

Municipal Information Renseignements municipaux

Return completed form to:
Alcohol and Gaming
Commission of Ontario
90 Sheppard Avenue, East,
Suite 200
Toronto ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90, avenue Sheppard Est
Bureau 200
Toronto ON M2N 0A4



The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name/Nom de l'établissement

MIFUNE SUSHI RESTAURANT LIMITED

Establishment tel. no./N° de tél. de l'établissement

905-365-1333

Contact name/Nom de la personne à contacter

CHIHARU HIBINO

Contact's tel. no./N° de tél. de la personne à contacter

416-827-7484

Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township)

Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton)

3160 STEELES AVE EAST, UNIT 118, MARKHAM, ONT L3R 4G9

Does the application for a liquor licence include:/La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas/des zones intérieures ☐ outdoor areas/des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk -
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid/Nom du village, de la ville ou du canton à qui les impôts sont versés :

(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located:/ La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine)/Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only)/Oui (bière et vin seulement) ☐ Dry/Non

Note:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, in a separate submission or letter within 30 days of this notification.

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise du présent avis.

Signature of municipal official/Signature du (de la) représentant(e) municipal(e)

Title/Poste

Address of municipal office/Adresse du bureau municipal

Date



Town of Markham
LIQUOR LICENCE QUESTIONNAIRE

*To enable our evaluation of your liquor licence application, the following information is required.
Please return the completed form to the Clerk's Department.*

1.	What type of restaurant is proposed?	☒ Family ☐ Roadhouse ☐ Sports Bar ☒ Fine Dining ☐ Take Out ☐ Café
2.	a) What type of Food will be served:	Varied menu ☐ Specialty ☒ Snacks ☐
	b)	☒ Menu attached (Please note, a copy of the menu is required with all applications)
3.	What entertainment or amusements will be provided?	☐ Karioke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☒
4.	a)	The maximum seating capacity will be <u>145</u> persons.
	b)	Where the restaurant is existing, the previous seating capacity was <u>278</u> persons.
5.	a)	Was this premises previously used as a restaurant? ☒ Yes ☐ No (Note: If the answer to this question is no, a building permit will be required)
	b)	If this premises was previously used as a restaurant, is any construction or alteration proposed? ☒ Yes ☐ No (If the answer to this question is yes, a building permit will be required)
6.	Has a building permit been applied for or obtained in connection with these premises?	
	☒ Yes Permit No. <u>12 - 114814</u>	
	☐ No Provide 1 copy of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.	
7.	Does the building on the premises have a fire alarm system?	☒ Yes ☐ No
8.	Were the premises previously licenced?	☒ Yes ☐ No
9.	Is the liquor licence application for an expansion of the existing operations? ☐ Yes ☒ No (If yes, please provide details on a separate page)	
10.	What is the nearest major intersection to the proposed location? <u>WOODBINE AND STEELES</u>	
11.	What is the distance to the nearest residential area? <u>1.5 KM</u>	
12.	a) Your name (Please print) <u>ANNE CHIE HIRINO</u>	b) Contact Telephone No. Bus: <u>905 305 1333</u> Res: <u>416 827 7484</u>
	c) The restaurant's name <u>MIFUNE SUSHI RESTAURANT LIMITED</u>	

三船

m i f u n e

J A P A N E S E C U I S I N E

日 本 料 理

三 船 寿 司



Dinner

Appetizers

Seafood

- Hirame Usuzukuri – thin style sole sashimi 15.85
- Nori Tsukudani – homemade cooked seaweed 5.50
- Salmon Tataki – lightly roasted salmon sashimi 10.50
- Sashimi Appetizer – assorted sashimi 10.50
- Sashimi Moriawase – assorted sashimi platter 16.50
- Tempura Platter – deep fried shrimps and vegetables in tempura batter 14.50
- Kamasu Tempura – whiting tempura 8.50
- Ankou Karaage – deep fried battered monk fish 13.85
- Eihire Karaage – deep fried battered skate fish 13.85
- Benitoro Suzuke – salmon belly marinated in vinegar with ginger and green onion 9.50
- Sunomono – seaweed and seafood in sweetened vinegar Octopus 5.35 / Shrimp 5.85
- Fried Softshell Crab – seasonal
- Hotate Karashi-Yaki – scallops grilled with Mifune mustard sauce 14.50
- Mutsu Saikyo-Yaki – marinated broiled Chilean seabass with saikyo-miso 17.50

Meat

- Chawanmushi – chicken and vegetables in an egg and fish broth pudding 8.50
- Gyu Negimaki – beef and green onion wrap 13.50
- Beef Tataki – rare beef with Mifune ponzu sauce 13.85
- Duck Tataki – lightly roasted duck 13.50

Vegetable

- Edamame – boiled young soya bean 4.15
- Goma-ae – spinach dressed with homemade sesame sauce 4.85
- Yaki-Nasu – broiled eggplant with homemade fish broth sauce 5.85
- Homemade Tsukemono (pickles) 4.85 – 6.00



Entrees

All entrees include miso soup and rice

Makunouchi Bento Matsu – 17.00

Makunouchi Bento Kiri – 26.50

Chicken Teriyaki – grilled chicken with homemade teriyaki sauce 15.25

Salmon Teriyaki – grilled salmon with homemade teriyaki sauce 19.25

Hirekatsu – deep fried pork fillet 17.50

Specialties

Ebi Karashi-Yaki – prawns grilled with Mifune mustard sauce – seasonal

Beefsteak – grilled steak marinated in Mifune house sauce 20.25

Ikura-Sake Zousui – porridge of rice with salmon, salmon roe & vegetables 18.50

Noodles

All noodles served in slow cooked bonito broth

Tempura Udon – thick flour noodles with shrimp tempura 10.75

Tempura Soba – buckwheat noodles with shrimp tempura 10.75

Kamo Nanban – udon with duck 13.50

Nabeyaki Udon – udon with seafood and vegetables served in a pot 14.85

Sides

Rice 1.95

Miso Soup – regular 1.95

Kasu Jiru – salmon (sake lees) soup 5.50

Ton Jiru – pork soup with vegetable 4.50

Side Sauces 1.50

Desserts

Vanilla Ice Cream 3.50

Green Tea Ice Cream 3.50

Sushi

Nigiri

Two pieces per order

Ootoro – bluefin tuna belly 18.50

Tamago – japanese omelet 3.75

Saba – mackerel 4.00

Hata – grouper 5.85

Ika – squid 4.25

Tako – octopus 4.85

Aji – horse mackerel - seasonal

Iwashi – sardine 5.15

Tobiko – flying fish roe 4.85

Ebi – shrimp 5.50

Unagi – eel 6.50

Sake – salmon 5.50

salmon Belly 6.85

Maguro – tuna 5.85

Hamachi – yellowtail 7.15

Hirame – sole 5.85

Tai – red snapper - seasonal

Ikura – salmon roe 5.85

Anago – sea eel 6.85

Amaebi – sweet shrimp 7.50

Kanpachi – amberjack 8.50

Uni – sea urchin roe - seasonal

Hotate – Scallop 8.50

Awabi – Abalone - seasonal

Akagai – Ark Shell Clam - seasonal

Makimono (Rolls)

Kappa-maki – cucumber 4.75

Oshinko-maki – pickled radish 4.75

Umeshiso-maki – shiso & pickled plum 4.75

Kanpyo-maki – sundried gourd 4.75

Sakekawa-maki – grilled salmon skin 4.85

Tekka-maki – tuna 5.85

Benitoro-maki – salmon belly 6.85

California roll 6.85

Spicy tuna roll 7.50

Spicy salmon roll 6.50

Dynamite roll 14.50

Futomaki – large roll 14.85

Sets

Sets include miso soup

Chirashi

assorted sashimi on sushi rice w/miso soup

Ume 16.50 / Sakura 22.85

Tekka Don

tuna sashimi on sushi rice 18.50

Ume Sushi

7 pieces nigiri, 6 pieces tuna roll 16.50

Sakura Sushi

9 pieces nigiri, 6 pieces negitoro (tuna belly & green onion) 22.85

Omakase Sushi (chef's choice)

10 pieces nigiri, 6 pieces negitoro (tuna belly & green onion) 40.50

Sushi & Sashimi Set

for one 24.50 / for two 41.50

Party Tray

for three 55.00 / for four 75.00 / for five 95.00



Lunch

Served until 2:30

Appetizers

- Goma-ae - spinach dressed with homemade sesame sauce 4.85
- Nori Tsukudani - homemade cooked seaweed 5.50
- Homemade Tsukemono (pickles) 4.85 - 6.00
- Salmon Tataki - lightly roasted salmon sashimi 10.50
- Sashimi Appetizer - assorted sashimi 10.50
- Sashimi Moriawase - assorted sashimi platter 16.50
- Tempura Platter - deep fried shrimps and vegetables in tempura batter 14.50
- Kamasu Tempura - whiting tempura 8.50
- Ankou Karaage - deep fried battered monk fish 13.85
- Eihire Karaage - deep fried battered skate fish 13.85
- Benitoro Suzuke - salmon belly marinated in vinegar with ginger & green onion 9.50
- Sunomono - seaweed and seafood in sweetened vinegar Octopus 5.35 / Shrimp 5.85

Entrees

All entrees include miso soup and rice

- Beefsteak - grilled steak marinated in Mifune house sauce 15.50
- Salmon Teriyaki - grilled salmon with homemade teriyaki sauce 14.50
- Hirekatsu - deep fried pork fillet 13.50
- Bento Box (ask your server for details) 13.50

Desserts

- Vanilla Ice Cream 3.50
- Green Tea Ice Cream 3.50

Afternoon meals served between 2:30 and 5:00 pm.

Sushi

Nigiri

Two pieces per order.

Ootoro – bluefin tuna belly 18.50
Tamago – japanese omelet 3.75
Saba – mackerel 4.00
Hata – grouper 5.85
Ika – squid 4.25
Tako – octopus 4.85
Aji – horse mackerel - seasonal
Iwashi – sardine 5.15
Tobiko – flying fish roe 4.85
Ebi – shrimp 5.50
Unagi – eel 6.50
Sake – salmon 5.50
salmon Belly 6.85

Maguro – tuna 5.85
Hamachi – yellowtail 7.15
Hirame – sole 5.85
Tai – red snapper - seasonal
Ikura – salmon roe 5.85
Anago – sea eel 6.85
Amaebi – sweet shrimp 7.50
Kanpachi – amberjack 8.50
Uni – sea urchin roe - seasonal
Hotate – Scallop 8.50
Awabi – Abalone - seasonal
Akagai – Ark Shell Clam - seasonal

Makimono (Rolls)

Kappa-maki – cucumber 4.75
Oshinko-maki – pickled radish 4.75
Umeshiso-maki – shiso & pickled plum 4.75
Kanpyo-maki – sundried gourd 4.75
Sakekawa-maki – grilled salmon skin 4.85
Tekka-maki – tuna 5.85
Benitoro-maki – salmon belly 6.85
California roll 6.85
Spicy tuna roll 7.50
Spicy salmon roll 6.50
Dynamite roll 14.50
Futomaki – large roll 14.85

Sets

Sets include miso soup

Chirashi

assorted sashimi on sushi rice w/miso
soup

Ume 16.50 / Sakura 22.85

Tekka Don

tuna sashimi on sushi rice 18.50

Ume Sushi

7 pieces nigiri, 6 pieces tuna roll 16.50

Sakura Sushi

9 pieces nigiri, 6 pieces negitoro (tuna
belly & green onion) 22.85

Omakase Sushi (chef's choice)

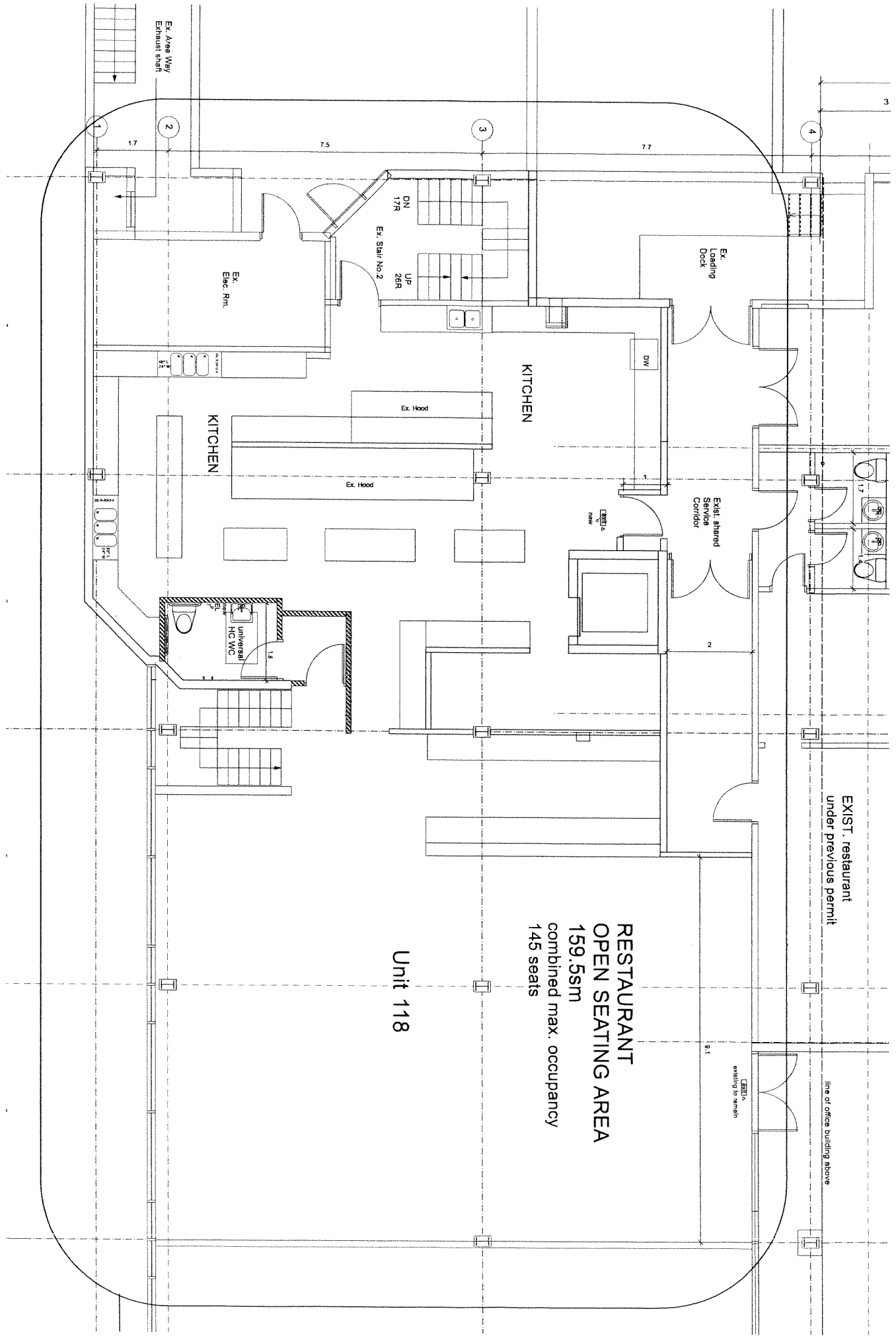
10 pieces nigiri, 6 pieces negitoro (tuna
belly & green onion) 40.50

Sushi & Sashimi Set

for one 24.50 / for two 41.50

Party Tray

for three 55.00 / for four 75.00 / for five
95.00



RESTAURANT
OPEN SEATING AREA
159.5sm
combined max. occupancy
145 seats

Unit 118

EXIST. restaurant
under previous permit

line of office building above

EXIST. A
existing to remain

8.1

2

1.7m
to room

KITCHEN

DN
17R

UP
2BR

Ex. Stair No. 2

Ex. Hood

Ex. Hood

KITCHEN

Ex. Elev. Rm.

Ex. Area Up/Down
Exhaust shaft

1.7

7.5

7.7

4

3