

# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

#### **Community Board 3 Liquor License Application Questionnaire**

#### NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

#### The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

#### The following items are due by noon Wednesday before the meeting:

- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:

  <a href="https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page">https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page</a>

  (this is not required but strongly suggested if a relevant group exists)

| Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo). |  |  |  |
|---|--|--|--|
| Check which you are applying for:  ■ new liquor license ■ alteration of an existing liquor license ■ corporate change                                     |  |  |  |
| Check if either of these apply:  ☐ sale of assets ☐ upgrade (change of class) of an existing liquor license   |  |  |  |
| Today's Date: 11/15/2025  |  |  |  |
| Is location currently licensed? ■ Yes ■ No Type of license:   |  |  |  |
| Previous or current use of the location: Previously used as a restaurant  |  |  |  |
| Corporation and trade name of current license: Unknown  |  |  |  |
| APPLICANT:  Premise address: 97 2nd Avenue, New York, NY 10003  |  |  |  |
| Cross streets: Second Avenue, East 5th Street, East 6h Street   |  |  |  |
| Name of applicant and all principals: Tangny Inc  |  |  |  |
| Sole Principal: Xi Ling Zhao  |  |  |  |
| Trada nama (DRA): TANG  |  |  |  |

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| PREMISE:   |  |  |
|--|--|--|
| Type of building and number of floors: 5 Story Mixed Use Building  |  |  |
| Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?  |  |  |
| $lacktriangle$ Yes $lacktriangle$ No What is maximum NUMBER of people permitted $rac{100}{2}$   |  |  |
| What is the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> - please                                     |  |  |
| give specific zoning designation, such as R8 or C2): R7A   |  |  |
| PROPOSED METHOD OF OPERATION:  |  |  |
| What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday through Sunday, 11:30 AM to 11:00 PM                     |  |  |
| Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ■ Yes 図 No If yes, please describe what type:   |  |  |
| Number of indoor tables? 16 Total number of indoor seats? 42   |  |  |
| How many stand-up bars/bar seats are located on the premise (number, length, and location) There is one stand-up bar with 4 seats. The bar is 12 feet long and is located the dining area. |  |  |
| (A <b>stand-up bar</b> is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)  |  |  |
| Does premise have a full kitchen?   ✓ Yes   No   |  |  |
| Does it have a food preparation area? ☑ Yes ☐ No (If any, show on diagram)   |  |  |
| Is food available for sale? ■ Yes ■ No If yes, describe type of food and submit a menu The applicant will serve Japanese cuisine.  |  |  |
| What are the hours the kitchen will be open? 11:30 AM to 11:00 PM.   |  |  |
| Will a manager or principal always be on site? ■ Yes ■ No If yes, which? Principal will always be on site.  How many employees will there be? approximately 8-10 employees.                |  |  |
| Do you have or plan to install □ French doors □ accordion doors or □ windows? No.  Will there be TVs/monitors? □ Yes ☑ No (If Yes, how many?)  |  |  |
| Will premise have music?   ✓ Yes   No  |  |  |
| If Yes, what type of music? □ Live musician □ DJs ☑ Streaming services/playlists   |  |  |
| If other type, please describe   |  |  |
| What will be the music volume? ■ Background (conversational) ■ Entertainment (live music venue   |  |  |
| level) Please describe your sound system: There will be speakers located throughout the restaurant   |  |  |
| Will you host any promoted events, scheduled performances, or any event at which a cover fee is  |  |  |
| charged? If Yes, what type of events or performances are proposed and how often? No.   |  |  |

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| If promoted events, please explain the nature in which                                      | you plan to promote? Social media / online ads /  |  |
|---|---|--|
| outside promoters? N/A  |   |  |
| How do you plan to manage vehicular traffic and crow  | ds on the sidewalk caused by your establishment?  |  |
| Please attach plans. (Please do not answer "we do not                                       |   |  |
| There will be a waiting area near the entrance of the res                                   | taurant.  |  |
| Will there be security personnel? ■ Yes ■ No (If Yes,                                       | now many and when)                                |  |
| How do you plan to manage noise inside and outside y  |   |  |
| Please attach plans. The music will be played at low vo                                     | lumes. All windows and doors will be kept closed. |  |
| Is sound proofing installed? ☐ Yes ☑ No   |   |  |
| If not, do you plan to install sound proofing? $\ \square$ Yes $\ \square$                  | No  |  |
| Are there current plans to use the Open Restaurants p                                       | rogram for the sale or consumption of alcoholic   |  |
| beverages outdoors? (includes roof & yard) ■ Yes 🗷 No If Yes, describe and show on diagram: |   |  |
| APPLICANT HISTORY: Has this corporation or any principal been licensed for                  | sale of alcohol previously? ■ Yes ☑ No            |  |
| If yes, please indicate name of establishment:  |   |  |
| Address:  |   |  |
| Dates of operation:   |   |  |
| Has any principal had work experience similar to the p                                      | roposed business? 🛮 Yes 🗖 No If Yes, please       |  |
| attach explanation of experience or resume. Note: fai                                       | lure to disclose previous experience or           |  |
| information hampers the ability to evaluate this applic                                     | ation.  |  |
| Does any principal have other businesses in this area?                                      | ☐ Yes ☑ No If Yes, please give trade name,        |  |
| address and describe the business   |   |  |
| Has any principal had SLA reports or action within the                                      | past 5 years?  Yes  No If Yes, attach list of     |  |
| violations and dates of violations and outcomes, if any                                     |   |  |

Attach a separate diagram that indicates the location (name and address) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

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| LO                     | CATION:   |  |  |  |
|------------------------|---|--|--|--|
| Но                     | How many licensed establishments are within 1 block? 19   |  |  |  |
| Но                     | w many On-Premise (OP) liquor licenses are within 500 feet? 41  |  |  |  |
| ls t                   | he premise within 200 feet on the same street of any school or place of worship?   Yes   No   |  |  |  |
|                        |   |  |  |  |
| СО                     | MMUNITY OUTREACH:   |  |  |  |
| imr<br>cor<br>ado      | ase see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach out to nmunity groups, but it is not required. Also use provided petitions, which clearly state the name, dress, license for which you are applying, and the hours and method of operation of your ablishment at the top of each page. (Attach additional sheets of paper as necessary)                       |  |  |  |
| fas                    | e are including the following questions to be able to prepare stipulations and have the meeting be ter and more efficient. Please answer per your business plan; <u>do not plan to negotiate at the eting</u> .   |  |  |  |
| 1.                     | My license type is: □ beer & cider □ wine, beer & cider ☑ liquor, wine, beer & cider  |  |  |  |
| <ol> <li>2.</li> </ol> | My license type is: □ beer & cider □ wine, beer & cider ☑ liquor, wine, beer & cider ☑ I will operate a full-service restaurant, specifically a (type of restaurant)  |  |  |  |
|                        |   |  |  |  |
|                        | ■ I will operate a full-service restaurant, specifically a (type of restaurant)   |  |  |  |
|                        | I will operate a full-service restaurant, specifically a (type of restaurant)  Japanese restaurant, or  |  |  |  |
|                        | <ul> <li>I will operate a full-service restaurant, specifically a (type of restaurant)</li> <li>Japanese restaurant, or</li> <li>I will operate a</li></ul>   |  |  |  |
| 2.                     | <ul> <li>I will operate a full-service restaurant, specifically a (type of restaurant)</li> <li>Japanese</li></ul>  |  |  |  |
| 2.                     | I will operate a full-service restaurant, specifically a (type of restaurant)  Japanese  restaurant, or  I will operate a  with a kitchen open and serving food during all hours of operation OR □ with less than a full- service kitchen but serving food during all hours of operation OR □ Other  My hours of operation will be:  Mon 11:30 AM to 11:00 PM ; Tue 11:30 AM to 11:00 PM ; Wed 11:30 AM to 11:00 PM ;  Thu 11:30 AM to 11:00 PM ; Fri 11:30 AM to 11:00 PM ; Sat 11:30 AM to 11:00 PM ; |  |  |  |
| 2.                     | <ul> <li>I will operate a full-service restaurant, specifically a (type of restaurant)</li> <li>Japanese restaurant, or</li> <li>I will operate a,</li> <li>with a kitchen open and serving food during all hours of operation OR □ with less than a full-service kitchen but serving food during all hours of operation OR □ Other</li> </ul>  |  |  |  |
| 2.                     | I will operate a full-service restaurant, specifically a (type of restaurant)  Japanese  restaurant, or  I will operate a  with a kitchen open and serving food during all hours of operation OR □ with less than a full- service kitchen but serving food during all hours of operation OR □ Other  My hours of operation will be:  Mon 11:30 AM to 11:00 PM ; Tue 11:30 AM to 11:00 PM ; Wed 11:30 AM to 11:00 PM ;  Thu 11:30 AM to 11:00 PM ; Fri 11:30 AM to 11:00 PM ; Sat 11:30 AM to 11:00 PM ; |  |  |  |

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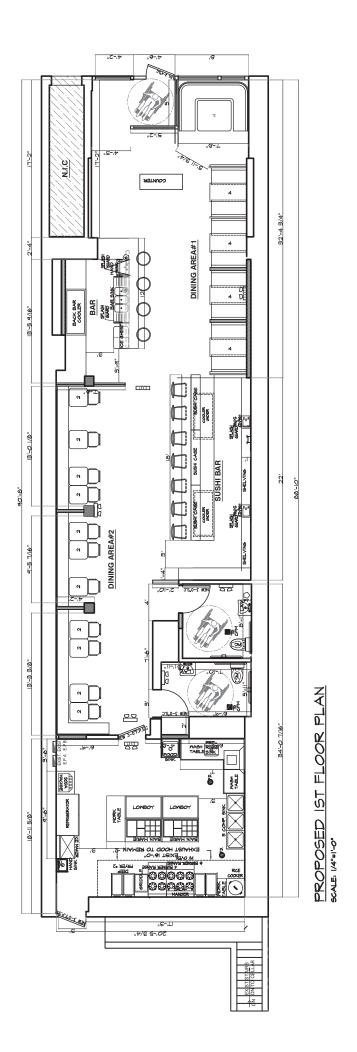
■ I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors

| 7.  | ■ I will close any front or rear façade doors   | I will have a closed fixed façade with no                    |
|-----|---|--|
|     | and windows at 10:00 P.M. every night or  | open doors or windows except my entrance                     |
|     | when amplified sound is playing, including but  | door, which will close by 10:00 P.M. or when                 |
|     | not limited to DJs, live music and live   | amplified sound is playing, including but not                |
|     | nonmusical performances, or during  | limited to DJs, live music and live nonmusical               |
|     | unamplified performances or televised sports.   | performances, or during unamplified                          |
|     |   | performances or televised sports.                            |
| 8.  | I will not have ☑ DJs, ☑ live music, ☑ third-party p  | romoted events, 🛛 any event at which a cover                 |
|     | fee is charged, <b>☑</b> scheduled performances, <b>□</b> more  | e than DJs per, 🗖 more than                                  |
|     | private parties per   |  |
|     | <ul> <li>☑ I will play ambient recorded background music</li> <li>☑ I will not apply for an alteration to the method nature without first coming before CB 3.</li> <li>☑ I will not seek a change in class to a full on-prer approval from CB 3.</li> </ul> | of operation or for any physical alterations of an           |
| 12. | ■ I will not participate in pub crawls or have party  | y buses come to my establishment.                            |
| 13. | ☑ I will not have unlimited drink specials, including   | g boozy brunches, with food.                                 |
| 14. | ■ I will not have a happy hour or drink specials w  | ith or without time restrictions OR $lacksquare$ I will have |
|     | happy hour and it will end by   |  |
| 15. | ■ I will not have wait lines outside. ■ I will have   | a staff person responsible for ensuring no                   |
|     | loitering, noise or crowds outside.   |  |
| 16. | ☑ I will conspicuously post this stipulation form b   | eside my liquor license inside of my business.               |
| 17. | ■ Residents may contact the manager/owner at t  | he number below. Any complaints will be                      |
|     | addressed immediately. I will revisit the above-stat  | ed method of operation if necessary in order to              |
|     | minimize my establishment's impact on my neighbo  | ors.   |

Name: Xi Ling Zhao

Phone Number: <u>347-996-8955</u>

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### Diagram of Establishments within 2 Blocks



Total Licensed Establishments within 2 Blocks: 44

### 575 PUB ON SECOND INC

License ID: 0340-22-104585

Legacy Serial No.: 1288774 93 2ND AVE

CELLAR

NEW YORK, New York 10003 60 ft

Norigami Inc

License ID: 0340-25-115401

Legacy Serial No.: 6065055 103 2nd Ave

New York, NY 10003 141 ft

#### ROSS KELLY INC

License ID: 0370-23-161893

Legacy Serial No.: 6004261 237 E 5TH ST

NEW YORK, NY 10003 144 ft

#### FEICHANGCHENGGONG INC

License ID: 0340-24-131675

Legacy Serial No.: 6040378 96 2nd Ave New York, New York 10003 151 ft

#### PARADISE LOST LLC

License ID: 0340-23-136432

Legacy Serial No.: 1355910 100 2ND AVE

NEW YORK, NY 10003 152 ft

#### IOM 92 Second Ave, LLC

License ID: 0370-25-112273

Legacy Serial No.: 6061912 92 2nd Ave

North Store

New York, NY 10003 163 ft

#### TRIM CASTLE CORP

License ID: 0340-23-132238

Legacy Serial No.: 1255774 87 2ND AVE AKA 239 E 5TH ST

NEW YORK, NY 10003 184 ft

#### KITCHEN TABLE INC

License ID: 0340-23-128171

Legacy Serial No.: 1102529 88B 2ND AVE NEW YORK, New York 10003 204 ft

#### BYTELOGICS INC

License ID: 0340-21-120328

Legacy Serial No.: 1304247 304 E 6TH ST NEW YORK, New York 10003 240 ft

#### 949 GRAND BAR LLC

License ID: 0370-23-138078

Legacy Serial No.: 1336060 155 2ND AVE

NEW YORK, NY 10003 275 ft

#### FUN HAT LLC

License ID: 0340-23-137888

Legacy Serial No.: 1335682 306 308 E 6TH ST NEW YORK, New York 10003 283 ft

#### NGE NYC LLC

License ID: 0340-24-109360

Legacy Serial No.: 6017431 308 E 6TH ST

New York, New York 10003 283 ft

#### EVIR CORP

License ID: 0340-25-109332

Legacy Serial No.: 6058896 117 2ND AVE NEW YORK, New York 10003 298 ft

#### PERMSUB INC

License ID: 0340-23-128926

Legacy Serial No.: 1354763 309 E 5TH ST

STORE 1

NEW YORK, NY 10003 299 ft

#### 48 E. 7TH ST. ASSOCIATES INC.

License ID: 0340-22-108385

Legacy Serial No.: 1334048 87 E 4TH ST NEW YORK, New York 10003 380 ft

#### CLINTON CRAFT LLC

License ID: 0340-22-112417

Legacy Serial No.: 1321215 41 43 E 7TH ST

BASEMENT, LOWER LEVEL

NEW YORK, NY 10003 383 ft

#### I LIKE SIT DOWN COMEDY LLC

License ID: 0370-24-120958

Legacy Serial No.: 6029344 85 E 4TH ST NEW YORK, New York 10003 384 ft

#### The Private Curtain Inc

License ID: 0370-24-138591

Legacy Serial No.: 6047462 85 E 4th St

Unit 1

New York, New York 10003 384 ft

#### KRAINE GALLERY BAR INC.

License ID: 0370-23-131132

Legacy Serial No.: 1024275 85 E 4TH STREET

NEW YORK, New York 10003 414 ft

#### KRAINE INTERNATIONAL INC

License ID: 0370-21-120148

*Legacy Serial No.: 1273196* 85 E 4TH ST

3RD FLOOR

NEW YORK, New York 10003 434 ft

#### EDWIN & NEAL'S LLC

License ID: 0340-23-133728

Legacy Serial No.: 1289297 345 E 6TH ST NEW YORK, New York 10003 451 ft

#### TED ARTO INC

License ID: 0340-23-138261

Legacy Serial No.: 1324038 78 80 E 4TH ST NEW YORK, New York 10003 452 ft

#### YPB CORP

License ID: 0370-24-104451

Legacy Serial No.: 6012443 125 2ND AVE NEW YORK, New York 10003 456 ft

86 East 4th St Company LLC

License ID: 0370-25-103486

Legacy Serial No.: 6052944 86 E 4th St

New York, NY 10003 483 ft

#### **MEATH TRAILS INC**

License ID: 0370-24-135370

Legacy Serial No.: 6044186 61 2ND AVENUE NEW YORK, New York 10003 529 ft

#### BRONX BREWERY EAST VILLAGE LLC, THE

License ID: 0340-24-133043

Legacy Serial No.: 6041807 64 2ND AVE NEW YORK, New York 10003 537 ft

#### STUDIO CAFFE LLC

License ID: 0340-22-104973

Legacy Serial No.: 1107358 CHELSEA PIERS #59 2ND LEVEL

17 & 18 STREETS

*NEW YORK, New York 10011* 565 ft

#### SCRATCHER CAFE INC,THE

License ID: 0370-23-131642

Legacy Serial No.: 1024383 209 EAST 5TH ST NEW YORK, New York 10003 577 ft

#### TASTY TAIWAN LLC

License ID: 0340-25-109424

Legacy Serial No.: 6058989 26 Saint Marks Pl

New York, NY 10003 580 ft

#### 29 ST MARKS PLACE REST INC

License ID: 0370-23-131309

Legacy Serial No.: 1024431 29 ST MARKS PLACE

NEW YORK, New York 10003 611 ft

#### HINOMARU INC

License ID: 0340-22-105956

Legacy Serial No.: 1145016 25 ST MARKS PLACE

2ND & 3RD AVENUES

NEW YORK, New York 10003 624 ft

ST MARKS INC & TOMORROW ST MARK LLC

License ID: 0340-23-133232

Legacy Serial No.: 1189562 41 ST MARKS PLACE

2ND AVENUE & 1ST AVENUE

*NEW YORK, New York 10003* 626 ft

M & Y CATERING INC

License ID: 0340-22-109150

Legacy Serial No.: 1308912 31 SAINT MARKS PL

**WEST GROUND STORE** 

*NEW YORK, New York 10003* 639 ft

EAST THIRD RESTAURANT CORP

License ID: 0370-23-132806

Legacy Serial No.: 1193666 29 E 3RD ST STORE 2

NEW YORK, NY 10003 657 ft

HOST 132 LLC

License ID: 0340-25-101060

Legacy Serial No.: 6050475 132 2nd Ave

New York, New York 10003 661 ft

West Mayo LLC

License ID: 0340-25-127722

Legacy Serial No.: 6078009 359 361 Bowery

New York, New York 10003 675 ft

UKI FREEDOM LLC

License ID: 0340-23-137460

Legacy Serial No.: 1313706 136 2ND AVE

*NEW YORK, New York 10003* 698 ft

BARCADE DOWNTOWN LLC

License ID: 0370-23-136756

Legacy Serial No.: 1316575 6 SAINT MARKS PL

*NEW YORK, New York 10003* 706 ft

KOUFUKU LLC

License ID: 0340-24-136004

Legacy Serial No.: 6044834 342 E 6TH ST

STORE 4

#### *NEW YORK, New York 10003* 713 ft

#### SOMETHING SHORT LLC

License ID: 0340-24-121491

Legacy Serial No.: 6029891 355 BOWERY

NEW YORK, NY 10003 719 ft

#### REINS INTERNATIONAL NEW YORK INC

License ID: 0340-23-134445

Legacy Serial No.: 1160779 34 COOPER SQUARE

EAST 4TH ST & ASTOR PLACE

*NEW YORK, New York 10003* 723 ft

#### TOMKIN SQUARE KIDS INC

License ID: 0370-21-117870

Legacy Serial No.: 1024392 73 75 E 7TH STREET

*NEW YORK, New York 10003* 724 ft

#### 7TH STREET SUSHI PARK INC

License ID: 0340-23-128775

Legacy Serial No.: 1336507 77 E 7TH ST

1ST & 2ND AVENUES

NEW YORK, NY 10003 731 ft

#### BLUE & GOLD BAR INC

License ID: 0370-23-131442

Legacy Serial No.: 1024187 79 E 7TH STREET

GROUND FLOOR STORE

*NEW YORK, NY 10003* 747 ft

### Xi Ling Zhao

144-25 Sanford Avenue

Flushing, NY 11355

Tel#: (347) 996-8955

#### RELEVANT WORK EXPERIENCE

May 2020 to Present

Manager

Rakusushinyack Inc, 138 Main Street, Nyack, NY 10960

#### **DETAILS**

 I have worked at my mother's restaurant as a manager for the past 5 years. The restaurant, Raku Sushi, is located at 138 Main Street in Nyack. I have been involved with the restaurant since its opening.

|      | 公司<br>第一印刷公司<br>第一印<br>NORITACO   | 刷公用 |
|------|---|-----|
| 第一印刷 | NORI TACO<br>EACH ORDER 2PCS  |     |
|      | SPICY CRUNCH TUNA *   | 10  |
|      | YELLOWTAIL AVOCADO *  | 10  |
|      | BLUE CRAB   | 10  |
|      | EEL AVOCADO   | 10  |
|      | SPICY SCALLOP *   | 13  |
|      | SALMON IKURA *  | 13  |
|      | MADAI WITH SHISHO *   | 13  |
|      | UNI CAVIAR *  | 24  |
|      | TORO CAVIAR *   | 18  |
|      | KING SALMON TOMATO *  | 14  |
|      | APPETIZER   |     |
|      | CRISPY RICE * With spicy tuna, spicy salmon or blue crab                          | 22  |
|      | YELLOWTAIL JALAPENO *   | 20  |
|      | MADAI TIRADITO * Fresh Japanese sea bream marinated in yuzu lemon sauce           | 22  |
|      | SEA SCALLOP CRUDO * Yuzu citrus sauce, olive oil                                  | 22  |
|      | TORO TRUFFLE *  | 26  |
|      | SPICY TUNA AVOCADO TARTAR * Chopped tuna, avocado, caviar with spicy creamy sauce | 20  |
|      | KUMAMOTO OYSTER * (4 PCS)   | 20  |
|      | SEAR SALMON WITH SPICY YUZU *   | 20  |
|      | TUNA OR SALMON WITH CRISPY CHIPS Mild spicy creamy sauce                          | 22  |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions All foods with a \* indicate being served raw or undercooked

If you have a food allergy, please speak to the owner, manager, chef or your server

### **HOT APPETIZER**

| GYOZA Pan fried pork dumpling                                   | 12   |
|---|------|
| YASAI GYOZA Pan fried vegetable dumpling                        | 12   |
| EDAMAME OR SPICY EDAMAME  | 8/10 |
| AGEDASHI TOFU   | 14   |
| SHISHITO PEPPER   | 15   |
| MISO EGGPLANT   | 16   |
| ROCK SHRIMP TEMPURA With spicy creamy sauce                     | 18   |
| BEEF NEGIMAKI Rolled sliced beef with scallion & teriyaki sauce | 16   |
| CRISPY CALAMARI   | 16   |
| DUCK BUN  | 14   |
| SHRIMP TEMPURA  | 16   |
| SWEET POTATO FRIES  | 14   |
| POKURIB   | 16   |
| Japanese style of baby back ribs                                |      |

Each Order 4 pcs

| SHRIMP TRUFFLE DUMPLINGS | ? |
|--------------------------|---|
| SHRIMP & PORK SHUMAI     | ? |
| LOBSTER DUMPLINGS        | ? |
| PORK SOUP DUMPLINGS      | ? |

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## **SOUP AND SALAD**

| MISO SOUP  | 5      |
|--|--------|
| GREEN SALAD / W. AVOCADO   | 9 / 15 |
| SPICY KANI SALAD   | 14     |
| SEAWEED SALAD  | 12     |
| TUNA OR SALMON AVOCADO SALAD * 20 Diced tuna or salmon, avocado, caviar, crunch with ginger dressing |        |

## **CLASSIC ROLL S**

| TUNA / SALMON / YELLOWTAIL SCALLION $^{\star}$ | 12 |
|--|----|
| TORO SCALLION ROLL *                           | 20 |
| TUNA AVOCADO ROLL *                            | 14 |
| SALMON AVOCADO ROLL *                          | 14 |
| YELLOWTAIL JALAPENO *                          | 14 |
| SPICY CRUNCH TUNA / SALMON ROLL *              | 14 |
| SPICY CRUNCH SCALLOP ROLL *                    | 16 |
| SPICY CRUNCH BLUE CRAB ROLL *                  | 16 |
| CALIFORNIA ROLL                                | 10 |
| TOKYO ROLL Crab meat, crunch & mayo            | 14 |
| EEL AVOCADO ROLL                               | 14 |
| SHRIMP TEMPURA ROLL                            | 15 |
| SWEET POTATO TEMPURA ROLL                      | 9  |
| DRAGON ROLL                                    | 22 |

## SIGNATURE ROLLS

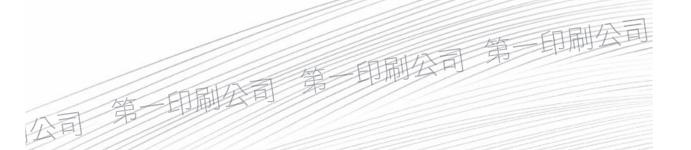
| TROPICAL ROLL * Shrimp tempura, avocado inside, topped w. spicy tuna, crunch & masago             | 24 | AMAZING TUNA ROLL * Spicy tuna, madai tempura & mango inside, topped with pepper tuna, served w. eel sauce | 24       |
|---|----|--|----------|
| SPICY GIRL ROLL * Crunch spicy tuna inside, topped w. crunch spicy salmon, spicy mayo, red tobiko | 24 | GEISHA ROLL<br>Crunch yellowtail, avocado, topped<br>with seared sea scallop, masago and<br>micro greens   | 26       |
| TRIO ROLL * Tuna, yellowtail & avocado inside, topped w. salmon and yellowtail                    | 26 | SUNSHINE ROLL * Crunchy spicy salmon avocado inside, topped w. fresh salmon                                | 24       |
| BANZAI ROLL * Spicy Scallop, avocado topped w. tuna, yellowtail                                   | 26 | SNOW WHITE ROLL<br>Shrimp tempura, avocado inside,<br>topped w. crunch blue crab                           | 26       |
| AMERICAN DREAM ROLL * Shrimp tempura inside, topped w. spicy                                      | 24 | OISHITORO Tuna avocado inside, topped with chopped toro and truffle paste                                  | 28       |
| kani, lobster salad served w. spicy mayo sauce  | 26 | MANGO HAWAII ROLL * Salmon avocado & crunch inside, topped with mango                                      | 22       |
| Tuna, avocado, topped w. salmon, seaweed salad, three kind tobiko, crunch, spicy mayo & eel sauce | 20 | GOZILLA ROLL Spicy crunch tuna topped w. avocado   | 22       |
| NARUTO ROLL   |    |  |          |
| RAINBOW *   | 22 | SPICY TUNA AVOCADO * TUNA AVOCADO *  | 22<br>22 |
| SALMON AVOCADO *  |    | 1011/1/100/100   |          |

YELLOWTAIL AVOCADO \* 22 BLUE CRAB AVOCADO \* 22

### SUSHI SASHIMI (A LA CARTE)

### PRICE PER PIECE

| TUNA * Maguro              | 6  |
|----------------------------|----|
| SALMON * Sake              | 6  |
| YELLOWTAIL * Hamachi       | 6  |
| FLUKE * Hirame             | 6  |
| JAPANESE SEA BREAM * Madai | 7  |
| AMBERJACK * Kampachi       | 7  |
| STRIPED JACK * Shimaaji    | 7  |
| KING SALMON *              | 7  |
| BLUE FIN TORO *            | 14 |
| CALIFORNIA UNI *           | 12 |
| JAPANESE UNI *             | 16 |
| WAGYU BEEF *               | 16 |
| JUMBO SWEET SHRIMP *       | 8  |
| SEA SCALLOP * Hotate       | 7  |
| SALMON ROE * Ikura         | 8  |
| FLYING FISH ROE * Masago   | 6  |
| EEL Unagi                  | 6  |
| CRABSTICK Kani             | 5  |
| EGG Tamago                 | 4  |
| TOFU SKIN Inari            | 4  |



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### **ASSORTED PLATTERS**

| SUSHI DELUXE * 8pcs of chef selection sushi & toro scallion roll   | 48       |
|--|----------|
| SASHIMI DELUXE * 15 pcs of chef selection sashimi  | 50       |
| SUSHI & SASHIMI DELUXE * 10 pcs of sashimi, 5 pcs of sushi & a spicy crunch tuna roll  | 62       |
| KAISEN CHIRASHI * Nine miniature bows arranged in a wood box each contains raw and cooked sashimi on sushi rice  | 65       |
| KAISEN OMAKASE FOR 1 * Served all together with 2 mini appetizer, 8 pcs of sashimi and 6 pcs sushi with wagyu beef, jumbo sweet shrimp and blue fin toro | 75<br>of |

### SIGNATURE MAIN DISH

| GINGER SCALLION LOBSTER Sauteed in ginger scallion sauce, served with bok choy    | 54       |
|---|----------|
| MISO CHILEAN SEABASS Grilled with miso marinated sauce, served with mix vegetab   | 46<br>le |
| PRIME RIBEYE STEAK Grilled with wafu sauce  | 48       |
| TERIYAKI CHICKEN OR SALMON Grilled with teriyaki sauce, served with mix vegetable | 30/36    |
| HIBACHI STEAK OR SHRIMP<br>Sauteed with hibachi sauce served with mix vegetable   | 40       |
| LOBSTER FRIED NOODLE  | 32       |
| SIDE ORDER  |          |
| HIBACHI FRIED RICE OR NOODLE  | 12       |
| RICE OR NOODLE  |          |
| HIBACHI FRIED RICE Mix vegetable chicken /shrimp                                  | 20/25    |
| STIR-FRIED EGG NOODLE Mix vegetable chicken /shrimp                               | 20/25    |
| UDON SOUP Mix vegetable chicken /shrimp   | 20/25    |
| DESSERT   |          |
| ICE CREAM<br>Green tea, red bean, vanilla   | 8        |
| CHOCOLATE LAVA CAKE w. Vanilla ice cream  | 16       |
| MOCHI TASTING<br>Vanilla, green tea, mango  | 16       |
| MATCHA MILLE CREPES CAKE with green tealice cream                                 | 20       |

