



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

January 23, 2023

Chun Young Kim
Sushi Garden
6142 E. Hawks Nest Place
Tucson, AZ 85750

RE: Arizona Liquor License Job No.: 216663
d.b.a. Sushi Garden

Dear Mr. Kim:

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 December 28, 2022. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, February 7, 2023, 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



Arizona Department of Liquor Licenses and Control
 800 W Washington 5th Floor
 Phoenix, AZ 85007-2934
 www.azliquor.gov
 (602) 542-5141

AFFIDAVIT OF POSTING

Date of Posting: 12-30-22 Date of Posting Removal: 1-19-23

Applicant's Name: Sushi Garden
 Kim Chun Young
Last First Middle

Business Address: 7475 N. La Cholla Boulevard, Suite 422 Tucson 85741
Street City Zip

License #: 216663

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

R. NECOECHA DETECTIVE 520 351 6823
Print Name of City/County Official Title Phone Number

[Signature] 1290 1-20-23
Signature Date Signed

JAN 22 2023 09:47 POLK OF AZ

Return this affidavit with your recommendations (i.e., Minutes of Meeting, Verbatim, etc.) or any other related documents. If you have any questions please call (602) 542-5141 and ask for the Licensing Division.



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TO: Development Services, Zoning Division
FROM: Bernadette Russell *BR*
Administrative Specialist
DATE: December 29, 2022
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Chun Young Kim
d.b.a. Sushi Garden
7475 N. La Cholla Boulevard, Suite 422
Tucson, AZ 85741

Arizona Liquor License Job No. 216663
Series 12, Restaurant
New License
Person Transfer
Location Transfer

ZONING REPORT

DATE: 1/17/23

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

JAN 17 23 PM 01:54 POC/LK OF BD

State of Arizona
Department of Liquor Licenses and Control

22-33-9477

Created 12/23/2022 @ 10:09:05 AM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: SUSHI GARDEN
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 7475 N LA CHOLLA BOULEVARD
STE 422
TUCSON, AZ 85741
USA
Mailing Address: 6142 E HAWKS NEST PLACE
TUCSON, AZ 85750
USA
Phone: (520)877-8744
Alt. Phone: (520)820-2369
Email: CHUNYOUNGKIM@GMAIL.COM

AGENT

Name: CHUN YOUNG KIM
Gender: Male
Correspondence Address: 6142 E HAWKS NEST PLACE
TUCSON, AZ 85750
USA
Phone: (520)820-2369
Alt. Phone:
Email: CHUNYOUNGKIM@GMAIL.COM

OWNER

Name: SUSHI GARDEN NORTH LLC
Contact Name: CHUN KIM
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: L13774078 State of Incorporation: AZ
Incorporation Date:
Correspondence Address: 6142 E HAWKS NEST PLACE
TUCSON, AZ 85750
USA
Phone: (520)877-8744
Alt. Phone: (520)829-1877
Email: CHUNYOUNGKIM@GMAIL.COM

Officers / Stockholders

DEC 28 2022 10:09:05 AM
D:\C 28 2022 10:09:05 AM

Name:
CHUN YOUNG KIM
HEE JUNG HAN
CHAESU KIM

Title:
MEMBER
MEMBER
MEMBER

% Interest:
33.40
33.30
33.30

SUSHI GARDEN NORTH LLC - MEMBER

Name: CHUN YOUNG KIM
Gender: Male
Correspondence Address: 6142 E HAWKS NEST PLACE
TUCSON, AZ 85750
USA
Phone: (520)820-2369
Alt. Phone:
Email: CHUNYOUNGKIM@GMAIL.COM

SUSHI GARDEN NORTH LLC - MEMBER

Name: HEE JUNG HAN
Gender: Female
Correspondence Address: 6142 E HAWKS NEST PLACE
TUCSON, AZ 85750
USA
Phone: (520)820-2011
Alt. Phone:
Email: HANHJ22@GMAIL.COM

SUSHI GARDEN NORTH LLC - MEMBER

Name: CHAESU KIM
Gender: Male
Correspondence Address: 6142 E HAWKS NEST PLACE
TUCSON, AZ 85750
USA
Phone: (520)829-4530
Alt. Phone:
Email:

APPLICATION INFORMATION

Application Number: 216663
Application Type: New Application *AD*
Created Date: 11/08/2022

QUESTIONS & ANSWERS

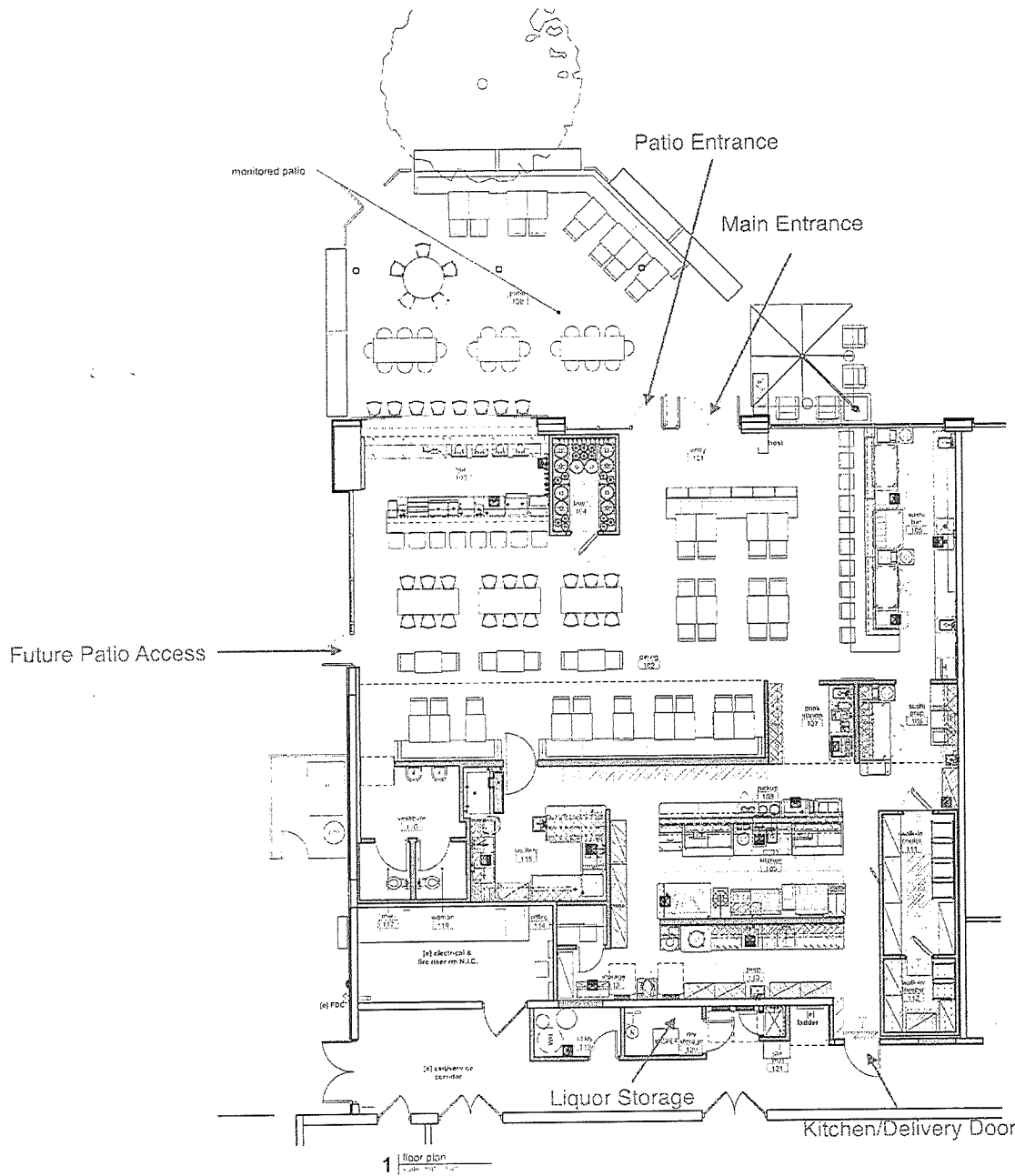
012 Restaurant

- 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 Tenanat
- 3) Is there a penalty if lease is not fulfilled?
 Yes
 What is the penalty?
 Personal Guarantee
- 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.
 1,000,000 Chase
- 6) Are there walk-up or drive-through windows on the premises?
 No
- 7) Does the establishment have a patio?
 Yes
 Is the patio contiguous or non-contiguous (within 30 feet)?
 Contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
 No
- 9) What type of business will this license be used for?
 Restaurant

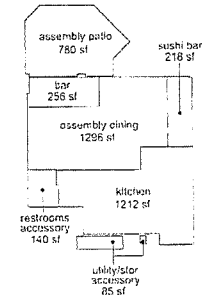
DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	2148_liquor plan With Exits and Liquor Storage.pdf	12/09/2022
QUESTIONNAIRE	Agent Questionnaire-Chaesu-11-08-22.pdf	12/09/2022
QUESTIONNAIRE	Agent Questionnaire-Chun-09-13-22.pdf	12/09/2022
QUESTIONNAIRE	Agent Questionnaire-Heejung-11-08-22.pdf	12/09/2022
MENU	foothills.pdf	12/09/2022
RESTAURANT OPERATION PLAN	Operation Plan-SGU.pdf	12/09/2022
RECORDS REQUIRED FOR AUDIT	Records Required for Audit-SGU.pdf	12/09/2022
	2148_liquor plan With Exits and Liquor Storage.pdf	12/20/2022
	Agent Questionnaire-Chun-09-13-22.pdf	12/20/2022
	Agent Questionnaire-Heejung-11-08-22.pdf	12/20/2022
	Agent Questionnaire-Chaesu-11-08-22.pdf	12/22/2022
	Alien Status-Chaesu.pdf	12/22/2022
	Alien Status-Chun.pdf	12/22/2022
	Alien Status-Heejung.pdf	12/22/2022



1 floor plan
Scale: 1/8" = 1'-0"

occupancy diagram - net area by use



occupancy calculations (net area)

restaurant area			
assembly			
dining	1,296 sf	15	= 87
bar	256 sf	15	= 51
total	1,552 sf		138
kitchen	1,212 sf	200	= 6
bar	256 sf	200	= 1
sushi bar	218 sf	200	= 1
total	1,726 sf		8
accessory			
restrooms	140 sf	300	= 1
utility	85 sf		
total	140 sf		1
total	143 sf		4
TOTAL:	3,996 sf		149

2008 EXHIBIT B
 FOR THE PLAN
FLOORS

SUSHI GARDEN - UPTOWN
 7478 N LA SALLE BLVD, SUITE 422, TUCSON, ARIZONA, 85741

#22 DEC 12 11:41 AM '08
 liquor floor plan

11/22/08
a3

note:
 These documents are issued for general information only and do not constitute a contract. The user of these documents is advised to consult with the architect for any questions or clarifications.

SUSHI GARDEN



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**
Sushi Garden

1. Name of restaurant (Please print): _____

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	<small>Imperial Charbroiler IRB-36, Imperial Salamander IRSB-36, Imperial Hotplate IHPA-4-24, Town Wok Range M-2-SS, Imperial Stock Pot ISPA-18</small>
Oven	None
Freezer	AmeriKooler Walkin
Refrigerator	<small>AmeriKooler Walkin, Turbo Air Sushi Case TSS6, Bev Air DP67HC, Bev Air SPe27HC-B, SPE60HC-24M, Bev Air SSPEHC-24M</small>
Sink	GSW HS-1615S, GSW SH18243D
Dish Washing Facilities	Ecolab Provided
Food Preparation Counter (Dimensions)	18'x 4'
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?

40

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

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

15

(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: [70]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+ 8]

TOTAL [= 78]

22 DEC 12 Liv. Lic. PM 3:21

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.)

6 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	10
Bartenders	2
Hostesses	3
Managers	1
Servers	10
Other (Bussers)	3
Other (Dishwashers)	4
Other ()	

Chun Kim

I, (Print Full Name) _____, 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: Chun Kim



**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:
Sushi Garden

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

22 DEC 12 11:47 AM 3 21

13. Payroll Records

- 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.

**REVOCAION 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.

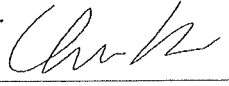
A.R.S. §4-205.02(G)

For the purpose of this section:

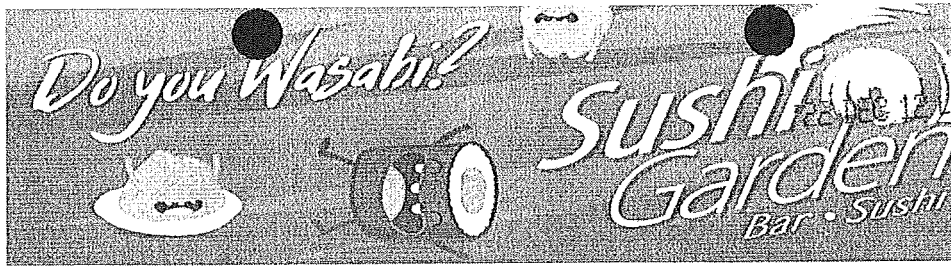
- 1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor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

Chun Kim

I, (Print Full Name) _____, 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: _____ 

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



Lic. PM 3121

LUNCH BOX SPECIAL

Available from Open till 3 PM

Add Miso Soup to your Lunch Box. \$1

*** SPICY RICE BOWL 13.95**

Choice of spicy tuna or salmon or yellowtail served with avocado, Japanese pickles, tempura flakes over seasoned rice and spicy mayo and miso sauce.

RIB EYE BULGOGI RICE BOWL 12.95

Thin slices of rib-eye steak marinated in Korean style house sauce, stir-fried with sweet onions and served over rice.

*** 4 pcs Nigiri & CA Roll 12.95**

Tuna, Salmon, Yellowtail, Shrimp and CA Roll

*** 4 pcs Nigiri & Spicy Tuna Roll 12.95**

Tuna, Salmon, Yellowtail, Shrimp and Spicy Tuna Roll

*** 4 pcs Nigiri & Tempura Roll 12.95**

Tuna, Salmon, Yellowtail, Shrimp and Tempura Roll

*** CA Roll and Spicy Tuna Roll 12.95**

CA Roll and Tempura Roll 12.95

Chicken Lunch 12.95

Teriyaki chicken(4oz), stir fried vegetables with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

*** Salmon Lunch 12.95**

Teriyaki salmon(4oz), stir fried vegetables with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

*** Steak Lunch 13.95**

Teriyaki steak(4oz), stir fried vegetables with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

Shrimp Tempura Lunch 12.95

Shrimp(3pcs) and vegetable tempura with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

Vegetable Tempura Lunch ^V 12.95

Variety of vegetable tempura with 4pcs of Cucumber/avocado roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

Spicy Orange Chicken Lunch 12.95

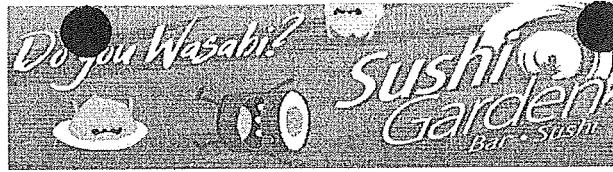
Spicy orange chicken with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

^V vegetarian

Trans Fat Free Menu - We use a Trans Fat Free Soybean Oil.

*Contains or may contain raw or undercooked ingredients.

*Consuming raw or undercooked meat, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.



22 DEC 12 11:47. Lic. PM 3121

APPETIZERS

- SOYBEANS(Edamame) V 4.5**
Hot or cold salted soybeans
- FRIED TOFU V 6.3**
Lightly fried tofu with a tempura sauce
- BEEF DUMPLINGS 6.8**
Lightly fried homemade beef & vegetable dumplings (5 pcs)
- BEEF EGGROLLS 5.8**
Lightly fried homemade beef & vegetable eggrolls (2 pcs)
- FRIED CHICKEN (Karaage) 7.3**
Lightly fried chicken breast marinated in ginger, garlic & soy sauce
- FRIED CALAMARI 8**
Lightly fried calamari served with a spicy sauce
- FRIED CRAB STICKS 5.8**
Lightly fried tempura crab sticks (3 pcs)
- CRAB PUFFS 6.3**
Crab & cream cheese, jalapeños stuffed into a wonton shell (5 pcs)
- JALAPEÑO POPPER 6.5**
Jalapeños stuffed with a creamy crab, shrimp, cream cheese & lightly fried (2 pcs)
- * YELLOW TAIL COLLAR 7.9**
Broiled yellowtail collar (Hamachi Kama) served with a ponzu sauce
- * SALMON COLLAR 7.9**
Broiled salmon collar served with a ponzu sauce
- TEMPURA VEGETABLES V 8**
Broccoli, onion, bell pepper, yam, zucchini dipped in tempura & lightly fried
- TEMPURA**
- CHICKEN & VEGETABLE 10.3**
3 strips of chicken breast, broccoli, onion, bell pepper, yam, zucchini dipped in tempura & lightly fried
- TEMPURA**
- SHRIMP & VEGETABLE 11.5**
3 shrimp, broccoli, onion, bell pepper, yam, zucchini dipped in tempura & lightly fried
- TEMPURA CHICKEN 9.5**
5 strips of chicken breast dipped in tempura & lightly fried
- TEMPURA SHRIMP 11**
5 shrimp dipped in tempura & lightly fried
- * OYSTER One piece 3.5 / Six piece 18.5**
Fresh raw oyster on a half shell served with a ponzu sauce, massage & green onions
- * OYSTER SHOOTER 5.6**
Fresh raw oyster served with a ponzu sauce, massage, & quail egg in a shot glass
- * FRIED OYSTER 11.4**
Four pieces of panko breaded oysters served with a katsu & cocktail sauce
- * DYNAMITE 9.9**
Scallops and mushrooms sautéed in butter & baked with a miso sauce, green onion & massage on top
- GREEN MUSSELS 6.8**
Two pieces of green mussels baked with a mayo sauce, green onion & massage on top
- * MONKEY BRAIN 9**
Damp fried avocado stuffed with spicy tuna and crab rox, topped with spicy mayo, ranchita, and eel sauce
- * SPICY TACOS 12.1**
Spicy tuna, spicy salmon & spicy yellowtail in a wonton shell served with avocado, tomato & onions with a honey jalapeno sauce
- * SPICY TUNA TATOR TOTS 12.1**
Deep fried rice balls with spicy tuna & avocado on top with a mayo sauce

SALAD

- HOUSE SALAD V 3.7**
Green spring mix served w/a homemade ginger dressing
- TERIYAKI CHICKEN SALAD 11**
Teriyaki chicken breast with green spring mix, carrots, and avocados served with a ginger dressing
- SEAWEED SALAD V 6.8**
Marinated seaweed with sesame seed
- SQUID SALAD 8.2**
Seasoned squid mixed with Japanese mountain vegetable
- CUCUMBER SALAD V 3.7**
Thinly sliced cucumbers marinated in a tangy vinegar dressing
- CRAB CUCUMBER SALAD 4.8**
Crab served with thinly sliced cucumbers marinated in a tangy vinegar dressing

POKE & BOWL

- * POKE SALAD 12.6**
Ahi tuna, sesame-soy marinade, spicy seasonings with cucumber & seaweed salad
- * ALOHA POKE BOWL 15.7**
Choice of Tuna or Salmon
- * SPICY ALOHA POKE BOWL 16.7**
Choice of Tuna or Salmon
- * RAINBOW POKE BOWL 18.7**
Tuna, Salmon, & Yellowtail
- All Poke bowls served with a layer of spring mix, seaweed salad, avocado, cucumber, radish, served over seasoned rice, drizzled with a house poke sauce.
- Spicy bowls served with jalapenos and spicy poke sauce.

SOUPS & NOODLES

- MISO SOUP Cup 3.7 / Bowl 7.4**
Soybean paste, green onions & tofu
- PORK RAMEN SOUP 10.9**
Japanese wheat noodles with vegetables, sweet roasted pork, boiled egg in a pork broth
- VEGETABLE UDON SOUP V 10.9**
Japanese thick wheat noodles with vegetables
- NABEYAKI UDON SOUP 13.5**
Japanese thick wheat noodles with vegetables, chicken breast & 1 piece of shrimp tempura
- SPICY SEAFOOD UDON SOUP 14.5**
Japanese thick wheat noodles with vegetables & seafood in a spicy broth
- YAKISOBA**
Stir fried wheat noodles with vegetables in a homemade sauce
- Vegetable V 11.4**
Chicken Breast (4 oz) 12.5
New York Steak (4 oz) 14.7
Shrimp (7 pcs) 16.1
Combination
(Chicken, Steak, Shrimp) 17.8

TREES

SUSHI COMBO

Served with Steamed Rice and a choice of Miso Soup or House Salad. Add 2.50 to substitute Vegetable Fried Rice

Appetizer Choice: Beef Dumplings, Beef Eggrolls, Crab Puffs, Fried Crab Sticks, Fried Green Beans, Soybeans (Edamame)

DEC 12 12:14 PM '11

TERIYAKI CHICKEN 16.7

Grilled chicken breast (8 oz) in homemade teriyaki sauce with stir-fried vegetables

* TERIYAKI STEAK 18.8

Choice New York steak (8 oz) in a homemade teriyaki sauce with stir-fried vegetables

* TERIYAKI SALMON 19.4

Atlantic salmon farmed in Scotland (8 oz) in a homemade teriyaki sauce with stir-fried vegetables

TON KATSU 13.7

Pork tenderloin breaded with panko and lightly fried with a side of cucumber salad

GRILLED SHRIMP 18.8

10 grilled shrimp with stir-fried vegetables

RICE & BOWL

RICE V 3.2

Small bowl of calrose rice

FRIED RICE

Stir-fried rice with vegetables & egg

Vegetable V 11.4

Chicken Breast (4 oz) 12.5

New York Steak (4 oz) 14.7

Shrimp (7 pcs) 16.1

Combination

(Chicken, Steak, Shrimp) 17.8

* SPICY RICE BOWL 15.5

Choice of spicy tuna or salmon or yellowtail served with avocado, Japanese pickles, tempura flakes, over seasoned rice and spicy mayo and miso sauce

RIB EYE BULGOGI RICE BOWL 14

Thin slices of rib-eye steak marinated in Korean style house sauce, stir-fried with sweet onions and served over rice

DESSERTS

Ice Cream 3.7

Green Tea • Azuki (red bean) • Vanilla

Mochi Ice Cream 5

Green Tea • Azuki (red bean) • Mango Strawberry • Vanilla

Tempura Ice Cream 6.5

Cheesecake 5.3

V vegetarian

Tempura Fried Rice - available 12:00 PM - 10:00 PM

* Contains or may contain raw or undercooked ingredients.

* Consuming raw or undercooked meat, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.

NO CHECKS PLEASE
NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE

SALES TAX WILL BE ADDED TO THE RETAIL PRICE ON ALL TAXABLE ITEMS
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

* SG USA Combination for 4 76.4

Alaskan Roll, Albuquerque Roll, Arizona Roll, California Roll, California Tempura Roll, Las Vegas Roll, New Orleans Roll, Philly Roll and choice of 2 appetizers

* SG USA Combination for 2 43.6

Choice of 4 rolls from: Alaskan Roll, Albuquerque Roll, Arizona Roll, California Roll, California Tempura Roll, Las Vegas Roll, New Orleans Roll, Philly Roll and choice of 1 appetizer

* SG Premium Boat Set for 4-6 120

10 pcs of nigiri (choice of Egg (2), Salmon (2), Shrimp (2), Tuna (2), Yellowtail (2)), Avocado Roll, Baja Jalapeno Roll, Dragon Roll, Las Vegas Roll, Rainbow Roll, SG Deluxe Roll, Shrimp Tempura roll, Spanish Roll and choice of 2 appetizers

SG Vegetarian Combination for 2 V 43.6

4 pcs of inari (fried tofu) nigiri, Avocado Roll, Garden Roll, Mango Roll, Vegetarian Roll and choice of 1 appetizer
(Appetizer choice: Fried Tofu, Vegetable Tempura, Edamame)

* SG Hispanic Combination for 2 43.6

Baja Jalapeno Roll, Burrito Roll, Spanish Roll and an appetizer of the Jalapeno Poppers

BEVERAGES

Complimentary Refills:

Fountain Drinks • Red Teas • Green Tea

Fountain Drink 2.99

Coke • Diet Coke • Coke Zero • Sprite

Or, Peppercorn • Lemonade • Arnold Palmer

Add grenadine 50¢

Brewed Iced Tea 2.99

Freshly Brewed Green Tea 3.25

Ice • Hot

Milk 3.25

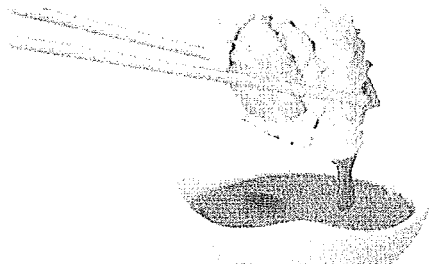
White • Chocolate

Bottled Water 3.5

Regular • Sparkling

Juice 3.25

Orange • Pineapple • Cranberry



Sushi Garden

sushigarden.com

G FISH

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SPECIALTY COCKTAILS

- Moscow Mule 8**
Finlandia vodka, lime juice & ginger beer
- Mojito 8**
Bacardi superior rum, muddled mints & simple syrup, topped with club soda
- Love Potion 8**
Vodka, peach schnapps, amaretto, orang juice, cranberry juice
- Baja Jalapeño Margarita 8**
Tantico jalapeño, tequila, agave nectar & fresh lime juice
- Chi Chi 8**
Vodka, pineapple juice & coconut cream, splash of strawberries
- Frozen Mango-Rita 8**
Tequila, triple sec, sweet & sour, mango mix
- Mali-Blue Tsunami 8**
Malibu rum, blue curacao, pineapple juice, piña colada mix
- Sake-Tini 8**
Martini with sake infused with cucumber
- Mount Fuji 8**
Melon liqueur, sake, pineapple juice & coconut cream
- Happy Buddha 8**
Rum, crème de banana, cranberry-orange & pineapple juice
- Gummy Bear Martini 8**
Premium vodka raspberry, peach schnapps, splash of pineapple juice & gummy bears
Ask for Flavors!
- Hello Kitty Martini 10**
Premium vodka peach X-rated vodka, black raspberry liqueur
- Lemon Drop Martini 8**
Premium vodka shaken with fresh lemons, lemonade, triple sec, sweet & sour
- Sour Apple Martini 8**
Sour apple, premium vodka & midori
- Mai Tai 8**
Rum and fruit juice

WINE

- Glass/Bottle
- House Cabernet Sauvignon 6.5 / 18
- House Merlot 6.5 / 18
- House Pinot Noir 9 / 25
- Crusher Petite Red Syrah 19.5
- Gnarly Head Zinfandel 24

- Glass / Bottle
- House Chardonnay 6.5 / 18
- House Pinot Grigio 6.5 / 18
- House Sauvignon Blanc 6.5 / 18
- House White Zinfandel 6.5 / 18
- Kikkoman Plum Sake 6/16.5
- Hakutsuru Plum Wine Slim 7 / 14
- Chateau Ste. Michelle Riesling 7 / 19.5
- Conundrum White Blend 30
- Kendall Jackson Chardonnay 24

BEER

- PINT 5.5
- 32oz 10

- Barrio Citrazona IPA
- Blue Moon
- Michelob Ultra
- Sam Adams Seasonal
- Sapporo Draft

- Asahi (12 oz) 5
- Bud Light 4
- Coors Light 4
- Crabbies Ginger 6
- Dos Equis Lager 5
- Heineken 5
- Kawaba Snow Weizen 6
- Kawaba Sunrise Ale 8
- Kirin Ichiban (22 oz) 7.5
- Kirin Light (12 oz) 5
- Miller Lite 4
- Negra Modelo 5
- Pacifico 5
- White Claw 4
(Blackberry, Mango, Pineapple, Strawberry)

SAKE

- Hakutsuru Draft (6 oz) 6.5
- Hakutsuru Junmai Dai Ginjo (10 oz) 22
- Hakutsuru Junmai Ginjo (10 oz) 14.5
- Hakutsuru Sayuri (10 oz) 14.5
- Homare Strawberry Nigori (10 oz) 15
- Kizakura Matcha Nigori (10 oz) 15
- Ozeki Cloudy Nigori (12.5 oz) 10
- Ozeki Dry (6 oz) 6.5
- Ozeki Hana Awaka (8.5 oz) 13.5
- Ozeki Karatanba (10 oz) 13
- Ozeki Platinum (10 oz) 14

- Hot small (4 oz) 4.25
- Hot large (8 oz) 6.25

- Cold Small (4 oz) 4.75
- Cold Large (8 oz) 6.75

- Kirin Lg + small hot sake 9.5
- Kirin Lg + large hot sake 11
- Kirin Lg + small cold sake 10.5
- Kirin Lg + large cold sake 12



SAKE-TO-ME-RITA

A potent combination of flavored liquor, fruit juice, 10 oz bottle of sake 13 each



Our most popular flavors -
blue citrus, melon,
black raspberry,
peach-strawberry



7395 N La Cholla Blvd
 STE 312
 Tucson, AZ 85741
 (520) 877-8744

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Nigiri Sushi (2 pieces per order)		Sushi Rolls (5 - 8 pieces per order)	
* Albacore (Shiro Maguro)	5.7	* Lobster Tail Roll	14.2
+ Crab (Kani)	5.2	^~ Mango Roll	10.2
+ Eel Fresh Water (Unagi)	7.5	* Mt. Fuji Roll	12
+^ Inari (Tofu)	4.1	^~ Oshinko Roll	4.6
* Mackerel (Saba)	5.2	*~ Philly Roll	9.3
+~ Octopus (Tako)	6.3	*~ Smoked Philly Roll	10.7
+ Omelet (Tamago)	4.1	* Rainbow Roll	13.1
*~ Salmon (Sake)	6	+ S.G. Roll	7.5
*~ Smoked Salmon	7.1	* S.G. Roll (Deluxe)	10.9
*~ Salmon Roe (Ikura)	8.5	*~ Salmon Roll	7.6
*~ Scallop (Hotategai)	5.7	+ Salmon Skin Roll	7.1
+~ Scallop (Baked)	6.5	+~ Shrimp Roll	8.3
*~ Scallop (Spicy)	6.3	* Shrimp Tempura Roll	9.3
+~ Shrimp (Ebi)	5.2	* Soft Shell Crab Roll	13.1
* Smelt Egg (Masago)	5.2	* Spanish Roll	13.1
*~ Tuna (Maguro)	6	+ Sunshine Roll	11.2
*~ White Fish (Shiromi)	5.2	+ Tempura Roll	9.3
*~ Yellowtail (Hamachi)	6	+ Tootsie Roll	9.6
Sashimi Substitutions are extra on combinations		*~ Tuna Roll	6.9
		^~ Vegetarian Roll	5.7
* Hamachi Jalapeno	14.5	* Volcano Roll	10.1
* Seared Red Tuna (7)	17.5	*~ Yellowtail Roll	6.9
*~ Salmon (5)	14.2	Spicy Rolls (5 - 8 pieces per order)	
*~ Tuna (5)	14.2	* Albuquerque Roll	12.7
*~ Yellowtail (5)	14.2	* Arizona Roll	8.7
* Combination (sm-12)	27.3	* Awesome Roll	15.8
* Combination (med-20)	41.5	* Baja Jalapeno Roll	14.7
* Combination (lg-35)	65.5	+ Broadway Roll	9.6
Sushi Rolls (5 - 8 pieces per order)		* Burrito Roll	12.4
		+ CA (Spicy) Roll	6.9
+~ Alaskan Roll	6.9	+ Captain Crunch Roll	12.4
^~ Avocado Roll	8.7	+ Crab (Spicy) Roll	6.9
* Banzai Roll	12.5	* Crunchy Spicy Tuna Roll	10.2
+ California Roll	6	* Fat Boy Roll	15.8
+ CA Roll (Baked)	7.1	* Firecracker Roll	14.8
+ CA Roll (Tempura)	9.3	* New Orleans Roll	11.5
+ Caterpillar Roll	13.1	+~ Octopus (Spicy) Roll	8.2
+ Crunch Roll HR	6.3	* Red Dragon Roll	13.1
^~ Cucumber Roll	4.6	*~ Salmon (Spicy) Roll	8.6
^~ Cucumber/Avocado Ro	5.5	+ Sonoran Roll	13.9
+ Dragon Roll	12.1	* Sunset Roll	12.4
+ Eel (Fresh Water) Roll	10.7	*~ Tuna (Spicy) Roll	8.1
^ Garden Roll	9.9	* Wild Roll	13.7
+ Las Vegas Roll	10.9	*~ Yellowtail (Spicy) Roll	8.1
Extras			
Avocado (1/2 Sliced)	3	Ponzu Sauce	0.5
Eel Sauce	0.5	Ponzu (Spicy)	1
Jalapenos (1)	0.5	Soy Paper	1
Lemons (1/2)	0.5	Yummy Sauce	1

+ Cooked ^ Vegetarian ~ Gluten Free Rev111221

* Contains or may contain raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

cooked vegetarian (N) gluten-free

Sushi Rolls

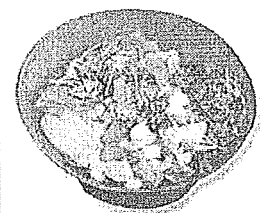
appearance may vary

<p>ALASKAN ROLL cooked salmon + mayo sauce, avocado, cucumber</p>	<p>AVOCADO ROLL avocado and cucumber inside, avocado on top</p>	<p>BANZAI ROLL California roll + cream cheese, tuna on top</p>	<p>CALIFORNIA ROLL crab, avocado, cucumber</p>	<p>CALIFORNIA ROLL (BAKED) California roll baked with mayo sauce</p>	<p>CALIFORNIA ROLL (TEMPURA) tempura fried California roll w/ eel sauce</p>
<p>CATERPILLAR ROLL freshwater eel & cucumber inside, avocado & eel sauce on top</p>	<p>CRUNCH HR crab + mayo sauce, tempura flakes + eel sauce</p>	<p>CUCUMBER ROLL</p>	<p>CUCUMBER/AVOCADO ROLL</p>	<p>DRAGON ROLL California roll inside, freshwater eel and eel sauce on top</p>	<p>EEL (FRESHWATER) ROLL freshwater eel, avocado, cucumber, eel sauce</p>
<p>GARDEN ROLL sweet potato tempura and yamagobo (pickled mountain carrot) inside, topped with avocado and served with honey jalapeño sauce</p>	<p>LAS VEGAS ROLL crab, salmon, cream cheese, avocado & masago inside, tempura fried & eel sauce on top</p>	<p>LOBSTER TAIL ROLL lobster tail + mayo sauce, avocado, cucumber, masago</p>	<p>MANGO ROLL avocado, tomato and cucumber wrapped in soy paper, mango & blueberries on top, served with mango sauce</p>		
<p>MT. FUJI ROLL California roll with baked scallops & mayo sauce, masago & green onion on top</p>	<p>OSHINKO ROLL Japanese pickled radish</p>	<p>PHILLY ROLL salmon, avocado, cream cheese</p>	<p>SMOKED PHILLY ROLL smoked salmon, avocado, cream cheese</p>	<p>RAINBOW ROLL California roll inside, tuna, salmon, yellowtail, white fish, avocado, shrimp on top</p>	
<p>S.G. ROLL shrimp, crab, avocado, cucumber</p>	<p>S.G. (DELUXE) ROLL shrimp, crab, avocado, cucumber inside, salmon on top</p>	<p>SALMON ROLL salmon, avocado, cucumber</p>	<p>SALMON SKIN ROLL salmon skin, cucumber, dried bonito flakes, yamagobo (pickled horseradish)</p>	<p>SHRIMP ROLL shrimp, avocado, cucumber</p>	
<p>SHRIMP TEMPURA ROLL shrimp tempura, mayo sauce, avocado, cucumber, masago on top</p>	<p>SOFT SHELL CRAB ROLL soft shell crab, avocado, cucumber, masago</p>	<p>SPANISH ROLL crab + mayo sauce, avocado and cucumber inside topped with salmon, lemon and cilantro, served with chili sauce</p>	<p>SUNSHINE ROLL California roll inside, shrimp on top</p>		
<p>TEMPURA ROLL crab, shrimp, cream cheese, avocado inside, tempura fried & eel sauce on top</p>	<p>TOOTSIE ROLL crab + mayo sauce inside, tempura flakes & eel sauce on top</p>	<p>TUNA ROLL fresh tuna</p>	<p>VEGETARIAN ROLL cucumber, avocado, lettuce, oshinko (pickled radish)</p>	<p>VOLCANO ROLL salmon wrapped around crab, shrimp, cream cheese, cucumber, avocado baked with mayo sauce, masago and green onion on top (no rice)</p>	<p>YELLOWTAIL ROLL yellowtail + green onion</p>

Appetizers

<p>DYNAMITE</p>	<p>GREEN MUSSELS</p>	<p>JALAPEÑO POPPERS</p>	<p>MONKEY BRAIN</p>
<p>FRIED OYSTER</p>	<p>OYSTER (6 pcs)</p>	<p>OYSTER SHOOTER</p>	<p>SPICY TACOS</p>
<p>SPICY TUNA TATOR TOTS</p>	<p>TEMPURA available in: • vegetable (7 pcs) • shrimp (5 pcs) • shrimp (2) & vegetable • chicken (5 pcs) • chicken (2) & vegetable</p>	<p>YELLOWTAIL COLLAR (hamachi kama)</p>	

Poke



- ALOHA POKE BOWL
- SPICY ALOHA POKE BOWL
- RAINBOW POKE BOWL
- POKE SALAD

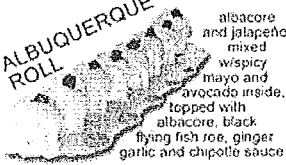
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

🍳 cooked 🌱 vegetarian 🌿 gluten-free

Spicy Rolls

appearance may vary

ALBUQUERQUE ROLL



albacore and jalapeño mixed w/ spicy mayo and avocado inside, topped with albacore, black flying fish roe, ginger garlic and chipotle sauce

ARIZONA ROLL



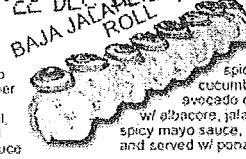
albacore w/ spicy mayo, jalapeño, masago

AWESOME ROLL



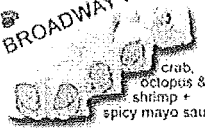
soft shell crab and cucumber w/ spicy mayo, topped w/ yellowtail, avocado, masago and a tangy wasabi lemon sauce

BAJA JALAPEÑO ROLL



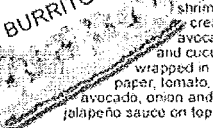
spicy crab, cucumber and avocado covered w/ albacore, jalapeño and spicy mayo sauce, torched and served w/ ponzu sauce

BROADWAY ROLL



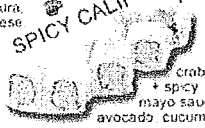
crab, octopus & shrimp + spicy mayo sauce

BURRITO ROLL



spicy tuna, shrimp tempura, cream cheese, avocado and cucumber wrapped in soy paper, tomato, avocado, onion and jalapeño sauce on top

SPICY CALIFORNIA ROLL



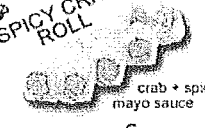
crab + spicy mayo sauce, avocado, cucumber

CAPTAIN CRUNCH ROLL



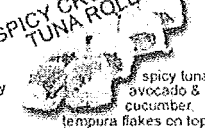
stuffed with house crab puff filling (cream cheese, crab, jalapeño & green onion), crab, avocado, panko fried, served with sesame chili sauce & eel sauce, garnished w/ sesame seeds & scallions

SPICY CRAB ROLL



crab + spicy mayo sauce

SPICY CRUNCHY TUNA ROLL



spicy tuna, avocado & cucumber, tempura flakes on top

FAT BOY ROLL



shrimp tempura & spicy tuna in soy paper, yellowtail, avocado, masago, spicy mayo & eel sauce on top

FIRECRACKER ROLL



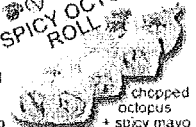
spicy Calif. roll wrapped with tuna, topped with deep-fried crawfish + spicy mayo, red bell peppers, radish sprouts, eel sauce and sesame seeds

NEW ORLEANS ROLL



deep-fried crawfish + spicy mayo, avocado, cucumber, masago

SPICY OCTOPUS ROLL



chopped octopus + spicy mayo

RED DRAGON ROLL



tuna + spicy mayo sauce, avocado & cucumber, freshwater eel + eel sauce on top

SPICY SALMON ROLL



salmon, spicy mayo, avocado, cucumber

SONORAN ROLL



chicken, beef, shrimp, tempura, avocado, jalapeño & cream cheese tempura fried, topped w/ tempura flakes & southwest sauce, side of eel sauce & spicy mayo

SUNSET ROLL



salmon, tuna, spicy tuna, avocado and crab wrapped in soy paper (no rice)

SPICY TUNA ROLL



tuna + spicy mayo, avocado, cucumber

WILD ROLL



shrimp tempura, crab w/ mayo and avocado inside, blue crunchies on the outside, spicy tuna, spicy crab, southwest sauce & eel sauce on top

SPICY YELLOWTAIL ROLL



yellowtail + spicy mayo, avocado, cucumber

Nigiri Sushi

ALBACORE SHIRO MAGURO



CRAB KANI



FRESHWATER EEL UNAGI



SALMON SAKE



SMOKED SALMON



SALMON ROE IKURA



INARI (tofu skin)



MACKEREL SABA



OCTOPUS TAKO



OMELET TAMAGO



SHRIMP EBI



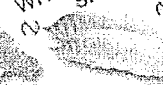
SMELT EGG MASAGO



TUNA MAGURO



WHITE FISH SHIROMI



YELLOWTAIL HAMACHI



Sashimi

SEARED RED TUNA TATAKI (7)



HAMACHI JALAPEÑO (6)
Carpaccio style yellowtail sashimi with amazu ponzu sauce



COMBINATION (SM-12)

SALMON (5)



COMBINATION (MED-20)

TUNA (5)



COMBINATION (LG-35)

YELLOWTAIL (5)



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