

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

SHISO TREE RESTAURANT LTD

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

905 479 9319

Contact name/Nom de la personne à contacter

KOH NOSUKE TERAUCHI

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

416 892 5562

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)

UNIT 1 3160 STEELES AVE. EAST MARKHAM ONTARIO 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



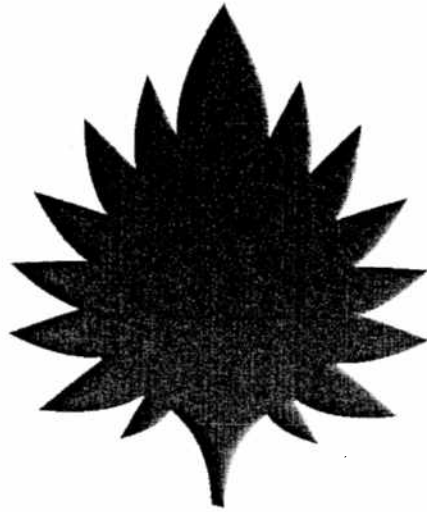
Pickup.

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?
☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☒ N/A
4. a) The maximum seating capacity will be 60 persons.
b) Where the restaurant is existing, the previous seating capacity was N/A 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. 09-115206-000-00
☐ 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? WOODBINE
VICTORIA PARK
11. What is the distance to the nearest residential area? 2Km
12. a) Your name (Please print) KOH NOSUKE TERAUCHI b) Contact Telephone No.
Bus: 905 479 9319 c) The restaurant's name
Res: 416 892 5562 SHISO TREE



Shiso Tree

Cafe

Drinks

Organic Specialty Tea

Earl Grey - Black tea flavoured with pure oil of bergamot, a citrus fruit and osmanthus petals, from a beautiful grey-blue Chinese flower **2.5**

English Breakfast - Black tea flavoured with a flowery pekoe from Sri Lanka for distinct flavor **2.5**

Orange Pekoe - Black tea from top estates in Sri Lanka and Assam **3**

Green & Fruity - Rooibos tea flavoured with papaya, apple, mango and peach. **Caffeine-free 3**

Oh Canada - Rooibos tea flavoured with maple syrup. **Caffeine-free 3**

Genmaicha - Japanese green tea flavoured with roasted grains of brown rice **3**

Japanese Sencha - Japanese green tea put through a process of steaming, rolling and heat-drying for a light and brisk flavour **3.5**

Sencha Pear - Japanese green sencha tea with pear, marigold blossoms and apple **3.5**

Toasted Walnut - Japanese green tea with toasted walnuts, dried pineapple, coconut and almond **3.5**

Organic Coffee

Organic Black 2

Caramel Royale 2

Cinnamon Bun 2

Crème Brulée 2

French Vanilla 2

Hazelnut Vanilla 2

Irish Crème 2

Tea

Green Tea 2

Black Tea 2

** Unlimited refills on
tea and coffee*

** Coffee/Tea Sets
available on Cafe Menu*

Ice Drinks

Mango Smoothie 3.5

Raspberry Smoothie 3.5

Azuki Ice 4

Mixed Berry Crème 4

Strawberries and Crème 4

Strawberries and Banana Crème 4

Cold Drinks

Mango Juice 2

Cranberry Juice 1.75

Apple Juice 1.75

Orange Juice 1.75

Coca Cola 1.5

Diet Coca Cola 1.5

Sprite 1.5

Ginger Ale 1.5

Nestea 1.5

Starters

Soup of the Day

Served with Garlic Toast

Ask server for today's fresh, homemade soup **4**

Garlic Bread

Six slices of fresh baked French bread from Bakery Nakamura topped with garlic butter and seasoned with sea salt and fresh cracked black pepper **3**

Yukon Gold Fries

Classic Fries - Seasoned with sea salt and fresh cracked black pepper **4**

Nori Fries - Tossed with Wafu dressing and Japanese seaweed **5**

Bolognese Fries - Topped with slow cooked meat sauce **6**

Tartar Mayo Fries - Topped with Japanese homemade tartar sauce **6**

Entrée Salad

Served with Garlic Toast

Add Soup **3**

Shiso Tree Salad - Original home made Wafu dressing served with soft leaf lettuce and fresh hand picked vegetables **6**

Caesar Salad - Romaine lettuce, bacon, parmigiano cheese and fresh baked croutons **7.5**

Shoyu Sesame Chicken Wafu Salad - Chicken sautéed with Japanese soy sauce and topped with sesame seeds and Wafu dressing on spring mix salad **9**

Shoyu Garlic Chicken Caesar - Grilled chicken with Japanese soy sauce and garlic on Caesar salad **10**

Smoked Salmon Wafu Salad - Spring mix salad with smoked salmon topped with ikura (salmon roe) and Wafu dressing **10**

Smoked Salmon Caesar Salad - Romaine lettuce topped with bacon, parmigiano cheese, smoked salmon and fresh croutons **11**

Garlic Shrimp Wafu Salad - Spring mix salad topped with sautéed shrimp **11**

Garlic Shrimp Caesar - Sautéed garlic shrimp on Caesar salad **12**

Pasta

Served with Shiso Tree Salad and Garlic Toast

Wafu

Pasta made with Japanese ingredients

Tarako - Pasta with cod roe, garlic and shimeji mushrooms garnished with nori and shiso **10**

Tarako Prawn and Corn - Tarako pasta with sautéed garlic shrimp and corn **12**

Napolitan - Japanese tomato sauce with bacon, sausage and onions **10**

Shoyu and Mushrooms - Japanese soy based sauce with enoki, king oyster and shimeji mushrooms **11**

Sukiyaki - Japanese soy sauce based pasta with thinly sliced rib eye beef, enoki, king oyster and shimeji mushrooms **13**

Shiso Clam White Wine - White wine, olive oil, clams, garlic, with bacon and shiitake mushrooms, garnished with nori and shiso **13**

Unagi-Don - Pasta sautéed in a special teriyaki sauce and shimeji mushrooms, topped with Broiled eel **14**

Tomato Sauce

Cooked with white wine, onions, bay leaves and garlic

Add Rosé (Cream Tomato Sauce) 1

Arrabiata - Pasta sautéed with chili peppers, garlic and tomato sauce **9**

Bolognese - Meat sauce made with a combination of Angus beef and Berkshire pork slow cooked for hours **10**

Berkshire Sausage Ragu - Pasta with Berkshire pork sausage and tomato sauce **11**

Bolognese, Bacon, Sausage - Pasta sautéed with bacon and sausage topped with Bolognese sauce **12**

Garlic Prawn 'n Clams - Pasta with sautéed garlic shrimp, clams and tomato sauce **13**

Cream

Made with real cream

Tarako Cream - Tarako pasta with fresh cream **11**

Tarako Prawn Cream - Tarako pasta with cream and sautéed garlic shrimps **12**

Smoked Salmon à la Crème Vodka - Vodka based cream sauce with smoked salmon and fresh dill **12**

Clams, Corn, Bacon Crème - White wine based cream sauce with clams, corn and bacon **12**

Carbonara Bacon - Parmigiano cheese, egg yolk, and cream based sauce with bacon and green peas **11**

Carbonara Prawn - Carbonara sauce with sautéed garlic shrimp **12**

Pasta Set

Includes Shiso Tree Salad, Garlic Toast, Soup and Slice of Cake 7

**** Additional Pasta Options***

Substitute with Caesar Salad 1.5

Add Soup 3

Cafe Menu

Toast

Choice of fresh white or whole wheat bread from Bakery Nakamura

Add Vanilla Ice Cream 2

Butter - With unsalted butter **1.5**

Honey - With butter and honey **1.75**

Strawberry Cream - Real whipped cream and strawberry purée **2**

Mango Cream - Real whipped cream and mango purée **2**

Azuki Cream - Homemade Japanese sweet red bean and real whipped cream **2.75**

Matcha Cream - Homemade Japanese green tea sauce and real whipped cream **2.75**

Azuki Matcha Cream - Homemade green tea sauce and sweet red bean with real whipped cream **3.5**

Banana Foster - Sauce made with dark rum, banana liqueur, brown sugar and bananas **3.5**

Cake

Cakes made by Bakery Nakamura

Chocolate Mousse 5

Rare Cheese Cake 5

Red Bean Green Tea Cake 5

Strawberry Mango Shortcake 5

Tiramisu 5

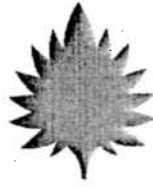
Ask server for additional selection of fresh cut slices 5

Choux Crème

Fresh baked choux from Bakery Nakamura, filled with rich pastry cream mixed with real whipped cream **2.75**

Coffee/Tea Set

Add coffee, regular black tea or green tea **1.5**



Shiso Tree

Cafe

Pasta is loved and eaten by people all over the world. It is versatile and can be enjoyed in endless preparations and flavors. One country in particular that truly appreciates pasta is Japan. Whether cooked solely with Italian ingredients such as extra virgin olive oil and real Parmigiano Reggiano cheese, or prepared with Japanese tarako, shiitake, shoyu and shiso, pasta remains a favourite in Japan. The blend of ingredients creates unique and delicious flavours. Here at Shiso Tree, we want to share our passion for great pasta whether its influences are Japanese or Italian. Bon Appétit, or as they say in Japanese, Itadakimasu!

Please direct all enquiries to **Shiso Tree Cafe**.

Tel: (905) 479 9319
Email: shisotree@gmail.com
Address: 3160 Steeles Avenue East Unit 1
Markham, Ontario
L3R 4G9