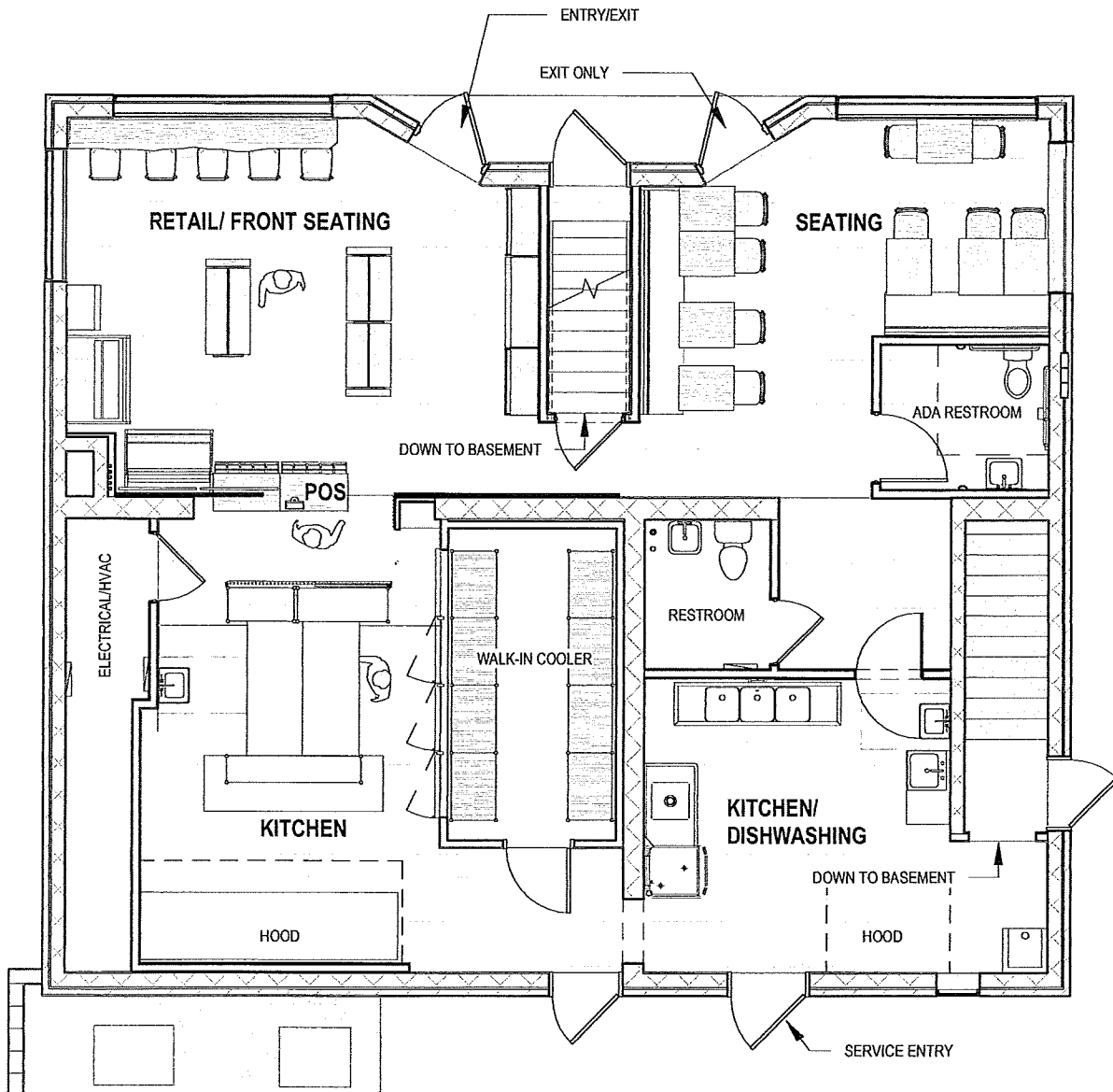
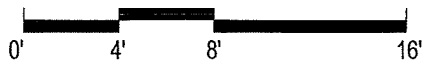


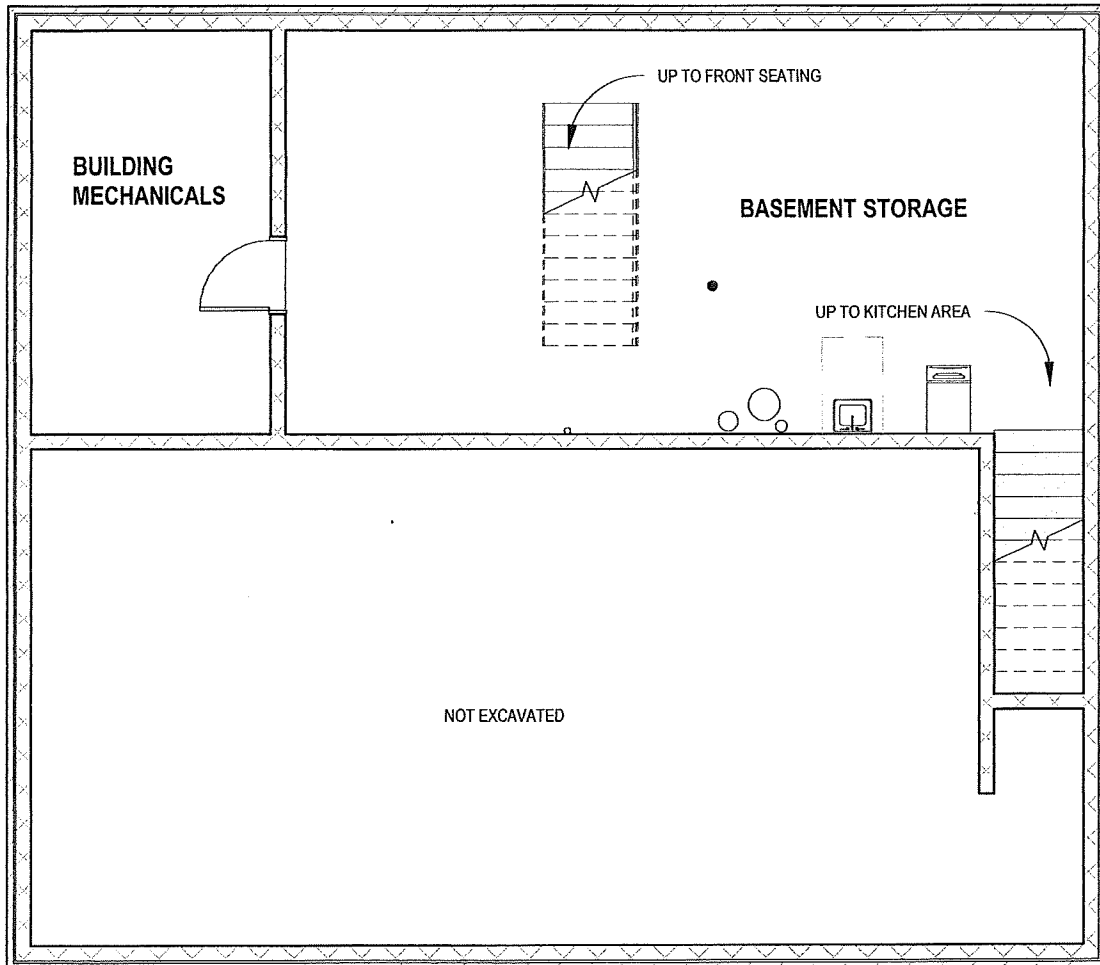
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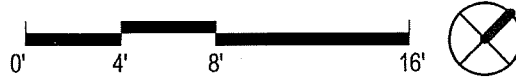


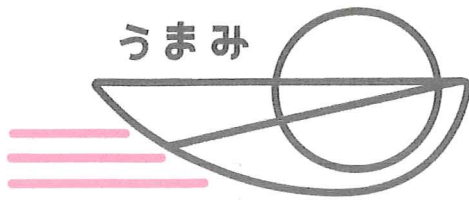
1 FIRST FLOOR PLAN
 1/8" = 1'-0"





1 **BASEMENT FLOOR PLAN- ALRC**
 1/8" = 1'-0"





umamiGo
ASIAN SPECIALTIES

MENU

APPETIZERS

- EDAMAME 5**
- MISO SOUP 3**
- SEAWEED SALAD 6**

POKE BOWLS

Choice of **WHITE RICE, MIXED GREENS** or **HALF RICE/HALF GREENS**

includes seaweed salad, edamame, cucumbers, sesame seeds, crispy wonton strips, fried shallots, poke sauce, wasabi aioli, unagi sauce

- SUSHI GRADE TUNA 13**
- SUSHI GRADE SALMON 13**
- CALIFORNIA 13**
- TOFU 12**
- SHRIMP TEMPURA 13**

DRINKS

- BUBBLE TEA 4**
- RAMUNE JAPANESE SODA 3**
- THAI ICED TEA 3**
- SPRECHER ROOT BEER 3**
- HOUSE ICED TEA 4**
- HOT TEA 3**
- SODA CAN 2**
- BOTTLED WATER 1.25**

RAMEN

includes soymilk dashi broth, housemade ramen noodles, flavor-infused egg, bamboo shoots, buttered corn, scallions

- PORK BELLY 13**
- CHASHIU PORK 13**
- BULGOGI BBQ BEEF 13**
- FRIED CHICKEN CHUNKS 13**
- SHRIMP TEMPURA 14**
- SMOKED TOFU 12**

ADD-ONS

- Pork Belly +3
- Chasiu Pork +3
- Bulgogi BBQ Beef+3
- Fried Chicken Chunks +3
- Shrimp Tempura +4
- Smoked Tofu +2
- Broccoli +1
- Garlic Bomb +1
- Spicy Bomb +1
- Extra Noodles +3
- Extra Broth +3
- Kimchi +1

BUILD YOUR OWN

1. CHOOSE YOUR BASE:

**WHITE RICE / BROWN RICE /
SALAD / SANDWICH**

2. CHOOSE ONE PROTEIN

PORK BELLY 10
KOREAN BBQ BEEF 10
FRIED CHICKEN CHUNKS 10
SHRIMP TEMPURA 11
FRIED TOFU 9

3. CHOOSE YOUR TOPPINGS (up to 3):

Pickled cucumbers Broccoli
Pickled carrots Fried Shallots
Kimchi Corn
Edamame Seaweed Salad
Scallions

4. CHOOSE YOUR SAUCE (up to 2):

House-blend Hoisin Sweet Shoyu
Garlic Soy Spicy Mayo
Poke Sauce Wasabi Aioli
Unagi Sauce

**901 Williamson Street
Madison, WI 53703**

Executive Summary

Umami Go is a more pandemic friendly concept that will offer a wide variety of Asian prepared meals, food products, and drinks with a focus on take-out and delivery. We have designed the space with customer safety in mind incorporating specific entry and exit doors to prevent cross traffic, a customer flow that allows for social distancing, and a designated area for contactless order pickup. Leveraging the brand recognition of Umami Ramen and Dumpling Bar which has operated in the area for almost 10 years prior to the onset of the pandemic, we hope to provide a convenient dining option for the majority of customers who now wish to enjoy their meals at home.

Company Overview

This concept is brought to you by the same team that operate Umami Ramen & Dumpling Bar (established 2011) and Tavernakaya (established 2015). Using data, customer preferences, and customer feedback from these operations over the past 8 months we feel that we have developed an offering that fits the needs of the current market and will continue to thrive even after the pandemic as diner's preferences continue to shift towards off premise consumption. Our experience has enabled us to know how to maintain quality while efficiently producing high volumes of food for takeout and delivery.