

**AGENDA
CITY OF ST. CHARLES
GOVERNMENT OPERATIONS COMMITTEE
ALD. BILL TURNER, CHAIR**

**MONDAY, NOVEMBER 3, 2014
IMMEDIATELY FOLLOWING CITY COUNCIL MEETING
CITY COUNCIL CHAMBERS
2 E. MAIN ST.**

- 1. Call to Order**
- 2. Roll Call**
- 3. Omnibus Vote**
- 4. Mayor's Office**
 - a.** Recommendation to approve a Class B liquor license for Shakou Restaurant to be located at 312 W Main Street, St. Charles (former Magoo's location).
- 5. Executive Session**
 - Personnel
 - Pending Litigation
 - Probable or Imminent Litigation
 - Property Acquisition
 - Collective Bargaining
 - Review of Minutes of Executive Sessions
- 6. Additional Items**
- 7. Adjournment**



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title:	Recommendation of a New Class B Liquor License for Shakou Restaurant to be located at 312 W Main Street, St. Charles (former MaGoo's location)
Presenter:	Mayor Rogina

Please check appropriate box:

X	Government Operations (11/3/14)		Government Services
	Planning & Development		City Council
	Public Hearing		Liquor Control Commission

Estimated Cost:		Budgeted:	YES		NO	
-----------------	--	-----------	-----	--	----	--

If NO, please explain how item will be funded:

Executive Summary:

This is a request for a new Class B liquor license for Shakou Restaurant to be located at 312 W Main Street, St. Charles (former MaGoo's location). Paperwork and prints have been processed by the Police Department.

In addition to this B license request, Shakou Restaurant is also submitting a request for a 1:00 a.m. late night permit. This restaurant will create some new employment for the City of St. Charles, so at the time of the hiring process employees will be asked for BASSET certification. Mr. Dupor is BASSET certified.

Attachments: (please list)

Liquor License Application (front page)
Background Check
Letter of Intent
Site Plan
Business Plan
Menu

Recommendation / Suggested Action (briefly explain):

Recommendation of a new Class B Liquor License for Shakou Restaurant to be located at 312 W Main Street, St. Charles (former MaGoo's location).

For office use only:	Agenda Item Number: 4a
----------------------	------------------------

Date: _____
() New Application
() Renewal Application

CITY OF ST. CHARLES
LIQUOR CONTROL COMMISSIONER
TWO EAST MAIN STREET
ST. CHARLES, ILLINOIS 60174-1984



City Retail Liquor Dealer License Application (rev. 12/13) Non-Refundable

Ordinance 5.08.050.A1

Application must be completed in full

Incomplete applications will be rejected

Business Type: Circle one

☒ Individual

Partnership

☒ Corporation

Other LLC

Business Name SHAKO

Sales Tax # 4100-4051

Business Address 312 W. MAIN ST.

Business Phone # 224-433 6675

Contact Person ALEX DUBO

Title OWNER

Phone # _____

If Corporation, Corporate Name SHAKO LLC

TEIN # 45-4078399

Corporation Address 625 NORTH MILWAUKEE AVE LIBERTYVILLE IL 60048

Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer
Or Sole Proprietor

Have you had a business within the City of St. Charles under any other corporate name: Yes ☒ No
If yes, list address of business _____

Full Name, include Middle Initial ALEXSANDAR DUBO

Title REGISTRATION AGENT-MEMBER

Birth Date _____ Birthplace WAXFORD, IL

Driver's License # _____

Home Phone # _____

Home Address 204 Newberry
Libertyville, IL 60048

Full Name, include Middle Initial CHRISTY DUBO

Title MANAGING MEMBER

Birth Date _____ Birthplace WAXFORD, IL

Driver's License # _____

Home Phone # _____

Home Address _____

Full Name, include Middle Initial _____

Title _____

Birth Date _____ Birthplace _____

Driver's License # _____

Home Phone # _____

Home Address _____

Type of Establishment: () Package ☒ Restaurant () Tavern () Hotel/Banquet/
Arcade/Q-Center () Other _____

Check as Applicable to ☒ Holding Bar [5.08.010-F] ☒ Service Bar [5.08.010-O] () Live Entertainment [5.08.010-H]
Type of Establishment: ☒ Outside Dining [17.20.020-R]

Brief Business Plan Description based on type of establishment listed above:

FULL SERVICE RESTAURANT - SUSHI WITH MODERN JAPANESE
CUISINE - BRINGING THE CITY LIFE TO THE SUBURBS WITH
FOOD AND AMBIANCE

Initial: Liq Comm _____

Police Chief



Memo

Date: 10/31/2014

To: The Honorable Ray Rogina, Mayor

From: James Keegan, Chief of Police

Re: Background Investigation-Shakou/312 W. Main Street (B-2 Request)

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 establishment.

As is customary procedure, a detective was assigned this investigation and reviewed both the site location and the corresponding applicant(s) of this liquor license application.

We found nothing of a derogatory nature that would preclude either the site location or the applicant(s) from moving forward with liquors sales and on-site consumption; subject to Council/Commission approval. This is a B-2 liquor license request.

Thank you in advance for your consideration in this matter.

October 14, 2014

Greg Trapani

T-Ventures

Re: Shakou St. Charles

LOI - LEASE TO
Follow /

Greg,

Here is a preliminary breakdown of terms for the LOI on the St. Charles location. We can fine tune the numbers once we have the trades out there and get their bids back.

Approximate Gross Square Footage:

7524 Sq ft 1st and 2nd floor

-Proposed removal of 650 Sq Ft for Mezzanine cutout from rent roll

-6,874 remaining square footage broken down as follows:

-6,274 sq ft at \$24/ft to be increased 3% annually

-Year 1 rent will be discounted 20% to \$19.20/ft (\$120,460)

-Approximate 600 sq ft (proposed storage) at discounted base rent of \$10/sq ft to be increased 3% annually

All industry standard CAM to be paid by tenant upon receipt of bills

Proposed TI money will be \$25/ft. with allocation of funds to be finalized upon receipt of trade bids/total costs

Landlord to deliver premises outside of any TI money allocation in line with standards for a high end restaurant inclusive of working mechanicals, and interior/exterior cleanup (Patio slab/gate).

Tenant will put (outside of Landlord financing) the lesser of 25% or \$75,000 towards tenant project renovation costs*

Landlord financing to tenants in the amount of "x" to be paid back on agreed simple interest schedule as loan repayment with Depreciation to be captured by tenant. Interest bracket graduation based solely on required repayment of \$75,000 principal allotments per year. Any repayment over the required \$75,000/year will be allocated to the next year's reduction requirement. If tenant does not meet the minimum annual pay down requirement, the interest will be recalculated at a 2% premium **on that year's unpaid funds.**

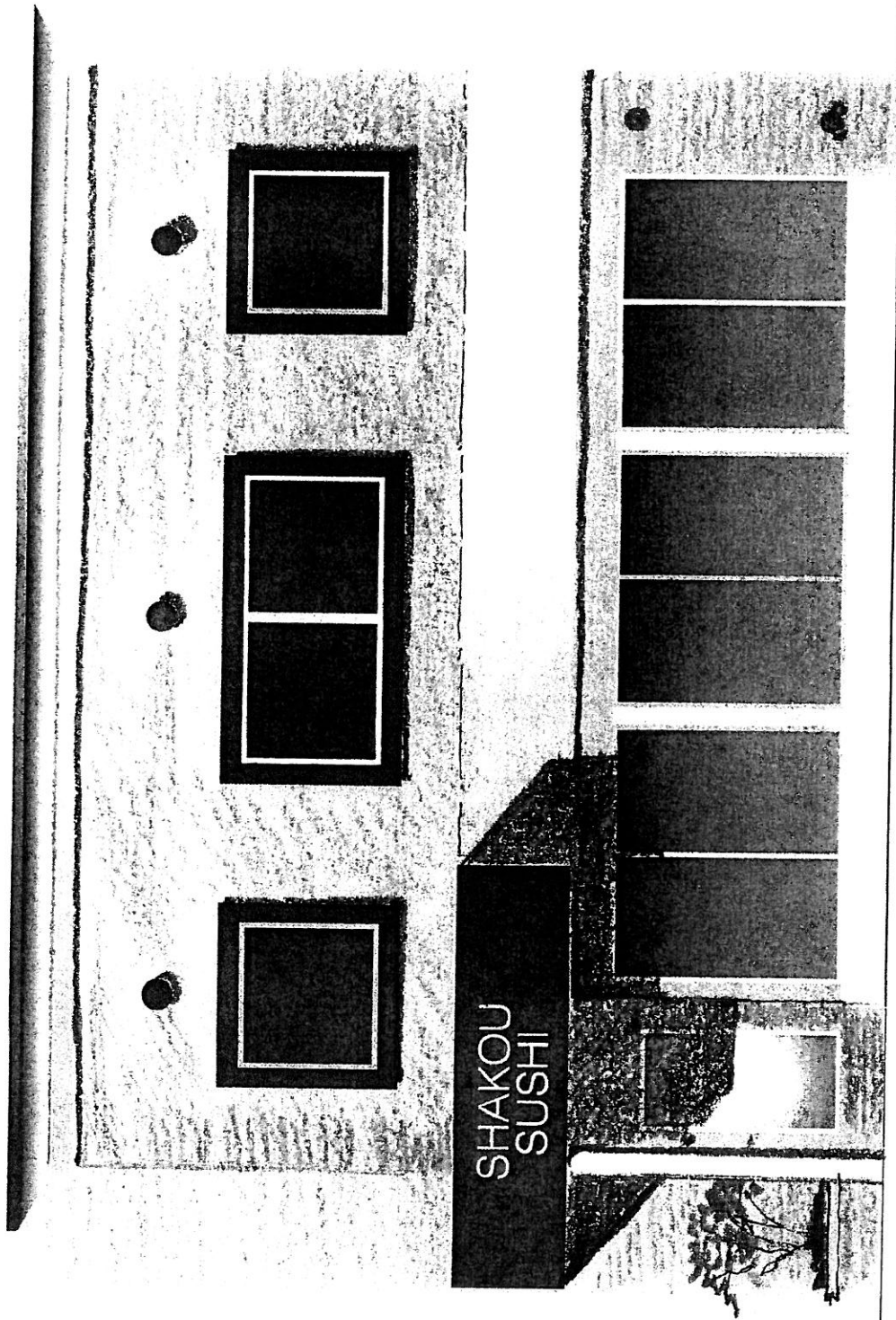
-Year 1- 9% interest on total outstanding balance (\$75,000 repayment)

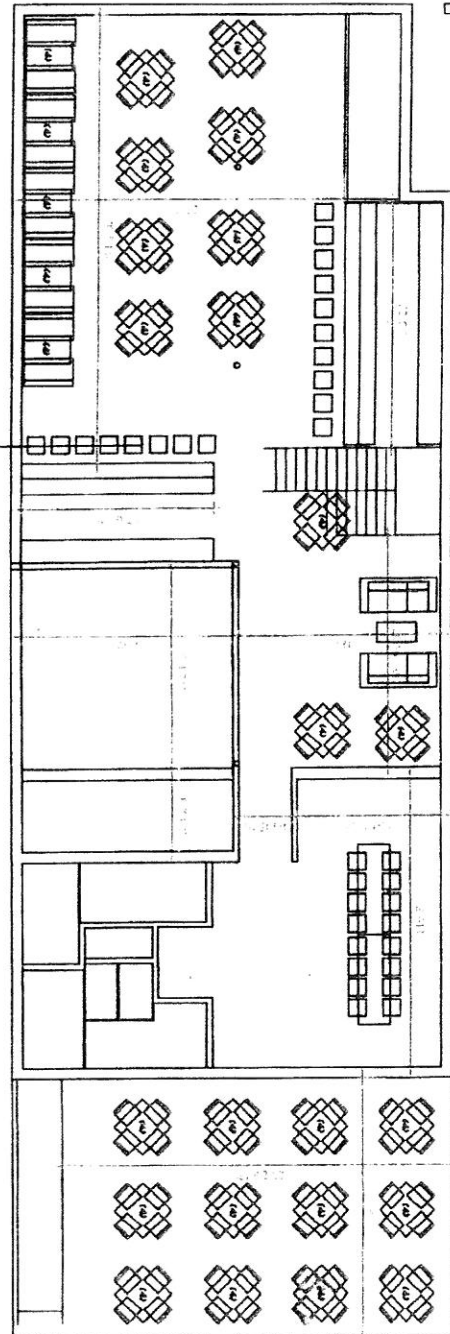
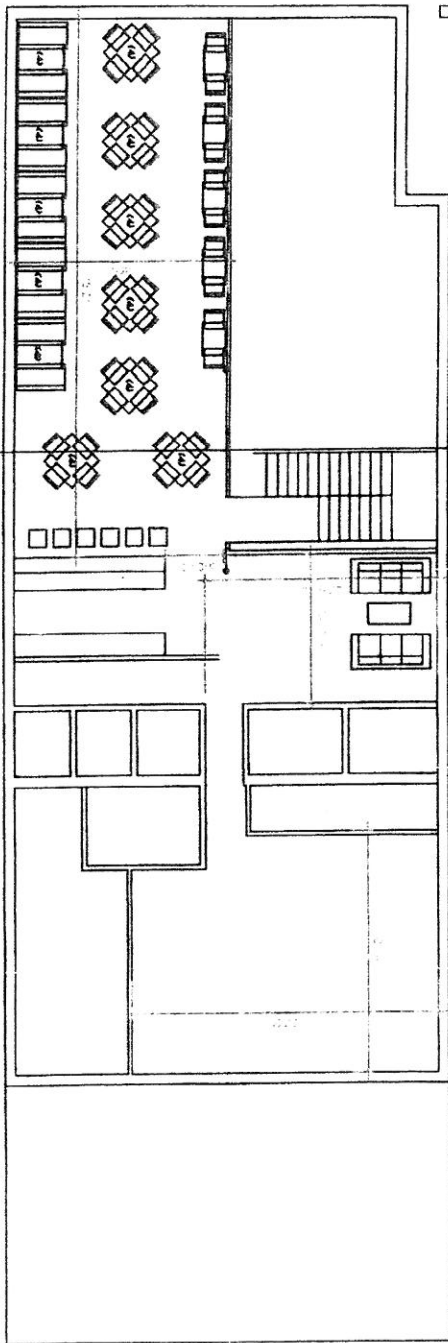
-Year 2- 11% interest on outstanding balance (\$75,000 repayment)

- Year 3- 10% interest on outstanding balance (\$75,000 repayment)
- Year 4- 9% interest on outstanding balance (\$75,000 repayment)
- Year 5- 8% interest on outstanding balance (\$75,000 repayment)
- Year 6- 7% interest on outstanding balance (\$75,000 repayment)
- If not fully repaid, balance of funds to be repaid at Prime rate (+) 2%

Aleksandar Dupor

Chrissy Dupor







OpenTable Diners' Choice

2014 Hot Spot Restaurants in America

As voted by OpenTable Diners

When looking for a place to dine out, why not snag a spot at the hottest place in town? Our Top 100 Hot Spot Restaurant list highlights hip (new) restaurants, celebrity chefs and avant-garde restaurateurs. We determined the list of honorees after analyzing more than five million reviews of nearly 19,000 restaurants across the country — all submitted by verified diners.

SHAKO
modern japanese cuisine

625 N Milwaukee Ave, Libertyville • shakousushi.com

SHAKOU
modern japanese cuisine

Shakou

Modern Japanese Cuisine

10.16.14

Mission Statement

“At Shakou Sushi, we are all about the guest! We are committed to delivering an unparalleled customer experience via our courteous, well trained staff. We offer the upbeat, VIP experience of the city with the prices and convenience of the suburbs. Our guests will leave feeling satisfied, entertained and most of all appreciated!”

Business Model

Shakou Modern Japanese Cuisine *will be* St. Charles newest hotspot. We pledge to bring you a relaxing atmosphere while offering amazing food, and tremendous service.

You do not want to miss experiencing this new spin on the casual sushi bar.

The Concept

しゃこう - shakou - 社交 - social life

Shakou simply wants to bring the “Social Life” to a growing upscale environment by offering big city elegance and amazing ambiance coupled with spectacular food.

What Sets Us Apart

- Location, Location, Location
- Libertyville current, St. Charles and Barrington coming soon...
- Quality *plus* consistency
 - 30 years of operating restaurants with a "hands on" approach
- Structured training programs both on our menu and Aloha with qualification testing prior to any shifts
- Filling the void
 - Bringing the city feel to the suburbs
 - Examples include *Sunda* and *Pump Room*
 - Local owners that understand the demographic and who know their target audience
 - Aggressive marketing with ingenuity and a deep understanding of the "Social" aspect of marketing to ensure Shakou stays plugged into the community
- Forming a symbiotic relationship with a community that has proven with time they support their local businesses

Service Style

- **No hard selling** for one time higher check averages
 - Frequency is key
- **Next time sales**....."if you enjoyed this, perhaps you should try this next time"
- **Relationship sales**.....getting to know your customers



CHICKEN

- Chicken Teriyaki** 18
Grilled chicken breast with teriyaki sauce and rice on a bed of sautéed vegetables
- Sweet & Chili Chicken Katsu** 18
Panko-battered chicken breast with sweet chili sauce and rice on a bed of sautéed vegetables
- Chicken Roll-ups** 18
Four chicken breast stuffed with ginger, onions, mushrooms and asparagus with sautéed vegetables and rice

SEAFOOD

- Chicken Sea Bass** 23
Chicken sea bass is great for lunch with sautéed vegetables topped with berry sauce and rice
- Salmon Teriyaki** 20
Sautéed salmon with teriyaki sauce, topped with teriyaki and asparagus sauce
- Sambal Shrimp** 18
Lemon grass sautéed shrimp, chili sauce, and served with sautéed vegetables and rice
- Trappist** 18
Sautéed fish with trappist cheese, brushed with soy sauce, and served with sautéed vegetables and rice
- Lobster & Fish** 38
Lobster and salmon in white cream sauce and a top of rice topped with sautéed vegetables and chicken croquette

STEAK/BEEF

- Tokyo Steak** 24
Grilled Filet mignon with green asparagus, sautéed vegetables and garlic croquette
- Sapporo M.Y. Strip** 22
Grilled Filet strip with sautéed vegetables and potato croquette
- Braised Short Rib** 20
Sautéed beef short rib with sautéed vegetables with rice
- Beef Bim Bam** 17
Sautéed beef, mushrooms, zucchini, carrots and greens topped with ground beef beef, topped with egg, served with a bed of rice and soy sauce
- Beef On Gi** 18
Grilled Filet mignon with beef with sautéed vegetables, garnished with bean sprouts and sweet corn rice

NOODLE

- Nabe Udon** 18
Beef noodles with chicken, kara cabbage, onion, egg, mushrooms and bean sprouts
- Tempura Udon** 17
Beef noodles with shrimp, tempura, onion, egg, mushrooms and bean sprouts
- Yaki Udon** 18
Beef noodles with shrimp, tempura and vegetables sautéed in a light soy sauce dressing with bean sprouts

SHAKOU

modern Japanese cuisine



- Sashimi** 18
Chef's choice: 10 pieces of sashimi
- Kare** 20
Chef's choice: 10 pieces of sashimi
- Kuma** 26
Chef's choice: 15 pieces of sashimi
- Ame** 35
Chef's choice: 20 pieces of sashimi

CHEF'S PICKS SASHIMI / NIGIRI

SUSHI BOAT SELECTIONS

- Two Person Boat** 60
Chef's choice: 5 pieces nigiri, 10 pieces sashimi, 1 signature roll and 1 base roll
- Four Person Boat** 99
Chef's choice: 12 pieces nigiri, 20 pieces sashimi, 2 signature roll and 1 base roll

SUSHI ENTREES

- Chirashi** 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice
- Tekka Don** 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice
- Sake Don** 22
12 pieces of sake sashimi on a bed of seasoned sushi rice
- Ume-Ju** 22
10 pieces of halibut sashimi on a bed of white rice

SIDES

- Sautéed Vegetables** / 3
Chinese Broccoli / 3
Asparagus / 3
White Rice / 2
Brown Rice / 3
Couscous / 3
- Assorted Mushrooms** / 4
Potato Croquette / 3
Fries / 3
Veggie Fried Rice / 6
Chicken or Beef Fried Rice / 8

PHONE: 224.433.6675

FOR MORE INFORMATION VISIT:
WWW.SHAKOUSUSHI.COM



Shakou 17
Lightly battered soft, tender shrimp, avocado, masago tobiko and spicy mayo wrapped in soy bean paper, topped with wasabi sauce and wasabi mayo

Sunny Hill 13
Caul, cucumber, avocado and, spicy mayo topped with fresh salmon, sweet mayo sauce, sesame seeds, and wasabi

Green Dragon 15
Shrimp tempura, crab, cucumber and spicy mayo topped with avocado, wasabi sauce, avocado mayo and sesame seeds

Flaming Hamachi ♦♦ 17
Spicy tuna and cucumber topped with fresh yellow tail, avocado, tobiko and green sauce

Catch Me! 16
Shrimp tempura, cucumber, avocado, spicy mayo and cream cheese topped with tempura crunch, wasabi sauce and melted mozzarella cheese

Pink Cadillac 17
Shrimp tempura, avocado and spicy mayo topped with seared spicy salmon, wasabi sauce, and ranch dressing

Ocean Drive 18
Tuna, yellow tail, avocado, shrimp, green papaya and spicy mayo wrapped in soy bean paper and topped with freshly squeezed lime juice

Urban Heat ♦♦ 15
Spicy tuna, jalapeno, spicy mayo, avocado and tempura crunch wrapped in soy bean paper, topped with wasabi sauce

Spicy Tashiki ♦ 18
Soft shell crab, cucumber, avocado, and spicy mayo topped with seared spicy tuna, wasabi sauce and tobiko

Vokano 17
Lightly battered red snapper, crab, cucumber and cream cheese topped with wasabi sauce, wasabi mayo and spicy crab

Dragon Fire ♦♦ 17
Butter pan seared red snapper, cucumber and avocado topped with spicy tuna, spicy mayo, citrus mayo, habanero sauce and wasabi sauce

Gentleman 18
Beef eye, shrimp tempura, spicy tuna, cucumber topped with wasabi mayo and tobiko

Black Widow 20
Pillar rice, lightly battered fresh white fish, avocado topped with tempura crunch, seared scallops, tobiko, and wasabi sauce

Crunch 15
Spicy crab, cucumber and avocado topped with seared spicy tuna, wasabi sauce and tempura crunch

Dragon 14
Shrimp tempura, cucumber, avocado, topped with fresh white fish sauce, sesame seed and tobiko drizzle

Rainbow 14
Spicy tuna, cucumber topped with assorted fish, tempura crunch and tobiko

Secret Garden 12
Lightly battered soft, tender shrimp, avocado, masago tobiko and spicy mayo wrapped in soy bean paper, topped with wasabi sauce and wasabi mayo

SIGNATURE

MAKI

8-10 pieces

Substituted with soy paper

and 51

Substitute black rice

and 52

CHICKEN

Chicken Teriyaki 18
Grilled chicken breast with teriyaki sauce and rice on a bed of sautéed vegetables

Sweet & Chili Chicken Katsu 18
Pan-fried chicken breast with sweet chili sauce and rice on a bed of sautéed vegetables

Chicken Rollat 18
Two chicken breast fillets with ginger, tempura, mushrooms and asparagus with sautéed vegetables and rice

Chicken Sea Bass 23
Chicken sea bass in ginger soy sauce with sautéed vegetables topped with wasabi avocado and yuzu dressing

Salmon Teriyaki 20
Salmon and sautéed vegetables, cucumber topped with teriyaki and prepackaged sauce

Samurai Shrimp 18
Lemon grass seasoned shrimp, chili sauce, and seared with sautéed vegetables and rice

Tilapia 18
Sautéed tilapia fillet, garlic, garnished with soy sauce, onion, pickled cucumber, served with battered Japanese fried vegetables

Lobster & Fillet 39
Lobster and seared white snapper and a hot chili region with sautéed vegetables and potato croquette

Tokyo Steak 24
Grilled beef steaks with garlic asparagus, sautéed vegetables and potato croquette

Sapporo A.Y. Strip 20
Grilled NY strip with sautéed vegetables and potato croquette

Braised Short Rib 20
Sweet ginger soy sauce short rib with sautéed vegetables with rice

Big Ben Burger 17
Spicy beef burger, mushrooms, jalapeno, carrots and green onions topped with ground beef, sweet mayo and egg, served over a bed of rice and spicy sauce

Bull Go Go! 16
Grilled beef steaks with sautéed vegetables, garnished with tempura and served with rice

Make Udon 18
Thin noodles with chicken, large cabbage, onion, egg, mushrooms and soybean paste vegetable broth

Tempura Udon 17
Thin noodles with shrimp tempura in vegetable broth

Yaki Udon 16
Thin noodles with shrimp, scallops and vegetables sautéed in a light soy sauce topped with bean sprouts

NOODLE

STEAK/BEEF

SUSHI

ENTREES

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

Chirashi 24
Chef's choice: 12 pieces of sashimi on a bed of seasoned sushi rice

Tekka Don 24
12 pieces of tuna sashimi on a bed of seasoned sushi rice

Sake Don 22
12 pieces of sake sashimi on a bed of seasoned sushi rice

Udon 22
10 pieces of yakisoba udon on a bed of white rice

CHEF'S PICKS

SASHIMI / NIGIRI

Sashimi 18
Chef's choice: 10 pieces of sashimi

Kare 20
Chef's choice: 7 pieces of nigiri

Kuno 28
Chef's choice: 15 pieces of nigiri

Ame 35
Chef's choice: 20 pieces of nigiri

SUSHI BOAT

SELECTIONS

Two Person Boat 60
Chef's choice: 6 pieces nigiri, 10 pieces sashimi, 1 signature maki and 1 hot dish

Four Person Boat 99
Chef's choice: 12 pieces nigiri, 20 pieces sashimi, 2 signature maki and 1 hot dish

Sautéed Vegetables / 3

Chinese Broccoli / 3

Asparagus / 3

White Rice / 2

Brown Rice / 3

Concoction / 3

Assorted Mushrooms / 4

Potato Croquette / 3

Fries / 3

Veggie Fried Rice / 6

Chicken or Beef Fried Rice / 8

© 2024 SUSHI BOAT. ALL RIGHTS RESERVED. SUSHI BOAT IS A REGISTERED TRADEMARK OF SUSHI BOAT, INC.

SUSHI BOAT IS A REGISTERED TRADEMARK OF SUSHI BOAT, INC.