



CITY OF NOVI CITY COUNCIL
JANUARY 26, 2026

SUBJECT: Approval of request to transfer ownership of an existing Class C & SDM license from Wasabi K & H Inc. to Novi Ichiban Restaurant LLC (dba Ichiban Japanese Steakhouse), located at 42050 Grand River Ave, Novi, MI 48375.

SUBMITTING DEPARTMENT: City Clerk

KEY HIGHLIGHTS:

- Novi Ichiban Restaurant LLC (dba Ichiban Japanese Steakhouse) has purchased the business currently operating by Wasabi K & H Inc.
- Novi Ichiban Restaurant LLC will operate as a Japanese style Teppanyaki restaurant where guests can enjoy watching their meal cooked in front of them or order from the kitchen.
- The new owner has requested approval to transfer the existing liquor license from Wasabi K & H Inc. to Novi Ichiban Restaurant LLC.

BACKGROUND INFORMATION:

Novi Ichiban Restaurant LLC requests to transfer ownership of an existing Class C & SDM license from Wasabi K & H Inc. The business will operate in a similar manner as it was previously.

The general licensing policy as stated in Chapter 3 of the City Code states, at Section 3-13, that an applicant must demonstrate in particular that the proposed facility:

- a) Will provide a service, product, or function that is not presently available within the city or that would be unique to the city or to an identifiable area within the city.
- b) Is of a character that will foster or generate economic development or growth within the city, or an identifiable area of the city, in a manner consistent with the city's policies.
- c) Represents an added financial investment on the part of a long-term business or resident with recognized ties to the city and the local community.

More specific review criteria are set forth at subsection 3-15(g), and in addition to the general information regarding the applicant and the facility or building at issue, they require a review of the benefits to the community of the proposed use:

(3) Benefits to community:

- a) The effects that the issuance of a license would have upon the economic development of the city or the surrounding area.
- b) The effects that the issuance of a license would have on the health, welfare, and safety of the general public.
- c) Whether the applicant has demonstrated a public need or convenience for the issuance of the liquor license for the business facility at the location proposed, taking into consideration the following, together with other factors deemed relevant by the council:
 1. The total number of licenses for similar establishments and/or operations in the city, considered both in terms of whether such number of similar establishments is needed and whether there may be a need for other types of establishments that could go unmet if the requested license were granted.
 2. The proximity of the establishment to other licensed liquor establishments, the type of such establishments, whether such other establishments are similar to that proposed, and the anticipated impact of all such determinations.
 3. Whether the proposed location is in an area characterized as developed, redeveloping, or undeveloped, and the anticipated impact of approving the newly proposed establishment in light of such character, taking into consideration the need for any type of additional licensed establishment in the area, and the need the particular type of establishment proposed.
 4. The impact of the establishment on city policing and code enforcement activities;
 5. The overall benefits of the proposed establishment to the city;
 6. The overall detriments of the proposed establishment to the city; and
 7. Any other factors that may affect the health, safety, and welfare relative to the need for and/or the convenience of the proposed establishment in the city.

RECOMMENDED ACTION: Approval of request to transfer ownership of an existing Class C & SDM license from Wasabi K & H Inc. to Novi Ichiban Restaurant LLC (dba Ichiban Japanese Steakhouse), located at 42050 Grand River Ave, Novi, MI 48375. The transfer will promote the continuing availability of Japanese Hibachi style dining in the same location under a new owner and new management, with a refreshed interior and landscaping, thereby promoting a much needed revitalization of the property and the local community. The business will be operated in the City in a manner consistent with City ordinances and will be in a location that continues to demonstrate a need for this particular type of establishment.



Novi Ichiban Japanese Steakhouse

42050 Grand River Ave, Novi, Mi 48375

Ichiban Restaurants is dedicated to delivering dining experiences that leave a lasting impression on every guest. Recognized as a premier provider of the signature “knife-flying-fun” hibachi experience, Ichiban has elevated the standard of fine Japanese dining through its commitment to quality, entertainment, and hospitality. Under the leadership of Mr. Chun Chen, Ichiban Restaurants is proud to extend its distinguished brand and service excellence to the Novi community.

At Ichiban Japanese Steakhouse, guests will have the opportunity to dine in our hibachi dining rooms, where expertly trained chefs prepare meals tableside with skillful showmanship, or in our traditional dining area, which features a curated selection of sushi rolls and Japanese-inspired entrées prepared in our kitchen. This dual dining concept allows guests to enjoy both an engaging, interactive experience and a refined, contemporary dining atmosphere.

A full-service bar will also be available, offering wine, beer, and sake. The restaurant's primary focus will be on delivering exceptional food and outstanding service to every guest.

Mr. Chun Chen moved to the United States from China at the age of 16. While attending high school, he began working part-time in a Chinese restaurant operated by relatives, which sparked his early interest in the restaurant industry. In 2007, he took his first job at a Japanese restaurant in Ohio, where he discovered his passion for Japanese cuisine—beginning with the art of sushi-making and later training as a hibachi chef.

In 2008, Mr. Chen opened his first hibachi restaurant, **Ichiban Japanese Steakhouse**, in Ann Arbor, Michigan. Its success led to the opening of a second location in Sterling Heights in 2011. Building on his proven track record, he partnered with friends and family to launch two additional restaurants in 2023 and 2024.

Mr. Chen's deep passion for Japanese cuisine and years of hands-on experience have made him a respected figure in Michigan's dining scene. With a prime location at 42050 Grand River Ave, **Ichiban Novi** is positioned to become another long-standing and beloved restaurant, continuing the legacy of his successful ventures.

Over the past 17 years, Mr. Chen has successfully operated his own restaurants, building strong financial assets and reliable income streams to support the launch of this new venture. With extensive hands-on experience managing all aspects of restaurant operations, he is well-qualified for license approval. All four of his existing restaurants hold a Class C liquor license, with Mr. Chun Chen actively overseeing bar operations as well. He is confident that this new establishment will continue his track record of success in the industry.

The existing property located at **42050 Grand River Avenue** was previously occupied by **Wasabi Japanese Steakhouse**, which ceased operations in **July 2025**. While the former establishment offered a similar style of dining, it suffered from inadequate management that ultimately led to its closure.

The space will be rebranded and revitalized as **Ichiban Japanese Steakhouse**, a full-service dining establishment specializing in the interactive hibachi experience where meals are prepared in front of guests. The existing layout, fixtures, and equipment are highly compatible with Mr. Chen's operational concept, and the property already possesses the necessary plumbing and electrical infrastructure. Consequently, only minor renovations will be required—primarily focused on aesthetic enhancements to reflect Ichiban's brand identity and elevated dining atmosphere.

Aside from standard maintenance, no modifications are planned for the existing landscaping. The building façade will remain structurally unchanged, with the

exception of new exterior signage displaying the **Ichiban** name and logo. The majority of the work will focus on thorough cleaning and aesthetic improvements to refresh and modernize the restaurant's appearance.

Anticipated Hours of Operations

Sundays 12pm-9pm

Mondays - Thursdays 11am - 9pm

Saturdays 12pm - 10pm

734-417-2148

Jenny

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). Applicant's personal information:

Name: CHUN CHEN

Address: _____

Phone: _____

1(b). Business location information:

Name: ICHIBAN JAPANESE STEAKHOUSE

Address: 42050 GRAND RIVER AVE

NOVI, MI 48375

Phone: TBA

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (circle all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business: RESTAURANT - JAPANESE STYLE

TEPPANYAKI WHERE GUESTS CAN ENJOY WATCHING THEIR
MEAL COOK IN FRONT OF THEM OR CHOOSE TO ORDER COOK
FROM KITCHEN.

3. Street address and legal description of the property where liquor license is to be located:

42050 GRAND RIVER AVE, NOVI, MI 48375

PARCEL NUMBER 50-99-00-013-104

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business? CHUN CHEN'S FIRST RESTAURANT VENTURE WITH A CLASS C LIQUOR LICENSE WAS IN 2008. CHUN CHEN WAS IS A HANDS ON OPERATOR ACTIVELY MANAGING HIS RESTAURANTS.
2. What is the applicant's general business management experience? ACTIVE WITH OPERATIONS, OVERSEEING ON PROFIT AND LOSS, DELEGATING MANAGEMENT FOR BETTER EFFICIENCY, PERFORMANCE MANAGEMENT, MAINTAINING VENDORS RELATIONSHIPS AND ENSURING COMPLIANCE W/ HEALTH & LIQUOR LAWS.
3. What is the applicant's general business reputation? ALL VENTURES OPERATING UNDER CHUN CHEN'S MANAGEMENT HAVE CONSISTENTLY RECEIVE STRONG RATINGS AND A SOLID REPUTATION FOR EXCELLENT SERVICE & HIGH QUANTITY FOOD. LOYAL CUSTOMER BASE THAT VIEWS ICHIBAN AS A RELIABLE DINING DESTINATION.
4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located? CHUN CHEN'S PROVEN SUCCESS IN RESTAURANT OPERATIONS HAS ENABLED HIM TO BUILD SOLID FINANCIAL ASSETS AND DEPENDABLE INCOME SOURCES TO FUND THIS NEW RESTAURANT.
5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors? NONE
6. Does the applicant use alcoholic beverages to excess? NO.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

A WELL MANAGED ESTABLISHMENT CAN SUPPORT COMMERCIAL REVITALIZATION EFFORTS, BECOMING SOCIAL HUBS CONTRIBUTING TO THE LIVELINESS OF THE NOVI COMMUNITY. THE ICHIBAN BRAND WILL HELP SHAPE A POSITIVE IMAGE FOR NOVI, POSITIONING IT AS A DESIRABLE PLACE TO LIVE, WORK & VISIT.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

INCREASED BUSINESS ACTIVITY ALONG THE GRAND RIVER AVE AREA AND NOVI. WITH THE NEW HOUSING DEVELOPMENT OF THE RESIDENCES AT SAKURA ICHIBAN WILL BE A WELCOME OPTION. WITH OUR REASONABLE OPERATING HOURS MATCHED WITH RESPONSIBLE COMMUNITY ENGAGEMENT WILL HELP MITIGATE POTENTIAL CONCERNS.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility?

IN PROGRESS. APPLICANT IS WORKING DILIGENTLY WITH BUILDING DEPARTMENT.

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

THERE ALREADY WAS AN EXISTING RESTAURANT (WASABI). ICHIBAN IS TAKING OVER THE SPACE AND WITH CHUN CHEN'S EXPERIENCE IN RESTAURANT MANAGEMENT, IT WILL BE IN A POSITION TO THRIVE AND SUPPORT THE COMMUNITY.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use?

WITH THE DEVELOPMENT OF SAKURA NOVI (THE MIXED-USE VILLAGE) LOCATED LESS THAN 0.5 MILES AWAY, ICHIBAN RESTAURANT WILL COMPLEMENT THE AREA. IT WILL OFFER VISITORS ANOTHER CHOICE FOR DINING OR GET TOGETHER SOCIALLY.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments?

THE FACILITY WAS ALREADY AN EXISTING RESTAURANT, ESSENTIALLY SERVING THE SAME CONCEPT OF DINING AND SIMILAR MENU OPTIONS BUT WITH BETTER MANAGEMENT.

13. What effect will the facility to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area? TRAVELERS AND TOURISTS OFTEN SEEK AREAS WITH VIBRANT DINING OPTIONS. THE PROPOSED OPENING OF ICHIBAN RESTAURANT HOPES TO BRING MORE CONSUMERS TO THE AREA.

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities? BIG TOMMY'S PARTHENON IS ABOUT A MILE AWAY. SAKURA VILLAGE IS ABOUT HALF A MILE AWAY. PROPOSED ICHIBAN LOCATION HAS AN EXISTING LIQUOR LICENSE FROM PRIOR ESTABLISHMENT (WASABI)

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development? THERE ARE SOME COMMERCIAL DEVELOPMENT WITHIN ONE MILE AREA.

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts? ICHIBAN WOULD PROVIDE NEIGHBORHOOD A DINING OPTION THAT IS FAMILY FRIENDLY SERVING QUALITY MEALS. A COMMUNITY WITH RESPONSIBLY LICENSED MANAGED VENUES CAN ATTRACT TOURISM, BOOSTING HOTELS & RETAIL SECTORS.

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community? FOR MANY YEARS, ICHIBAN RESTAURANTS HAS BEEN A TRUSTED DINING DESTINATION, KNOWN FOR QUALITY CUISINE, WARM HOSPITALITY, AND ENDURING ROOTS IN THE COMMUNITIES WE SERVE.

18. What utilities are available to serve the facility? ICHIBAN WILL BE FULLY SERVED BY MUNICIPAL UTILITIES, INCLUDING ELECTRIC POWER, GAS, WATER, SANITARY SEWER & STORM DRAIN. HIGH SPEED INTERNET FROM SPECTRUM. WASTE DISPOSAL SERVICES WITH WASTE MANAGEMENT TO SUPPORT OPERATIONS.

19. What other factors should the Novi City Council consider? AS NOTED, ICHIBAN RESTAURANTS HAS MAINTAINED A SUCCESSFUL TRACK RECORD FOR 17 YEARS UNDER THE LEADERSHIP OF OWNER CHUN CHEN. HIS EXTENSIVE EXPERIENCE AND COMMUNITY PARTNERSHIP WILL MAKE A POSITIVE CONTRIBUTION TO NOVI'S GROWING BUSINESS COMMUNITY.

ADA REQUIREMENT NOTES

TOILET PAPER DISPENSERS SHALL PERMIT CONTINUOUS PAPER FLOW AND MOUNTED 4'-0" CENTER TO FINISHED FLOOR.

HOT WATER AND DRAIN PIPES UNDER LAVATORIES SHALL BE INSULATED OR OTHERWISE CONFIGURED TO PROTECT AGAINST CONTACT.

THERE SHALL BE NO SHARP OR ABRASIVE SURFACES UNDER LAVATORIES.

IF SELF CLOSING VALVES ARE USED ON FAUCETS, FAUCETS SHALL REMAIN OPEN FOR A MINIMUM OF TEN SECONDS.

ALL STRESSES ON GRAB BARS AND COMPONENTS SHALL BE BASED 250 POUNDS.

PAPER TOWEL DISPENSER TO BE LOCATED AT A HEIGHT OF 44" ABOVE FINISHED FLOOR MAXIMUM. PROVIDE LOOP TYPE ACCESSIBLE DOOR HARDWARE ON TOILET STALLS.

PROVIDE SIGNAGE ON RESTROOM DOORS ALIGNMENT TO EACH SIDE OF DOOR AT 60" ABOVE FINISHED FLOOR. USE NON-GLARE FINISH GRADE 2 BRAILLE AND RAISED LETTERS (1/32").

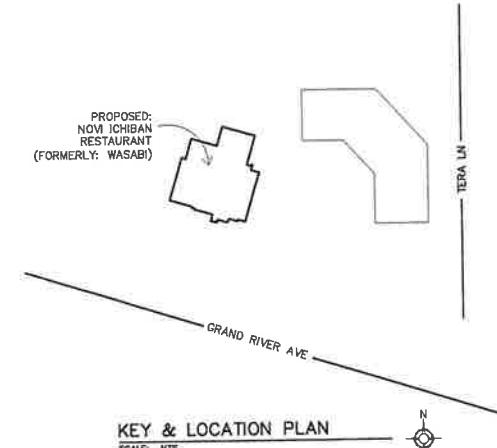
ALL DOOR MIN WIDTH 2'-8" CLEAR AT 90 DEGREES OPEN.

NOVI ICHIBAN
(FORMERLY: WASABI)
(BAR AREA RENOVATION)
42050 GRAND RIVER
NOVI, MI 48375

ABBREVIATIONS

AFF	ABOVE FINISH FLOOR	IN	INCH INCANDESCENT
ALT	ALTERNATE	INCAN	
ALUM	ALUMINUM		
AMP	AMPERE	JAN	JANITOR
AND		KW	KILO-WATT
AT		LAV	LAVATORY
BD	BOARD		
BLDG	BUILDING	MAX	MAGNUM
BTU	BRITISH THERMAL UNIT	MIN	MINIMUM
CFM	CUBIC FEET PER MINUTE	MISS	MISCELLANEOUS
CL	CLEAN OUT	MTD	MONTEED
COB	COMBUSTION	NO	NUMBER
COMP	COMPARTMENT	N.T.S.	NOT TO SCALE
C.W.	COLD WATER	OC	ON CENTER
DIA	DIAMETER	OPEN'G	OPENING
DIS	DISPOSAL	P	PHASE
DISC	DISCONNECT	PH	PHASE
DISP	DISPENSER	PL	PLATE
EF	EXHAUST FAN	PREP	PREPARE
ELEC	ELECTRICAL	REFRI	REFRIGERATOR
EX	EXISTING	REQ'D	REQUIRED
EXIST		RM	ROOM
FD	FLOOR DRAIN	RTU	ROOF TOP UNIT
FLD	FIELD		
FLUOR	FLUORESCENT	S.S.	STAINLESS STEEL
FFM	FOOT PER MINUTE	S/S	STAINLESS STEEL
FT	FOOT, FEET	STL	STEEL
GA	GAGE	TEMP	TEMPERATURE
GAL	GALVANIZED	TYC	TEMPERATURE TYPICAL
GFI	GROUND FAULT INTERRUPTER	W/F	VERIFY IN FIELD
GT	GREASE TRAP	W.P.	WEATHER PROTECTED
GYP	GYPSUM	WC	WATER CLOSET
HP	HORSE POWER		
H.W.	HOT WATER		

LOCATION PLAN



SCOPE OF WORK

BAR AREA RENOVATION OF THE EXISTING RESTAURANT, WASA

CODES

Michigan Building Code, 2018 Edition
Michigan Mechanical Code (MPC), 2021 Edition
Michigan Electrical Code (MEC), 2021 Edition
Michigan Electrical Code, 2023 NEC, N.E.C. with Part B State Amendments
International Fuel Gas Code (IFGC) 2015
Michigan Barrier Free Design Law, P.A. 1696 AS AMENDED AND THE 2009 ICC/ANSI
A117.13 STANDARD AS REFERENCED FROM CHAPTER 11 OF THE 2015 MICHIGAN BUILDING CODE
LOCAL ORDINANCES AS IT RELATES TO BUILDINGS
THE WORK SHALL COMPLY WITH THE CODES



SHEET TITLE
COVER SHEET

ITEM NO. 2527016

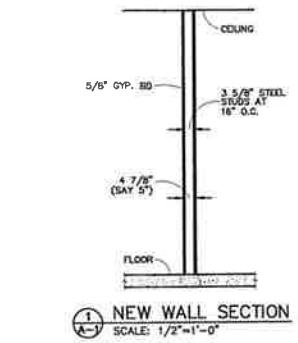
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APPROVED

DATE ISSUED FOR

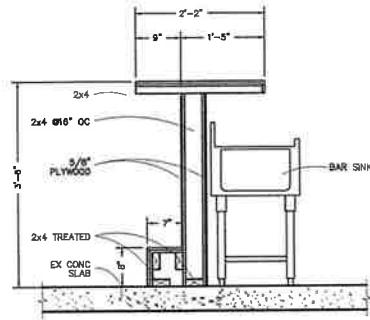
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09/09/2025 SHEET

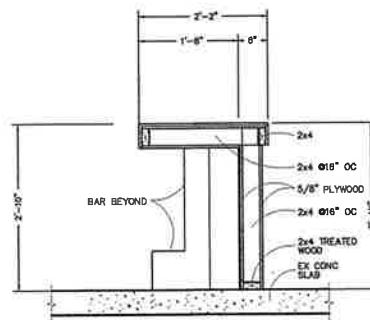
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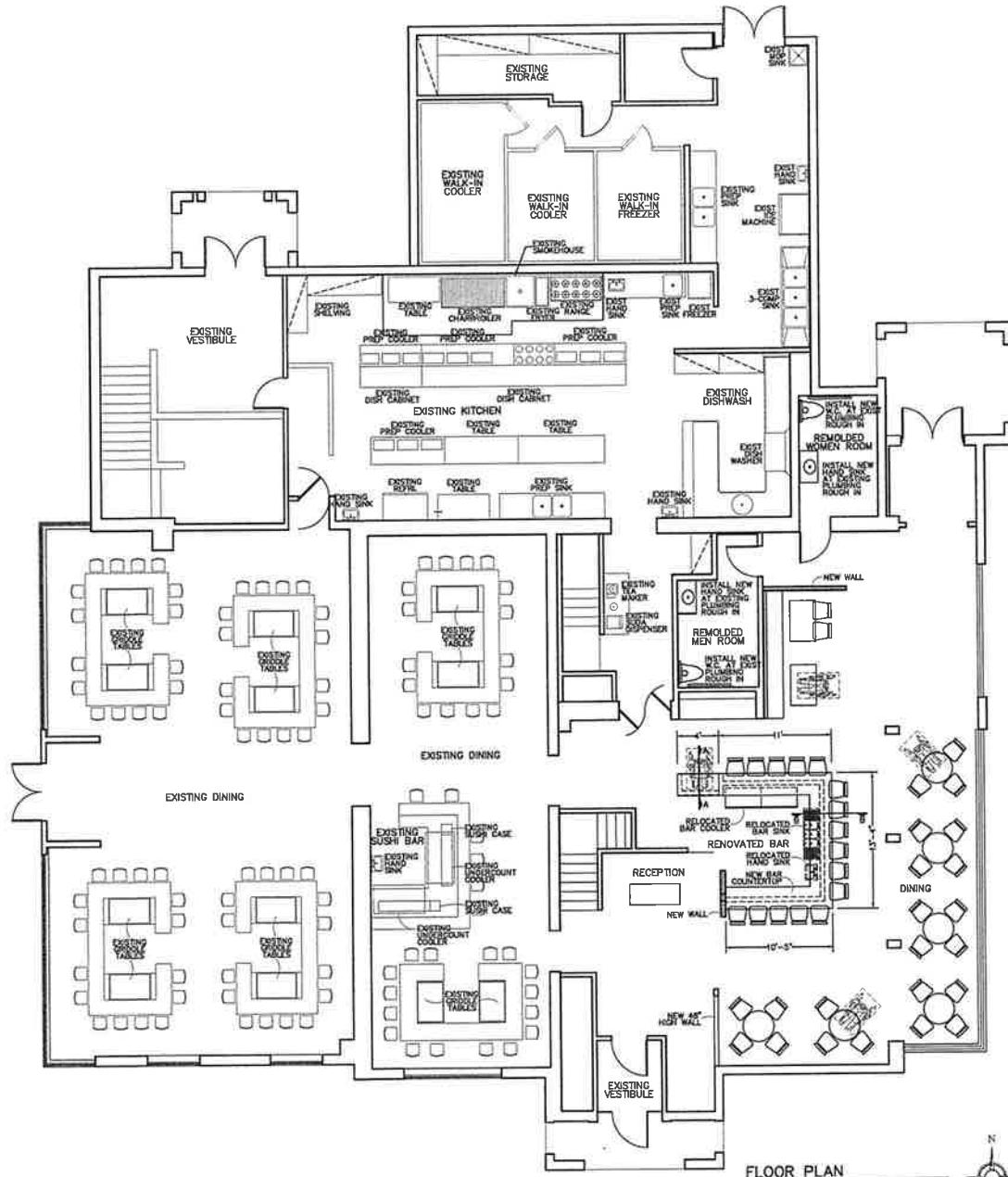
1 NEW WALL SECTION
A-1 SCALE: 1/2"=1'-0"



BAR SECTION B



BAR SECTION A



LSA, Inc.

4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0260 (PHONE)
734.212.2130 (FAX)

ST. LUDVÍKA - MÍČOV

NOVI ICHIBAN
(FORMERLY: WASABI)
(BAR AREA RENOVATION)
42050 GRAND RIVER
NOVI, MI 48375



OB/DB/2029

SHEET TITLE
FLOOR
PLAN

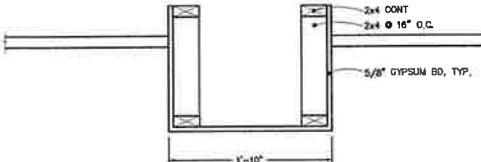
PROJECT NO: 250701

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CHECKED Z. B.
APPROVED

DATE ISSUED: 5/1/2000

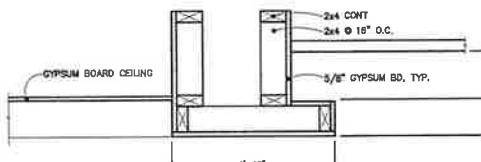
03/06/2025 RSV19
07/16/2025 RSV19
SHEET

A.1



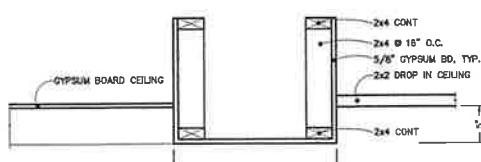
SECTION A-A

SCALE: 1 1/2"=1'-0"



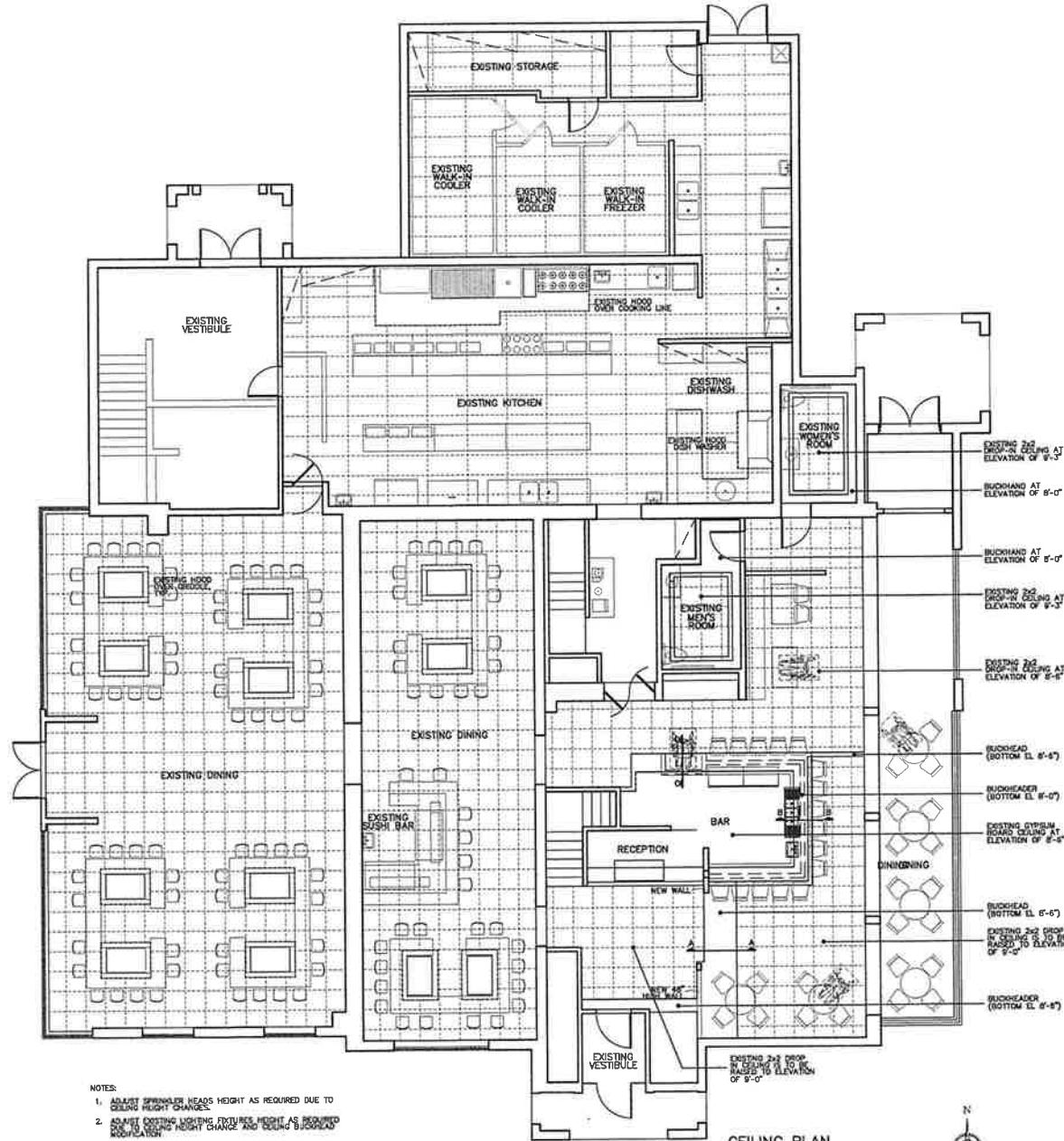
SECTION B-B

SCALE: 1 1/2"=1'-0"



SECTION C-C

SCALE: 1 1/2"=1'-0"



LSA, Inc.

4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0260 (PHONE)
734.212.2130 (FAX)

LSA, INC.COM

NOVI ICHIBAN
(FORMERLY: WASABI)
(BAR AREA RENOVATION)
42050 GRAND RIVER
NOVI, MI 48375



SHEET TITLE
CEILING
PLAN

PROJECT NO: 2507016

DRAWN J.S.
CHECKED Z.L.
APPROVED

DATE ISSUED FOR

08/06/2025 REVISION
07/18/2025 REVIEW
SHEET

A:2

3

PLUMBING GENERAL NOTES

1. ALL PLUMBING SHALL COMPLY WITH THE STATE OF MICHIGAN PLUMBING CODES, AND LOCAL PLUMBER & HEALTH DEPARTMENT REQUIREMENT.
2. INSULATE ALL HOT & COLD WATER LINES ABOVE GRADE WITH 3/4" GLASS FIBER PIPE INSULATION.
3. VERIFY ALL FINAL CONNECTIONS TO KITCHEN EQUIPMENT WITH EQUIPMENT SUPPLIERS. VERIFY ROUGH-IN REQUIREMENT WITH SAME.
4. MATERIALS:
 - A. PLATE PIPING TO BE TYPE "K" COPPER BELOW GRADE AND TYPE "L" COPPER ABOVE GRADE.
 - B. PLATE PIPING TO BE CAST IRON, GALVANIZED STEEL OR PVC PLASTIC PIPE. PLATE PIPING TO BE 30 SCHEDULE, 10 BLACK STEEL. PLATE PIPING TO BE 10 SCHEDULE, 10 GALVANIZED STEEL. PLATE PIPING TO BE PVC PLASTIC EQUIPMENT SUPPLY MAIN AS REQUIRED FOR COOKING EQUIPMENT FIRE PROTECTION SYSTEM. VERIFY IN CO-ORDINATE WITH KITCHEN EQUIPMENT SUPPLIERS.
 - C. INSULATION TO BE 3/4" GLASS FIBER INSULATION, OR EQUIVALENT PLASTIC PIPE. INSULATION TO BE 3/4" THICK, 10 SCHEDULE, 10 BLACK STEEL, OR PVC PLASTIC PIPE.
5. ALL INDIRECT WASTES EXCEDDING 24" IN LENGTH SHALL BE TRAPPED PROVIDED CLEANOUTS AS REQUIRED, AND AT THE BASE OF ALL STACKS PROVIDED. ALL INDIRECT WASTES EXCEDDING 24" IN LENGTH SHALL BE APPROVED FOR SUCH USE, PROVIDED FIXTURE STOPS AT ALL PLUMBING FIXTURES.
6. PROVIDE ALL FITTINGS AND ACCESSORIES AS REQUIRED FOR A COMPLETE INSTALLATION.
7. PROVIDE ALL PLUMBING FIXTURES. PLUMBING FIXTURES SHALL NOT EXCEED 120 DEGREES F. USE MAXIMUM VALUES AS REQUIRED.
8. HANDICAP PLUMBING FIXTURES SHALL BE PROVIDED IN ACCORDANCE WITH THE STATE OF MICHIGAN PLUMBING CODES AND ADA REQUIREMENTS.
9. CO-ORDINATE ALL WORK IN FIELD WITH ARCHITECTURAL, MECHANICAL, AND ELECTRICAL TRADES.
10. MEET ALL EXISTING JOB CONDITIONS AND ACCOMMODATE AS REQUIRED FOR A COMPLETE INSTALLATION.
11. CONFIRM ALL UTILITY REQUIREMENTS AND LOCATIONS WITH TENANT AND EQUIPMENT SUPPLIERS PRIOR TO START OF WORK.
12. EXISTING UTILITIES AND BUILDING ELEMENTS LOCATED BELOW CONCRETE FLOOR SLAB PROTECT AND REPAIR- CUTTING CLOTHING FLOOR SLAB, REPLACE CONCRETE FLOOR SLAB, REPAIR AND EQUAL TO OR BETTER THAN EXISTING CONSTRUCTION. COMPLY WITH ALL CODE REQUIREMENTS.

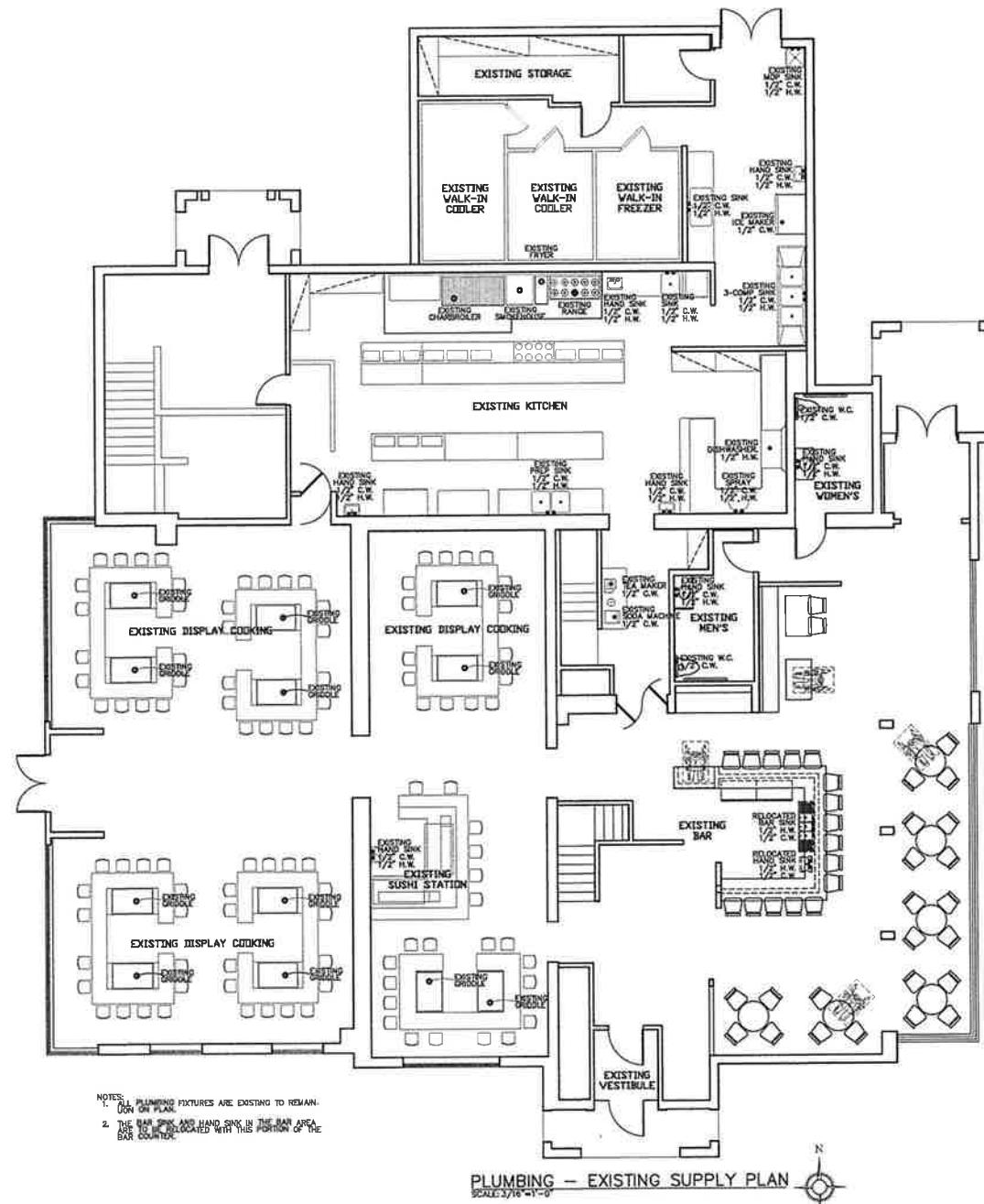
HOT WATER REQUIREMENT (100 D.F. RISE)

EQUIPMENT	NUMBER OF FIXTURES	GPH PER FIXTURE	TOTAL GPH NEEDED	WATER TEMP. REQ'D(°F)	GPH CONVERSION FROM 140 PRIMARY WITH MIXING VALVE	GPH TOTAL
3-COMP SINK	1	45	45.0	140	45.0 x 1.00	45.0
2-COMP PREP SINKS	2	30	60.0	110	60.0 x 0.70	42.0
1-COMP PREP SINK	1	15	15.0	110	15.0 x 0.70	10.5
MOP SINK	1	15	15.0	140	15.0 x 1.00	15.0
HAND SINKS	6	5	30.0	110	30.0 x 0.70	21.0
BAR SINK	1	20	20.0	110	20.0 x 0.70	14.0
SPRAY	1	45	45.0	110	45.0 x 0.70	31.5
DISH WASHER	1	60	60.0	140	60.0 x 1.00	60.0
RESTROOM SINKS	2	5	10.0	110	10.0 x 0.70	7.0
TOTAL						246.0

$$\text{BTU REQ'D} = \frac{345.0 \text{ GPH} \times (140-60) \times 5.53 \text{ L/LGAL}}{80\%} = 256,148 \text{ BTU/H}$$

EXISTING (2) BOILERS & (1) STORAGE TANK:
BOILER 1: BY PAYPAK; MODEL NO. WH3-0330A
BOILER 2: BY WELL-MCLAIN; MODEL NO. CG6-71DN
STORAGE TANK: BY RHEEM RUUD; MODEL NO. STB0

STORAGE: $0 + 0 + 80 \text{ GA} = 80.0 \text{ GAL}$
 GAS INPUT: $334,000 + 210,000 + 0 = 544,000 \text{ BTU/H} > 258,148 \text{ BTU/H}$



LSA Inc

4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0260 (PHONE)
734.212.2130 (FAX)

ST. LIPOMSA - MLORDA

NOVI ICHIBAN
(FORMERLY: WASABI)
(BAR AREA RENOVATION
42050 GRAND RIVER
NOVI, MI 48375



08/08/2025
SHEET TITLE
PLUMBING--
SUPPLY

PROJECT NO: 250701

DRAWN
CHECKED
APPROVED

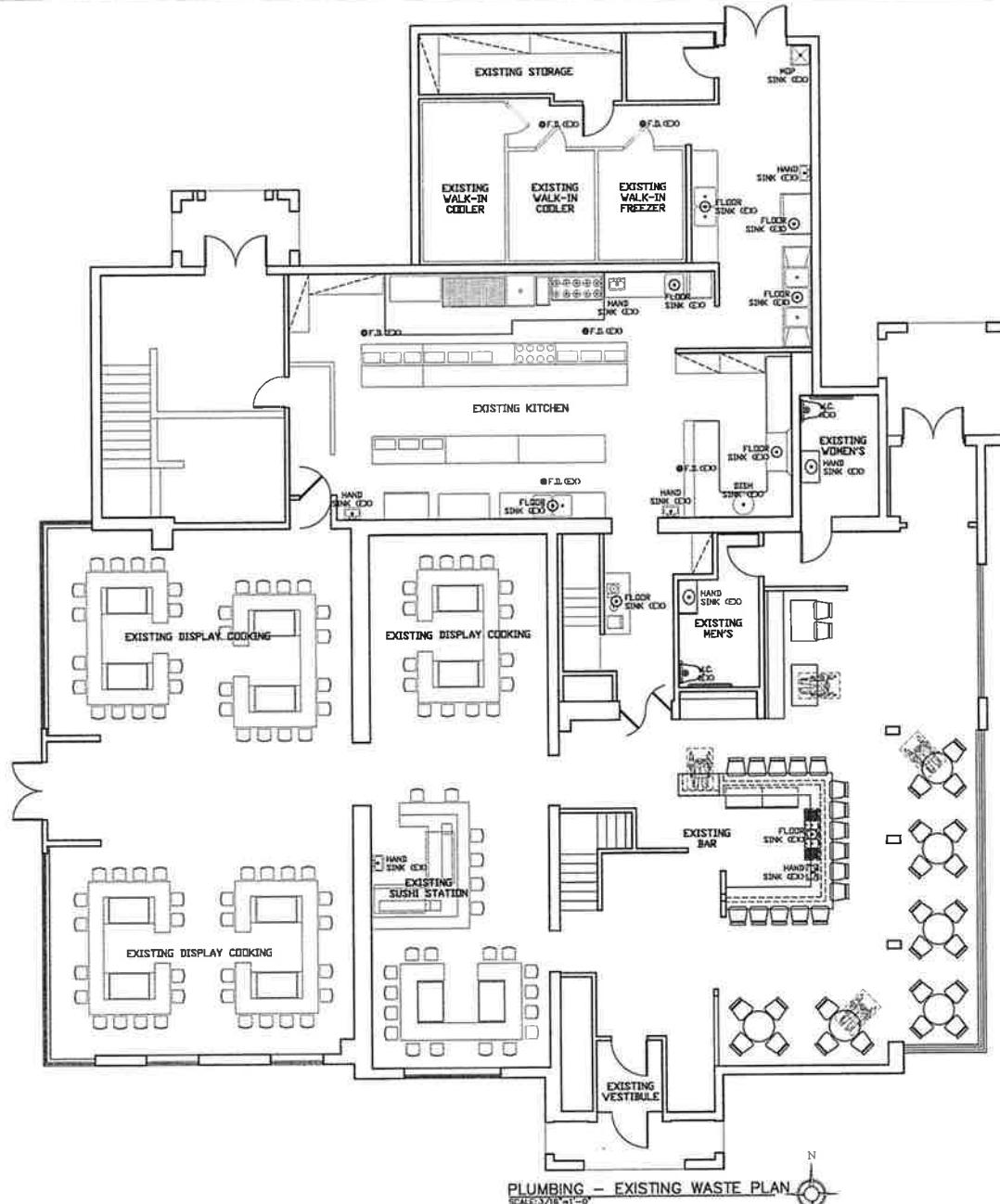
DATE ISSUED FOR

ANSWER

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REVIEW 05/06/2024
SHEET

P-



LSA, Inc.
4743 PARKSIDE CT.
ANN ARBOR, MI 48105
734.417.0260 (PHONE)
734.212.2130 (FAX)
LSA.MA-NC.COM

NOVI ICHIBAN
(FORMERLY: WASABI)
(BAR AREA RENOVATION)
42050 GRAND RIVER
NOVI, MI 48375

STATE OF MICHIGAN
08/06/2025

SHEET TITLE
PLUMBING - WASTE PLAN

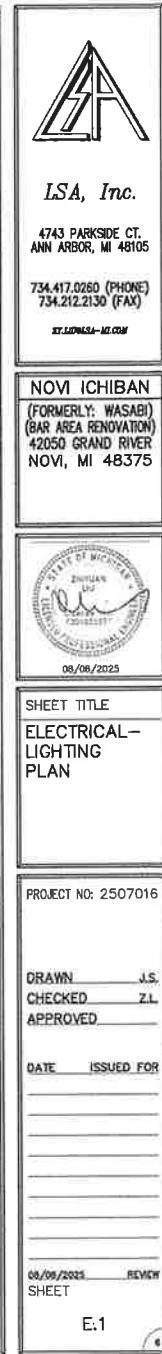
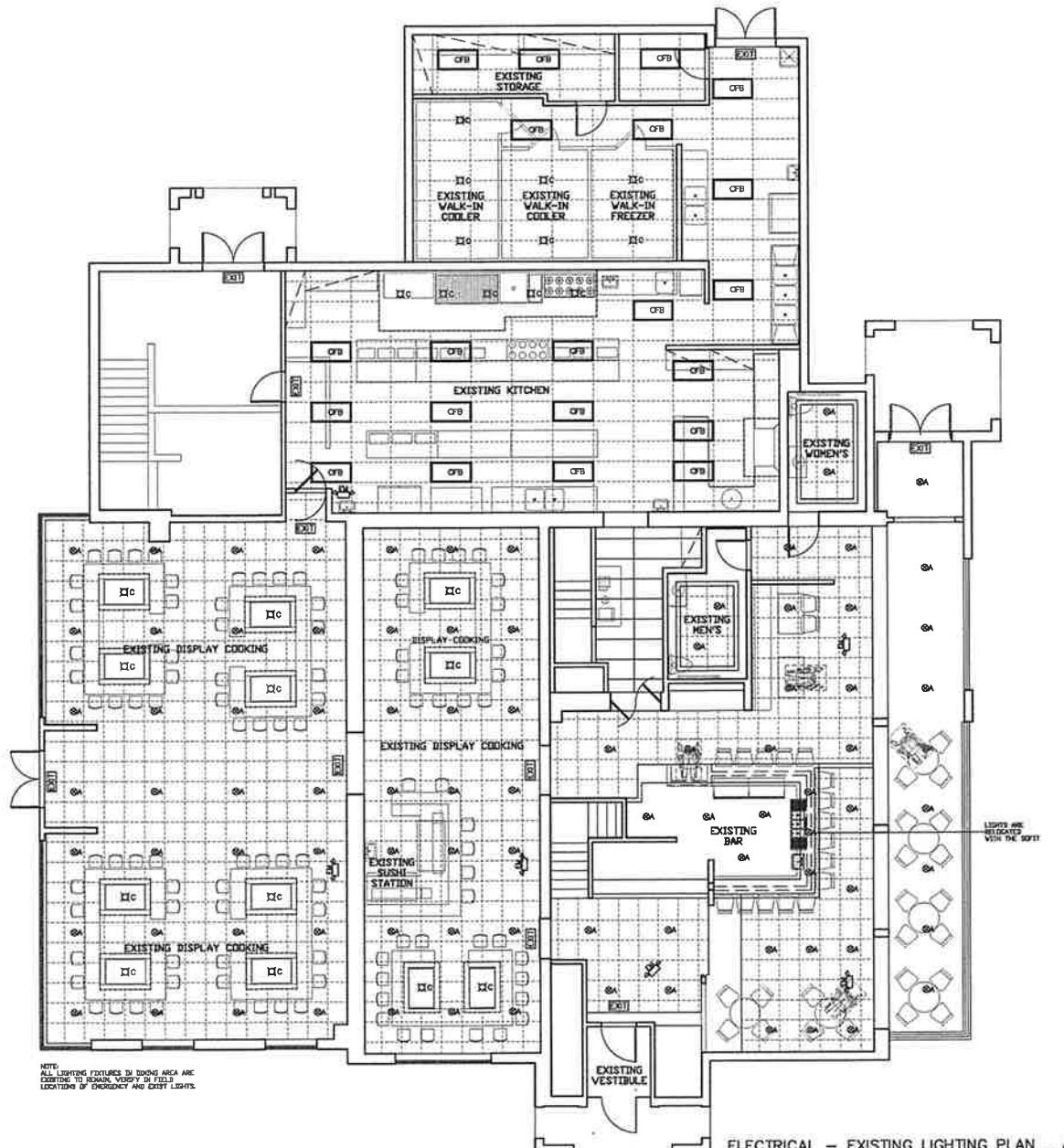
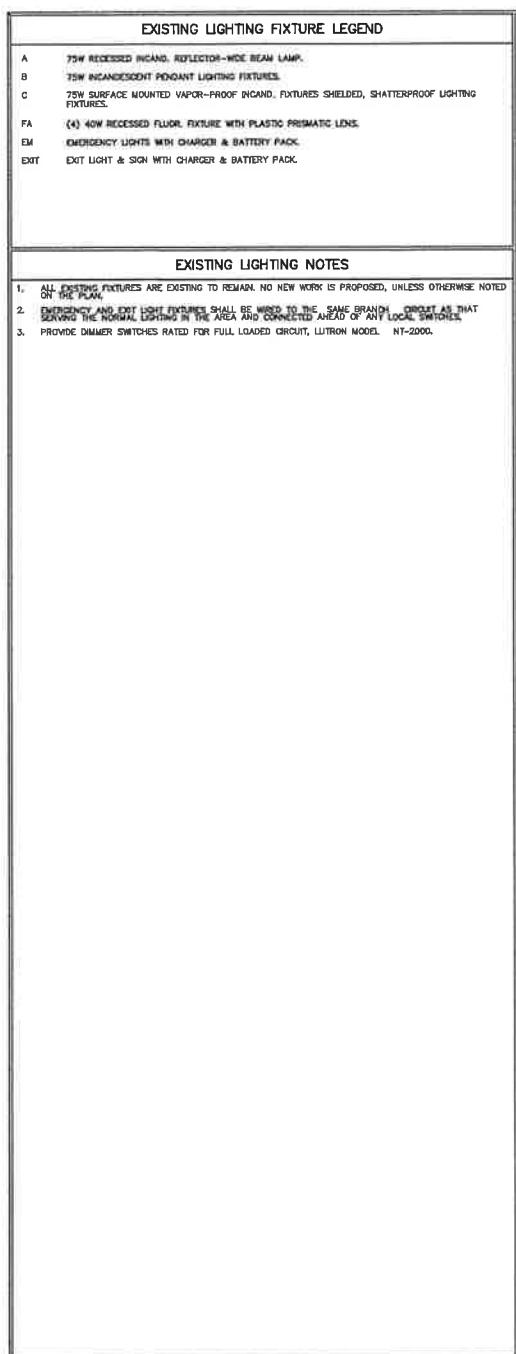
PROJECT NO: 2507016

DRAWN: J.S. **CHECKED:** Z.L. **APPROVED:**

DATE ISSUED FOR:

08/06/2025 REVIEW SHEET

P:2





ICHIBAN

HANDCRAFTED COCKTAILS - BEER - WINE - SAKE





SUGARPLUM

Reyka Vodka, simple syrup, lemon & lychee juices, Kikkoman Plum Wine all hand-shaken together & garnished with a sweet lychee fruit.

13



ICHIBAN VOLCANO

Heat things up with this fiery cocktail! A tropical mixed drink with a blend of 6 different rums & a combination of fruit juices. This flaming drink is perfect for two to share.

19



TOKYO MULE

Smooth Toki Japanese Whisky, ginger syrup, lemon & pineapple juices, soda water & bitters. Served in a classic copper mug.

13



ICHIBAN LONG ISLAND

A classic with a twist! Vodka, rum, gin, tequila, blue curacao, sour mix & a splash of fruity pineapple juice

12



SAKE SANGRIA

Fruity Moonstone Plum Sake & mango rum are hand-shaken with zesty citrus juices, fresh fruits & topped off with fizzy citrus soda.

12



PASSIONFRUIT SMASH

Midori Melon Liqueur, Bacardi Light Rum, passion fruit purée & lime juice hand-shaken together. Finished with a sprig of fresh mint.

12



TOKI HIGHBALL

Bold Toki Japanese Whisky & fizzy soda water finished with a fresh lemon twist.

13

ICHIBAN HANDCRAFTED COCKTAILS



IVY LEAF MARTINI



Q-TINI



TOKYO NIGHT



LEMON DROP

SAKE

OZEKI - HOT SAKE - SM - 9
OZEKI - HOT SAKE - LG - 12
OZEKI DRY SAKE - 180ML - 12
OZEKI NIGORI SAKE - 375ML - 20
OZEKI KARATAMBA - 300ML - 21

TYKU BLACK - 330ML - 27
TYKU CUCUMBER - 330ML - 27
TYKU COCONUT - 330ML - 27
TYKU FLIGHT - 12
MOONSTONE PLUM - 10 / BOTTLE - 33

BEER

SAPPORO 22oz - 12
SAPPORO - 8
ASAHI - 8
KIRIN ICHIBAN - 8
TWO-HEARTED ALE - 8
DIRTY BLONDE - 7

HEINEKEN - 7
CORONA - 7
BLUE MOON - 7
STELLA ARTOIS - 7
BUDWEISER - 6
BUD LIGHT - 6
MILLER LITE - 6

WINE

RED WINES
PLUM WINE - KIKKOMAN - JAPAN
10 - GLASS / 40 - BOTTLE
MERLOT - OYSTER BAY - NEW ZEALAND
9 - GLASS / 36 - BOTTLE
SHIRAZ - JACOB'S CREEK - AUSTRALIA
8 - GLASS / 32 - BOTTLE
CABERNET - BERINGER - CA
8 - GLASS / 32 - BOTTLE
CABERNET - JAM CELLARS - CA
11 - GLASS / 44 - BOTTLE
PINOT NOIR - KENDALL-JACKSON - CA
12 - GLASS / 48 - BOTTLE

SAUVIGNON BLANC - KIM CRAWFORD - NEW ZEALAND
11 - GLASS / 44 - BOTTLE
PINOT GRIGIO - KRIS - ITALY
11 - GLASS / 44 - BOTTLE
RIESLING - WASHINGTON HILLS LATE HARVEST - WA
8 - GLASS / 32 - BOTTLE
MOSCATO - CASTELLO DEL POGGIO - ITALY
10 - GLASS / 40 - BOTTLE
CHARDONNAY - STONE CELLARS - CA
8 - GLASS / 32 - BOTTLE
CHARDONNAY - NOBLE VINES - CA
8 - GLASS / 32 - BOTTLE

WHITE WINES

CLASSICS

PASSION COLADA

11

RISING SUN

12

MANGO MAI TAI

11

ICHIBAN MOJITO

12

BAHAMAMA MAMA

11

GRAND PATRON MARGARITA

15

THE NOTORIOUS ICHIBAN

SAKE BOMB

Line up some Sake Bombs & find out what everyone is talking about! Served with Japanese Beer & Ozeki Sake. Raise your hands & pound the table... Sake. Sake. Sake. BOMB!

9

NON-ALCOHOLIC

SOFT DRINK

4

JAPANESE SODA

6

MILK

4

GREEN TEA

3

JUICE

4

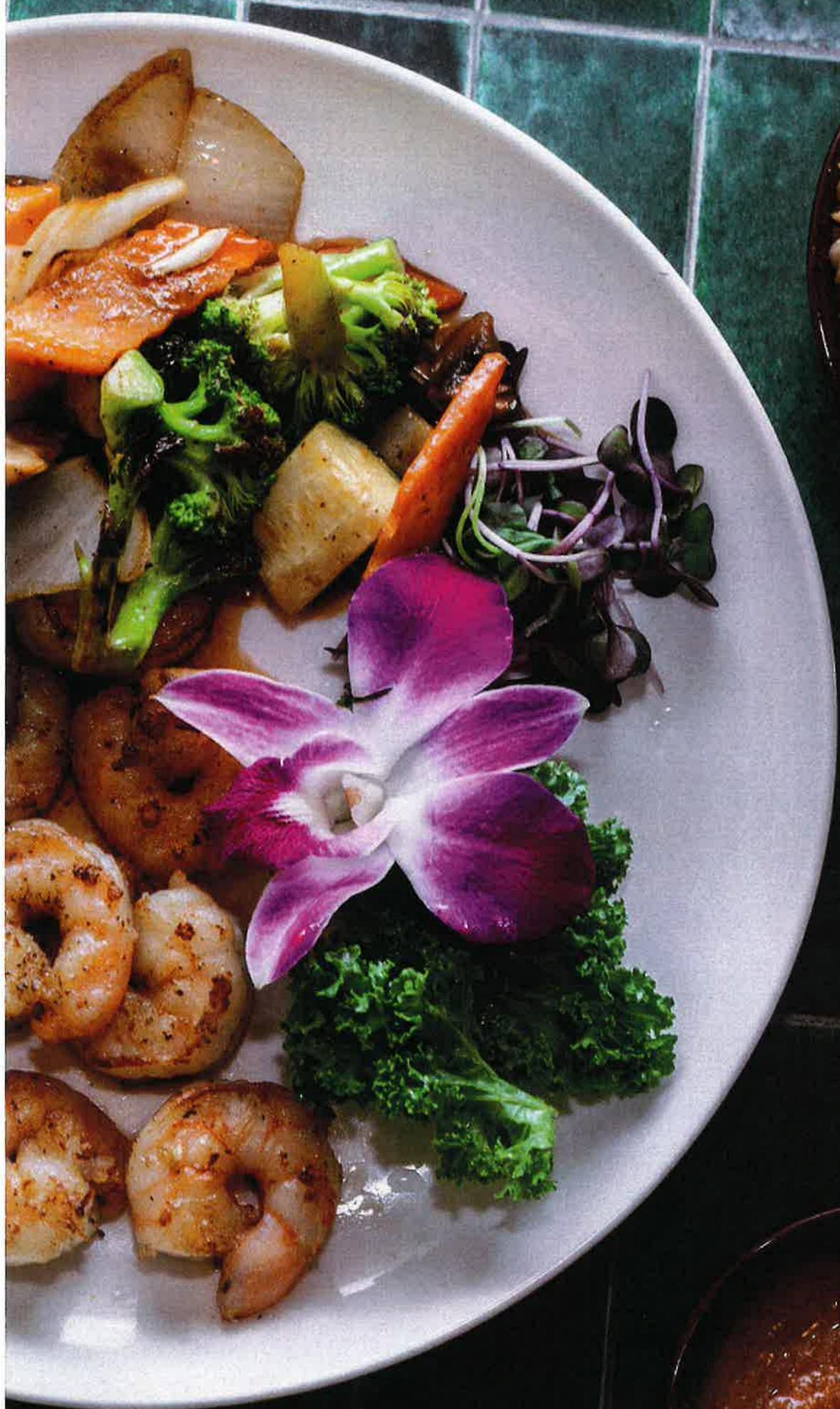
RED BULL

6



ICHIBAN

STEAK - SEAFOOD - SUSHI - SPIRITS



FROM THE KITCHEN

APPETIZERS

EDAMAME Japanese soybeans boiled & salted.	\$7
VEGETABLE TEMPURA Tempura-style vegetable medley. Served with tempura sauce.	\$7
SPRING ROLLS Vegetable spring rolls. Served with sweet chili sauce.	\$9
TOKYO SHUMAI Japanese shrimp dumplings fried or steamed. Served with Chef's Special Sauce.	\$8
GYOZA Pan-seared dumplings. Served with Chef's Special Sauce.	\$8
CRISPY CHEESE RANGOON Hand-folded wonton filled with krab & cream cheese. Served with sweet chili sauce.	\$10
SHRIMP TEMPURA Tempura-style shrimp & vegetable medley. Served with tempura sauce.	\$9
GOLDEN BUTTERFLY SHRIMP Lightly breaded butterfly shrimp. Served with katsu sauce.	\$11
CRISPY CALAMARI Lightly breaded calamari. Served with katsu sauce.	\$11
MONGOLIAN BEEF ROLL Thinly sliced USDA Choice beef wrapped around green onion. Glazed with teriyaki sauce.	\$13
ICHIBAN BANG BANG CHICKEN Panko breaded chicken deep fried. Topped with spicy mayo & scallions.	\$9
CRISPY GREEN BEANS Tempura battered green beans. Served with spicy mayo dipping sauce.	\$9
ICHIBAN COMBO PLATTER Assortment of spring rolls, golden butterfly shrimp, & crispy cheese rangoons.	\$14

NOODLE SOUPS

Served with house salad.

TEMPURA UDON	\$18
CHICKEN UDON	\$18
SEAFOOD UDON	\$20

STIR-FRIED NOODLES

Served with miso soup & house salad.

YAKI UDON CHICKEN & BEEF	\$18
YAKI SOBA CHICKEN & BEEF	\$18
YAKI UDON SEAFOOD	\$20
YAKI SOBA SEAFOOD	\$20

TEMPURA

Lightly battered & deep fried. Served with miso soup & house salad & your choice of steamed or fried rice.

VEGETABLE	\$18
CHICKEN	\$22
SHRIMP	\$23

TERIYAKI

Served with miso soup & house salad & your choice of steamed or fried rice.

VEGETABLE	\$18	STEAK*	\$29
CHICKEN	\$22	SHRIMP	\$25
SALMON	\$27		

HIBACHI

FROM THE LAND



HIBACHI

FROM THE SEA



VEGETABLE

\$18

CHICKEN

\$22

STEAK*

\$29

FILET MIGNON*

\$34

SHRIMP

\$25

SAFOM

\$27

TUNA*

\$27

SCALLOP

\$29

TWIN LOBSTER TAIL

\$45

WE PROUDLY SERVE ONLY



HIBACHI FROM THE GRILL

ALL HIBACHI ENTREES SERVED WITH CLEAR SOUP, HOUSE SALAD, VEGETABLE MEDLEY, & YOUR CHOICE OF FRIED OR STEAMED RICE.

UPGRADE RICE TO NOODLES FOR \$4

HIBACHI COMBINATIONS

CHICKEN & SHRIMP

\$29

SHRIMP & FILET MIGNON*

\$35

CHICKEN & STEAK*

\$30

SHRIMP & LOBSTER

\$36

STEAK & SHRIMP*

\$31

ICHIBAN SURF & TURF*

\$42

SHRIMP & SCALLOP

\$32

5oz USDA Choice filet mignon & 5oz cold-water lobster tail.

STEAK & SALMON*

\$32

ICHIBAN SEAFOOD DELIGHT

\$45

STEAK & TUNA*

\$32

Shrimp, scallop, & 5oz cold-water lobster tail.

CHICKEN & FILET MIGNON*

\$31

ICHIBAN TRIO

\$39

5oz USDA Choice NY strip steak*, chicken, & shrimp. (Upgrade to filet mignon*: \$5.00)

KIDS HIBACHI

Served with your choice of clear soup or house salad. Your choice of fried or steamed rice. (Ages 10 or under)

CHICKEN \$15

STEAK* \$17

SHRIMP \$16

SALMON \$18

FILET MIGNON* \$20

ADD ONS & SIDES

STEAMED RICE \$3

FRIED RICE \$6

\$6

SALMON

\$13

SCALLOP

\$13

SOUP \$4

VEGETABLE \$7

\$7

STEAK*

\$14

NOODLES

\$7

SOUP \$4

CHICKEN \$10

\$10

FILET MIGNON*

\$16

HOUSE SALAD \$4

SHRIMP (7) \$12

\$12

LOBSTER TAIL

\$21

(An 18% service charge may be added to parties of 6 or more)

Before placing your order, please inform your server if a person in your party has a food allergy. We will do our best to accommodate your needs. Please be aware that our restaurants use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, dairy, soy, & wheat).

*Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPECIAL ROLLS

DYNAMITE ROLL*

Salmon, krab, & asparagus rolled then fried. Topped with spicy mayo & eel sauce.

SPIDER ROLL

Soft-shell crab, avocado, cucumber, & masago.

VOLCANO ROLL*

Tuna, salmon, yellowtail, & avocado rolled then fried. Topped with spicy mayo & eel sauce.

GREEN DRAGON ROLL

Eel & cucumber rolled. Topped with avocado & eel sauce.

CRAZY ROLL*

Shrimp tempura roll. Topped with salmon & eel sauce.

TIGER EYE ROLL*

Smoked salmon, cream cheese, shrimp, jalapeno rolled then fried. Rolled in soy paper & topped with spicy mayo & eel sauce.

DOUBLE SPICY ROLL*

Spicy yellowtail rolled & topped with spicy tuna, & spicy mayo.

\$12 RAINBOW ROLL*

California roll. Topped with tuna, salmon, avocado, & shrimp.

\$15

\$12 MICHIGAN ROLL*

Spicy shrimp & avocado rolled. Topped with tuna, yellowtail, wasabi mayo, & eel sauce.

\$16

\$12 HAPPY DRAGON ROLL*

Tempura shrimp & cucumber rolled. Topped with smoked eel, avocado, spicy mayo, & eel sauce.

\$16

\$14 DELICIOUS ROLL*

Krab, cream cheese, avocado, cucumber, & spicy tuna rolled then fried. Topped with spicy mayo & eel sauce.

\$16

\$14 ICHIBAN ROLL*

Tempura shrimp rolled. Topped with tuna, yellowtail, salmon, avocado, wasabi mayo, & eel sauce.

\$16

\$14 TEMPURA LOBSTER ROLL

Tempura lobster, avocado, & cucumber rolled. Topped with masago, eel sauce, & spicy mayo.

\$17

\$15



SUSHI ROLLS

REGULAR ROLLS

CUCUMBER ROLL

\$6 KRAB ROLL \$7

AVOCADO ROLL

\$6 SHRIMP ROLL \$7

SPARAGUS ROLL

\$6 SALMON ROLL* \$7

VEGETABLE ROLL

cucumber, avocado, & asparagus.

\$6 SALMON SKIN ROLL* \$7

UNA ROLL*

\$8 YELLOWTAIL ROLL* \$7

LASKA ROLL*

Smoked salmon, avocado, & cucumber.

\$8 CALIFORNIA ROLL \$7

SPICY CALIFORNIA ROLL

\$8 SPICY TUNA ROLL* \$9

HILADELPHIA ROLL*

Smoked salmon, cream cheese, & avocado.

\$8 SPICY SALMON ROLL* \$9

UNA AVOCADO ROLL*

\$8 EEL ROLL \$9

Smoked eel & cucumber.

SHRIMP ASPARAGUS ROLL

\$8 CRISPY SPICY TUNA ROLL* \$9

Spicy tuna roll. Topped tempura flakes.

ALMON AVOCADO ROLL*

\$8 SHRIMP TEMPURA ROLL \$9

Tempura shrimp, cucumber, avocado, masago, & eel sauce.



FROM THE SUSHI BAR

APPETIZERS

SEAWEED SALAD	\$9
KRAB SALAD	\$10
AVOCADO BOMBS	\$12
Deep fried avocados stuffed with cream cheese. Topped with krab salad, tempura crunch, spicy mayo, & eel sauce.	
SUSHI APPETIZERS*	\$13
Five pieces of Chef's Choice nigiri.	
SASHIMI APPETIZERS*	\$14
Seven pieces of Chef's Choice sashimi.	
SEARED AHI TUNA*	\$15
Thinly sliced tuna seared rare. Topped with masago, green onion, & ponzu sauce.	

ENTREES

Served with miso soup & house salad.	
CHIRASHI	\$23
Seafood assortment. Served on a bed of rice.	
UNAGI DON	\$25
Smoked eel. Served on a bed of rice.	
SUSHI REGULAR*	\$27
Eight pieces of sushi & one california roll. Chef's Choice.	
SASHIMI REGULAR*	\$29
Sixteen pieces of sashimi. Chef's Choice.	
SUSHI DELUXE*	\$30
Ten pieces of sushi & one spicy tuna roll*. Chef's Choice.	
SUSHI & SASHIMI COMBO*	\$32
Five pieces of sushi, eight pieces of sashimi, & one california roll. Chef's Choice.	
LOVE BOAT FOR TWO*	\$70
Eight pieces of nigiri, twelve pieces of sashimi, & three sushi rolls. Chef's Choice.	

NIGIRI & SASHIMI

TUNA*	\$4	SMOKED EEL	\$4
SALMON*	\$4	KRAB STICK	\$4
SMOKED SALMON*	\$4	MASAGO*	\$4
YELLOWTAIL*	\$4	SHRIMP	\$4

DESSERTS

TEMPURA ICE CREAM	\$9	TEMPURA CHEESECAKE	\$9
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Receipt: 14549

11/12/25

Page

The sum of: \$1,210.00

ICHIBAN JAPANESE STEAK HOUSE

4641 WASHTENAW AVE
ANN ARBOR MI 48108

LIQUOR

1,210.00

Total

1,210.00

TENDERED:

CHECKS

2587

1,210.00

Signed: _____

MEMORANDUM



TO: CORTNEY HANSON, CITY CLERK
FROM: ERICK W. ZINSER 
INITIATED BY: DIRECTOR OF PUBLIC SAFETY / CHIEF OF POLICE
SUBJECT: MICHAEL BENDER, DETECTIVE 
DATE: CLASS C LIQUOR LICENSE TRANSFER APPLICATION,
ICHIBAN JAPANESE STEAKHOUSE
NOVEMBER 18, 2025

Liquor License Request:

Ichiban Japanese Steakhouse is requesting to transfer a Class C liquor license, which will be located at 42050 Grand River Avenue. This location was previously Wasabi Japanese Steakhouse, which ceased operation in July of 2025.

Applicant/Background Information:

The applicant, Chun Chen, has been in the restaurant business since he was 16 years old, and opened his first restaurant in 2008. Its success led to the opening of a second location in Sterling Heights. Building on his proven track record, he partnered with friends and family to launch two additional restaurants in 2023 and 2024. Over the past 17 years, Mr. Chen has successfully operated his own restaurants, building strong financial assets and reliable income streams to support the launch of his new venture. All four of his existing restaurants hold a Class C liquor license, with Mr. Chen actively overseeing bar operations as well.

Theme of Business:

At Ichiban Japanese Steakhouse, guests will have the opportunity to dine in hibachi dining rooms, where expertly trained chefs prepare meals tableside with skillful showmanship, or in their traditional dining area, which features a curated selection of sushi rolls and Japanese-inspired entrees prepared in their kitchen. A full-service bar will also be available, offering wine, beer, and sake.

Criminal History:

An ICHAT inquiry revealed no criminal history for the applicant.

Civil History:

A CLEAR inquiry revealed no civil history for the applicant.

Oakland County Treasurer's Office

There are no prior delinquent taxes at this location.

Financial Review:

Based upon the financial data provided by the applicant, no issues were found to prevent the liquor license application process from proceeding. The business will be purchased for \$70,000, which will be paid in full with business assets.

Summary:

Based on the information provided and the subsequent liquor investigation, I find no reason to deny the applicant's request. This request requires the approval of the Novi City Council.

C: Victor Cardenas, City Manager

MEMORANDUM



TO: Melissa Morris, Deputy City Clerk
FROM: Charles Boulard, Director of Community Development *WB*
SUBJECT: ICHIBAN LIQUOR LICENSE TRANSFER
DATE: 12/01/25

The property located at **42050 GRAND RIVER AVE** with the business name **Ichiban** has had a Special Inspection for the purpose of:

- Auctions
- Liquor license
- Arcade license
- Massage license
- Outdoor gathering
- Outdoor seating
- Other: _____

From a building safety standpoint, the Building Division does not object to the proposed liquor license transfer, subject to the approval of the building plans for the renovation and subsequent inspections approval prior to occupancy. Should you have any further questions with regards to this matter please feel free to contact me at (248) 347-0423.



December 17, 2025

CITY COUNCIL

Mayor
Justin Fischer

Mayor Pro Tem
Laura Marie Casey

Dave Staudt

Brian Smith

Ericka Thomas

Matt Heintz

Priya Gurumurthy

City Manager
Victor Cardenas

City Clerk
Cortney Hanson

TO: Cortney Hanson, City Clerk
Melissa Morris, Deputy City Clerk

FROM: Andrew Copeland – Fire Marshal

SUBJECT: -Liquor Business License–
Ichiban Japanese Steakhouse
42050 Grand River, Novi. Mi. 48375

A fire inspection will be conducted upon final construction and final opening permits for occupancy, at the above location. At this time, the Fire Dept. does not object to the Liquor License application.

Sincerely,

Andrew Copeland – Fire Marshal
City of Novi Fire Department

cc. file

City of Novi
45175 Ten Mile Road
Novi, Michigan 48375
248.347.0460
248.347.0577 fax

cityofnovi.org