you understand that alcohol invoices must be kept at the licensed premises for two years from the date of invoice and made available for inspection by law enforcement? Yes D No
	Since filing of last application, has the named licensee or any other person affiliated with this license (partner, member, officer, director, manager or liquor/beer agent) been convicted of any offenses (excluding traffic offenses not related to alcohol) for violation of any federal laws, Wisconsin laws, any laws of other states, or ordinances of any county or municipality? □ Yes (If yes, complete convictions supplement) □ No
	Are any charges for any offenses presently pending (excluding traffic offenses not related to alcohol) against the named licensee or any other persons affiliated with this license (partner, member, officer, director, manager or liquor/beer agent)? □ Yes (If yes, complete pending charges supplement)
	Was the profit or loss from the sale of alcohol beverages for the previous year reported on the Wisconsin Income or Franchise Tax return of the licensee? ☐ Yes ☐ No ☐ Taxes are not filed yet, but they will include this profit/loss when filed
11.	Areas where alcohol beverages are sold/permitted, including outdoor seating, if applicable.
	Dianing area only
12.	Areas where alcoholic beverages are stored Aonage a com.
13.	Class B establishments: estimated percentage of gross sales for liquor/beer vs. food business

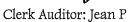




С	n-Premises Consumption: 더 Class B Beer 면 Class B Liquor 면 Class C Wine
0	ff-Premises Consumption: □ Class A Beer □ Class A Liquor
	Name of Sole Proprietor, Partnership, Corporation or LLC SA BAI THONG WEST, LLC
	Trade Name (doing business as) SA BAS THONG Licensed Address 6802 Odana Road Madison, WI 53719
	State Seller's Permit 4 5 6 - 0 0 0 0 1 2 9 3 8 6 - 0 2 Federal Employer Identification Number (FEIN) 39 201 5900
	Do you understand that you must purchase alcohol beverages only from Wisconsin wholesalers, breweries, and brewpubs? ☐ Yes ☐ No
	Do you understand that alcohol invoices must be kept at the licensed premises for two years from the date of invoice and made available for inspection by law enforcement? ☐ Yes ☐ No
•	Since filing of last application, has the named licensee or any other person affiliated with this license (partner, member, officer, director, manager or liquor/beer agent) been convicted of any offenses (excluding traffic offenses not related to alcohol) for violation of any federal laws, Wisconsin laws, any laws of other states, or ordinances of any county or municipality? □ Yes (If yes, complete convictions supplement) □ No
	Are any charges for any offenses presently pending (excluding traffic offenses not related to alcohol) against the named licensee or any other persons affiliated with this license (partner, member, officer, director, manager or liquor/beer agent)? □ Yes (If yes, complete pending charges supplement) □ No
	Was the profit or loss from the sale of alcohol beverages for the previous year reported on the Wisconsin Income or Franchise Tax return of the licensee? ☐ Yes ☐ No ☐ Taxes are not filed yet, but they will include this profit/loss when filed
1.	Areas where alcohol beverages are sold/permitted, including outdoor seating, if applicable. Dinning room and out door seating where they have the fence around.
	Areas where alcoholic beverages are stored Kept in coolers and shelves in the pestaurant.



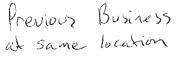
Dea	adline: Filed in Clerk's Office by 4 p.m. Monday April 15 or postmarked by April 15
On	-Premises Consumption: 図 Class B Beer 図 Class B Liquor □ Class C Wine
Off-	-Premises Consumption: □ Class A Beer □ Class A Liquor
	Name of Sole Proprietor, Partnership, Corporation or LLC BALBIR SINGH. + BALDEV. SINGH. BOLLA
	Frade Name (doing business as) MAHARAJA- RESTAURANT
3. L	icensed Address 6713. ODANA, ROAD. MADISON, WI 53719
4. S	State Seller's Permit <u>0 0 4 - 15 8 1 2 4 2 0 1</u>
5. F	Federal Employer Identification Number (FEIN) 39-1967 508
	Do you understand that you must purchase alcohol beverages only from Wisconsin wholesalers, preweries, and brewpubs? 図 Yes □ No
	Do you understand that alcohol invoices must be kept at the licensed premises for two years from the date of invoice and made available for inspection by law enforcement?
li: O V	Since filing of last application, has the named licensee or any other person affiliated with this cense (partner, member, officer, director, manager or liquor/beer agent) been convicted of any offenses (excluding traffic offenses not related to alcohol) for violation of any federal laws, Visconsin laws, any laws of other states, or ordinances of any county or municipality? I Yes (If yes, complete convictions supplement) No
a m	re any charges for any offenses presently pending (excluding traffic offenses not related to lcohol) against the named licensee or any other persons affiliated with this license (partner, nember, officer, director, manager or liquor/beer agent)? Yes (If yes, complete pending charges supplement) 以 No
V	Vas the profit or loss from the sale of alcohol beverages for the previous year reported on the Visconsin Income or Franchise Tax return of the licensee? ☑ Yes □ No □ Taxes are not filed yet, but they will include this profit/loss when filed
11.A	reas where alcohol beverages are sold/permitted, including outdoor seating, if applicable.
	IN THE RESTAURANT ONLY.
12.A	reas where alcoholic beverages are stored <u>BEHIND</u> THE BAR
 13. C	lass B establishments: estimated percentage of gross sales for liquor/beer vs. food business





De	eadline: Filed in Clerk's Office by 4 p.m. Monday April 15 or postmarked by April 15
С	n-Premises Consumption: ☑ Class B Beer ሺ Class B Liquor □ Class C Wine
С	off-Premises Consumption: □ Class A Beer □ Class A Liquor
1.	Name of Sole Proprietor, Partnership, Corporation or LLC GINZA OF TOKYO, Inc.
2.	Trade Name (doing business as) GINZA OF TOKYO
3.	Licensed Address 6734 ODANA RD. MADISON, WI. 53719
	State Seller's Permit 4 5 6 - 0 0 0 0 4 8 3 3 3 4 - 0 4
	Federal Employer Identification Number (FEIN) 39-1930988
	Do you understand that you must purchase alcohol beverages only from Wisconsin wholesalers, breweries, and brewpubs? ☐ Yes ☐ No
7.	Do you understand that alcohol invoices must be kept at the licensed premises for two years from the date of invoice and made available for inspection by law enforcement? ☐ Yes ☐ No
8.	Since filing of last application, has the named licensee or any other person affiliated with this license (partner, member, officer, director, manager or liquor/beer agent) been convicted of any offenses (excluding traffic offenses not related to alcohol) for violation of any federal laws, Wisconsin laws, any laws of other states, or ordinances of any county or municipality? Yes (If yes, complete convictions supplement)
9.	Are any charges for any offenses presently pending (excluding traffic offenses not related to alcohol) against the named licensee or any other persons affiliated with this license (partner, member, officer, director, manager or liquor/beer agent)? □ Yes (If yes, complete pending charges supplement)
10	.Was the profit or loss from the sale of alcohol beverages for the previous year reported on the Wisconsin Income or Franchise Tax return of the licensee? Yes □ No □ Taxes are not filed yet, but they will include this profit/loss when filed
11	Areas where alcohol beverages are sold/permitted, including outdoor seating, if applicable.
	6734 ODANA RD. MADISON, WI. 4560 SEFT. 8 HIBACHI TABLES
	G TEA ROOMS, I SUSHI BAR, I FULL BAR, TOTAL 120 Seating
12	Areas where alcoholic beverages are stored <u>STORASE R∞M NEXT TO MANAGER'S</u>
	OFFICE WITH LOCK.
13	.Class B establishments: estimated percentage of gross sales for liquor/beer vs. food business
	20 % Alcohol 80 % Food % Other





Food's fine, but it's not the focus at Little Manhattan Billiards & Karaoke Club



APRIL 01, 2012 10:00 AM • CHRIS MARTELL | WISCONSIN STATE JOURNAL | CMARTELL@MADISON.COM | 608, 253, 6179

The new Little Manhattan Billiards & Karaoke Club on Odana Road doesn't mention food in its name. And that's a good thing since food is clearly an afterthought.

It's also tricky to figure out how to obtain something to eat and drink. Two employees remained seated when we came in, and neither of them greeted us.

The young woman, who spoke almost no English, eventually pointed us to a cooler where bottled drinks were available and led us from a dark room with booming disco-type music and lighting into a lighter room with banquettes, tables and billiards tables and gave us menus.

The brief menu has 13 grilled items, 13 appetizers and six salads. Among the appetizers were scallion pancakes (\$4.25) that were flavorful and light, but they needed some sort of dipping sauce.

A seaweed salad (\$6.25) needed some bright, refreshing notes, and attempts to eat it with chopsticks were thwarted because it was served in long, gnarled strands.

The grilled ribeye (\$9.95) had a robust taste, but it was, as is usually the case with grilled ribeye, tough and chewy.

The strangest arrival was grilled Asian fish balls on sticks (\$5.75 for two skewers with four balls apiece). Each ball was different, though attempts to learn what types of fish they were failed. And one was truly a mystery meat. It didn't taste like any fish I know, and I'm fairly certain it was actually a ball of sausage. That said, the fish was fresh and delicious, and the whatever-it-was was good as well. While conversation with the server was minimal, food arrived promptly.

Most of the prices are reasonable, but \$6 for hot teas seems high, especially since domestic beers are \$3 and imports are \$4. As for desserts, think of the contents of trick-or-treat bags. At the bar you can buy little packages of things like M&Ms, Dove bars and other classics, as well as nuts. Ice cream, milk shakes and cookies are also available. And, if you're feeling musical, there are karaoke box rentals in small (up to four people), medium (up to eight), large (up to 12) and X-large (up to 25). A karaoke member program will be launched soon, with savings of up to 40 percent.

DINER'S SCORECARD

Restaurant: Little Manhattan Billiards & Karaoke Club

Location: 6718 Odana Rd.

Contact: www.mhtclub.com

Hours: 3 p.m. to 2 a.m. Tuesday through Sunday

Prices: Appetizers \$2 to \$5; salads and seafood \$7 to \$14; grilled food \$4 to \$10; desserts \$3 to \$10

Noise level: Loud

Credit cards: Accepted

Accessibility: Yes

Reservations: Accepted for X-large karaoke room.

Bottom line: Recommended for reasonably priced food while playing billiards or singing karaoke.



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City seeks to revoke liquor licenses at Little Manhattan on Odana Road

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ALRC subcommittee recommends stripping liquor license from Little Manhattan



A three-person subcommittee of the Alcohol License Review

Committee is unanimously recommending the city revoke liquor licenses at a troubled ... Read more

Months after grudgingly granting renewals, Madison is seeking to revoke liquor licenses at a troubled West Side bar.

In mid-June, despite concerns including a shooting, the city renewed but put extra conditions on beer and wine licenses for Little Manhattan, 6718 Odana Road.

But the bar continues to violate license conditions, a city complaint dated Aug. 14 alleges.

"It's not just concerns about safety, but concerns about violating the statutes," Assistant City Attorney Jennifer Zilavy

said.

Emalee Tse, Little Manhattan's agent, is set to appear before the city's Alcohol License Review Committee on Aug. 29. A three-person subcommittee will consider the complaint at a later date and recommend discipline to the full ALRC. The City Council makes the final decision.

Tse declined comment.

Police have found problems at Little Manhattan several times this year, the complaint says. On May 11, officers were dispatched there for a report of shots fired and found a woman in the bathroom with a gunshot wound to the leg and another woman with a superficial wound to her ankle. That morning, police were contacted about a man arriving at a Janesville hospital with a gunshot wound believed to have occurred at the establishment.

City officials met with Little Manhattan representatives on April 10 and June 6 to discuss safety concerns and, in the latter exchange, to review new conditions on the liquor licenses to allow renewal. The council approved renewal on June 12.

But on July 28, police said they found multiple violations of the license, including exceeding capacity, failure to use a counting device, having a DJ, allowing a private party, insufficient security, failure to monitor a parking lot and maintaining a disorderly house, the nine-page complaint says.

A police check then found alleged multiple license violations on Aug. 18, four days after the complaint was made, an incident report shows.

"It's very disappointing," said Ald. Mark Clear, 19th District, who represents the area and said the council had only grudgingly approved the renewals. "I'm looking forward to this establishment being closed."

Tags Little Manhattan, Liquor License, Jennifer Zilavy, Mark Clear, Alcohol License Review Committee, Emalee Tse