CITY OF ROCHESTER HILLS

LIQUOR LICENSE APPLICATION

The Rochester Hills City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. Failure to provide all required information or attachments could result in a delay or denial of a liquor license.

City Council reserves the right to exercise reasonable discretion to determine who, if anyone, shall be entitled to the issuance of a license. As a general matter of policy, applicants for a license will need to demonstrate an identifiable benefit to the City and its inhabitants resulting from the granting of the license.

Type of license applying for (check all those that apply):

- [x] New Class C License
- [ ] Class C License (transfer)
- [ ] Microbrewery/Distiller
- [ ] Resort (transfer)
- [ ] Tavern (transfer)
- [ ] Other: _____

GENERAL INFORMATION:

Applicant's Name: Jun Hyup Yoon (Junhyup Yoon) Date: 8/11/2026

Business Name: NAON L.L.C, operating as Ginza Ramen

Address: 6866 N. Rochester Road, Rochester Hills, MI 48306

Phone: 734-277-7295 Email: jjoon0718@gmail.com

Are you the sole owner and proprietor? ☐ Yes ☑ No

Is the business to be operated as a ☐ partnership, ☐ company, ☐ corporation, or ☑ limited liability company?

Length of time business has been in operation: Since January 19, 2022

List any other businesses you are affiliated with in and outside of the City of Rochester Hills:

Ginza Ramen - Clinton Township, operated by NAONY LLC, 43289 Garfield Rd., Clinton Township, MI 48038

Jun Hyup Yoon and Mina Yoon, each a 50% member/owner of the business; operating since approximately March 2025.

SUBJECT PROPERTY:

Location of Proposed License: 6866 N. Rochester Rd., Rochester Hills, MI 48306

Does applicant presently own the premises? ☐ Yes ☑ No
If no, name of owner of premises: Curtis Properties Group, LLC

Legal description of property: See attached Lease Agreement, Exhibit "B" - Legal Description. Parcel No. 70-15-03-477-035.

APPLICANT INFORMATION:

Applicant's Name: Jun Hyup Yoon Phone No.: 7342777295

Address: 51914 Colonial Dr., City: Shelby Township ST: MI

Age: 41 Citizenship: United States Date of Birth: 07/18/1984

Birthplace: (City/ST): Seoul, South Korea

If naturalized, year and place: Detroit, 2024

If the applicant is a partnership, company, corporation or limited liability company, give the names, addresses and dates of birth of all persons who will have any financial investment in the licensed business or who will share in the profits of the licensed business:

If a partnership, please complete the following:

Partner's Name: Mina Yoon Phone No.: 7343557026

Address: 51914 Colonial Dr., City: Shelby Township ST: MI

Age: 40 Citizenship: United States Date of Birth: 11/10/1985

Birthplace: (City/ST): Hunchun city, China

If naturalized, year and place: Detroit, 2024

Manager's Name: Mina Yoon Phone No.: 7343557026

✓ ☑ Menu (food and drink). Provide the percentage of gross revenue from the sale of food.

✓ ☑ Authorization to Obtain Information & Release for Purposes of Licensure (form included in application packet)

Has the applicant ever applied for a liquor license previously? ☐Yes ☑No

Has this applicant ever been denied a liquor license? ☐Yes ☑No

Have there been any recent liquor licenses at this location? ☐Yes ☑ No

Was a liquor license ever suspended or revoked? ☐Yes ☑No If yes, explain the circumstances:

Describe the proposed character/type/theme of establishment: See Addendum to City of Rochester Hills Liquor License Application

What proposed or actual commitments are being made by the applicant to establish permanency in the community?

See Addendum to City of Rochester Hills Liquor License Application

What other factors should the Rochester Hills City Council consider?

See Addendum to City of Rochester Hills Liquor License Application

SIGNATURES:

By signing this application, the property owner is granting approval for the applicant to seek a liquor license at this location. By signing this application, the applicant and contact person are indicating that all information contained in this application, all accompanying plans and all attachments are complete and accurate to the best of his or her knowledge. **This application is not valid unless signed by the property owner.** A review fee is required at the time of application in accordance with the fee schedule as adopted by the City Council.

Signature(s) of Property Owner: _____ 08-06-2024
(Name) Anthony Curtis (Date)

Signature of Applicant: _____ 8-11-2026
(Name) Jun Hyup Yoon (Date)

Signature of Contact Person: _____ 8-11-2026
(Name) Jun Hyup Yoon (Date)

APPLICATION FEE:

$1,000.00 made payable to the *City of Rochester Hills*

NOTE:

Applicant must meet with the Liquor License Technical Review Committee prior to appearing before City Council.

In addition to completing the Liquor License application, any new establishment serving alcoholic beverages will also need to complete the Planning Department's Development Application to apply for a Conditional Land Use (as indicated in Section 138-4.300 of the City's Zoning Ordinance).

ADDENDUM TO CITY LIQUOR LICENSE APPLICATION

NAON L.L.C. d/b/a Ginza Ramen

Food and Drink Menu / Food-Revenue Percentage

See attached current food and nonalcoholic beverage menu. The proposed alcoholic-beverage program will be limited and meal-oriented, initially emphasizing beer, sake, soju, and other cuisine-compatible products authorized by the license. Because the Rochester Hills location has not yet sold alcohol, the revenue percentage is a projection rather than an actual historical percentage. The applicant projects food and nonalcoholic beverages at approximately 90% or more of gross revenue and alcoholic beverages at approximately 10% or less. The POS and accounting systems will track categories separately.

Permanency in the Community

NAON L.L.C. has operated Ginza Ramen at the subject location since January 19, 2022. Permanency is supported by the lease and amendment, continued investment in restaurant equipment and the tenant space, existing employment, inspection and licensing history, tax and payroll records, and the owners' commitment to remain in the center. Jun Hyup Yoon and Mina Yoon each own 50% of NAON L.L.C. and also each own 50% of NAONY LLC, the operator of the affiliated Clinton Township Ginza Ramen.

Character / Type / Theme

Ginza Ramen is a locally owned Japanese-fusion restaurant focused on ramen, katsu, donburi, udon, soba, appetizers, desserts, and related foods. Alcohol will complement meals and will not become the establishment's principal attraction. No nightclub, dance floor, outdoor alcohol area, or entertainment program is proposed.

Proposed Alcoholic Beverage Menu

- Beer: a limited selection of domestic, imported, and Japanese-style beers.
- Sake: selected serving sizes and styles suited to the food menu.
- Soju: selected products served in lawful portions and monitored under the same responsible-service rules.
- Other products: only if authorized by the issued license and approved by management as consistent with the food-primary concept.
- No separate cocktail-focused bar program is proposed. Final brands, sizes, and prices will be established after approval and distributor availability.

Additional Factors

The request involves no construction, façade work, outdoor service, increase in maximum occupancy, or change to the existing shopping-center site. Approval will enhance the competitiveness of an established restaurant, support continued employment and investment, and add a controlled amenity without introducing a high-impact entertainment use.

PARK LEGAL SOLUTIONS, PLC
2500 PACKARD ST. SUITE 205, ANN ARBOR, MI 48104
TEL: 734-677-4200 • FAX: 866-861-9540
HTTP://WWW.PARKLEGALSOLUTIONS.COM • EMAIL: PARKLEGALSOLUTIONS@GMAIL.COM

August 11, 2026

Via Hand Delivery

City of Rochester Hills
Office of the City Clerk
Liquor License Technical Review Committee
1000 Rochester Hills Drive
Rochester Hills, Michigan 48309

Re: NAON L.L.C. d/b/a Ginza Ramen
6866 N. Rochester Road, Rochester Hills, MI 48306
Application for New Class C Liquor License

Dear City Clerk and Liquor License Technical Review Committee Members:

Our office submits the enclosed City Liquor License Application and supporting materials on behalf of NAON L.L.C., doing business as Ginza Ramen. The applicant seeks the City's favorable recommendation for a new Class C license authorizing controlled on-premises alcoholic beverage service ancillary to the existing restaurant.

Jun Hyup Yoon and Mina Yoon are the equal members of NAON L.L.C., each holding a 50% ownership interest. They also each hold a 50% ownership interest in NAONY LLC, which operates an affiliated Ginza Ramen restaurant in Clinton Township. Older business and tax records may identify Mina Yoon by her former name, Meina Jin; those records refer to the same individual.

The Rochester Hills Ginza Ramen has operated since January 19, 2022. The owners' operation of two Ginza Ramen businesses demonstrates experience with restaurant management, staffing, purchasing, food safety, cash controls, customer service, lease compliance, accounting, and multi-location oversight. The business is locally owned and is not presented as a third-party franchise.

Food will remain the primary source of sales. The applicant projects that food and nonalcoholic beverages will account for approximately 90% or more of gross revenue and alcoholic beverages approximately 10% or less. The point-of-sale and accounting systems will separately track these categories. Proposed alcoholic beverage offerings will emphasize beer, sake, soju, and other cuisine-compatible products authorized by the license. No nightclub, dance floor, outdoor alcohol area, entertainment program, or separate cocktail-focused bar operation is proposed.

The applicant will maintain written identification-checking, refusal-of-service, incident-reporting, inventory-control, point-of-sale, and management-supervision procedures. Alcohol

will be served only by trained, legally eligible employees, and management will refuse service to minors and visibly intoxicated persons and cooperate with City, law-enforcement, fire, health, and MLCC review.

The supporting record addresses the City's liquor-license rating considerations as follows:

Rating consideration	**Supporting evidence in licensing packet**
Good standing and compliance	Entity records, tax licenses, Certificate of Occupancy, food-service records, inspection materials, background releases, and compliance policies.
Established business and investment	Continuous Rochester Hills operation since 2022, operative lease and amendment, tenant-space and operating investment, payroll, sales, and current business records.
Economic contribution and permanency	Continued employment, taxable sales, local purchasing, shopping-center occupancy, long-term tenancy, and operation of an affiliated second Ginza Ramen.
Character and uniqueness	Locally owned Japanese-fusion restaurant focused on ramen, katsu, donburi, and meal-compatible beverage service; not a stand-alone bar or nightclub.
Neighborhood compatibility	No physical expansion, exterior work, outdoor alcohol service, entertainment, seating increase, or increase in the approved occupancy of 47.
Financial capacity	Business and individual tax returns, profit-and-loss statements, K-1 and W-2 records, balance-sheet information, bank statements, and other liquidity evidence supplied through the confidential review channel.
Experience and responsibility	Two jointly owned Ginza Ramen operations, documented restaurant-management experience, written responsible-service controls, and management supervision.
Background and enforcement	The completed application reports no prior liquor-license denial, suspension, or revocation; releases and background materials are provided for independent City review.

The applicant does not assign itself a score on the City Liquor License Rating Form and respectfully leaves the evaluation and scoring to the City. Sensitive identity, background, tax, bank, brokerage, retirement, and personal financial records are separately indexed for confidential technical review and should not be placed in the public Planning Commission packet.

We respectfully request completion of the City's technical review and a favorable recommendation for the requested Class C license, subject to conditional use approval and all applicable City and MLCC requirements.

If you have any questions or concerns or require additional documents, please let us know. You can reach us at either of the phone numbers listed here or, preferably, by email at jackpark1230@gmail.com.

Respectfully submitted,

/s/ *Jack Park*

Jack Park, Esq.
Counsel for NAON L.L.C. d/b/a Ginza Ramen
Park Legal Solutions, PLC
2500 Packard St., Suite 205
Ann Arbor, MI 48104
Tel: 734.677.4200
Fax: 866.861.9540
Jackpark1230@gmail.com

DOCUMENT INDEX

City Liquor License Application / Technical Review Packet

Submitted to: City of Rochester Hills Office of the City Clerk and Liquor License Technical Review Committee

I. General Licensing and Operating Materials

1. Attorney Cover Letter and Liquor License Application Document Index.
2. Completed City Liquor License Application and Addendum to City Liquor License Application, including the proposed beverage program.
3. Authorization to Obtain Information & Release for Purpose of Licensure
4. Comprehensive Ginza Ramen Business Plan.
5. Detailed existing-condition floor plan showing seating, rooms, doors, dimensions, north arrow, approximately 1,887 square feet, and maximum occupancy of 47.
6. Existing shopping-center site plan and detailed City-submission location/radius maps identifying Papa Joe's Shopping Center and nearby businesses/licensed premises.
7. Certificate of Occupancy.

8. Food inspection report and available food-establishment documentation.

9. Current food menu.

10. Interior and exterior photographs of Ginza Ramen.

11. Lease, amendments, and exhibits establishing NAON L.L.C.'s tenancy.

12. Executed Property Owner Consent and Landlord Support Letter.

13. No-Construction / Existing-Site-Plan Applicability Statement.

II. Entity, Ownership, and Authority Materials

14. Copies of the Applicant's Certificate of Naturalization and Passport

15. Copies of the Applicant's Spouse's Certificate of Naturalization, Passport, Driver's License, and Petition for Name Change

16. NAON L.L.C. organizational records, including Articles of Organization, annual/good-standing records, EIN confirmation, and sales-tax license.

17. NAON L.L.C. 50/50 Ownership Certification identifying Jun Hyup Yoon and Mina Yoon as equal members.

18. NAON L.L.C. unanimous member resolution authorizing the liquor-license and conditional use applications.

19. NAONY LLC organizational records and 50/50 affiliate ownership statement supporting the disclosed Clinton Township operating experience.

20. Trade-name and affiliated-business statement reconciling the two Ginza Ramen operations and Mina Yoon's former name, Meina Jin.

III. Confidential Financial Responsibility Materials

21. NAON L.L.C. tax returns, profit-and-loss statements, K-1 schedules, W-2 records, business bank statements, and related financial evidence.

22. NAONY LLC profit-and-loss statement, balance sheet, tax-license records, and supporting operating records.

23. Individual tax returns, bank/brokerage/retirement statements, asset evidence, and other personal financial information requested for financial-capacity review.

NAON L.L.C.

GINZA RAMEN

Conditional Use Business Plan and Operational Narrative

On-Premises Alcoholic Beverage Sales Ancillary to an Existing Restaurant

Applicant	NAON L.L.C., operating as Ginza Ramen
Michigan LARA ID	802499304; organized August 17, 2020; purpose: FOOD SERVICE
Premises	6866 N. Rochester Road, Rochester Hills, MI 48306
Parcel	70-15-03-477-035
Shopping Center	Papa Joe's Shopping Center
Request	Conditional use approval for indoor on-premises alcoholic beverage sales ancillary to the existing restaurant
Prepared	July 28, 2026

Executive Summary

Ginza Ramen is an established, locally managed Japanese-fusion restaurant that has operated at 6866 N. Rochester Road since January 19, 2022. NAON L.L.C. requests conditional use approval to add carefully controlled, on-premises alcoholic beverage service as an accessory to its existing food-centered restaurant operation. The initial beverage program will be modest and cuisine-oriented, consisting primarily of bottled Japanese beer, sake, and a limited selection of Korean soju.

The request does not change the fundamental character or intensity of the existing use. No building addition, structural alteration, façade work, new sign, parking modification, outdoor service area, entertainment use, or site work is proposed. Restaurant hours, the tenant-space boundary, the existing floor plan, and the City-approved occupant load will remain unchanged. Alcohol will be served only inside the licensed premises, by trained staff, under direct owner and management supervision.

The approval will allow Ginza Ramen to provide a more complete dining experience, respond to customer demand, support the restaurant's long-term stability, preserve existing employment, add up to two positions as business volume supports, and contribute additional taxable sales without creating a new land-use or infrastructure impact.

1. Applicant, Ownership, and Management

Legal entity	NAON L.L.C.; Michigan LARA ID 802499304
Trade name	Ginza Ramen
Member information	Jun Hyup Yoon and Mina Yoon. Mina Yoon was formerly known as Meina Jin before naturalization; both names identify the same individual.
Ownership / voting	Jun Hyup Yoon - 50%; Mina Yoon (formerly known as Meina Jin) - 50%
Authorized applicant representative	Jun Hyup Yoon, Member
On-site manager	Mina Yoon (formerly known as Meina Jin before naturalization)
Current employees	8
Planned additional employment	Up to 2 employees as business volume supports

NAON L.L.C. is owned equally by Jun Hyup Yoon (50%) and Mina Yoon (50%). Mina Yoon was formerly known as Meina Jin before naturalization; references to Meina Jin in earlier LARA records and references to Mina Yoon in the current application identify the same person. Both members participate actively in the restaurant. Jun Hyup Yoon will retain overall responsibility for licensing, regulatory communications, financial oversight, vendor relationships, and major operating decisions. Mina Yoon will supervise day-to-day front-of-house operations, staff scheduling, service standards, and shift-level compliance. Both members will have authority to stop alcohol service, remove an employee from alcohol-service duties, document an incident, and contact law enforcement or arrange safe transportation when appropriate.

2. Operator Experience

Jun Hyup Yoon and Mina Yoon (formerly known as Meina Jin before naturalization) have operated Ginza Ramen at the Rochester Hills premises since January 2022. Their experience includes daily restaurant management, food purchasing and preparation, employee supervision, customer service, point-of-sale operations, health-code compliance, inventory control, and management of leased commercial premises. Jun Hyup Yoon also owns and operates a separate restaurant doing business as Ginza Ramen at 43289 Garfield Road, Clinton Township, Michigan 48038, through NAONY LLC, a separate Michigan limited liability company. NAONY LLC is not the applicant for the Rochester Hills conditional use or liquor license.

The owners have not represented that they previously held or managed a liquor license. The applicant addresses that lack of prior liquor-license experience directly through formal responsible-server training, written policies, owner supervision, controlled inventory, point-of-sale accountability, age verification, refusal-of-service procedures, incident documentation, and cooperation with the City, Oakland County Sheriff's Office, Fire Department, and Michigan Liquor Control Commission.

3. Restaurant Concept and Menu

Ginza Ramen is a Japanese-fusion restaurant offering a broad food menu rather than a bar-centered concept. Its distinguishing items include ramen, house-prepared katsu made with freshly prepared bread crumbs, udon and soba dishes, donburi, katsu rolls and burgers, Korean-style wings, appetizers, bento-style lunch offerings, and desserts. The restaurant's identity, staffing, kitchen, and customer experience are organized around the preparation and service of meals.

Alcohol service is intended to complement the menu. Japanese beer, sake, and a limited selection of Korean soju pair naturally with ramen, katsu, donburi, and other featured dishes and allow adult diners to enjoy a complete restaurant experience without changing Ginza Ramen into a bar, lounge, or entertainment venue.

4. Premises and Existing Physical Conditions

Tenant area	Approximately 1,887 square feet, based on the lease materials
Existing use	A-2 restaurant occupancy
Certificate of Occupancy	OF2022-0004, issued January 14, 2022
Approved occupant load	47 persons total
Seating	Existing seating shown on the submitted floor plan; no increase proposed
Alcohol-service area	Inside the licensed premises only
Bar / bar seating	None proposed
Outdoor service	None proposed
Entertainment	No live music, dancing, or entertainment use proposed

The approved occupant load of 47 is the maximum combined number of occupants authorized by the Certificate of Occupancy; it is not a representation that the restaurant has 47 customer seats. The actual table and chair count is the count shown on the final submitted floor plan. Management will control admissions, staffing, and seating so that customers and employees together never exceed the approved occupant load.

The submitted existing-condition floor plan identifies the licensed-premises boundary, entrances and exits, dining and waiting areas, kitchen and food-preparation areas, service/work areas, restrooms, storage, and the proposed alcohol storage and service points. Alcohol will not be stored or consumed outside the licensed boundary.

5. Hours of Operation and Service Model

Day	Restaurant Hours	Kitchen Hours	Proposed Alcohol Service
Monday–Saturday	11:00 a.m.–9:00 p.m.	10:00 a.m.–9:00 p.m.	During restaurant hours only, subject to all license conditions and lawful hours
Sunday	12:00 p.m.–9:00 p.m.	11:00 a.m.–9:00 p.m.	During restaurant hours only, subject to all license conditions and lawful hours

Alcohol service will remain ancillary to active restaurant service. No after-hours alcohol operation is proposed. The dining room will not be converted to a nightclub or stand-alone bar, and no separate bar area or bar seating will be created. This application requests indoor on-premises service only; no outdoor alcohol service or alcohol delivery is proposed.

6. Proposed Alcohol Program

The initial beverage menu will be intentionally limited and consistent with Ginza Ramen's cuisine and family-restaurant setting:

- Bottled Japanese beer, including brands such as Kirin, Asahi, and Sapporo.
- A small selection of house, premium, specialty, and/or sparkling sake offerings.
- A limited selection of Korean soju, subject to final product selection and all licensing requirements.
- No dedicated cocktail program, separate bar operation, outdoor service, dance floor, or entertainment component.

The applicant estimates initial alcohol sales of approximately $3,000 per month. Food and nonalcoholic beverage sales are projected to remain approximately 90% of gross revenue, and alcoholic beverage sales are projected at 10% or less. These are good-faith preliminary estimates that may vary with actual operations, but they demonstrate that alcoholic beverages will remain subordinate to the preparation and service of food.

7. Staffing and Training Plan

Ginza Ramen currently employs eight people and anticipates adding up to two employees as customer demand and sales support additional staffing. Alcohol-service duties will be assigned only to employees who are legally eligible, have completed management-approved responsible-server training, and have demonstrated familiarity with the restaurant's written alcohol policies.

Before serving alcohol, each assigned employee will complete an MLCC-acceptable responsible-server training program and receive site-specific instruction from management.

Training will cover age verification, acceptable identification, recognizing impairment, refusing service, preventing service to minors or intoxicated persons, preventing third-party purchasing, incident reporting, and emergency response.

Management will maintain training records and will provide refresher instruction after any policy change, observed deficiency, or alcohol-related incident.

A trained owner or manager will be responsible for alcohol compliance whenever alcohol is offered.

8. Responsible Alcohol Service and Public-Safety Controls

8.1 Age Verification

Staff will request and examine a valid government-issued photo identification from every patron who appears under 30 years of age. The employee will compare the photograph and physical description, verify the date of birth and expiration date, and refuse service when identification is missing, expired, altered, inconsistent, or otherwise unreliable. When there is doubt, service will be refused and a manager will be called.

8.2 Preventing Service to Intoxicated Persons

Employees will monitor speech, coordination, behavior, drinking pace, and other observable signs of impairment. Alcohol service will be discontinued promptly when a patron appears intoxicated or continued service would be unsafe. Management will assist with safe transportation when needed and will contact law enforcement or emergency services if a patron presents a safety risk.

8.3 Incident Documentation and Management Response

Management will maintain an incident and refusal-of-service log for significant events, including attempted underage purchases, questionable identification, refused service, disorderly conduct, medical events, ejections, law-enforcement contacts, and suspected third-party purchases. Entries will record the date, time, employees involved, objective facts, action taken, and manager review.

8.4 Security and Patron Conduct

Existing security cameras record activity at the restaurant. Owners and managers will monitor patron conduct, keep aisles and exits clear, prevent alcoholic beverages from leaving the licensed premises, and address disturbances promptly. The restaurant will maintain its meal-oriented atmosphere and will not promote drinking contests, rapid-consumption promotions, or entertainment likely to change the use into a nightclub or tavern.

9. Alcohol Inventory, Storage, and Point-of-Sale Controls

- Alcohol will be purchased only from lawful, authorized sources and received by an owner, manager, or designated employee.
- Alcohol inventory will be stored inside the licensed premises in the secured location identified on the final floor plan, with access limited to authorized personnel.
- Alcohol transactions will be entered through the restaurant's point-of-sale system and supported by ordinary purchase, inventory, and sales records.
- Management will compare deliveries, inventory, and sales records and investigate unexplained discrepancies.
- Employees may not consume alcohol while working, give away alcohol without an authorized transaction, or remove alcohol from the premises.

10. Site, Building, and Neighborhood Impacts

This is an operational approval for an existing restaurant, not a development project. The applicant proposes no construction, tenant-space expansion, structural change, façade or elevation change, exterior lighting change, landscaping work, tree removal, wetland impact, grading, utility work, parking reconfiguration, storm-water modification, or new outdoor activity.

Potential Impact	Project Response
Traffic and parking	No floor-area, seating, occupant-load, or hours expansion is proposed. Existing shopping-center access and shared parking remain unchanged.
Noise	Service remains indoors. No live entertainment, dance use, patio, or outdoor alcohol service is proposed.
Lighting and appearance	No exterior lighting, sign, façade, roofline, window, storefront, or architectural change is proposed.
Public services	Existing streets, water, sewer, refuse, fire, police, drainage, and utility systems already serve the operating restaurant; no new public improvement is requested.
Environmental conditions	Zero acres will be disturbed. There will be no change to soils, vegetation, wetlands, floodplain, drainage, storm water, or habitat.
Neighboring tenants	Meal-oriented service within existing hours is compatible with the commercial shopping-center setting. Management will respond promptly to any substantiated concern.

11. Conditional Use Compatibility

The proposed use is consistent with the conditional-use framework applicable to on-premises alcohol sales accessory to an otherwise permitted restaurant use. The site is identified by City staff as NB – Neighborhood Business District with the FB Flex Business Overlay District and is ultimately controlled by a Planned Unit Development. City staff has advised that these controls allow alcohol sales as a conditional use when ancillary to a permitted use.

Conditional-Use Consideration	Project-Specific Basis
Purpose and character	Supports an existing lawful restaurant and keeps alcohol subordinate to food service.
Compatibility	No physical change, outdoor service, entertainment, or expansion; indoor meal service fits the shopping-center setting.
Community benefit	Supports an established local restaurant, employment, customer choice, taxable sales, and continued shopping-center occupancy.
Adequate services	The occupied restaurant is already served by existing access, parking, utilities, refuse, police, and fire services.
No detrimental effect	Existing hours and occupant load remain; trained staff, owner supervision, age verification, refusal procedures, cameras, and incident records control alcohol-related risk.

Conditional-Use Consideration	Project-Specific Basis
No public cost	No public improvement, infrastructure expansion, or physical development is requested.

12. Investment, Financial Sustainability, and Economic Benefit

The applicant reports approximately $250,000 invested in establishing and operating the restaurant and anticipates approximately $10,000 in additional licensing, training, inventory, insurance, and related implementation costs. The 2026 lease amendment extends the restaurant's commitment to the location for an additional five-year term, demonstrating an intention to remain a stable tenant in Papa Joe's Shopping Center.

The restaurant supports local employment, customer traffic, taxable food and beverage sales, and activity for neighboring businesses. The proposed license will allow Ginza Ramen to compete with full-service restaurants that offer beverages with meals, while the projected 90% food-sales share preserves the restaurant's food-centered identity. No public subsidy or public infrastructure expense is requested.

13. Community Commitment

Although the applicant has not represented that it has an established record of formal community programming, Ginza Ramen intends to grow its local involvement through support for schools, nonprofit organizations, and community events as appropriate. The applicant also intends to maintain constructive relationships with the property owner and neighboring tenants and can seek letters of support for the application.

14. Implementation and Continuing Compliance

- Obtain final conditional use approval from City Council following Planning Commission review and recommendation.
- Complete the Liquor License Technical Review Committee and City Clerk processes and obtain all required local recommendation and Michigan Liquor Control Commission approvals.
- Confirm that the final licensed-premises floor plan accurately shows the premises boundary, existing seating, entrances and exits, restrooms, service areas, and alcohol storage location.
- Complete responsible-server training and site-specific policy instruction before alcohol service begins.
- Load approved products and controls into the point-of-sale and inventory systems and begin alcohol service only after every required approval is effective.
- Maintain ongoing compliance with City conditions, MLCC requirements, the approved occupant load, health and fire requirements, and the written operating policies described in this plan.

15. Conclusion

NAON L.L.C. respectfully submits that the proposed alcohol service is a modest, customary, and well-controlled addition to an established restaurant. Ginza Ramen will remain a food-focused Japanese-fusion restaurant operating within its existing premises, existing hours, existing physical configuration, and approved occupant load. The proposal requires no construction or site modification, creates no material

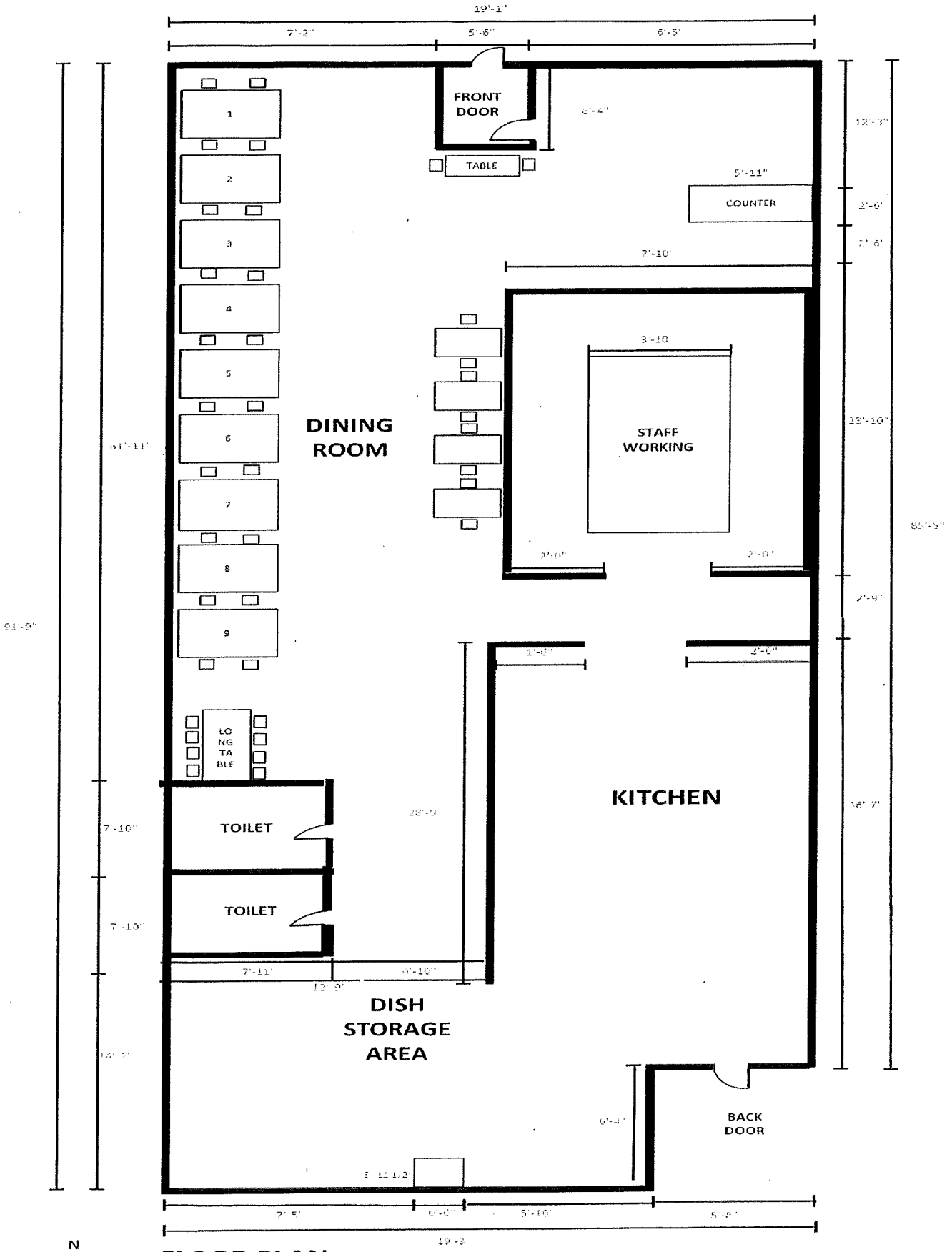
land-use or environmental impact, and includes concrete safeguards for responsible alcohol service. Conditional use approval will strengthen a long-standing restaurant tenant and expand dining options while protecting surrounding businesses, patrons, and the public.

Submission Support Index

Supporting Material	Purpose
Conditional Use Cover Letter	Explains the request, zoning framework, no-construction scope, and requested approvals.
Development Application	Identifies the applicant, owner, parcel, legal interest, current use, and conditional-use request.
Environmental Impact Statement	Documents zero land disturbance and no physical environmental impact.
Existing-Condition Floor Plan	Shows licensed boundary, seating, entrances, kitchen, restrooms, service/work areas, storage, and occupant-load information.
Papa Joe's Shopping Center Site Plan	Shows the tenant within the existing shopping center and unchanged site conditions.
Location / Radius / Business Index Maps	Shows the site, surrounding commercial uses, and nearby licensed premises.
Certificate of Occupancy OF2022-0004	Confirms A-2 occupancy and approved occupant load of 47.
Entity and Lease Records	Articles and Annual Statements confirm NAON L.L.C. and LARA ID 802499304; the ownership certification explains that Mina Yoon was formerly known as Meina Jin before naturalization; lease records confirm possessory interest and continued term.
Menu and Proposed Beverage List	Demonstrates a food-centered restaurant and a limited cuisine-oriented beverage program consisting of Japanese beer, sake, and a limited selection of Korean soju.
Existing-Condition Photographs	Document the unchanged storefront, interior, entrances, and surrounding site.
Operational / Financial Records	Support operating history, employment, investment, financial capacity, and tax/sales information through the City's secure submission process.

GINZA RAMEN - FLOOR PLAN

6866 N. Rochester Rd., Rochester Hills, MI 48306



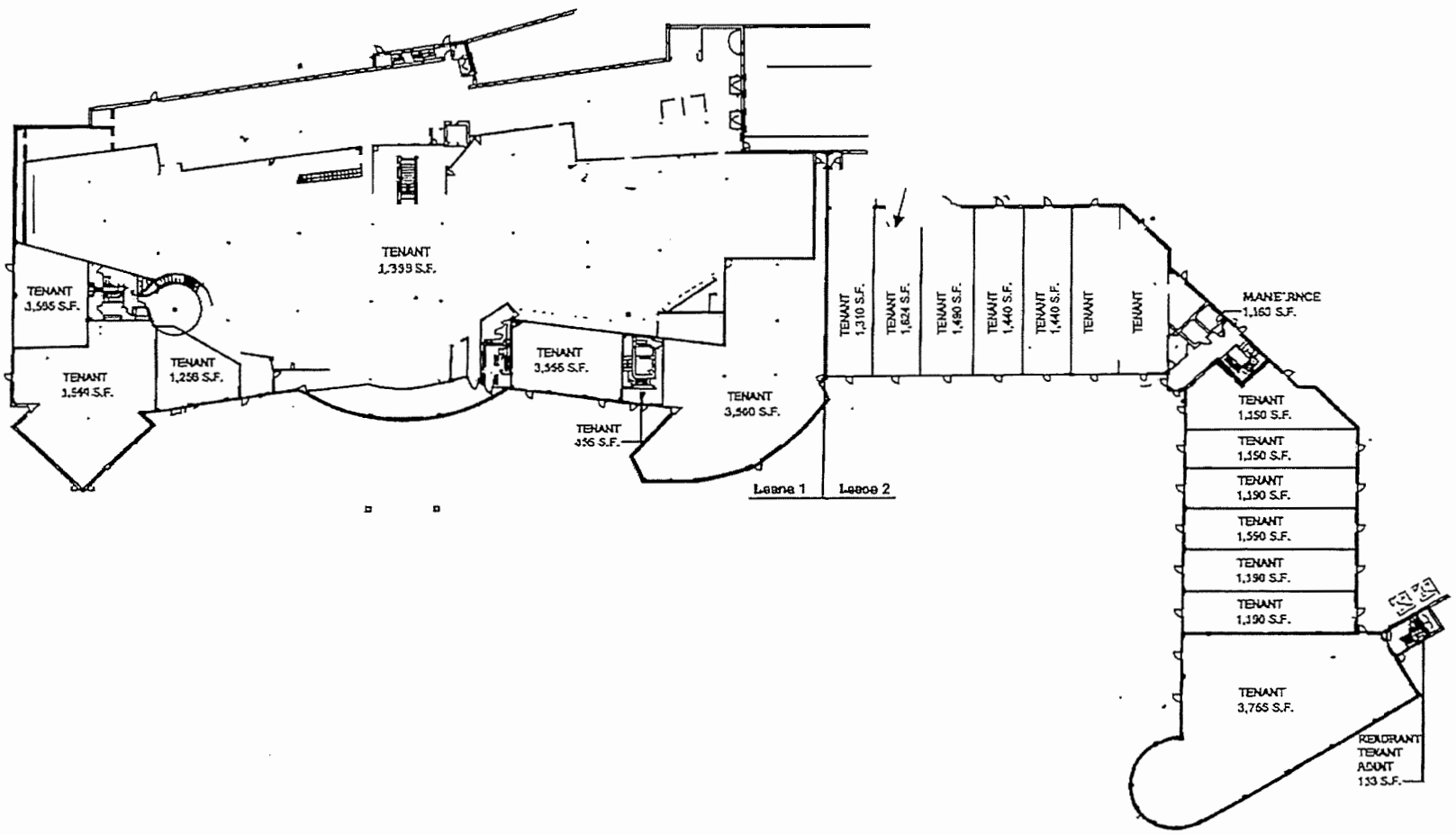
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FLOOR PLAN

APPROX. 1,887 SF | OCCUPANT LOAD 47 | DOCUMENTED CUSTOMER SEATING 43

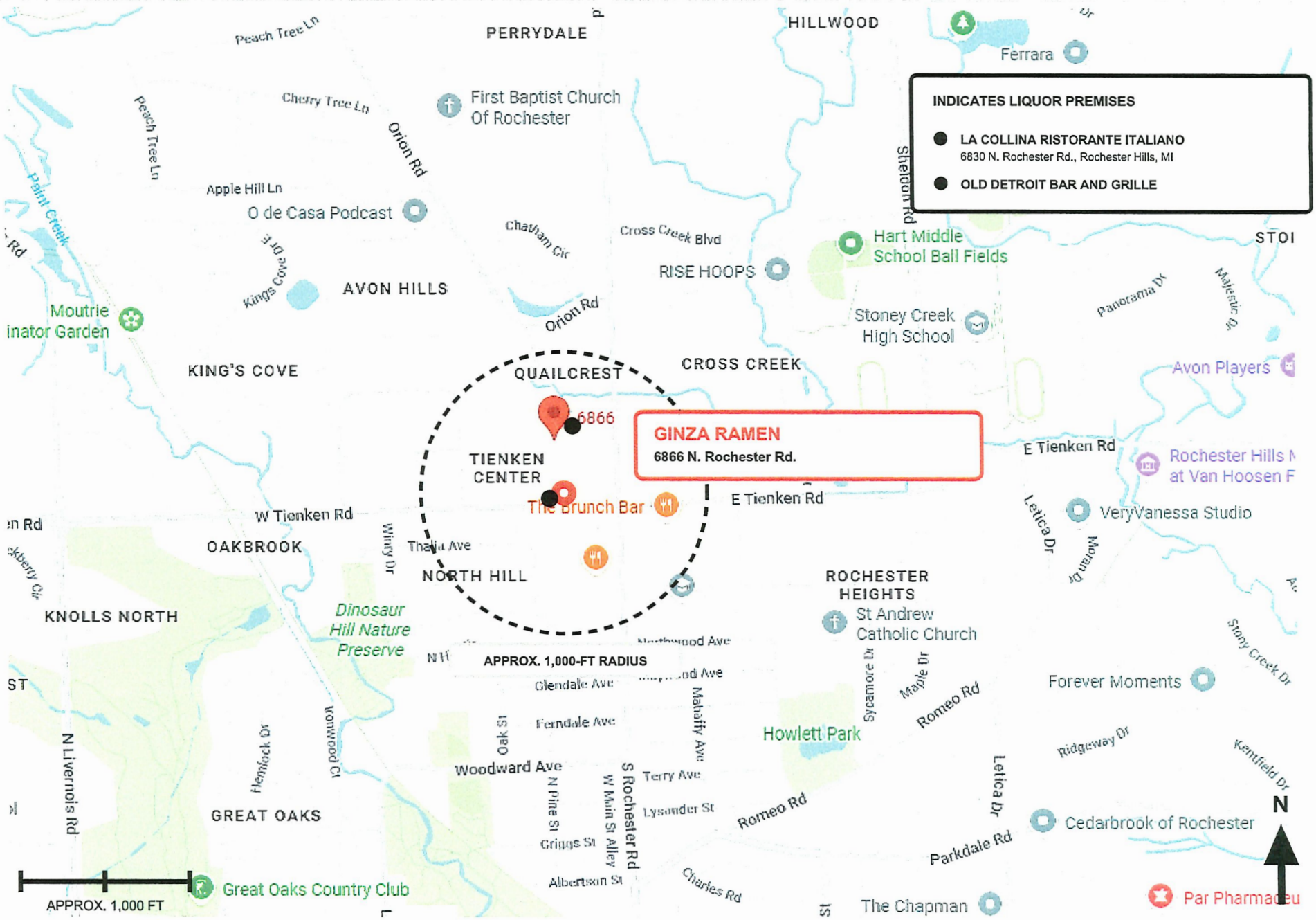
LOCATION OF PREMISES

Shopping Center Site Plan



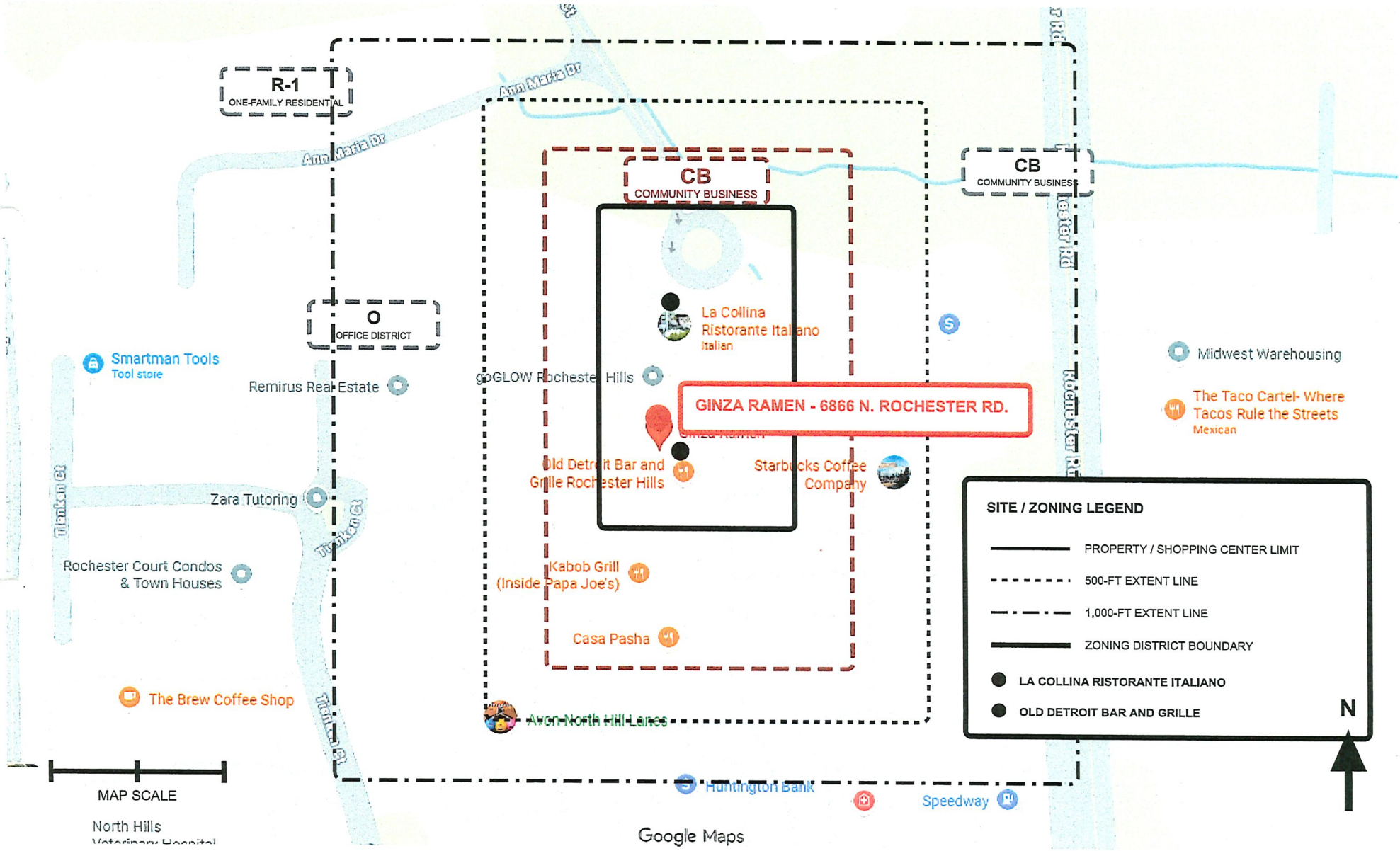
GINZA RAMEN - LOCATION AND APPROXIMATE RADIUS MAP

6866 N. Rochester Rd., Rochester Hills, MI 48306



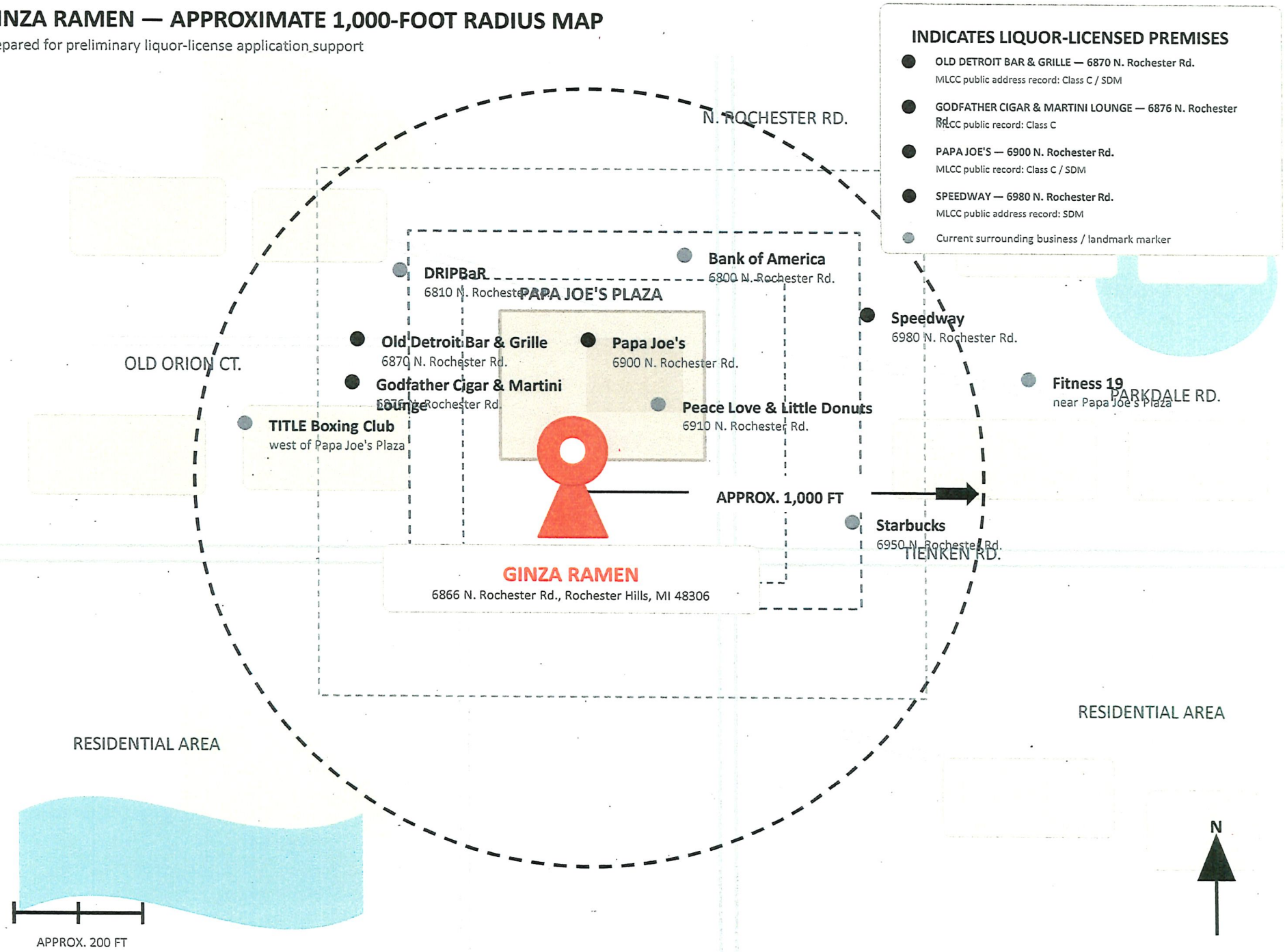
GINZA RAMEN - SITE, ZONING AND RADIUS DETAIL

Papa Joe's Shopping Center - 6866 N. Rochester Rd., Rochester Hills, MI 48306



GINZA RAMEN — APPROXIMATE 1,000-FOOT RADIUS MAP

Prepared for preliminary liquor-license application support

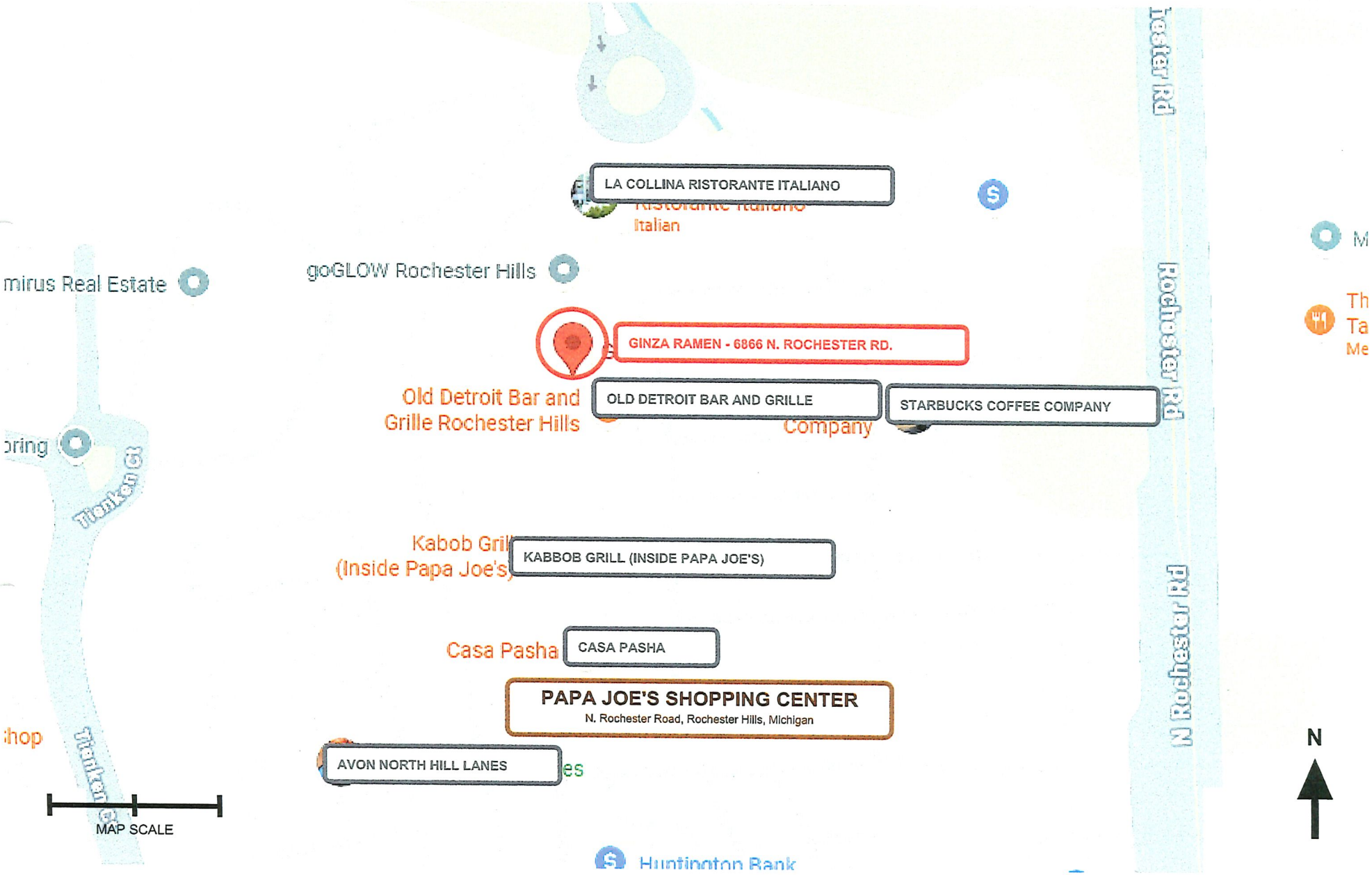


PRELIMINARY APPLICATION EXHIBIT — Public-map compilation; radius, parcel lines, distances and locations are approximate. Not a survey or zoning certification.

Map prepared July 27, 2026

GINZA RAMEN - PAPA JOE'S SHOPPING CENTER LOCATION MAP

6866 N. Rochester Rd., Rochester Hills, MI 48306



CERTIFICATE OF OCCUPANCY

CITY OF ROCHESTER HILLS
OAKLAND COUNTY
STATE OF MICHIGAN

Certificate of Occupancy No:
OF2022-0004
Issued: 01/14/2022

A Certificate of Occupancy is hereby granted for the building or structure located

Location	**6866 N ROCHESTER RD**
Sidwell #	70-15-03-477-035
Subdivision	
Suite #	
Occupant	GINZA RAMEN RESTAURANT

The approved purpose for which the building or structure may be used in its several parts shall be in compliance with Chapter 18, Article II, Section 18-41 of the Rochester Hills Codified Ordinance.

Building Information

Use Group **A-2** Construction Type **II-B**

Occupant Load **47** Zoning District **B-2**

Automatic Sprinkler System Provided Y Required N

Hazard Group ORDINARY HAZARD GROUP 2

Demand at Riser:

Density .20 GPM/1500 SQ FT Stand Pipe N/A GPM 394.55 @ 73.63 PSI

THIS CERTIFICATE OF OCCUPANCY IS SUBJECT TO THE FOLLOWING SPECIAL STIPULATIONS:

BASED ON C OF O INSPECTIONS DONE ON 9/7/21, 10/8/21, 10/12/21, 10/18/21, 12/2/21, 1/10/22, 1/11/22, 1/14/22.

The permits for this building/structure have been issued under the following codes:

State of Michigan Construction Code:

Commercial: Michigan Building Code 2015
Commercial: State of Michigan Electrical Code; 2017 National Electrical Code with Part 8 Amendments
Commercial: Michigan Plumbing Code 2015
Commerical: Michigan Mechanical Code 2015

This is to certify that this building/structure has been completed in accordance with the following approved permits issued by the Rochester Hills Building Department

CITY OF ROCHESTER HILLS, OAKLAND COUNTY, MI

Scott D Cope Building Official Date: 01/14/2022

OAKLAND COUNTY MICHIGAN
HEALTH DIVISION

Oakland County Executive David Coulter

Kate Guzmán, Health Officer
(248) 858-1280 | health@oakgov.com

Establishment Name:	GINZA RAMEN	**Record ID:**	EHFSL-2024-340
Establishment Address:	6866 N ROCHESTER RD	**Establishment Type:**	Fixed Establishment
City, State, Zip:	CITY OF ROCHESTER HILLS, MI 48306	**License Number:**	SFE3963254794
Establishment Phone:	2482666926	**Owner Name:**	JUNHYUP YOON

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT
OAKLAND COUNTY HEALTH DIVISION

INSPECTION INFORMATION:

Inspection Date: 04/21/2026

NSDI: 09/30/2026

Follow-up Date:

Inspection Type: Enforcement Follow-Up

Priority and Priority Foundation Violations Cited: No

All Priority and Priority Foundation Violations Corrected: N/A

Re-inspection Fee:

Payment Status:

All Priority and Priority Foundation Violations Not Corrected:

Inspection ID: 32162908

Seating Capacity: 43

License Limitations: No

On-Site Water: No

Variance: No

On-Site Sewage: No

Risk Category: 4

Based on this inspection, the following items marked are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified, but within a period not to exceed 10 calendar days for priority and priority foundation items (8-405.11) or 90 days for core items (8-406.11). Failure to comply with this notice may result in action against your food service license. You have the right to appeal any violations listed.

Our Client Satisfaction Survey can be found on our website at www.oakgov.com/health or use this QR code:

Establishment Name:	GINZA RAMEN	**Record ID:**	EHFSL-2024-340
Establishment Address:	6866 N ROCHESTER RD	**Establishment Type:**	Fixed Establishment
City, State, Zip:	CITY OF ROCHESTER HILLS, MI 48306	**License Number:**	SFE3963254794
Establishment Phone:	2482666926	**Owner Name:**	JUNHYUP YOON

CURRENT OBSERVATIONS:

Source - Violation Number	Violation Type	Correct by Date	Corrected	Repeat

UNCORRECTED VIOLATIONS FROM PREVIOUS INSPECTIONS:

Source - Violation Number	Violation Type	Correct by Date	Corrected	Repeat

CORRECTED VIOLATIONS FROM PREVIOUS INSPECTIONS:

Source - Violation Number	Violation Type	Correct by Date	Corrected	Repeat
2-102.11(A-C(1), C(4-16)) - Demonstration	Priority Foundation	04/09/2026	Yes	0

Establishment Name:	GINZA RAMEN	**Record ID:**	EHFSL-2024-340
Establishment Address:	6866 N ROCHESTER RD	**Establishment Type:**	Fixed Establishment
City, State, Zip:	CITY OF ROCHESTER HILLS, MI 48306	**License Number:**	SFE3963254794
Establishment Phone:	2482666926	**Owner Name:**	JUNHYUP YOON

Observation: Person in charge is not the certified manager and is lacking knowledge in regards to proper storage of raw animal products, proper hot and cold holding temperatures, availability and use of thermometer, proper cooling time/temperature requirements, proper cleaning and sanitizing of food-contact equipment, sanitizing concentration requirements, and maintenance of coolers.
Code Requirements: Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:
(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; Pf
(B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM;Pf
(C) Responding correctly to the inspector's questions as they relate to the specific FOOD operation. The areas of knowledge include:
(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; Pf
...
(C) Responding correctly to the inspector's questions as they relate to the specific FOOD operation. The areas of knowledge include:
...
(4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness; Pf
(5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; Pf
(6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH; Pf
(7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); Pf
(8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:
(a) Cross contamination,Pf
(b) Hand contact with READY-TO-EAT FOODS, Pf
(c) Handwashing, Pf and
(d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; Pf
(9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. Pf
(10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:
(a) Sufficient in number and capacity, Pf and
(b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; Pf
(11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT; Pf
(12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; Pf
(13) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW; Pf
(14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code; Pf
(15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, or an agreement between the REGULATORY AUTHORITY and the FOOD ESTABLISHMENT; Pf
(16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
(a) FOOD EMPLOYEE,Pf
(b) CONDITIONAL EMPLOYEE, Pf
(c) PERSON IN CHARGE,Pf
(d) REGULATORY AUTHORITY; Pf

Method of Correction: Person in charge shall review and retrain employees regarding the noted basic food safety requirements as well as take on a more active role in monitoring equipment and employees to ensure that food safety practices are being followed on a regular basis.
Correction Detail: Person in charge reviewed and was knowledgeable on the noted food safety practices 04/21/26.

4-302.12 - Food Temperature Measuring Devices.	Priority Foundation	04/09/2026	Yes	0

Establishment Name:	GINZA RAMEN	**Record ID:**	EHFSL-2024-340
Establishment Address:	6866 N ROCHESTER RD	**Establishment Type:**	Fixed Establishment
City, State, Zip:	CITY OF ROCHESTER HILLS, MI 48306	**License Number:**	SFE3963254794
Establishment Phone:	2482666926	**Owner Name:**	JUNHYUP YOON

Observation: No metal stem thermometer in the facility.
Code Requirements: (A) Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3. Pf
(B) A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. Pf

Method of Correction: Provide a metal stem thermometer scaled 0-220F.
Correction Detail: Operator provided a metal stem thermometer scaled 0-220F. 04/21/26.

4-501.11 - Good Repair and Proper Adjustment.	Core	04/09/2026	Yes	1

Observation: White one-door upright cooler in the dining room with an ambient temperature of 47F and unable to maintain TCS foods at 41F or less.
Code Requirements: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.
(B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
(C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

Method of Correction: Repair the noted cooler to hold potentially hazardous foods at or below 41F. Note: Do not utilize the noted cooler for potentially hazardous (time/temperature control for safety) foods until it has been repaired.
Correction Detail: Noted cooler has an ambient temperature of 41F and is holding potentially hazardous (time/temperature control for safety) foods below 41F 04/21/26.

5-202.13 - Backflow Prevention, Air Gap.	Priority	04/09/2026	Yes	0

Observation: Insufficient air gap between the water supply inlet and the flood level rim of the spray arm at the three-compartment sink.
Code Requirements: An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). P

Method of Correction: Provide an air gap two times the pipe diameter or at least one inch between the water supply inlet and the flood level rim of the food equipment.
Correction Detail: Air gap provided 04/21/26.

5-203.14 - Backflow Prevention Device, When Required.	Priority	04/09/2026	Yes	0

Observation: Hot water dispenser without a backflow prevention device on the water supply line.
Code Requirements: A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law, by:
(A) Providing an air gap as specified under 5-202.13 P ; or
(B) Installing an approved backflow prevention device as specified under 5-202.14. P

Method of Correction: Provide one of the approved ASSE 1022 double check valves on the water inlet line to the noted equipment: 1. Watts SD-3; 2. Anderson Brass Company ABF-1; 3. Apollo/Conbraco CBBP series; or 4. Zurn/Wilkins Regulator Model 740. OR ASSE 1024.
Correction Detail: Noted equipment removed 04/21/26.

5-402.11 - Backflow Prevention.	Priority	04/09/2026	Yes	0

Establishment Name:	GINZA RAMEN	**Record ID:**	EHFSL-2024-340
Establishment Address:	6866 N ROCHESTER RD	**Establishment Type:**	Fixed Establishment
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Establishment Phone:	2482666926	**Owner Name:**	JUNHYUP YOON

Observation: Insufficient air gap between the drain line and the floor drain at the ice machine. ..
Code Requirements: (A) Except as specified in (B), (C), and (D) of this section, a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are
placed. P
(B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.
(C) If allowed by law, a warewashing machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.
(D) If allowed by law, a warewashing or culinary sink may have a direct connection.

Method of Correction: Provide an air gap two times the pipe diameter or at least one inch between the flood level rim at floor drain and the drain line of the food equipment.
Correction Detail: Air gap provided 04/21/26.

COMMENTS

This was an enforcement follow-up conducted by Sara Vecellio. No further action required. Violation that was in enforcement: 1) 2-102.11 (person in charge), 2) 3-302.11 x2 (cross contamination), 3) 3-501.16 x3 (cold holding), 4) 4-302.12 (thermometer), 5) 4-501.11 (cooler), 6) 5-202.13 (air gap), 7) 5-203.14 (backflow prevention), 8) 5-402.11 (air gap) seen in compliance. With any questions, please contact Sara at 248-535-8155 or vecellios@oakgov.com.

For more information regarding vaccines or to make an appointment, visit oakgov.com/health. The Oakland Connects Helpline is available at 800-848-5533 , Monday through Friday, 8:30 a.m. - 5 p.m, or at OCHelpline@oakgov.com.

	Sara Vecellio	
Received By: Ella - (Person in Charge)	**Inspected By:** Sara Vecellio Public Health Sanitarian	**Date :** 04/21/2026



KATSU MENU

CHICKEN KATSU 15.95
CHICKEN BREAST / HOMEMADE BREAD CRUMB

PORK KATSU 15.95
PORK LOIN / HOMEMADE BREAD CRUMB

FISH KATSU 15.95
COD FISH/ HOMEMADE BREAD CRUMB

SPICY KATSU 17.95
CHOOSE A KATSU (PORK / CHICKEN / FISH)

SNOW CHEESE KATSU 17.95
CHOOSE A KATSU (PORK / CHICKEN / FISH)

JUMBO SHRIMP KATSU (4PCS) 17.95
SHRIMP / HOMEMADE BREAD CRUMB

SPECIAL KATSU 19.95
(PORK + CHICKEN + FISH)



KATSU COMBO

ADD 4.95 TO MAKE IT A COMBO
WITH YOUR CHOICE OF
MINI UDON / BEEF CURRY / COLD MINI SOBA



CHICKEN WINGS

HOT! **KOREAN STYLE WINGS** SWEET!

GOLDEN FRIED / SWEET (MILD HOT)
HONEY BUTTER GARLIC / BUFFALO SPICY
YOU CAN CHOOSE 2 FLAVORS

KOREAN WINGS	6 PCS	14.95
	12 PCS	28.95
BONELESS CHICKEN	6 PCS	14.95
	12 PCS	28.95



NOODLE MENU



ADDITIONAL TOPPINGS

CHASHU 3.95 / FRIED PORK 2.95 /SPICY SAUCE 1.00
CHICKEN 3.95 /GYOZA (3PC) 3.45
SHRIMP TEMPURA (2PC) 3.95 / EXTRA NOODLE 4.95
KERNEL CORN 1.00 / GREEN ONION 1.00
SHIITAKE MUSHROOM 1.50 / FRIED TOFU 1.00
MARINATED EGG 1.50 / FISH CAKE 1.50
CHANGE TO ORGANIG RICE RAMEN 2.95
FRIED VEGETABLE 1.50 / WHOLE GREEN BEAN 1.50

GLUTEN FREE **COLD SOBA** (SOY SAUCE BASED DASHI BROTH) 13.95
MARINATED EGG / SEAWEED / GREEN ONION

Spicy **KOREAN BIBIM NOODLE** (SPICY & COLD) 13.95
MARINATED EGG / SEAWEED / CUCUMBER

GINZA UDON (FISH & SOYSAUCE BROTH) 14.95
MARINATED EGG / FISH CAKES / SEAWEED / GREEN ONION / FRIED TOFU / FRIED VEGETABLE

BEEF UDON (BEEF BROTH) 15.95
MARINATED EGG / SHAVED BEEF/ GREEN ONION / LEMON

YAKI UDON (STIR FRY) 15.95
PORK / CABBAGE / CARROT / ONION / GREEN ONION / KATSUOBUSHI / MAYO

VEGETABLE RAMEN (VEGETABLE BROTH) 15.95
MARINATED EGG / FRIED ONION / GREEN BEANS/ GREEN ONION / KERNEL CORN / SHIITAKE MUSHROOM



MISO RAMEN (SOY BEAN BROTH) 15.95
MARINATED EGG / FISH CAKES / GREEN ONION / KERNEL CORN / FRIED TOFU /SHIITAKE MUSHROOM

SHOYU RAMEN (SOY SAUCE BROTH) 15.95
MARINATED EGG / FISH CAKES / CHASHU / GREEN ONION / KERNEL CORN /SHIITAKE MUSHROOM

BACON CHEESE RAMEN (PEANUT BROTH) 15.95
MARINATED EGG / BACON CRUMBS / CHEDDAR CHEESE / GREEN ONION

MOST POPULAR **CHICKEN RAMEN** (CHICKEN BROTH) 15.95
MARINATED EGG / FISH CAKES / MARINATED CHICKEN / GREEN ONION / KERNEL CORN / SHIITAKE MUSHROOM

MOST POPULAR **TONKOTSU RAMEN** (PORK BROTH) 15.95
MARINATED EGG / FISH CAKES / CHASHU / GREEN ONION / KERNEL CORN /SHIITAKE MUSHROOM

Spicy **SPICY PEANUT RAMEN** (PEANUT BROTH) 15.95
PEANUT SAUCE / GROUND PEANUT / GREEN ONION / MARINATED EGG / GYOZA



Spicy **GINZA RAMEN** SIGNATURE RAMEN (PORK BROTH) 16.95
MARINATED EGG / FISH CAKES / CHASHU / GREEN ONION / KERNEL CORN /SHIITAKE MUSHROOM
FRIED TOFU / SPICY SAUCE

Spicy **SPICY SEAFOOD RAMEN** (SEAFOOD BROTH) 16.95
SEAFOOD MIX / MUSSEL / MARINATED EGG / GREEN ONION

BEEF CURRY UDON (CURRY BROTH) 17.95
SHAVED BEEF / BEEF CURRY / GREEN ONION

NOODLE COMBO

MAKE IT A NOODLE COMBO WITH
YOUR CHOICE OF KATSU
(PORK KATSU / CHICKEN KATSU / FISH KATSU)
FOR ONLY 4.95





KATSU BURGER

CHOOSE YOUR SAUCE (ORIGINAL / SPICY)

CHICKEN KATSU BURGER TOMATO / LETTUCE / CHEESE / MAYO / CHICKEN KATSU	11.95
PORK KATSU BURGER TOMATO / LETTUCE / CHEESE / MAYO / PORK KATSU	11.95
FISH KATSU BURGER TOMATO / LETTUCE / CHEESE / MAYO / FISH KATSU	11.95
SHRIMP KATSU BURGER TOMATO / LETTUCE / CHEESE / MAYO / SHRIMP KATSU	12.95

KATSU BURGER COMBO

MAKE IT A BURGER COMBO FOR ONLY 4.95
TATER TOTS AND ONE POP CAN
(COKE /SPRITE)



DONBURI

ENTREE W/RICE BOWL

KATSU DONBURI KATSU / GREEN ONION / ONION / EGG / DONBURI SAUCE CHOOSE A KATSU (CHICKEN / PORK / FISH)	15.95
SPICY DONBURI CHOOSE A PROTEIN (CHICKEN OR PORK)	15.95
TERIYAKI DONBURI CHOOSE A PROTEIN (CHICKEN OR PORK)	15.95
CHASHU DONBURI CHOOSE A CHASHU (CHICKEN CHASHU OR PORK CHASHU) YELLOW RADISH / GREEN ONION / MAYO / TPGARASHI PEPPER POWDER	15.95
KATSU CURRY DONBURI CHOOSE A KATSU (CHICKEN / PORK / FISH)	17.95
BULGOGI (KOREAN STYLE MARINATED BEEF) CABBAGE / ONION / GREEN ONION / CARROT / BEEF	19.95
UNAGI DONBURI (EEL) 10 OZ UNAGI / GREEN ONION	20.95



DONBURI COMBO

ADD 4.95 TO MAKE IT A COMBO
WITH YOUR CHOICE OF
MINI UDON / COLD MINI SOBA / ONE PIECE OF
KATSU (CHICKEN/PORK/FISH)



KATSU SALAD

HOUSE SALAD (NO KATSU)	8.95
PORK KATSU SALAD	13.95
CHICKEN KATSU SALAD	13.95
FISH KATSU SALAD	13.95
SHRIMP KATSU SALAD	14.95

KATSU ROLL

CHOOSE YOUR SAUCE (ORIGINAL / SPICY)

VEGETABLE ROLL RED CABBAGE / CABBAGE / CUCUMBER / MAYO	12.95
CHICKEN KATSU ROLL CRAB STICKS / MAYO / TAMAGO(EGG) / CUCUMBER / CHICKEN KATSU	14.95
PORK KATSU ROLL CRAB STICKS / MAYO / TAMAGO(EGG) / CUCUMBER / PORK KATSU	14.95
SHRIMP KATSU ROLL CRAB STICKS / MAYO / TAMAGO(EGG) / CUCUMBER / SHRIMP KATSU	15.95



KATSU ROLL COMBO

ADD 4.95 TO MAKE IT A COMBO
WITH YOUR CHOICE OF
MINI UDON / COLD MINI SOBA / ONE PIECE OF
KATSU (CHICKEN/PORK/FISH)



STARTERS

EDAMAME	4.95
TATOR TOTS	5.95
CROQUETTE (2PC)	5.95
SPRING ROLL (4PC)	5.95
TAKOYAKI (4PC)	6.95
CALAMARI (8PC)	6.95
GYOZA (6PC)	6.95
FRIED OYSTER (4PC)	7.95
JUMBO SHRIMP KATSU (2PC)	8.95
PORK BELLY CHASHU (S)	8.95
PORK BELLY CHASHU (L)	16.95



ADDITIONAL

SPICY KATSU SAUCE	1.95
YELLOW PICKLED RADISH	1.95
WHITE RICE	2.95
CABBAGE SALAD	2.95
MISO SOUP (M)	3.95
MISO SOUP (L)	5.95
MINI UDON	7.95
JAPANESE BEEFF CURRY	7.95
MINI COLD SOBA	7.95



LUNCH SPECIAL

ENJOY OUR LUNCH SPECIAL
MON - FRI (AM 11 - PM 3)
AVAILABLE FOR (DINE-IN & PICKUP)
(LUNCH SPECIAL ARE NOT AVAILABLE ON HOLLYDAYS

12.95



TERIYAKI DONBURI
CHOOSE A PROTEIN (PORK / CHICKEN)



SPICY DONBURI
CHOOSE A PROTEIN (PORK / CHICKEN)

13.95



CHICKEN SPECIAL



TONKOTSU SPECIAL



SHOYU SPECIAL

GINZA RAMEN
JAPANESE FUSION RESTAURANT



MOCHI ICE CREAM (2PC) 3.95
(MANGO / STRAWBERRY / VANILLA)



FISH ICE CREAM SANDWICH 4.95
(SWEET RED BEAN PASTE)



DEEP FRY CHEESE CAKE 4.95

ORGANIC HOT TEA (JASMINE / GREEN)	2.95
POP CANS (COKE / DIET COKE /SPRITE)	2.95
LEMONADE / ICED SWEET TEA	3.95
PEACH ICED TEA / ARNOLD PALMER	3.95
MILK TEA / STRAWBERRY MILK	3.95
CREAM SODA / ICED GREEN TEA	3.95
CANNED ICED COFFEE	3.95
RAMUNE / SAKURA COLA	4.45
BOBA MILK TEA	4.45
 GALAXY ADE (BLUE BERRY / PEACH / STRAWBERRY)	4.95


GINZA RAMEN
JAPANESE FUSION RESTAURANT
EUROPEAN
WAX CENTER
Deluxe NAILS
Spa


GINZA RAMEN
JAPANESE FUSION RESTAURANT
6866
NO
PETS ALLOWED


麺


WELCOME
GINZA-RAMEN
.COM


SEAFOOD
RAMEN


麺
RESTROOM




EXIT
EXIT


RESTROOM


FIRE
MARATHON
PLEASE
DO NOT FLUSH
MARATHON