



Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information Renseignements municipaux

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

WOW! SUSHI

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

Contact name / Nom de la personne à contacter

ZHONG ZHI LIN

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

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number /
Numéro

15

Street Name /
Nom de rue

KARACHI

DR

Street Type /
Genre de rue

Direction/
Orientation de rue

Suite/Floor/Apt. /
Bureau/étage/app.

#14

Lot/Concession/Route /
Lot/concession/route rurale

City/ Town/Municipality /
Ville/village/municipalité

MARKHAM

Postal Code /
Code postal

L3S 0B5

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:

Specific concerns regarding zoning or non-compliance with bylaws must be clearly outlined in a **separate submission** or letter within 30 days of this notification.

Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date 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



CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

To enable our evaluation of your Liquor License 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 ☐ Cafe		
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-tract betting ☐ Arcade ☒		
4. a. The maximum seating capacity will be <u>30</u> persons. b. Where the restaurant is existing, the previous seating capacity was _____ 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 premise was previously used as a restaurant, is any construction or alteration purposed? ☐ 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>16125643 000 00AL</u> ☐ No Provide 1 copy of the floor plan showing the dimensioned 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 licensed? 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 locations? <u>MARKHAM RD & DENISON</u>		
11. What is the distance to the nearest residential area? <u>100 meter</u>		
12. a) Your name (Please Print) <u>ZHI ZHONG LIN</u>	b) Contact Telephone No. Bus: <u>(416) 617-2418</u> Res: _____	c) The restaurant's name <u>WON! SUSHI</u>

一品 Appetizers

Agedashi tofu	3
deep fried tofu with tempura sauce	
Edamame	4
boiled soybean with sea salt	
Spinach ohitashi	4
spinach soyu irin sauce, bonito flake	
Yakinasu	4
grilled eggplant, bonito flake	
Tori kara age	5
tokyo fried chicken	
Vegetable tempura of all yam	5
Gyo za	5
beef dumpling	
Yaki tori	6
grilled chicken teriyaki skewred with green onions.	
Tempura	7
3pcs shrimp & 4pcs vegetables	
Hokkaido scallop	10
mushroom with butter scallop pan fried	
Sushi	9
salmon, tuna, white fish, bc tuna, & butter fish	
Sushi pizza	9
panko sushi rice, spicy sauce, salmon	
Calamari	8
(deep fried sauid with spicy mayo)	
Sashimi	12
chefs choice of fresh fish (8pcs)	
Soft shell crab	12
deep fried soft shell carb with ponzu sauce	
Oyster with ponzu	10
seasonal oyser, scallion, momiji oroshi, tobiko, ponzu jello	
Tuna carpaccio	12
tuna, tangy carpaccio sauce	
Tuna avocado tar tar	12
tuna, avocado, yuzu ponzu, micro green, garlic scented olive oil	
Oyster shooter	7
oyster uni quail egg ponzu sauce tobiko green onion	

Lunch Speical

served between 11:30am to 3:30pm
includes soup & salad

Chicken Teriyaki Lunch

grilled chicken with teriyaki sauce

10

Salmon Teriyaki Lunch

fresh atlantic salmon with teriyaki sauce

10

Curry Rice

deep fried chicken or pork cutlet on rice with curry sauce

10

Sushi Lunch

salmon, tuna, white fish, Bc tuna, butter fish & 8pcs spicy roll

12

Chirashi lunch

assorted fish served on a bed of sushi rice

13

Sashimi Lunch

chefs choice of assorted fresh fish (14pcs)

15

Katsu Don

breaded pork or chicken with onion and egg on rice

12

Sashimi Don

assorted fish served on rice

12

Salmon Lover

3pcs salmon sushi 3pcs salmon sashimi 8pcs salmon Avocado Roll

13

Any two rolls for \$7.00

includes miso soup

Yam/Avocado califoria boston tempura spicysalmon

Salmon/Avocado cucumber Asparagus salmon skin Avocado tempura bits

Spicy butter fish and Bc Tuna

SOUP 汁

rice \$2.00

Miso soup \$2.00

soya bean soup with tofu and wakame

Salads 野菜

Salad \$3.00

green salad with house dressing

Hiyashi Wakame \$4.00

seasoned seaweed

Avocado Salad \$5.00

Seafood Salad \$9.00

green salad assorted seafood with house dressing

A la arte

卷 rolls

Cucumber	4
California	5
Salmon	5
Salmon skin	5
Yam avocado	5
Avocado cucumber	5
Tuna	6
Salmon and avocado	6
Yellow tail	6
Spicy salmon	6
Boston (cooked shrimp with Avocado mayo inside)	6
Tempura	6
Eel & avocado	7
Philadelphia(salmon, cream cheese avocado)	7
Spicy scallop	8
Spicy tuna	8
Dynamite(cucumber shrimp and spicy sauce)	8
Alaska(california roll, salmon on top touched)	10
Rainbow(california roll w/ tuna, salmon, white fish on top)	10
Caterpillar(spicy seafood roll shrimp avocado on top)	10
Narudo	11
Caviar kani avocado salmon Tuna inside cucumber surrounds all	11
Spider (soft shell crab)	12
Dragon (shrimp, avocado, eel)	12
Green dragon (shrimp Avocado on the top)	12
Japango(california Roll, salmon, scallop on top touched little bit spicy)	12
Markham Roll(spicy seafood, eel tempura, avocado)	12
Louis(shrimp tempura spicy salmon avocado)	12
Costco(eel tempura, shrimp, avocado)	12
Yonge(shrimp tempura, roll, spicy crab on the top)	12
WoW(shrimp tempura salmon scallop on the top touched little spicy)	12

肉 • 魚 main

Katsu Dinner deep fried pork or chicken with tonkatsu sauce	13
Chicken Teriyaki Dinner grilled chicken with teriyaki sauce	14
Salmon Teriyaki Dinner fresh Atlantic salmon with teriyaki sauce	14
Tempura Dinner 6pcs shrimp, 2pcs kani & 6pcs vegetables	15
Chirashi Dinner assorted fish served on a bed of sushi rice 16pcs	18
Maki Dinner salmon Avocado roll Dynamite and Alaska roll	20
Sushi omakase 12pcs Chef's choice	30
Sushi Dinner 12pcs of sushi, 8pcs toll	22
Sashimi Dinner 18pcs of assorted fresh fish	26
Sushi Sashimi Moriawase chef's choice of sushi and sashimi 22 pcs	35
Sashimi platter 35pcs Chef's choice assorted fresh fish	45

米 donburi

Unaju	15
fresh water eel, rice, kabayakisauce	
Katsu don	13
pork or chicken cutlet, rice, egg, sauce	
Sashimi don	15
sashimi, rice, vegetable, hot sauce	

麵 noodle

Nabe yaki udon	14
seafood, egg, bonito broth with mushroom	
Yaki udon	12
egg chicken, vegetable, pan fried noodle	

甘 Deserts

Green tea	ice cream	3
Black sesame	ice cream	3
Ginger	ice cream	3
Mango	ice cream	3

Sushi platter

Small (42pcs) 24pcs roll+18pcs sushi	48
Medium(62pcs) 32pcs roll+30pcs sushi	68
Large(80pcs) 40pcs roll+40pcs sushi	88
Extra large(100pcs) 48pcs roll+52pcs sushi	108

A la carte

魚・刺 sushi & sashimi

		sushi (2pcs)	sashimi (4pcs)
Albacore tuna	bctuna	6	8
Butter fish	oil fish	5	8
Carb cake	kanikama	4	6
Eel	unagi tempura	7	10
Egg	tamago	4	6
Fluke	hirame	5	9
Flying fish roe	tobiko	4	8
Horse mackerel	aji	7	10
Octopus	tako	5	9
Sweet shrimp	amaebi	6	8
Salmon	sake	5	7
Salmon roe	ikura	5	8
Scallop	hotate gai	6	9
Sea urchin	uni	7	10
Sea bream from Japan	madai	7	11
Sea bream from Greece	kuro dai	6	10
Shrimp	ebi	4	8
Squid	ika	4	6
Tuna	maguro	6	10
Tuna belly	O toro	12	20
Yellow tail	hamachi	7	11
Ikura with quail egg		6	
Tobiko with quail egg		6	

酒 Sake

Okunomatsu kinmon 奥の松 金纹 (refreshing with well balanced acidity, smooth and dry)	(300ml) 22
Hakutsuru nama 白鶴 生 (subtle sweetness, refreshing)	(300ml) 15
Hakutsuru ginjo 白鶴 吟醸 (silky smooth sake with a flowery and fragrant)	(300ml) 18
O kunomatsu ginjo 奥の松 吟醸 (creamy on nose and palate with some floral hint)	(300ml) 25
Sho chikubai nigori sake 松竹梅 酒 (unfiltered traditional sake)	(300ml) 18
Ume shu-plum wine 梅酒 (rich, sweet, and aromatic plum wine)	4 oz 7
House sake (atsukan-hot)	5 oz Small 7 10 oz Large 12

葡萄酒 Wine

	glass	bottle
Yellow tail merlot	4 oz 7	(750ml) 30
Pinot grigio chardonnay	4 oz 7	(750ml) 30

麦 Beer

	can	bottle
Asahi superdry 朝日	8 500ml	5 341ml
Kirin ichiban 麒麟 一番		5 341ml
Sapporo premium 札幌	10 650ml	5 341ml

饮 Beverages

Pop & spring water	2
Juice	2
Iced tea	3
Perrier water	3