COMMUNITY BOARD NO. 2, MANHATTAN
3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899
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P: 212-979-2272 F: 212-254-5102 E: info@manhattancb2.org
Greenwich Village ❖ Little Italy ❖ SoHo ❖ NoHo ❖ Hudson Square ❖ Chinatown ❖ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover** request will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. If **outdoor seating of any kind** is included in the application please download and complete **CB2 SLA's Addendum for Outdoor Seating**. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: 11/22/2025

APPLICANT INFORMATION:

Name of applicant(s): Mikaku NY Inc.

Trade name (DBA): Mikaku Japanese Restaurant

Premises address: 85 Kenmare Street, Store 1, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Cleveland Pl & Mulberry Street

CONTACT INFORMATION:

Principal(s) Name(s): Miao Fang Lin

Office or Home Address: [redacted]

City, State, Zip: New York, NY 10002

Telephone #: [redacted] email : [redacted]

Landlord Name / Contact: Kenmare Realty Corporation/Edward Eng

Landlord's Telephone and Fax: 203-554-7273

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Miao Fang Lin	Mikaku Inc., 85 Kenmare Street, New York, NY 10012

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on…"):

We are a family restaurant will focus on Japanese Food.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

__ a new liquor license (__ Restaurant __ Tavern / On premise liquor ___ Other)

__ an UPGRADE of an existing Liquor License

__ an ALTERATION of an existing Liquor License

X a TRANSFER of an existing Liquor License

__ a HOTEL Liquor License

__ a DCA CABARET License

__ a CATERING / CABARET Liquor License

__ a BEER and WINE License

__ a RENEWAL of an existing Liquor License

__ an OFF-PREMISE License (retail)

__ OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

Change Corp. signed new lease.

If this is for a new application, please list previous use of location for the last 5 years:

Is any license under the ABC Law currently active at this location? X yes _____ no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

Mikaku Inc., 1276790 expires on 02/28/2026

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
X yes ___no

If yes, please list DBA names and dates of operation:

Mikaku Inc., 1276790 expires on 02/28/2026 since 2013

PREMISES:

By what right does the applicant have possession of the premises?

___ Own _X_ Lease ___ Sub-lease ___ Binding Contract to acquire real property ___ other: _____

Type of Building: ___ Residential ___ Commercial _X_ Mixed (Res/Com) ___ Other: _____

Number of floor: 1 Year Built : 1900

Describe neighboring buildings: Mixed use

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 481 / 28

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? __ yes _X_ no

Is the premise located in a historic district? ____ yes _X_ no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? _____ yes _____ no, please explain : _____

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) _X_ no ____ yes : explain _____

What is the proposed Occupancy? 74

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

___no _X_ yes letter of no objection

If yes, what is the maximum occupancy for the premises? 74

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? _x_ yes ____ no, explain : _____

_____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? ___ yes ____no

Do you plan to file for changes to the Certificate of Occupancy? _____ yes _x_ no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? _x_ no ____ yes

(if yes, please describe: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 800

If more than one floor, please specify square footage by floors: _____

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

_____

If more than one floor, what is the access between floors? _____

How many entrances are there? 1 How many exits? 1 How many bathrooms ? 1

Is there access to other parts of the building? x no ____ yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 6 Total table seats? 18

Total number of bars? 0 Total bar seats? 0

Total number of "other" seats? no please explain : _____

Total OVERALL number of seats in Premises : 18

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars ____ Seats _____

How many service bars are being applied for on the premises? 1

Any food counters? ___ no x yes, describe : sushi bar

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

_____

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

___ Bar ___Bar & Food x Restaurant ___Club/ Cabaret ___Hotel ___Other: _____

What are the Hours of Operation?

Sunday:	Monday:	Tuesday:	Wednesday:	Thursday:	Friday:	Saturday:
12P to 10:30	11:30 to 10:30	11:30 to 10:30	11:30 to 10:30	11:30 to 10:30	11:30 to 10:30	11:30 to 10:30

Will the business employ a manager? _x_ no ___ yes, name / experience if known : _____

Will there be security personnel? _x_ no ___ yes(if yes, what nights and how many?) _____
Do you have or plan to install French doors, accordion doors or windows that open? _x_ no ___ yes

If yes, please describe : _____

Will you have TV's ? _x_ no ___ yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: ___ Live Music ___Live DJ ___Juke Box _x_ Ipod / CDs ___none

Expected Volume level: _x_ Background (quiet) ___ Entertainment level ___ Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? ___no _x_ yes

IF YES, will you be using a professional sound engineer? existing

Please describe your sound system and sound proofing: single occupied unit

_____

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? ___ private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? ___ no _x_ yes (if yes, please attach plans)

Will you be utilizing ___ ropes ___ movable barriers ___other outside equipment (describe) ____

_____

Are your premises within 200 feet of any school, church or place of worship? _x_ no ___ yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Miao Fang Lin Phone: [redacted]

Address: [redacted]

Email : [redacted]

Application submitted on
behalf of the applicant by:

_____
Signature

Print or Type Name James Wang

Title consultant

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

LUNCH SPECIAL ROLL

Mon. – Sat.: 11:30am – 3:30pm Serve w. Miso Soup & Salad

CHOOSE ANY 2 ROLLS FOR $12.75
ANY 3 ROLLS FOR $17.50

Salmon Avocado	Alaska	Salmon Skin	Cucumber
Tuna Avocado	Eel Avocado	Shrimp Tempura	Yam
Tuna Cucumber	Salmon	California	Ume Shiso
Eel Cucumber	Philadelphia	East	Green Seaweed Roll
Spicy Tuna	White Tuna	Spinach	Peanut Mango
Yellowtail	Chicken Tempura	Asparagus	Peanut Avocado
Boston	Spicy Salmon	AAC Roll	Mushroom
Tuna	Shrimp Cucumber	Avocado	Avocado Cucumber

Sushi & Sashimi Combo Lunch. 17.95
5 pcs sushi, 4 pcs sashimi & 1 California roll

Sushi Lunch 5 pcs sushi, 1 california roll 13.95

Sashimi Lunch Assorted 9 pcs of raw fish 13.95

Triple Color Lunch Special 17.95
2 pcs tuna, 2 pcs salmon, 2pcs yellowtail with one spicy tuna roll.

LUNCH BOX SPECIAL

Served with 2 pcs Pork Gyoza, Salad & White Rice

B 1.	Chicken Teriyaki 10.50	B 6.	Tonkatsu (Pork) 10.50
B 2.	Beef Teriyaki . . 10.50	B 7.	Chicken Katsu . 10.50
B 3.	Salmon Teriyaki 10.50	B 8.	Mixed Tempura 11.50
B 4.	Beef Negimaki . 10.50	B 9.	Vegetable Teriyaki 10.50
B 5.	Shrimp Teriyaki 10.50	B10.	Tofu Teriyaki . . 10.50

DONBURI (ALL DAY)

With Miso Soup

1. Oyako Don Cooked chicken, onion & egg over rice. . . . 12.50
2. Beef Don Beef teriyaki, onion & egg over rice 12.50
3. Katsu Don Deep fried breaded chicken, onion & egg over rice 12.50
4. Ten Don Deep fried shrimp, onion & egg over rice 12.50
5. Unagi Don Broiled eel served over rice 16.50

NOODLE IN SOUP

Udon (White, Thick Noodles) or Soba (Buckwheat Noodles)

1. Vegetable Udon / Soba 11.50
2. Beef or Chicken Udon / Soba 13.50
3. Tempura Udon / Soba 14.95
4. Seafood Udon / Soba 13.95
5. Nabeyaki Udon / Soba 14.95
   Shrimp tempura, chicken, egg & vegetable
6. Zaru Soba Japanese cold noodle 11.50

Mikaku

JAPANESE RESTAURANT

(212) 431-4820
(212) 431-1507

85 Kenmare St. NYC 10012
Bet. Lafayette & Mulberry St.

OPEN HOURS:
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Sunday: 12:00noon – 10:30pm

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APPETIZERS

(FROM SUSHI BAR)

1. Crispy Rice 10.50
   2 pcs of spicy tuna, 2 pcs of spicy salmon. Topped with avocado and eel sauce
2. Ebi-Cado 8.50
   Shrimp, avocado, tobiko with vinegar sauce
3. Tuna Tataki 10.95
   Seared sliced tuna served with tataki sauce
4. Pepper Tuna Tataki 11.50
5. Maguro Tar Tar 11.25
   Chopped spicy tuna w. tobiko quail egg
6. Kani Su 7.75
   Crab meat and cucumber with vinegar sauce
7. Tako Su 8.25
   Sliced octopus and vegetable with vinegar sauce
8. Mixed Sunomono 9.25
   Seafood and vegetable with vinegar sauce
9. Usuzukuri 9.25
   Very thin sliced fluke with vinegar sauce
10. Salmon Tar-Tar 10.95
    Chopped spicy salmon with tobiko
11. Lobster Tar Tar 12.50
12. Hamachi Kama 14.95
    Broiled yellowtail collar
13. Yellowtail Jalapeno Appetizer 11.95

SUSHI & SASHIMI A LA CARTE

1.	Bean Curd	3.00	13.	White Tuna	4.00
2.	Crab Stick	3.00	14.	Yellowtail	4.00
3.	Egg	3.00	15.	Eel	4.50
4.	Mackerel	4.00	16.	Flying Fish Roe	4.00
5.	Octopus	4.00	17.	Salmon Roe	5.50
6.	Shrimp	4.00	18.	Smoked Salmon	4.00
7.	Squid	4.00	19.	Spicy Tuna	4.00
8.	Fluke	4.00	20.	Scallop	5.00
9.	Red Clam	4.00	21.	Sea Urchin	8.00
10.	Salmon	4.00	22.	Sweet Jumbo Shrimp	5.00
11.	Striped Bass	4.00	23.	Wasabi Tobiko	4.00
12.	Tuna	4.00	24.	Black Tobiko	4.00

MAKI COMBO

1. Maki Combo (A) 18.95
   California, tuna & salmon roll
2. Maki Combo (B) 19.95
   California, Alaskan, eel avocado roll
3. Maki Combo (C) 20.95
   Yellowtail, tuna, salmon all with avocado
4. Spicy Maki Combo 20.95
   Spicy california, spicy tuna, spicy salmon roll
5. Vegetarian Maki Combo 13.95
   Cucumber, avocado, oshinko roll

SUSHI BAR ENTREES

1. Sushi Regular 17.95
   6 pcs chef's choice of sushi with 1 california roll
2. Sushi Deluxe 21.50
   8 pcs chef's choice of sushi with 1 tuna roll
3. Veggie Sushi Deluxe 19.95
   8 pcs chef's choice of veggie sushi with 1 avocado cucumber roll
4. Sushi Red & White 23.95
   4 pcs tuna, 4 pcs yellowtail sushi with 1 tuna roll
5. Triple Sushi 25.95
   3 pcs each of tuna, salmon, yellowtail with salmon avocado roll
6. Sashimi Regular 18.95
   Assorted chef's choice of 12 pieces of raw fish
7. Sashimi Deluxe 22.95
   Assorted chef's choice of 15 pieces of raw fish
8. Triple Sashimi 23.95
   4 pcs each of tuna, salmon, yellowtail
9. Sushi & Sashimi Combo 25.95
   6 pieces chef's choice of sashimi, 6 pieces chef's choice of sushi w. california roll
10. Chirashi Sushi 18.95
    Assorted chef's choice of 12 pcs raw fish on a bed of seasoned rice
11. Salmon or Tuna Don 17.50
    8 pcs sliced salmon or tuna on a bed of vinegar rice
12. Yellowtail Don 18.50
    8 pcs yellowtail on a bed of vinegar rice
13. California Dinner 18.50
    3 California rolls
14. Sashimi For Two 46.95
    Assorted chef's choice of 30 pcs of raw fish
15. Tokyo 13.50
    2 pcs tuna sushi, 2 pcs salmon sushi, 1 california roll
16. Osaka 13.50
    2 pcs salmon sushi, 2 pcs shrimp sushi, 1 california roll
17. Tuna Boy 14.50
    4 pcs tuna sushi, 1 tuna roll
18. Salmon Boy 13.50
    4 pcs salmon sushi, 1 salmon roll
19. Eel Boy 16.95
    4 pcs eel sushi, 1 eel avocado roll
20. Yellowtail Boy 14.95
    4 pcs yellowtail sushi, 1 yellowtail roll
21. Sushi For Two 46.95
    20 pcs chef's choice of sushi, tuna roll and california roll
22. Sushi and Sashimi For Two 46.95
    10 pcs chef's choice of sushi, 10 pcs chef's choice of sashimi with Alaska roll and california roll

SPECIAL ROLL

1. American Dream 8.75
   Shrimp tempura, avocado, cucumber, tobiko, lettuce
2. Spider 10.95
   Soft shell crab tempura, cucumber, avocado, tobiko
3. Queen 13.95
   Cucumber, crab, wrapped w. salmon & avocado
4. King 13.95
   Cucumber, crab, wrapped w. tuna & avocado
5. Rock "N" 13.95
   Spicy tuna, wrapped w. avocado
6. Rainbow 13.95
   Crab, cucumber wrapped w. raw fish & avocado
7. Dragon 13.95
   Eel, cucumber wrapped w. avocado & tobiko
8. Crazy Maki 13.95
   Deep fried, white fish, kani, tamago and tobiko, spicy sauce
9. Rainbow Naruto 14.25
   Salmon, tuna, yellowtail, avocado, tobiko, kani rolled w. thinly sliced cucumber
10. Angel 12.95
    Tuna, salmon, avocado crunch & spicy sauce
11. Special Wasabi 12.95
    Tuna, salmon, avocado, cucumber, wasabi tobiko
12. Prince 13.95
    Crab, cucumber wrapped w. yellowtail & avocado
13. Fancy Dragon 16.25
    Shrimp tempura wrapped w. eel, avocado & tobiko
14. Y2 K Roll 16.25
    Spicy salmon wrapped w. spicy tuna
15. Dynamite 16.25
    Spicy yellowtail crunch wrapped w. spicy tuna
16. Dancing Eel 16.25
    Salmon, cucumber with eel, avocado & tobiko
17. Passion 16.25
    Spicy salmon wrapped w. tuna & avocado
18. Benihana 16.25
    Spicy tuna wrapped w. tuna & avocado
19. Fantasy 16.25
    Spicy yellowtail wrapped w. tuna & avocado
20. Jumbo Spider 16.25
    Spicy tuna, cucumber, avocado with tobiko and soft shell crab tempura
21. Paradise 16.25
    Spicy salmon wrapped w. salmon & avocado
22. Lobster Tail 16.25
    Lobster tail tempura, cucumber , avocado, lettuce, onion tobiko, mayo
23. Mango Tango 15.25
    Shrimp tempura wrapped w. mango & tobiko
24. Yellow Dragon 15.25
    Eel, cucumber wrapped w. mango & tobiko
25. Ichiban 13.95
    Deep fried eel, tamago, asparagus, tobiko w. eel sauce
26. Tiger 16.95
    Spicy tuna wrap w. tuna, yellowtail, spicy crunch on top
27. Fashion 16.25
    Spicy tuna, crunch wrapped w. white tuna, avocado, tobiko
28. Sakura 16.25
    Spicy white tuna crunch wrapped w. yellowtail, salmon & tuna
29. Oscar 16.50
    Yellowtail, cucumber wrapped w. salmon, avocado, ikura on top
30. Deer Roll 16.25
    Shrimp tempura, wrapped w. spicy kani & crunchy sauce on top

ROLL OR HAND ROLL

1. California 6.75
2. Tuna or White Tuna 7.25
3. Salmon 7.25
4. Yellowtail 7.50
5. Salmon Skin 6.95
6. Alaska Salmon, cucumber, avocado 7.50
7. East 7.50
   Shrimp, egg, cucumber, caviar, avocado
8. Boston Shrimp, lettuce, cucumber, mayo 7.50
9. Saba Gari 6.95
   Mackerel, pickled ginger with scallion
10. Tuna Cucumber or Avocado 7.75
11. Spicy Roll 7.75
    Choice of tuna, salmon, yellowtail, white tuna
12. Spicy Crunch Roll 7.75
    Choice of tuna, salmon, yellowtail, white tuna
13. Shrimp Asparagus 7.50
14. Philadelphia 7.50
    Smoked salmon, cream cheese, cucumber, scallion
15. Eel Cucumber or Avocado 7.75
16. Shrimp Tempura 6.95
17. Spicy Scallop Roll Scallop, caviar, scallion 8.75
18. Christmas Tuna, kani, avocado, tobiko 8.50
19. Futo Maki 7.75
    Kampyo, egg, kani, yamagobo, spinach, caviar
20. Oyster Tempura 8.75
    Fried oyster, cucumber, onion, lettuce & tobiko w. eel sauce
21. Shrimp Mango 8.95
    Spicy shrimp, mango, crunch, tobiko
22. Yellowtail Avocado or Cucumber 7.95
23. Salmon Cucumber or Salmon Avocado 7.50
24. Chicken Tempura Roll 6.95
25. Spicy Shrimp Roll 7.65
26. Ikura Roll 8.25
27. Uni Roll 11.95
28. Yellowtail Jalapeno 7.95
29. Salmon Mango Roll 7.50
30. New York Roll 8.75
    Spicy kani with cucumber, tobiko and crunch

VEGETABLE ROLL

1. Cucumber or Avocado Roll 5.45
2. Oshinko or Spinach Roll 5.45
3. Nori or Yamagobo Maki 5.45
4. Ume or Natto Maki 5.45
5. Asparagus or Inari Maki 5.45
6. Yam Roll (Fried sweet potato) 5.45
7. AAC Roll 6.00
   Asparagus, avocado, cucumber
8. Vegetable Roll 6.95
   Kampyo, cucumber, lettuce, oshinko, yamagobo
9. Green Seaweed Roll 5.45
10. Vegetable Tempura Roll 6.95
11. Peanut Avocado 6.00
12. Peanut Mango 6.00
13. Shitake Mushroom 5.45
14. Shitake Avocado 6.00

APPETIZERS

1. Shumai 6 pcs steamed shrimp dumpling. 6.50
2. Gyoza 6 pcs pan fried pork dumpling 6.50
3. Yasai Gyoza 6 pcs pan fried vegetable dumpling. 6.50
4. Age Tofu Deep fried bean curd with sauce 6.50
5. Yakko Tofu 6.50
6. Haru Maki (2) Japanese style spring roll 5.00
7. Edamame 5.50
8. Oshinko Assortment of Japanese pickles 6.50
9. Oshitashi Boiled spinach with special sauce. 6.50
10. Chicken Yakitori (2). 6.00
11. Vegetable Tempura 8.25
12. Yam Tempura. 8.25
    Deep fried sweet potato with tempura sauce
13. Beef Negimaki 8.95
    Sliced beef rolled with scallions
14. Tempura. 10.50
    Deep fried 2 pcs shrimp and vegetables
15. Idako 6.75
    Marinated baby octopus
16. Soft Shell Crab Tempura 9.50
    Deep fried soft shell crab with ponzu sauce
17. Fried Oyster (4 pcs). 8.25
19. Fried Shumai (6 pcs) 6.50
20. Rock Shrimp (7 pcs) 9.75

SOUP

1. Miso Soup 3.00
2. Clear Soup. 3.00
3. Seafood Soup 7.50
   Shrimp, crabmeat, fish cake with vegetables
4. Vegetable Soup. 5.25

SALAD

1. Green Salad 4.25
2. Seaweed Salad 6.00
3. Avocado Salad 6.75
4. Tofu Salad 6.50
   w. mixed salad, miso mustard dressing
5. Soba Salad. 6.50
6. Grilled Chicken Salad 6.95
   Chicken over salad serve w. miso mustard dressing
7. Salmon Skin Salad. 7.50
   Cucumber, dried bonito, tobiko with ponzu sauce
8. Squid Salad 6.25
   Squid marinated spicy & sour sauce
9. Kani Salad 7.25
   Crabmeat, cucumber, spicy mayo and caviar
10. Seafood Salad. 10.50
    Assorted seafood w. mixed salad
11. Mango Shrimp Salad 9.75
    w. mixed salad, miso mustard dressing
12. Tuna or Salmon Avocado Salad 11.50
13. Mikaku Salad 12.50
    Chopped tuna, salmon w. mango, cucumber & tobiko w. ginger dressing
14. Spicy Tuna or Spicy Salmon Avocado Salad. 11.50

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COMBINATION

Served with 4 pcs California Roll, 2 pcs Shumai, Miso Soup, Green Salad and Rice

TERIYAKI

A: Chicken Teriyaki 13.95
B: Beef Teriyaki. 13.95
C: Beef Negimaki. 13.95
D: Salmon Teriyaki. 13.95
E: Shrimp Teriyaki. 13.95
F: Tofu Teriyaki. 13.95
L: Vegetable Teriyaki 13.95

TEMPURA & KATSU

G: Vegetable Tempura. 13.95
H: Shrimp Tempura 13.95
I: Tonkatsu Pork 13.95
J: Chicken Katsu 13.95

CORINA@iuol.gmail.com

KITCHEN ENTREES

Come with Miso Soup and Rice

TERIYAKI

K1. Chicken Teriyaki 16.50
K2. Beef Teriyaki 17.95
K3. Beef Negimaki 17.95
K4. Salmon Teriyaki 17.95
K5. Shrimp Teriyaki 17.95
K6. Tofu Teriyaki 15.95
K7. Vegetable Teriyaki. 15.95

TEMPURA & KATSU

K8. Shrimp Tempura. 17.50
K9. Vegetable Tempura 15.95
K10. Tonkatsu (Pork) 16.50
K11. Chicken Katsu 16.50

BEVERAGE & SIDE ORDER

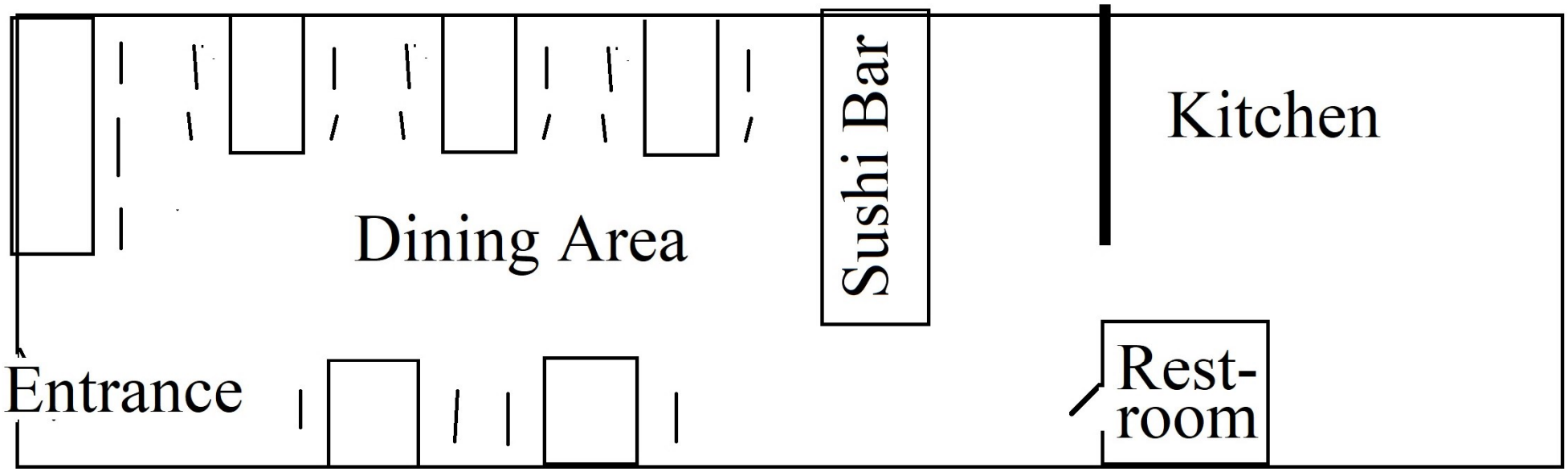
1. Soda. 1.95
2. Spring Water 1.95
3. Hot Green Tea 1.95
4. Home Made Lemonade. 3.00
5. Cranberry Juice 3.00
6. Brown Rice or Sushi Rice 2.00

DESSERT

2. Mochi Ice Cream (2 pcs) green tea or red bean 3.95
3. Cheese Cake. 5.00

Denote Vegetarian Dishes

WE SERVE BROWN RICE: $0.50 EXTRA PER ROLL
SOY PAPER $1.00 EXTRA PER ROLL.


Sushi Bar
Kitchen
Dining Area
Entrance
Rest-
room