



## 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:	2GIRO, Inc.	License #:	4831		
License Type:	Restaurant/Eating Place	Statutory Reference:			
Doing Business As:	Irashai Japanese Restaurant				
Premises Address:	419 Merhar Ave. Ste. B				
City:	Fairbanks	State:	AK	ZIP:	99701
Local Governing Body/Bodies:	Fairbanks North Star Borough				

**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 ALCOHOL & MARIJUANA CONTROL OFFICE  
ANCHORAGE, ALASKA



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:	JNJ JJ, LLC				
Doing Business As:	Irashai Japanese Restaurant				
Premises Address:	419 Merhar Ave, Ste B				
City:	Fairbanks	State:	AK	ZIP:	99701
Community Council, (if applicable):					

Mailing Address:	419 Merhar Ave. Ste. B				
City:	Fairbanks	State:	AK	ZIP:	99701
Email:	486486hagi@gmail.com	Phone:	704-451-9742		

Designated Licensee:	Jae Kim			
Contact Phone:	704-451-9742	Business Phone:	704-451-9742	
Contact Email:	486486hagi@gmail.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

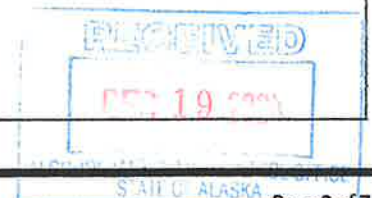
The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

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).

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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.)

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## Alaska Alcoholic Beverage Control Board

**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:					
Address:					
City:		State:		ZIP:	
Email:		Phone:			

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:	Jae Kim				
Title(s):	Member	Phone:	704-451-9742	% Owned:	50
Address:	121 Chief Evan Dr.				
City:	Fairbanks	State:	AK	ZIP:	99709
Email:	486486hagi@gmail.com	Phone:	704-451-9742		





## Alaska Alcoholic Beverage Control Board

**Form AB-01: Transfer License Application**

Entity Official:	Jimmy Lee				
Title(s):	Member	Phone:	704-451-9742	% Owned:	50
Address:	121 Chief Evan Dr.				
City:	Fairbanks	State:	AK	ZIP:	99709
Email:	486486hagi@gmail.com	Phone:	704-451-9742		

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 #:	10277667	AK Formed Date:	7/14/24	Home State:	AK
Registered Agent:	Han Choe	Agent's Phone:	907-344-0025		
Agent's Mailing Address:	929 E 81st Ave. Ste. 108				
City:	Anchorage	State:	AK	ZIP:	99518
Email:	hchoe6343@gci.net	Phone:	907-344-0025		

Residency of Agent:

Yes No

Does your registered agent satisfy the requirement of AS 04.11.430?

☒ ☐



Alaska Alcoholic Beverage Control Board

**Form AB-01: Transfer License Application**

**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:

The Law Offices of Ernouf & Coffey, P.C. is assisting with this application process.





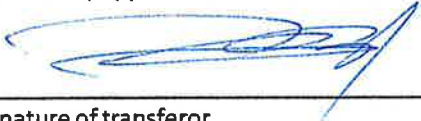
Alaska Alcoholic Beverage Control Board

**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.

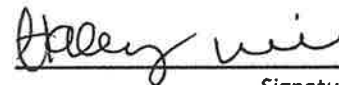
I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve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

  
\_\_\_\_\_  
Signature of transferor

Alex June

Printed name of transferor

Subscribed and sworn to before me this 18 day of November, 2024.

  
\_\_\_\_\_  
Signature of Notary Public

Signature of Notary Public

Notary Public in and for the State of Alaska.

My commission expires Jan 10, 2028

  
\_\_\_\_\_  
Signature of transferor

Signature of transferor

JAGHAK KIM

Printed name of transferor

Subscribed and sworn to before me this 18 day of November, 2024.

  
\_\_\_\_\_  
Signature of Notary Public

Signature of Notary Public

Notary Public in and for the State of Alaska.

My commission expires: Jan 10, 2028





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

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.

KH  
JL

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

KH  
JL

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.

KH  
JL

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.

KH  
JL

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

KH  
JL

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.

KH  
JL

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.

KH  
JL

Signature of transferee

Printed name

Jimmy Lee, JAC HAK KIM

Signature of Notary Public

Briana Ashton Notary Public in and for the State of Alaska

My commission expires: 07/02/2028



"Official Seal"  
Notary Public  
Briana Ashton  
State of Alaska  
Commission #240702016 Expires: 07/02/2028

Subscribed and sworn to before me this 14 day of December, 2024







## Alaska Alcoholic Beverage Control Board

**Form AB-02: Premises Diagram****Why is this form needed?**

A detailed diagram of the proposed licensed premises is required for all alcohol license applications, per AS 04.11.260, 3 AAC 305.630 and 3 AAC 305.660. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing.

**This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete. You may attach blueprints or other detailed drawings that meet the requirements of this form.**

**The diagram MUST include:**

- You must use a **solid, contiguous red line** to outline the outer perimeter of your premises with no breaks or separations.
  - The red outline is required to follow a physical barrier (wall, fence and even across doorways).
  - There should be no red lines within the perimeter
- Each area should be clearly labeled in any color other than red where alcohol is:
  - Stored
  - Served/Sold
  - Manufactured
  - Consumed
- All diagrams must include:
  - Dimensions (AMCO does not accept diagrams drawn to scale)
  - Cross streets
  - Points of reference, such as a compass rose indicating True North
  - All entrances, exits, walls, bars, and fixtures
- If your premises include 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.
- 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.
- If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.
- **Any license 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 1 – Establishment Information**

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	JNJ JJ, LLC	License Number:	4831		
License Type:	Restaurant/Eating Place				
Doing Business As:	Irashai Japanese Restaurant				
Premises Address:	419 Merhar Ave., Ste. B				
City:	Fairbanks	State:	AK	ZIP:	99701

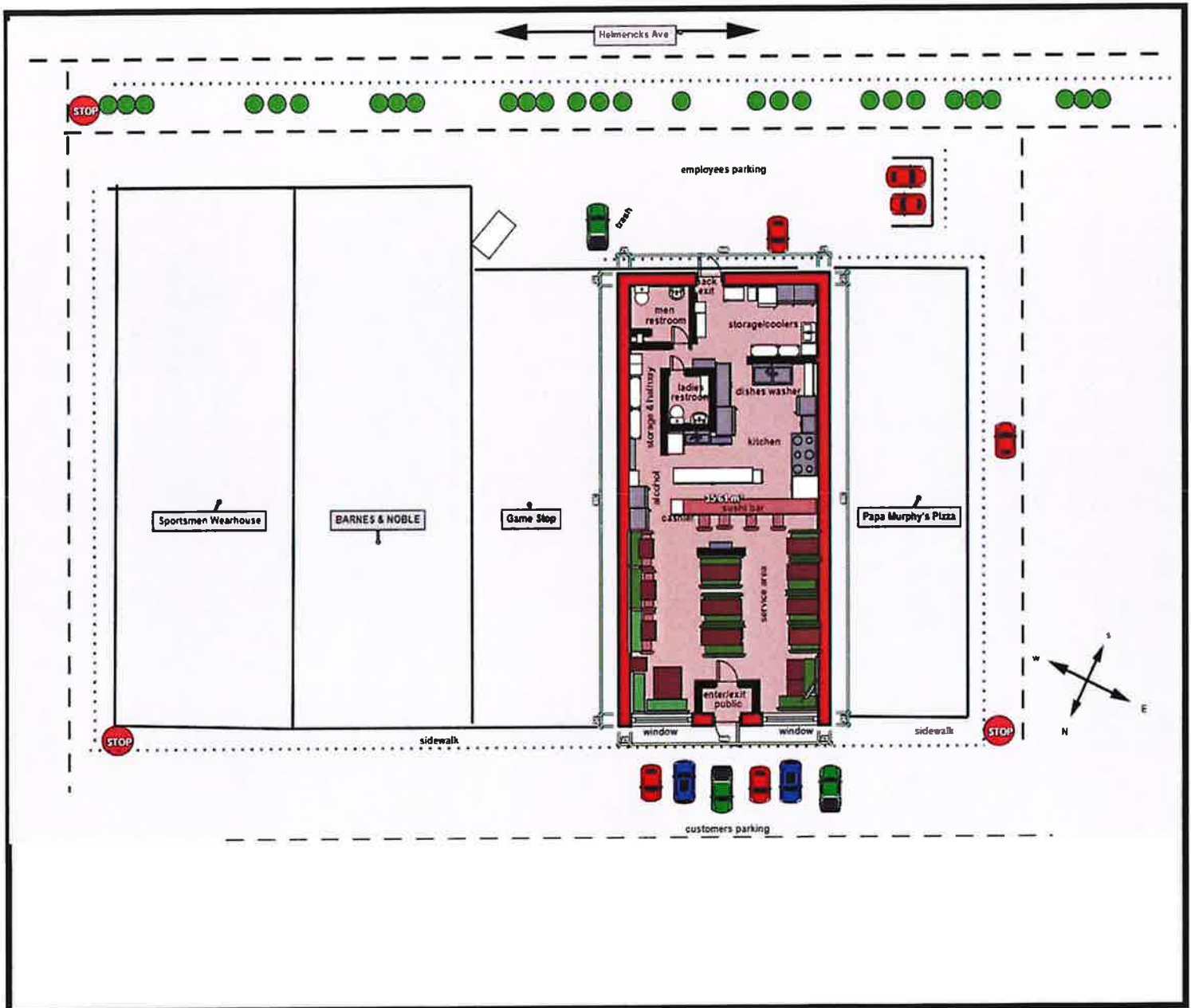




## Alaska Alcoholic Beverage Control Board Form AB-02: Premises Diagram

### Section 2 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. See above for detailed instructions.





# Irashai

SUSHI RESTAURANT

(907) 374-5044

[www.irashaifairbanks.com](http://www.irashaifairbanks.com)

Mon - Sat 11:00am - 9PM  
Sun, Closed  
Sun 12PM - 9PM

415 Meridian Ave. Fairbanks, AK 99701



## Sushi Combo

- A California Roll & Ego Night 28
- B California Roll & Ego Night 38
- C Spicy Tuna Roll & Ego Night 38
- D Spicy Tuna Roll & Ego Night 42
- E Tempura Shrimp Roll & Ego Night 38
- F Tempura Shrimp Roll & Ego Night 42
- G Dragon Roll & Ego Night 38
- H Dragon Roll & Ego Night 42



## Sashimi Combo

- Small 12oz sashimi, 12oz miso soup 19
- Medium 18oz sashimi, 12oz miso soup 29
- Large 24oz sashimi, 12oz miso soup 39



Sashimi Combo Small



Sashimi Combo Large

## Boat Combination

- A Boat 78  
Lunch: 12oz sashimi & 12oz miso soup  
Dinner: 18oz sashimi, 12oz miso soup
- B Boat 78  
Lunch: 12oz sashimi & 12oz miso soup  
Dinner: 18oz sashimi, 12oz miso soup
- Inland Special Chef's Choice 200



A Boat



B Boat

## Dessert

**Tempura Banana & Ice Cream** 11  
Fried banana with Tempura of vanilla ice cream, topped  
with orange cream, chocolate sauce, and orange slices.

**Tempura Ice Cream** 9  
Banana ice cream, topped with Tempura of  
chocolate sauce, topped with orange cream, topped  
with orange cream and orange.

**Vanilla Ice Cream** 5  
Banana ice cream, topped with orange cream,  
chocolate sauce, and orange.



Tempura Cheese Cake



Vanilla Ice Cream

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## Special Rol.



Full-Service Wedding Hall 137

1. The first step is to identify the problem or question that needs to be answered. This involves understanding the context and the specific requirements of the task.



McGraw-Hill



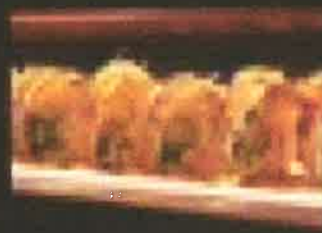
Page 10 of 10

1. *Staphylococcus aureus*



Expenses 11

**Downloaded from** [http://www.jstor.org/stable/2670980](#)



1. **Author:** [Name]  
 2. **Title:** [Title]  
 3. **Journal:** [Journal]  
 4. **Volume:** [Volume]  
 5. **Issue:** [Issue]  
 6. **Page:** [Page]



1. *Chlorophyll a* (Chl a) is the primary photosynthetic pigment in most plants and algae. It is a green pigment that absorbs light energy in the blue and red regions of the visible spectrum.



Chen, H. 2002. 100. *Journal of the American Water Resources Association* 38:100.

**THE**

**NEW**

**AND**

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**EDITION**

**OF**

**THE**

**AMERICAN**

**DICTIONARY**

**OF THE**

**ENGLISH LANGUAGE**

**EDITED BY**

**JOSEPH MONROE KOSKOFF**

**WITH THE ASSISTANCE OF**

**A COMMITTEE OF AMERICAN LINGUISTS**

**PUBLISHED BY**

**THE AMERICAN DICTIONARY COMPANY**

**NEW YORK**

**1963**



17

1. The first step is to identify the problem. This involves understanding the symptoms and the context in which they are occurring.



1. *Journal of the American Medical Association*, 1997; 277: 103-107.  
 2. *Journal of the American Medical Association*, 1997; 277: 108-112.  
 3. *Journal of the American Medical Association*, 1997; 277: 113-117.


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• **Lager Dragon Red** 2:

[illegible]

11

1. The first step is to identify the problem or question that needs to be answered. This involves understanding the context and the specific information required.





1000

**Is Chemical possible?**  
 The only way for a chemical to work is if it can be broken down into its constituent parts.

1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 26

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








Dragon Ball 198



Waterbury, Conn. 06702

Boston Roll shrimp, uncooked, cucumber	10
California Roll imitation crab, avocado	9
Tempura California Roll	11
Crayfish Tempura Roll salmon, imitation crab, fresh cucumber, onion	10
Philadelphia Roll salmon, pineapple, cucumber, cream cheese	4
Salmon Roll salmon, avocado	6
Salmon Taki Roll salmon, spicy, cucumber and tobiko	7
Spicy Salmon Roll spicy salmon, cucumber	6
Spicy Scallops Roll spicy scallops, cucumber, mango	7
Spicy Shrimp Roll spicy shrimp, cucumber, mango	10
Spicy Tuna Roll spicy tuna, cucumber	6
Tempura Tempura Roll shrimp, tempura, cucumber, avocado	11
Tuna Maki 1 cup tuna	8
Tuna Roll 1 cup, cucumber	6
Umagi Roll 1 pc. avocado	7
Yellowtail Roll	6
Spicy Yellowtail Roll spicy yellowtail, cucumber, mango	10



Garden Life Pool  
 Group                 



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**Super Vegetarian Pool** \$29  
for 1/2 hr. indoor pool, snacks, beverage  
based. Includes: experience with 1 on 1  
personalized attention, personal trainer

Vegetable Roll               

Arctostaphylos Field (cucumber)	0	California Hand	9
Cucumber Field (long cucumber)	7	East Hand (long cucumber)	14
Spiny Tuna Hand	12	Spiny Salmon Hand	13
Yellowtail Hand	16	Spiny Yellowtail Hand	18

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# Dinner Dishes



**Beef Teriyaki**

\$11

Our delicious teriyaki beef and white rice of egg with a side of green salad.



**Chicken Teriyaki**

\$11

Our delicious teriyaki chicken and white rice of egg with a side of green salad.



**Beef Teriyaki**

\$11



**Chicken Teriyaki**

\$11



**Beef Teriyaki**

\$11

Our delicious teriyaki beef and white rice of egg with a side of green salad.



**Chicken Teriyaki**

\$11

Our delicious teriyaki chicken and white rice of egg with a side of green salad.



**Beef Teriyaki**

\$11

Our delicious teriyaki beef and white rice of egg with a side of green salad.



**Chicken Teriyaki**

\$11

Our delicious teriyaki chicken and white rice of egg with a side of green salad.

**Beef**

\$11

Our delicious beef and white rice of egg with a side of green salad.

**Chicken**

\$11

Our delicious chicken and white rice of egg with a side of green salad.

**Chicken Hot Stone Teriyaki Bowl**

\$11

**Beef Hot Stone Teriyaki Bowl**

\$11

**Vegetable Fried Rice**

\$11

**Chicken Fried Rice**

\$11

**Beef Fried Rice**

\$11

**Shrimp Fried Rice**

\$11

**Chicken Fried Rice**

\$11

Our delicious chicken and white rice of egg with a side of green salad.

**Spicy Beef Teriyaki**

\$11

**Spicy Chicken Teriyaki**

\$11

**Spicy Beef**

\$11

Our delicious spicy beef and white rice of egg with a side of green salad.

**Beef Bowl (Spicy Teriyaki)**

\$11

Our delicious spicy beef and white rice of egg with a side of green salad.

**Spicy Bowl**

\$11

Our delicious spicy bowl and white rice of egg with a side of green salad.

**Shrimp Teriyaki Bowl**

\$11

Our delicious shrimp and white rice of egg with a side of green salad.

**Vegetable Bowl**

\$11

Our delicious vegetable bowl and white rice of egg with a side of green salad.

Our delicious beef and white rice of egg with a side of green salad.

Our delicious beef and white rice of egg with a side of green salad.

Our delicious beef and white rice of egg with a side of green salad.

## Baked Roll



**Baked Adobo** \$11

In: Chicken, Tempura Shrimp, Adobo Sauce  
 Out: Roll Adobo  
 Sauce: Spicy Mayo, Red Tabler



**Baked Teriyaki** \$10

In: Chicken, Tempura Shrimp, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy Sauce, Red Tabler, Mayo and Sesame



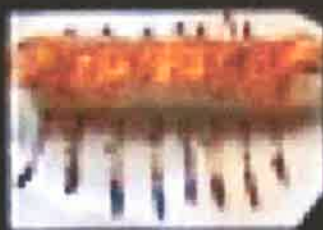
**Baked Roll** \$10

In: Chicken, Adobo, Sesame, Green Onion  
 Out: Roll Teriyaki  
 Sauce: Soy Sauce, Mayo, Sesame



**Baked Black Dragon** \$14

In: Chicken, Tempura Shrimp, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red



**Baked Salmon** \$10

In: Chicken, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red

**Baked Salmon** \$10

In: Chicken, Adobo, Sesame, Green Onion  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red

**Baked California** \$10

In: Chicken, Adobo, Sesame, Green Onion  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame

**Baked Rainbow** \$10

In: Chicken, Adobo, Tempura Shrimp, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red

**Spicy Baked Salmon** \$10

In: Chicken, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red

## Fire Roll



**Fire Roll** \$10

In: Chicken, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red



**Fire Dragon Roll** \$10

In: Chicken, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red



**Fire Roll** \$10

In: Chicken, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red



**Fire Roll** \$10

In: Chicken, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red

**Fire of Fire Roll** \$10

In: Chicken, Adobo  
 Out: Roll Teriyaki  
 Sauce: Soy, Mayo, Sesame and Red

Menu items are subject to change without notice. Prices are subject to change without notice.



## Noodle & Soup



Beef Yakisoba \$11



Chicken Yakisoba \$11



Shrimp Yakisoba \$11



Udon \$14

Vegetable Yakisoba	\$11	Carrot Yakisoba	\$6
Udon	\$14	Beef, Chicken, shrimp & vegetable	
Japanese Hot Pot (Shabu)		Ramen	\$11
Miyazaki Udon	\$11	Beef Ramen	\$11
Household Udon		Chicken Ramen	\$11
Tempura Udon	\$11	Ramen & California Roll	\$11
Udon & California Roll	\$11		

## Nigiri Sushi

Cooked Shrimp (2pc)	\$4	Scallop	\$4
Egg (California)	\$1	Smoked Tuna (2pc)	\$11
Flying Fish Egg (2pc)	\$1	Smoked Egg (2pc)	\$1
Fresh Water Eel (2pc)	\$1	Squid (2pc)	\$4
Salmon	\$4	Tuna (2pc)	\$11
Kani Crab	\$4	White Tuna	\$11
Blackened (2pc)	\$1	Surf & Turf (2pc)	\$11
Octopus (2pc)	\$1	Sea (2pc)	Market Price
Red Snapper (2pc)	\$1	Yellowtail (2pc)	\$11
Salmon (2pc)	\$1		

## Sashimi

Adzuki Tuna Sashimi	\$11	Salmon (2pc)	\$11
Cooked Shrimp (2pc)	\$11	Scallop	\$11
Fresh Water Eel (2pc)	\$11	Squid (2pc)	\$11
Blackened (2pc)	\$11	Tuna (2pc)	\$11
Octopus (2pc)	\$11	White Tuna	\$11
Red Snapper (2pc)	\$11	Yellowtail (2pc)	\$11



Adzuki Tuna Sashimi

Reservations are recommended. Please call ahead for reservations. We are a cash only establishment. We are a cash only establishment. We are a cash only establishment.

# DINNER MENU

*Featured all day*

## Bento Box



**Bento Box A \$12**  
Chicken teriyaki,  
spring rolled, salad,  
rice, miso soup, tempura  
for guests, 1 additional roll



**Bento Box B \$11**  
Chicken teriyaki,  
spring rolled, salad,  
rice, miso soup, tempura  
for guests, 1 additional roll



**Bento Box C \$14**  
Chicken teriyaki,  
spring rolled, salad,  
rice, miso soup, tempura  
for guests, 1 additional roll



**Bento Box D \$13**  
Chicken teriyaki,  
spring rolled, salad,  
rice, miso soup, tempura  
for guests, 1 additional roll

## Dinner Combination *Featured with chicken rice & spring roll salad*



**A. Chicken & Beef Teriyaki \$12**



**B. Chicken Teriyaki \$11**  
for extra price, for egg roll



**C. Chicken Teriyaki & Tempura \$13**  
for spring roll, for guests,  
for vegetable



**D. Beef Teriyaki & Tempura \$14**  
for spring roll, for guests,  
for vegetable

## Tempuro *Featured with chicken rice & spring roll salad*



Combination Basket A

Combination Basket A ..... 20  
for spring, for rice, for salad, for chicken, for tempura, for vegetable, for guests, for extra price

Combination Basket B ..... 22  
for spring, for rice, for salad, for egg roll, for chicken, for tempura, for vegetable, for guests, for extra price

Spring Basket ..... 18  
for spring tempura, rice

Spring & Special Basket ..... 18  
for spring, for rice, for salad, for extra price

Special Tempura Basket ..... 16  
1 set temp, 1 spring temp, 1 rice temp, 1 salad temp, for guests, for extra price

Vegetable Basket ..... 18  
chicken, salad, tempura, mushroom, salad, pepper, rice



Combination Basket B

Combination Basket C: 1 set temp, 1 spring temp, 1 rice temp, 1 salad temp, for guests, for extra price



# Appetizer



Chicken Satay \$10



Beef Tempura \$11



Crab Ravioli \$12



Egg Roll \$10



Chicken Rangoon \$10



Beef Spring \$11



Japanese Puffs \$10



Vegetable Egg Roll \$10



Vegetable Spring \$10



Chicken Cakes \$11

Japanese Puffs \$10

Japanese puffs, spring rolls, tempura, chicken, beef, vegetable, etc.

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

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Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

Crab Ravioli \$12

Beef Tempura \$11

Chicken Rangoon \$10

Vegetable Spring \$10

Beef Spring \$11

Japanese Puffs \$10

# Solo



Chicken Salad \$10



Beef Salad \$11



Crab Salad \$12



Egg Salad \$10

Chicken Salad \$10

Beef Salad \$11

Crab Salad \$12

Egg Salad \$10

Chicken Salad \$10

Beef Salad \$11

Crab Salad \$12

Egg Salad \$10

Chicken Salad \$10

Beef Salad \$11

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Chicken Salad \$10

Beef Salad \$11

Crab Salad \$12

Egg Salad \$10

Chicken Salad \$10

Beef Salad \$11

Crab Salad \$12

Egg Salad \$10

Chicken Salad \$10

Beef Salad \$11

Crab Salad \$12

Egg Salad \$10

Our menu is constantly changing, so please check our menu board for the latest information. We reserve the right to change prices without notice.

© 2010 [Company Name]. All rights reserved. [Address]



## 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:	JNJ JJ, LLC	License #:	4831
License Type:	Restaurant Eating Place	Doing Business As:	Irashai Japanese R
Licensee Mailing Address:	419 Merhar Ave., Ste. B, Fairbanks, AK 99701		
Full Premises Address:	419 Merhar Ave., Ste. B		
City:	Fairbanks	State:	AK
		ZIP:	99701
Local Governing Body:	Fairbanks North Star Borough	Email:	486486hagi@gmail.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.
-------------------------	--

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).

Minor customers will only be permitted in the dining area, and restrooms. We don't employ minor employees.







## 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.

**Storage:** All alcohol will be locked in secure storage. This will only be accessible by the restaurant owners, general manager and bar tender. Each of these individuals will be at least 21 years old and will hold on their persons a current TAP or eTIP card verifying that they have been trained to control the distribution and service of alcoholic beverages in Alaska.

**Access/Service:** There will be no alcohol sales or delivery outside the building walls. Dining guests must walk in and out the same door, which controls the transfer of alcohol. An owner or manager is always on site and monitors the consumption of alcohol.

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:

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

Initials

**\*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	12PM - 9PM	
Monday	11AM - 9PM	
Tuesday	CLOSED	
Wednesday	11AM - 9PM	
Thursday	11AM - 9PM	
Friday	11AM - 9PM	
Saturday	11AM - 9PM	





## 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

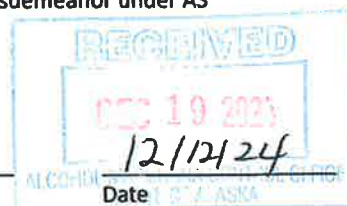
I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and while selling or serving alcoholic beverages, will carry or have available to show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

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 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.

JAG H AK RIM  
Jimmy Lee  
Printed name of licensee

Signature of licensee





Document reference ID : 5581

# Licensing Application Summary

## Transfer of Ownership

License ID:	4831
Application ID:	5581
Applicant Name:	Jnj Jj, Llc
License Type applied for:	Restaurant Eating Place License (REPL) (AS 04.09.210)
Application Status:	In Review
Application Submitted On:	05/13/2025 11:26 AM AKDT

## Entity Information

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Business Structure:	Limited liability company
FEIN/SSN Number:	<div></div>
Member Managed or Manager Managed:	Member Managed
Alaska Entity Number (CBPL):	10277667
Alaska Entity Formed Date:	07/14/2024
Home State:	AK

## Entity Contact Information

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Entity Address:	419 Merhar Ave, STE B, Fairbanks, AK, 99701, USA
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## Initial Application Information

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**Authority Type:** I am authorized user by the designated licensee with binding authority

**Legal First Name:** Jae

**Legal Last Name:** Kim

**Email Address:** 486486hagi@gmail.com

**Phone Number:** 704-451-9742

## Additional Authorized Users

Legal Name	Relation with Applicant
Law Office of Ernouf & Coffey	Legal Counsel

## Registered Agent Information

<b>Name</b>	Han Choe
<b>Agent's Phone Number</b>	907-344-0025
<b>Agent's Email</b>	hchoe6343@gci.net
<b>Address</b>	929 E 81st Ave, STE 108, Anchorage, AK, 99518-3155, USA
<b>The registered agent is either an individual resident of the state or a domestic corporation authorized to transact business in the state and whose business office is the same as the registered office?</b>	Yes

## Ownership / Principal Party Details

Principal Parent Entity	Principal Party	Role	%Ownership
Jnj Jj, Llc	Jae Kim	Member	50
Jnj Jj, Llc	Jimmy Lee	Member	50

## Premises Address



<b>Address:</b>	419 Merhar Ave, Ste B, Fairbanks, AK, 99701, USA
<b>Does the proposed site include a valid street address?</b>	Yes

## Basic Business information

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<b>Business/Trade Name:</b>	Irashai Japanese Restaurant
<b>What is your primary business at this location?</b>	Restaurant

## Premises Contact Details

---

<b>Contact Person Name</b>	Jae Kim
<b>Business Phone Number</b>	704-451-9742
<b>Email Address</b>	486486hagi@gmail.com

## Local Government and Community Council Details

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<b>City/Municipality</b>	Fairbanks (City of)
<b>Borough</b>	Fairbanks North Star Borough

## Property Ownership

---

<b>Do you, the applicant, own the land, building, and/or warehouse at this proposed licensed location?</b>	No
<b>Property Utilization Status</b>	An Existing Facility
<b>Are you operating under?</b>	Lease Sublease
<b>Add Copy of Lease\Sublease document</b>	<a href="#">Transfer App. 5581 POPPP.pdf</a>

## Premises Diagram

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**Will the license or permit embrace the entire premises address?** Yes

## **Premises Diagram**

- [Complete Premises Diagram App. 5581.pdf](#)

## **Restaurant Detail**

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**Dining after standard closing hours: AS 04.16.010(c)** Yes

**Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)** Yes

**Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)** Yes

**Employment for any persons under 21 years of age: AS 04.16.049(c)** No

**List where within the premises minors are anticipated to have access in the course of either dining or employment. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)**

From paper transfer app: Minor customers will only be permitted in the dining area, and restrooms. We don't employ minor employees.

**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.**

From paper transfer app: Storage: All alcohol will be locked in secure storage. This will only be accessible by the restaurant owners, general manager and bar tender. Each of these individuals will be at least 21 years old and will hold on their persons a current TAP or eTIP card verifying that they have been trained to control the distribution and service of alcoholic beverages in Alaska.

Access/Service: There will be no alcohol sales or delivery outside the building walls. Dining guests must walk in and out the same door, which controls the transfer of alcohol. An owner or manager is always on site and monitors the consumption of alcohol.

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

## **Food Service Permit**

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**Is your license located in Municipality of Anchorage?** No

**Do you have Approved food service permit for this premises?** Yes

Copy of the current food service permit for this premises OR the plan review approval.

[Food establishment permit 24 + 25.pdf](#)

## Entertainment & Service

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**Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises?** Yes

**Describe the entertainment offered or available and the hours in which the entertainment may occur:**

Unknown. Paper application does not ask this question.

**Food and beverage service offered or anticipated is:** Table Service

## Restaurant Declaration

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**Please upload the finalized or expected Food and Alcohol Menu.** [RE&Menu.pdf](#)

There are tables or counters at my establishment for consuming food in a dining area on the premises. I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.

This menu includes entrées that are regularly sold and prepared by the licensee at the licensed premises.

I certify that the license for which I am requesting designation is either a Beverage Dispensary, Beverage Dispensary Tourism, Club, Sporting Activity or Event License, Outdoor Recreation Lodge, Golf Course, Destination Resort, OR Restaurant or Eating Place, Seasonal REPL Tourism License.

## Hours Of Operation

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<b>Sunday</b>	12:00 PM - 09:00 PM
<b>Monday</b>	11:00 AM - 09:00 PM
<b>Tuesday</b>	Close



<b>Wednesday</b>	11:00 AM - 09:00 PM
<b>Thursday</b>	11:00 AM - 09:00 PM
<b>Friday</b>	11:00 AM - 09:00 PM
<b>Saturday</b>	11:00 AM - 09:00 PM

## Financial Interest

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I hereby certify that no person other than a proposed licensee listed on the liquor license application has a direct or indirect financial interest, as defined in AS 04.11.450(f) in the business for which a liquor license is being applied for.

I hereby certify that any ownership change shall be reported to the board as required under AS 04.11.040, AS 04.11.045, AS 04.11.050, and AS 04.11.055.

## Public Notice Posting Attestation and Publishers Affidavit

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<b>Have you posted your application at both required locations for ten consecutive days?</b>	Yes
<b>What was the other conspicuous location of your post? (Please include the full address)</b>	From paper app: Fred Meyer 930 Old Steese Hwy. Fbks.
<b>What was the first day you posted your application?</b>	01/20/2024

I attest that I have met the public posting notice requirement set forth under AS 04.11.310 by posting a copy of my application for the 10-day period at the location of the proposed licensed premises and at another conspicuous location in the area of the proposed premises as listed in this application.

I hereby attest 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 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.

## Attestations

---

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

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.

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.

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 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 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.

I certify that all proposed licensees have been listed with Division of Corporation, Business, and Professional Licensing.

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.

I certify I have provided a menu of a variety of types of food appropriate for meals that are prepared on the licensed premises.

I certify that non-employees under 21 years of age will not enter and remain on the licensed premises except for the purposes of dining only.

I certify that the sale and service of food and alcoholic beverages and any other business on the licensed premises is under the sole control of the licensee.

I certify the licensed premises is a bona fide restaurant as defined in AS 04.21.080(b).

I certify there is supervision on the licensed premises adequate to reasonably ensure that a person under 21 years of age will not gain access to alcoholic beverages.

## Signature

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Electronic Signature not collected; application submitted based on paper form.

# Payment Info

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Payment Type : Check

Check Number: 100994073

Payment Date: 05/13/2025 11:26 AM AKDT

## Documents

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#	File Name	Type	Added On
1	<a href="#">Transfer App. 5581 POPPP.pdf</a>	License Lease\Sublease document	05/13/2025 11:07 AM AKDT
2	<a href="#">Complete Premises Diagram App. 5581.pdf</a>	License Location Diagram Document	05/13/2025 11:10 AM AKDT
3	<a href="#">Food establishment permit 24 + 25.pdf</a>	LicenseRestaurantDetailFoodServicePermitDocument	05/13/2025 11:16 AM AKDT
4	<a href="#">RE&amp;Menu.pdf</a>	LicenseRestaurantDeclarationFoodAlcoMenuDocument	05/13/2025 11:18 AM AKDT
5	<a href="#">AB-01.pdf</a>	Signed Creditors Affidavit	05/13/2025 11:21 AM AKDT
6	<a href="#">AB-07 + Publishers Affidavit.pdf</a>	Publishers Affidavit	05/13/2025 11:24 AM AKDT
7	<a href="#">AB-01.pdf</a>	License Paper Form Application Document	05/13/2025 11:24 AM AKDT
8	<a href="#">AB-01.pdf</a>	Transferee and Transferor Certifications Form	05/13/2025 11:24 AM AKDT