



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

This transfer license application form is required for all individuals or entities seeking to apply for the transfer of ownership and/or location of an existing liquor license. Applicants should review **Title 04** of **Alaska Statutes** and **Chapter 305** of the **Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260, AS 04.11.280, AS 04.11.290, 3 AAC 305.045 and 3 AAC 305.060.

This form must be completed and submitted to AMCO's Anchorage office, along with all other required forms and documents before any license application will be considered complete.

Section 1 – Transferor Information

Enter information for the **current** licensee and licensed establishment.

Licensee:	DJ, LLC	License #:	4731		
License Type:	Restaurant or Eating Place	Statutory Reference:	AS 04.09.210		
Doing Business As:	Asiana Garden				
Premises Address:	9116 Mendenhall Mall Road				
City:	Juneau	State:	Alaska	ZIP:	99801
Local Governing Body/Bodies:	Borough of Juneau				

Transfer Type:

- ☒ Regular transfer
- ☐ Transfer with security interest
- ☐ Involuntary retransfer
- ☐ Controlling interest transfer
- ☐ Location transfer

OFFICE USE ONLY			
Complete Date:		Transaction #:	
Board Meeting Date:		License Years:	
Issue Date:		Examiner:	



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application**Section 2 – Transferee Information**Enter information for the **new** applicant and/or location seeking to be licensed.

Licensee:	Mi Yong Lee				
Doing Business As:	Asiana Garden				
Premises Address:	9116 Mendenhall Mall Road				
City:	Juneau	State:	Alaska	ZIP:	99801
Community Council, (If applicable):					

Mailing Address:	9116 Mendenhall Mall Road				
City:	Juneau	State:	Alaska	ZIP:	99801
Email:	milee0865@yahoo.com	Phone:	907.957.0060		

Designated Licensee:	Mi Yong Lee			
Contact Phone:	907.957.0060	Business Phone:	717.683.5781	
Contact Email:	milee0865@yahoo.com			

Seasonal License? Yes ☐ No ☒ If "Yes", write your six-month operating period: _____

Section 3 – Premises Information

Premises to be licensed is:

☒ an existing facility ☐ a new building ☐ a proposed building

The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer (Must be in feet).

The shortest pedestrian route to the nearest school grounds is .5 miles (2640 feet)

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer (Must be in feet.)

The shortest pedestrian route to the nearest church building is 1.4 miles (7392 feet)



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Form AB-01: Transfer License Application**Section 4 – Sole Proprietor Ownership Information**

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: ☐ applicant ☐ affiliate

Name:	Mi Yong Lee				
Address:	9116 Mendenhall Mall Road				
City:	Juneau	State:	Alaska	ZIP:	99801
Email:	milee0865@yahoo.com	Phone:	907.957.0060		

This individual is an: ☒ applicant ☐ affiliate

Name:					
Address:					
City:		State:		ZIP:	
Email:		Phone:			

Section 5 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 6.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a corporation, the application shall be executed by an authorized officer of the Corporation. Information must be completed below for each **stockholder who owns 10% or more** of the stock in the corporation, and for each **president, vice-president, secretary, and managing officer**.
- If the applicant is a limited liability organization, whether manager managed or member managed, the following information must be completed for each **member with an ownership interest of 10% or more** and for each **manager regardless of ownership share**.
- If the applicant is a partnership, including a **limited partnership**, the following information must be completed for each **partner with an interest of 10% or more**, and for each **general partner**.
- For any entity, identify all affiliates for your organization as defined at 3 AAC 305.950.

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	
Email:		Phone:			



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Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	
Email:		Phone:			

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	
Email:		Phone:			

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	
Email:		Phone:			

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC). The registered agent is either an individual resident of the state or domestic corporation authorized to transact business in the state and whose business office is the same as the registered office.

CBPL Entity #:		AK Formed Date:		Home State:	
Registered Agent:			Agent's Phone:		
Agent's Mailing Address:					
City:		State:		ZIP:	
Email:			Phone:		

Residency of Agent: Yes No

Does your registered agent satisfy the requirement of AS 04.11.430?

☒☐



Alaska Alcoholic Beverage Control Board

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Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

Does any representative or owner named as a transferee in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

☐☒

If “Yes”, disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

Section 7 – Authorization

Communication with AMCO staff:

Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

☐☒

If “Yes”, disclose the name of the individual and the reason for this authorization:



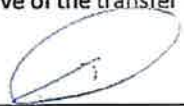
Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 8 – Transferor Certifications

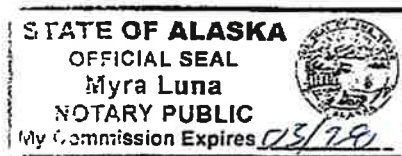
Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.


I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve of the transfer of this license, and find the information on this application to be true, correct, and complete.


Signature of transferor

Dong Yi
Printed name of transferor


Subscribed and sworn to before me this 3rd day of March, 2025.




Signature of Notary Public

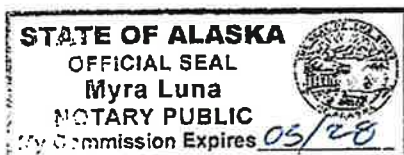
Notary Public in and for the State of Alaska

My commission expires: 03/28/2028


Signature of transferor

Dong Yi
Printed name of transferor

Subscribed and sworn to before me this 3rd day of March, 2025.




Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 05/28/2028

RECEIVED

MAY 01 2025

Dept. of Commerce
AMCO



Alaska Alcoholic Beverage Control Board

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Section 9 – Transferee Certifications

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

ML

I certify that all proposed licensees have been listed with the Division of Corporations.

ML

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

ML

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 305.700.

ML

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

ML

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

ML

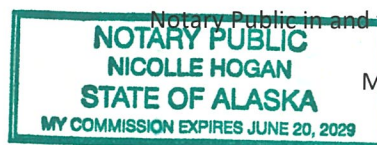
I certify that I and any individual identified in the business entity ownership section of this application, has, or will read AS 04 and its implementing regulations.

ML

Mi Yong Lee
Signature of transferee

Mi Yong Lee
Printed name

Nicole Hogan
Signature of Notary Public



Notary Public in and for the State of Alaska

My commission expires: June 20, 2029

Subscribed and sworn to before me this 11 day of August, 2025



USED AS RESTAURANT QUESTIONNAIRE
AMCO. krs

Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

The new endorsement application form is required to apply for a restaurant endorsement to support your underlying license or pending license application. Applicants should review and become familiar with AS 04.09.450, **Title 04 of Alaska Statutes** and **Chapter 305 of the Alaska Administrative Code**. This form must be completed and submitted along with all other required forms and documents before any endorsement application will be considered complete and placed in the queue for our licensing examiners review.

Section 1 – Establishment and Contact Information

Enter information for the **current** licensee and licensed establish.

Licensee:	Mi Yong Lee	License #:	4731		
License Type:	Restaurant or Eating Place	Doing Business As:	Asiana Garden		
Licensee Mailing Address:	9116 Mendenhall Mall Road				
Full Premises Address:	9116 Mendenhall Mall Road				
City:	Juneau	State:	Alaska	ZIP:	99801
Local Governing Body:	Borough of Juneau	Email:	milee0865@yahoo.com		

Section 2 – Endorsement Requested

Restaurant Endorsement:	AS 04.09.450. A restaurant endorsement authorizes the holder of a beverage dispensary license, fair license, golf course license, sporting activity or event license, club license, outdoor recreation lodge license, destination resort license, or beverage dispensary tourism license. The biennial fee for a restaurant endorsement is \$200 with a \$25 application fee.
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An application for a restaurant endorsement must specify the establishment or portion of the establishment that constitutes a bona fide restaurant, that there is supervision on the premises adequate to reasonably ensure that a person under 21 years of age will not obtain alcoholic beverages. This **endorsement** application is for the request of a designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- ☒ Dining after standard closing hours: AS 04.16.010(c)
- ☒ Dining by persons 16 – 20 years of age: AS 04.16.049(a)
- ☒ Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)
- ☒ Employment for any persons under 21 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), a Department of Labor and Workforce Development work permit is not required to employ a person 18 - 20 years of age.

Section 3 – Minor Access

Review AS 04.16.049(a); AS 04.16.049(c)

Be specific in your list where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area OR minors will only be employed and present in the kitchen).

Persons under 21 years of age will only be allowed in the designated dining area of the licensed premises. Individuals under 21 must be accompanied by a parent, legal guardian, or spouse who is at least 21 years old while dining. Additionally, employees who are 16 or 17 years of age may enter and remain in non-service areas of the licensed premises in the course of their employment. These employees will not be permitted to serve, mix, deliver, or dispense alcoholic beverages.



Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises. Outline how and where alcohol is stored on premises. Acknowledge that employees who sell and serve alcohol must have a current Server Education Card.

Minors under the age of 21 may be present in the designated dining area of the licensed premises. All minors under the age of 16 must be accompanied by a parent, legal guardian, or spouse who is at least 21 years of age. Minors between the ages of 16 and 20 may be present in the designated area, and adequate supervision by staff will be maintained to reasonably ensure they do not obtain alcoholic beverages.

All patrons are required to present valid identification at the time of ordering alcoholic beverages. Staff are trained to identify fraudulent or altered IDs and to strictly enforce age-verification procedures. All employees are responsible for preventing minors from

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes



No



Section 4 – ADEC Food Service Permit

Per AS 04.21.080(b) for an establishment to qualify as a bona fide restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Link to the Alaska Department of Environmental Conservation (ADEC) Food Safety Website:

<http://dec.alaska.gov/eh/fss/food/>

Link to the Municipality of Anchorage Food Safety Website:

<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

Initials

I have attached a copy of the current food service permit for this premises OR the plan review approval.

ML

***Note:** If a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.

Section 5 – Hours of Operation

Review AS 04.16.010(c).

Include variances in weekend/weekday hours, and indicate AM/PM:

Days/Hours of Operation

Weekday	Hours	Hours
Sunday	12:00 pm	8:30 pm
Monday	11:00 am	8:30 pm
Tuesday	11:00 am	8:30 pm
Wednesday	11:00 am	8:30 pm
Thursday	11:00 am	8:30 pm
Friday	11:00 am	8:30 pm
Saturday	11:00 am	8:30 pm

AMCO Received 9/23/2025



Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

Section 6 – Areas Covered by Endorsement

Does the endorsement apply to your entire licensed premises as approved by the ABC Board? Yes ☒ No ☐

Does the requested endorsement expand your currently licensed premises? Yes ☒ No ☐

- If No, attach the approved diagram, no larger than 8 1/2" x 11" of the layout, and identify the portions of the premises covered by various requested endorsements. You must use a solid, contiguous **colored** line in any color other than red to outline the outer perimeter of the area of the premises covered by the requested endorsement(s).
- If endorsements are overlapping, provide a conspicuous means to distinguish each endorsement from the other (e.g., keyed map with varying colors for each requested endorsement).
- Your drawing **MUST** include:
 - Dimensions in feet **not** square feet of all exterior walls and major interior walls (we do not accept diagrams drawn to scale)
 - Include cross-streets
 - A north arrow, and any significant geographical features. Points of reference, such as a compass showing North.
 - All entrances, exits, walls, bars, and fixtures
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- **Any endorsement applications that include outdoor space** are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 7 – Attestations

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

Initials

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, as required by AS 04.21.025, and while selling or serving alcoholic beverages, will carry the card available to show a recent course card or a photocopy of the card certifying completion of approved alcohol server education course as required by 3AAC 305.340.

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

I hereby certify that I am the person herein named as subscribing to this application and that I have read the complete application, and I know the full content thereof. I understand that all of the information contained herein, and evidence of other documents submitted are true and correct, and that any falsification or misrepresentation of any item or response in this application, or any attached or supporting documents, in support of this application, is sufficient grounds for denying or revoking a license, and or endorsement. I further understand that this is a Class A misdemeanor under AS 11.56.210 to falsify an application and to commit the crime of unsworn falsification.

Printed name of licensee

Signature of licensee

Date

AMCO Received 9/23/2025



Alaska Alcoholic Beverage Control Board

Restaurant Endorsement Application

Section 8 – Attestations

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

Initials

ML

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3AAC 305.340.

ML

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

ML

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence of other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license, and or endorsement. I further understand that this is a Class A misdemeanor under AS 11.56.210 to falsify an application and commit the crime of unsworn falsification.

ML

Mi Yong Lee

Printed name of licensee

Signature of licensee

03/11/2025

Date



Daily Specials



Tuesday
Korean
Korean Short Ribs
33 (Kal Bi)



Wednesday
Thai
Curry Shrimp
25



Thursday
Chinese
Seafood Lover
35
(Shrimp, Scallops, Fishball, Sautéed with Assorted Vegetables)



Lunch Bowl Specials

12

Served with Egg Soup, Steamed Rice & 2 pcs. of Pot Stickers 11:00am to 3:00pm



Sweet & Sour Chicken Bowl
Sweet & Sour Pork Bowl
Chicken Donburi
Breaded Almond Chicken Bowl
Kung Pao Chicken Bowl
Vegetable Deluze Bowl
Chicken Katsu
Pork Katsu

General Tso's Chicken Bowl
Cashew Chicken Bowl
Teriyaki Chicken Bowl

14

Teriyaki Beef Bowl
Mongolian Beef Bowl
Beef Donburi
Broccoli Beef Bowl

Noodle Bowl

Add 2



Lunch Combinations

17

Served with Egg Soup, Steamed Rice & 2 pcs. of Pot Stickers 11:00am to 3:00pm



Kung Pao Chicken & Sweet and Sour Pork
Mongolian Beef & Breaded Almond Chicken
Sweet & Sour Pork & Breaded Almond Chicken
Teriyaki Chicken & Breaded Almond Chicken
Teriyaki Chicken & Sweet & Sour Pork
Vegetable Chop Suey & Breaded Almond Chicken

Bento Box

20



Bento 1
Chicken Katsu

California Roll,
Shrimp Tempura,
Pot Stickers,
Salad & Soup
20

Bento 2
Pork Katsu

California Roll,
Shrimp Tempura,
Pot Stickers,
Salad & Soup
20

Bento 3
Teriyaki Chicken

California Roll,
Shrimp Tempura,
Fried Pot Stickers,
Salad & Soup
20

Bento 4
Teriyaki Beef

California Roll,
Shrimp Tempura,
Fried Pot Stickers,
Salad & Soup
20

Appetizer

A-1 Egg Roll (1) **3**
A-2 Fried Pot Stickers (10) **11**
A-3 Shrimp Tempura (6) **13**
A-4 B.B.Q. Pork (10) **12**
A-5 Cream Cheese Wonton (8) **9**
A-6 Fried Chicken Wing (8) **15**
A-7 Combination Appetizer **16**
A-8 Ika Calamari **12**



Chef Specials

SUSHI TWISTER.....20

Shrimp, Avocado, Cucumber inside.
Tuna on the outside with Ponzu Sauce.

SUMMER ROLL.....20

Crabmeat, Avocado, Cucumber inside.
Shrimp on the outside with Special Salsa.

NINJA.....25

Shrimp Tempura, Cucumber inside.
Crabmeat, Salmon, Tuna on the outside with Special sauce.

TITANIC.....25

Shrimp Tempura, Cucumber inside.
Tuna, Crabmeat on the outside with Special sauce.

OH MY GOD.....25

Shrimp Tempura, Cucumber inside.
Tuna, Spicy Tuna, Crabmeat on the outside with Special sauce.

9-1-1.....25

Shrimp Tempura, Cucumber inside.
Tuna, Spicy Tuna, Crabmeat on the outside with Special sauce.



Rainbow.....22



A.G.....22



Teriyaki

Broiled and served with steamed rice, egg soup & salad



T-1
Teriyaki Chicken
Broiled chicken marinated in
our special Teriyaki sauce

20



T-2
Teriyaki Beef
Broiled beef marinated in
our special Teriyaki sauce

22



T-3
Teriyaki Pork
Broiled pork marinated in
our special Teriyaki sauce

21



T-4
Teriyaki Spicy
Chicken
Teriyaki chicken in hot sauce

20



T-5
Teriyaki Chicken
Breast
Broiled meat marinated
in our special sauce.
Served in apple

21



T-6
Teriyaki Prawn
(Skewer)
Broiled prawns on skewer

22



T-7
Teriyaki Salmon
Broiled fresh salmon in our
special Teriyaki sauce

23

Udon (Noodle Soup)

U-1 Chicken Udon	18	U-5 Vegetable Udon	18
U-2 Beef Udon	19	U-6 House Special Udon	20
U-3 B.B.Q. Pork Udon	19	U-7 Tempura Udon	20
U-4 Shrimp Udon	20		

Teriyaki Combo

Served with steamed rice, egg soup & salad



T-8
Teriyaki Chicken &
Fried Pot Stickers
22



T-9
Teriyaki Chicken &
Beef Teriyaki
23



T-10
Teriyaki Chicken &
Teriyaki Prawns
22



T-11
Teriyaki Beef &
Teriyaki Prawns
24

Yakisoba

Pan wok fried noodles and
vegetables and served with
steamed rice & egg soup

Y-1 Chicken Yakisoba	19
Y-2 Beef Yakisoba	20
Y-3 Pork Yakisoba	20
Y-4 Shrimp Yakisoba	21
Y-5 Vegetable Yakisoba	19
Y-6 House Yakisoba	21



Fried Rice

F-1 Chicken Fried Rice	18
F-2 Beef Fried Rice	18
F-3 B.B.Q. Pork Fried Rice	18
F-4 Shrimp Fried Rice	19
F-5 Vegetable Fried Rice	18
F-6 House Fried Rice	19



Salad

Spicy Tuna Salad	18
Teriyaki Chicken Salad	13
Seaweed Salad	10
House Salad	10

Side Order

Steamed Rice	3
Egg Soup	(cup) 2 (large) 7
Wonton Soup	10
Hot & Sour Soup	10

Katsu

Served with egg soup,
steamed rice & salad

K-1 Pork Katsu	21
K-2 Chicken Katsu	21



Wok Special

(Chinese Food)

Served with steamed rice & egg soup

- | | | |
|------|--|----|
| C-1 | Mongolian Beef
<i>Sliced marinated beef sautéed with yellow & green onion in the chef's special sauce</i> | 24 |
| C-2 | Garlic Beef (Spicy)
<i>Sliced marinated beef sautéed with vegetables in hot garlic spicy sauce</i> | 24 |
| C-3 | Szechwan Beef (Spicy)
<i>Sliced marinated beef sautéed with dried vegetables in spicy sauce</i> | 24 |
| C-4 | Broccoli Beef
<i>Sliced marinated beef sautéed with fresh cut broccoli & onions in house sauce</i> | 24 |
| C-5 | Vegetable Beef
<i>Sliced marinated beef sautéed with vegetables in the chef's special sauce</i> | 24 |
| C-6 | Mongolian Chicken
<i>Marinated chicken sautéed with yellow & green onion in the chef's special sauce</i> | 24 |
| C-7 | Almond Chicken
<i>Sautéed diced chicken with dried vegetables & almonds in house sauce</i> | 21 |
| C-8 | Broccoli Chicken
<i>Marinated chicken sautéed with fresh cut broccoli and onions in house sauce</i> | 21 |
| C-9 | Kung Pao Chicken (Spicy)
<i>Sautéed diced chicken with dried vegetables & roasted peanuts in spicy sauce</i> | 21 |
| C-10 | General Tso's Chicken (Spicy)
<i>Crispy sliced chicken with special hot sauce</i> | 21 |
| C-11 | Sweet & Sour Chicken
<i>Crispy sliced chicken with sweet & sour sauce</i> | 21 |
| C-12 | Sweet & Sour Pork
<i>Crispy sliced boneless pork with sweet & sour sauce</i> | 21 |
| C-13 | Hot Pepper Pork (Spicy)
<i>Crispy sliced boneless pork with vegetables in our special spicy sauce</i> | 21 |
| C-14 | B.B.Q. Pork with Vegetables
<i>Sliced B.B.Q. Pork with vegetables in our house sauce</i> | 23 |
| C-15 | Vegetable Deluxe
<i>Sautéed vegetables with house special sauce</i> | 20 |
| C-16 | Tofu with Vegetables
<i>Fried tofu with vegetables in house sauce</i> | 22 |
| C-17 | Chicken Chow Mein
<i>Marinated chicken with vegetables & crispy noodles in our house sauce</i> | 21 |
| C-18 | Sesame Chicken
<i>Crispy sliced chicken with sesame seed special sauce</i> | 21 |
| C-19 | Orange Chicken
<i>Breaded crispy chicken with an orange special sauce</i> | 22 |
| C-20 | Breaded Almond Chicken
<i>Breaded crispy chicken with a special gravy</i> | 21 |
| C-21 | Shrimp with Vegetables
<i>Marinated shrimp sautéed with vegetables in house sauce</i> | 24 |
| C-22 | Kung Pao Shrimp (Spicy)
<i>Marinated shrimp sautéed with dried vegetables & roasted peanuts in a spicy sauce</i> | 24 |
| C-23 | Scallop with Vegetables
<i>Sautéed scallops with vegetables in house sauce</i> | 25 |
| C-24 | Garlic Scallop (Spicy)
<i>Sautéed scallops with vegetables in a hot garlic spicy sauce</i> | 25 |
| C-25 | Pepper Steak | 24 |
| C-26 | Shrimp with Lobster Sauce | 25 |
| C-27 | Happy Family | 28 |



Family Style Chef's Special Dinner



27 per person
(Two or More)

Egg Roll, Prawn Tempura,
B.B.Q. Pork Sliced,
and Egg Soup

- Mongolian Beef
- Teriyaki Chicken
- Sweet & Sour Pork
- B.B.Q. Pork Fried Rice
- For Three Add :
Breaded Almond Chicken
- For Four Add :
Shrimp with Vegetables
- For Five Add :
Vegetable Yakisoba

Teriyaki & Chinese Combo

24

Served with egg roll, steamed rice & egg soup

- | | | | |
|-----|---------------------------------------|------|--|
| S-1 | Teriyaki Chicken & Mongolian Beef | S-9 | Almond Chicken & Sweet & Sour Pork |
| S-2 | Teriyaki Chicken & Mongolian Chicken | S-10 | Kung Pao Chicken & Sweet & Sour Pork |
| S-3 | Teriyaki Chicken & Kung Pao Chicken | S-11 | Broccoli Beef & Sweet Sour Chicken |
| S-4 | Teriyaki Chicken & Almond Chicken | S-12 | Chicken Chow Mein & Sweet & Sour Chicken |
| S-5 | Teriyaki Chicken & Broccoli Chicken | S-13 | Mongolian Chicken & Sweet & Sour Pork |
| S-6 | Teriyaki Chicken & Chicken Chow Mein | S-14 | Breaded Almond Chicken & Sweet & Sour Pork |
| S-7 | Teriyaki Chicken & Sweet & Sour Pork | S-15 | Teriyaki Chicken & General Tso's Chicken |
| S-8 | Mongolian Beef & Sweet & Sour Chicken | S-16 | Teriyaki Chicken & Breaded Almond Chicken |

Nigiri (2 pcs)

10

- | | |
|---------|-------------------|
| MAGURO | (Tuna) |
| HAMACHI | (Yellow Tail) |
| SAKE | (Salmon) |
| EBI | (Shrimp) |
| UNAGI | (Eel) |
| MASAGO | (Flying Fish Roe) |
| IKURA | (Salmon Roe) |
| IKA | (Squid) |
| HOTATE | (Scallop) |
| TAKO | (Octopus) |
| TAI | (Red Snapper) |



Hand Rolls (1 roll)

12

- UNAGI
SPICY TUNA
HAMACHI



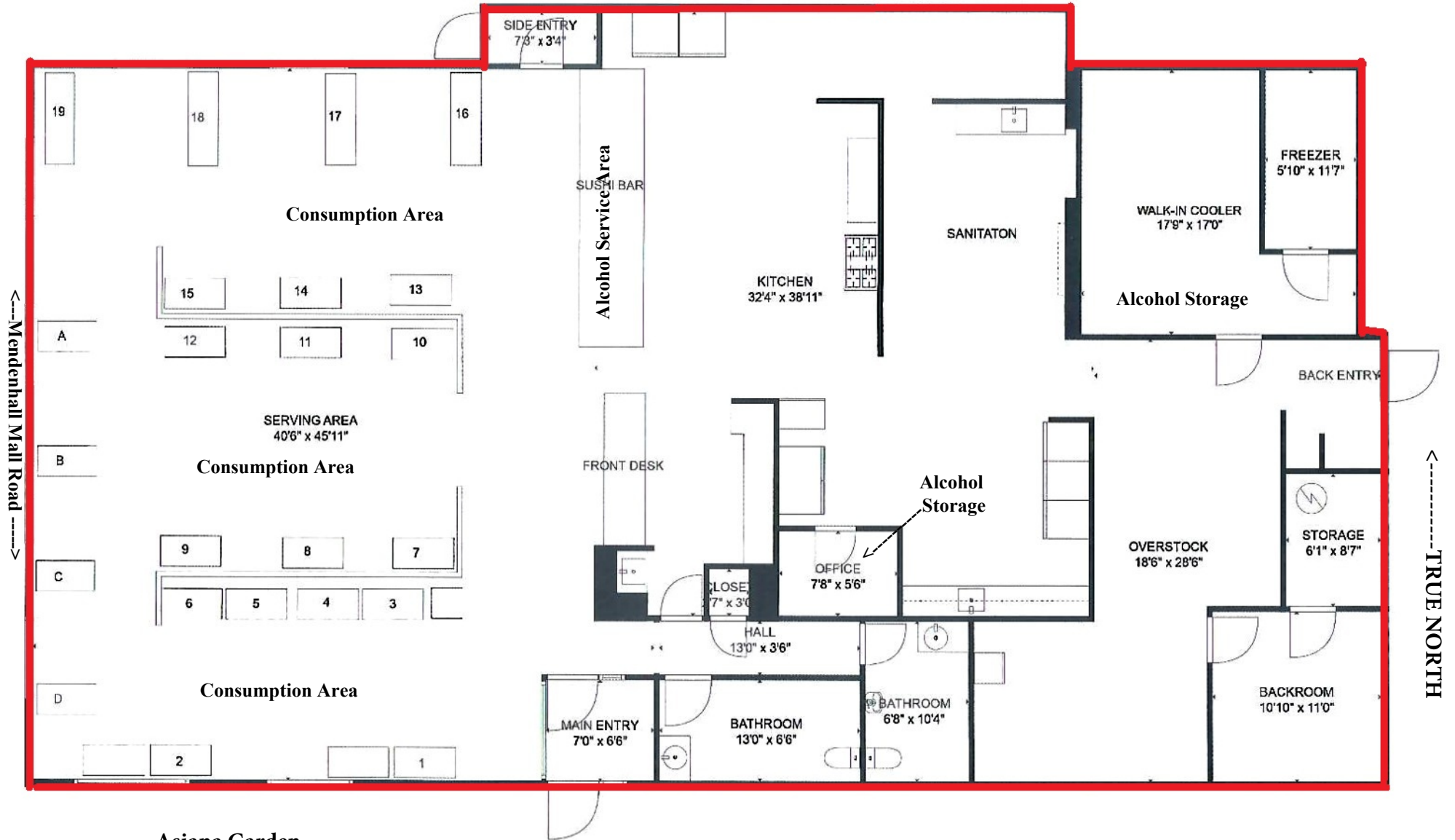
Sushi Combinations

Sushi (Chef Choice)

- | | | |
|------|--|----|
| SC-1 | California Roll or Spicy Tuna Roll
+ 8pcs. Sushi | 32 |
| SC-2 | California Roll or Spicy Tuna Roll
+ 8pcs. Sushi | 35 |
| SC-3 | California Roll or Spicy Tuna Roll
+ 10pcs. Sushi | 40 |
| SC-4 | California Roll or Spicy Tuna Roll
+ 12pcs. Sushi | 45 |



<---Riverside Drive --->



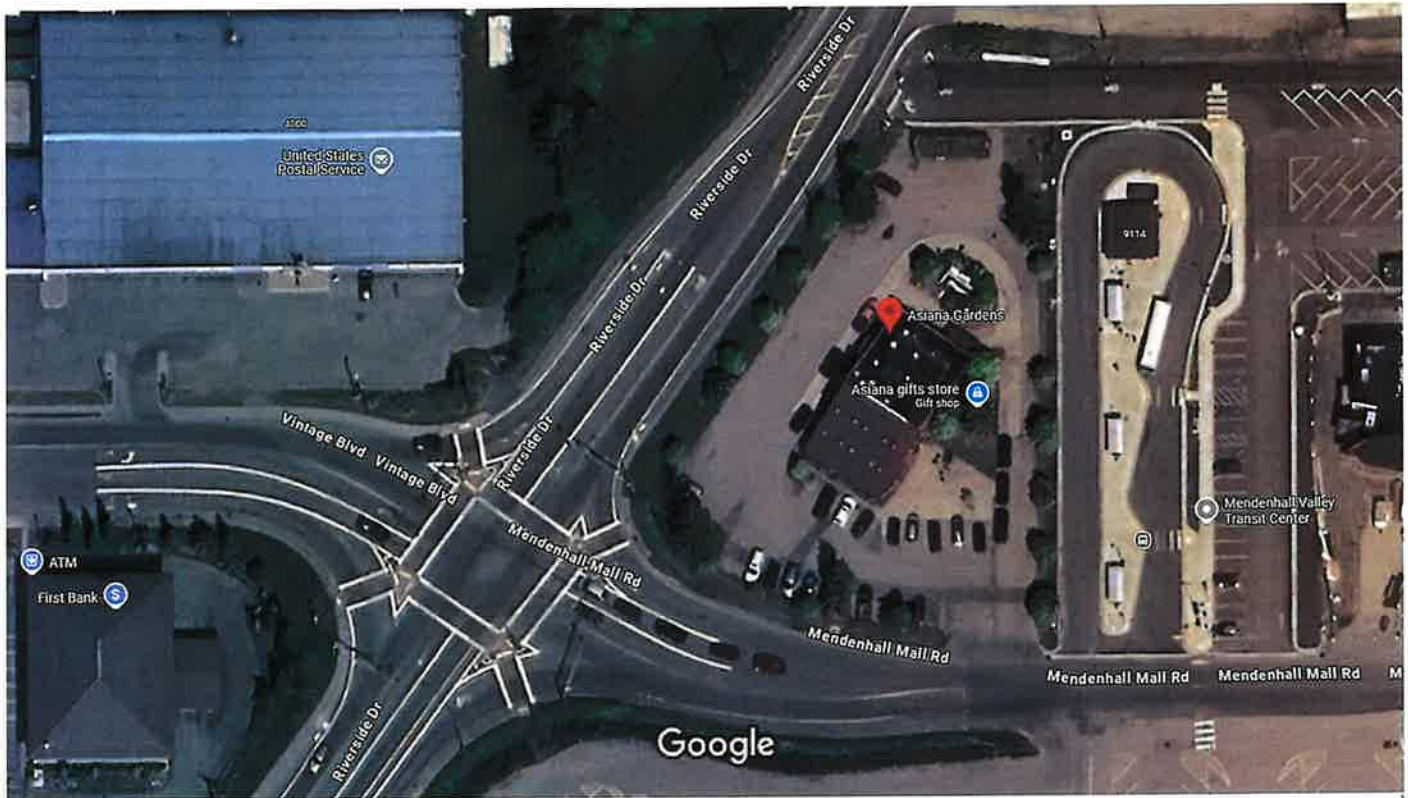
Asiana Garden
9116 Mendenhall Mall Road
Juneau, Alaska 99801
License No.: 4731

TOTAL: 4075 sq. ft
FLOOR 1: 4075 sq. ft
EXCLUDED AREAS: STORAGE: 52 sq. ft

AMCO Received 9/23/2025

Google Maps

Asiana Gardens



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MAY 01 2025

Dept. of Commerce
AMCO