

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 5a

Title:

Recommendation to approve a proposal for a new Class B liquor license for Sushi Diva Japanese Restaurant to be located at 2400 E Main Street, Unit 107A, St. Charles.

Presenter:

Chief Keegan, Police Department

Meeting: Government Operations Committee Date: August 21, 2017

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary** *(if not budgeted please explain):*

This is a request for a new Class B liquor license for Sushi Diva Japanese Restaurant to be located at 2400 E Main Street (former Shima's Sushi location). Their business venue will be traditional Japanese cuisine specializing in fresh seafood and sushi made to order. The applicant has been vetted by the Police Department and all documents are in order.

Pursuant to posting this item on the Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., August 21 (same day) to process and move it forward before this committee. Final approval will be sought at the September 5, 2017 City Council meeting.

Attachments *(please list):*

Liquor License Application
Background Check
Site Plan
Menu

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a proposal for a new Class B liquor license for Sushi Diva Japanese Restaurant to be located at 2400 E Main Street, Unit 107A, St. Charles.



Memo

Date: 07/26/17

To: Commander Erik Mahan #346 *ESM 346*

From: Detective David Ketelsen #328 *DK #328*

CC: Sushi Diva Inc. / Class B Liquor License Background Investigation

The purpose of this memo is to document the background investigation of Wichitthree Thongsen and her application for a Class B Liquor License for Sushi Diva that would be located at 2400 E Main St, Unit 107A, in St Charles.

Applicant:

Thongsen, Wichitthree



- On 07/25/17 I met with Wichitthree Thongsen at what will be her new restaurant, Sushi Diva, in St Charles and essentially learned the following information.
- Thongsen currently lives at the above address, and has resided there with her husband, Jorge L Batres, since approximately 2012. Thongsen advised that she will be the full owner of the business, and her husband will be a full time manager there.
- Thongsen has never owned another restaurant business before but she did advise that she has worked at several Japanese restaurants over the last 11 years. In the past 5 years she has been a manager at the Benihana's in Schaumburg, and Swordfish in Batavia.
- Thongsen has been B.A.S.S.E.T certified since 07/10/2017. She received her certification through Learn 2 Serve. See attached copy.
- Thongsen advised the menu at Sushi Diva will consist of traditional Japanese cuisine, specializing in fresh seafood and sushi made to order. They plan on selling beer, wine, sake, and liquor.



- She stated the restaurant will be open Monday through Thursday. Lunch hours will be from 11:30A.M. to 2:30P.M. Dinner hours will be from 5P.M. pm to 9:30P.M. Friday and Saturday will have the same lunch hours but the dinner hours will be from 5:00P.M. to 10:00P.M. On Sunday the business will be open from noon until 9:00P.M.
- Thongsen said that they are looking to open the business in St Charles by no later than September 1st, but would like to be ready for business in the next 2-3 weeks.
- There are no plans on renovating the inside of the business at this time because the last business here was also a Japanese restaurant.
- Thongsen currently has no liquor in inventory at this time.
- Currently the restaurant is looking to hire staff and has no further employee's at this time.
- All of the required paperwork required for this application has been attached and appears to be in order. See attached application information.
- Thongsen was previously fingerprinted on July 14th of 2017 for this application. The results for this are still pending and will be attached once they are received. Thongsen did personally advise that neither her husband nor she had ever been arrested.
- I contacted the Glendale Heights PD and found that they had never had any calls or problems with Thongsen at her residence, and showed no negative related calls involving her.
- In checking Thongsen through the New World database I found no contacts.
- I logged onto TLOxp, which is a law enforcement data base, and I ran Thongsen. It showed her as having no liens, judgements, or bankruptcies listed.
- Thongsen will be provided a packet that contains the complete liquor ordinance section.

Applicant:

Batres, Jorge L



- On 07/25/17 I spoke with Jorge L Batres by telephone and essentially learned the following information.
- Batres said he will be a part-time manager at Sushi Diva while his wife, Wichitthree Thongsen, will be working the day to day operations. Batres has a full time job with a telecommunications company.
- Batres has worked as a bartender and a manager in the past (approximately 2 years ago) at Sushi Inn in Elgin.
- Batres has been B.A.S.S.E.T certified since 07/10/2017. He received his certification through Learn 2 Serve. See attached copy. Batres however mistakenly took the B.A.S.S.E.T course for an off premise certification. He advised he will retake the correct course and send me that certificate to be attached to this application.
- Batres was previously fingerprinted on July 14th of 2017 for this application. The results for this are still pending and will be attached once they are received. Batres did personally advise that he had ever been arrested.
- I contacted the Glendale Heights PD and found that other than being issued a local ordinance ticket for when his dog bit a neighbor on 09/12/16 they had never had any other calls or problems with Batres at his residence, and showed no negative related calls involving him.
- In checking Batres through the New World database I found no contacts.
- I logged onto TLOxp, which is a law enforcement data base, and I ran Batres. It showed him as having no liens, judgements, or bankruptcies listed.

This concludes this background investigation.

Detective David Ketelsen #328

DK #328

City of St. Charles, Illinois Liquor Control Commissioner
CITY RETAIL LIQUOR DEALER LICENSE APPLICATION
APPLICATION FEE IS NON-REFUNDABLE



Incomplete applications will not be accepted.

Completed applications may be submitted to:

Two East Main Street, St. Charles, IL 60174-1984

Date Application Received: _____ ☒ New Application ☐ Renewal Application License Class: _____

Business Name: Sushi Diva Japanese Restaurant

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	Applicant	Office Use Only
Application Fee	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed Application for all questions applicable to your business.	<input type="checkbox"/>	<input type="checkbox"/>
Copy of Lease/Proof of Ownership	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Articles of Corporation, if applicable.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed B.A.S.S.E.T. (Beverage Alcohol Sellers & Servers Training) form – filled out for all employees. A copy of the B.A.S.S.E.T. certificate is only needed for each manager. It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for all of their employees.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Site Plan for Establishment (Drawn to scale including the parking lot, patio and/or deck, outdoor seating).	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Floor Plan for Establishment (Drawn to scale and must include the layout of the establishment with tables, chairs, aisles, displays, cash register, bar, and lounge area with dimensions, percentage, and square footage noted for each space). Be sure to also include all fixed objects, such as pool tables, bar stools, vending/amusement machines; as well as all exits .	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Business Plan, to include: Hours of Operation Copy of Menu Whether or not live music will be played at this establishment Will there be outdoor seating and/or outdoor designated smoking area Do not include a marketing or financial plan with this business plan	<input type="checkbox"/>	<input type="checkbox"/>
Are any building alterations planned for this site? If not sure, please contact Building & Code Enforcement at 630.377.4406 and/or Fire Prevention Bureau at 630.377.4458 to discuss whether or not a walk-thru and/or permit are necessary for this business.	<input type="checkbox"/>	<input type="checkbox"/>
All managers have been fingerprinted who are employed by your establishment. When new management is hired, it is imperative you contact the Mayor's office to be fingerprinted so the City's business files are appropriately updated.	<input type="checkbox"/>	<input type="checkbox"/>

OFFICIAL USE ONLY

☐ Approved* ☐ Denied Date Approved/Denied: _____ Customer Number: _____

Signature of Mayor, Liquor Control Commissioner _____

Date Issued _____

***ISSUANCE OF THIS LICENSE IS CONTINGENT ON MEETING ALL REQUIRED BUILDING AND FIRE DEPARTMENT REQUIREMENTS.**

APPLICANT INFORMATION

A. Type of Business: ☐ Individual ☐ Partnership ☒ Corporation ☐ Other (explain):

B. Business Name: Sushi Diva Japanese Restaurant.

C. Business Address: 2400 E. Main Street Unit 107A, St. Charles, IL 60174

D. IL Tax ID Number:

E. Business Phone:

F. Business E-mail:

G. Business Website:

H. Contact Person:

Email:

J. Phone No.:

K. If Corporation, Corporation Name:

L. Corporation Address (city, state, zip code):

BUSINESS ESTABLISHMENT LOCATION INFORMATION

A. License Class: ☐ A Package ☒ B Restaurant ☐ C Tavern ☐ D Hotel/Banquet/Arcada/Q-Center/Entertainment/Club

☐ Other:

B. Address applying for liquor license (exact street address):

C. Number of Parking Spaces:

D. Outside Dining s.f. [17.20.020-R]:

E. Holding Bar s.f. [5.08.010-F]:

F. Total Building s.f.:

G. Total Number of Seats:

H. Number of Bar Seats:

I. Sale Counter s.f.:

J. Live Entertainment Area s.f. [5.08.010-H]:

K. Kitchen s.f.:

L. Cooler s.f.:

M. Dry Storage s.f.:

N. Seating Area s.f.:

O. Retail/public Area s.f.:

P. Service Bar s.f. [5.08.010-O]:

Q. Brief Business Plan description based on type of establishment listed above:

To provide affordable Japanese food (Sushi) to the paying customers.

MANAGER INFORMATION

Full Name, include middle initial: Wichitthree Thongsen Title: Owner

Birthdate: 03/26/79 Birthplace: Thailand Driver's License#: [REDACTED] Home Phone: [REDACTED]

Home Address: [REDACTED] Glendale Heights, IL 60139

Full Name, include middle initial: Jorge L. Barres Title: Manager

Birthdate: 08/02/79 Birthplace: [REDACTED] Driver's License#: [REDACTED] Home Phone: [REDACTED]

Home Address: [REDACTED] Glendale Hts, IL 60139

Full Name, include middle initial:

Title:

Birthdate:

Birthplace:

Driver's License#:

Home Phone:

Home Address:

PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY**Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:****CLASS B LICENSES**

- | | |
|----|---|
| 1. | Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following (<i>check off once complete</i>): <ul style="list-style-type: none">a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;b. The designated use of each room or segregated area (i.e. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);<input checked="" type="checkbox"/> The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.** |
| 2. | The site drawing is subject to the approval of the Local Liquor Control Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any license by noting the same on the approved site drawing or as provided on the face of the license. |
| 3. | A copy of the approved site drawing shall be attached to the approved license and is made a part of said license. |
| 4. | It shall be unlawful for any Class B licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing. |

CLASS C LICENSES

- | | |
|----|--|
| 1. | Every application for a Class C license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale, showing the following (<i>check off once complete</i>): <ul style="list-style-type: none">a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;b. The designated use of each room or segregated area (e.g. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas, where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.** |
| 2. | The site drawing is subject to the approval of the Local Liquor Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any licensee by noting the same on the approved site drawing or as provided on the face of the license. |
| 3. | A copy of the approved site drawing shall be attached to the approved license and is made a part of said license. |
| 4. | It shall be unlawful for any Class C licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing. |

****THE FIRE PREVENTION BUREAU WILL FURNISH ALL FINAL, PERMITTED OCCUPANCY NUMBERS FOR THIS LICENSE.**

CORPORATION / PREMISES QUESTIONS

1.	<p>If applicant is an individual or partnership, is each and every person a United States citizen (5.08.070-2)? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Is any individual a naturalized citizen? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, print name(s), date(s), and place(s) of naturalization:</p> <p>Wichittthree Thongsen / May 15, 2012 / Chicago, IL.</p>
2.	<p>List the type of business of the applicant (5.08.070-3):</p> <p>Restaurant.</p>
3.	<p>Number of years of experience for the above listed type of business (5.08.070-4):</p> <p>10 Years</p>
4.	<p>Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): \$</p> <p>10,000.</p>
5.	<p>Location/address and description of business to be operated under this applied for license (5.08.070-6):</p> <p>FOX BORO PLAZA</p> <p>Sushi Diva Japanese Restaurant. 2400 E. Main St, St. Charles, IL 60174</p>
6.	<p>Is the premises owned or leased (5.08.070-6A)? <input type="checkbox"/> Owned <input checked="" type="checkbox"/> Leased</p>
7.	<p>If the premises are leased, list the names and addresses of all direct owners or owners of beneficial interests in any trusts, if premises are held in trust (5.08.070-6B):</p> <p>Name of Building Owner: Foxboro Plaza Partnership (Terry Grove)</p> <p>Address of Building Owner: 311 N. 2nd Street Suite 304, St. Charles, IL 60174</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: 630-377-9150 E-mail Address: [REDACTED]</p> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p>
8.	<p>Does the applicant currently operate, or operated in the past, any other establishment within the City of St. Charles that requires a liquor license? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please list the business name(s) and address(es):</p>

9.	<p>Does applicant have any outstanding debt with the City of St. Charles, including, but not limited to, utility bills, alcohol tax, and permit fees, for any current or previous establishment owned, operated or managed by the applicant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please note the City of St. Charles requires all debt to be paid in full before consideration of a new or renewed liquor license is issued.</p>
10.	<p>Are any improvements planned for the building and/or site that will require a building permit? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, has a building permit been applied for? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date building permit was applied for with Building & Code Enforcement:</p>
11.	<p>Has applicant applied for a similar or other license on the premises other than the one for which this license is sought (5.08.070-7)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, what was the disposition of the application? Explain as necessary:</p>
12.	<p>Has applicant (and all persons listed on page 1 of this application) ever been convicted of a felony under any Federal or State law, or convicted of a misdemeanor opposed to decency or morality (5.08.070-8)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Is applicant (and all persons listed on page 1 of this application) disqualified from receiving a liquor license by reason of any matter contained in Illinois State law and/or City of St. Charles Municipal Ordinances? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>
13.	<p>List previous liquor licenses issued by any State Government or any subdivision thereof (5.08.070-9). Use additional paper if necessary.</p> <p>Government Unit: — NONE —</p> <p>Date: Location, City/State:</p> <p>Special Explanations:</p> <p>Government Unit:</p> <p>Date: Location, City/State:</p> <p>Special Explanations:</p>
14.	<p>Have any liquor licenses possessed ever been revoked (5.08.070-9)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, list all reasons on a separate, signed letter accompanying this application.</p> <p>Has any director, officer, shareholder, or any of your managers, ever been denied liquor license from any jurisdiction?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, proceed to Question 15. If more space is needed, please attach a separate sheet of paper with the information.</p>

15.	<p>Complete ONLY if yes was answered to the questions above (14):</p> <p>Name: _____ Name of Business: _____</p> <p>Position with the Business: _____</p> <p>Date(s) of Denial: _____</p> <p>Reason(s) for Denial of License: _____</p>
16.	<p>Date of Incorporation (Illinois Corporations) (5.08.070-10): <u>June 27, 2017</u></p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): _____</p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p>Mandatory: All individual owners, partners, officers, directors, and/or persons holding directly or beneficially more than five (5) percent in interest of the stock of owners by interest listed on page 1 of this application must be fingerprinted by the City of St. Charles Police Department (5.08.070-A12).</p> <p>Has this been done? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, date(s): _____</p>
19.	<p>Mandatory: Has the applicant attached proof of Dram Shop Insurance to this application or already furnished it to the City of St. Charles (5.08.060)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If already furnished, date of delivery: <u>07 / 07 / 2017</u></p> <p>NOTE: Insurance must be issued from May 1, 20XX – April 30, 20XX in accordance with City code 5.08.060. Request a prorated rate from your insurance company if you are applying for a new license during this timeframe.</p>

20. **Mandatory:** Is the premises within 100 feet of any real property of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands, or children; and/or any military or naval station (5.08.230)?
☐ Yes ☒ No

COMMENTS/ADDITIONAL INFORMATION

APPLICATION FOR LATE NIGHT PERMIT

SUPPLEMENTAL TO LIQUOR LICENSE FOR CLASS B/C

To: St. Charles Liquor Control Commission

Date:

07/11/2017

I now possess or have applied for a liquor license Class

B / Restaurant.

Applicant's Name:

Nichitthree Thongsen

Name of Business:

Sushi Diva Japanese Restaurant

Business Address:

2400 E. Main Street # 107A, Saint Charles, IL 60174

Business Phone:

SUPPLEMENTAL PERMIT APPLIED FOR

Payment of Late Night Permit fee is required at the time the permit is issued.

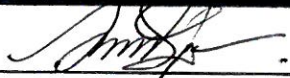
☐ 1:00 a.m. Late Night Permit – fee of \$800.00

☐ 2:00 a.m. Late Night Permit – fee of \$2,300.00

NOTE: Other permits that may be available upon request include:

- Class E – Special Event License (1 to 3-day event @ \$100.00 per day)
- Outdoor Dining Permit (Contact Community & Economic Development @ 630.377.4443)

SIGNATURES



Applicant Signature

07/11/17

Date

B.A.S.E.T. TRAINING

Please list employees required to have B.A.S.E.T training on this page – include all managers, assistant managers, bartenders, and clerks who are permitted to make alcoholic liquor sales. **Include copies of certificates for managers only and mark Manager if applicable. Add another page, if needed.**

Name: Wichitthre Thongsen — Wichitthre Thongsen
(First) (Last) (Middle) Manager

Home Street Address: [REDACTED]

City, State, Zip: Glendale Heights, IL 60139

Date of Course: 7/10/17 Place Course was Taken: www.learn2serve.com

Birthdate: 03/26/1979 Certificate Granted: 7/10/17 Expiration:

Name: Jorge Batres Luis Wichitthre Thongsen
(First) (Last) (Middle) Manager

Home Street Address: [REDACTED]

City, State, Zip: Glendale Heights, IL 60139

Date of Course: 7/10/17 Place Course was Taken: WWW.AmericanSafetyCouncil.com

Birthdate: 08/02/1979 Certificate Granted: 7/10/17 Expiration:

Name: _____
(First) (Last) (Middle) Manager

Home Street Address: _____

City, State, Zip: _____

Date of Course: _____ Place Course was Taken: _____

Birthdate: _____ Certificate Granted: _____ Expiration: _____

Name: _____
(First) (Last) (Middle) Manager

Home Street Address: _____

City, State, Zip: _____

Date of Course: _____ Place Course was Taken: _____

Birthdate: _____ Certificate Granted: _____ Expiration: _____

NEW MANAGEMENT REQUIREMENTS

Whenever a new manager comes on board, the City must be notified and that person must be fingerprinted.

It is the business establishment's responsibility to keep copies of all B.A.S.E.T. certificates on file for their employees.

Business Name: Sushi Diva Japanese Restaurant

SIGNATURES



Applicant's Signature

Notary & Date

Seal:

☐ Liquor Commissioner hereby directs City Clerk to issue permit indicated above.

Liquor Commissioner's Signature

Date

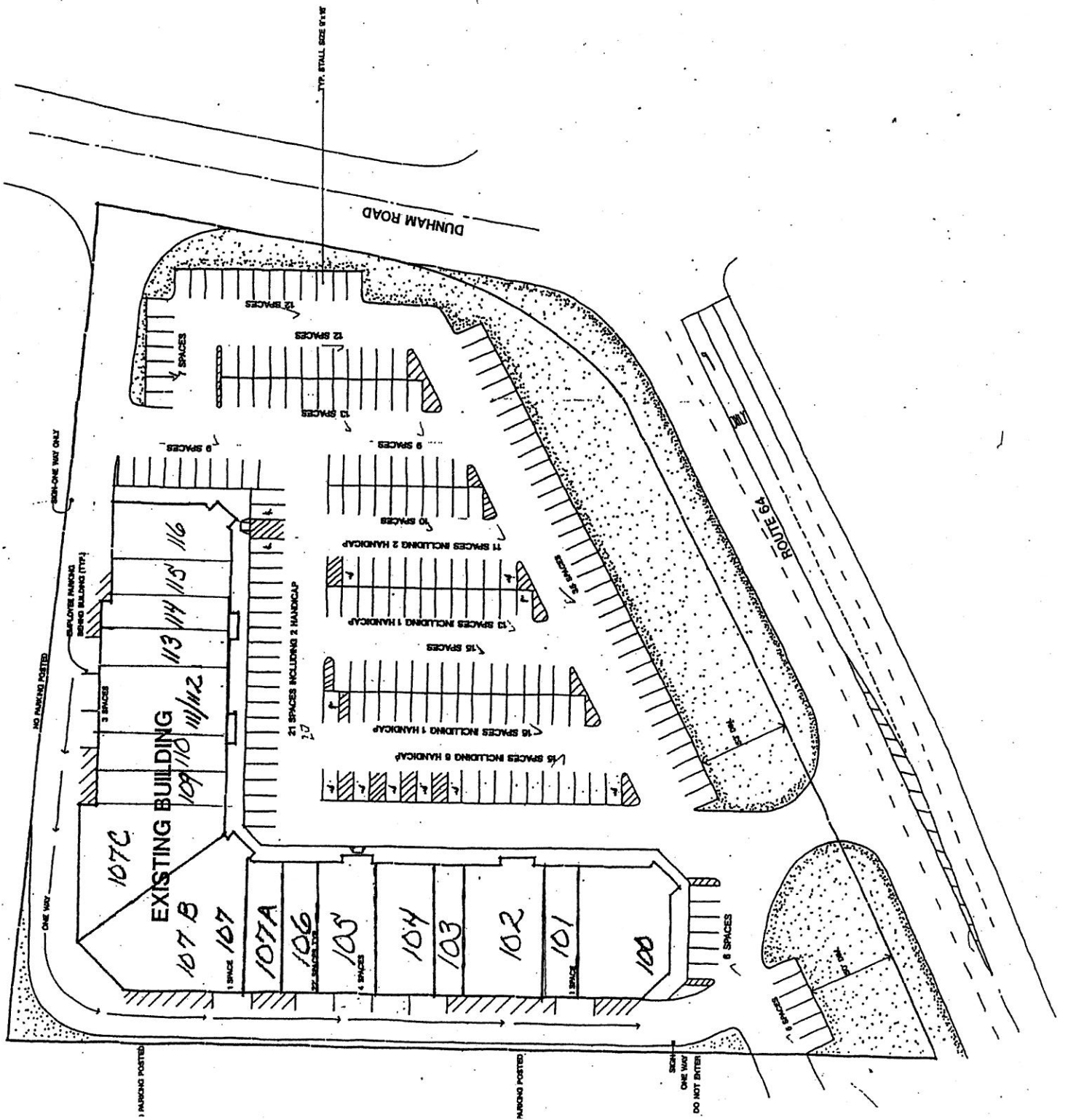
ADDENDUM TO RETAIL LIQUOR LICENSE APPLICATION	
To be completed by the City of St. Charles Police Department	
Date:	Name of Applicant:
Name of Business:	
Address of Business:	Ward Number:
To Liquor Control Commissioner, City of St. Charles, Illinois	
Pursuant to the provision of the City of St. Charles Municipal Code, Chapter 5.08, Alcoholic Beverages, the following guide shall be in effect for the investigation of an applicant for a Retail Dealer's Liquor License:	
1.	Date on which applicant will begin selling retail alcoholic liquors at this location:
2.	Is the location within 100 feet of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands or children; or any military or naval station? <input type="checkbox"/> Yes <input type="checkbox"/> No
3.	<p>If the answer to question 2 is yes, answer the following: Is applicant's place of business a hotel offering restaurant service, a regularly organized club, a restaurant, a food shop, or other place where the sale of alcoholic liquors is not the principal business? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, answer a, b and c:</p> <p>a. State the kind of such business:</p> <p>b. Give date on which applicant began the kind of business named at this location:</p> <p>c. Has the kind of business designated been established at this location for such purpose prior to February 1, 1934, and carried on continuously since such time by either the applicant or any other person?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>
4.	<p>If premises for which an alcoholic liquor license is herein applied for are within 100 feet of a church, have such premises been licensed for the sale of alcoholic liquor at retail prior to the establishment of such church? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, have the premises been continuously operated and licensed for the sale of alcoholic liquor at retail since the original alcoholic liquor license was issued therefore? <input type="checkbox"/> Yes <input type="checkbox"/> No</p>
5.	Is the place for which the alcoholic liquor license is sought a dwelling house, flat, or apartment used for residential purposes? <input type="checkbox"/> Yes <input type="checkbox"/> No
6.	Is there any access leading from premises to any other portion of the same building or structure used for dwelling or lodging purposes and which is permitted to be used or kept accessible for use by the public? (Connection between premises and such other portion of building or structure as is used only by the applicant, his/her family and personal guests not prohibited.) <input type="checkbox"/> Yes <input type="checkbox"/> No
7.	If applicant conducts or will conduct in the same place any other class of business in addition to that of City Retailer of Alcoholic Liquor, state the kind and nature of such business: <input type="checkbox"/> Yes <input type="checkbox"/> No

8.	Are all rooms where liquor will be sold for consumption on the premises continuously lighted during business hours by natural light or artificial white light so that all parts of the interior shall be clearly visible? <input type="checkbox"/> Yes <input type="checkbox"/> No
9.	Are premises located in any building belonging to or under the control of the State of Illinois or any other political subdivision thereof, such as county, city, etc.? <input type="checkbox"/> Yes <input type="checkbox"/> No
10.	Are the premises for which license is herein applied for a store or place of business where the majority of customers are minors of school age or where the principal business transacted consists of school books, school supplies, food or drinks for such minors? <input type="checkbox"/> Yes <input type="checkbox"/> No
11.	It is required by the City of St. Charles that all employees undergo BASSET training. Provide a copy of the certificate of training completion for each manager. All certificates for managers have been submitted: <input type="checkbox"/> Yes <input type="checkbox"/> No
12.	From your observation and investigation, has applicant—to the best of your knowledge—truthfully answered all questions? <input type="checkbox"/> Yes <input type="checkbox"/> No If no, state exceptions:
13.	Have all persons named in this application been fingerprinted? <input type="checkbox"/> Yes <input type="checkbox"/> No Fingerprinted by: _____ Date: _____
14.	Other necessary data:
SIGNATURES	
ENDORSEMENTS AND APPROVALS	
INVESTIGATING OFFICER	
_____ Investigating Officer Signature	
_____ Badge Number & Rank	
ENDORSEMENT OF THE CHIEF OF POLICE	
Recommend Issuing Liquor License: <input type="checkbox"/> Yes <input type="checkbox"/> No	
_____ Signature Of Chief of Police	
_____ Date	



No SAE 6/13/2017

107212



Sushi Diva

2400 East Main Street

107A

St Charles, 60174

3 Year Business Plan

TABLE OF CONTENTS

PLAN SUMMARY 3

COMPANY AND INDUSTRY..... 3

COMPANY..... 3

 Mission Statement..... 3

 Vision Statement..... 3

 INDUSTRY 3

 Competition..... 4

 Trends 4

THE PRODUCT 4

 The Menu 4

 Future Developments 4

MARKET ANALYSIS 6

 Target Market..... 6

 Demographics 6

MARKETING STRATEGY..... 7

 Pricing..... 7

OPERATIONS..... 7

 Floor Plan..... 7

 Soft Opening/Grand Opening 8

 Labor 8

 Liquor License..... 9

MANAGEMENT AND ORGANIZATION..... 9

LONG TERM PLANS..... 9

CRITICAL RISKS..... 9

FINANCIAL 10

CONCLUSION..... 11

PLAN SUMMARY

Ice Thongsen is setting out to become a premier Sushi restaurant owner in the St Charles area. The purpose of this plan is to prove the success of the acquisition and launch of the restaurant scheduled for August and to have a forecast of sales for the next 3 years.

COMPANY AND INDUSTRY

COMPANY

Sushi Diva will be a 48 seat restaurant located at 2400 East Main Street in St. Charles, IL.

Mission Statement

Establish a well-known sushi restaurant to the location at an affordable price.

Vision Statement

To become well known in the area for serving excellent quality sushi to the St Charles neighborhood and neighboring townships. Ice Thongsen will set herself out to be a pillar in the community as well as the face of the restaurant personally making herself known and available to her customers and the local community.

INDUSTRY

Sushi is a dish that exploded across the world since the late 80s, and it has become a staple in many cities and cultures. It is well known to consumers.

Competition

There are six Sushi restaurants in St Charles. The closet Sushi restaurant to this location is House of Tokyo approximately 1.6 miles away. This restaurant has a very different concept from Sushi Diva. It has grilling stations on its tables and its menu is higher priced. The following is the list of all the restaurants in St Charles.

sushi restaurants in saint charle

Any time

Wok n Fire

4.7

50 reviews

1110 Saint Charles Ave

Japanese Restaurant

Open at 11:30 AM

Shakou Sushi

4.8

100 reviews

1110 Saint Charles Ave

Japanese Restaurant

Open at 11:30 AM

Mr Samurai

4.7

100 reviews

1110 Saint Charles Ave

Japanese Restaurant

Open at 11:30 AM

House of Tokyo

4.7

100 reviews

1110 Saint Charles Ave

Japanese Restaurant

Open at 11:30 AM

Shima's Sushi - Japanese Restaurant

4.7

100 reviews

1110 Saint Charles Ave

Japanese Restaurant

Open at 11:30 AM

JC Sake

4.5

100 reviews

1110 Saint Charles Ave

Japanese Restaurant

Open at 11:30 AM

Shima's Sushi - Japanese Restaurant

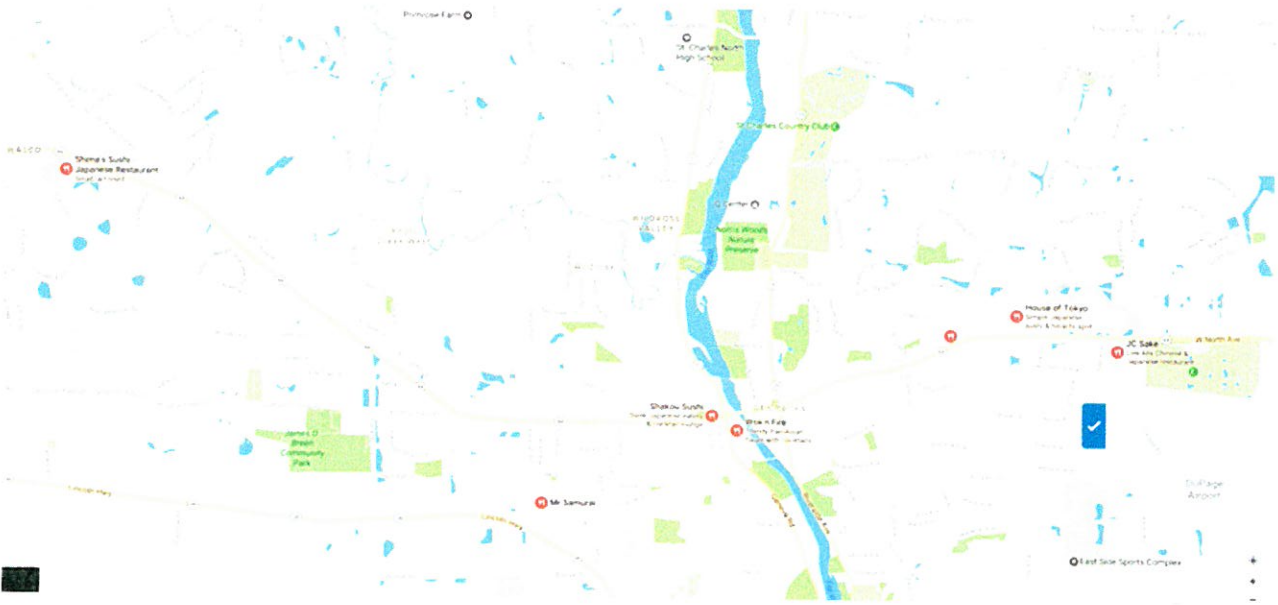
4.7

100 reviews

1110 Saint Charles Ave

Japanese Restaurant

Open at 11:30 AM



Trends

The Product

- The Menu
- Future Developments

MARKET ANALYSIS

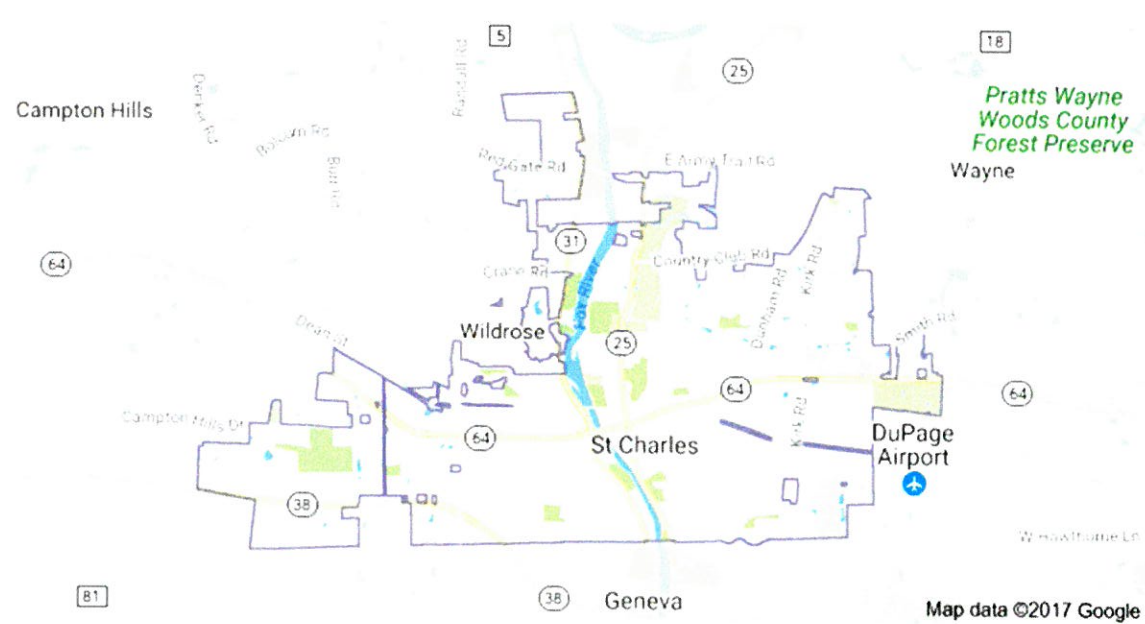
Sushi is a dish that exploded across the world since the late 1980’s and it has become a staple in many cities and cultures. It will not be difficult to attract families and couples to the restaurant within a five-mile radius.

Target Market

The Target market will be families, couples, and teens of St Charles and neighboring municipalities. The goal is to make the experience so enjoyable that people will be willing to travel to the restaurant as a destination place.

Demographics

St. Charles is a city in DuPage and Kane counties in the U.S. state of Illinois. It lies roughly 40 miles (64 km) west of Chicago on Illinois Route 64.



According to a U.S. Census Bureau estimate in July 2012, the city had a total population of 33,327. The official city slogan is Pride of the Fox, after the Fox River that runs through the center of town. St. Charles is part of a tri-city area along with Geneva and Batavia, all western suburbs of similar size and relative socioeconomic condition.

According to the 2000 census, population density is 1,993.9 inhabitants per square mile (769.8/km²). There are 11,072 housing units at an average density of 791.4 per square mile (305.6/km²). The racial makeup of the city is 93.81% White, 1.66% African American, 0.14% Native American, 1.79% Asian, 0.00% Pacific Islander, 1.66% from other races, and 0.94% from two or more races. 5.50% of the population are Hispanic or Latino of any race.

There are 10,351 households out of which 36.4% have children under the age of 18 living with them, 61.1% are married couples living together, 8.0% have a female householder with no husband present, and 28.3% are non-families. 23.5% of all households are made up of individuals and 8.0% have someone living alone who is 65 years of age or older. The average household size is 2.62 and the average family size is 3.13.

In the city the population is spread out with 27.8% under the age of 18, 7.4% from 18 to 24, 29.6% from 25 to 44, 25.0% from 45 to 64, and 10.2% who are 65 years of age or older. The median age is 37 years. For every 100 females there are 99.4 males. For every 100 females age 18 and over, there are 94.2 males.

The median income for a household in the city is \$75,181, and the median income for a family is \$94,704. Males have a median income of \$55,864 versus \$35,134 for females. The per capita income for the city is \$33,969. 3.4% of the population and 2.1% of families are below the poverty line. Out of the total population, 3.4% of those under the age of 18 and 3.9% of those 65 and older are living below the poverty line.

The demographic information above shows some favorable trends in population growth. Transportation is crucial for people to reach the restaurant.

MARKETING STRATEGY

The business will allot 10,000.00 for the purpose of establishing a heavy marketing plan for the launch and the rest of 2017. \$1,000 will be allotted on a monthly basis going forward. The restaurant is located in a shopping mall and near small, medium, and large business establishments in addition to the residential neighborhoods in the township. The goal is to utilize the following marketing tools in order to improve sales and lure more customers into the restaurant:

- Establish a Website
- GrubHub
- Yelp Advertising
- Facebook
- Residential Flyers
- Visits to all local business

Delivery will be offered.

Additional strategies include discount offerings and rewards programs for regular customers as well as promotional discounts for limited timeframes.

Pricing

There is a math formula that restaurants carry with them as a meter to pricing their foods. Cost of food is to be set at around 30% of the price.

The average cost of a lunch should cost will be \$15.00 and dinner \$22.00 during Monday through Thursday operation. From Friday to Sunday dinner cost will increase to \$25.00.

OPERATIONS

Floor Plan

Soft Opening/Grand Opening

Upon securing the asset purchase and a leasing agreement, the following checklist will need to be completed before Soft Opening in August:

1. Labor Force
2. Articles of Incorporation
3. Health License
4. Liquor License
5. Art Work
6. Kitchenware
7. POS system installation
8. Supplies
9. Food Inventory
10. Liquor Inventory
11. Security System Installation
12. Internet
13. Cable
14. TV
15. Signage
16. Menu
17. Website
18. Paint
19. Uniforms
20. Legal Services
21. Miscellaneous

The soft opening will take place in August and grand opening will take place once the liquor license is in place.

Labor

The restaurant should have 4 to 5 employees and will be broken down to the following:

- One Manager/Server at \$2500 a month
- One to Sushi Chef at \$3000 a month
- One Kitchen Chef at \$2200 a month
- 3 Part time helpers at \$2000 a month
- Possibly One more Sushi Chef at \$3,000 a month

Total monthly labor costs \$8,600 to \$13,000.

The general manager is also the head server in the restaurant.

Liquor License Requirements

The cost is 2400.00 for the initial application and first year. There is a \$50 fingerprint fee. The application process takes 4 to 6 weeks. After submitting the application(attached) you will need to attend two meetings with the Liquor Commission and the City Council.

MANAGEMENT AND ORGANIZATION

This restaurant is a first-time venture for its owner and currently sole manager.

The owner is in charge of all managerial activities from top to bottom. All duties such as payroll, operations, marketing, and financial activities are currently the duties assigned to the owner / general manager.

Accounting will be taken care of by an outside firm.

LONG TERM PLANS

Currently the plan is to renegotiate the rent for 2017 to the amount of \$3000 until a turn to profitability in 2018. Rent will then increase to \$3633.00 The major objective is to make enough profit to stay in business indefinitely.

Mrs. Ice is looking into the video gaming license as a way to add video gaming to bring in extra income to the restaurant.

CRITICAL RISKS

There are 7 well-known Sushi restaurants in the St Charles. Competition is heavy, and may affect reaching the goals set forth by the owner

FINANCIAL

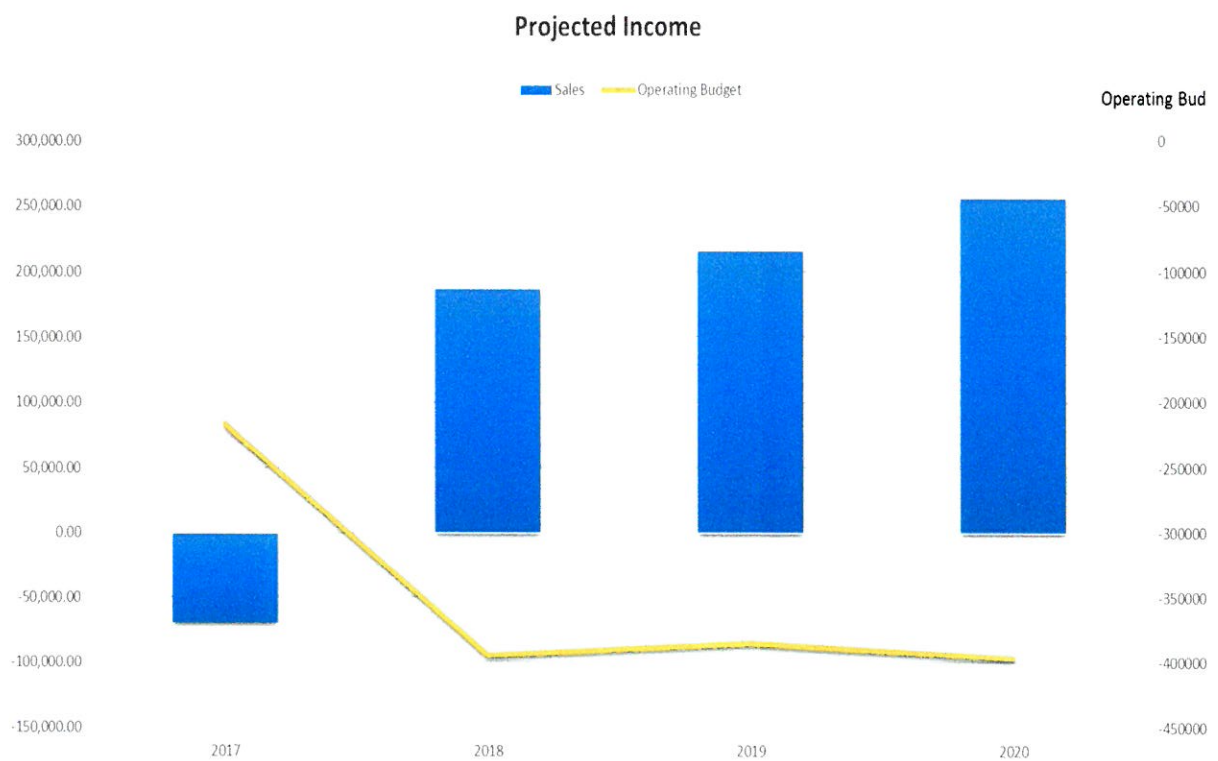
The current income statement and balance sheet are shown on a separate document. The current Start Up costs for 2017 will be \$84,975. The following projections for the next 3 years are as follows.

2017 \$-69,687.50

2018 \$186,494.02

2019 \$215,358.02

2020 \$255,340.82



CONCLUSION

The first six months is the most critical for success. Bringing together the right team led and managed by Ice Thongsen and her vision will need to attract the maximum number of customers. Should Mrs. Thongsen's vision be realized, the restaurant will have success after one year of operation.

Any questions, please contact Ice Thongsen at 1-847-204-3179 or email at witchithree@gmail.com.

SUSHI DIVA MENU

Hour of Operation

Mon-Thur	Fri-Sat	Sun
Lunch 11:30-2:00	11:30-2:30	
Dinner 5:00-9:30	5:00-10:00	12:00-9:00

APPETIZER FROM THE SUSHI BAR

Hawaiian Tartar \$12

Spicy tuna, pico de gallo, cilantro, citrus tobiko, seared tuna, sashimi served in a citrus citrus vinaigrette

Sunomo \$12

Tuna, salmon, white fish, wrapped in cucumber, splashed with citrus vinaigrette sauce

Rainbow Tartar \$13

Salmon, tuna, escolar, shrimp, snapper topped with multicolored tobiko, pico de gallo and citrus vinaigrette

Diva’s Carpaccio \$15

Tuna, salmon, escolar, jalapeño in yuzu vinaigrette sauce

Oyster Shooter \$5

Fresh oyster, quail egg in Tabasco sake ponzu sauce

Oyster in a Half Shell

Half Dozen \$12

Dozen \$16

Poke

Tuna \$10

Diced tuna, avocado with poke sauce

Salmon and Tuna \$12

Diced salmon and tuna with poke sauce

Dynamite \$9



Sushi rice wrapped with Japanese mint, fresh salmon, soy paper, topped with spicy scallop and chili tobiko in ponzu sauce

Nacho Sushi \$10

Spicy tuna, spicy mayo, pico de gallo with flower tortilla chips

Sushi Taco

Yellowtail, shrimp, char su pork

3 pieces \$10

5 pieces \$15

APPETIZERS FROM THE KITCHEN

Edamame \$4

Shumai \$5

Gyoza \$5

Softshell Crab \$8

Jalapeno Bomb \$8

Tuna Tatake \$10

Asparagus Beef Roll \$9

Beef Tatake \$10

Blackened Tuna \$11

Bacon Wrapped

Scallops \$12

Shrimp \$12

Tempura

Vegetables \$5

Calamari \$7

Shrimp and Vegetables \$7

Chicken and Vegetables \$7

Combination \$12

Agadashi Tofu \$6

SIDE DISHES

Miso Soup \$2

Tom Yum \$3

Fried Rice

Vegetable

Small \$3

Large \$5.50

Shrimp

Small \$4

Large \$7.50

Chicken

Small \$3.50

Large \$6.50

Beef

Small \$4

Large \$8

Scallop

Small \$4

Large \$7.50

Combination

Small \$5

Large \$10

Nigiri 1 piece / Sashimi 2 piece

O-Toro	MP	Fatty Yellow Tail	\$3.50/\$6
--------	----	-------------------	------------

Tamago	\$2.50/\$4	Chu-Toro	MP
--------	------------	----------	----

Salmon	\$3/\$5	Smelt Roe	\$3/\$5
--------	---------	-----------	---------

Blue Fin Tuna	MP	Smoked Salmon	\$3/\$5
Big Eye Tuna	\$3/\$5	Fresh Scallop	\$3.50/\$7
Tobiko	\$3/\$5	Escolar Tuna	\$3/\$5
Tiger Shrimp	\$3/\$5	Salmon Roe	\$4/\$7
Albacore Tuna	\$3/\$5	Golden Shrimp	\$3/\$5
Stop Light Tobiko	\$4/\$7	Fresh Water Eel	\$3/\$6
Sweet Shrimp	\$4/\$7	Octopus	\$3/\$5
Red Snapper	\$3/\$5	King Crab	\$4/\$7
Sea Urchin	\$4/\$7	Fluke	\$3/\$5
Squid	\$3/\$5	Oyster	\$3/\$5
Yellow Tail	\$3/\$5	Surf Clam	\$3/\$5
Mackerel	\$3/\$5	Fatty Salmon	\$3.50/\$6
Kani Kama	\$3/\$5		
CLASSIC MAKI			
Cucumber	\$4		
Tekka Roll	\$5		
Asparagus Cucumber	\$5		
Sweet Potato	\$5		
Salmon Roll	\$5		
California Roll	\$6		
Yellowtail and Scallion	\$6		
Chicken Tempura	\$6.50		
Spicy Tuna	\$7		
Calamari Tempura	\$7		
Cucumber and Avocado	\$7		
Spicy Salmon	\$7		
Fresh Water Eel	\$7		

Shrimp Tempura	\$7
Spicy Octopus	\$7
Soft Shell Crab	\$7
Philadelphia	\$7
Vegetable	\$7
Spicy Scallop	\$8
Crazy California	\$8
Tuna Avocado	\$8
Salmon Avocado	\$8
Avocado	\$8

SIGNATURE ROLLS

Crunchy Spicy Diva	\$17
--------------------	------

Butter pan seared rice topped with spicy tuna, avocado, spicy salmon, wasabi mayo, sweet soy, jalapeño slices and tobiko

Rainbow	\$15
---------	------

Crab meat, avocado, cucumber topped with a variety of fish

Rainbow Dragon	\$17
----------------	------

Shrimp tempura, avocado, cucumber, spicy mayo topped with a variety of fish and tobiko

Shrimp Crunchy Roll	\$15
---------------------	------

Shrimp tempura, crab meat, avocado, cucumber, spicy mayo rolled with a crunch and drizzled with sweet soy sauce

Creamy Wasabi Tuna	\$17
--------------------	------

Tuna, Avocado topped with big eye tuna, wasabi mayo and sweet soy sauce and wasabi tobiko

Fancy Diva	\$18
------------	------

Spicy crab meat, tempura crunch topped with butter pan seared scallop, with sweet soy and crispy carrots

Kamehameha	\$17
------------	------

Tuna, yellow tail, avocado, cilantro, jalapeño, wrapped in soy paper chili oil and fresh lime

Kitsune \$17

Spicy salmon tempura, spicy crab meat, cream cheese, cucumber, avocado topped with fresh salmon, tobiko and citrus mayo

Ninja Turtle \$18

Unagi, avocado, tempura crunch, topped with shrimp wasabi mayo, unagi sauce and multicolored tobiko

Dragon \$16

Crab meat, avocado, cucumber topped with unagi and drizzled with unagi sauce

Foxy Diva \$18

Spicy tuna, cucumber, cilantro topped with tuna, albacore, escolar, jalapeño, Siracha and ponzu sauce

French Kiss \$17

Spicy tuna, crab meat, avocado, cucumber, cilantro topped with seared escolar tuna and drizzled with garlic olive oil

St. Charles Princess \$18

Cream cheese, crab meat, lightly tempura battered, spicy crab mix and unagi sauce, topped with spicy tuna and lotus root

Scary Spider \$16

Softshell crab, cucumber, avocado, cream cheese wrapped in black and white rice topped with red tobiko

Caterpillar \$15

Crab meat, avocado, cucumber topped with avocado, unagi sauce, red and green tobiko

Crunchy California \$12

Crab meat, avocado, cucumber deep fried, topped with unagi sauce and spicy mayo

Spring Breeze \$13

Mixed greens, avocado, cucumber, asparagus, red cabbage, cilantro and jalapeño topped with mango pico de gallo

Firefox \$15

Spicy tuna, cream cheese, avocado lightly deep fried topped with siracha spicy mayo and unagi sauce

Double Tuna \$16

Spicy albacore, avocado topped with spicy tuna and green crumbs topped with special sauce and crispy wonton chips

Golden Lobster \$20

Spicy crab mix, avocado topped with butter seared lobster, unagi sauce and potato crumbs

SUSHI ENTRÉE

Served with Soup and Salad and Rice (Brown or Black rice \$1 extra)

Ocean Delight \$39

Chefs choice of six piece nigiri, six pieces of sashimi and one Foxy Diva roll

Pearl Harbor (4 person) \$100

Chef's choice of 12 pieces nigiri, 20 pieces of sashimi and St. Charles Princess and Firefox roll

Assorted Sashimi(Chef's Choice)

9 Pieces \$18

12 Pieces \$23

15 Pieces \$30

Maki Mono \$19

Spicy California, Spicy Tuna and Vegetable Roll

Nigiri Combo \$21

Chef's choice five pieces of nigiri and a caterpillar roll

Sake Don \$21

Fresh sliced salmon over rice

Tekka Don \$23

Fresh sliced tuna over rice

Diva Don \$25

Combination of salmon, tuna, yellow tail and escolar tuna over rice

Chirashi \$23

Chef's choice of fish over a bed of rice

Unadon \$23

Fresh water eel over rice

KITCHEN ENTREES

Served with Soup and Salad and Rice (Brown or Black rice \$1 extra)

Tuna Steak \$19

Apricot Dijon Glazed Salmon \$21

Miso Truffle Cod \$23

Surf and Turf \$35

BENTO BOXES-includes: Soup, salad rice, vegetable tempura and three-piece gyoza

Chicken \$21

Salmon \$22

Steak \$25

NOODLES

Seafood Yaki Udon \$12

Tempura Udon \$12

Nabayaki Udon \$12

DESERT

Banana Tempura \$

Chocolate Truffle \$

Chocolate Sufle \$

Exotic Bomba \$

Coconut Repiano \$

Green Tea Tira Misu \$

Mochi Ice Cream \$5

Strawberry, Green Tea, Mango and Chocolate flavors

Green Tea Icecream \$3/scoop



SUSHI DIVA MENU

Hour of Operation

Mon-Thur	Fri-Sat	Sun
Lunch 11:30-2:00	11:30-2:30	
Dinner 5:00-9:30	5:00-10:00	12:00-9:00

APPETIZER FROM THE SUSHI BAR

Hawaiian Tartar	\$12
-----------------	------

Spicy tuna, pico de gallo, cilantro, citrus tobiko, seared tuna, sashimi served in a citrus citrus vinaigrette

Sunomo	\$12
--------	------

Tuna, salmon, white fish, wrapped in cucumber, splashed with citrus vinaigrette sauce

Rainbow Tartar	\$13
----------------	------

Salmon, tuna, escolar, shrimp, snapper topped with multicolored tobiko, pico de gallo and citrus vinaigrette

Diva’s Carpaccio	\$15
------------------	------

Tuna, salmon, escolar, jalapeño in yuzu vinaigrette sauce

Oyster Shooter	\$5
----------------	-----

Fresh oyster, quail egg in Tabasco sake ponzu sauce

Oyster in a Half Shell

Half Dozen	\$12
Dozen	\$16

Poke

Tuna	\$10
------	------

Diced tuna, avocado with poke sauce

Salmon and Tuna	\$12
-----------------	------

Diced salmon and tuna with poke sauce

Dynamite	\$9
----------	-----

Sushi rice wrapped with Japanese mint, fresh salmon, soy paper, topped with spicy scallop and chili tobiko in ponzu sauce

Nacho Sushi \$10

Spicy tuna, spicy mayo, pico de gallo with flower tortilla chips

Sushi Taco

Yellowtail, shrimp, char su pork

3 pieces \$10

5 pieces \$15

APPETIZERS FROM THE KITCHEN

Edamame \$4

Shumai \$5

Gyoza \$5

Softshell Crab \$8

Jalapeño Bomb \$8

Tuna Tatake \$10

Asparagus Beef Roll \$9

Beef Tatake \$10

Blackened Tuna \$11

Bacon Wrapped

Scallops \$12

Shrimp \$12

Tempura

Vegetables \$5

Calamari \$7

Shrimp and Vegetables \$7

Chicken and Vegetables \$7

Combination \$12

Agadashi Tofu	\$6
---------------	-----

SIDE DISHES

Miso Soup	\$2
-----------	-----

Tom Yum	\$3
---------	-----

Fried Rice

Vegetable

Small	\$3
-------	-----

Large	\$5.50
-------	--------

Shrimp

Small	\$4
-------	-----

Large	\$7.50
-------	--------

Chicken

Small	\$3.50
-------	--------

Large	\$6.50
-------	--------

Beef

Small	\$4
-------	-----

Large	\$8
-------	-----

Scallop

Small	\$4
-------	-----

Large	\$7.50
-------	--------

Combination

Small	\$5
-------	-----

Large	\$10
-------	------

Nigiri 1 piece / Sashimi 2 piece

O-Toro	MP	Fatty Yellow Tail	\$3.50/\$6
--------	----	-------------------	------------

Tamago	\$2.50/\$4	Chu-Toro	MP
--------	------------	----------	----

Salmon	\$3/\$5	Smelt Roe	\$3/\$5
--------	---------	-----------	---------

Blue Fin Tuna	MP	Smoked Salmon	\$3/\$5
Big Eye Tuna	\$3/\$5	Fresh Scallop	\$3.50/\$7
Tobiko	\$3/\$5	Escolar Tuna	\$3/\$5
Tiger Shrimp	\$3/\$5	Salmon Roe	\$4/\$7
Albacore Tuna	\$3/\$5	Golden Shrimp	\$3/\$5
Stop Light Tobiko	\$4/\$7	Fresh Water Eel	\$3/\$6
Sweet Shrimp	\$4/\$7	Octopus	\$3/\$5
Red Snapper	\$3/\$5	King Crab	\$4/\$7
Sea Urchin	\$4/\$7	Fluke	\$3/\$5
Squid	\$3/\$5	Oyster	\$3/\$5
Yellow Tail	\$3/\$5	Surf Clam	\$3/\$5
Mackerel	\$3/\$5	Fatty Salmon	\$3.50/\$6
Kani Kama	\$3/\$5		
CLASSIC MAKI			
Cucumber	\$4		
Tekka Roll	\$5		
Asparagus Cucumber	\$5		
Sweet Potato	\$5		
Salmon Roll	\$5		
California Roll	\$6		
Yellowtail and Scallion	\$6		
Chicken Tempura	\$6.50		
Spicy Tuna	\$7		
Calamari Tempura	\$7		
Cucumber and Avocado	\$7		
Spicy Salmon	\$7		
Fresh Water Eel	\$7		

Shrimp Tempura	\$7
Spicy Octopus	\$7
Soft Shell Crab	\$7
Philadelphia	\$7
Vegetable	\$7
Spicy Scallop	\$8
Crazy California	\$8
Tuna Avocado	\$8
Salmon Avocado	\$8
Avocado	\$8

SIGNATURE ROLLS

Crunchy Spicy Diva	\$17
--------------------	------

Butter pan seared rice topped with spicy tuna, avocado, spicy salmon, wasabi mayo, sweet soy, jalapeño slices and tobiko

Rainbow	\$15
---------	------

Crab meat, avocado, cucumber topped with a variety of fish

Rainbow Dragon	\$17
----------------	------

Shrimp tempura, avocado, cucumber, spicy mayo topped with a variety of fish and tobiko

Shrimp Crunchy Roll	\$15
---------------------	------

Shrimp tempura, crab meat, avocado, cucumber, spicy mayo rolled with a crunch and drizzled with sweet soy sauce

Creamy Wasabi Tuna	\$17
--------------------	------

Tuna, Avocado topped with big eye tuna, wasabi mayo and sweet soy sauce and wasabi tobiko

Fancy Diva	\$18
------------	------

Spicy crab meat, tempura crunch topped with butter pan seared scallop, with sweet soy and crispy carrots

Kamehameha	\$17
------------	------

Spicy tuna, cream cheese, avocado lightly deep fried topped with siracha spicy mayo and unagi sauce

Double Tuna \$16

Spicy albacore, avocado topped with spicy tuna and green crumbs topped with special sauce and crispy wanton chips

Golden Lobster \$20

Spicy crab mix, avocado topped with butter seared lobster, unagi sauce and potato crumbs

SUSHI ENTRÉE

Served with Soup and Salad and Rice (Brown or Black rice \$1 extra)

Ocean Delight \$39

Chefs choice of six piece nigiri, six pieces of sashimi and one Foxy Diva roll

Pearl Harbor (4 person) \$100

Chef's choice of 12 pieces nigiri, 20 pieces of sashimi and St. Charles Princess and Firefox roll

Assorted Sashimi(Chef's Choice)

9 Pieces \$18

12 Pieces \$23

15 Pieces \$30

Maki Mono \$19

Spicy California, Spicy Tuna and Vegetable Roll

Nigiri Combo \$21

Chef's choice five pieces of nigiri and a caterpillar roll

Sake Don \$21

Fresh sliced salmon over rice

Tekka Don \$23

Fresh sliced tuna over rice

Diva Don \$25

Combination of salmon, tuna, yellow tail and escolar tuna over rice

Tuna, yellow tail, avocado, cilantro, jalapeño, wrapped in soy paper chili oil and fresh lime

Kitsune \$17

Spicy salmon tempura, spicy crab meat, cream cheese, cucumber, avocado topped with fresh salmon, tobiko and citrus mayo

Ninja Turtle \$18

Unagi, avocado, tempura crunch, topped with shrimp wasabi mayo, unagi sauce and multicolored tobiko

Dragon \$16

Crab meat, avocado, cucumber topped with unagi and drizzled with unagi sauce

Foxy Diva \$18

Spicy tuna, cucumber, cilantro topped with tuna, albacore, escolar, jalapeño, Siracha and ponzu sauce

French Kiss \$17

Spicy tuna, crab meat, avocado, cucumber, cilantro topped with seared escolar tuna and drizzled with garlic olive oil

St. Charles Princess \$18

Cream cheese, crab meat, lightly tempura battered, spicy crab mix and unagi sauce, topped with spicy tuna and lotus root

Scary Spider \$16

Softshell crab, cucumber, avocado, cream cheese wrapped in black and white rice topped with red tobiko

Caterpillar \$15

Crab meat, avocado, cucumber topped with avocado, unagi sauce, red and green tobiko

Crunchy California \$12

Crab meat, avocado, cucumber deep fried, topped with unagi sauce and spicy mayo

Spring Breeze \$13

Mixed greens, avocado, cucumber, asparagus, red cabbage, cilantro and jalapeño topped with mango pico de gallo

Firefox \$15

Chirashi \$23

Chef's choice of fish over a bed of rice

Unadon \$23

Fresh water eel over rice

KITCHEN ENTREES

Served with Soup and Salad and Rice (Brown or Black rice \$1 extra)

Tuna Steak \$19

Apricot Dijon Glazed Salmon \$21

Miso Truffle Cod \$23

Surf and Turf \$35

BENTO BOXES-includes: Soup, salad rice, vegetable tempura and three-piece gyoza

Chicken \$21

Salmon \$22

Steak \$25

NOODLES

Seafood Yaki Udon \$12

Tempura Udon \$12

Nabayaki Udon \$12

DESERT

Banana Tempura \$7

Chocolate Truffle \$8

Chocolate Sufle \$7

Exotic Bomba \$7.50

Coconut Repiano \$8

Green Tea Tira Misu \$8.50

Mochi Ice Cream \$5

Strawberry, Green Tea, Mango and Chocolate flavors
