

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
TL & CG Inc.		Han	
STREET ADDRESS		CROSS STREETS	ZIP CODE
854 Tenth Avenue, New York, NY		W 56th Street & W 57th Street	10019
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Guo Yong Chen	ATTORNEY/ REPRESENTATIVE	NAME: Susan Zhejun Tan, Esq.
	PHONE: 516-312-0979		PHONE: 718-886-6676
	EMAIL: kitaro510@hotmail.com		EMAIL: group@ncny-law.com
MANAGER	NAME: Guo Qing Chen	LANDLORD	NAME: Mamom & Zeyda Associates LLC
	PHONE: 646-510-3868		PHONE: 973-736-8751
	EMAIL: n/a		EMAIL: elyahu@comcast.net
APPLICATION TYPE (Check One)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	CGY & J Corp, 510 Amsterdam Ave, NY, NY	
	What were the dates applicant was involved with this former premise?	5/1/2011-Present	
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	<input checked="" type="radio"/>	File after approval from CB4
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	YES	<input checked="" type="radio"/>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="radio"/>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/>	NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)								
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11:30-10:30	11:30-10:30	11:30-10:30	11:30-10:30	11:30-11	11:30-11	11:30-10:30
	Kitchen	11:30-10:30	11:30-10:30	11:30-10:30	11:30-10:30	11:30-11	11:30-11	11:30-10:30
	Music	11:30-10:30	11:30-10:30	11:30-10:30	11:30-10:30	11:30-11	11:30-11	11:30-10:30
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ	<input type="radio"/> JUKE BOX	<input type="radio"/> KARAOKE	
OCCUPANCY								
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar	
INSIDE	44	44	8	28	0	0	0	
OUTSIDE <i>(Other than sidewalk café.)</i>	0	0	0	0	0	0	0	
SIDEWALK CAFÉ	0	0	0	0				
How many floors are there? What is the capacity for each floor?					Ground Floor and Basement Ground Floor:44 Basement:0			
How frequently will the owner(s) be at the establishment?					Two to three days a week			
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="radio"/>		
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="radio"/>		
Will you be hosting private, promotional or corporate events?					YES	<input checked="" type="radio"/>		
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/>		
Will you have a security plan? If, yes please attach.					YES	<input checked="" type="radio"/>		
Will security plan be implemented?					YES	<input checked="" type="radio"/>		
Will State certified security personnel be used?					YES	<input checked="" type="radio"/>		
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="radio"/>	NO		
Will applicant be using delivery bicycles? If yes, how many?					<input checked="" type="radio"/>	NO	1 Bicycle	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					<input checked="" type="radio"/>	NO		
Where will delivery bicycles be stored during the day when not in use?					Basement			

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/>	NO	Special Clinton District
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/>	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/>	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/>	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	West 50TH/51st Streets Block Association, Steve Belida	
	# 2	West 55th Street Block Association, Christine Gorman	
	# 3	300 West 55th Street Block Association, Paul Loeb	
	# 4	Hudson Hotel Residents, rrlarios@hotmail.com	
	# 5		
Please provide dates when applicant met with the groups listed above.		notified by public notice for CB4 hearing	
Who was your contact person at each group you met with?		see the name above	
When did applicant post the notice that was provided?		02/18/2016	
Where did applicant post the notice that was provided?		close to front entrance of the premise	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/>	NO 516-312-0979
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	<input checked="" type="radio"/>

BUILDING DESIGN			
State the name and type of business previously located in the space.	Delkar Inc. DBA Hanci Turkish Cuisine, Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/>	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/>	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/>	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/>	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/>	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/>	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/>	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/>	<i>Yes</i>	<i>Yes</i>
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/>	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/>	NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/>	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/>	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="radio"/>	NO	
Where will the air conditioner be located? What type is it?	Yes, central A/C		
When was the air conditioner installed?	7-8 years ago		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	n/a

OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input type="radio"/> YES	<input type="radio"/> NO	n/a

ADDITIONAL STIPULATIONS: (Office Use Only)

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 - 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

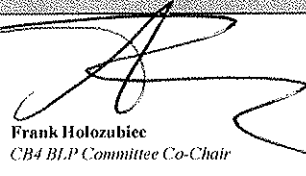
Manhattan Community Board 4 (MCB4) recommends:

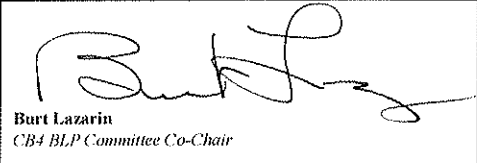
Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Assistant District Manager


Frank Holozubiec
CB4 BLP Committee Co-Chair


Burt Lazarin
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

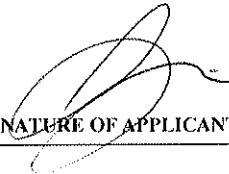
Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE



ERIC LI

PRINT NAME OF APPLICANT



SIGNATURE OF APPLICANT

3/8/16

DATE

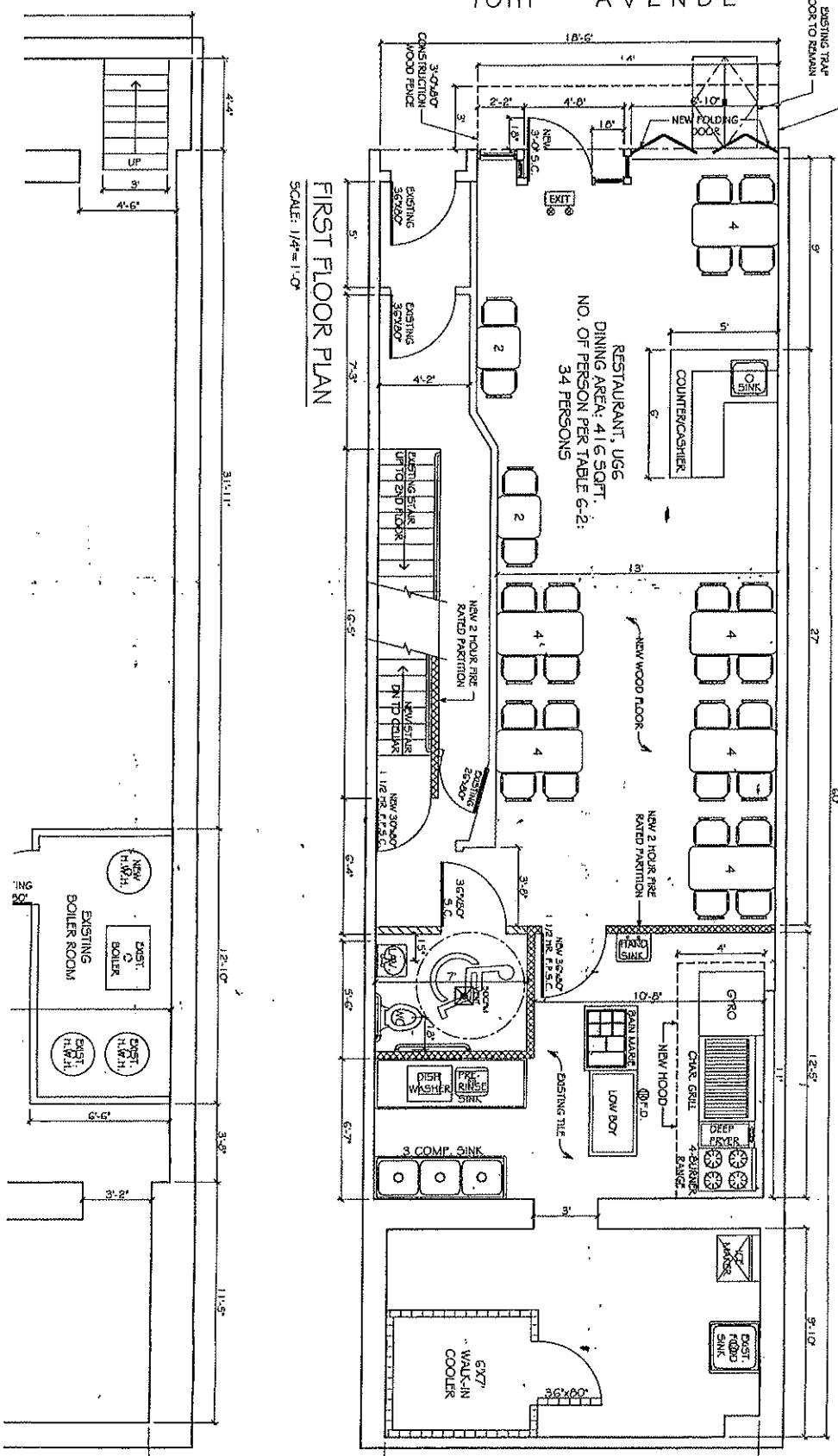


PLOT PLAN
1/16"=1'-0"

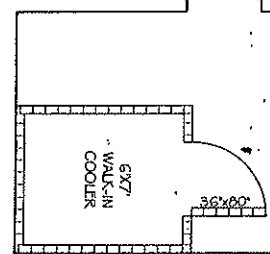
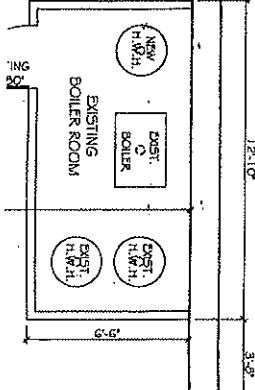
MAP: 8c
SPD: CL

10TH AVENUE

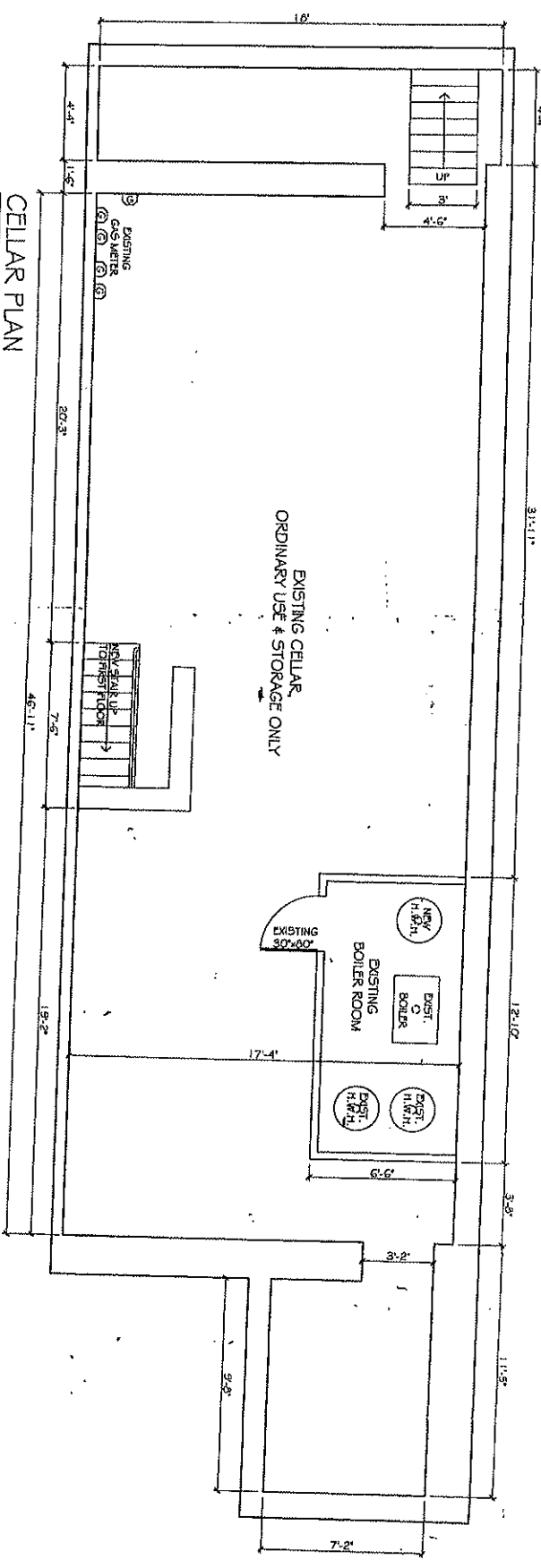
FIRST FLOOR PLAN
SCALE: 1/4"=1'-0"



RESTAURANT, UG6
DINING AREA: 416 SQ. FT.
NO. OF PERSON PER TABLE 6-2:
34 PERSONS



CELLAR PLAN
SCALE: 1/4" = 1'-0"



KITCHEN ENTREES

(All Served with Salad or Miso Soup and Rice)

Chicken Teriyaki	13.00
Beef Teriyaki	15.00
Salmon Teriyaki	15.00
Beef Negimaki	14.00
Shrimp Teriyaki	15.00
Vegetable & Tofu Teriyaki	12.00
Seafod Teriyaki	19.00
(Shrimp, Scallop and Salmon)	
Combination Teriyaki	18.00
(Beef, Chicken and Shrimp)	
Karaage Chicken	13.00
(Chicken chunks marinated in soy sauce and sake wine deep fried)	
Chilean Sea Bass	19.00
King of the Sea	20.00
(Shrimp, scallop & sea bass w. red & green pepper, asparagus, snow beans in yaki (dry sauce))	
Ginger Chicken	14.00

TEMPURA

Vegetable Tempura	10.50
Shrimp & Vegetable Tempura	13.50
Shrimp Tempura	14.50

KATSU

Pork or Chicken Katsu	13.00
KATSUDON	
Pork or Chicken Katsudon	13.50

JAPANESE NOODLE SOUP

(Served with Salad)	
Tempura Udon / Soba	11.00
Seafod Udon / Soba	12.50
(Salmon, sea, shrimp & vegetable)	
Sukiyaki	13.50
(Sliced beef or chicken, bean curd & vegetable w. yam noodles)	

PAN FRIED NOODLES

(With Mixed Vegetables and a Choice of Miso Soup or Salad)	
Vegetable Yaki Udon / Soba	10.00
Chicken Yaki Udon / Soba	11.00
Beef Yaki Udon / Soba	12.50
Seafod Yaki Udon / Soba	13.50

SUBSTITUTIONS

Each Roll Change to Brown Rice Charge \$1.00 Extra
 Each Roll Change to Soy Paper Wrap Charge \$1.00 Extra
 Each Roll Q Wrappet (Maruto) Charge \$3.00 Extra
 Extra Sauce Aside Charge \$1.00 Extra

SUSHI & SASHIMI

A LA CARTE

Tuna	2.50	Tamago	2.00
White Tuna	2.50	Inari (Tofu Skin)	2.00
Fatty Tuna	6.50	Spicy Tuna	2.50
Yellowtail	3.00	Eel	2.50
Baby Yellowtail	3.50	Scallop	3.00
Salmon	2.50	Shrimp	2.50
King Salmon	3.50	Sea Urchin	5.00
Salmon Belly	3.00	Salmon Caviar	3.00
Smoked Salmon	3.00	Tobiko Caviar	3.00
Fluke	2.50	Squid	2.50
Sea Bass	2.50	Octopus	3.50
Markere	2.50	Anis Ebi	3.00
Spanish Markere	2.50	Bonito Ebi	4.00
Crabstick	2.50	King Crab	5.00
Red Clam	2.50	Lobster	3.00

ENTREES

(Dinner all come with soup, salad and rice)

1. Box (A) \$20.00	2. Box (B) \$20.00
Shrimp	Shrimp
Sushi or Sashimi	Sushi or Sashimi
Shrimp & Vegetable Tempura	Shrimp & Vegetable Tempura
Chicken Teriyaki	Salmon Teriyaki
3. Box (C) \$21.00	4. Box (D) \$19.00
Shrimp	Shrimp
Sushi or Sashimi	Hiki
Yaki Udon (Chicken or Beef)	California Roll
Salmon Teriyaki	Shrimp Teriyaki or Beef Negimaki
5. Box (E) \$19.00	6. Box (F) \$19.00
Shrimp	Shrimp
Hiki	Hiki
Spicy Tuna Roll	Spicy Salmon Roll
Chicken or Beef Teriyaki	Sushi or Sashimi
7. Seafood Box \$21.00	8. Vegetable Box \$19.00
Shrimp	Vegetable Roll
Soft Shell Crab & Vegetable Tempura	Pan Fried Vegetable Fryeze
Salmon Teriyaki	Seaweed Salad
	Vegetable Teriyaki

DESSERT

Ice Cream (Fruit base, green tea, ginger)	3.50
Mochi (Japanese Rice cake Ice cream)	3.50
(Fruit base, green tea, mango)	
Banana Delight	4.50

BEVERAGE

Soda	1.50
Coke, Diet Coke, Sprite, Orange Ale, Ice Tea, Club Soda & Spring Water.	
Juice	2.50
Apple, Orange, Cranberry	

LUNCH SPECIAL ROLLS

(Mon. - Sun., 11:30 am to 5:00 pm)
 (All Served with Miso Soup or Salad)

Any 2 Rolls for \$2.00	Any 2 Rolls for \$11.00
Cranichy Spicy Lobster Roll	Spicy Shrimp Mango
Tomago Avocado Roll	Spicy Crabmeat Mango
Spider Roll	Chicken Tempura
Philadelphia Roll	White Tuna & Carameri
Tuna Roll	Spicy Tuna Roll
Salmon Mango Roll	Spicy Shrimp Tempura
Cafforale Roll	Eel & Cucumber Roll
Avocado Roll	Alaska Roll
Salmon Avocado Roll	Salmon Skin Roll
Yellowtail Scallion Roll	Cranichy Spicy Salmon Roll
Cranichy Spicy Shrimp Roll	Cranichy Spicy Crab Meat Roll
Salmon Roll	Shiitake Mushroom Roll
Vegetable Tempura Roll	Peanut Avocado Roll
Avocado Cucumber Roll	A.A.C. Roll

LUNCH SPECIAL

(All Served with Miso Soup or Salad)

L1. Chicken Teriyaki	7.50
L2. Salmon Teriyaki	8.50
L3. Tofu Teriyaki	7.50
L4. Beef Teriyaki	9.50
L5. Combo Tempura (Shrimp & Vegetable)	8.50
L6. Yaki Udon / Soba (Sautéed Chicken w. Vegetable)	7.50
L7. Tempura Udon / Soba	8.50
L8. Chicken or Vegetable Noodle Soup (Choice of Udon or Soba)	7.50
L9. Sushi (7 pieces with California roll)	13.00
L10. Sashimi (12 pcs. Assortment sashimi)	14.00
L11. Katsu (Chicken or Pork)	8.00
L12. Katsu Don (Sautéed chicken or Pork Cutlets in bread batter with egg on rice)	9.00
L13. Urajiru (Broiled Eel over Rice)	14.00
L14. Beef Negimaki	8.50
L15. Salmon Lunch (6 pcs sushi & crutch spicy salmon roll)	14.00
L16. Tuna Lunch (5 pcs sushi & crutch spicy tuna roll)	14.00

LUNCH BENTO \$11.00

Rice	Sushi	California Roll
Salad	Miso Soup	Entrée

Choice of Entrée

- A. Teriyaki Chicken, Salmon, Beef, Shrimp or Tofu
- B. Tempura Chicken, Shrimp or Vegetables
- C. Negimaki Beef
- D. Katsu Pork or Chicken
- E. Sushi or Sashimi

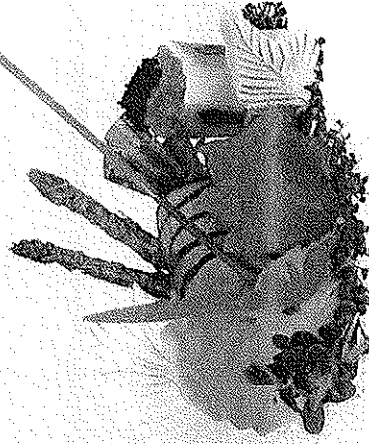
Han

Japanese Restaurant

Tel.: 212.707.8144

854 10th Ave.,
 New York, NY 10019

Sunday - Thursday: Lunch 11:30am - 5:00pm
 Dinner 5:00pm - 10:30 pm
 Friday - Saturday: 11:30am - 11:00pm



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KITCHEN APPETIZER

Gyoza	5.00	Age Calamaries	6.50
Pan Fried Pork Dumpling		Lightly Fried Chorizo Calamaries	
Yasai Gyoza	5.00	Hot Chili Spicy Sauce	5.00
Pan Fried Vegetable Dumpling		Oshirashi	5.00
Shumai	5.00	Steamed Asparagus	5.50
Haru Maki	4.50	Gomaae	5.00
Edamame	4.50	Shumai Biting Bean w/ Broccoli	
Ave Tofu	5.00	with Chef Special Sauce	
Miso Eggplant	5.00	Mixed Oshinko	5.00
Yakitori	5.00	Deep Fried Bean Curd	10.00
Beef Negimaki	6.50	Beef Tatakai	10.00
Vegetable Tempura	5.50	Deep Fried Beef with	
Combo Tempura	7.50	onion and cucumber served with	
Shrimp Tempura	8.50	vinaigrette sauce	
Soft Shell Crab Tempura	8.50	Bar-B-Q Squid	7.50
Hamachi Kama	9.50	Grilled whole squid	
Chitran Seabass	9.50	Beef Short Ribs	7.50
		Rock Shrimp Tempura	7.50
		Served w/ spicy miso/teriyaki sauce	
		Kaki Fried	6.50
		Fried baby oyster	
		Baby Octopus	7.50
		Scallops Carpaccio	12.00
		Grilled scallop served with homemade	
		pepper & fresh ginger sesame	
		sauce	

SUSHI BAR APPETIZER

Double Spicy Tartars	10.50	Tako-Su	7.50
Spicy tuna, salmon, avocado, tobiko,		Octopus with ponzu sauce	
mentaiko, mango, pine & edamame		Salmón Radishitor	9.00
Yellowtail Jalapeno	12.00	Salmón wrapped w/ cashew crunch	
6 pcs yellowtail w/ ponzu sauce		Served on brown rice cracker w/ miso	
Tuna Tatakai	10.00	Traditio	10.50
Spicy slices seared tuna with ponzu		Baby yellowtail wrapped with	
sauce		with spicy miso ginger sauce	
White Tuna Tatakai	12.00	King of Ocean	10.00
Spicy slices seared white tuna with		Lebanese salad crispy apple with	
ponzu sauce		honey mustard served on an oval	
Special Tuna Tatakai	12.00	Guacamole Shrimp	9.00
Spicy tuna, cucumber crunch,		Crunchy spicy shrimp paired w/	
sobito, rice w/ special sauce on top		guacamole served w/ blue corn	
Five Happy Stars	12.00	Omega 3	12.00
5 different spicy tastes with chef's		Seared pepper salmon	
special sauce served on blue corn		dusted with yuzu miso sauce	
chip topped with caviar			

SOUPS

Miso Soup	2.00	Seafood Soup	7.50
Clear Soup	3.00	Shrimp, scallop, fish, crab, stick th,	
Mushroom, Tofu, Seaweed & Soy-		broth	
SALADS			
Garden Fresh Salad	3.00	Tuna or Salmon	9.50
Avocado Salad	5.50	Avocado Salad	7.50
Seaweed Salad	5.50	Kani Salad	12.00
Kani Salad	6.00	Sashimi Salad	

ROLLS & HAND ROLL

California	5.00	Spicy Tuna Crunch Roll	7.50
Tuna or Salmon	5.00	Spicy tuna w/ tempura Mayo and	
Yellowtail Scallion	5.50	yellowtail	
Shrimp or Salmon Mango	5.50	Spicier Roll	10.50
Philly or Alaska	6.00	Shrimp, avocado, cucumber,	
Boston or East	6.00	spring rolls and special tuna	
Spicy Crunch Shrimp	6.00	Rainbow Roll	11.00
Spicy Crunch Crabmeat	6.00	Green Dragon Roll	11.00
Spicy Crunch Lobster	7.50	Sumrise	11.50
Spicy Scallops	7.50	Assorted fresh spicy crunch topped	
Eel Avocado or Cucumber	6.00	w/ avocado and tobiko	
Tuna Cucumber or Avocado	5.50	Diamond Roll	13
Salmón Avocado or Cucumber	5.50	In: three oyster, cucumber avocado	
Spicy Tuna or Salmon	6.00	sashimi, tobiko, chef	
White Tuna Cucumber	5.50	special sauce	
Chicken Tempura	6.50	Golden Dragon Roll	13
Ika or Shrimp Tempura	8.00	Spicy crunch salmon, avocado	
Squid Umeshiso	6.00	Spicy crunch tuna	
King Crab Avocado	8.50	Red Hot Dragon Roll	13
Toro Scallion	8.50	Spicy crunch tuna cucumber	
Crazy Horse	6.00	Spicy crunch spicy tuna	
Yellowtail Special Roll	7.50	Jan Roll	13
Yellowtail, salmon, cucumber,		Spicy yellowtail crunch	
yellowtail, salmon, cucumber,		spicy yellowtail crunch	
Volcano Roll	9.00	Spicy salmon crunch	
Seminar, vegetables, avocado, rice		spicy salmon crunch topped w/ eel	
Wasabi Roll	10.00	Dynamite Roll	13
Spicy salmon, cucumber, rice		Spicy white tuna crunch topped w/	
Wasabi Roll	10.00	with tuna & wasabi tobiko	
Spicy salmon, cucumber, rice		Spicy lobster special roll	13
Spicy salmon, cucumber, rice		Spicy lobster crunch	
Futo Maki	11.00	Miso Black Cod Roll	13
Spicy salmon, cucumber, rice		Spicy black cod on topped w/ egg-	
Naruto Roll (No Rice)	11.00	black cod on topped w/ egg-	
Cracker Assorted fish, spicy tuna		black cod on topped w/ egg-	
and salmon		black cod on topped w/ egg-	

SUSHI BAR ENTREE

Sushi Deluxe	18.00	(All Served with Sailed or Miso Soup)
(One tuna roll and 9 pieces of fish)		
Magnara Sushi Dinner	18.00	(One tuna roll and 9 pieces of fish)
Tricolor Sushi	22.00	(One tuna roll and 7 pieces of fish)
Sashimi Deluxe	22.00	(18 pcs. assorted sashimi)
Tricolor Sashimi	23.00	(8 tuna, 6 yellowtail, 6 salmon)
Sushi & Sashimi Combo	24.00	(4 pcs. assortment of sushi and 12 pcs. sashimi with a California roll)
Chirashi Sushi	19.00	(Assorted slices of raw fish on seasoned rice)
Tekka Don / Sake Don	19.00	(Broiled eel, over rice)
Unagi	19.00	(Broiled eel, over rice)
ROLL COMBO		
Maki Combo	14.00	(Tuna roll, salmon roll, California roll)
Spicy Maki Combo	16.00	(Spicy tuna roll, spicy yellowtail roll, spicy salmon roll)
Crunchy Maki Combo	17.00	(Spicy crunch tuna roll, spicy crunch salmon roll & spicy crunch shrimp roll)
Special Maki (for 2)	32.00	(Dragon roll, shrimp tempura roll, golden dragon roll, yellowtail special roll)
SPECIAL SUSHI		
Sushi for Two	40.00	(One chef's special roll, one tuna roll and 18 pieces of assorted sushi)
Sushi and Sashimi Combination (For 2)	46.00	(Two California hand roll, 10 pieces sushi and 18 pieces assorted sashimi)
Kitara Special Tuna	24.00	(3 tuna sushi, 3 tuna sashimi and red-hot dragon roll)
Kitara Special Salmon	22.00	(3 salmon sushi, 3 salmon sashimi and golden dragon roll)
Kitara Special Yellowtail	25.00	(3 yellowtail sushi, 3 yellowtail sashimi and jin roll)
Kitara Special Toro	33.00	(2 tuna tuna, 2 yellowtail tuna, 2 salmon tuna and triple tuna roll)

GREAT SUSHI PLATTER FOR PARTY

Vegetables Sushi Platter 7 Rolls	35
Roll Sushi Platter 7 Rolls	40
Roll Sushi Platter 14 Rolls	75
VEGETARIAN ROLL	
AAC Roll	5.00
Tamago Avocado	4.50
Avocado or Cucumber 3.50	
Peanut Avocado	4.50
Sweet Potato	4.50

We Can Provide Customer with Different Specialties Rolls Everyday

Emperor Delight	15	Kamikaze	14
Lightly battered fried roll wrapped with lobster, tempura, asparagus shrim and spicy miso sauce		Lightly battered fried roll wrapped with lobster, tempura, asparagus shrim and spicy miso sauce	
Lin Serranito Roll	15	Knight Rider Roll	14
Valley of Vegetables, crumbed fish, avocado topped w/ breaded fish, tuna, salmon of tempura, white miso sauce		In: soft shell crab Oct. Topped with spicy tuna mango & chef's special sauce	
Planet Green Roll	14	Poppy Cock Roll	14
Inside: Topped fish and avocado. Outside: breaded fish, tempura, white miso sauce		In: White fish tempura cucumber, breaded fish, tempura, white miso sauce	
Sashimi Goodness Roll	14	Big Apple Roll	14
Outside topped w/ avocado, breaded fish, tempura, white miso sauce w/ Asian ginger sesame sauce		Crunchy crunch salmon & breaded fish tempura, white miso sauce	
Spicy Mango Tango Roll	14	King of the Beyond	14
Inside: Topped fish and avocado. Outside: breaded fish, tempura, white miso sauce w/ mango sauce & chili pepper		Oct. King salmon & avocado, green wasabi sesame sauce	
Big daddy Roll	14	Hot Ninja	14
Soft shell crab in crunchy lobster roll, topped with spicy tuna sauce as an special sauce		In: crunchy spicy salmon & fried onion Oct. Topped w/ pepper, salmon, avocado sweet spicy tangy sauce	
Pay Day Roll	14	My 4G	14
Oct. Topped with salmon, yellowtail chef's special sauce		In: shrimp tempura cucumber Oct. Topped with Open mustard & green wasabi	
Magic Roll	14	Fuji Mountain	14
In: Shrimp tempura spread w/ lemon tartar sauce		Oct. Topped w/ avocado, cucumber Oct. Topped w/ creamy lemon tartar sauce	
Sweet 16	14	Queen of the Ocean Roll	14
Spicy tuna, shrimp tempura, avocado topped w/ pink soy paper		Golden salmon, salmon, green seaweed wrapped with pink soy paper	
Beauty & the Beast Roll	14	My Fellow Blue Carb Roll	14
In: Spicy crunch, beef cucumber topped with 12 tuna & 12 eel w/ special sauce		Oct. Topped with spicy crunchy blue crab	
3B Charger Roll	14	Asian Thai Roll	14
In: Spicy crunchy crab avocado, cucumber, salmon, tuna & sobito cracker		In: Green seaweed avocado, asparagus, salmon, white miso	
White Dragon Roll	14	Shengliang Night Roll	14
Spicy tuna, salmon, white miso sauce topped with eel & tobiko		Oct. Spicy tuna avocado topped with asparagus & sobito cracker	
Black Dragon Roll	14	African Glory Roll	14
Spicy tuna, salmon, white miso sauce topped with eel & tobiko		Oct. Grilled eel, asparagus with miso teriyaki sauce & black tobiko	
Kitara Roll	14	Make Believe Roll	14
Spicy tuna, salmon, white miso sauce topped with eel & tobiko		Oct. Spicy yellowtail & fried onion Oct. Seared yellowtail topped with asparagus, glazed with yuzu miso sauce	
Toyo Gin Roll	14		
In: Crunchy lobster, salad & mango Oct. Topped with spicy tuna avocado & ginger sesame sauce			
Triple Top Roll	3.50		
Spicy avocado cucumber asparagus topped with tuna, salmon, yellowtail, two			

