



**CITY OF NOVI CITY COUNCIL
[ENTER MEETING DATE HERE]**

SUBJECT: Consideration of requests from Kura Sushi USA, Inc.:

- A) Consideration of a request for Special Land Use approval for service of alcoholic beverages.
- B) Consideration of a request to transfer ownership of an escrowed 2021 Class C license with Sunday Sales Permit (PM) and Dance-Entertainment Permit from BESOCIALENTERTAINMENT, LLC from 6139 Haggerty Road, West Bloomfield, West Bloomfield Twp, MI 48322; cancel existing Outdoor Service (2 areas); new Sunday Sales Permit (AM) to Kura Sushi USA, Inc. at 26425 Novi Road Suite C, Novi, MI 48375.

SUBMITTING DEPARTMENT: City Clerk

BACKGROUND INFORMATION:

Kura Sushi USA, Inc. is represented by applicant Hajime Uba. Kura Sushi USA, Inc. is a publicly traded international company that operates 540 restaurants world-wide, including a location in Troy, MI, all of which offer alcoholic beverage services.

Kura Sushi offers an authentic Japanese experience that includes a revolving sushi bar. Kura Sushi is a family-friendly establishment, and staff members are trained in the responsible serving of alcohol.

Liquor licenses are subject to both a special land use approval under the zoning ordinance and approval of a license under the City Code. ***Under both ordinance provisions, the Council is required to make findings to support the grant or denial of the request.***

Special Land Use Approval

The approval of a Special Land Use by the City Council requires findings in support of the City Council's decision. The standards for review under the zoning ordinance for special land use are:

- (1) The proposed establishment will promote the city's economic development goals and objectives, and will be consistent with the city's master plan and zoning ordinance;
- (2) Given the character, location, development trends and other aspects of the area in which the proposed use or change in use is requested, it is demonstrated that the use will provide a service, product, or function that is not presently available within the city or that would be unique to the city or to an identifiable area within the city and that the addition of the use or proposed change in use will be an asset to the area.
- (3) The use or change in use as constructed and operated by the applicant is compatible with the area in which it will be located, and will not have any appreciable negative secondary effects on the area, such as:
 - (a) Vehicular and pedestrian traffic, particularly during late night or early morning hours that might disturb area residents.
 - (b) Noise, odors, or lights that emanate beyond the site's boundaries onto property in the area on which there are residential dwellings.
 - (c) Excessive numbers of persons gathering outside the establishment.
 - (d) Peak hours of use that add to congestion or other negative effects in the neighborhood.
 - (e) Fighting, brawling, outside urination, or other behavior that can accompany intoxication.

A public hearing was held on July 18, 2022 in the Novi Civic Center for consideration of the Special Land Use (SLU) request for approval for service of alcoholic beverages at Kura Sushi USA, Inc. in accordance with Ordinance No. 18-266 which added Section 2525 to the Novi Zoning Ordinance. The Planning staff had previously reviewed the required application and Site Plan and found the documents to be complete. Charles Boulard, Community Development Director, Jeff Herczeg, Director of Public Works, and Jan Ziozios, Deputy Assessor, considered the request in accordance with the standards for review specified in Section 2525.d of the Zoning Ordinance and determined to forward a **recommendation to City Council for approval of the Special Land Use**.

More specific review criteria are set forth at subsection 3-15(g), and in addition to the general information regarding the applicant and the facility or building at issue, they require a review of the benefits to the community of the proposed use:

City Code License Approval

The approval of a liquor license by the City Council requires findings in support of the City Council's decision. The general licensing policy as stated in Chapter 3 of the City Code states, at Section 3-13, that an applicant must demonstrate in particular that the proposed facility:

- (a) Will provide a service, product, or function that is not presently available within the city or that would be unique to the city or to an identifiable area within the city.
- (b) Is of a character that will foster or generate economic development or growth within the city, or an identifiable area of the city, in a manner consistent with the city's policies.
- (c) Represents an added financial investment on the part of a long-term business or resident with recognized ties to the city and the local community.

More specific review criteria are set forth at subsection 3-15(g), and in addition to the general information regarding the applicant and the facility or building at issue, they require a review of the benefits to the community of the proposed use:

Benefits to community:

- a. The effects that the issuance of a license would have upon the economic development of the city or the surrounding area.
- b. The effects that the issuance of a license would have on the health, welfare, and safety of the general public.
- c. Whether the applicant has demonstrated a public need or convenience for the issuance of the liquor license for the business facility at the location proposed, taking into consideration the following, together with other factors deemed relevant by the council:
 - 1. The total number of licenses for similar establishments and/or operations in the city, considered both in terms of whether such number of similar establishments is needed and whether there may be a need for other types of establishments that could go unmet if the requested license were granted.
 - 2. The proximity of the establishment to other licensed liquor establishments, the type of such establishments, whether such other establishments are similar to that proposed, and the anticipated impact of all such determinations.

3. Whether the proposed location is in an area characterized as developed, redeveloping, or undeveloped, and the anticipated impact of approving the newly proposed establishment in light of such character, taking into consideration the need for any type of additional licensed establishment in the area, and the need the particular type of establishment proposed.
- d. The uniqueness of the proposed facility when contrasted against other existing or proposed facilities, and the compatibility of the proposed facility to surrounding architecture and land use.
- e. The permanence of the establishment in the community, as evidenced by the prior or proposed contributions to the city or community by the applicant or business, and the extent to which the issuance of the license will assist in the further investment of the applicant or business in the city or the community.
- f. The character and extent of investment in improvements to the building, premises, and general area.

Both the Police Department and the Fire Department have no objections to the request.

RECOMMENDED ACTION: Consideration of requests from Kura Sushi USA, Inc:

A) Approval of a request for Special Land Use approval for service of alcoholic beverages, for the reasons stated in the Special Land Use approval.

B) Approval of request to transfer ownership of an escrowed 2021 Class C license with Sunday Sales Permit (PM) and Dance-Entertainment Permit from BESOCIALENTERTAINMENT, LLC from 6139 Haggerty Road, West Bloomfield, West Bloomfield Twp, MI 48322; cancel existing Outdoor Service (2 areas); new Sunday Sales Permit (AM) to Kura Sushi USA, Inc. at 26425 Novi Road Suite C, Novi, MI 48375, because the proposed licensee is in fact unique as compared to other venues in the area, since it is the first sushi restaurant in the shopping center and has a unique revolving sushi bar concept, because the proposed use is in an area focused on entertainment given that the shopping center contains several other restaurants, and the proposed licensee will positively add to the mix of tenants, and because it is the first Japanese style restaurant in the development the use is not inconsistent with or detrimental to other existing uses in the area since it is a family oriented restaurant.



MINUTES
SPECIAL LAND USE HEARING
CITY OF NOVI
July 18, 2022, 9:30 AM
Mayor's Conference Room | Novi Civic Center
45175 Ten Mile Road

Present: Charles Boulard, Director of Community Development; Jeff Herczeg, Director of Public Works; Jan Ziozios, Deputy Assessor; Nina Schaffrath, Recording Secretary; Brennan Gorman, Kura Sushi Attorney

Applicant: Kura Sushi

Hearing called to order at 09:30 A.M.

Correspondence Received: None

Public Participation:

None

1. PSLU22-0002 - 26425 NOVI ROAD STE. C PARCEL NUMBER 50-22-15-476-048

The applicant **Kura Sushi** is requesting Special Land Use approval at **26425 Novi Road, Ste. C**, parcel number **50-22-15-476-048**. The applicant is requesting approval to use a portion of the parcel for service of alcoholic beverages in accordance with Section 4.89 of the Zoning Ordinance.

Kura Sushi is asking for a Special Land Use approval for the service of alcoholic beverages. The representative for Kura Sushi, Brennan Gorman, states that it is Kura Sushi's target demographic is people 20 – 50 years of age, for after work dinners and families. He feels the request meets the Novi Ordinance standards. Charles Boulard asked if Kura Sushi has any other locations and what type of Alcohol will be served. Mr. Gorman stated they have one other restaurant in Michigan, and it is in Troy. They will have a full bar, with main sales being beer and Sake. Kura Sushi will be open from 11:30 AM to 9:30 PM on Friday and Saturday and 11:30 AM to 9:00 PM Sunday through Thursday. Mr. Gorman also states that all servers will be trained in the sale and service of alcoholic beverages. Ms. Ziozios asked about the businesses in the area that are in close proximity to the restaurant that also have liquor licenses. It was discussed that the closest restaurants with liquor licenses are: Famous Dave's Bar-B-Que, Texas Roadhouse, Diamond Jim Brady's Bistro Bar, Maisano's Italian, Red Robin, Bonefish Grill and Olive Garden. Mr. Herczeg says DPW has no objection and made a motion to approve the Special Land Use for a liquor license for Kura Sushi in accordance with sections 4-A, 4-B, and 4-C of the City of Novi Zoning Ordinance. Mrs. Ziozios second the motion. The motion passed 3-0.

IN CASE NO. PSLU22-0002, Motion to recommend approval.

- 1. The proposed establishment will promote the City's economic development goals and objectives, and will be consistent with the City's master plan and zoning ordinance**
- 2. Given the character, location, development trends and other aspects of the area in which the proposed use or change in use is requested, it is demonstrated that the use will provide a service, product, or function that is not presently available within the City or that would be unique to the City or to an identifiable area within the City and that the addition of the use or proposed change in use will be an asset to the area.**

3. The use or change in use as constructed and operated by the applicant is compatible with the area in which it will be located, and will not have any appreciable negative secondary effects on the area, such as:
 - a. Vehicular and pedestrian traffic, particularly during late night or early morning hours that might disturb the area residents.
 - b. Noise, odors, or lights that emanate beyond the site's boundaries onto property in the area on which there are residential dwellings.
 - c. Excessive number of persons gathering outside the establishment.
 - d. Peak hours of use that add to congestion or other negative effects in the neighborhood.
 - e. Fighting, brawling, outside urination or other behavior that can accompany intoxication.

Motion approved 3-0 Voice Vote.

Meeting was adjourned at 9:40 AM.

MEMORANDUM



TO: DAWN SPAULDING, DEPUTY CITY CLERK
FROM: ERICK W. ZINSER *WZ*
DIRECTOR OF PUBLIC SAFETY / CHIEF OF POLICE
INITIATED BY: ERIC LINDBLADE, DETECTIVE *EL*
SUBJECT: CLASS C LIQUOR LICENSE APPLICATION,
KURA REVOLVING SUSHI BAR
DATE: JULY 07, 2022

Liquor License Request:

Kura Sushi USA, Inc. is requesting a Class C license for a new business operating as Kura Revolving Sushi Bar located at 26425 Novi Road, Suite C, Novi, Michigan 48375.

Applicant/Background Information:

This application is being sought by Kura Sushi USA representative, Hajime Uba. Kura Sushi USA, Inc. is a publicly traded company that has 37 operating restaurants offering alcohol at all locations. Each team member is required to train in the handling of alcohol per the requirements of the operating jurisdiction.

Criminal History/Police Contacts:

ICHAT was run on which returned with no record. There were no CLEMIS contacts with Uba or Kura Sushi USA, Inc.

Delinquent Tax Search

There are no delinquent taxes for this address.

Michigan Liquor Control Commission (MLCC):

There are no active violations.

Financial Review:

Based upon the financial data provided by the corporation, no issues were found to prevent the liquor license application process from proceeding.

Summary:

Based on the information provided and the subsequent liquor investigation, I find no reason to deny the applicant's request. This request requires the approval of the Novi City Council.

C: Peter Auger, City Manager



June 24, 2022

CITY COUNCIL

Mayor

Bob Gatt

Mayor Pro Tem

Dave Staudt

Laura Marie Casey

Hugh Crawford

Justin Fischer

Brian Smith

Ericka Thomas

City Manager

Peter E. Auger

City Clerk

Cortney Hanson

TO: Cortney Hanson, City Clerk

FROM: Fire Marshal – Kevin Pierce

SUBJECT: -Liquor Business License –
Kura Sushi

This is a "**Conditional Approval**" for a Liquor License for 2022. Kura Sushi located at 26425 Novi Rd #C, Novi MI 48375 shall meet The International Fire Code 2015ed requirements for the construction project. Kura Sushi shall have ALL inspections and approvals from the Fire Marshal and or his designee regarding the fire suppression system, fire alarm system and the kitchen hood system.

City of Novi

45175 Ten Mile Road

Novi, Michigan 48375


248.347.0460

248.347.0577 fax

cityofnovi.org



MEMORANDUM

TO: DAWN SPAULDING, DEPUTY CITY CLERK
FROM: CHARLES BOULARD, DIRECTOR COMMUNITY DEVELOPMENT 
SUBJECT: LIQUOR LICENSE RECOMMENDATION FOR APPROVAL
DATE: JULY 19, 2022

The property located at **26425 Novi Rd Ste. C** with the business name of **Kura Sushi** has received recommendation to City Council for approval of the Special Land Use permit **PSLU22-0002** for the purpose of:

- Auctions
- Liquor License: Kura Sushi**
- Arcade License
- Massage License
- Outdoor Gathering
- Outdoor Seating
- Other:

From building safety standpoint, the Building Division does not object to the proposed license. Should you have any further questions with regards to this matter please feel free to contact me at (248) 347-0423.



STATE OF MICHIGAN

DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

GRETCHEN WHITMER
GOVERNOR

ORLENE HAWKS
DIRECTOR

May 9, 2022

Kura Sushi USA, Inc.
Soline Orlina
(soline@canoliqorlicenses.com)

RID # 2204-03258 **Reference/Transaction:** CONDITIONAL LICENSE, Transfer Ownership escrowed 2021 Class C license with Sunday Sales Permit (PM) and Dance-Entertainment Permit from BESOCIALENTERTAINMENT, LLC; transfer ownership (governmental unit) under MCL 436.1531(1) from 6139 Haggerty Rd, West Bloomfield, West Bloomfield Twp; cancel existing Outdoor Service (2 areas); new Sunday Sales Permit (AM).

Please let this letter serve as notice the Michigan Liquor Control Commission has referred your application to our Enforcement Division for investigation of your request.

Applicant/Licensee: Kura Sushi USA, Inc.

Business address and phone number: 26425 Novi Rd Ste C, Novi 48375

Home address and phone number of partner(s)/subordinates:

1. Kura Sushi Inc: 1-2-2 Fukasaka, Kaka-Ku, Sakai-Shi, Osaka 599-8253

As part of the licensing process, an investigation is required by the Michigan Liquor Control Commission Enforcement Division. The Enforcement investigation will be conducted from the following designated District Office: **Southfield District Office (313) 456-1170**

You may contact your designated District Office regarding any appointments or questions on documentation requested by the Investigator. **Failure to provide requested information or to keep scheduled appointments will cause the application to be returned to the Lansing office for cancellation.**

Since this request is a transfer under MCL 436.1529(1), approval of the local unit of government is **not** required. However, a copy of this notice is also being provided to **Local Governmental Unit** should they wish to submit an opinion on the application or advise of any local non-compliance issues.

Under administrative rule R 436.1105, the Commission shall consider the opinions of the local residents, local legislative body, or local law enforcement agency with regard to the proposed business when determining whether an applicant may be issued a license or permit.

Under administrative rule R 436.1003, the licensee shall comply with all state and local building, plumbing, zoning, sanitation, and health laws, rules, and ordinances as determined by the state and local law enforcements officials who have jurisdiction over the licensee. The licensee must obtain all other required state and local licenses, permits, and approvals before using this license for the sale of alcoholic liquor. Approval of this license by the Michigan Liquor Control Commission does not waive any of these requirements.

MICHIGAN LIQUOR CONTROL COMMISSION
Retail Licensing Division
(866) 813-0011

cc: City of Novi (chanson@cityofnovi.org)



CITY OF NOVI, MICHIGAN

Liquor License Application

Questionnaires A and B

**Questionnaires A and B are to be
completed and returned to the
Novi City Clerk's Office**

Licensing Policy

This article establishes an application and review process for the issuance of both new licenses and the transfer of existing licenses into the city or between or among applicants. The process is intended to ensure that the individuals and entities seeking licenses from, or charged with operating licensed establishments within, the city meet certain minimum requirements as to criminal history, past conduct, and ongoing business operation standards. It requires city council review of application information in light of certain criteria that is established for purposes of identifying the kinds of facilities that qualify for a license. It reserves to the city any and all discretion afforded it under applicable law relating to the issuance of licenses.

As a general matter of policy, applicants for a license will need to demonstrate an identifiable benefit to the city and its inhabitants resulting from the granting of the license. While all of the criteria set forth in this article are relevant to the decision whether to grant a license, an applicant must demonstrate in particular that the proposed facility:

- (a) Will provide a service, product, or function that is not presently available within the city or that would be unique to the city or to an identifiable area within the city;
- (b) Is of a character that will foster or generate economic development or growth within the city, or an identifiable area of the city, in a manner consistent with the city's policies; or,
- (c) Represents an added financial investment on the part of a long-term business or resident with recognized ties to the city and the local community.

The weight to be given to each item of the criteria identified in this article, and the determination whether a particular applicant meets or satisfies those criteria is intended to be within the sole discretion of the city council.

Requirements and Procedures

1. Complete the Michigan Liquor Control Commission Application. Contact M.L.C.C. in Lansing at 517-322-1400 or toll free 1-866-813-0011.
2. Fully complete the **Novi Liquor License Application Questionnaires A and B** and return them to the City of Novi Clerk's Office within 30 days. Complete **Questionnaire C** and return it to the Novi Police Department within 30 days.
3. Please review and include with the applicant's initial **cover letter**, a response to the Novi Alcoholic Liquor Ordinance, Article II, Section 3.14 (a) *Facilities for which new licenses may be granted*.
4. Attach a non-refundable **application fee of \$1,000.00, plus \$210.00 for each person** with a financial or management interest in the application including, but not limited to, partnership partners, corporate officers and directors. Please make the check payable to the City of Novi.
5. ***Site Plan** (1 copy - signed and sealed by a registered architect/engineer). If the facility is to be located in a proposed building for which site plan approval has not yet been obtained, or in an existing building that is to be remodeled, you must submit a conceptual site plan showing the proposed building and the relationship of the building to the surrounding properties and their uses.
6. ***Building Façade Plan** (1 copy - signed and sealed by a registered architect/engineer) – all sides, including signage. If the proposed building final site plan has been previously approved by the Novi Planning and Community Development Department and there are no changes, then please submit a letter of verification stating there will be no such changes along with this application.
7. ***Interior Plan with seating arrangement** (1 copy - signed and sealed by a registered architect/engineer). If the proposed interior has been previously approved by the City of Novi Building Department and there are no changes, then please submit a letter of verification stating there will be no such changes along with this application.
8. One full copy of the **menu**.
9. **Administrative Special Land Use** (see next page).
10. Provide any other information pertinent to the applicant and operation of the proposed facility that may be required by the Novi Alcoholic Liquor Ordinance, Article II.

*No site plan, building façade plan, interior plan or any part thereof, may be changed by the applicant once they have received approval in conjunction with the liquor licensing process. Applicant must submit separate plans and fees as required by other City of Novi departments and consultants in accordance with standard review procedures, if applicable.

Administrative Special Land Use

In addition to the Liquor License procedures noted above, any new establishment serving alcoholic beverages, and/or any expansion or significant change of site plan for an existing establishment, will need to follow the administrative Special Land Use public hearing process through the Community Development Department. The following must be submitted directly to the Community Development Department when a Liquor License application is submitted.

- **Application for Site Plan and Land Use Approval** form.
- Completed **Service of Alcoholic Beverages Special Land Use Application Checklist**, along with four sets of site plans and narratives as described in the checklist.
- Special Land Use **fees** (and possibly Site Plan review fees) will be assessed to the applicant.

The applicant is asked to contact the Community Development Department Planning Division at (248) 347-0475 to determine exactly what is needed for the Special Land Use application and site plan.

The Special Land Use and public hearing process will be handled by a committee represented by members of the Community Development Department, Public Services, and Assessing Departments for any new liquor license application, or for those applications that request an amendment to a site plan. The results of the special land use consideration and the public hearing process will be forwarded to the City Council for consideration along with the consideration of the Liquor License.

Special Circumstances

Transfers that involve the following circumstances may be placed on a City Council agenda for consideration without payment of a fee and without the necessity of furnishing the information required for new licenses:

- (1) The exchange of the assets of a licensed sole proprietorship, licensed general partnership, or licensed limited partnership for all outstanding shares of stock in a corporation in which the sole proprietor, all members of the general partnership, or all members of the limited partnership are the only stockholders of that corporation.
- (2) The removal of a member of a firm, a stockholder, a member of a general partnership or limited partnership, or association of licensees from a license.
- (3) The occurrence of any of the following events:
 - (a) A corporate stock split of a licensed corporation.
 - (b) The issuance to an existing stockholder of a licensed corporation of previously unissued stock as compensation for services performed.
 - (c) The redemption by a licensed corporation of its own stock.
 - (d) A corporate public offering.

Provide a narrative describing how this proposed establishment will do the following:

A. Promote the City's economic development goals and objectives.

We feel, like with all of our locations, the issuance of alcohol supplements the experience of our customers with our brand of food service. To that end, we strive to be a value add to the surrounding area which creates a more specialized experience for our customers. We feel in order to be successful; we must be integrated with the surrounding area to create the harmony with our local customers and our dining experience.

B. Provide a service, product or function that is not presently available or is not within the City or that would be unique to the City or in an identifiable area that the use will be an asset to the area or will be more convenient.

We provide a very unique dining experience to all of our customers. Our revolving sushi bar and whimsically surprises, which we have brought to north America from Japan, is a concept seldom seen provided in the locations we are operating. Our locations offer authentic Japanese experience, which is designed to be fun for all, with a focus on quality control for freshness and a creative menu. We deploy state of the art technology to assist with the purchasing of our supplies which allows us to offer a product of the highest freshness standards.

C. Represent an added financial investment on part of a long-term business or resident with recognized ties to the City and the local community.

We have executed a 10-year lease and have spent about \$2M to build our restaurant.

D. Be managed successfully (Demonstrate that the applicant has the management experience and financial status to successfully manage the business).

Concerning our general business management experience, we are an international publicly traded company which manages over 540 outlets in multiple countries, states and municipalities necessitating compliance with unique requirements as each authority demands. Further, each location must execute our company's business strategy to provide our customers with our particular food and beverage experience our customers expect from our brand. Our executive, management and operational teams are required to execute at a level that ultimately answers to our shareholders. We have successfully been deploying our business and are continuing to expand our product predicated on our ability to execute business goals based on our dedicated business management.

The financial status of our business is strong. The location of the proposed facility, on which the proposed liquor license is to be located, is backed by the resources of our company which currently operates our other international and domestic locations. As a successfully operating publicly traded company, which vigorously survived the most difficult moments of the COVID 19 pandemic, our investors and employees can attest to our dedication to our successful and robust execution.

Provide a narrative describing how the proposed use will not have any appreciable negative effects on the area such as the following:

A. Vehicle and pedestrian traffic that might disturb area residents.

We are in a shopping plaza with no surrounding residents/churches/or schools so there would be no disturbance to the area residents.

B. Noise, odors, or lights that emanate beyond the site's boundaries onto residential properties.

Again, there are no residents in the area.

C. Excessive number of persons gathering outside.

We have a wait list app that customers can join the waitlist and will get a text notification when their names are up. They can also view the wait times and their spot in line. With the app, this should prevent customers hanging outside the restaurant.

D. Fighting, brawling, outside urination, or other disturbing behavior that can accompany intoxication.

Kura staff that work with alcohol, are required to take server training courses to be properly trained in the responsible handling and serving of alcohol. In the training of our staff, the responsible handling and serving of alcohol, our employees are trained how to not over serve alcohol to our customers. As a family friendly restaurant, we are seeking the ability to serve beer and wine to our customers as an ancillary addition to complement our food. In addition to our training, coupled with how our business model is focused on sharing our family friendly authentic food with the community, we monitor our location with cameras providing more security for our customers and the surrounding area. These practices are in place to mitigate any potentially unacceptable behavior.

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). Name, address and phone number of applicant:

Hajime Uba

1(b). Name, address and phone number of business:

KURA SUSHI USA, INC. - (657) 333-4100

17461 DERIAN AVE STE 200, IRVINE CA 92614-5820

KURA SUSHI USA, INC. - (657) 333-4100

17461 DERIAN AVE STE 200, IRVINE CA 92614-5820

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (circle all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business:

Sushi Restaurant

3. Street address and legal description of the property where liquor license is to be located:

26425 Novi Rd., Ste. C, Novi, MI 48375

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business?

See Attached

2. What is the applicant's general business management experience?

See Attached

3. What is the applicant's general business reputation?

See Attached

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

See Attached

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

See Attached

6. Does the applicant use alcoholic beverages to excess?

See Attached

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

See Attached

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

See Attached

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

See Attached

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

See Attached

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

See Attached

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

See Attached

13. What effect will the facility to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

See Attached

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

See Attached

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

See Attached

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

See Attached

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

See Attached

18. What utilities are available to serve the facility?

See Attached

19. What other factors should the Novi City Council consider?

Questionnaire B

1. What is the applicant's management experience in the alcohol/liquor business?

Kura Sushi USA, Inc. is a publicly traded company in the U.S. with 37 operating restaurants offering alcohol at all our locations and adhere to all the law and regulations applicable to the alcohol sales of each individual restaurant. Our employees are also required to train in the handling of alcohol per the requirements of the jurisdictions we operate.

2. What is the applicant's general business management experience?

Concerning our general business management experience, we are an international publicly traded company which manages over 540 outlets in multiple countries, states and municipalities necessitating compliance with unique requirements as each authority demands. Further, each location must execute our company's business strategy to provide our customers with our particular food and beverage experience our customers expect from our brand. Our executive, management and operational teams are required to execute at a level that ultimately answers to our shareholders. We have successfully been deploying our business and are continuing to expand our product predicated on our ability to execute business goals based on our dedicated business management.

3. What is the applicant's general business reputation?

We feel that our business reputation is very strong. As mentioned above, we have deployed our unique food and beverage business internationally to over 540 outlets and are continuing to expand based on the demand of our product.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located?

The financial status of our business is strong. The location of the proposed facility, on which the proposed liquor license is to be located, is backed by the resources of our company which currently operates our other international and domestic locations. As a successfully operating publicly traded company, which vigorously survived the most difficult moments of the COVID 19 pandemic, our investors and employees can attest to our dedication to our successful and robust execution, and we can raise money in this route as well.

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors?

We have had no past criminal convictions or violence involving alcoholic liquors.

6. Does the applicant use alcoholic beverages to excess?

No

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

We feel, like with all of our locations, the issuance of alcohol supplements the experience of our customers with our brand of food service. To that end, we strive to be a value add to the surrounding area which creates a more specialized experience for our customers. We feel in order to be successful; we must be integrated with the surrounding area to create the harmony with our local customers and our dining experience.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

Our view is that with the consummation of anything, moderation is key to a balance for life. We feel that our customers come to our locations to seek nourishment and to escape the demands on their time for the duration of their visit.

Insofar as the general safety to the public, we maintain clean and secure locations for all of our customers.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

[TAD 5/31] We have approval from the building department and fire reviewers.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

We feel that the ability to obtain an alcoholic beverage while dining in our location, of course managing reasonable consumption, individuals are able to enjoy our product to enhance their dining experience without needing to make additional stops, and it is a service we can safely provide through alcohol training of all our staff. The net effect is a safe environment for all of our customers and employees.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

We provide a very unique dining experience to all of our customers. Our revolving sushi bar and whimsically surprises, which we have brought to north America from Japan, is a concept seldom seen provided in the locations we are operating. Our locations offer authentic Japanese experience, which is designed to be fun for all, with a focus on quality control for freshness and a creative menu. We deploy state of the art technology to assist with the purchasing of our supplies which allows us to offer a product of the highest freshness standards.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

[TAD 5/31] Yes, we submitted the fit-out drawings and received full construction permits.

13. What effect will the facility to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area?

With or without alcohol, we would have some vehicular and pedestrian traffic in the area. There are plenty of shared parking spaces for customers. We also have a wait list app that customers can join the waitlist and will get a text notification when their names are up. They can also view the wait times and their spot in line. With the app, this should prevent customers hanging outside the restaurant.

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities?

Famous Dave's Bar-B-Que - 359 ft, Texas Roadhouse 642 ft, Diamond Jim Brady's Bistro Bar 769 ft, Maisano's Italian 944 ft, Bonefish Grill 1,478 ft

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development?

N/A

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts?

The proposed facility would have no effect upon the surrounding neighborhood and or business establishments including impacts upon residential areas, church and school districts. We are in a shopping plaza with no surrounding residents/churches/or schools.

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community?

We have executed a 10-year lease and have spent about \$2M to build our restaurant.

18. What utilities are available to serve the facility?

[TAD 5/31] we have cold water, sewer, electrical, and gas connections within the space.

SOIL EROSION CONTROL SEQUENCE:

1. INITIAL EROSION CONTROL SHALL BE INSTALLED AT THE COMMENCEMENT OF THE CONSTRUCTION OF THE PROJECT. THE CONTRACTOR SHALL MAINTAIN THIS EROSION CONTROL THROUGHOUT THE CONSTRUCTION OF THE PROJECT.
2. EROSION CONTROL SHALL BE MAINTAINED THROUGHOUT THE CONSTRUCTION OF THE PROJECT. THE CONTRACTOR SHALL MAINTAIN THIS EROSION CONTROL THROUGHOUT THE CONSTRUCTION OF THE PROJECT.
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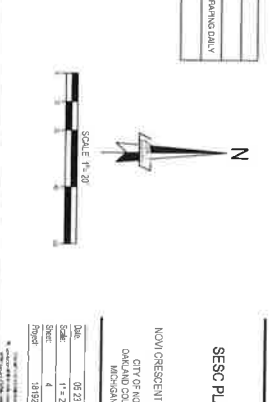
MAINTENANCE NOTES:

1. DAILY INSPECTION SHALL BE MADE BY THE CONTRACTOR FOR EFFECTIVENESS OF EROSION AND SEDIMENT CONTROL MEASURES. THE CONTRACTOR SHALL MAINTAIN THESE MEASURES THROUGHOUT THE CONSTRUCTION OF THE PROJECT.
2. EROSION CONTROL MEASURES SHALL BE MAINTAINED THROUGHOUT THE CONSTRUCTION OF THE PROJECT. THE CONTRACTOR SHALL MAINTAIN THESE MEASURES THROUGHOUT THE CONSTRUCTION OF THE PROJECT.
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CONTACT FOR ALL TEMPORARY AND PERMANENT EROSION CONTROL MEASURES

REPRESENTATIVE: RYAN SCHULTZ, MANAGER OF SPECIFICATIONS
 PHONE: 312.463.1111
 FAX: 312.463.1111
 EMAIL: RYAN.SCHULTZ@GIFFELS.COM

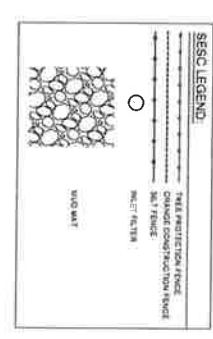
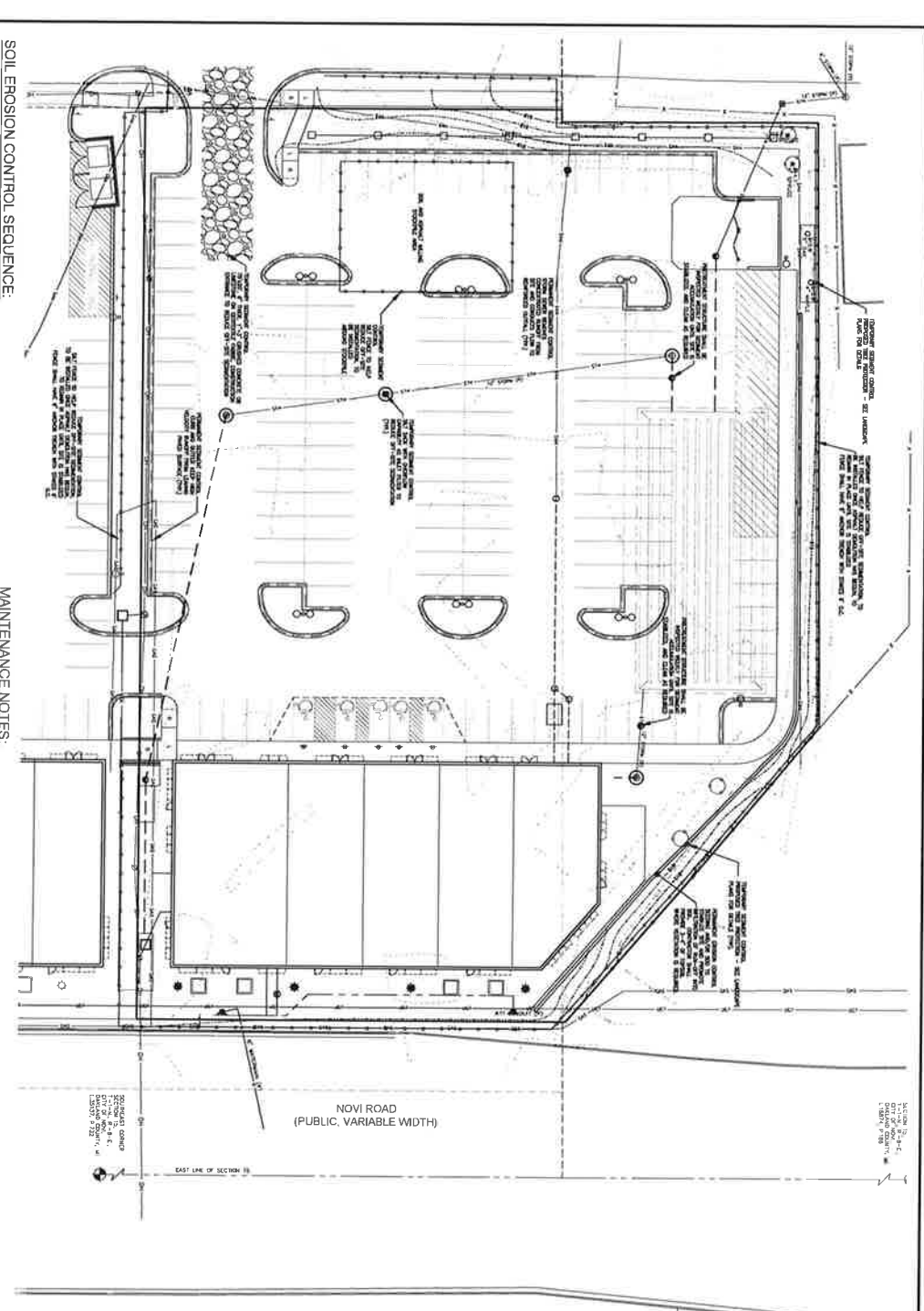
MAINTENANCE SCHEDULE	
CHECK SITE FENCE	WEEKLY AND AFTER ADJACENT MAIN EVENT
SCOUR & SWEEP PARKING LOTS	AS NEEDED - MIN. SWEEPING ONCE A WEEK, MAX. SWEEPING DAILY
CHECK SLOPE TRENCHES	AFTER RAINFALL



SESC PLAN

NOVI (GREENSBURG PHASE II)
 CITY OF NOVI
 29800 W. 11 MI. E. ROAD
 SOUTHFIELD, MI 48034
 (248) 415-1885

DATE: 02/23/24
 SCALE: 1" = 20'
 SHEET: 4 OF 20
 PROJECT: 181270



- EROSION CONTROL NOTES:**
1. ALL EROSION AND SEDIMENT CONTROL WORK SHALL CONFORM TO THE REQUIREMENTS OF THE MICHIGAN DEPARTMENT OF NATURAL RESOURCES AND ENVIRONMENTAL QUALITY (MDEQ) AND THE MICHIGAN DEPARTMENT OF TRANSPORTATION (MDOT).
 2. EROSION CONTROL MEASURES SHALL BE MAINTAINED THROUGHOUT THE CONSTRUCTION OF THE PROJECT. THE CONTRACTOR SHALL MAINTAIN THESE MEASURES THROUGHOUT THE CONSTRUCTION OF THE PROJECT.
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811 Call Before You Dig

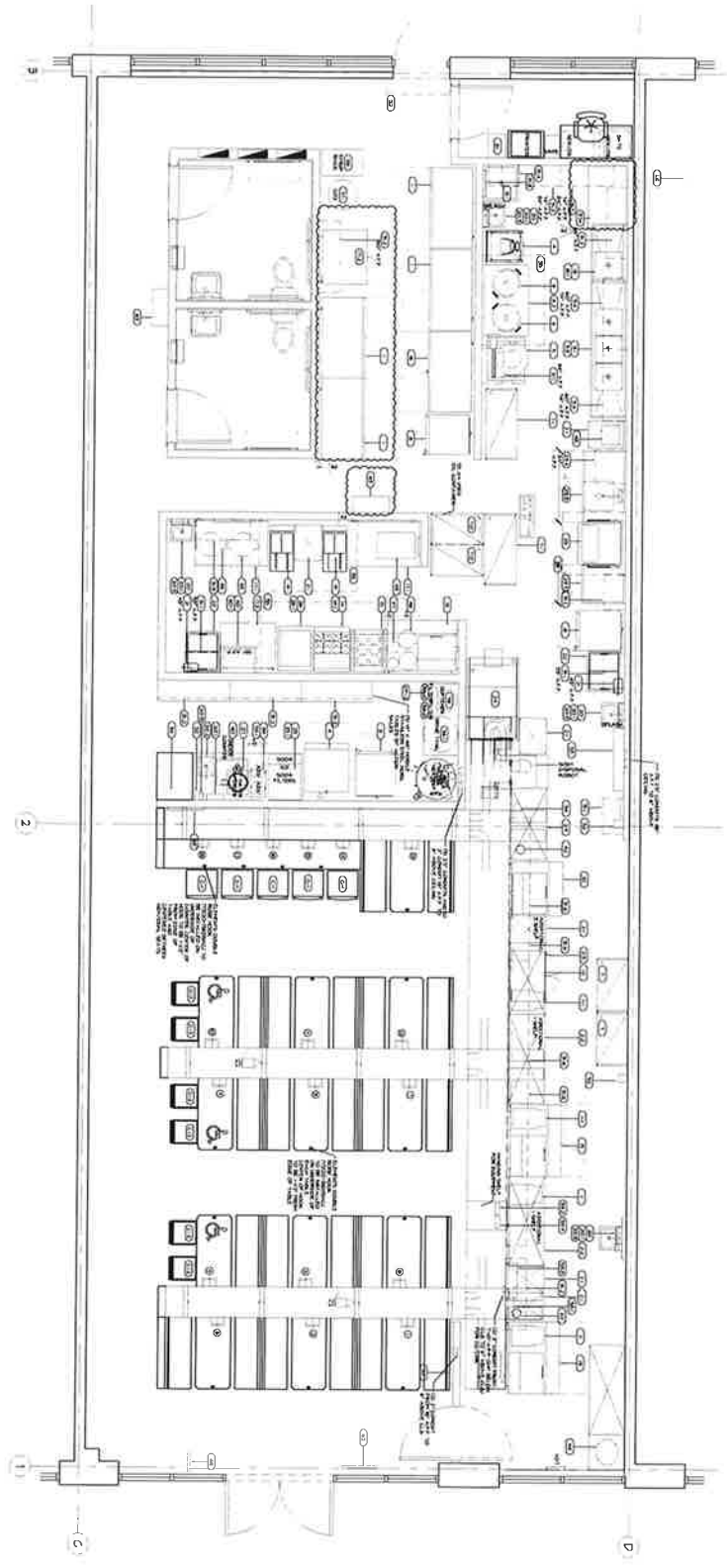
giffels webster

Engineers
 Planners
 Landscape Architects
 Environmental Scientists

1025 E. Main Street
 Suite 200
 Birmingham, MI 48008
 P: (248) 864-0100
 F: (248) 864-0102
 www.giffelswebster.com

OWNER: UP
 ARCHITECT: J.K.A.
 DESIGNER: N.M.T.
 DATE: 02/23/24
 SHEET: 14 OF 20

EQUIPMENT PLAN



N.T.S.
EQ-100



TRICARICO ARCHITECTURE AND DESIGN PC
10000 WOODLAND AVENUE
ANN ARBOR MI 48106
734.937.2222 FAX 734.937.2223
TRICARICO.COM

DESIGNED BY: NICHOLAS J. TRICARICO

DATE: 12/09/21

SCALE: N.T.S.

PROJECT NO: 210410

LOCATION: 26425 NOVI ROAD, SUITE C, NOVI, MI 48275

CLIENT: KURA SUSHI

DESIGNED BY: R.J. TANG

DATE: 12/09/21

SCALE: N.T.S.

PROJECT NO: 210410

LOCATION: 26425 NOVI ROAD, SUITE C, NOVI, MI 48275

CLIENT: KURA SUSHI

DESIGNED BY: R.J. TANG

DATE: 12/09/21

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PROJECT NO: 210410

LOCATION: 26425 NOVI ROAD, SUITE C, NOVI, MI 48275

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PROJECT NO: 210410

LOCATION: 26425 NOVI ROAD, SUITE C, NOVI, MI 48275



Grand-River-Ave

Novi Rd/1-96 East Bound Exit Ramp

I-96

Novi Rd

NIGIRI

Tuna



SUSHI MENU \$3.30

Sushi Menu 07.2022 [CMB/CHD/NOV]

Shrimp

- Albacore Otoro 90 CAL
- Seared Albacore Otoro 90 CAL
- Yellowfin Tuna Toro* 80 CAL
- Toro* 60 CAL
- Tuna* 70 CAL
- Yuzu Jalapeno Tuna* 70 CAL
- Shrimp 60 CAL
- Sweet Shrimp (Red Shrimp)* 70 CAL
- Dashi Otoro Sweet Shrimp* 80 CAL
- Yuzu Jalapeno Sweet Shrimp* 70 CAL

Salmon

- Seared Salmon Japanese Mayo* 120 CAL
- Garlic Ponzu Salmon* 100 CAL
- Urami Oil Salmon* 110 CAL
- Dashi Olive Salmon* 100 CAL
- Salmon Toro* 110 CAL
- Aburi Salmon with Miso Cream Cheese* 110 CAL
- Premium American Beef* 90 CAL
- Urami Oil Seared Beef 110 CAL
- Seared Beef with Yakiniku Sauce 100 CAL

Scallop

- Hokkaido Scallop* Seared Scallop Japanese Mayo* 100 CAL
- Eel Aburi Eel with Miso Cream Cheese 110 CAL
- Octopus 60 CAL
- Squid* 60 CAL
- Conch* 60 CAL
- Tamao 130 CAL
- Spanish Mackerel (Aji)* 90 CAL
- Yellowtail* 80 CAL
- Hamachi Tataki with Ponzu Oil* 120 CAL
- Red Snapper With Yuzu Pepper* 120 CAL

ROLLS

- Salmon Golden Crunchy Roll* 200 CAL
- Salmon Skin Roll 90 CAL
- Real Crab California Roll 170 CAL
- Spicy Tuna Roll 120 CAL
- Shrimp Avocado Roll 120 CAL
- Philadelphia Roll* 140 CAL
- Rainbow Roll 130 CAL
- Kura Roll 120 CAL
- Tiger Roll 110 CAL
- Caterpillar Roll 110 CAL
- Real Dragon Roll 128 CAL
- Spicy Popcorn Shrimp Roll* 170 CAL
- Texan Roll 160 CAL

Hot Rolls

- Spicy Garlic Tempura Philadelphia Roll* 200 CAL
- Spicy Garlic Popcorn Shrimp Roll* 170 CAL
- Tempura Philadelphia Roll* 190 CAL
- Spicy Crunchy Taco 160 CAL
- Kura Norimaki* 120 CAL
- Tekka Maki* 100 CAL
- Kappa Maki 90 CAL

CRISPY RICE

- Crispy Rice with Crab Mayo 200 CAL
- Crispy Rice with Spicy Tuna* 160 CAL
- Crispy Rice with Spicy Salmon* 180 CAL
- Sea Urchin* 45 CAL
- Negitoro* 130 CAL
- (Salmon Roe)* 90 CAL
- Real Crab Meat (Herring Roe)* 80 CAL
- Kazunoko 90 CAL
- Tuna Yukhoe* 120 CAL
- Salmon Yukhoe* 140 CAL
- Premium American Beef* 110 CAL
- Inari 130 CAL

GUNKAN

- Real Crab California 150 CAL
- Salmon Skin 60 CAL
- Spicy Tuna Crunchy* 180 CAL
- Spicy Salmon Crunchy* 240 CAL
- Spicy Scallop* 90 CAL
- Spicy Yellowtail* 110 CAL
- Spicy Tuna* 90 CAL
- Spicy Salmon* 110 CAL
- Negitoro* 110 CAL
- Eel 100 CAL
- Spider 160 CAL
- Crunchy 150 CAL
- Cucumber 50 CAL
- Avocado 90 CAL
- Vegetable 70 CAL

HAND ROLLS

(Soy Paper is available)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Actual products may vary. Wheat, soy, peanuts, and other food allergens are present at our restaurant. Due to the design of our operations and shared cooking equipment, we cannot guarantee that any of our dishes are allergen free. Please visit our website at kurasushi.com for allergy information. *These food items are served raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIDE MENU

\$7.15



Shrimp Tempura
150 CAL

Softshell Crab Tempura
180 CAL

Yellowtail Cheek
97.0 CAL

\$4.20



Crispy Chicken
230 CAL

Kura Crispy Fries
380 CAL

Chicken Gyoza Dumpling
160 CAL

Garlic Ponzu Sashimi*
180 CAL

\$9.35

OJYU BOX



Ten Jyu
590 CAL

Beef Ojyu
660 CAL

\$3.30



Crispy Squid
170 CAL

Fried Takoyaki
260 CAL

Edamame
140 CAL

Shishito Salmon Skin
240 CAL

Harajuku Summer Salad
80 CAL

\$7.25



Garlic Fried Rice
490 CAL

Tonkotsu Yakisoba
330 CAL

Garlic Shrimp
160 CAL

Garlic Beef Steak
310 CAL

RAMEN

\$9.20



Tanmenmen*
640 CAL

Miso Ramen*
570 CAL

Tonkotsu Ramen*
510 CAL

UDON & SOUP

\$8.45



Shrimp Tempura Udon
310 CAL

Beef Udon
410 CAL

\$7.15



Katsune Udon
260 CAL

\$4.30



Miso Soup
60 CAL

DESSERT

\$5.40



Matcha Ice Cream
(Matcha Green Tea, Black Sesame & Strawberry)
180 CAL



Japanese Style Soy Milk Smoothie
280 CAL



Tayaki Ice Cream
450 CAL



Vanilla Ice Cream
310 CAL

\$3.30



Warabimochi
200 CAL

Watermelon
35 CAL

Sesame Ball
210 CAL

Hokkaido Milk Creamy Pie
170 CAL

NY Cheesecake
190 CAL

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Actual products may vary. Wheat, soy, peanuts, and other food allergens are present at our restaurant. Due to the design of our operations and shared cooking equipment, we cannot guarantee that any of our dishes are allergen free. Please visit our website at kurasushi.com for allergy information. *These food items are served raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



cityofnovi.org

Receipt: 11285

06/23/22

Page

The sum of: \$1,420.00

KURA SUSHI USA INC.

**17461 DERIAN AVE #200
IRVINE CA 92614**

LIQUOR

1,420.00

Total 1,420.00

TENDERED:

CHECKS

33782

1,420.00

Signed: _____