

**State of Arizona**  
**Department of Liquor Licenses and Control**

Created 11/12/2025 @ 02:04:04 PM

Local Governing Body Report

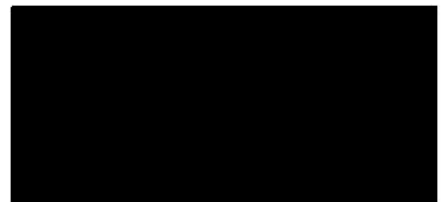
**LICENSE**

Number:		Type:	012 RESTAURANT
Name:	KAWAII SUSHI & ASIAN CUISINE		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	29883 N EL MIRAGE ROAD STE 120 PEORIA, AZ 85383 USA		
Mailing Address:	11110 N TATUM BOULEVARD #100 PHOENIX, AZ 85028 USA		
Phone:	(602)561-5072		
Alt. Phone:			
Email:	YANMINGSITU@GMAIL.COM		

**AGENT**

Name:	YANMING SITU
Gender:	Female
Correspondence Address:	11110 N TATUM BOULEVARD #100 PHOENIX, AZ 85028 USA
Phone:	(602)561-5072
Alt. Phone:	
Email:	YANMINGSITU@GMAIL.COM

**OWNER**



Name: KAWAII ASIAN FUSION LLC  
Contact Name: YANMING SITU  
Type: LIMITED LIABILITY COMPANY  
AZ CC File Number: 23758313 State of Incorporation: AZ  
Incorporation Date: 12/04/2024  
Correspondence Address: 11110 N TATUM BOULEVARD  
#100  
PHOENIX, AZ 85028  
USA  
Phone: (602)561-5072  
Alt. Phone:  
Email: YANMINGSITU@GMAIL.COM

**Officers / Stockholders**

Name:	Title:	% Interest:
LISA MEIYU SELAMAT	Member	50.00
YANMING SITU	Member	50.00

**KAWAII ASIAN FUSION LLC - Member**

Name: LISA MEIYU SELAMAT  
Gender: Female  
Correspondence Address: 11110 N TATUM BOULEVARD  
#100  
PHOENIX, AZ 85028  
USA  
Phone: (623)824-3595  
Alt. Phone:  
Email: MEIYU7669@GMAIL.COM

**KAWAII ASIAN FUSION LLC - Member**

Name: YANMING SITU  
Gender: Female  
Correspondence Address: 11110 N TATUM BOULEVARD  
#100  
PHOENIX, AZ 85028  
USA  
Phone: (602)561-5072  
Alt. Phone:  
Email: YANMINGSITU@GMAIL.COM

## APPLICATION INFORMATION

Application Number: 366638  
Application Type: New Application  
Created Date: 10/31/2025

## QUESTIONS & ANSWERS

### 012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?  
No
- 2) Are you one of the following? Please indicate below.  
Property Tenant  
Subtenant  
Property Owner  
Property Purchaser  
Property Management Company  
PROPERTY TENANT
- 3) Is there a penalty if lease is not fulfilled?  
Yes  
What is the penalty?  
500 OR 4% OF BALANCE, WHICHEVER IS GREATER
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?  
Yes
- 5) What is the total money borrowed for the business not including the lease?  
Please list each amount owed to lenders/individuals.  
ZERO
- 6) Are there walk-up or drive-through windows on the premises?  
No
- 7) Does the establishment have a patio?  
Yes  
Is the patio contiguous or non-contiguous (within 30 feet)?  
CONTIGUOUS PATIO
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?  
Yes  
If yes, what is your estimated completion date?  
12/01/2025
- 9) What type of business will this license be used for?  
RESTAURANT

### Representative Authorization

As the license agent and controlling person of the business, I understand that the application for the alcohol license issued by the Arizona Department of Liquor Licenses and Control must be signed by the license agent.

I understand that I may designate a third party to submit the application for an alcohol license or permit on my behalf.

I further understand that the person's only responsibility is to fill out applications and submit documentation for the purpose of applying for a liquor license on my or my business's behalf.

I am aware that the responsibility for the compliance with statutes and rules is entirely mine and I accept the same.

Therefore, as the license agent, I do hereby authorize the following individuals to represent, apply, and communicate with the Arizona Department of Liquor Licenses and Control in the application of the #12 liquor license for Kawaii Sushi & Asian Cuisine at 29883 N El Mirage Rd., Suite 120, Peoria, AZ 85383.

Name	Email	Phone
Ken Cheng	<a href="mailto:Ken.cheng@cwcpasaz.com">Ken.cheng@cwcpasaz.com</a>	(602) 748-6189
Kieu Nguyen	<a href="mailto:Kieu.nguyen@cwcpasaz.com">Kieu.nguyen@cwcpasaz.com</a>	(602) 996-0160

License Agent Name: Yanming Situ

License Agent Address: 10446 W Salter Dr., Peoria, AZ 85382

License Agent Phone: (602) 561-5072

License Agent Signature: \_\_\_\_\_

Date: 10/22/25





Arizona Department of Liquor Licenses and Control  
 https://www.azliquor.gov  
 (602) 542-5141

**RESTAURANT OPERATION PLAN**  
 RESTAURANT SERIES 12 AND  
 HOTEL/MOTEL SERIES 11 ONLY

**DLLC USE ONLY**

Job #: 31d01a38  
 Date Accepted: 11/5/2025  
 License #: [REDACTED]

1. Name of restaurant (Please print): Kawaii Sushi & Asian Cuisine

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS	
Grill	Windepot WR-300 Chinese Stove, 3 burners, 45"x33"x78", 300000 btu/hr
Oven	No oven, Rinnai RER-55AS Gas Rice Cooker, 35000 btu
Freezer	Norlake KL7746 4'x6'x7', 123 cu.ft.
Refrigerator	Norlake KL77810 8'x10'x7' 473 cu.ft.
Sink	Eagle 414-16-3-18R 27"x38"x75" 3 compartment sink
Dish Washing Facilities	Ecolab ES-4000 61"x26"x44", Voltage 115V/60Hz/1 Ph
Food Preparation Counter (Dimensions)	True TSSU-72-18-HC 72"x30"x36", Voltage 115/60/1
Other	Pitco SG14R Fryer, 40-50 lbs, 14x14" fry area, 122 Kbtu/hr

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 40 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area?  YES  No

(If yes, what percentage of the public floor space does this area cover?) 17 %

6. List the seating capacity for:

a) Restaurant dining area of your premises: [ 34 ]  
 (DO NOT INCLUDE PATIO SEATING)  
 b) Bar area [ + 7 ]  
 TOTAL [ = 41 ]

7. What type of dinnerware is primarily used in your restaurant?  Reusable  Disposable  Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**?  Yes  No  
**If yes, specify what types and how many** (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

3-TV's

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

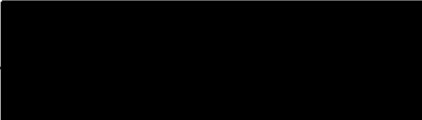
9. Do you have live entertainment or dancing?  Yes  No  
**If yes, what type and how often** (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

10. List number of employees for each position:

Position	How many
Cooks	3
Bartenders	0
Hostesses	3
Managers	2
Servers	2
Other ( Kitchen Staffs )	1
Other ( )	
Other ( )	

I, (Print Full Name) Yanming Situ, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

**Applicant Signature:** 



美  
食  
家

# KAWAII

## SUSHI & ASIAN CUISINE

25 OCT 31 AM 8:05 AZDLLU

### SOUP

	\$	L
<b>Miso Soup</b> 🍃	4	8
seaweed, green onions, soybean base		
<b>Egg Drop Soup</b> 🍃	4	8
<b>Hot &amp; Sour Soup</b> 🌶️	4	8
<b>Wonton Soup</b> 🍃	5	10
pork wonton, spinach, shredded BBQ pork		
<b>West Lake Soup</b> 🍃🌶️		15
minced beef, tofu, cilantro, egg		
<b>Vegetable Soup</b> 🍃		11
broccoli, snow peas, cabbage, carrots, zucchini		

### HOT APPETIZER

<b>Edamame</b> 🍃		8
Optional: salted, garlic, spicy garlic		
<b>Deep-Fried Pork Gyoza (6)</b>		12
<b>Vegetarian Spring Roll (2)</b>		5
<b>Crab Puff (6)</b>		12
<b>Tempura</b>		
Option: Tofu \$10, Vegetable \$12, Chicken \$13, Shrimp \$14		
<b>Lettuce Wrap (4)</b>		
Option: Tofu \$14, Chicken \$15, Shrimp \$17		
<b>Salt &amp; Pepper Soft Shell Crab</b> 🌶️		15
<b>Salt &amp; Pepper Calamari</b> 🌶️		15
<b>BBQ Pork Slices</b>		13
<b>Shrimp Shu Mai (6)</b>		11
<b>Rocky Shrimp (8)</b>		13
<b>Pork Potsticker (6)</b>		16
20 Minute Prep		
<b>*Baked Green Mussels (6)</b> 🌶️		16
15 Minute Prep		
<b>*Spicy Tuna Jalapeno (4)</b> 🌶️🌶️		17
Spicy tuna, Cream cheese, Stuffed with jalapeno deep-fried, Eel sauce, Spicy mayo, Wasabi mayo		
<b>Spicy Crab Jalapeno (4)</b> 🌶️🌶️		17
Spicy crab, Cream cheese, Stuffed with jalapeno deep-fried, Eel sauce, Spicy mayo, Wasabi mayo		
<b>Hamachi Kama</b>		17
20 minute prep		

### COLD APPETIZER

<b>House Salad</b>		5
<b>Cucumber Salad</b> 🍃		6
<b>Seaweed Salad</b> 🍃		7
<b>*Kani Salad</b>		8
crab stick, cucumber, mayo, misago		
<b>*Poke Tuna Salad</b>		14
cubed tuna, spring mix, seaweed salad, poke dressing		
-sub sushi rice for \$1 upgrade		
<b>*Poke Salmon Salad</b>		14
cubed salmon, spring mix, seaweed salad, poke dressing		
-sub sushi rice for \$1 upgrade		
<b>*Sashimi Salad</b>		16
Cubed assorted fish, spring mix, house wasabi mustard dressing		
-sub sushi rice for \$1 upgrade		
<b>*Blue Point Oyster (6)</b>		18
<b>*Seared Tuna Tataki (6)</b> 🌶️🌶️		17
Seared tuna, Sliced jalapeno, Sriracha, Ponzu sauce		
<b>*Yellow Submarine (6)</b> 🌶️🌶️		17
Yellowtail belly, sliced jalapeno, Sriracha, Ponzu sauce		

\*Caution: These items are served raw or undercooked. The FDA advised consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notices.

### SPECIALITY ENTREES

\*\*All entrees come with white rice, upgrade to brown rice for \$1 extra

<b>Katsu Chicken</b>	\$18	<b>Lemon Chicken</b>	\$18
lightly breaded and deep-fried chicken with katsu sauce on the side		lightly breaded and deep-fried chicken with lemon sauce on the side	
<b>Shui-Zhu Beef</b> 🌶️	\$20	<b>Walnut Shrimp</b>	\$21
thin slice beef, bean sprouts, cilantro, szechuan pepper, scallion, bell pepper, beef broth		lightly breaded and deep-fried, tossed with honey mayo, served in a bed of lettuce, walnut	
<b>Pan-Seared Swai</b>	\$25	<b>Dry Pepper Swai</b> 🌶️	\$25
pan-seared swai, cilantro, garlic, jalapeno, spicy soy-glazed sauce		deep-fried, lightly breaded swai, bell pepper, onion, carrots, mushrooms, Sriracha pepper	
<b>Teriyaki Salmon</b>	\$27	<b>Maggie Scallop and Shrimp</b>	\$35
pan-seared salmon, salt, black pepper, teriyaki sauce on the side		lightly breaded and deep-fried shrimp and scallop, stuffed with sweet maggie soy sauce, Garnish with broccoli	

### KITCHEN ENTREES

\*\*All entrees come with white rice, upgrade to brown rice for \$1 extra

\*\*protein choice: Tofu, Chicken, Beef, Shrimp, Scallop

Tofu \$16, Chicken \$18, Beef \$19, Shrimp \$19, Scallop \$30

<b>Teriyaki</b>	choice of protein, Onion, Bell peppers, Teriyaki sauce	<b>Kung Pao</b> 🌶️	Water chestnut, Zucchini, Celery, Onion, Bell pepper, Carrot, Spicy kung pao sauce, Peanut on top
<b>Garlic</b>	Broccoli, Snow pea, Napa cabbage, Zucchini, Water chestnut, Carrot, Spicy garlic sauce	<b>Black Pepper</b> 🌶️	Water chestnut, Zucchini, Mushroom, Bell pepper, Spicy pepper brown sauce
<b>Mixed Vegetable</b> 🍃	Broccoli, Snow pea, Carrot, Napa cabbage, Zucchini, Mushroom, Water chestnut, White garlic sauce	<b>Mongolian</b> 🌶️	Dry Sauced with scallops, Onion, Spicy brown sauce
<b>Broccoli &amp; Snow Peas</b> 🍃	Broccoli, Snow peas, Carrot, White garlic sauce	<b>Jalapeno</b> 🌶️	Stir-fried jalapeno, Bell pepper, Onion, Carrot, Water chestnut, Spicy black bean sauce
<b>Cashew Nut</b>	Water chestnuts, Zucchini, Celery, Peas, Carrot, Brown sauce, Cashew nut on top	<b>Yellow Curry</b> 🍃🌶️	choice of protein, bell pepper, onion, carrots, zucchini

### DEEP-FRIED ENTREES

\*\*All entrees come with white rice, upgrade to brown rice for \$1 extra

\*\*protein choice: Tofu, Chicken, Beef, Shrimp, Scallop

Tofu \$16, Chicken \$18, Beef \$19, Shrimp \$19, Scallop \$30

<b>Orange</b>	Lightly breaded and deep-fried, Sweet orange sauce, Broccoli	<b>Salt &amp; Pepper</b> 🌶️	Lightly breaded and deep-fried, Bell pepper, Onion, Carrot, Jalapeno, Stir-fried with salt & pepper sauce
<b>Sweet &amp; Sour</b>	Breaded and deep-fried, Bell pepper, Carrots, White onion, Pineapple, Sweet & sour sauce	<b>General Tso's</b>	lightly breaded, snow peas, carrot
<b>Sesame</b>	breaded and deep-fried, honey sesame sauce, broccoli, sesame seed		

### VEGETABLE ENTREES

\*\*All entrees come with white rice, upgrade to brown rice for \$1 extra

<b>Sauteed Broccoli</b> 🍃	Broccoli sauteed with white garlic sauce	\$10	<b>Buddha Delight</b>	Broccoli, Snow pea, Napa cabbage, Zucchini, Water chestnut, Carrot, Brown sauce	\$15
<b>Mixed Vegetable</b> 🍃	Broccoli, Snow peas, Carrot, Zucchini, napa cabbage, Mushroom, White garlic Sauce	\$14	<b>Hot &amp; Spicy Eggplant</b> 🌶️🌶️	Sauteed spicy eggplant	\$15

### FRIED RICE & NOODLES

\*Protein choice: Tofu \$3, Chicken \$3, Mixed Vegetable \$3, Beef \$4, BBQ Pork \$4, Shrimp, \$5, Combo (Chicken, Pork, Shrimp) \$6

<b>Regular Fried Rice</b>	Onion, Scallion, Peas, Carrot	\$13	<b>Regular Chow Fun</b>	Flat rice noodle, Green onion, Onion, Bean sprout	\$14
<b>Regular Fried Brown Rice</b>	Onion, Scallion, Peas, Carrot	\$13	<b>Regular Singapore Rice Noodle</b> 🌶️	Angle hair rice noodle, curry, Egg, Scallion, Onion	\$13
<b>Regular Lo Mein</b>	Wheat egg noodle, Scallion, Onion, Cabbage	\$13	<b>Regular Egg Noodle</b>	Egg Noodle, Scallion, Onion, Bean sprout, carrot	\$14
<b>Regular Udon</b>	Thick wheat noodle, Scallion, Onion, Cabbage	\$14	<b>Regular Hong Kong Pan-Fried Noodle</b>	Crispy egg noodle, Broccoli, Carrots, Snow peas, Mushroom, Cabbage, Zucchini, Brown sauce	\$14
<b>Regular Soba</b>	Thin buckwheat noodle, Scallion, Onion, Cabbage	\$14	<b>Regular Kawaii Fried Rice</b> 🍃	Lam, peas, carrots, scallions	\$14

### KITCHEN ENTREE LUNCH

Daily until 3 PM

Served with a choice of house salad, Miso soup, Egg drop soup, Hot & sour soup, or Wonton soup (\$1.50) extra  
Side: White rice, Brown rice (\$1), Fried rice (\$1), Steamed vegetable (\$2), Lo Mein (\$3)  
Excluded all speciality entrees

<b>L-Chicken</b>	Select any wok or deep-fried entrees	\$13	<b>L-Vegetable</b>	Select any vegetable entree and side	\$11
<b>L-Beef</b>	Select any wok or deep-fried entrees	\$14	<b>L-Tofu</b>	Select any wok or deep-fried entrees	\$12
<b>L-Shrimp</b>	Select any wok or deep-fried entrees	\$14			

## PLATTERS

### \*Assorted Sashimi

\*CHEF CHOICE selection, price subject to change

10 pieces	\$23
20 pieces	\$35
30 pieces	\$50

### \*Assorted Nigiri

\*CHEF CHOICE selection, price subject to change

6 pieces	\$18
10 pieces	\$23
15 pieces	\$33

### \*Sushi Paradise

6 nigiri, 12 sashimi, salmon roll, tuna roll

\*Kawaii Love Boat \$68

9 nigiri, 18 sashimi, dragon roll, spicy tuna roll

## NIGIRI/SASHIMI

	Nigiri 2pcs	SASHIMI 4pcs
*Salmon (sake)	6.25	15
*Yellowtail (Hamachi)	6.50	17
*Tuna (Maguro)	6.50	15
*Albacore (Shiro Maguro)	5.75	15
*Red Snapper (Tai)	5.50	15
*White Tuna (Escobar)	6.95	17
*Seared Tuna	6.75	17
*Smoke Salmon	6.25	15
Fresh Water Eel	6.75	15
*Masago (Smelt Roe)	6.75	17
Shrimp (Ebi)	6.50	14
Bean Curd Pouch (Inari)	6.25	
Crab Stick/Mix (Kani)	5.50	10
Egg (Tamago)	5.25	13

## Classic Rolls

*Tuna Roll (6)	\$7
*Salmon Roll (6)	\$7
*Yellowtail Roll (6)	\$7
California Roll (8)	\$7
Spicy California Roll (8)	\$8
Spicy Crab Roll (8)	\$8
Crunchy California Roll (8)	\$8
*Spicy Tuna Roll (8)	\$8
*Spicy Salmon Roll (8)	\$9
Chicken Tempura Roll (5)	\$7
Chicken tempura, Lettuce, Cucumber, Eel sauce	
Shrimp Tempura Roll (5)	\$8
Shrimp tempura, Lettuce, Cucumber, Eel sauce	
*Salmon Avocado Roll (8)	\$8
optional: Tuna or Yellowtail	
Eel Avocado Roll (8)	\$8
optional: cucumber	
*Philadelphia Roll (8)	\$9
Smoke salmon, Cream cheese, Avocado	
*Golden Roll (8)	\$9
Yellowtail, Avocado, Crunch, Eel sauce	
Caterpillar Roll (8)	\$10
Eel, Cucumber, Avocado, Eel sauce, Sesame seeds	
optional: Crab Mix	
Cucumber Roll (6)	\$6
Avocado Roll (8)	\$6
Mixed Vegetable Roll (8)	\$7
Lettuce, Avocado, Cucumber	
Tofu Skin & Avocado Roll (8)	\$7
Green Zen Roll (8)	\$7
cucumber, avocado, cream cheese	



\*Caution: These items are served raw or undercooked. The FDA advised consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notices.

美食家

# KAWAII

## SUSHI & ASIAN CUISINE

25 OCT 31 AM 8:05 AZDLLC

## NO RICE ROLL

*Naruto Lollipop (5)	\$16	*Sayonara Roll (8)	\$15
salmon, yellowtail, tuna, crab mix, cucumber wrap, ponzu sauce		spicy tuna, salmon, tuna, yellowtail, avocado, jalapeno, sriracha	
*Protein Roll (8)	\$14	*Canyon Roll (8)	\$15
salmon, tuna, crab stick, masago, cucumber, seaweed wrap		crab mix, spicy crab mix, cucumber, shrimp tempura, salmon, spicy mayo, mustard sauce	

## Deep-Fried Roll

Golden California Roll (8)	\$11	*Rocky Roll (6)	\$13
california roll deep-fried, eel sauce		shrimp tempura, crab stick, cream cheese, avocado, eel sauce, spicy mayo, scallions, masago	
*Las Vegas Roll (8)	\$15	*Autumn Roll (6)	\$14
crab mix, avocado, cream cheese, eel sauce, spicy mayo		spicy tuna, shrimp, cream cheese, avocado, scallions, sweet chili sauce	
*Choice: eel, salmon, shrimp			

## Baked Roll

*Baked Lobster Roll (8)	\$19	*C-4 Roll (8)	\$19
california base, baked crawfish, crab mix, scallions, masago, spicy mayo, eel sauce, japanese mayo		california base, baked scallops, crab mix, scallions, masago, spicy mayo, eel sauce, japanese mayo	
Dragon Roll (8)	\$16	*Tsukiji Roll (8)	\$16
california base, baked freshwater eel, eel sauce		salmon, tuna, yellowtail, avocado, top with seared salmon, masago, scallions, spicy mayo, eel sauce	

## Tempura Roll

Cherry Blossom Roll (8)	\$15	*Sunset Roll (8)	\$16
shrimp tempura roll, crab mix, eel sauce		crab mix, avocado, cucumber, shrimp tempura, spicy tuna, crunch, spicy mayo, eel sauce	
*Cha Cha Roll (8)	\$16	*Hot Mama Roll (8)	\$16
shrimp tempura, crab stick, avocado, spicy crab, yellowtail, scallions, masago, mustard ponzu sauce		spicy tuna, shrimp tempura, avocado, tuna, eel sauce	
67th Ave Roll (8)	\$15	*Flagstaff Roll (10)	\$17
eel tempura, cream cheese, cucumber, spicy crab, eel sauce		crawfish salad, crab mix, avocado, crab stick tempura, cream cheese, soy paper, spicy mayo, eel sauce	
*Hawaiian Roll (8)	\$16	*Pink Lady Roll (10)	\$16
shrimp tempura, spicy crab, avocado, cucumber, seared tuna, scallions, sweet chili sauce		shrimp tempura, lobster meat, avocado, crab stick, soy paper, eel sauce	
*Colorado River Roll (10)	\$15	*Monsoon Roll (10)	\$16
shrimp tempura, avocado, spicy tuna, soy paper, eel sauce		shrimp tempura, spicy crab, cucumber, tuna, yellowtail, salmon, avocado, eel sauce, sriracha	
*Aloha Roll (8)	\$16		
shrimp tempura, crab stick, cucumber, salmon, avocado, masago, japanese mayo, eel sauce			

## Fresh Roll

*Diablo Tower	\$16	*Kawaii Roll (10)	\$17
rice base, crab stick, avocado, tuna, masago, scallion, eel sauce, spicy mayo		spicy tuna, salmon, crab stick, tempura, avocado, seaweed outside	
optional: salmon, tuna, yellowtail		*Rainbow Roll (8)	\$15
*Arigato Roll (10)	\$17	california base, top with assorted fresh fish, avocado	
tuna, yellowtail, spicy crab, avocado, seaweed outside		*Ichiban Roll (8)	\$15
*Spicy Girl Roll (8)	\$15	california base, top with salmon, lemon slices	
seared tuna, avocado, cream cheese, spicy crab, jalapeno, sriracha		*Phoenix Roll (10)	\$16
*Happy Valley Roll (8)	\$16	Lobster meat, shrimp, crab stick, avocado, tempura flake, soy paper, wasabi mayo, spicy mayo	
tuna, avocado, jalapeno, salmon, white tuna,		*Samurai Roll (10)	\$18
*Lucky Crab Roll (8)	\$16	salmon, tuna, yellowtail, white tuna, avocado, soy paper	
crab mix, cream cheese, avocado, spicy crab, salmon, jalapeno, sriracha, spicy mayo		*Arizona Roll (8)	\$16
*Wet n Wild Roll (8)	\$19	spicy tuna, salmon, avocado, spicy crab, jalapeno, sriracha	
spicy tuna roll base, cubed tuna, jalapeno, tomato, avocado, scallion, masago, wild spicy sauce		*Wasabi Rush Roll (8)	\$16
*Harvest Roll (8)	\$16	crab stick, cucumber, avocado, yellowtail, fresh wasabi, mustard sauce	
spicy tuna, avocado, cucumber, yellowtail, jalapeno, sriracha, ponzu sauce			

## Sushi Lunch

Daily until 3pm

Served with a choice of house salad, miso soup, egg drop soup, hot & sour soup, or Wonton soup (\$1.50 extra)

L-2 Classic Roll	\$14	L-Tuna	\$14
Select any 2 Classic Roll		4 pcs tuna nigiri, Tuna Roll	
L-3 Classic Roll	\$19	L-Salmon	\$14
Select any 3 Classic Roll		4 pcs salmon nigiri, Salmon Roll	
L-Sashimi	\$16	L-Yellowtail	\$15
7 pcs sashimi, Sushi Rice		4 pcs yellowtail Nigiri, Yellowtail Roll	
L-Nigiri & Sashimi Combo	\$20	L-Nigiri	\$16
4 pcs nigiri, 6 pcs sashimi, California Roll		5 pcs nigiri, California Roll	



## Beverage

Soda	Price
Coke	\$4
Diet Coke	\$4
Sprite	\$4
Dr. Pepper	\$4
Lemonade	\$4
Shirley Temple	\$4
Ginger Ale	\$4

Iced Tea	\$4
Hot Tea	\$3
Raspberry Iced Tea	\$4

## Japanese Soda

Original	\$4
Strawberry	\$4
Orange	\$4
Blue Hawaiian	\$4

## Juice

Apple Juice	\$4
Orange Juice	\$4
Cranberry Juice	\$4
Pineapple Juice	\$4

## Beer

Domestic	Price
Coors Light	\$4.5
Bud Light	\$4.5
Michelob Ultra	\$4.5

## Imported

	S	L
Angry Orchard	\$5	\$6
Lagunitas IPA	\$5	\$7
Lucky Buddha	\$5	\$7
Kirin Light	\$5	\$7
Kirin Ichiban	\$5	\$7
Sapporo	\$5	\$7
Tsing Tao	\$5	\$7
Asahi Super Dry	\$9	\$10
Orion		

## Hana Sake

	S	L	B
Fuji Apple	\$8	\$10	\$20
White Peach	\$8	\$10	\$20
Pineapple	\$8	\$10	\$20

## Soju

Original	\$20
Grape	\$20

## Hard Cider

White Claw	\$6
Mango, strawberry, blackberry, grapefruit	

## Sake

Hot Sake	Price
Small	\$7
Large	\$9

## Sake Bomber

Small	\$8
Large	\$11

## Cold Sake

Junmai Ginjo	Price
Kikusui	\$20
Michinoku Onikoroshi	\$20

## Sparkling Sake

Mio Sparking Sake	\$18
-------------------	------

## Nigori Unfiltered

Sho Chiku Bai	\$18
Hakutaru Sayuri	\$18

## Moonstone

Coconut Lemongrass	\$19
Asian Pear	\$19

## Cocktail

### Premium Vodka Martini

Beverdere \$13  
 Chopin Potato \$14  
 Stoli Elite \$15

### Premium Gin Martini

Bombay Sapphire \$12  
 Hendrick's \$13  
 Botanist Islay Dry Gin \$15

### Cosmopolitan

Vodka - Sweet & sour \$9  
 Cranberry juice \$11  
 House Vodka \$11  
 Ketel One - Peach Orange \$11  
 Ketel One - Grapefruit Rose \$11

### Espresso Martini

Three Olive Triple Espresso - \$10  
 Coconut Rum - Amaretto

### Asian Pear Mule

Three Olive Pear Vodka - \$10  
 Ginger Beer - Lime Juice  
 Lychee Martini \$10

Absolue Vodka - Lychee Liqueur - Lychee Juice

### Hawaiian Cape Cod \$9

Tito's Vodka - Cranberry Juice - Pineapple Juice

### Ginger Martini \$11

Bombay Sapphire Gin - Ginger Liqueur

### Gin Daisy \$12

Beefeater Gin - Orange Curacao Lemon Juice - Soda Water

### Asian Mist \$10

Rum - Coconut Rum - Melon Liqueur - Sprite - Pineapple Juice

### Mai Tai \$10

Light Rum - Gold Rum - Mai Tai Mix - Dark Rum - Pineapple Juice

### Margarita \$9

Tequila - Triple Sec - Sweet & Sour Mix

### Milago Silver Tequila Patron Sliver \$10

### Sunrise Tequila \$9

Tequila - Orange Juice - Grenadine

## White Wine

### Champagne G B

Lunetta Prosecco \$9

### Chardonnay

Bogle \$9 \$36  
 Kendall Jackson \$13 \$50

### Sauvignon Blanc

Bogle \$10 \$38  
 Hess Select \$13 \$50  
 Daou \$13 \$50

### Pinot Grigio

Bogle \$9 \$34  
 Torressella \$11 \$44

## White Selection

Clean Slate Riesling \$8 \$30  
 Plum Wine (Takara) \$8 \$30  
 Conundrum \$10 \$38

## Red Wine

### Pinot Noir G B

Mont Pellier \$9 \$34  
 Angeline \$13 \$50

### Merlot

Bogle \$10 \$38  
 Robert Mondavi \$9 \$34

### Cabernet Sauvignon

Bogle \$10 \$38  
 Hess Select \$14 \$54  
 Daou \$14 \$54

## Red Selection

Catena Malbec \$14 \$54  
 Conundrum \$12 \$46



Arizona Department of Liquor Licenses and Control  
<https://www.azliquor.gov>  
 (602) 542-5141

**RECORDS REQUIRED FOR AUDIT  
 RESTAURANT/HOTEL/MOTEL**

<b>DLLC USE ONLY</b>	
Job #:	364638
Date Accepted:	11-12-2025
L#:	[REDACTED]
License #:	

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. 54-205.02(G). Such documents requested may include however, are not limited to:

**Kawaii Sushi & Asian Cuisine**

1. Name of restaurant (Please print): \_\_\_\_\_

2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of *all* food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

A. Sales Journals/Monthly Sales Schedules

- 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
- 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
- 3) Dated Guest Checks
- 4) Coupons/Specials/Discounts
- 5) Any other evidence to support income from food and liquor sales

B. Cash Receipts/Disbursement Journals

- 1) Daily Bank Deposit Slips
- 2) Bank Statements and canceled checks

12. Tax Records

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return - city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee’s accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCAION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH  
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

**A.R.S. §4-210(A) 7**

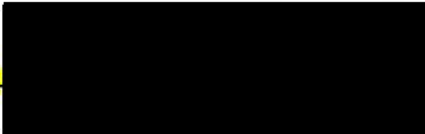
The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

**A.R.S. §4-205.02(M)**

For the purpose of this section:

Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

**Declaration:**  
 I, (Print Name) Yanming Situ, declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.  
 Signature: 

**\*MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE\***



Job #:	366638
Date Accepted:	11-12-2025
LC:	[REDACTED]
License #	[REDACTED]

# Personal Information Questionnaire

**ATTENTION APPLICANT:** This is a legally binding document. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

THE COMPLETED QUESTIONNAIRE NEEDS TO BE SUBMITTED TO THE DEPARTMENT ALONG WITH A \$22. FEE, AND FD-258 FINGERPRINT CARD, THAT HAS BEEN SEALED IN AN ENVELOPE, AND SIGNED OR INITIALED BY THE FINGERPRINT TECHNICIAN, MUST INCLUDE THE FINGERPRINT VERIFICATION FORM. MUST BE COMPLETED BY A RECOGNIZED FINGERPRINT SERVICE OR LAW ENFORCEMENT AGENCY.

**Agent:** a person who is designated by an applicant or licensee to receive communications from the department and to file and sign documents submitted to the department on behalf of the applicant or licensee. An agent is not a manager.  
A.R.S. §4-202(A).

**Controlling Person:** person directly or indirectly possessing control of an applicant or licensee.  
A.R.S. §4-101(10).

**Manager:** An individual (not an entity) approved by the Department of Liquor who has the authority to organize, direct, carry out, control or to otherwise operate the day-to-day operations of a liquor-licensed business.  
A.R.S. §4-101(22) and A.R.S. §4-202(C)

## SECTION - 1 INDIVIDUAL INFORMATION

AGENT                       CONTROLLING PERSON                       MANAGER

- Name: Situ Yanming  
Last First Middle
- Social Security #: [REDACTED] Birth Date: [REDACTED]  
(NOT a public record) (NOT a public record)
- Driver's License #: [REDACTED] State Issued: [REDACTED]  
(NOT a public record)
- Are you a resident of Arizona?  Yes  No Date of residency: [REDACTED]
- Email address: yanmingsitu@gmail.com
- Home Address: [REDACTED]
- Daytime phone #: 602-561-5072 Alternative phone #: \_\_\_\_\_

## SECTION 2 – LICENSED BUSINESS INFORMATION

- License Number: \_\_\_\_\_
- Business Name (doing business as): Kawaii Sushi & Asian Cuisine
- Business Address: 29883 N El Mirage Rd, Suite 120, Peoria, AZ 85383

**SECTION 3 – DAY TO DAY OPERATION OF BUSINESS** OCT 31 AM 8:04 AZDLLC

Must attach copies of Basic and Management Title 4 training certificates for person managing the day to day operation of the licensed business.

Who is managing the day to day operations?  Agent  Controlling Person  Manager

Name of persons who will be handling the day to day operations: Yanming Situ


**SECTION 4 – BACKGROUND**

If you answer "YES" to any Question 1 through 5 YOU MUST attach a signed statement. Give complete details including dates, agencies involved and dispositions. CHANGES TO QUESTIONS 1-5 MAY NOT BE ACCEPTED

1. Have you owned, or been a controlling person of any entities that held a liquor license in Arizona, or any jurisdiction, in the past 5 years? Yes  No
2. Have you been cited, arrested, indicted, convicted, or required to appear in court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past 5 years? Yes  No
3. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked, or suspended in or outside of Arizona within the last 5 years? A.R.S. §4-202(D) Yes  No
4. Have you had ANY administrative law citations, compliance actions, or consents, in any jurisdiction in the past 5 years? (Do not include civil traffic tickets)  
A.R.S. §4-202, 4-210  
*\*Administrative Law Violations are any civil penalties, fines, suspension, or revocations of your liquor license.* Yes  No
5. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? Yes  No

**SIGNATURE**

I, (Print Full Name) Yanming Situ hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Signature:  Date: 10/22/25



Arizona Department of Liquor Licenses and Control  
https://www.azliquor.gov  
(602) 542-5141

**ALIEN STATUS**

DLLC USE ONLY	
Job #:	306de38
Date Accepted:	11-12-2025
[Redacted]	
License #:	

Title IV of the federal Personal Responsibility and Work Opportunity Reconciliation Act of 1996 (the "Act"), 8 U.S.C. § 1621, provides that, with certain exceptions, only United States citizens, United States non-citizen nationals, non-exempt "qualified aliens" (and sometimes only particular categories of qualified aliens), nonimmigrant, and certain aliens paroled into the United States are eligible to receive state, or local public benefits. With certain exceptions, a professional license and commercial license issued by a State agency is a State public benefit.

Arizona Revised Statutes § 41-1080 requires, in general, that a person applying for a license must submit documentation to the license agency that satisfactorily demonstrates the applicant's presence in the United States is authorized under federal law.

**Directions: All applicants must complete Sections I, II, and IV. Applicants who are not U.S. citizens or nationals must also complete Section III.**

Submit this completed form and a copy of one or more document(s) from the attached "Evidence of U.S. Citizenship, U.S. National Status, or Alien Status" with your application for license or renewal. If the document you submit does not contain a photograph, you must also provide a government issued document that contains your photograph. You must submit supporting legal documentation (i.e. marriage certificate) if the name on your evidence is not the same as your current legal name.

**SECTION I – APPLICANT INFORMATION**

APPLICANT NAME (Print or type) Yanming Situ

**SECTION II – CITIZENSHIP OR NATIONAL STATUS**

Are you a citizen or national of the United States?  Yes  No - If yes, indicate place of birth:

Cit. [Redacted]

If you answered **Yes, 1)** Attach a legible copy of a document from the list below.

2) Name of document: Arizona Driver License

If you answered **No**, you must complete Sections III.

## **EVIDENCE OF U.S. CITIZENSHIP, U.S. NATIONAL STATUS, OR ALIEN STATUS**

**You must submit supporting legal documentation (i.e. marriage certificate) if the name on your evidence is not the same as your current legal name.**

**Evidence showing authorized presence in the United State includes the following:**

1. An Arizona driver license issued after 1996 or an Arizona non-operating identification card.
2. A driver license issued by a state that verifies lawful presence in the United States.
3. A birth certificate or delayed birth certificate showing birth in one of the 50 states, the District of Columbia, Puerto Rico (on or after Jan. 13, 1941), Guam, the U.S. Virgin Islands (on or after January 17, 1917), American Samoa, or the Northern Mariana Islands (on or after November 4, 1986, Northern Mariana Islands local time)
4. A United States certificate of birth abroad.
5. A United States passport. \*\*\*Passport must be signed\*\*\*
6. A foreign passport with a United States visa.
7. An I-94 form with a photograph.
8. A United States citizenship and immigration services employment authorization document or refugee travel document.
9. A United States certificate of naturalization.
10. A United States certificate of citizenship.
11. A tribal certificate of Indian blood.
12. A tribal or bureau of Indian affairs affidavit of birth.
13. Any other license that is issued by the federal government, any other state government, an agency of this state or a political subdivision of this state that requires proof of citizenship or lawful alien status before issuing the license.

**SECTION III – QUALIFIED ALIEN**

Applicants who are not citizens or nationals of the United States. Please indicate alien status by checking the appropriate box. Attach a legible copy of a document from the attached list or other document as evidence of your status.

\_\_\_\_\_  
**Name of document provided**

**Qualified Alien Status** (8 U.S.C.§§ 1621(a)(1),-1641(b) and (c))

- 1.An alien lawfully admitted for permanent residence under the Immigration and Nationality Act(INA)
- 2.An alien who is granted asylum under Section 208 of the INA.
- 3.A refugee admitted to the United States under Section 207 of the INA.
- 4 An alien paroled into the United States for at least one year under Section 212(d)(5) of the INA.
- 5.An alien whose deportation is being withheld under Section 243(h) of the INA.
- 6.An alien granted conditional entry under Section 203(a)(7) of the INA as in effect prior to April 1, 1980.
- 7.An alien who is a Cuban/Haitian entrant.
- 8.An alien who has, or whose child or child's parent is a "battered alien" or an alien subject to extreme cruelty in the United States

**Nonimmigrant Status** (8 U.S.C. § 1621(a)(2))

- 9. A nonimmigrant under the Immigration and Nationality Act [8 U.S.C § 1101 et seq.] Non-immigrants are persons who have temporary status for a specific purpose. See 8 U.S.C § 1101(a)(15).

**Alien Paroled into the United States for Less Than One Year** (8 U.S.C. § 1621(a)(3))

- 10. An alien paroled into the United States for less than one year under Section 212(d)(5) of the INA

**Other Persons** (8 U.S.C § 1621(c)(2)(A) and (C))

- 11. A nonimmigrant whose visa for entry is related to employment in the United States, or
- 12. A citizen of a freely associated state, if section 141 of the applicable compact of free association approved in Public Law 99-239 or 99-658 (or a successor provision) is in effect [Freely Associated States include the Republic of the Marshall Islands, Republic of Palau and the Federate States of Micronesia. 48 U.S.C. § 1901 *etseq.*];
- 13. A foreign national not physically present in the United States.
- 14. **Otherwise Lawfully Present**
- 15. A person not described in categories 1-13 who is otherwise lawfully present in the United States.

**PLEASE NOTE: The federal Personal Responsibility and Work Opportunity Reconciliation Act may make persons who fall into this category ineligible for licensure. See 8 U.S.C. §**

Yanming Situ

Print Name



10/22/25  
Date

Certificate # AZB-ON-01249788

<input checked="" type="checkbox"/>	On-sale
<input type="checkbox"/>	Off-sale
<input type="checkbox"/>	On- and off-sale

Certificate of Completion  
For  
Title 4 **BASIC** Liquor Law Training

A Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the Certificate is signed by the course participant.

The State requires BASIC Title 4 training only as a prerequisite for MANAGEMENT Title 4 training or as a result of a liquor law violation. Persons required to have BASIC Title 4 training are listed at the base of this Certificate. Licensees sometimes require BASIC Title 4 Training a condition of employment.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.

Student Information

yanming situ



10/23/2025

Training Completion Date

10/22/2028

Certificate Expiration Date  
(three years from completion date)

Training Provider Information

**360training.com Inc.**

Company Name

6504 Bridge Point Parkway, Suite 100, Austin, TX 78730

Mailing Address

(877) 881-2235

Daytime Contact Phone Number

I, Samantha Montalbano, certify that the above named individual did successfully complete  
Instructor Name (please print)

Title 4 BASIC Training in accordance with A.R.S. §4-112(G)(2) and Arizona Administrative Code (A.A.C.)R19-1-103 using training course content and materials approved by the Arizona Department of Liquor Licenses and Control. I understand that misuse of this Certificate of Completion can result in the revocation of State-approval for the Title 4 Training Provider named in this section as provided by A.A.C. R19-1-103(E) and (F).



Instructor Signature

10/23/2025

Day Mo Year

Persons required to complete BASIC & MANAGEMENT Title 4 training: 1) owner(s) actively involved in the daily business operations of a liquor-licensed business of a series listed below  
2) licensees, agents and managers actively involved in the daily business operations of a liquor-licensed business of a series listed below

In-state Microbrewery (series 3)  
Conveyance (series 8)  
Restaurant (series 12)

Government (series 5)  
Liquor Store (series 9)  
In-state Farm Winery (series 13)

Bar (series 6)  
Private Club (series 14)

Beer & Wine Bar (series 7)  
Hotel/Motel w/restaurant (series 11)  
Beer & Wine Store (series 10)

Liquor license applications (initial and renewal) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

The questionnaire (which designates a manager to a location) and the agent change form (which assigns a new agent to active liquor licenses) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

**Certificate of Completion  
For  
Title 4 **MANAGEMENT** Liquor Law Training**

A Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the Certificate is signed by the course participant.

Basic Title 4 training is a prerequisite for MANAGEMENT Title 4 training. A valid Certificate of Completion for BASIC Title 4 training must be on file at the Department of Liquor and satisfactory completion of a State-approved BASIC Title 4 course must be verified by the training provider prior to issuing a Certificate of Completion for MANAGEMENT Title 4 training.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.

**Student Information**

yanming situ



10/24/2025

Training Completion Date

1912

10/23/2028

Certificate Expiration Date  
(three years from completion date)

**Training Provider Information**

**360training.com Inc.**

Company Name

6504 Bridge Point Parkway, Suite 100, Austin, TX 78730

Mailing Address

(877) 881-2235

Daytime Contact Phone Number

I, Samantha Montalbano, certify that the above named individual did successfully complete  
Instructor Name (please print)

Title 4 MANAGEMENT Training in accordance with A.R.S. §4-112(G)(2) and Arizona Administrative Code (A.A.C.)R19-1-103 using training course content and materials approved by the Arizona Department of Liquor Licenses and Control. I understand that misuse of this Certificate of Completion can result in the revocation of State-approval for the Title 4 Training Provider named in this section as provided by A.A.C. R19-1-103(E) and (F).



Instructor Signature

10/24/2025

Day Mo Year

Persons required to complete BASIC & MANAGEMENT Title 4 training: 1) owner(s) actively involved in the daily business operations of a liquor-licensed business of a series listed below  
2) licensees, agents and managers actively involved in the daily business operations of a liquor-licensed business of a series listed below

In-state Microbrewery (series 3)  
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Liquor Store (series 9)  
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Arizona Department of Liquor Licenses and Control  
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(602) 542-5141

**FINGERPRINT VERIFICATION**

DLLC USE ONLY	
Job #:	3101038
Date Accepted:	11-12-2025
	[Redacted]
License #:	

**ATTENTION FINGERPRINT TECHNICIAN:**

Please follow the instructions below for fingerprinting this applicant.

1. Please fill out or ensure that the applicant has filled out all the required boxes on the fingerprint card prior to taking the fingerprints.
2. Request a valid, unexpired government-issued photo ID from the applicant and compare the physical descriptors on the applicant's photo ID to the applicant and to the information on the fingerprint card.
3. Fill out the information in the boxes below. Please print clearly.
4. Once the prints have been taken, place the fingerprint card and this form into the envelope and seal it. Please write your name or identification across the edge of the seal. Return the sealed envelope to the applicant.
5. Write applicants name on front of sealed envelope.

**Do not give the applicant the fingerprint card without first sealing it inside the envelope.**

**DO NOT FOLD FINGERPRINT CARDS**

Please print in the following fields:

Date	Name of Applicant:	
10-28-2025	Yanning Situ	
Name of Fingerprint Technician:		
Manny Sim		
Fingerprint technician's Signature:		
[Redacted]		
Fingerprint technician's Agency/company Name:	Phone Number:	
Ops 3780	623-522-5500	
Type of Photo ID Provided (check one):		
<input checked="" type="checkbox"/> Driver's License	<input type="checkbox"/> Passport	<input type="checkbox"/> Other (Please specify)



Date: 10/29/2025

To Whom It May Concern:

The enclosed fingerprint cards for Yammining Situ represent the best possible fingerprints. A combination of cornhusker lotion and glycerin was used to increase the ridge quality and rolled numerous times through the livescan system.

We have enclosed two fingerprint cards which reflect the best possible prints attainable.



Fingerprint Technician



DLLC USE ONLY

Job #:	366de38
Date Accepted:	10-12-2025
	[Redacted]
License #	

# Personal Information Questionnaire

**ATTENTION APPLICANT:** This is a legally binding document. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

THE COMPLETED QUESTIONNAIRE NEEDS TO BE SUBMITTED TO THE DEPARTMENT ALONG WITH A \$22. FEE, AND FD-258 FINGERPRINT CARD, THAT HAS BEEN SEALED IN AN ENVELOPE, AND SIGNED OR INITIALED BY THE FINGERPRINT TECHNICIAN, MUST INCLUDE THE FINGERPRINT VERIFICATION FORM. MUST BE COMPLETED BY A RECOGNIZED FINGERPRINT SERVICE OR LAW ENFORCEMENT AGENCY.

**Agent:** a person who is designated by an applicant or licensee to receive communications from the department and to file and sign documents submitted to the department on behalf of the applicant or licensee. An agent is not a manager.  
A.R.S. §4-202(A).

**Controlling Person:** person directly or indirectly possessing control of an applicant or licensee.  
A.R.S. §4-101(10).

**Manager:** An individual (not an entity) approved by the Department of Liquor who has the authority to organize, direct, carry out, control or to otherwise operate the day-to-day operations of a liquor-licensed business.  
A.R.S. §4-101(22) and A.R.S. §4-202(C)

## SECTION - 1 INDIVIDUAL INFORMATION

AGENT       CONTROLLING PERSON       MANAGER

- Name: Salamat Lisa Meiyu  
Last First Middle
- Social Security #: [Redacted] Birth Date: [Redacted]  
(NOT a public record) (NOT a public record)
- Driver's License #: [Redacted] State Issued: [Redacted]  
(NOT a public record)
- Are you a resident of Arizona?  Yes  No Date of residency: [Redacted]
- Email address: meiyu7669@gmail.com
- Home Address: [Redacted]
- Daytime phone #: 623-824-3595 Alternative phone #: \_\_\_\_\_

## SECTION 2 – LICENSED BUSINESS INFORMATION

- License Number: \_\_\_\_\_
- Business Name (doing business as): Kawaii Sushi & Asian Cuisine
- Business Address: 29883 N El Mirage Rd, Suite 120, Peoria, AZ 85383

SECTION 3 – DAY TO DAY OPERATION OF BUSINESS

125 OCT 31 AM 8:05 AZDLLC

Must attach copies of Basic and Management Title 4 training certificates for person managing the day to day operation of the licensed business.

Who is managing the day to day operations? Agent Controlling Person Manager

Name of persons who will be handling the day to day operations: Yanming Situ


SECTION 4 – BACKGROUND

If you answer "YES" to any Question 1 through 5 YOU MUST attach a signed statement. Give complete details including dates, agencies involved and dispositions. CHANGES TO QUESTIONS 1-5 MAY NOT BE ACCEPTED

- 1. Have you owned, or been a controlling person of any entities that held a liquor license in Arizona, or any jurisdiction, in the past 5 years? Yes  No
- 2. Have you been cited, arrested, indicted, convicted, or required to appear in court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past 5 years? Yes  No
- 3. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked, or suspended in or outside of Arizona within the last 5 years? A.R.S. §4-202(D) Yes  No
- 4. Have you had ANY administrative law citations, compliance actions, or consents, in any jurisdiction in the past 5 years? (Do not include civil traffic tickets) A.R.S. §4-202, 4-210 Yes  No   
\*Administrative Law Violations are any civil penalties, fines, suspension, or revocations of your liquor license.
- 5. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? Yes  No

SIGNATURE

I, (Print Full Name) Lisa Meiyu Selamat hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Signature:  Date: 10-22-25

**ATTACHMENT**


**SECTION 4 – BACKGROUND FOR LISA MEIYU SELAMAT**

1. Have you owned, or been a controlling person of any entities that held a liquor license in Arizona, or any jurisdiction, in the past 5 years?

Yes, I am the liquor license agent and manager of the following establishment:

License #	Location
12079903	KAWAII JAPANESE & ASIAN CUISINE

Name: Lisa Meiyu Selamat

Signature: 

Date: 10-22-25



Arizona Department of Liquor Licenses and Control  
https://www.azliquor.gov  
(602) 542-5141

**FINGERPRINT VERIFICATION**

DLLC USE ONLY	
Job #:	36161638
Date Accepted:	11-12-2025
LC:	[REDACTED]
License #:	[REDACTED]

**ATTENTION FINGERPRINT TECHNICIAN:**

Please follow the instructions below for fingerprinting this applicant.

1. Please fill out or ensure that the applicant has filled out all the required boxes on the fingerprint card prior to taking the fingerprints.
2. Request a valid, unexpired government-issued photo ID from the applicant and compare the physical descriptors on the applicant's photo ID to the applicant and to the information on the fingerprint card.
3. Fill out the information in the boxes below. Please print clearly.
4. Once the prints have been taken, place the fingerprint card and this form into the envelope and seal it. Please write your name or identification across the edge of the seal. Return the sealed envelope to the applicant.
5. Write applicants name on front of sealed envelope.

Do not give the applicant the fingerprint card without first sealing it inside the envelope.

**DO NOT FOLD FINGERPRINT CARDS**

Please print in the following fields:

Date	Name of Applicant:	
10-28-2025	Lisa Selamart	
Name of Fingerprint Technician:		
Manny Simon		
Fingerprint technician's Signature:		
[REDACTED]		
Fingerprint technician's Agency/company Name:	Phone Number:	
WPS 3780	623-572-5000	
Type of Photo ID Provided (check one):		
<input type="checkbox"/> Driver's License	<input type="checkbox"/> Passport	<input type="checkbox"/> Other (Please specify)