



Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
33 N. Stone Avenue, Suite 100
Tucson, AZ 85701
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

May 22, 2024

Zhourong Ni
Ni's Asian Bistro and Sushi Bar
11110 N. Tatum Boulevard, No. 100
Phoenix, AZ 85028

RE: Arizona Liquor License Job No.: 294194
d.b.a. Ni's Asian Bistro and Sushi Bar

Dear Mr. Ni:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on April 29, 2024. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, June 18, 2024, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building
Board of Supervisors Hearing Room
130 W. Congress, 1st Floor
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Melissa Manriquez".

Melissa Manriquez
Clerk of the Board

Enclosure



Pima County Clerk of the Board
Melissa Manriquez

Katrina Martinez
Deputy Clerk

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TO: Development Services, Zoning Division
FROM: Caitlyn McGhee
Administrative Support Specialist Senior
DATE: April 29, 2024
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Zhourong Ni
d.b.a. Ni's Asian Bistro and Sushi Bar
7655 N. La Cholla Boulevard
Tucson, AZ 85741

Arizona Liquor License Job No. 294194
Series 12, Restaurant
New License
Person Transfer
Location Transfer

ZONING REPORT

DATE: 4/30/24

Will current zoning regulations permit the issuance of the license at this location?

Yes No

If No, please explain:

Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

APR 30 24 10 53 AM 0934 PC CLK OF BD

24-06-9510

State of Arizona
Department of Liquor Licenses and Control

Created 04/25/2024 @ 03:06:00 PM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: NI'S ASIAN BISTRO & SUSHI BAR
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 7655 N LA CHOLLA BOULEVARD
TUCSON, AZ 85741
USA
Mailing Address:
Phone: (360)348-8848
Alt. Phone:
Email: YU999555@YAHOO.COM

APR 29 24M0901 PC CLK OF BD

AGENT

Name: ZHOURONG NI
Gender: Male
Correspondence Address: 11110 N TATUM BOULEVARD
#100
PHOENIX, AZ 85028
USA
Phone: (360)348-8848
Alt. Phone:
Email: YU999555@YAHOO.COM

OWNER

Name: KIRIN ASIAN BISTRO LLC
Contact Name: ZHORONG NI
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23641688 State of Incorporation: AZ
Incorporation Date: 02/12/2024
Correspondence Address: 11110 N TATUM BOULEVARD
#100
PHOENIX, AZ 85028
USA
Phone: (360)348-8848
Alt. Phone:
Email: YU999555@YAHOO.COM

Officers / Stockholders

600-6/24/24
105-8/8/24

Name:
ZHOURONG NI

Title:
Member

% Interest:
100.00

KIRIN ASIAN BISTRO LLC - Member

Name: ZHOURONG NI
Gender: Male
Correspondence Address: 11110 N TATUM BOULEVARD
#100
PHOENIX, AZ 85028
USA
Phone: (360)348-8848
Alt. Phone:
Email: YU999555@YAHOO.COM

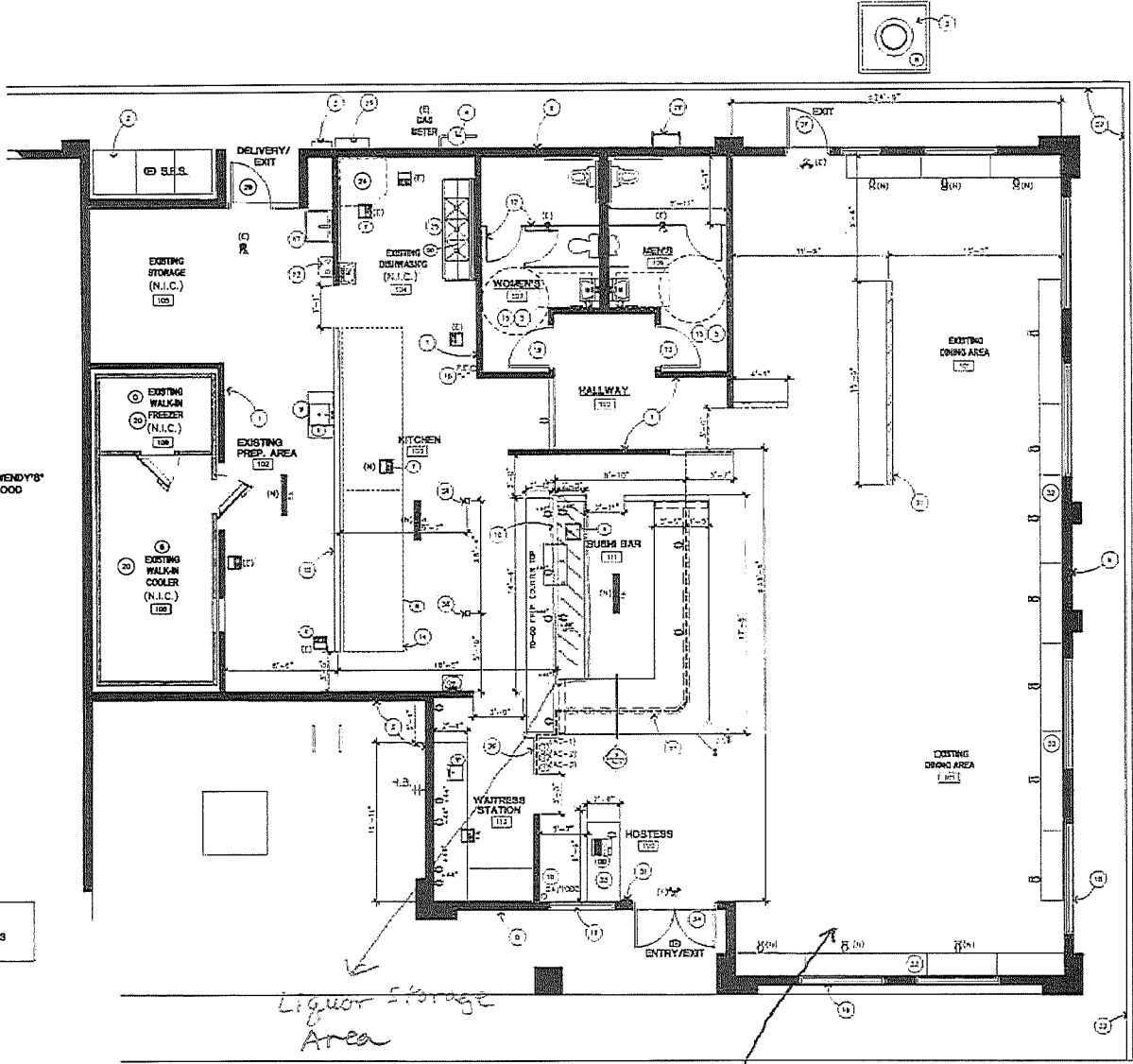
APPLICATION INFORMATION

Application Number: 294194
Application Type: New Application
Created Date: 04/12/2024

QUESTIONS & ANSWERS

012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
PROPERTY TENANT
- 3) Is there a penalty if lease is not fulfilled?
Yes
What is the penalty?
55 LATE FEE
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
NONE
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
No
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
09/01/2024
- 9) What type of business will this license be used for?
RESTAURANT



KEYNOTES

1. EXISTING DRYWALLS TO REMAIN.
2. EXISTING WALL MOUNT ELECTRICAL PANELS TO REMAIN.
3. EXISTING UNDERGROUND DRAINAGE INTERCEPTOR TO REMAIN.
4. EXISTING GAS METER TO REMAIN, COORD. WITH LOCAL GAS CO.
5. EXISTING ACCESSIBLE RESTROOMS TO REMAIN - TO INSTALL 18" LONG VERTICAL GRAB BAR AT EACH ADA STALL TO COMPLY WITH ADAAG REQUIREMENTS. SEE ACCESSIBLE RESTROOM REQUISITES & NOTES ON SHEET T-5 FOR COMPLIANCE.
6. EXISTING CEILING WALLS TO REMAIN.
7. EXISTING FLOOR SINKS TO REMAIN.
8. NEW 3'-0" WIDE EXIT GLASS DOOR TO BE INSTALLED. TO MATCH EXISTING STORE FRONT WINDOW STYLE.
9. RE-INSTALL S.S. PREP. SINK - SEE PLUMBING PLAN.
10. 2" H. INTERIOR DRYWALL - SEE DETAIL 20/7-2.
11. EXISTING WALL MOUNT HAND SINKS TO REMAIN.
12. NEW METAL RESTROOM PARTITIONS WITH DOORS - MIN. 34" WIDE DOOR FOR ADA STALLS.
13. EXISTING WALL MOUNT TANKLESS GAS WATER HEATER WITH FLUE TO REMAIN.
14. EXISTING (2) KITCHEN HOODS WITH EXHAUST FANS TO REMAIN CLEAN AS NEEDED.
15. EXISTING FLOOR TILES TO BE REMOVED, AND REPLACED.
16. EXISTING FIRE EXTINGUISHER TYPE 2A/10BC TO REMAIN. CITY INSPECTOR TO FIELD VERIFY. TYPE 'X' IN KITCHEN.
17. EXISTING MOP SINK TO REMAIN.
18. EXISTING STING FRONT WINDOWS TO REMAIN.
19. EXISTING WINDOW MECHANICAL SHUTTERS TO REMAIN. AUTO CLOSER SHALL BE INSTALLED. FIELD VERIFY.
20. EXISTING WALK-IN COOLERS/FREEZERS TO REMAIN.
21. NEW ACCESSIBLE SHOW BAR WITH (2) SEPAR. COUNTERS. SEE SECTION DETAIL 5/7-2. SEE POWER PLAN ON SHEET E-1.
22. EXISTING CONC. CURBS TO REMAIN.
23. EXISTING PASS-THRU WINDOW/COUNTER TO REMAIN.
24. EXISTING EXHAUST HOOD FOR NEW SUSHI MAKING MACHINE.
25. EXISTING 2-COMP. SINK TO REMAIN.
26. EXISTING 3' WIDE REAR DOOR TO REMAIN.
27. ROOF MAX. OCCUPANT LOAD SIGN ON WALL AT 6" A.F.F. OR AS INSTRUCTED BY THE CITY INSPECTOR.
28. EXISTING EXTERIOR STEEL LADDER TO ROOF TO REMAIN.
29. EXISTING DEMISING WALLS TO REMAIN.
30. NEW 2" H. WOOD PARTITIONS WITH 2X2 STEEL TUBES AT CORNERS & ENDS OF THE PARTITIONS, ANGLED TO ROOF TRUSSES, AND BOLDED TO CONC. SLAB. INSTALL INTERMEDIATE STEEL TUBES AT 40" O.C. MAX.
31. POST AN ACCESSIBLE TACTILE/BRILLE "TEXT" SIGN ADJACENT TO DOOR DOORS, AT 4'-6" A.F.F., OR AS PER THE CITY'S INSPECTOR'S INSTRUCTION.
32. BOOTH BENCHES - VERIFY DETAILS WITH OWNER.
33. ACCESSIBLE HOSTESS STATION.
34. EXISTING ENTRY GLASS DOORS TO REMAIN - PROVIDED WITH READY VISIBLE SIGN ABOVE THE DOORWAY STATING "THIS DOOR MUST REMAIN UNLOCKED DURING THE BUILDING IS OCCUPIED". THE SIGN SHALL BE IN LETTERS NOT LESS THAN 1" HIGH HIGH ON A CONTRAST BACKGROUND (FIELD VERIFY).
35. EXISTING CONC. WALKS WITH 6" CURBS TO REMAIN.
36. NEW FULL HEIGHT DRYWALLS TO ROOF DECK.
37. LOW DRYWALLS FOR SUSHI COUNTER - USE 2X4 WOOD STUDS AT 16" O.C. MAX., WITH TREATED PLANKS @ 4" O.C. (2X). SEE SECTION DETAIL 5/7-2.
38. (2) POWER POLES WITH (4) RECEPTACLES EACH POLE. VERIFY EXACT LOCATIONS WITH ARCHITECT. SEE ELEC. DWG.

2400SP

FOR KITCHEN EQUIPMENT SCHEDULE, SEE SHEET T-3 FOR MORE INFORMATION.

ACCESSIBLE ROUTE NOTES:
ALL EXISTING ENTRANCES AND EXITS SHALL COMPLY WITH ADAAG ACCESSIBLE ROUTE REQUIREMENTS.

MODIFIED FLOOR PLAN & NOTES



SCALE 1/4"=1'-0"

RESTAURANT REMODELING FOR:
Ni's Asian Bistro & Sushi Bar Restaurant
 7765 N. La Cholla Blvd.
 Tucson, Arizona 85741

CITY SUBMITTAL
Date: 1-27-2008

Job No.	CS 2400	
Project Name	2400	
Drawn By	CAO	
Checked By	MC	
No.	Revision	Date

CHEN
Architects
International

1942 N. Chandler Blvd.
Suite 2450
Chandler, Arizona 85224
(602) 945-3000 FAX
ChenArch@aol.com



T-1

24 APR 11 PM 2:01 AZDLIC



RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

1. Name of restaurant (Please print): N.I.'S. Asian Bistro & Sushi Bar

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	Atosa 6-LP CookKite
Oven	No Oven
Freezer	Mr Winter walk in freezer
Refrigerator	Atosa sandwich Refrigerator
Sink	L & NY Panin Sink
Dish Washing Facilities	Auto Chlor
Food Preparation Counter (Dimensions)	Thunder Group
Other	

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 40 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? YES No

(If yes, what percentage of the public floor space does this area cover?) _____ %

6. List the seating capacity for:

a) Restaurant dining area of your premises: [120]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area (Sushi bar) [+ 8]

TOTAL [= 128]

24 APR 11 PM 2:02 AZILL

7. What type of dinnerware is primarily used in your restaurant? Reusable Disposable Both
8. Does your restaurant contain any **games, televisions, or any other entertainment**? YES No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

3-TV's

9. Do you have live entertainment or dancing? YES No
- If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	3
Bartenders	No
Hostesses	2
Managers	1
Servers	3
Other ()	
Other ()	
Other ()	

I, (Print Full Name) Zhou Kong Ni, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: Zhou Kong Ni

House Special

Served one choice of white rice
(or brown rice add \$1, fried rice add \$2, 10 main add \$3)

- Spicy Mango Chicken 14.00
Chicken w. tropical fruit in chef's special sauce
- Spicy Mango Shrimp 16.00
Shrimp w. tropical fruit in chef's special sauce
- General Tso's Chicken (White Meat) 14.50
- Orange Chicken (White Meat) 14.50
- Sesame Chicken (White Meat) 14.50
- General Tso's Delight 15.50
White meat chicken & shrimp
- Happy Four Season 16.50
Chicken, beef, shrimp, scallops & vegetable with brown sauce
- Curry Seafood Pot 17.50
Shrimp, scallop, salmon & vegetable in curry sauce
- Wok Basil Chicken or Beef 14.00
Stir fry with basil leaf in chef's special sauce
- Wok Basil Shrimp 16.00
Stir fry with basil leaf in chef's special sauce
- Triple Delight w. Garlic Sauce 16.00
Chicken, beef, shrimp & veggie w. spicy garlic sauce
- Szechuan Crispy Shredded Beef 15.00
- Szechuan Crispy Chicken 15.00
- W & Z House Curry 17.50
Chicken, beef, shrimp, scallop & vegetable with mild curry sauce
- Ginger & Scallion Chicken 14.00
- Ginger & Scallion Beef 14.00
- Ginger & Scallion Shrimp 16.00
- Walnut Shrimp 16.50
- Mongolian Beef 14.95
- Seafood Delight 18.95
lobster, shrimp, scallop, crab meat w. mix veg. in white sauce
- Dragon & Phoenix 17.00
Shrimp with mix vegetables & general chicken combo

Diet Menu & Gluten Free

Served with brown rice, steam with diet lite brown sauce
on the side, or cook with gluten free sauce

- Steam or Gluten Free Broccoli 11.50
- Steam or Gluten Free Mixed Vegetables 11.50
- Steam or Gluten Free Broccoli w. Chicken 12.95
- Steam or Gluten Free Mixed Vegetables w. Chicken 12.95
- Steam or Gluten Free Broccoli w. Shrimp 14.95
- Steam or Gluten Free Mixed Vegetables w. Shrimp 14.95
- Steam or Gluten Free Broccoli w. Scallops 16.95
- Steam or Gluten Free Mixed Vegetables w. Scallops 16.95
- Steam or Gluten Free Mixed Vegetables w. Chicken, Shrimp & Scallops 16.95

Taste of South East Asia

Served one choice of white rice
(or brown rice add \$1, fried rice add \$2, 10 main add \$3)

- Thai Curry Chicken or Beef 13.50
With eggplant, tofu, shitake mushroom & potato
- Thai Curry Shrimp 14.95
With eggplant, tofu, shitake mushroom & potato
- Thai Curry Scallops 16.95
With eggplant, tofu, shitake mushroom & potato
- Thai Herb Chicken or Beef with eggplant, tofu & bell pepper 13.50
- Thai Herb Shrimp with eggplant, tofu & bell pepper 14.95

All pictures shown are for illustration purposes only

Taste of China

Served one choice of white rice
(or brown rice add \$1, fried rice add \$2, 10 main add \$3)

Chicken \$12.95

- 1. Moo Goo Gai Pan
- 2. Broccoli w. Chicken
- 3. Mixed Veggie w. Chicken
- 4. Snow Peas w. Chicken
- 5. Fresh Mushroom w. Chicken
- 6. Cashew Nuts w. Chicken
- 7. Black Bean Sauce w. Chicken
- 8. Japanese Eggplant w. Chicken
- 9. Kung Pao Chicken
(Peanut allergy alert)
- 10. Wok Glazed Ginger Chicken
- 11. Sweet & Sour Chicken
- 12. Chicken Chow Mein
No Soft Noodle, w. Crunchy Noodle. All cabbage, onion, celery & bean sprouts

Roast Pork \$12.95

- 1. Broccoli w. Roast Pork
- 2. Mixed Veggie w. Roast Pork
- 3. Snow Peas w. Roast Pork
- 4. Fresh Mushroom w. Roast Pork
- 5. Cashew Nuts w. Roast Pork
- 6. Black Bean Sauce w. Roast Pork
- 7. Garlic Sauce w. Roast Pork
- 8. Japanese Eggplant w. Roast Pork
- 9. Kung Pao Roast Pork
(Peanut allergy alert)
- 10. Wok Glazed Ginger Roast Pork
- 11. Roast Pork Chow Mein
No Soft Noodle, w. Crunchy Noodle. All cabbage, onion, celery & bean sprouts

Beef \$13.75

- 1. Pepper Steak
- 2. Broccoli w. Beef
- 3. Mixed Veggie w. Beef
- 4. Snow Peas w. Beef
- 5. Fresh Mushroom w. Beef
- 6. Cashew Nuts w. Beef
- 7. Black Bean Sauce w. Beef
- 8. Japanese Eggplant w. Beef
- 9. Garlic Sauce w. Beef
- 10. Kung Pao Beef
(Peanut allergy alert)
- 11. Wok Glazed Ginger Beef
- 12. Beef Chow Mein
No Soft Noodle, w. Crunchy Noodle. All cabbage, onion, celery & bean sprouts

Shrimp \$14.95

- 1. Broccoli w. Shrimp
- 2. Mixed Veggie w. Shrimp
- 3. Snow Peas w. Shrimp
- 4. Fresh Mushroom w. Shrimp
- 5. Cashew Nuts w. Shrimp
- 6. Black Bean Sauce w. Shrimp
- 7. Garlic Sauce w. Shrimp
- 8. Japanese Eggplant w. Shrimp
- 9. Kung Pao Shrimp
(Peanut allergy alert)
- 10. Wok Glazed Ginger Shrimp
- 11. Sweet & Sour Shrimp
- 12. Shrimp Chow Mein
No Soft Noodle, w. Crunchy Noodle. All cabbage, onion, celery & bean sprouts

Scallop \$16.95

- 1. Broccoli w. Scallops
- 2. Mixed Veggie w. Scallops
- 3. Snow Peas w. Scallops
- 4. Fresh Mushroom w. Scallops
- 5. Cashew Nuts w. Scallops
- 6. Black Bean Sauce w. Scallops
- 7. Japanese Eggplant w. Scallops
- 8. Garlic Sauce w. Scallops
- 9. Kung Pao Scallops
(Peanut allergy alert)

Vegetables \$11.50

- 1. Mixed Veg. with Tofu
- 2. Tofu Home Style
- 3. Mixed Veg. w. Garlic Sauce
- 4. Sautéed Mushrooms
- 5. Vegetable Chow Mein
No Soft Noodle, with Crunchy Noodle. All cabbage, onion, celery & bean sprouts
- 6. Sautéed Broccoli
- 7. Wok Glazed Ginger Veg.
- 8. Thai Curry Vegetable
Eggplant, tofu, shitake mushroom & peanut
- 9. Thai Herb Eggplant & Tofu

Lunch Menu

Monday-Saturday 11:00am - 3:00pm (Exclude Holidays)

- Vegetable Pad Thai (Peanut allergy alert) 9.50
- Chicken Pad Thai (Peanut allergy alert) 9.50
- Shrimp Pad Thai (Peanut allergy alert) 10.50

South East Asia Cuisine

Served one choice of white rice
(or brown rice add \$1, fried rice add \$2, 10 main add \$3)

- Spicy Mango w. Chicken 9.50
- Spicy Mango w. Shrimp 10.50
- Thai Curry Chicken or Beef 9.50
With eggplant, tofu, shitake mushroom and potato
- Thai Curry Shrimp or Scallops 10.50
With eggplant, tofu, shitake mushroom and potato
- Wok Basil Chicken or Beef 9.50
- Wok Basil Shrimp 10.50

Taste of China

Served w. one choice of white rice
(or brown rice add \$1, fried rice add \$2, 10 main add \$3)

- Mixed Veggie w. Chicken or Beef 9.50
- Mixed Veggie w. Shrimp or Scallops 10.50
- Garlic Sauce w. Chicken or Beef 9.50
- Garlic Sauce w. Shrimp or Scallops 10.50
- Black Bean Sauce w. Chicken or Beef 9.50
- Black Bean Sauce w. Shrimp or Scallops 10.50
- General Tso's Chicken 9.50
- Sesame Chicken 9.50
- Broccoli w. Chicken or Beef 9.50
- Broccoli w. Shrimp or Scallops 9.50
- Kung Pao Chicken 9.50
- Sweet Sour Chicken 9.50

Japanese Bento Boxes

Served w. miso soup, salad, California roll,
pot stickers & one choice of white rice
(or brown rice add \$1, fried rice add \$2, 10 main add \$3)

- B1. Chicken Teriyaki 11.95
- B2. Steak Teriyaki 12.95
- B3. Salmon Teriyaki 13.95
- B4. Shrimp Teriyaki 12.95
- B5. Broiled Eel (3 Pieces Eel) 13.50
- B6. Shrimp & Veg. Tempura 12.50
- B7. Vegetable Tempura 10.95
- B8. Sushi Box* (3 Pieces Sushi) 12.50
- B9. Sashimi Box* 13.00
(4 Pieces Sashimi)

LUNCH SUSHI BAR

Served w. Miso Soup or Salad

- 1. Sushi Lunch * 5 pcs chef's choice sushi & California roll 15.50
- 2. Sashimi Lunch * 7 pcs chef's choice sashimi 15.50
- 3. Sushi & Sashimi Lunch * 3 pcs sushi, 6 pcs sashimi & tuna roll 21.95

Lunch Roll Special

Served w. miso soup or salad

ANY TWO ROLLS \$11.95 | ANY THREE ROLLS \$15.50

- 1. California Roll
- 2. Alaska Roll *
- 3. Philadelphia Roll
- 4. Cucumber Roll
- 5. Avocado Roll
- 6. Oshinko Roll
- 7. Asparagus Roll
- 8. Sweet Potato Roll
- 9. Tuna Roll *
- 10. Salmon Roll *
- 11. Yellowtail Roll *
- 12. Spicy Tuna Roll *
- 13. Spicy Salmon Roll *
- 14. Spicy Yellowtail Roll *
- 15. Eel Avocado Roll
- 16. Eel Cucumber Roll
- 17. Spicy Crab Roll
- 18. Shrimp California Roll
- 19. Shrimp Tempura Roll
- 20. Mango Avocado Roll
- 21. A.A.C. Roll
- 22. Spicy Shrimp Roll
- 23. Salmon Skin Roll
- 24. Boston Roll
- 25. Tuna Avocado Roll *
- 26. Tuna Cucumber Roll *
- 27. Salmon Avocado *
- 28. Salmon Cucumber *
- 29. Avocado Cucumber Roll
- 30. Chicken Tempura Roll
- 31. Inari Roll
- 32. Vegetable Roll
- 33. Crabmeat Tempura Roll
- 34. Spicy California Roll

24 APR 19 11:49 AM '89



BEER

DOMESTIC \$4
Real Light, Coors Light, Michelob Ultra

IMPORTS \$4.5
Corona

ASIAN BOTTLE BEER

Asahi Ichiban	(Sm, 12oz)	\$4.5	(Lg, 22oz)	\$7.5
Asahi Light	(Sm, 12oz)	\$4.5	(Lg, 22oz)	\$7.5
Asahi Super	(Sm, 12oz)	\$4.5	(Lg, 22oz)	\$7.5
Asahi	(Sm, 12oz)	\$4.5	(Lg, 22oz)	\$8
Daikoku				\$4.5



BEVERAGE

Soft Drink	\$3.25
<i>Coke, Diet Coke, Sprite, Fanta, Orange Juice, Fruit Juice, Diet Pepsi, Lemonade, Orange Crush, Raspberry Tea, Unsweetened Ice Tea</i>	
Juice	\$2.99
<i>Apple Orange</i>	
Coffee or Hot Tea	\$2.25

WHITE WINE

Angeline Chardonnay	\$7
	Bottle \$23
Villa Sandi Pinot Grigio	\$7
	Bottle \$23
Caposaldo Moscato	\$7
	Bottle \$23

JAPANESE PLUM WINE

\$7 / Bottle \$23

RED WINE

Angeline Cabernet Sauvignon	\$8 / Bottle \$25
High Heaven Merlot	\$8 / Bottle \$25
Cavit Pinot Noir	\$8

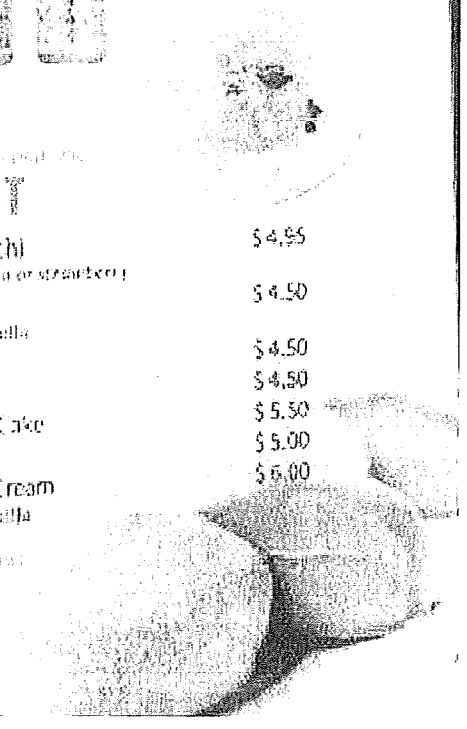
SAKE

House Sake	(Sm) \$5	(Lg) \$8
Sayuri Nigori (bottle)	\$15	
Jun mai Gingo Sake (bottle)	\$16	
Strawberry Nigori (bottle)	\$16	
Peach Sake (bottle)	\$16	
Pineapple Sake	\$16	
Sake Bomb	\$10.5	
<i>(22 oz Large Beer and Small Sake)</i>		
<i>Choice beer: Sapporo / Kirin / Asahi Light</i>		



DESSERT

Japanese Mochi	\$4.95
Green Tea, mango or strawberry	
Ice Cream	\$4.50
Green tea or vanilla	
Cheese Cake	\$4.50
Tiramisu	\$4.50
Fried Cheese Cake	\$5.00
Coconut Rice	\$5.00
Tempura Ice Cream	\$6.00
Green tea or vanilla	





**RECORDS REQUIRED
FOR AUDIT
RESTAURANT/HOTEL/MOTEL**

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with **Black Ink**

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

Ni's Asian Bistro & Sushi Bar

1. Name of restaurant (Please print): _____
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of **all** food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

A. Sales Journals/Monthly Sales Schedules

- 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
- 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
- 3) Dated Guest Checks
- 4) Coupons/Specials/Discounts
- 5) Any other evidence to support income from food and liquor sales

B. Cash Receipts/Disbursement Journals

- 1) Daily Bank Deposit Slips
- 2) Bank Statements and canceled checks

12. Tax Records

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return - city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. **Payroll Records**

24 APR 11 PM 2:01 AZD LLC

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each work day)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. **Off-site Catering Records** (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A)7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(G)

For the purpose of this section:

- 1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

I, (Print Full Name) Zhourong Ni, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: Zhourong Ni

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE