

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 5c

Title:

Recommendation to approve a Proposal for a new Class B1 Liquor License Application for House of Tokyo Two Corporation dba House of Tokyo, located at 2762 E Main St., St. Charles.

Presenter:

Police Chief James Keegan

Meeting: Government Operations Committee

Date: November 18, 2019

Proposed Cost: \$

Budgeted Amount: \$

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

This is a new liquor license request for the new owners of the existing House of Tokyo establishment, located at 2762 E. Main St. in St. Charles.

This is the applicant's first business.

Pursuant to this item being presented at the Government Operations Committee Meeting on November 18, 2019 to seek approval; it will be brought before the Liquor Control Commission at a meeting scheduled for 4:30 p.m., the same day, to process and move it forward to this Committee. This item will then continue on to the City Council Meeting scheduled on December 2, 2019 for final approval.

Attachments *(please list):*

Memo, Application, Floor Plan, Certificate of Insurance, BASSET

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a Proposal for a new Class B1 Liquor License Application for House of Tokyo Two Corporation dba House of Tokyo, located at 2762 E Main St., St. Charles.



Memo

Date: 11/12/2019

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigation-House of Tokyo located at 2762 E. Main St. (B-1)

The purpose of this memorandum is to document and forward to your attention the results of the background investigation conducted by members of the St. Charles Police Department concerning the above mentioned establishment.

Restaurant Manager Sera Choi intends to operate a restaurant and bar at the above location. The site location/floor plans and the corresponding application materials were reviewed by my staff.

We also found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with this business and on-site consumption, subject to City Council approval. She is applying for a class B-1 license.

Thank you in advance for your consideration in this matter.



Memo

Date: 11/07/19
To: Chief Keegan (via chain of Command)
From: Commander Majewski
Re: Liquor License Background, House of Tokyo Two Corporation

The purpose of this memo is to outline steps taken during the background investigation for a liquor license application. This investigation was done based on the application submitted for Class B-1 for the business, House of Tokyo Restaurant. This business is to be located at 2762 E. Main Street.

Applicant:

Choi, Sera [REDACTED]
[REDACTED]

Application:

The application was received on or around 10/30/19. The application appears to be complete including a signed lease, Certificate of Insurance, a floor plan, and business plan.

Sera Choi holds a valid BASSET Certification which is included in the application.

Records Checks:

Sera Choi was fingerprinted. Responses from both the FBI and Illinois Bureau of Identification show nothing that would cause the license to be denied.

A check of St. Charles and Kane County records showed no contacts that would preclude them from obtaining a liquor license from the city.

A check of the Illinois Liquor Control Commission showed current active license for Choi related to a restaurant in Buffalo Grove called Hanabi (Hanabi Inc.).

The applicant currently resides in Buffalo Grove, IL. Records from Buffalo Grove Police Department showed no contacts that would preclude them from obtaining a liquor license from the city. However, reference Sera's liquor license renewals for Hanabi, they have been submitted late for the past 6 years.



A check of TLO and I-Clear (law enforcement databases) showed the information concerning identity of Sera Choi to be accurate and no areas of concern were noted.

A check of the Illinois Secretary of State showed both Hanabi Inc. and House of Tokyo Corporation Two to be in good standing.

INTERVIEW WITH APPLICANT:

On 11/07/19 at approximately 2:15 pm, I met with Sera Choi at House of Tokyo which is currently open for business. I asked Sera why she wanted to manage this restaurant in St. Charles. She stated her brother has owned the business for the past 20 years and has cancer and can no longer work. She has since taken over management of the restaurant but they have stopped serving alcohol as she goes through this application process. They will start serving alcohol as soon as they are approved to do so and have a few cases of Japanese beer in inventory.

Sera added that she still owns and manages Hanabi in Buffalo Grove and has lived in Buffalo Grove for the past 20 years. She has one child in college and another child close to finishing high school and will consider moving closer to the St. Charles area once they graduate. I had asked her via email about her business plan. She simply replied that the restaurant holds 85 patrons, has lunch served between 11am and 2pm Tuesday-Sunday and is open for dinner every day 3:30pm to 9:30pm. She has 2 waitresses, 2 hibachi chefs and 2 sushi chefs. All the employees serving alcohol are all Bassett certified and she will be the only manager.

I noted a few questions on the applications that needed clarification that I believe Sera may have misread. They were; Page 4, #3, Number of years of experience for the above listed type of business. Sera put 0 but told me she has 21 years of restaurant experience. Page 6, #17, (the last question) Will you and all of your employees refuse to serve or sell alcoholic liquor to an intoxicated person or a minor. Sera marked No for her answer. I asked her again to clarify and she stated yes she would refuse.

SITE VISIT:

On 11/07/19, I visited the location as stated above and found the business lay out to be very similar to the floor plan provided with the application.

This concludes this background investigation. Recommend approval.

EM

ADDRESS: 2762 E. Main St

SUPERVISOR REVIEW: _____

해야될것 city

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

BI

Date Application Received: 10/24/2019



New Application



Renewal Application

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 checked="" 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: <ul style="list-style-type: none"> <input type="checkbox"/> Hours of Operation <input type="checkbox"/> Copy of Menu <input type="checkbox"/> Whether or not live music will be played at this establishment <input type="checkbox"/> Will there be outdoor seating and/or outdoor designated smoking area <input type="checkbox"/> 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 checked="" 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.**

07.05.2016

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

B. Business Name: House of Tokyo Two Corporation

C. Business Address: 2762 E. Main St. St. Charles, IL 60174

D. IL Tax ID Number:

E. Business Phone:

F. Business E-mail:

G. Business Website:

H. Contact Person: Sema Char

I. Phone No.:

K. If Corporation, Corporation Name:

Same as Above

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

Same as Above

BUSINESS ESTABLISHMENT LOCATION INFORMATIONA. Type of Establishment: ☐ Package ☒ Restaurant ☐ Tavern ☐ Hotel/Banquet/Arcade/Q-Center ☐ Other

B. Address applying for liquor license (exact street address): 2762 E. Main St. St. Charles, IL 60174

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:

Japanese Restaurant

MANAGER INFORMATION

Full Name, include middle initial: Sema Char

Title: President

Birthdate: Birthplace:

Driver's License#:

Home Phone:

Home Address:

Full Name, include middle initial:

Title:

Birthdate:

Birthplace:

Driver's License#:

Home Phone:

Home Address:

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 (check off once complete): <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);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 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 (check off once complete): <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 checked="" 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>
2.	<p>List the type of business of the applicant (5.08.070-3): <u>Japanese Restaurant</u></p>
3.	<p>Number of years of experience for the above listed type of business (5.08.070-4): <u>21 years</u></p>
4.	<p>Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): <u>\$ 2,500</u></p>
5.	<p>Location/address and description of business to be operated under this applied for license (5.08.070-6):</p> <p><u>2762 E Main St</u> <u>St. Charles, IL 60174</u></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: <u>Fixfield Commons LLC</u></p> <p>Address of Building Owner: <u>400 S 2nd Street</u></p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: [REDACTED] 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: Village of Buffalo Grove</p> <p>Date: 4/30/2019 Location, City/State: 734 S. Buffalo Grove Rd Buffalo Grove, IL 60089</p> <p>Special Explanations: Class E.</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? <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): <u>None</u></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>02-19-2019</u></p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): <u>None</u></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)? <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? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <u>LC</u></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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date(s): <u>Oct 24, 2019</u></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: _____</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:

I now possess or have applied for a liquor license Class

Applicant's Name:

Name of Business:

Business Address:

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

X

Applicant Signature

Date

B.A.S.S.E.T. TRAINING

Please list employees required to have B.A.S.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:

(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:

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.S.E.T. certificates on file for their employees.

Illinois BASSET SELLER / SERVER CERTIFICATION

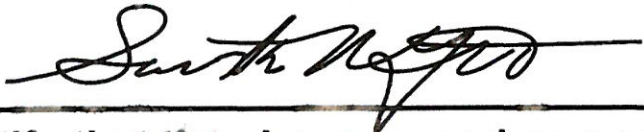
Trainee Name: Sera Choi choi

Certificate #: 000015697037

Date of Completion: 04/30/2019

School Name:

360training.com dba Learn2Serve

I, 
certify that the above named person
successfully completed an approved
Learn2Serve Seller/Server course.

This course provides necessary
knowledge and techniques for the
responsible serving of alcohol.

This is your temporary certificate of completion. You will receive your official card in the mail. Please forward all questions to support@360training.com.

**learn²
serve**

Corporate Headquarters

6801 N. Capital of Texas Hwy, Bldg 1,
Suite 250, Austin, TX 78731
Phone: 877.881.2235

APPLICATION FOR LATE NIGHT PERMIT**SUPPLEMENTAL TO LIQUOR LICENSE FOR CLASS B/C****To: St. Charles Liquor Control Commission**

Date:

I now possess or have applied for a liquor license Class

Applicant's Name:

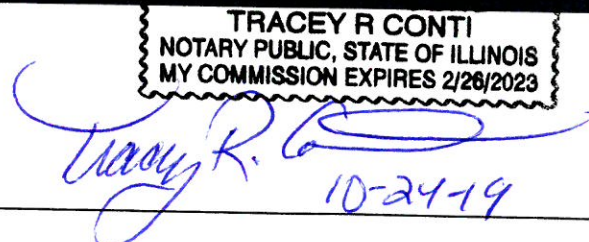
Name of Business:

Business Address:

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's Signature
TRACEY R CONTI
NOTARY PUBLIC, STATE OF ILLINOIS
MY COMMISSION EXPIRES 2/26/2023
10-24-19☐ 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:

Sera Choi

Name of Business:

House of Tokyo Two Corporation

Address of Business:

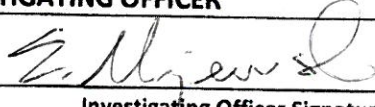

2760 E. Main St. St. Charles, IL 60174

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? ☐ Yes ☒ No
3. 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? ☐ Yes ☐ No
 If yes, answer a, b and c:
 a. State the kind of such business:
 b. Give date on which applicant began the kind of business named at this location:
 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?
☐ Yes ☐ No
4. 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? ☐ Yes ☒ No
 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? ☐ Yes ☐ No
5. Is the place for which the alcoholic liquor license is sought a dwelling house, flat, or apartment used for residential purposes?
☐ Yes ☒ 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.)
☐ Yes ☒ 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: ☐ Yes ☒ 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No If no, state exceptions:
13.	Have all persons named in this application been fingerprinted? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Fingerprinted by: <u>SCPD</u> Date: <u>10/24/19</u>
14.	Other necessary data:
SIGNATURES ENDORSEMENTS AND APPROVALS	
INVESTIGATING OFFICER	
 Investigating Officer Signature	<u>377 / Commander</u> Badge Number & Rank
ENDORSEMENT OF THE CHIEF OF POLICE	
Recommend Issuing Liquor License: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
 Signature Of Chief of Police	<u>11-12-19</u> Date

Business Plan – House of Tokyo

House of Tokyo.

It is a Japanese restaurant. We serve sushi, steak and Tappanyaki.

It is located 2762 e. Main St., St. Charles, IL 60174. The Capacity of the restaurant is 85 people.

We are open for lunch

11:00 am-2:00 pm Tuesday through Sunday

Open for dinner

3:30 pm – 9:30 pm every day.

I have 7 employees, including

2 waitresses

2 hibachi chef

2 sushi chef

All my servers are basset certified and food allergy trained.

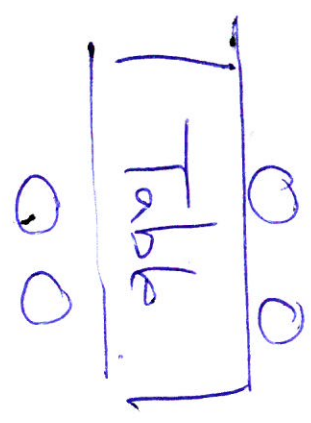
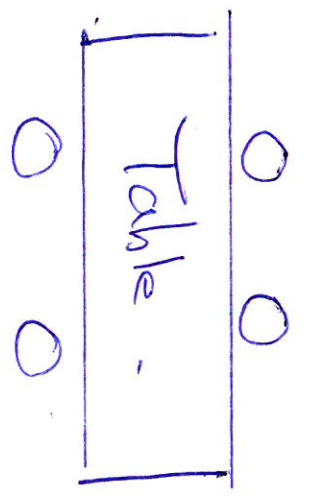
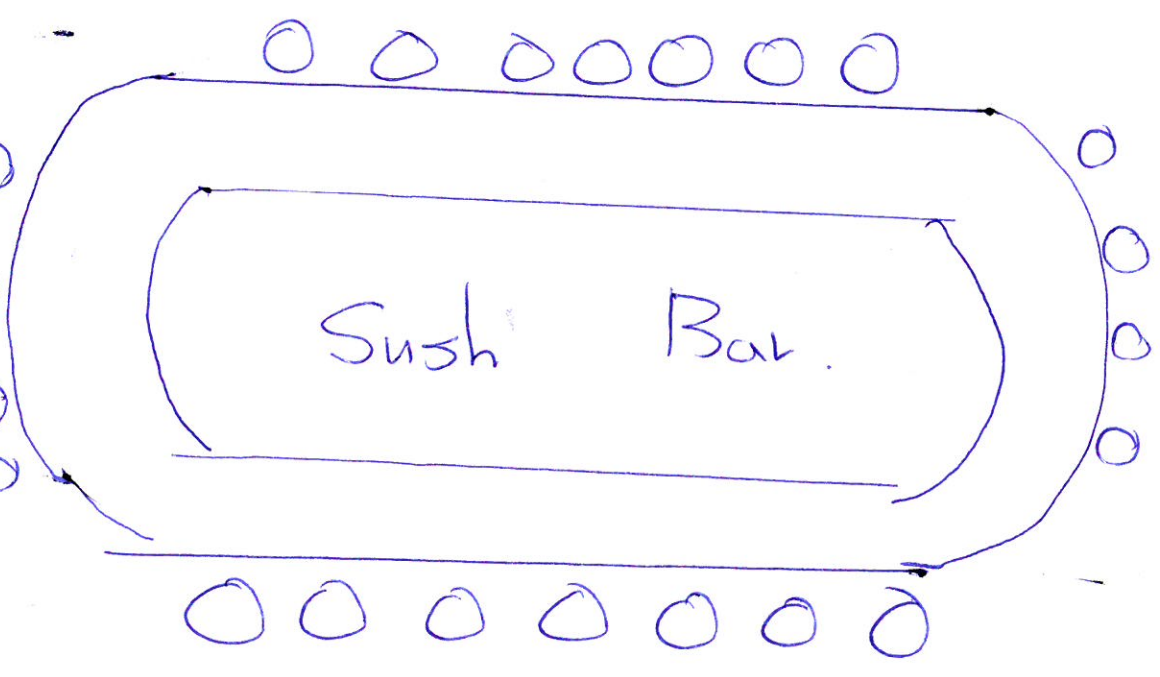
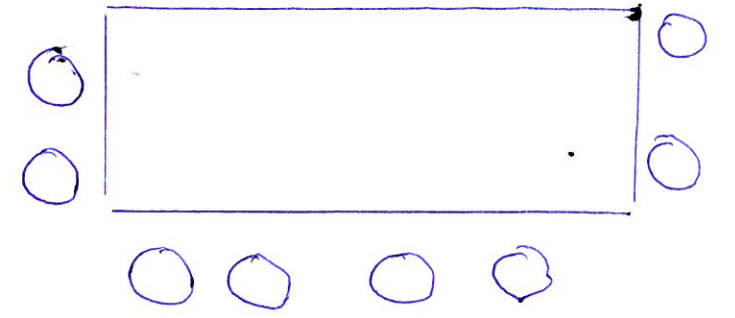
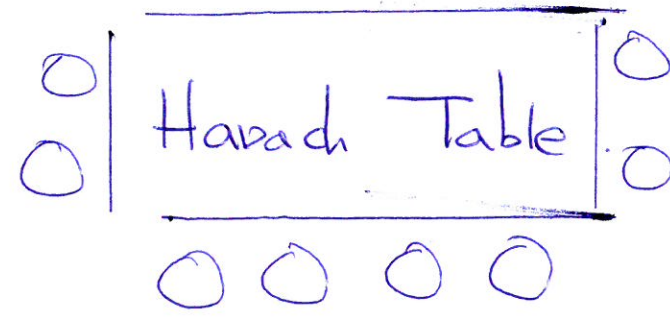
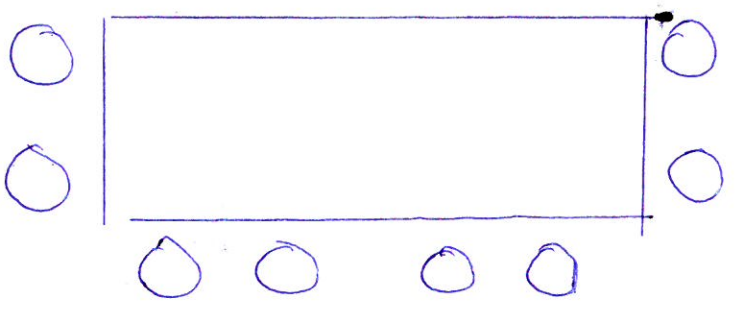
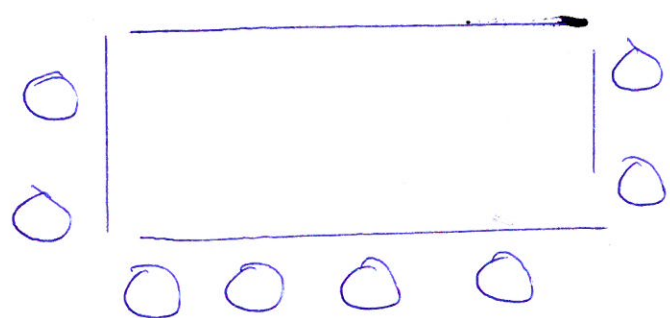
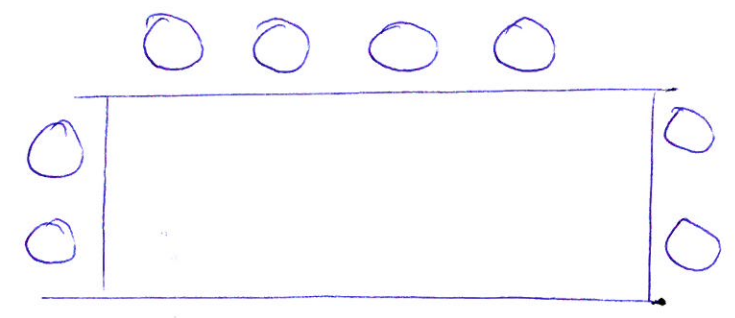
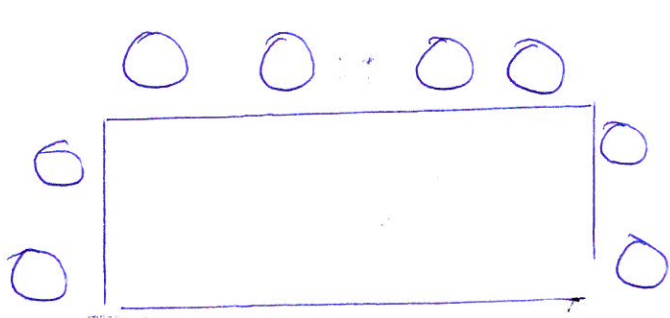
If you have any question please contact me



Back

Back

Back





CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
09/30/2019

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER CHICAGOLAND SIA,LLC 240 S WESTMORE AVE LOMBARD, IL 60148	CONTACT NAME: Hanna Choi PHONE (A/C, No, Ext): 312-799-7-9742 FAX (A/C, No): 877-273-1556 E-MAIL ADDRESS: INSURER(S) AFFORDING COVERAGE INSURER A: ILLINOIS CASUALTY COMPANY INSURER B: INSURER C: INSURER D: INSURER E: INSURER F:
INSURED HOUSE OF TOKYO TOW CORP 2762 E MAIN ST SAINT CHARLES, IL 60174	NAIC #

COVERAGES **CERTIFICATE NUMBER:** **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL SUBR INSR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	GENERAL LIABILITY <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PROJECT <input type="checkbox"/> LOC		BP 43747	09/30/2019	09/30/2020	EACH OCCURRENCE \$ 1,000,000
		DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 50,000				
		MED EXP (Any one person) \$ 5,000				
		PERSONAL & ADV INJURY \$ 1,000,000				
		GENERAL AGGREGATE \$ 2,000,000				
		PRODUCTS - COMP/OP AGG \$ 2,000,000				
	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> HIRED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> NON-OWNED AUTOS					COMBINED SINGLE LIMIT (Ea accident) \$
						BODILY INJURY (Per person) \$
						BODILY INJURY (Per accident) \$
						PROPERTY DAMAGE (Per accident) \$
	UMBRELLA LIAB <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> DED <input type="checkbox"/> RETENTION \$					EACH OCCURRENCE \$
						AGGREGATE \$
	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	<input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> N/A				WC STATUTORY LIMITS <input type="checkbox"/> OTHER <input type="checkbox"/>
						E.L. EACH ACCIDENT \$
						E.L. DISEASE - EA EMPLOYEE \$
						E.L. DISEASE - POLICY LIMIT \$
A	LIQUOR LIABILITY		LL 107068	09/30/2019	09/30/2020	CSL EACH COMMON CAUSE \$1,000,000

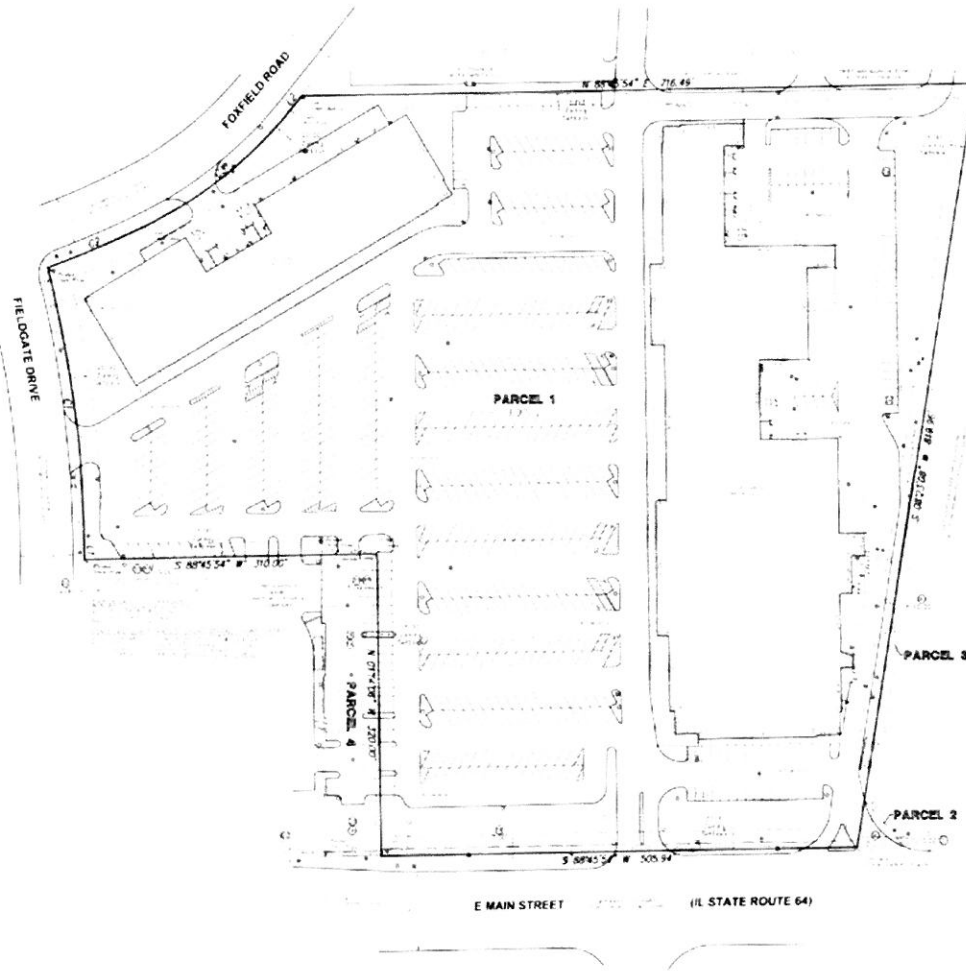
DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (Attach ACORD 101, Additional Remarks Schedule, if more space is required)

CERTIFICATE HOLDER

CANCELLATION

CITY OF ST. CHARLES 2 E. MAIN ST. ST. CHARLES, IL 60174	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE
--	---

EXHIBIT A
SHOPPING CENTER SITE PLAN AND DELINEATION OF PREMISES



Appetizer

Goma Ae	3.75	Hiya Yakko	4.25
Boiled Spinach with sesame sauce		Cold tofu with ginger, scallions and soy sauce	
Tokyo Shrimp	5.75	Eda Mame	3.50
Jumbo butterflied shrimp topped with light egg yolk batter / 3pcs		Boiled green soy beans	
French Garlic Shrimp	5.75	Tempura	
Jumbo butterflied shrimp topped with garlic and butter		Lightly battered and deep-fried seafood and vegetables	
Scallop Flambe	4.95	Shrimp	5.25
Sautéed scallops with mushrooms / 3pcs		Calamari	5.25
Gyoza	4.25	Vegetable	4.25
Japanese style pan-fried dumplings / 6pcs		Kani-Su	6.50
Shumai	4.25	Japanese cucumber salad with crabmeat in vinegar sauce	
Japanese style steamed dumplings / 6pcs		Tako-Su	5.25
Yakitori	4.50	Japanese cucumber salad with octopus in vinegar sauce	
Charbroiled chicken on skewers with special sauce		Sunomono Moriawase	7.50
Asparagus Beef Roll	5.95	Japanese cucumber salad with variety of fresh seafood	
Thinly sliced beef rolled with asparagus and broiled in special sauce		Kaiso-Salad	4.75
Negi-Ika Roll	5.95	Variety of seaweed and cucumber in vinegar sauce	
Tender calamari steak rolled with scallions and deep-fried		Sushi Appetizer	7.95
Soft Shell Crab	6.95	3 pieces of sushi, 1/2 tekka maki, 1/2 kappa maki	
Deep-fried jumbo soft-shell crab served with our special sauce		Tuna Sashimi	8.95
Beef Sashimi	6.95	Yellowtail Sashimi	9.95
Slightly grilled beef with vinegar sauce		Salmon Sashimi	8.95
Agedashi Tofu	4.75	Combination Sashimi	11.95
Deep-fried tofu topped with scallions and special sauce		Uni Ika	8.95
		Hamachi Kama	6.95

Dinner Sushi Entrees

Served with Miso Soup and Salad

Vegetarian Maki Special	10.95	Tekka Don	15.95
Kappa Maki, Oshinko, Kani Maki and Goma Ae Maki		Fresh Slices of Tuna over Sushi rice	
Makimono Special	13.95	Sake Don	15.95
California Maki, Tekka Maki, Kappa Maki and Sapporo Maki		Fresh slices of Salmon over Sushi rice	
Makimono Deluxe	14.95	Chirashi Sushi	15.95
California Maki, Eel Tempura Maki, Spicy Tuna Maki and Kappa Maki		Variety of fresh fish slices over Sushi rice	
Sushi Regular	14.95	Una-Ju	15.95
7 pieces of Sushi and Sapporo Maki		Slices of Broiled Eel over rice with special sauce	
Sushi Deluxe	17.95	Sushi & Sashimi Combination	21.95
9 pieces of Sushi and California Maki		4 pieces of Sushi, 1/2 Tekka, 1/2 Kappa and variety of Sashimi	
Sushi Supreme	22.95	Sashimi Regular	15.95
11 pieces of Sushi and California Maki with masago		Sashimi-Deluxe	18.95
		Sashimi Supreme	25.95

Tokyo Special Combinations

Served with Miso Soup and Rice

Combination A	15.95	Combination C	17.95
Shrimp Tempura, Chicken Teriyaki, Sunomono and California Maki		Shrimp Tempura, Teriyaki Steak, Sunomono and California Maki	
Combination B	16.95	Combination D	19.95
Shrimp Tempura, Salmon Teriyaki, Sunomono and California Maki		Shrimp Tempura, Sushi Sashimi, Sunomono and California Maki	

Japanese Noodle and Soup

Stir-Fried Noodles	8.95
Japanese style thick noodles and vegetables sautéed with our special sauce	
Yosenabe	13.95
Variety of seafood, vegetables and tofu in special sauce	
Sukiyaki	13.95
Beef, vegetables and tofu in special sauce	
Nabeyaki Udon	9.95
Noodle soup with shrimp tempura, chicken and other special ingredients	
Tempura Udon	8.95
Noodle soup with shrimp and vegetable tempura	

Dinner Entrees

Served with Miso Soup, Salad and Rice

Ton Katsu	9.95
Deep-fried pork cutlet served with special sauce	
Tori-Katsu	9.95
Deep-fried chicken fillet served with special sauce	
Shrimp Tempura	11.95
Lightly battered and deep-fried vegetables and shrimp	
Combination Tempura	12.95
Lightly battered and deep-fried shrimp, calamari and vegetables	
Calamari Tempura	11.95
Lightly battered and deep-fried calamari slices and vegetables	
Seafood Saute	14.95
Shrimp, scallop, calamari sautéed with vegetables	

Entrees

Includes soup, salad, vegetables, dessert and steamed rice.
(Fried rice \$2.00 extra with dinner)

Teriyaki Chicken	12.95
Extra tender with Tokyo's own home made teriyaki sauce.	
Glazed Honey Chicken (Spicy)	12.95
Extra tender with Tokyo's own home made honey sauce	
Hibachi Sirloin Steak	16.95
Tokyo's hand trimmed sirloin is the best anywhere	
Filet Mignon	18.95
Truly the ultimate cut of beef. Our extra tender filets will melt in your mouth.	
Hibachi Shrimp	15.95
Bright, fish shrimp sautéed and spiked with a squeeze of lemon.	
Tokyo Shrimp or Garlic Shrimp	16.95
Large, butterflied shrimp smothered in our famously rich egg yolk sauce.	
Vegetable Dinner	10.95
Seasonal fresh vegetables	
Sesame Scallops	16.95
Sea scallops cooked until crisp, tender, and golden.	
Salmon Teriyaki	15.95
Firm, Northern Atlantic salmon fillet smothered in teriyaki sauce.	
Tuna Steak Teriyaki	17.95
A Tokyo original. Yellow fin tuna in a teriyaki glaze	
Calamari Teriyaki	14.95
Surprisingly tender steaks of squid, sautéed in our teriyaki sauce.	

Combination

These dinners include soup, salad, vegetable and steamed rice (fried rice only \$2.00)

Hibachi Sirloin Steak	Tokyo Hib
Filet mignon available for \$2.00 extra	
& Shrimp	21.95
& Scallop	21.95
& Salmon	20.95
& Tuna Steak	23.95
& Chicken	19.95
& Calamari	19.95
& Sushi Combo (Tuna, Salmon, Shrimp and California Roll)	21.95
Irresistible Shrimp	
Tokyo, Garlic, Hibachi	
& Scallop	
& Salmon	
& Tuna Steak	
& Calamari	
& Sushi Combo (Tuna, Salmon, Shrimp and	

Lobster Fe

Hibachi, Tokyo, Garlic	
& Steak	
& Chicken	
& Shrimp	
& Scallop	
& Calamari	
& Salmon	
& Tuna Steak	
& Sushi Combo (Tuna, Salmon, Shrimp and C	

Tokyo Dinner For Two

Complimentary glass of wine (Chardonnay, Merlot, White Zinfandel or plum wine)

A Steak & Lobster	59.95	Lobster
B Steak, Shrimp, and Chicken	47.95	Chicken
C Seafood Combo	54.95	Teriyaki
(Salmon, Scallop, Shrimp)		Hibachi

Birthday Special

Decorated Pineapple
Japanese birthday song

Sushi Entree

7.95	
9.95	poro Maki
11.95	Sapporo Maki
8.95	non and kappa maki
12.95	suzuki, sabaj, California with masago
14.95	
13.95	
15.95	
14.95	
14.95	
15.95	
15.95	sal sauce

Meal Combinations

8.95	aki
	neless Chicken grilled with Teriyaki sauce
9.95	
	ly sliced Steak marinated special sauce
9.95	teak
	st of Salmon
10.95	ia Maki
	as of Sushi & 6 pieces of California Maki
12.95	i
	as of Sushi & Various slices of Sashimi

Side Order

side, soup, salad, and dessert.

1.00	
1.50	
2.50	
2.00	
2.50	
2.00	

Lunch Entrees

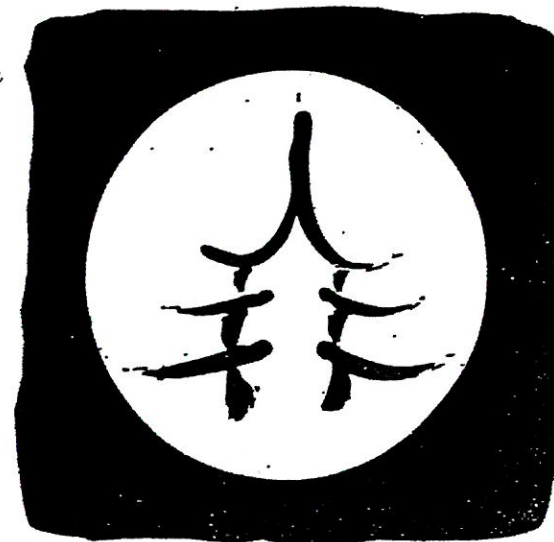
7.95	Ton Katsu
	Deep-fried pork cutlet served with special sauce
7.95	Tori-Katsu
	Deep-fried chicken fillet served with special sauce
8.95	Seafood Saute
	Shrimp, scallop, calamari sauteed with vegetables
8.95	Combination Tempura
	Lightly battered and deep-fried shrimp, calamari and vegetables
7.95	Calamari Tempura
	Lightly battered and deep-fried calamari slices and vegetables
7.95	Shrimp Tempura
	Lightly battered and deep-fried vegetables and shrimp
6.95	Stir Fried Noodles
	Japanese style thick noodles and vegetables sauteed with our special sauce
6.95	Tempura Udon
	Japanese style noodle soup with shrimp and vegetable tempura
7.95	Nabeyaki Udon
	Japanese style noodle soup with shrimp tempura, chicken fish cake and vegetables
	Yaki Noodles
	Fresh jumbo shrimp, sliced beef tenderloin or sliced boneless chicken stir fried with vegetables and Japanese noodles.
8.95	A. Shrimp
7.95	B. Beef
7.25	C. Chicken

House of Tokyo Luncheon Entree

All Luncheon Entrees include a shrimp, hambe, soup, salad and fried rice

8.95	Chicken Teriyaki
	Extra tender, boned and skinless chicken in teriyaki sauce
11.95	Golden Shrimp & Scallops
	Large shrimp smothered with our special egg yolk sauce and golden brown scallops with a squeeze of lemon and butter
10.95	Golden Shrimp & Chicken
	Our most excellent shrimp covered with our special sauce with chicken teriyaki
11.95	Strip Steak & Shrimp
	Strip steak delicately sliced in our tasty teriyaki sauce with shrimp flambe
10.95	Strip Steak & Chicken
	Tasty strip steak teriyaki with an extra tender boned and skinless sesame chicken
10.95	Filet Mignon Ala Kobe
	Extra tender filet served elegantly with sliced mushrooms
9.95	Tokyo Sirloin Steak
	A thick and juicy cut of sirloin lovingly cooked with mushrooms
8.95	Teriyaki Salmon Steak
	For a different taste treat, try our salmon steak in teriyaki sauce
9.95	Stir Fry Vegetables
	With your choice of chicken, shrimp or beef and seasoned with our original sauce

House of Tokyo



Lunch

Mon - Sat 11:30 am - 2:00 pm

Dinner

Mon - Thurs 4:30 - 10:00 pm

Fri - Sat 4:30 - 10:30 pm

Sunday 4:00 - 9:00 pm

2762 E. Main St., St. Charles, IL 60174

630-587-8711

630-587-8711

HOUSE OF TOKYO

MAKI- 6 pieces (roll)

Price #

SPECIAL ROLL- 8 pieces

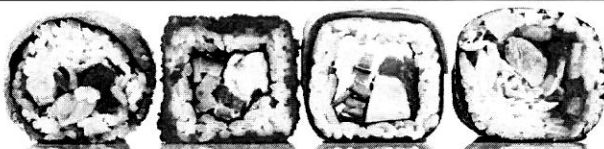
Price #

ALASKAN (Salmon, Avocado & Cucumber)	\$5.25		CATERPILLAR (Eel, Cream Cheese, Cucumber & Avocado)	\$8.95	
BOSTON (Tuna & Avocado)	\$5.25				
CALIFORNIA (Crab & Avocado)	\$5.25		GREEN DRAGON (Spicy Tuna, White Tuna & Honey Wasabi Sauce)	\$10.95	
CHICAGO (Crunch, Avocado & Cucumber)	\$6.95		DRAGON (Spicy Tuna, Eel & Avocado)	\$12.95	
NEGIHAMACHI (Yellowtail & Scallion)	\$6.95		RED DRAGON (Spicy Tuna, Tuna, spicy mayo & masago)	\$13.95	
PHILADELPHIA (Smoked Salmon & Cream Cheese)	\$5.95		RAINBOW ROLL (Avocado, Cucumber, Crab, Salmon, Tuna & White Tuna)	\$13.95	
SPICY SALMON (Salmon & Crunch)	\$6.25		CRAZY 10 pcs (Variety of fresh fish slices)	\$14.95	
SALMON SKIN (Cucumber & Crunch)	\$6.25		ORANGE ROLL (Spicy Tuna, Salmon & Spicy Mayo)	\$10.95	
TUNA MAKI (Tuna)	\$4.25		SMOKEY MOUNTAIN (Salmon, Cream Cheese, Crab Meat, "Torch")	\$8.95	
SPICY TUNA (Tuna & spicy sauce)	\$5.95		SAN DIEGO (Salmon, Avocado & Crunch)	\$8.95	
SPICY SCALLOP (Scallop & spicy sauce)	\$5.95		TIGER ROLL (Shrimp Tempura, Crm Chs. & cooked shrimp on the top)	\$9.95	
SAPPORO ROLL (Crab & spicy sauce)	\$5.25		JOE ROLL (Spicy Tuna, Spicy Crab, Jalapeño)	\$10.95	
UNA-Q (Eel & Cucumber)	\$6.95		HALLOWEEN (Salmon, Crunch & Jalapeño)	\$8.95	
AVOCADO ROLL	\$4.25		SPRING ROLL (Lettuce, Noodle, spicy tuna)	\$14.95	
CUCUMBER ROLL	\$3.95		FRUIT MAKI (Shrimp, Strawberry, Orange Crunch, Avocado)	\$8.95	
ASPARAGUS ROLL	\$3.95		MAX ROLL (Avocado, Cream Cheese, Shrimp tempura, Crab stick and crunch)	\$10.95	
JAPANESE PICKLES	\$3.95		CHEF SPECIAL (Soy Bean Paper, Tuna, Spicy Tuna, Spicy Crab)	\$14.95	
COMBO VEGGIE MAKI (Cucumber, Asparagus, Egg, Avocado)	\$5.25		CRUNCH ROLL - 2 pcs (Shrimp & Crunch)	\$3.50	

FRIED ROLL

Price #

RANGOON BITE (Crab, crm cheese, onion)	\$6.95		DEEP FRIED CALIFORNIA	\$6.95	
SHRIMP TEMPURA (Shrimp, Avocado, Cucumber)	\$5.95		CHARLIE ROLL (Spicy Tuna, Spicy Crab, Avocado, Cream Cheese) 14 pieces	\$14.95	
DEEP FRIED CALIFORNIA	\$6.95		SPIDER (Soft Shell Crab, Cucumber & Avocado)	\$7.95	
CHARLIE ROLL (Spicy Tuna, Spicy Crab, Avocado, Cream Cheese) 14 pieces	\$14.95		FRIED VEGGIE MAKI (Crab & Fried Veg.)	\$6.95	
SPIDER (Soft Shell Crab, Cucumber & Avocado)	\$7.95		GODZILLA (Shrimp Tempura, Crm Cheese, Avocado, & Crunch)	\$9.95	
FRIED VEGGIE MAKI (Crab & Fried Veg.)	\$6.95				
GODZILLA (Shrimp Tempura, Crm Cheese, Avocado, & Crunch)	\$9.95		DEEP FRIED JALAPEÑO - 2 pcs (Cream Cheese & Spicy Tuna)	\$4.50	
			SAPOROO - 2 pcs (Spicy Crab)	\$3.50	
			★NEW★ MAGMA (Spicy Crab, Avocado, & Torch)	\$8.95	
			★NEW★ SHRIMP DYNAMITE (Spicy Crab, Cucumber, Shrimp Tempura & Torch)	\$8.95	



2762 E Main St St Charles, IL 60174 • (630) 587-8711