

LICENSE APPLICATION REPORT

Type of License: Common Victualler License & All Alcohol License

Name of Applicant: Andy Lian, Shanghai 3, Inc. d/b/a Shanghai Village Asian Cuisine
(Formerly the Shanghai Village Restaurant)

Address: 434-436 Massachusetts Avenue

The following Departments have **no objections** to the issuance of said license:

- Police x
- Fire
- Health
- Building
- Planning

The following Departments have **no objections** but have made comments or conditions regarding the issuance of said license: (see attached)

- Police
- Fire x
- Health x
- Building x
- Planning x

The following Departments have **objections** to the issuance of said license:
(see attached)

- Police
- Fire
- Health
- Building
- Planning

ARLINGTON POLICE DEPARTMENT

Frederick Ryan
Chief of Police



POLICE HEADQUARTERS
112 Mystic Street
Telephone 781-316-3900

Town of Arlington
MASSACHUSETTS 02474

September 1, 2015

On Tuesday, September 1, 2015 at 2:15 PM, I called and spoke with Andy Lian regarding this application for a Common Victualler License and all Alcohol License for the Shanghai Restaurant, located at 434-436 Mass Ave. Mr. Lian stated that this is his first business and will be adding a sushi bar upon approval from the Town. Mr. Lian stated that he will be serving alcohol at the Shanghai Restaurant.

I advised Mr. Lian that the Board of Selectmen may be conducting C.O.R.I and S.O.R.I checks during the application process.

Pending the checks conducted by the Board of Selectmen's Office, Arlington Police Dept. is not aware of any law enforcement or public safety reasons to object to the Common Victualler License and all Alcohol License for the Shanghai Restaurant.

Respectfully Submitted,

Detective Edward DeFrancisco

Applicant Signature Section

Signature

Date

"Proactive and Proud"

**BOARD OF SELECTMEN
TOWN OF ARLINGTON - INSPECTION REPORT**

Report is due at the Office of the Board of Selectmen by, September 16, 2015
ONE REPORT IS REQUIRED FROM EACH DEPARTMENT.

Location: 434-436 Massachusetts Avenue
Applicant's Name: Andy Lian Shanghai 3, Inc
D/B/A: Shanghai Tokyo Restaurant Village Asian Cuisine
Telephone: 781-267-5472
Department: Sent Via E-mail Date: August 27, 2015

MEETING DATE: SEPTEMBER 21, 2015

Inspected By:

RE: COMMON VICTUALLER and ALL ALCOHOL LICENSE

Police
Fire
Board of Health
Building
Planning

INSPECTION REPORT SECTION:

Maintain all:

- Fire alarm systems
- Extinguishers
- Emergency lights + exit signs
- Clear exit paths
- Kitchen systems

APPLICANT SIGNATURE SECTION:

I have received the above report and acknowledge said inspection. I fully understand that no work is to commence at the premises of the proposed location of which is the subject matter of this inspection report until the license is approved by the Board of Selectmen; furthermore, any work done is done at the applicant's risk.

Applicant's Name: _____

Date: _____

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Telephone: 781-267-5472
Date Sent by Email: August 27, 2015

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Inspected By:

RE: COMMON VICTUALLER LICENSE

Police
Fire
Board of Health
Building
Planning

INSPECTION REPORT SECTION:

- *This office is currently reviewing the plan review application that was submitted for Shanghai Tokyo. A letter will be sent to the owner outlining the conditions of approval by the end of the week.*
- *Once the plans have been approved and conditions outlined in the approval letter have been met, this office will conduct a final inspection before a permit to operate a food establishment will be issued.*
- *It is the owner's/manager's responsibility to ensure that the establishment complies with 105 CMR 590.000 (1999 Food Code)*

APPLICANT SIGNATURE SECTION:

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Applicants Name: Andy Lian Shanghai 3, Inc
D/B/A: Shanghai Tokyo Restaurant Village Asian Cuisine
Telephone: 781-267-5472
Department: Sent E-mail

Date: 9/16/2015

Report Filed By: Michael F. Byrne, Director of Inspectional Services
Arthur F. Rouse, Inspector of Wires
Kenneth McConnell, Inspector of Plumbing & Gasfitting

Departments:

Fire
Police
Board of Health
Building, Wiring, Plumbing

Re:

COMMON VICTUALLER and ALI.
ALCOHOL LICENSE

Building

All building changes need permits.
All sign changes need approval and sign permit.
Window signs cannot exceed 25% of window or fines will be levied.
Certificate of Occupancy is needed -\$100 fee.
The Director of Inspectional Services has no objection to the issuance/ renewal of this license as the applicant has been made aware of seating capacity and necessity for showing proof of ownership of sidewalk

Plumbing

The Inspector of Plumbing and Gasfitting has no objection to the issuance/ renewal of this license.
All plumbing and Gasfitting work requires that the permits be obtained from this office for their respective trades by licensed contractors.

Electrical

The Inspector Wires has no objection to the issuance/ renewal of this license.
The applicant acknowledges that this is a conditional approval of the premises only and is not to be constructed as approval by the Inspector of Wires of concealed electrical wiring. Any new wiring must conform to the Mass. Electrical Code. Notify the Inspector of Wires in accordance with Chapter 143, Section 3L.

I have received the above report and knowledge said inspection. I fully understand that no work is to commence at the premises of the proposed location of which is the subject matter of this inspection report until the license is approved by the Board of Selectmen; furthermore, any work done is done at the applicants risk.

Applicant's Name: _____

Date: _____

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TOWN OF ARLINGTON - INSPECTION REPORT**

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Applicant's Name: Andy Lian Shanghai 3, Inc
D/B/A: Shanghai Tokyo Restaurant *Village Asim Cuisine*
Telephone: 781-267-5472
Department: Sent Via E-mail Date: August 27, 2015

MEETING DATE: SEPTEMBER 21, 2015

Departments: *Ted Fields 9.17.2015*

Re: COMMON VICTUALLER and ALL ALCOHOL LICENSE

Police
Fire
Board of Health
Building
Planning

Comments by each Division or Department:

The business proposed for this site is a 2500 square foot restaurant selling Chinese food for consumption on and off the premises. There is indoor seating for 85 patrons, no assigned on-street parking or off-street parking spaces. It is a medium-sized enterprise with five employees serving the business district and residential neighborhoods abutting Massachusetts Avenue in Arlington Center. Given its location in a B5 zoning district in the middle of Arlington Center, near other eateries serving alcohol, it is an appropriate type of establishment for this setting.

The Dept. of Planning and Community Development has no objection to the issuance of a Common Victualler and All Alcohol licenses as requested.

I have received the above report and acknowledge said inspection. I fully understand that no work is to commence at the premises of the proposed location of which is the subject matter of this inspection report until the license is approved by the Board of Selectmen; furthermore, any work done is done at the applicant's risk.

Applicant's Name: _____

Date: _____

OFFICE OF THE BOARD OF SELECTMEN

730 Massachusetts Avenue

Town of Arlington

Massachusetts 02476-4908

(781) 316-3020

(781) 316-3029 fax

\$60.00 Filing Fee

APPLICATION

☒ COMMON VICTUALLER LICENSE

☐ FOOD VENDOR LICENSE (Take Out Only)

You must complete an application packet from the Board of Health Department located at 27 Maple St.

You must have the completed application reviewed by the Inspections Department located at 51 Grove St. before filing this application with this office

Location 434 - 436 Massachusetts Avenue, Arlington

Name of Applicant Shanghai 3, Inc.

Corporate Name (if applicable) _____

D/B/A Shanghai Village Asian Cuisine

Date 8/12/15

I/We hereby agree to conform in all respects to the conditions governing such License as printed in the By-Laws of the Town, and such other rules and regulations as the Selectmen may establish. With the signing of this application, the applicant acknowledges that:

(A) it is understood that the Board is not required to grant the license.

(B) no work is to commence at the premises of the proposed location which is the subject matter of this application until the license is approved by the Board of Selectmen, and, furthermore, any work done is done at the applicant's risk, and

(C) in the event of a proposed sale of a business requiring a Common Victualler License, an application for a transfer of said license will be deemed to be an application for a new license (subject to the rules and regulations herein contained), and the owner of such business shall be required to file with the Board of Selectmen a thirty day notice of his intention to sell same before such application will be acted upon by the Selectmen.

(D) that the license is subject to revocation if the holder of the license does not comply with Town By-Laws or the Rules and Regulations of the Board.

Signature Name [Signature] Andy Lian, President

Signature Name _____

Phone: 781-267-5472 Email: Andy030577@yahoo.com

Note: (A) If a corporation, state full names and addresses of principal officers.

(B) If a co-partnership, information must be provided on each partner; if a corporation, information must be provided on corporate officer making application.

Name Andy Lian Name _____
Address 124 Lowell St Address _____
City Lexington Zip 02420 City _____ Zip _____
DESCRIPTION OF APPLICANT DESCRIPTION OF APPLICANT
Born in the U.S., Yes _____ No V Born in the U.S., Yes _____ No _____
Born Where China Born Where _____
Date of Naturalization _____ Date of Naturalization _____
Male or Female Male Male or Female _____
Date of birth _____ Date of birth _____
Height 6 ft. 1 in. Height _____ ft. _____ in.
Weight 170 Weight _____
Complexion yellow Complexion _____
Hair black Eyes black Hair _____ Eyes _____
Mother's Name Yen, shia lan Mother's Name _____
Father's Name Lian, Tsong Fan Father's Name _____
Wife's Maiden Name Yen Wife's Maiden Name _____
Photo 1 incl.



The Establishment shall operate as:

☐ Sole Ownership ☐ Partnership ☐ Total Number of Partners ☒ Corporation Based in MA

(Once approved, please go to Clerk's Office for Business Certificate)

Corporate Information Required:

President Andy Lian, 124 Lowell St Lexington MA 02420
Secretary Andy Lian 124 Lowell St Lexington MA 02420
Treasurer Andy Lian 124 Lowell St Lexington MA 02420
Name Address Zip

INFORMATION RELATIVE TO APPLICATION

Breakfast

Yes ☐ No ☐

Lunch

Yes ☒ No ☐

Dinner

Yes ☒ No ☐

Do you own the property? Yes ☐ No ☒ Tenant At Will ☐ Lease 5 years + 5 yr option

Hours of Operation:

Day Mon - Thurs Hours 11:30 am - 10:00 pm

Day Fri - Sat Hours 11:30 am - 10:00 pm

Day Sun Hours 12 noon - 10:00 pm

Floor Space 2,500 Sq. Ft.

Seating Capacity (if any) 1785

Parking Capacity (if any) 0 spaces

Number of Employees 5

List Cooking Facilities (and implements)

Will a food scale be in use for sale of items to the public? Yes ☐ No ☒

Will catering services be provided by you? Yes ☐ No ☒

A copy of the following items must be submitted with the application:

1. ☒ Layout Plan of Facility & Fixtures
2. ☒ Site Plan (obtained at Bldg. Dept., 51 Grove St.)
3. ☒ Outside Facade and Sign Plan (dimensions, color)
4. ☒ Menu
5. ☒ Maintenance Program

If the facilities are not yet completed, provide estimated cost of work to be done \$ _____

FOR OFFICE USE ONLY

Scheduled Hearing when Application will be presented to Board of Selectmen for approval:

Date _____ Time _____

Board Action: Approved Yes ☐ No ☐

APPLICANT'S RESUME

Food Business Experience of Applicant

From 2008 to Present
 Employee host D/B/A _____
 Sole Owner _____ Location Feng Shui Chelmsford
 Partnership _____ Type Food Chinese
 Corporation _____ Number of Employees _____

From 2007 to 2008
 Employee Bai Tendon D/B/A CJ
 Sole Owner _____ Location Chang Sha, Cambridge
 Partnership _____ Type Food Chinese
 Corporation _____ Number of Employees _____

List any other information that you feel will assist in the review of this application.

REFERENCES

Bank TD Bank Type Account Personal ☒ Business ☐
 Address 419 Lowell St Lexington Phone 781-861-1436
 Account Number _____ Contact James Henry
 Personal Reference Jim Chen
 Address 9 Cross St #4, N Chelmsford Phone 978-905-1079
 Prior Employer Feng Shui
 Address 285 Chelmsford St Chelmsford Phone 978-252-8888
 Number of years employed 5+ From 2008 To Present
 Contact Charlie Chen Position Held host
 Other _____

Name

Address

AVE.

MOORE PLACE

COURT

MASSACHUSETTS

57,008

40,353

11

100.27

237.0

215.78

60.0

73.51

23.67

36.84

446

444

3811

51.83

100.0

A

B

2577

100.22

480

27.06

67.25

156.36

REAR 432-448

440

237.47

137.25

60.0

40.83

9131

69.11

100.0

100.0

8450

239.84

430

432

436

424

426

60.19

80.21

SHANGHAI VILLAGE RESTAURANT

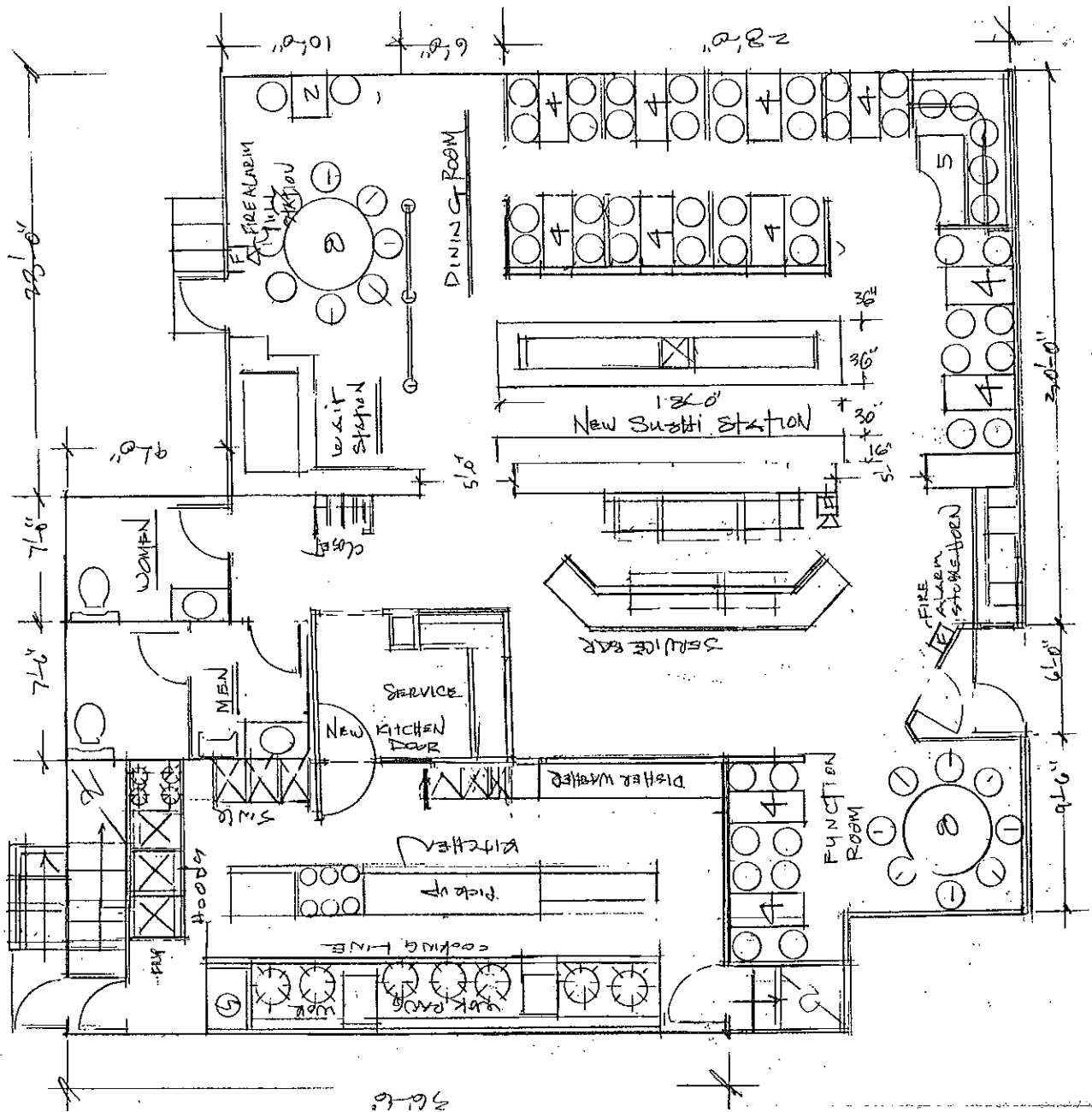
SHANGHAI
PARKING

REAR OF BUILDING



LUNCH
SPECIALS





Floor plan: 216" = 18"

Maintenance procedure

Opening Procedures

- 1) Ensure parking lot is swept and litter has been picked up.
- 2) Unlock restaurant.
- 3) Disable alarm. Check messages on voicemail.
- 4) Turn on all kitchen equipment and ensure in working order.
- 5) Turn on TV and/or music
- 6) Check restrooms for cleanliness and supplies.
- 7) Ensure thermostat is set to 70 degrees.
- 8) Ensure that sufficient employees to each work area, cleaning project, etc.
- 9) Assign employees to each work area, cleaning project, etc.
- 10) Hold a brief AM staff meeting. Explain assignments to employees. This should be a short 10-15 minutes meeting to ensure everyone is on the same page for the day.
- 11) Verbally confirm that each employee knows his or her assignment for the day.
- 12) Briefly cover any issues needing immediate attention, specials for the day, etc.

Closing Procedures

- 1) Check cash out for servers, hostess, bar, etc.
- 2) Check out entire kitchen line (equipment shut off, wells emptied, wiped down, dishes clean and restocked, trash emptied, floor swept and mopped)
- 3) Ensure no trash is outside of dumpster.
- 4) Check out bar area (liquor bottles wiped off and reorganized, beer wells stocked and re-iced, swept floor, clean counters)
- 5) Ensure salad bar is emptied, washed down
- 6) Turn off TV and/or music
- 7) Ensure dining area is swept, tables reset and chairs neatly arranged.
- 8) Check all doors to make sure they are locked.
- 9) Turn off all lights.
- 10) Set alarm.

FENG SHUI 101

SUSHI BAR • LOUNGE • HIBACHI

Feng Shui is an ancient art and science developed over 3,000 years ago in China.

The theories of yin and yang, as well as the five Feng Shui elements – metal, wood, fire, water, earth and air – are some of the basic aspects of Feng Shui analysis that comes from Taoism.

It is extensively used in both home and business environments all over the world today. By no coincidence, Feng Shui ingeniously incorporated numerous details of the classic Feng Shui elements, showcases perfectly a harmony of eastern culture and fine cuisines.

Feng Shui Restaurant is determined to define and reform the fusion of Asian cuisines to suit modern life style of healthy diet while keeping their traditional richness of taste and presentation way beyond its décor.

Feng Shui is fully committed to quality levels without any compromise. Through meticulous selection of ingredients, rigorous control of inventory, scientific procedures of food preparation, and elegant presentation of each dish, Feng Shui achieves its goal.

At the Hibachi section, you will be able to enjoy great meals sizzling right in front of you, along with entertainment and communication by a performing chef. What a wonderful experience for kids and family and memorable venue for birthday and corporate parties!

FENG SHUI

Additional Locations

COHASSET, MA
781.383.3328
380 CHIEF JUSTICE CUSHING HIGHWAY
(ROUTE 3A)

TYNESBORO, MA
978.649.8887
150 WESTFORD ROAD

(ROUTE 3 & 340) THE FLINTS CORNER PLAZA

STARTERS

- BEIJING RAVIOLI 6
Pan-fried or steamed (6 pcs) 6
- SPINACH GREEN DUMPLING 6
Shredded vegetable, served steamed (6 pcs) 6
- SCALLION PANCAKE 5
- CRAB RANGOON 7
Fried chicken fingers 7
- CHINESE SHUMAI 7
Fried with ground pork & vegetables, shrimp on top, served steamed (6 pcs) 6
- SPRING ROLLS 5
(2 pcs) 5
- EGG ROLLS 5
(2 pcs) 5
- FRIED CHICKEN WINGS 7
(6 pcs) 7
- BARBECUE SPARERIBS 9
(6 pcs) 9
- BONELESS SPARERIBS 7
- BEEF SKEWERS 9
(5 pcs) 9
- CHICKEN SKEWERS 8
(5 pcs) 8
- FENG SHUI SAMPLER 8
Fried shrimp, crab rangoon, boneless spareribs, beef skewers, chicken fingers, chicken wings and egg rolls, Single 11 Double 20

SOUPS

- HOT & SOUR SOUP 6
Must Try! Pr. 3 Qt. 6
- WONTON SOUP 6
Pr. 3 Qt. 6
- CHINESE SEAFOOD CHOWDER 11
Must Try! Pr. 3 Qt. 6
- MISO SOUP 6
Pr. 3 Qt. 6

SALADS

- HOUSE SALAD 6
Lettuce, baby tomato, shredded carrots with ginger dressing 4.5
- SEAWEED SALAD 6
Seaweed seasoned in sesame 6.5
- AVOCADO SALAD 6
Cucumber, cucumber, avocado and avocado mixed with mango 7

Must Try! Popular dish, won't be served if chef says you must try!

Must Try! Popular dish, won't be served if chef says you must try!

BEEF

- GOURMET BEEF COMPLETE 15
Classic stir-fried beef with a complete selection of fresh vegetables and/or sauce
- BEEF WITH BROCCOLI 13
- SZECHUAN SPICY BEEF 13
- HUNAN SPICY BEEF 13
- BEEF WITH PEAPODS 13
- BEEF WITH PEPPER & ONIONS 13
- BEEF WITH MUSHROOMS 13
- BEEF WITH MIXED VEGETABLES 13
- BEEF WITH WILD MUSHROOMS 15
Must Try!

- CRISPY BEEF WITH SESAME 15
Beef seasoned with chef's sauce and served with steamed broccoli 15
- ORANGE FLAVORED BEEF 15
Deep-fried in mild chili sauce & flavored with chopped orange parts on a bed of broccoli 15
- YUEN-YAN SPICY BEEF 15
Stir-fried in hot pepper sauce on a bed of string beans 14
- MONGOLIAN BEEF 15
Must Try! Classic stir-fried beef with scallions & ginger 15
- SIZZLING FILLET MIGNON WITH SCALLOPS 22
Stir-fried fillet mignon cubes and scallops with chef's special sauce 22
- GRILLED SIRLOIN STEAK 22
Tender meat grilled to perfection and served with sauce, salad and rice 22

DUCK

- BEIJING DUCK 38
Tender Long Island duck marinated and expertly roasted to achieve moist meat yet with crispy skin. Served with pancakes, scallions and cucumbers. Half 22 Whole 38
- HOUSE CRISPY DUCK 18
Pre-cooked boneless flavored duck, coated in crispy and deep-fried to achieve perfect crunch on top of fresh vegetables with house special sauce on the side 18
- SHANGHAI BONELESS DUCK 18
Roasted duck stir-fried with broccoli, peppers, black mushrooms in a Shanghai sauce 18
- HUNAN SPICY BONELESS DUCK 18
Roasted duck stir-fried with broccoli, peppers, green and red pepper in a Hunan spicy sauce 18

Before placing your order, please inform your server if a person in your party has a food allergy. If you have special dietary restrictions, please notify our staff and we will try to accommodate you.

Please see subject to change without notice

CHICKEN

- GOURMET CHICKEN COMPLETE 12
Classic stir-fried chicken with a complete selection of fresh vegetables and/or sauce
- CHICKEN WITH CASHW NUTS 12
- CHICKEN WITH BROCCOLI 12
- CHICKEN WITH PEAPODS 12
- CHICKEN WITH ASPARAGUS 12
- CHICKEN IN BLACK BEAN SAUCE 12
- CHICKEN WITH STRING BEANS 12
- SAUTEED CHICKEN WITH VEGETABLES 12
- CHICKEN WITH CHINESE EGGPLANT 12
- CHICKEN IN GARLIC SAUCE 12
- SZECHUAN CHICKEN 12
- HUNAN CHICKEN 12
- KUNG PAO CHICKEN WITH PEANUTS 12
- SWEET AND SOUR CHICKEN 10
- ORANGE CHICKEN 10
- SESAME CHICKEN 14
- LEMON CHICKEN 14
Lightly battered, fried and served with a lemon sauce 12
- MALA CHICKEN 12
Must Try! Stir-fried with red and green pepper, snow peas, onion and Chinese garlic, seasoned with chef's mala sauce 12
- MINCED CHICKEN WITH PINE NUTS 12
Must Try! With hot chili sauce and lettuce leaves for wrapping 12
- STEAMED CHICKEN & VEGETABLES (DIET) 12

SEAFOOD

- GOURMET SEAFOOD COMPLETE 15
Classic stir-fried seafood with a complete selection of fresh vegetables and/or sauce
- SHRIMP IN LOBSTER SAUCE 14
- SHRIMP OR SCALLOPS IN GARLIC SAUCE 15
- SHRIMP WITH GINGER & SCALLOPS 15
- SAUTEED SHRIMP & VEGETABLES 15
- SHRIMP WITH ASPARAGUS 15
- SZECHUAN SPICY SHRIMP 15
- MALA SHRIMP 15
Must Try! KUNG PAO SHRIMP WITH PEANUTS 15
- SHRIMP WITH CASHW NUTS 15
- FENG SHUI CRISPY PRAWN 16
Must Try! With hot chili sauce and lettuce leaves for wrapping 15
- SALT & PEPPER CRISPY SHRIMP 15
- SALT & PEPPER CRISPY CALAMARI 15
- MINCED SHRIMP WITH PINE NUTS 15
Must Try! With hot chili sauce and lettuce leaves for wrapping 15
- STEAMED CHILEAN SEABASS 22
Must Try! Selected Chilean seabass fillet lightly steamed with ginger and scallions 22
- COCONUT SHRIMP 22
Must Try! Deep fried crispy jumbo shrimp topped with coconut sauce 15

- IMPERIAL COUPLE 16
Shrimp & scallop with broccoli in Szechuan spicy sauce 16
- SEAFOOD FESTIVAL 21
Lobster, scallops and shrimp with scallions and onions 21
- STEAMED SHRIMP WITH VEGETABLES (DIET) 14

VEGETARIAN

VEGETABLES

- GOURMET VEGETABLE COMPLETE 10
A rich selection of fresh veggies prepared in tasty chef's special sauce
- SAUTEED SHANGHAI GREENS 10
- SAUTEED SNOW PEAPODS 10
- SAUTEED ASPARAGUS 10
- SAUTEED SPINACH 10
- BLACK MUSHROOMS, BAMBOO SHOOTS & PEAPODS 10
- BROCCOLI IN GARLIC SAUCE 9
- CHINESE EGGPLANT IN GARLIC SAUCE 9
- DRY COOKED STRING BEANS 10
- HOME STYLE TOFU 9
Deep-fried tofu with veggies in a brown sauce 9
- SZECHUAN TOFU 9
Cubed soft tofu in a spicy peppercorn sauce 9
- VEGETARIAN'S DELIGHT 9
Mixed fresh veggies with tasty sauce or steamed 9

RICE & NOODLES

- FRIED RICE 8
Choice of chicken, beef, pork, shrimp or vegetables 8 House Special 10
- SPINACH FRIED RICE 9
Must Try! 9
- PLAIN RICE 2
White rice (Pine) 1 Brown rice (Pine) 2
- SINGAPORE RICE NOODLES 10
Fine rice noodles flavored with curry 10
- CHOICE OF CHICKEN, BEEF, PORK, SHRIMP OR VEGETABLES 10
- CHOW MEIN 10
Choice of chicken, beef, pork, shrimp or vegetable 10
- LO MEIN 10
Soft egg noodles stir-fried. Choice of chicken, beef, pork, shrimp or vegetables 9 House Special 10
- SHANGHAI PAN-FRIED NOODLES 13
Topped with a combination of beef, chicken, shrimp and assorted vegetables 13
- SAUTEED UDON 10
Round wheat flour udon. Choice of chicken, beef, pork, shrimp or vegetables 10
- ORIENTAL CRISPY PAD THAI 10
Must Try! Angled hair noodles topped with a combination of chicken, shrimp, vegetables and crushed peanuts 11
- CHOW FOON 10
Wide rice noodles in Cantonese style. Choice of chicken, beef, pork, shrimp or vegetables 10 House Special 11

MOO-SHI

- MOO-SHI 10
Sautéed mushroom, cabbage, wood ear, dried lily flower and scrambled egg, wrapped in four pancakes with selection of chicken, beef, pork, shrimp or veggies 11

EGG FOO YOUNG

- EGG FOO YOUNG (CLASSIC) 10
A pancake filled with eggs, bean sprouts and onion, served with house special gravy. Choice of chicken, beef, roasted pork, shrimp or vegetable 10

Lunch

LUNCH EXPRESS

Available 11:30 am to 2:30 pm Monday through Sunday

COMBO PLATTER

Served with pork fried rice or white rice

ONELESS SPARERIBS, 9

SPRING ROLL & CHICKEN WINGS 9

CRAB RANGOON, BONELESS SPARERIBS & 9

FRIED SHRIMP 9

BEEF SKEWERS, BEIJING RAVIOLI & 9

CRAB RANGOON 9

CHINESE LUNCH PLATE

Served with chicken wings or spring roll and pork fried rice or white rice

GENERAL GAU'S CHICKEN 9

TUNG PAO CHICKEN 9

CHICKEN OR BEEF WITH BROCCOLI 9

CRIMP WITH VEGETABLES 9

ALT & PEPPER CALAMARI 9

RY COOKED STRING BEANS 8

AD THAI WITH VEGETABLE, CHICKEN, BEEF OR SHRIMP (no rice) 8

JAPANESE LUNCH PLATE

Served with miso soup and house salad

USHI LUNCH SPECIAL 12

4 pcs of assorted sashimi & a spicy tuna roll

ASHIMI LUNCH SPECIAL 12

8 pcs of assorted sashimi served with rice

AKIMONO LUNCH SPECIAL

Choose 2 items for \$11 or 3 items for \$14

Can't combine same item in one order

SPICY TUNA 9

CALIFORNIA 9

CRAZY MAKI 9

ALASKAN 9

PHILADELPHIA 9

AVOCADO 9

AVO & CUCUMBER 9

IDAHO MAKI 9

CATERING AND BANQUET

Our professional banquet & catering services with every attention to detail. We serve you and thank you for your business. We'll be happy to serve you and your guests.

JAPANESE SHUMAI

Shrimp dumpling served steamed or fried (6 pcs) 6

GYOZA

Meat and vegetable dumpling served steamed or pan-fried (6 pcs) 6

EDAMAME 9

Boiled green soybeans in the pod, lightly salted 5

SOFT SHELL CRAB 9

Deep fried soft shell crab 10

BEEF NEGIMA 9

Broiled thin slice of sirloin steak rolled with scallions 9

SAKURA ROLL 9

Crisp fried white fish mixed with crab meat & house dressing 10

KAPPA SASHIMI MAKI 9

Sliced cucumber rolled with avocado, tobiko. Choice of tuna, salmon or yellowtail 12

SASHIMI APPETIZERS 9

Assorted fillets of fish 12

TUNA TATAKI 9

Slightly seared tuna served with onions, spicy garlic sauce and ponzu sauce 11

VEGETABLE TEMPURA 9

Fluffy and crisp deep-fried battered vegetables 7

SHRIMP & VEGETABLE TEMPURA 9

Fluffy and crisp deep-fried battered shrimp and vegetables 9

SUSHI ENTRÉES

All sushi entrees served with temp and salad

CHIRASHI 9

12 pcs sashimi on a bed of sushi rice 10

NIGIRI 9

7 pcs nigiri sushi and spicy tuna maki 18

MAKIMONO COMBO 9

Spicy tuna, California & crazy maki 19

COOKED SUSHI COMBO 9

Combination of cooked shrimp, eel and crabstick 20

SASHIMI REGULAR 9

15 pcs assorted sliced fish served with 22

SASHIMI DELUXE 9

21 pcs assorted sliced fish served with 29

FENG SHUI GARDEN 9

Chef's special choice of sashimi and washimi 45

SUSHI SASHIMI BOAT 9

Chef's choice of sashimi, washimi & rolls on a boat platter. Single 35 Double 59

FENG SHUI LOVE BOAT 9

Chef's choice of 15 pcs sashimi, 21 pcs sashimi & 3 rolls on a boat platter 60

Peak Top Popular dish, new or special recipe, chef says you must try!

Spicy 9 Vegetarian 9 Raw & Undercooked 9
Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contact your public health official for additional information.

Japanese

SUSHI A LA CARTE

2 pcs SUSHI or 3 pcs SASHIMI (add \$2.5) per order

MAGURO (TUNA) 6

SAKE (SALMON) 5.5

SMOKED SALMON 5.5

HAMACHI (YELLOWTAIL) 6

UNAGI (EEL) 5.5

EBI (SHRIMP) 4.5

KANIKAMA (CRABMEAT) 4

TAKO (OCTOPUS) 5

SUZUKI (STRIP BASS) 5

SABA (MACKEREL) 4.5

HOTTATEGI (SCALLOP) 6

IKURA (SALMON ROE) 3.5

UNI (SEA URCHIN) 7.5

TOBIKO (FLYING FISH EGG) 5

IKA (SQUID) 4.5

TAMAGO (EGG CAKE) 3

MAKIMONO

SPICY TUNA MAKI 7.0

TUNA MAKI 5.5

TUNA AVO MAKI 7.0

SPICY SALMON MAKI 6.5

SALMON MAKI 5.5

ALASKAN MAKI 6.5

NEGHAMA MAKI 6.0

SEALED WHITE TUNA MAKI 10

CALIFORNIA MAKI 7.0

AVOCADO MAKI 4.5

KAPPA MAKI 4.0

IDAHO MAKI 3.5

PHILADELPHIA MAKI 7.0

CRUNCH MAKI 6.0

UNAKYU MAKI 7.0

UNA-AVO MAKI 7.5

CRAZY MAKI 9.0

SHRIMP TEMPURA MAKI 10

SPIDER MAKI 11

CATERPILLAR MAKI 12

B22 MAKI 12

SCORPION MAKI 12

VOLCANO MAKI 13

SPICY SCALLOP TEMPURA MAKI 15

SIGNATURE ROLLS

RED SOX MAKI 9

Jumbo Pacific scallop tempura, spicy mayo, topped with tuna, crispy shredded potato, avocado, and cilantro 16

CELTICS MAKI 9

Soft shell crab tempura, asparagus, spicy mayo with spicy tuna, house soy and unsalted tobiko 16

FENG SHUI MAKI 9

Crisp shrimp, salmon, tuna, yellowtail, avocado, tobiko and spicy mayo 16

LOBSTER TEMPURA ROLL 9

Robster tempura wrapped inside & outside, covered with smoked salmon & avocado 16

SPRING FLOWER ROLL 9

Seared tuna & avocado with crunchy flake rolls with house salad & salmon skin 15

JALAPENO ROLL 9

Shrimp tempura and avocado wrapped in soy paper, topped with jalapeno and scallion 16

BAKED PHILADELPHIA ROLL 9

Eel & avocado wrapped inside & outside, covered with smoked salmon on top 14

DRAGON MAKI 9

Eel and avocado wrapped around kani, cucumber and lettuce 14

SNOW MOUNTAIN 9

Shrimp tempura, tobiko, tempura flake inside and outside with snow crab & mayo 15

RAINBOW MAKI 9

Eel, avocado, cucumber & tobiko, spicy mayo wrapped with assorted sashimi 14

PHOENIX MAKI 9

Spicy tuna and shrimp tempura 14

TERIYAKI @ GRILL

Teriyaki meat or seafood broiled and smothered in house special teriyaki sauce.

Soup, salad and rice included

CHICKEN 16

BEEF 18

SALMON 18

SEA SCALLOP 19

BUFFET

LUNCH BUFFET

Mon - Sun, 11:30am to 2:30pm (except holidays)

DINNER BUFFET

Sunday, 3:00pm to 5:00pm (except holidays)

FENG SHUI provides daily lunch buffet with over 30 different dishes. A healthy combination of salads, soups, Chinese gourmet entrees, sushi rolls, delicious desserts, and seasonal fruits. Seasonal specials of lobster, prawns & king crab legs are provided for dinner buffet on Sunday.

Taste, Quality and Style



HIBACHI • SUSHI • LOUNGE

"Feng Shui takes nothing to chance"
by Nancy V. Birns The Boston Globe, May 25, 2008
"Absolutely fell in love with it!"
- Betty Costa, NECN-TV Diner's Designations, May 2008

WE USE ONLY TRANS FAT-FREE COOKING OIL IN ALL DISHES
TAKEOUT • BANQUET • CATERING
GIFT CERTIFICATE AVAILABLE
RESERVATION SUGGESTED
TASTE WITHOUT MSG

285 Glenford Street (Rt. 110)
Glenford, MA 01824

Tel: 978.250.8888
Fax: 978.250.8887

www.gofengshui.com

Open Hours
Mon - Thur: 11:30am - 10pm
Fri - Sat: 11:30am - 11pm
Sun: 10am - 10pm

APPLICATION FOR RETAIL ALCOHOLIC BEVERAGE LICENSE

City/Town

Arlington

1. LICENSEE INFORMATION:

A. Legal Name/Entity of Applicant:(Corporation, LLC or Individual) Shanghai 3, Inc.

B. Business Name (if different): Shanghai Village Asian Cuisine C. Manager of Record: Andy Lian

D. ABCC License Number (for existing licenses only):

E. Address of Licensed Premises: 434-436 Massachusetts Avenue City/Town: Arlington State: MA Zip: 02174

F. Business Phone: (781) 267-5472

G. Cell Phone:

H. Email: andy030577@yahoo.com

I. Website:

J. Mailing address (if different from E.):

City/Town:

State:

Zip:

2. TRANSACTION:

- ☒ New License
 ☐ New Officer/Director
 ☐ Transfer of Stock
 ☐ Issuance of Stock
 ☐ Pledge of Stock
☐ Transfer of License
 ☐ New Stockholder
 ☐ Management/Operating Agreement
 ☐ Pledge of License

The following transactions must be processed as new licenses:

- ☐ Seasonal to Annual
 ☐ (6) Day to (7)-Day License
 ☐ Wine & Malt to All Alcohol

IMPORTANT ATTACHMENTS (1): The applicant must attach a vote of the entity authorizing all requested transactions, including the appointment of a Manager of Record or principal representative.

3. TYPE OF LICENSE:

- ☒ §12 Restaurant
 ☐ §12 Hotel
 ☐ §12 Club
 ☐ §12 Veterans Club
 ☐ §12 Continuing Care Retirement Community
☐ §12 General On-Premises
 ☐ §12 Tavern (No Sundays)
 ☐ §15 Package Store

4. LICENSE CATEGORY:

- ☒ All Alcoholic Beverages
 ☐ Wine & Malt Beverages Only
 ☐ Wine or Malt Only
☐ Wine & Malt Beverages with Cordials/Liqueurs Permit

5. LICENSE CLASS:

- ☒ Annual
 ☐ Seasonal

6. Contact Person concerning this application (attorney if applicable)

NAME:

ADDRESS:

CITY/TOWN: STATE ZIP CODE

CONTACT PHONE NUMBER: FAX NUMBER:

EMAIL:

7. Description of Premises:

Please provide a complete description of the premises to be licensed. The description should include the location of all entrances and exits.

IMPORTANT ATTACHMENTS: The applicant must attach a floor plan with dimensions and square footage for each floor & room.

Occupancy Number: Seating Capacity:

8. Occupancy of Premises:

By what right does the applicant have possession and/or legal occupancy of the premises?

IMPORTANT ATTACHMENTS: The applicant must submit a copy of the final lease or documents evidencing a legal right to occupy the premises.

Other:

Landlord is a(n): Other

Name Phone:

Address: City/Town: State Zip

Initial Lease Term: Beginning Date Ending Date

Renewal Term: Options/Extensions at Years Each

Rent: per year Rent: per month

Do the terms of the lease or other arrangement require payments to the Landlord based on a percentage of the alcohol sales?
Yes ☐ No ☒

IMPORTANT ATTACHMENTS: If yes, the Landlord is deemed a person or entity with a financial or beneficial interest in this license. Each individual with an ownership interest in the Landlord must be disclosed in §10 and must submit a completed Personal Information Form attached to this application. Entity formation documents for the Landlord entity must accompany the application to confirm the individuals disclosed.

9. Licensee Structure:

The Applicant is a(n):

Corporation

Other :

If the applicant is a Corporation or LLC, complete the following:

State of Incorporation/Organization: MA

Date of Incorporation/Organization:

07/24/2015

Is the Corporation publicly traded? Yes ☐ No ☒**10. Interests in this License:**

List all individuals involved in the entity (e.g. corporate stockholders, directors, officers and LLC members and managers) and any person or entity with a direct or indirect, beneficial or financial interest in this license (e.g. landlord with a percentage rent based on alcohol sales).

IMPORTANT ATTACHMENTS: All individuals or entities listed below are required to complete a [Personal Information Form](#).

Name	Title	Stock or % Owned	Other Beneficial Interest
Pang Jung Lo	Director	20%	none
Andy Lian	President/Treas/Sec.	40%	none
Chang Qu Zou	Director	40%	none

*If additional space is needed, please use last page.

11. Existing Interests in Other Licenses:

Does any individual listed in §10 have any direct or indirect, beneficial or financial interest in any other license to sell alcoholic beverages? Yes ☐ No ☒ If yes, list said interest below:

Name	License Type	Licensee Name & Address
	Please Select	
	Please Select	
	Please Select	
	Please Select	
	Please Select	
	Please Select	
	Please Select	

*If additional space is needed, please use last page.

12. PREVIOUSLY HELD INTERESTS IN OTHER LICENSES:

Has any individual listed in §10 who has a direct or indirect beneficial interest in this license ever held a direct or indirect, beneficial or financial interest in a license to sell alcoholic beverages, which is not presently held? Yes ☐ No ☒ If yes, list said interest below:

Name	Licensee Name & Address	Date	Reason Terminated
			Please Select
			Please Select
			Please Select

13. DISCLOSURE OF LICENSE DISCIPLINARY ACTION:

Have any of the disclosed licenses to sell alcoholic beverages listed in §11 and/or §12 ever been suspended, revoked or cancelled? Yes ☐ No ☒ If yes, list said interest below:

Date	License	Reason of Suspension, Revocation or Cancellation

14. CITIZENSHIP AND RESIDENCY REQUIREMENTS FOR A (§15) PACKAGE STORE LICENSE ONLY :**A.) For Individual(s):**

1. Are you a U.S. Citizen? Yes ☐ No ☐
2. Are you a Massachusetts Residents? Yes ☐ No ☐

B.) For Corporation(s) and LLC(s) :

1. Are all Directors/LLC Managers U.S. Citizens? Yes ☐ No ☐
2. Are a majority of Directors/LLC Managers Massachusetts Residents? Yes ☐ No ☐
3. Is the License Manager or Principal Representative a U.S. Citizen? Yes ☐ No ☐

C.) Shareholder(s), Member(s), Director(s) and Officer(s):

- 1.. Are all Shareholders, Members, Directors, LLC Managers and Officers involved at least twenty-one (21) years old? Yes ☐ No ☐

15. CITIZENSHIP AND RESIDENCY REQUIREMENTS FOR (§12) RESTAURANT, HOTEL, CLUB, GENERAL ON PREMISE, TAVERN, VETERANS CLUB LICENSE ONLY:**A.) For Individual(s):**

1. Are you a U.S. Citizen? Yes ☐ No ☐

B.) For Corporation(s) and LLC(s) :

1. Are a majority of Directors/LLC Managers **NOT** U.S. Citizen(s)? Yes ☐ No ☒
2. Is the License Manager or Principal Representative a U.S. Citizen? Yes ☒ No ☐

C.) Shareholder(s), Member(s), Director(s) and Officer(s):

- 1.. Are all Shareholders, Members, Directors, LLC Managers and Officers involved at least twenty-one (21) years old? Yes ☒ No ☐

16. COSTS ASSOCIATED WITH LICENSE TRANSACTION:

A. Purchase Price for Real Property:

\$0.00

B. Purchase Price for Business Assets:

\$200,000.00

C. Costs of Renovations/Construction:

\$10,000.00

D. Initial Start-Up Costs:

\$50,000.00

E. Purchase Price for Inventory:

\$0.00

F. Other: (Specify)

G: TOTAL COST

\$260,000.00

H. TOTAL CASH

\$30,000.00

I. TOTAL AMOUNT FINANCED

\$230,000.00

IMPORTANT ATTACHMENTS (6): Submit any and all records, documents and affidavits including loan agreements that explain the source(s) of money for this transaction. Sources of cash must include a minimum of three (3) months of bank statements.

The amounts listed in subsections (H) and (I) must total the amount reflected in (G).

17. PROVIDE A DETAILED EXPLANATION OF THE FORM(S) AND SOURCE(S) OF FUNDING FOR THE COSTS IDENTIFIED ABOVE (INCLUDE LOANS, MORTGAGES, LINES OF CREDIT, NOTES, PERSONAL FUNDS, GIFTS):

personal savings and personal loans

*If additional space is needed, please use last page.

18. LIST EACH LENDER AND LOAN AMOUNT(S) FROM WHICH "TOTAL AMOUNT FINANCED" NOTED IN SUB-SECTIONS 16(I) WILL DERIVE:

A.

Name	Dollar Amount	Type of Financing
Tsong Fan Lian, Mei Li Lian Christina W. Chaput, Hsueh Lin Lian	\$90,000.00	personal loan to Andy Lian
Yun Ding Gao Yan Fang Zou	\$100,000.00	personal loan to Chang Qu Zou
Chun Tzu Chen Sue Asieh	\$40,000.00	personal loan to Pang Jung Lo

*If additional space is needed, please use last page.

B. Does any individual or entity listed in §19 as a source of financing have a direct or indirect, beneficial or financial interest in this license or any other license(s) granted under Chapter 138? Yes ☐ No ☒

If yes, please describe:

19. PLEDGE: (i.e. COLLATERAL FOR A LOAN)

A.) Is the applicant seeking approval to pledge the license? ☐ Yes ☒ No

1. If yes, to whom:

2. Amount of Loan:

3. Interest Rate:

4. Length of Note:

5. Terms of Loan :

B.) If a corporation, is the applicant seeking approval to pledge any of the corporate stock? ☐ Yes ☒ No

1. If yes, to whom:

2. Number of Shares:

C.) Is the applicant pledging the inventory? ☐ Yes ☒ No

If yes, to whom:

IMPORTANT ATTACHMENTS (7): If you are applying for a pledge, submit the pledge agreement, the promissory note and a vote of the Corporation/LLC approving the pledge.

20. CONSTRUCTION OF PREMISES:

Are the premises being remodeled, redecorated or constructed in any way? If YES, please provide a description of the work being performed on the premises: ☒ Yes ☐ No

Adding a sushie bar.

21. ANTICIPATED OPENING DATE:

IF ALL OF THE INFORMATION AND
ATTACHMENTS ARE NOT COMPLETE
THE APPLICATION WILL BE
RETURNED



The Commonwealth of Massachusetts
Alcoholic Beverages Control Commission
239 Causeway Street
Boston, MA 02114
www.mass.gov/abcc

MANAGER APPLICATION

All proposed managers are required to complete a Personal Information Form,
and attach a copy of the corporate vote authorizing this action and appointing a manager.

1. LICENSEE INFORMATION:

Legal Name of Licensee:	Shanghai 3, Inc.	Business Name (dba):	Shanghai Village Asian Cuisine
Address:	434-436 Mass Ave		
City/Town:	Arlington	State:	MA Zip Code: 02474
ABCC License Number: (If existing licensee)		Phone Number of Premise:	(617) 267-5472

2. MANAGER INFORMATION:

A. Name:	Andy Lian	B. Cell Phone Number:	(617) 267-5472
C. List the number of hours per week you will spend on the licensed premises:	40+ hours		

3. CITIZENSHIP INFORMATION:

A. Are you a U.S. Citizen:	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	B. Date of Naturalization:	[REDACTED]	C. Court of Naturalization:	Boston
(Submit proof of citizenship and/or naturalization such as U.S. Passport, Voter's Certificate, Birth Certificate or Naturalization Papers)					

4. BACKGROUND INFORMATION:

A. Do you now, or have you ever, held any direct or indirect, beneficial or financial interest in a license to sell alcoholic beverages?		Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
If yes, please describe: [REDACTED]		
B. Have you ever been the Manager of Record of a license to sell alcoholic beverages that has been suspended, revoked or cancelled?		Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
If yes, please describe: [REDACTED]		
C. Have you ever been the Manager of Record of a license that was issued by this Commission?		Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
If yes, please describe: [REDACTED]		
D. Please list your employment for the past ten years (Dates, Position, Employer, Address and Telephone):		
2008-Present/Host, Feng Shui, 285 Chelmsford Street, Chelmsford, MA 01824; 2007-2008/ Bar Tender, Chang Sho, Cambridge, MA		

I hereby swear under the pains and penalties of perjury that the information I have provided in this application is true and accurate:

Signature		Date	8/6/15
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