

April 9, 2026

Liquor License Application

Subject: Application for New On-Premise Liquor License – **Supra Novi LLC**

Reference: Novi City Code, Chapter 3, Article II, Section 3.14 (a)

To the City Council and Liquor License Review Committee,

Please accept this letter and the enclosed application materials as a formal request for a transfer of an on-premise liquor license for **Supra Novi LLC** located at **44375 W Twelve Mile Rd, Ste G-152 Novi MI, 48377-2533**. We are proposing a high-tech, revolving sushi bar—a concept that perfectly aligns with the City of Novi's vision for diverse, high-quality commercial development under Section 3.14 (a).

Compliance with Section 3.14 (a) Standards

Our facility is designed to be more than a restaurant; it is a culinary attraction that meets the city's criteria for "Facilities for which licenses may be granted" through the following:

- **Unique Culinary Concept:** As a revolving sushi bar, we offer a specialized, interactive dining experience that is currently underserved in the local market. By blending traditional Japanese craftsmanship with modern conveyor technology, we provide a "destination" draw that will attract residents and visitors alike.
- **Design and Capital Investment:** Our facility represents a significant capital investment in Novi. The interior features touch-screen ordering systems, automated delivery belts, and contemporary Japanese aesthetics which enhance the architectural character of the **Fountain Walk**.
- **A Family-Oriented Atmosphere:** While the liquor license is essential to provide a complete dining experience (offering premium sake, Japanese lagers, and plum wines), our focus remains on high-quality food service. The "revolving" nature of our service is particularly appealing to families and tech-forward professionals, ensuring a responsible and vibrant atmosphere.
- **Economic Vitality:** Supra Novi LLC will create approximately **30-40** jobs and serve as a significant "anchor" tenant, driving foot traffic to neighboring retail businesses and contributing to the city's long-term economic growth.

Operational Responsibility

In accordance with Novi's stringent safety standards, all staff will be certified in alcohol service safety (TIPS/TAM). Our revolving service model allows for constant floor presence by staff, ensuring that alcohol consumption is monitored closely and handled with the highest degree of professional oversight.

April 9, 2026

Separation of Service (The "Human Touch" Policy)

While our culinary offerings are delivered via a revolving conveyor system, **all alcoholic beverages will be excluded from the automated delivery belt.** To ensure total compliance with Michigan Liquor Control Commission (MLCC) regulations and Novi City Code:

- **Manual Delivery Only:** All beer, wine, and sake will be hand-delivered to the customer's table by a trained server.
- **Direct Interaction:** This manual delivery ensures a face-to-face interaction between the staff and the patron for every drink served, allowing for continuous assessment of age and sobriety.

Conclusion

We believe that **Supra Novi LLC** fulfills the intent of Section 3.14 (a) by introducing a modern, high-quality, and unique dining facility to the Novi community. We are eager to contribute to the city's reputation as a premier destination for innovation and hospitality.

Thank you for your time and for your dedication to the growth of Novi.

Sincerely,



Xue Yang, Member

Supra Novi LLC



CITY OF NOVI, MICHIGAN

Liquor License Application

Questionnaires A and B

**Questionnaires A and B are to be
completed and returned to the
Novi City Clerk's Office**

Licensing Policy

This article establishes an application and review process for the issuance of both new licenses and the transfer of existing licenses into the city or between or among applicants. The process is intended to ensure that the individuals and entities seeking licenses from, or charged with operating licensed establishments within, the city meet certain minimum requirements as to criminal history, past conduct, and ongoing business operation standards. It requires city council review of application information in light of certain criteria that is established for purposes of identifying the kinds of facilities that qualify for a license. It reserves to the city any and all discretion afforded it under applicable law relating to the issuance of licenses.

As a general matter of policy, applicants for a license will need to demonstrate an identifiable benefit to the city and its inhabitants resulting from the granting of the license. While all of the criteria set forth in this article are relevant to the decision whether to grant a license, 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; or,
- (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.

The weight to be given to each item of the criteria identified in this article, and the determination whether a particular applicant meets or satisfies those criteria is intended to be within the sole discretion of the city council.

Requirements and Procedures

1. Complete the Michigan Liquor Control Commission Application. Contact M.L.C.C. in Lansing at 517-322-1400 or toll free 1-866-813-0011.
2. Fully complete the **Novi Liquor License Application Questionnaires A and B** and return them to the City of Novi Clerk's Office within 30 days. Complete **Questionnaire C** and return it to the Novi Police Department within 30 days.
3. Please review and include with the applicant's initial **cover letter**, a response to the Novi Alcoholic Liquor Ordinance, Article II, Section 3.14 (a) *Facilities for which new licenses may be granted*.
4. Attach a non-refundable **application fee** of \$1,000.00, plus \$210.00 for each person with a financial or management interest in the application including, but not limited to, partnership partners, corporate officers and directors. Please make the check payable to the City of Novi.
5. ***Site Plan** (1 copy - signed and sealed by a registered architect/engineer). If the facility is to be located in a proposed building for which site plan approval has not yet been obtained, or in an existing building that is to be remodeled, you must submit a conceptual site plan showing the proposed building and the relationship of the building to the surrounding properties and their uses.
6. ***Building Façade Plan** (1 copy - signed and sealed by a registered architect/engineer) – all sides, including signage. If the proposed building final site plan has been previously approved by the Novi Planning and Community Development Department and there are no changes, then please submit a letter of verification stating there will be no such changes along with this application.
7. ***Interior Plan with seating arrangement** (1 copy - signed and sealed by a registered architect/engineer). If the proposed interior has been previously approved by the City of Novi Building Department and there are no changes, then please submit a letter of verification stating there will be no such changes along with this application.
8. One full copy of the **menu**.
9. **Administrative Special Land Use** (see next page).
10. Provide any other information pertinent to the applicant and operation of the proposed facility that may be required by the Novi Alcoholic Liquor Ordinance, Article II.

*No site plan, building façade plan, interior plan or any part thereof, may be changed by the applicant once they have received approval in conjunction with the liquor licensing process. Applicant must submit separate plans and fees as required by other City of Novi departments and consultants in accordance with standard review procedures, if applicable.

Administrative Special Land Use

In addition to the Liquor License procedures noted above, any new establishment serving alcoholic beverages, and/or any expansion or significant change of site plan for an existing establishment, will need to follow the administrative Special Land Use public hearing process through the Community Development Department. The following must be submitted directly to the Community Development Department when a Liquor License application is submitted.

- **Application for Site Plan and Land Use Approval** form.
- Completed **Service of Alcoholic Beverages Special Land Use Application Checklist**, along with four sets of site plans and narratives as described in the checklist.
- Special Land Use **fees** (and possibly Site Plan review fees) will be assessed to the applicant.

The applicant is asked to contact the Community Development Department Planning Division at (248) 347-0475 to determine exactly what is needed for the Special Land Use application and site plan.

The Special Land Use and public hearing process will be handled by a committee represented by members of the Community Development Department, Public Services, and Assessing Departments for any new liquor license application, or for those applications that request an amendment to a site plan. The results of the special land use consideration and the public hearing process will be forwarded to the City Council for consideration along with the consideration of the Liquor License.

Special Circumstances

Transfers that involve the following circumstances may be placed on a City Council agenda for consideration without payment of a fee and without the necessity of furnishing the information required for new licenses:

- (1) The exchange of the assets of a licensed sole proprietorship, licensed general partnership, or licensed limited partnership for all outstanding shares of stock in a corporation in which the sole proprietor, all members of the general partnership, or all members of the limited partnership are the only stockholders of that corporation.
- (2) The removal of a member of a firm, a stockholder, a member of a general partnership or limited partnership, or association of licensees from a license.
- (3) The occurrence of any of the following events:
 - (a) A corporate stock split of a licensed corporation.
 - (b) The issuance to an existing stockholder of a licensed corporation of previously unissued stock as compensation for services performed.
 - (c) The redemption by a licensed corporation of its own stock.
 - (d) A corporate public offering.

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: XUE YANG

Address: _____

Phone: 330-507-8054

1(b). Business location information:

Name: SUPRA NOVI LLC

Address: 44375 W. Twelve Mile Rd Ste G-152
Novi, MI 48377

Phone: 330-507-8054

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: Sushi Restaurant

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

44375 W. Twelve Mile Rd Ste G-152, Novi, MI 48377-1981

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? _____

The applicant has experience managing licensed alcohol operations, including staff supervision, inventory control, compliance with state and local liquor laws, and implementing responsible service practices to ensure a safe and well-run establishment.

2. What is the applicant's general business management experience? _____

The applicant has significant business management experience. This includes managing daily operations, staff supervision, financial oversight, inventory control, and compliance with all applicable laws and regulations for licensed establishments. Their experience ensures the successful and responsible operation of the proposed facility.

3. What is the applicant's general business reputation? _____

The applicant has a strong general business reputation. They are known for operating responsibly, maintaining high standards of customer service, complying with all applicable laws and regulations, and contributing positively to the communities in which they do business.

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? _____

Funding for the project will be provided through a combination of personal capital and/or conventional financing.

The applicant has experience managing operating expenses, inventory, staffing, and regulatory compliance associated with licensed businesses.

Sufficient capital reserves will be maintained to ensure ongoing operations, timely payment of obligations, and full compliance with all state and local liquor control requirements.

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors? _____

The applicant does not have past criminal convictions

6. Does the applicant use alcoholic beverages to excess? No, the applicant does not use alcoholic beverages to excess.

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

The issuance of the liquor license will have a positive economic impact on the surrounding area by creating local jobs, generating tax revenue, and increasing customer traffic to nearby businesses. The expanded services will help retain local spending and support the continued vitality of the community.

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

The issuance of the license is not expected to negatively affect the health, welfare, or safety of the general public. The applicant will operate in full compliance with all state and local laws, implement responsible alcohol service practices, verify identification, and maintain a safe, well-managed establishment that prioritizes public safety and community standards.

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

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

The issuance of a liquor license will serve the public need and convenience by providing local residents and visitors with reasonable access to licensed beverage service at the proposed location. The facility will meet consumer demand, reduce the need for travel to other communities, and complement existing businesses while operating in full compliance with all applicable laws and regulations.

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? _____

The proposed sushi restaurant offers a unique dining experience compared to existing establishments by providing fresh, made-to-order cuisine paired with responsible on-premises beverage service. The facility is designed to be compatible with surrounding architecture and existing land use, operating as a sit-down restaurant that complements nearby commercial uses. Its scale, design, and hours of operation will maintain the character of the area while complying with all zoning and planning requirements.

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? _____

Yes. The facility complies, or will comply prior to operation, with all applicable building, plumbing, electrical, fire prevention codes, and zoning statutes and ordinances of the City of Novi. The applicant has consulted with, and received guidance from, the appropriate City of Novi departments, and will obtain all required permits, inspections, and approvals before commencing operations under the liquor license.

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? _____

The proposed facility is not expected to have a significant negative impact on vehicular or pedestrian traffic in the area. Traffic patterns will be consistent with typical restaurant use, with peak activity occurring during standard dining hours. Existing parking, access points, and pedestrian infrastructure are adequate to safely accommodate customers without disrupting surrounding traffic flow.

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities? _____

The proposed business facility is located among other commercial establishments, including licensed liquor facilities, at appropriate and compliant distances as permitted by local and state regulations. The addition of this license will not result in an overconcentration of similarly situated licensed premises and will remain consistent with existing land use patterns in the area.

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development? _____

The proposed facility is conveniently located near complementary uses, including office, retail, and other commercial developments. Its location supports the surrounding businesses by providing dining and beverage options for employees, residents, and visitors, enhancing the overall commercial activity and convenience in the 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? _____

The proposed facility is expected to have a positive or neutral effect on the surrounding neighborhood and businesses. It will complement existing commercial activity without adversely affecting nearby residential areas, churches, or schools. The restaurant will operate responsibly, maintain appropriate hours, and follow all regulations to ensure the safety, welfare, and character of the community are preserved.

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

The applicant is committed to establishing a long-term presence in the community. This includes investing in the build-out and operation of the restaurant, hiring local staff, sourcing goods and services locally when possible, and maintaining full compliance with all local and state regulations. These commitments demonstrate a dedication to contributing to the economic vitality and stability of the area.

18. What utilities are available to serve the facility? _____

The facility is served by all necessary utilities, including public water, sewer, electricity, natural gas, and telecommunications. These utilities are adequate to support the proposed restaurant operations and any associated equipment or services.

19. What other factors should the Novi City Council consider? _____

The City Council should consider that the proposed facility will enhance the local economy, provide quality dining options, create employment opportunities, and operate responsibly in full compliance with all laws and regulations. The establishment is designed to be compatible with surrounding land uses, maintain the character of the community, and contribute positively to public safety, traffic flow, and overall neighborhood vitality.

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 ADJACENT 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.

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

SCOPE OF WORK

INTERIOR RENOVATION OF EXISTING RESTAURANT IN AN EXISTING BUILDING TO ESTABLISH A SUSHI RESTAURANT.

GENERAL NOTES

1.

GENERAL CONTRACTOR SHALL SUBMIT A FULL SET OF APPROVED CONSTRUCTION DOCUMENTS ALONG WITH THE MASTER PERMIT AND SUB-CONTRACTOR PERMITS TO THE LANDLORD PRIOR TO COMMENCING WITH ANY IMPROVEMENTS.

2.

THE TANANT'S GENERAL CONTRACTOR OR ARCHITECT SHALL PROVIDE A CERTIFIED COPY OF THE AS-BUILT DRAWINGS UPON COMPLETION OF CONSTRUCTION AND FINAL INSPECTION BY THE LOCAL AUTHORITY TO THE LANDLORD.

3.

ANY AND ALL ROOF PENETRATIONS SHALL BE PERFORMED BY THE LANDLORD'S PREFERRED ROOFER AT THE TENANTS SOLE COST.

4.

ALL EXTERIOR WALL PENETRATIONS SHALL BE MADE WATERTIGHT.

5.

ATTACHMENTS TO THE UNDERSIDE OF THE ROOF DECK ARE PROHIBITED.

6.

ANY DEVIATIONS FROM THE APPROVED CONSTRUCTION DOCUMENTS SHALL REQUIRE THE REVIEW AND APPROVAL OF THE LANDLORD.

7.

ANY AND ALL WORK GENERATING OBJECTIONABLE NOISE SHALL BE PERFORMED AFTER HOURS AND COORDINATED WITH THE LANDLORD'S REPRESENTATIVE.

8.

THE EXTERIOR AREAS OF THE BUILDING SHALL BE KEPT CLEAN OF DEBRIS TO PROTECTOR THE GENERAL PUBLIC VISITING THE PROPERTY.

(INTERIOR RENOVATION)

UNIT G-152

44375 W 12 MILE ROAD

NOVI, MI 48377

LOCATION PLAN

EXISTING SITE PLAN

SCALE: N.T.S.

DRAWING INDEX		
1	T.1	TITLE SHEET
2	D.1	DEMOLITION PLAN
3	A.1	FLOOR PLAN
4	A.2	NOTES AND SCHEDULES
5	E.1	ELECTRICAL POWER PLAN
6	E.2	ELECTRICAL LIGHTING PLAN
7	P.1	PLUMBING SUPPLY PLAN
8	P.2	PLUMBING WASTE PLAN

EXISTING BUILDING DATA

TYPE OF CONSTRUCTION:
BUILDING: II-B, FULLY-SPRINKLED; MIXED-USE

USE GROUP:
GROSS AREA: A-2, B, M
7,049 SF

CODES:
MICHIGAN REHABILITATION CODE FOR EXISTING BUILDING (MRCEB), 2021 EDITION
COMPLIANCE METHOD: PRESCRIPTIVE METHOD (301.3.1: CHAPTER 5)
MICHIGAN BUILDING CODE (MBC), 2021 EDITION
MICHIGAN MECHANICAL CODE (MMC), 2021 EDITION
MICHIGAN PLUMBING CODE (MPC), 2021 EDITION
MICHIGAN ELECTRICAL CODE BASED 2023 NEC
N.E.C. WITH PART 8 STATE AMENDMENTS
MICHIGAN ACCESSIBILITY CODE BASED ON THE ICC A117.1-2009 STANDARD FOR ACCESSIBLE AND USABLE BUILDINGS AND FACILITIES
LOCAL ORDINANCES AS IT RELATES TO BUILDINGS
THE WORK SHALL COMPLY WITH THE CODES

TENANT DATA			
USER GROUP:	A-2	NO. OF STORIES:	1
GROSS AREA:	7,049 SF	PROPOSED USE:	RESTAURANT
OCCUPANT LOAD:			
DINING ROOM:	222		
KITCHEN:	15		
TOTAL:	237		
NO OUTDOOR / PATIO DINING			

PLUMBING FIXTURE COUNT CALCULATION (MPC TABLE 403.1)				
FIXTURES	NUMBER OF OCCUPANTS (TOTAL 237)		NUMBER OF FIXTURES RED'D	NUMBER OF EXISTING FIXTURES PRO'D
	MALE	237/2 = 119	119/75 = 1.59	2 W.C.; 2 URINALS PROVIDED
WATER CLOSETS	FEMALE	237/2 = 119	119/75 = 1.59	3 W.C. PROVIDED
LAVATORIES	MALE	237/2 = 119	119/200 = 0.60	2 LAV. PROVIDED
	FEMALE	237/2 = 119	119/200 = 0.60	3 LAV. PROVIDED
SERVICE SINK		237	1	1

FIRE SAFETY NOTES

INTERIOR FINISH MATERIAL SHALL HAVE A MAXIMUM FLAME SPREAD RATING OF ASTM CLASS B (26-75).

SMOKE DEVELOPMENT RATINGS SHALL NOT EXCEED 450.

ALL MATERIALS UTILIZED FOR WALLS/PARTITIONS IN BUILDING SHALL BE NON-COMBUSTIBLE.

INSULATING MATERIALS SHALL HAVE A FLAME SPREAD RATING OF 75 OR LESS AND A SMOKE DEVELOPED RATING OF 450 OR LESS

GENERAL NOTES

THE GENERAL CONTRACTOR/TENANT SHALL OBTAIN ALL PERMITS, INSPECTIONS, AND ALL FEES REQUIRED FOR THE COMPLETION OF THE PROJECT.

ALL MATERIAL AND WORKMANSHIP SHALL CONFORM TO THE REQUIREMENT OF APPLICABLE BUILDING CODES AND MUNICIPAL ORDINANCES.

CHECK AND VERIFY ALL DIMENSIONS ON THE JOB SITE AND REPORT ANY ERRORS, OMISSIONS, OR POSSIBLE DISCREPANCIES TO THE OWNER/TENANT PRIOR TO COMMENCING ANY WORK.

CONFIRM ALL REQUIREMENT, DIMENSIONS, MATERIAL SELECTION AND COLOR SELECTION WITH TENANT AND LANDLORD PRIOR TO COMMENCING WORK.

ONE SET OF CITY APPROVED CONSTRUCTION DOCUMENTS ARE TO BE KEPT ON SITE AT ALL TIMES THRU THE DURATION OF THE JOB.

LSA, Inc.

4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0260 (PHONE)
734.212.2130 (FAX)

ZY.LIU@LSA-MI.COM

SUPRA

REVOLVING SUSHI BAR

(INTERIOR RENOVATION)

UNIT G-152

44375 W 12 MILE ROAD

NOVI, MI 48377

SHEET TITLE

TITLE SHEET

PROJECT NO: 2510007

DRAWN J.S.

CHECKED Z.L.

APPROVED

DATE ISSUED FOR

12/26/2025 REVISION

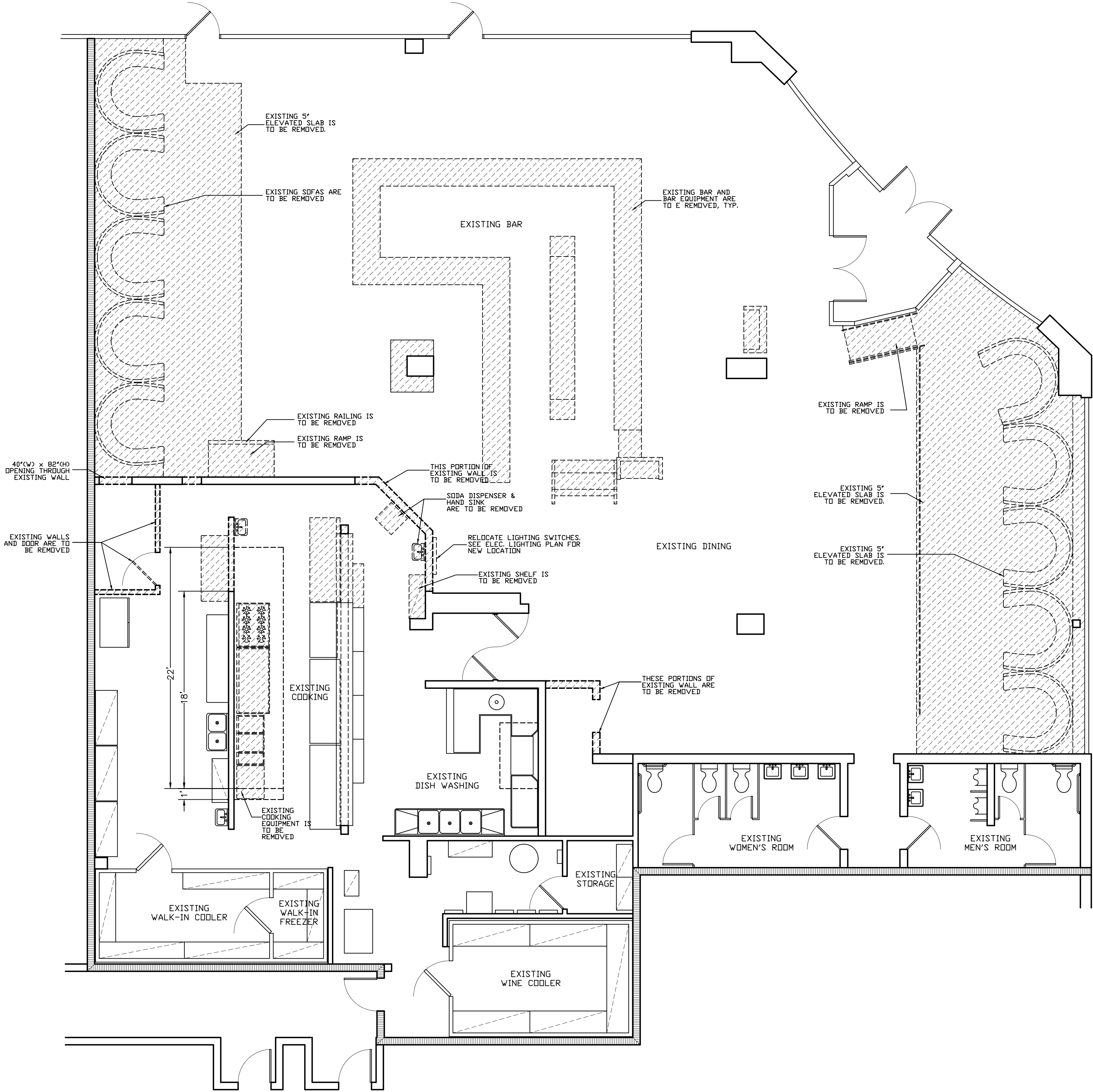
11/24/2025 REVIEW

SHEET

T:1

ENERGY CODE COMPLIANCE REPORT

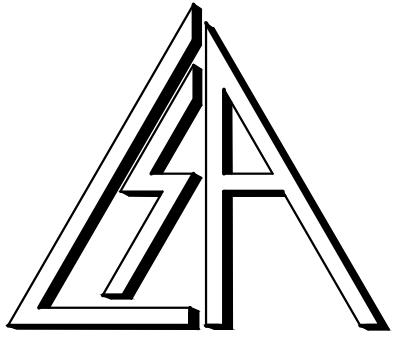
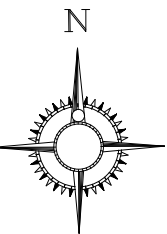
ENERGY CODE:	2021 MICHIGAN ENERGY CODE
COMPLIANCE OPTION	INTERNATIONAL ENERGY CONSERVATION CODE (C401.2.1)
	1 PRESCRIPTIVE COMPLIANCE EXCEPTION: ADDITION, ALTERATIONS, REPAIRS AND CHANGES OF OCCUPANCY TO EXISTING COMPLY WITH CHANTER 5. SINCE THIS PROJECT IS DOING ALTERATIONS TO AN EXISTING BUILDING, WILL COMPLYING WITH CHAPTER 5.
C501.2 COMPLIANCE	SHALL COMPLY WITH SECTION C502, C503, C504, AND C505
C502 ADDITIONS	NO
C503 ALTERATIONS	
C503.1 GENERAL	ACKNOWLEDGED
C503.2 BUILDING ENVELOPE	NO CHANGE
C503.3 HEATING AND COOLING SYSTEM	NO CHANGE
C503.4 SERVICE HOT WATER SYSTEM	NO CHANGE
C503.5 LIGHTING SYSTEM	NO CHANGE
C504 REPAIRS	NO
C505 CHANGE OF OCCUPANCY OR USES	NO



DEMOLITION LEGEND

	EXISTING WALL TO REMAIN		EXISTING EQUIPMENT TO REMAIN
	EXISTING WALL TO BE REMOVED		EXISTING DOOR TO REMAIN
	EXISTING EQUIPMENT TO BE RELOCATED		EXISTING DOOR TO BE REMOVED
	EXISTING EQUIPMENT BE REMOVED		

DEMOLITION PLAN
SCALE: 3/16"=1'-0"



LSA, Inc.

4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0260 (PHONE)
734.212.2130 (FAX)

27.LIU@LSA-MI.COM

SUPRA
REVOLVING SUSHI BAR

(INTERIOR RENOVATION)
UNIT G-152
44375 W 12 MILE ROAD
NOVI, MI 48377



SHEET TITLE

PROJECT NO: 2510007

DRAWN J.S.
CHECKED Z.L.
APPROVED

DATE ISSUED FOR

12/26/2025 REVISION

11/14/2025 REVIEW
SHEET

D.1

26/2025

SHEET TITLE
FLOOR PLAN

PROJECT NO: 2510007

RAWN	J.S.
CHECKED	Z.L.
APPROVED	

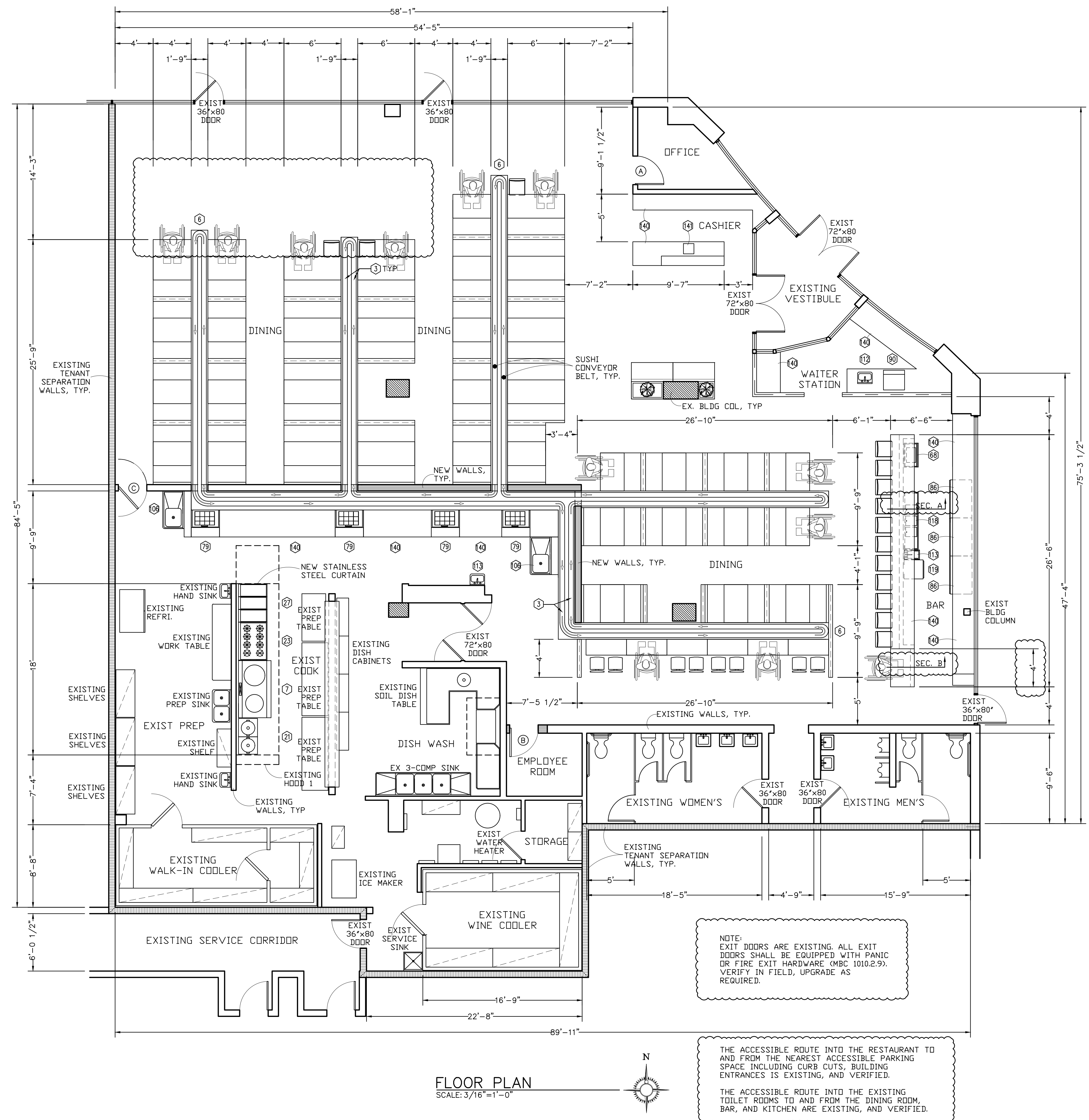
DATE ISSUED FOR

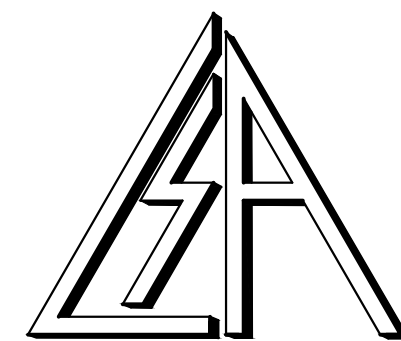
/26/2025 REVISION

/24/2025	REVIEW
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SHEET

A.1





LSA, Inc.

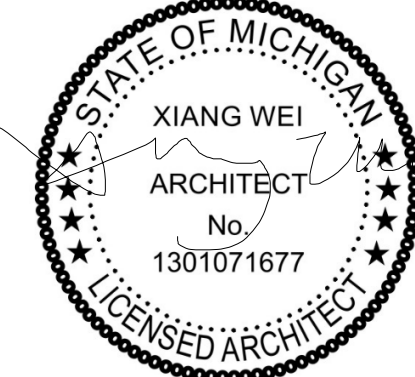
4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0260 (PHONE)
734.212.2130 (FAX)

ZY.LIU@LSA-MI.COM

SUPRA
REVOLVING SUSHI BAR

(INTERIOR RENOVATION)
UNIT G-152
44375 W 12 MILE ROAD
NOVI, MI 48377



12/26/2025

SHEET TITLE

SCHEDULES & NOTES

PROJECT NO: 2510007

DRAWN J.S.

CHECKED _____ Z.L.

APPROVED

DATE	ISSUED FOR
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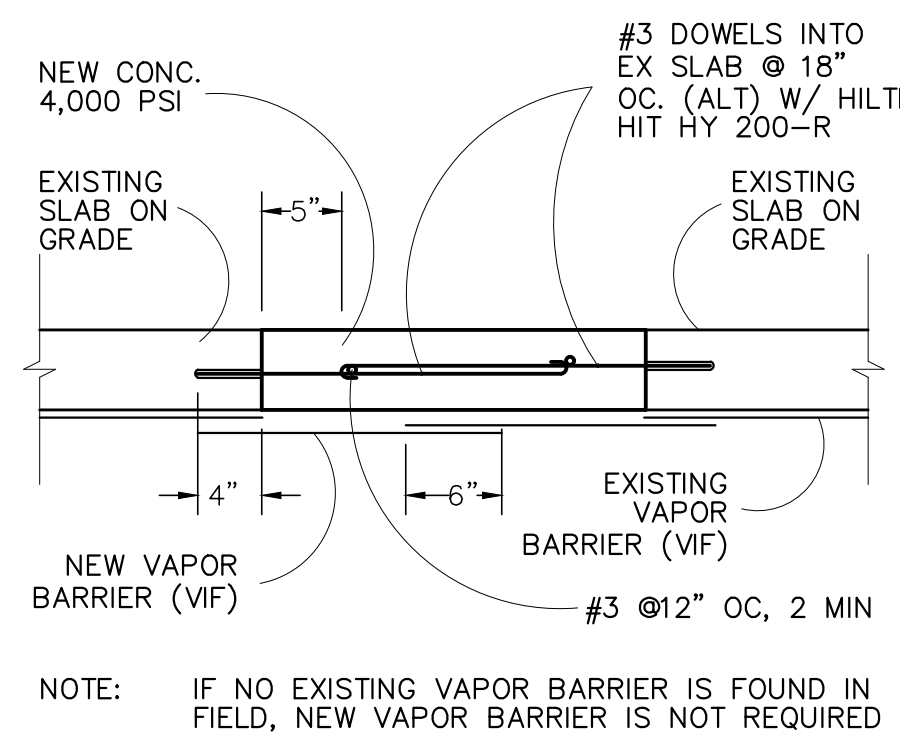
11/24/2025 REVIEW
SHEET

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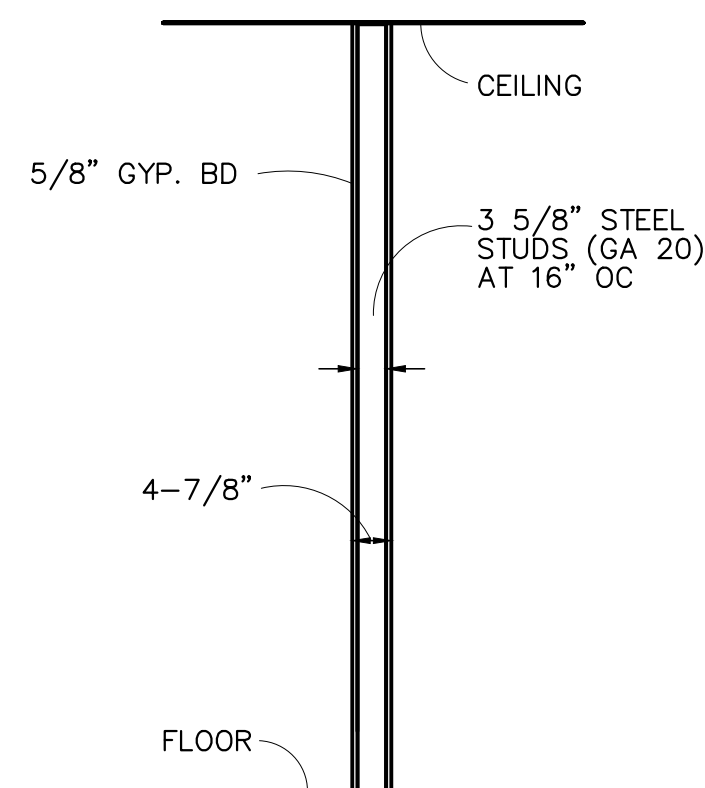
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GENERAL NOTES

1. COMPLIANCE WITH ALL LOCAL PLUMBING, ELECTRICAL, BUILDING AND ZONING REQUIREMENT. CONSTRUCTION IS TO BE COMPLETED ACCORDING TO THE MICHIGAN BUILDING CODES. ALL COMPLETING ON FOOD SERVICE EQUIPMENT MUST BE INDIRECT AND AIR GAPPED. CONTACT THE APPROPRIATE AGENCIES FOR INSPECTION.
2. ALL RESTROOM DOORS MUST BE MADE SELF CLOSING.
3. SOAP AND TOWEL DISPENSER TO BE PROVIDED AT EMPLOYEES HAND SINKS.
4. ALL RAW WOODEN SURFACES ARE TO BE PAINTED OR FINISHED SO AS TO BE SMOOTH, EASILY CLEANABLE AND OF A LIGHT COLOR.
5. ALL MATERIALS USED SHALL BE NON-COMB. OR FIRE RETARDANT.
6. INTERIOR FINISH SHALL COMPLY TO SEC. 704-803, 804, AND 807.
7. FIRE OR DRAFT STOP SHALL BE IN COMPLIANCE TO SECTION 720.
8. PROVIDE PORTABLE FIRE EXTINGUISHERS FOR ALL AREA PER NFPA STANDARD #10.
9. INSTALL OF EQUIPMENT FOR THE REMOVAL OF SMOKE AND/OR GREASE LADEN VAPOR FROM COMMERCIAL COOKING EQUIPMENT TO CONFORM TO NFPA STANDARD #96 NATIONAL FIRE PREVENTION CODE, AND NATIONAL MECHANICAL CODE.
10. PROVIDE LOCK OPEN DEVICES ON ALL CIRCUIT BREAKERS PROTECTING THE EMERGENCY LIGHT CIRCUITS; ALSO IDENTIFY THESE CIRCUITS.
11. PROVIDE LOCK OPEN DEVICES ON ALL CIRCUIT BREAKERS PROTECTING ALL FIRE SUPPRESSION ALARM(S) OR POWER SUPPLIES.
12. TRADES SHALL APPLY FOR PLAN REVIEWS AND OBTAIN SEPARATE PERMITS AND FIELD INSPECTION.



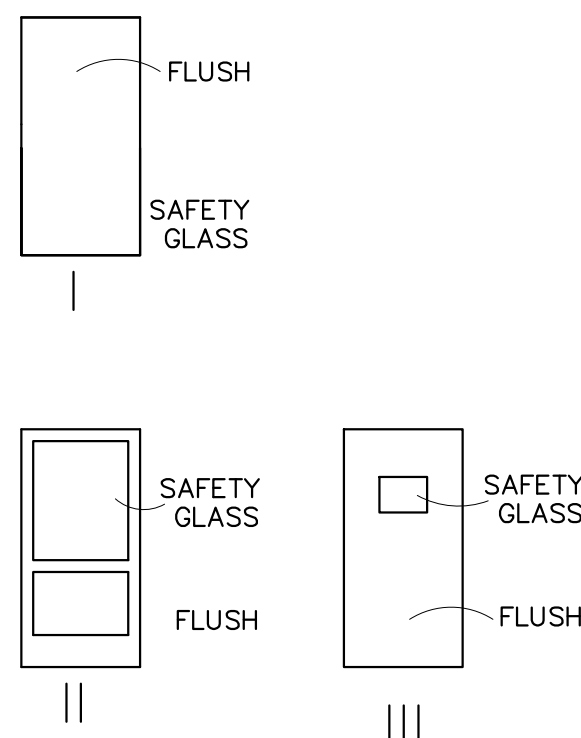
2 SLAB TRENCHING DETAIL
A-1 SCALE: 1" = 1'-0"



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

NEW DOOR SCHEDULE

NO	OPEN'G	DOOR			FRAME		HARDWARE						
		TYPE	MATERIAL	FINISH	MATERIAL	FINISH	LOCK SET			AUTO CLOSER	KICK PLATES	PULL & PUSH PL.	THRESHOLD WEATHER STRIP
							KEYED	PASSAGE	PRIVACY				
A	36" x 80"	I	WOOD	PAINT	WOOD	PAINT							
B	36" x 80"	I	WOOD	PAINT	WOOD	PAINT							
C	36" x 80"	III	WOOD	PAINT	WOOD	PAINT							
REMARK		EXISTING FRONT DOOR, AND REAR DOOR SHALL HAVE PANIC HARDWARE. FIELD VERIFY AND UPGRADE AS REQUIRED.											



DOOR TYPES

SCHEDULE OF NEW EQUIPMENT

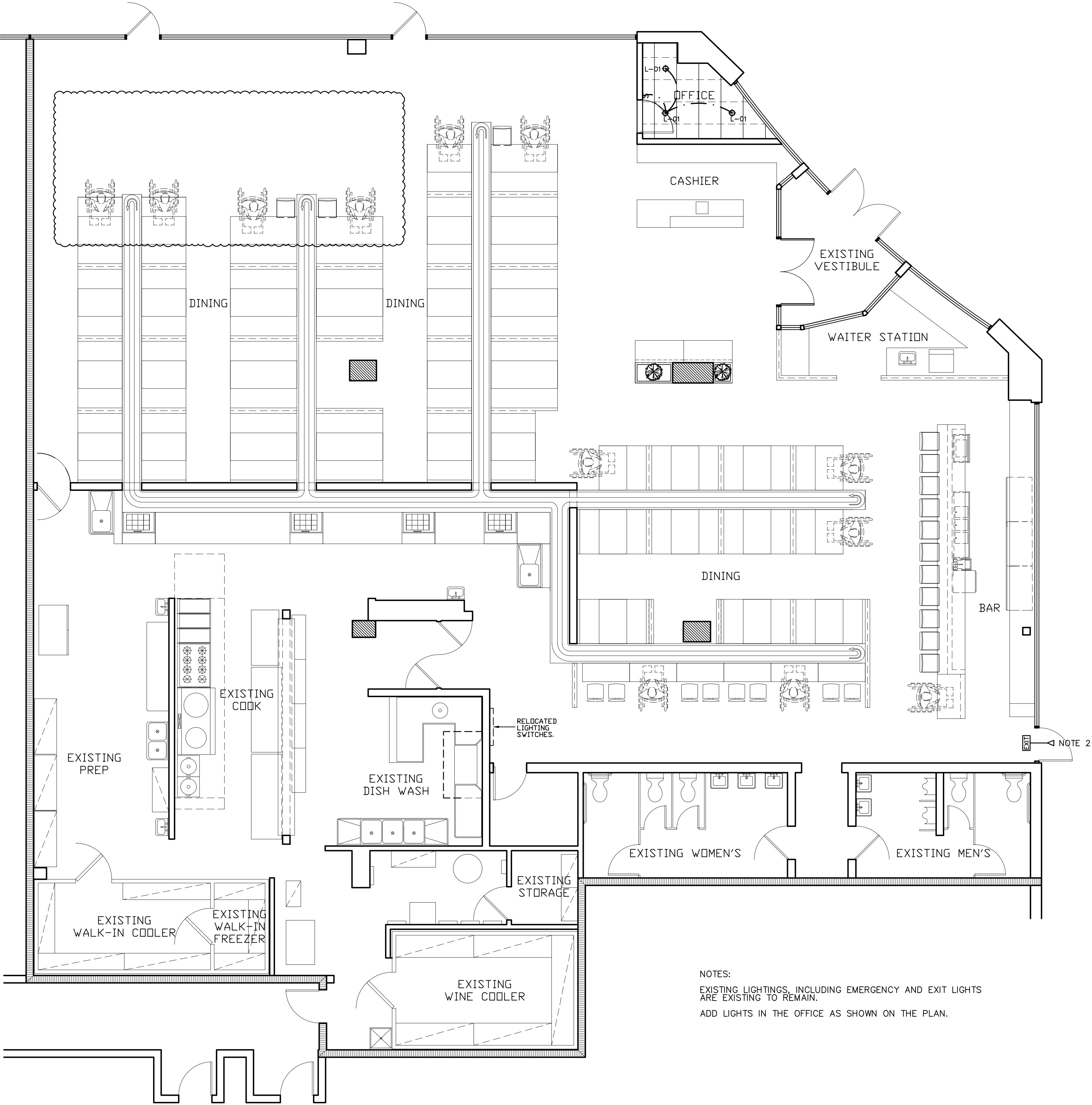
[illegible]

ALL EQUIPMENT SHALL BEAR THE LABEL OF AN APPROVED AGENCY. ALL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH THE INFORMATION ON THE LABEL AND THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.

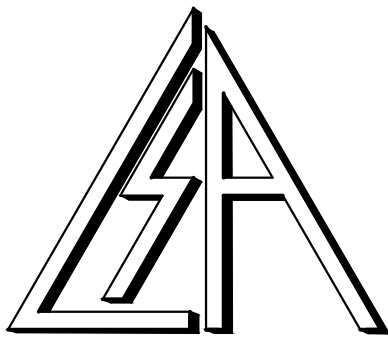
EXISTING ROOM FINISH SCHEDULE

FINISH	SURFACES	FLOOR	COVING	WALL	CEILING	INTERIOR FINISHES	
ROOMS	KITCHEN	16	16	5	6	1	ENAMEL COATED STEEL
	COOKING	16	16	9	6	2	FILLED BLOCK WITH EPOXY PAINTED OR GLAZED SURFACE
	DINING	3	3	12	20	3	COMMERCIAL GRADE VINYL COMPOSITION TILE
	DISHWASHING	16	16	5	6	4	COMMERCIAL GRADE VINYL COMPOSITION SHEETS
	STORAGE	16	16	5	6	5	FIBERGLASS REINFORCED POLYESTER (FRP) PANEL
	RESTROOMS	11	11	13	15	6	VINYL CLAD ACOUSTIC DROP IN TILES
	BAR	16	16	13	20	7	POURED SEAMLESS SEALED CONCRETE OR POURED SYNTHETIC
	UTILITY	16	16	5	6	8	SEALED CONCRETE
	WALK-IN COOLER/FREEZER	16	16	10	10	9	STAINLESS STEEL
						10	ALUMINUM
					11	CERAMIC TILE	
					12	PAINTED DRYWALL	
					13	EPOXY PAINTED	
					14	PLASTIC LAMINATE	
					15	ACOUSTIC DROP IN TILES	
					16	QUARRY TILE	
					17	CARPET	
					18	LATEX SEMI-GLOSS PAINT	
					19	PAINTED HARDWOOD	
					20	OPEN CEILING	
NOTES:							

LIGHTING FIXTURE LEGEND	
L-01	6 INCH, 12W RECESSED, 900 LUMEN LED DOWNLIGHT.



ELECTRICAL LIGHTING PLAN
SCALE: 3/16"=1'-0"



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ELECTRICAL
LIGHTING

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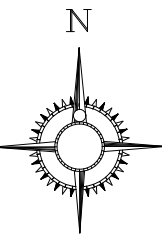
PLUMBING GENERAL NOTES

- ALL PLUMBING SHALL COMPLY WITH THE STATE OF MICHIGAN PLUMBING CODES, AND LOCAL PLUMBING & HEALTH DEPARTMENT REQUIREMENT.
- INSULATE ALL HOT & COLD WATER LINES ABOVE GRADE WITH 3/4" GLASS FIBER PIPE INSULATION, WITH VAPOR BARRIER.
- VERIFY ALL FINAL CONNECTIONS TO KITCHEN EQUIPMENT WITH EQUIPMENT SUPPLIERS. VERIFY ROUTH-IN REQUIREMENT WITH SAME.
- MATERIAL SHALL BE AS FOLLOWS:
 - WATER PIPING TO BE TYPE 'K' COPPER BELOW GRADE AND TYPE 'L' COPPER ABOVE GRADE.
 - WASTE PIPING TO BE CAST IRON, GALVANIZED STEEL OR PVC PLASTIC PIPE.
 - VENTS TO BE CAST IRON, GALVANIZED STEEL OR PVC PLASTIC PIPE.
 - GAS PIPING TO BE SCHEDULE 40, BLACK STEEL PIPE. PROVIDE AUTOMATIC GAS SHUT-OFF VALVE IN COOKING EQUIPMENT SUPPLY MAIN AS REQUIRED FOR COOKING EQUIPMENT FIRE PROTECTION SYSTEM. VERIFY & CO-ORDINATE WITH KITCHEN EQUIPMENT SUPPLIERS.
 - INDIRECT WASTES FROM WALK-IN BLOWER COILS MAY BE PVC PLASTIC PIPE. ALL INDIRECT WASTES EXCEEDING 24" IN LENGTH SHALL BE TRAPPED.
- PROVIDE CLEANOUTS AS REQUIRED, AND AT THE BASE OF ALL STACKS.
- ALL MATERIAL USED WITHIN RETURN AIR PLENUMS SHALL BE APPROVED FOR SUCH USE.
- PROVIDE FIXTURE STOPS AT ALL PLUMBING FIXTURES.
- PROVIDE ALL FITTINGS AND ACCESSORIES AS REQUIRED FOR A COMPLETE INSTALLATION.
- HOT WATER SUPPLIED TO LAVATORY FIXTURE SHALL NOT EXCEED 120 DEGREE F. USE MIXING VALVES AS REQUIRED.
- HANDICAP PLUMBING FIXTURES SHALL BE INSTALLED IN ACCORDNACE WITH THE STATE OF MICHIGAN BARRIER FREE REQUIREMENTS AND 'ADA' REQUIREMENTS.
- CO-ORDINATE ALL WORK IN FIELD WITH ARCHITECTURAL, MECHANICAL, AND ELECTRICAL TRADES.
- VERIFY ALL EXISTING JOB CONDITIONS AND ACCOMMODATE AS REQUIRED FOR A COMPLETE INSTALLATION.
- CONFIRM ALL UTILITY REQUIREMENTS AND LOCATIONS WITH TENANT AND EQUIPMENT CONTRACTOR PRIOR TO START OF WORK.
- CONFIRM ALL EXISTING UTILITIES AND BUILDING ELEMENTS LOCATED BELOW CONCRETE FLOOR SLAB PRIOR TO BREAKING-SAW CUTTING FLOOR SLAB. REPLACE CONCRETE FLOOR SLAB AS REQUIRED AND EQUAL TO OR BETTER THAN EXISTING CONSTRUCTION.
- COMPLY WITH ALL CODE REQUIREMENTS.



PLUMBING SUPPLY PLAN

SCALE: 3/16"=1'-0"



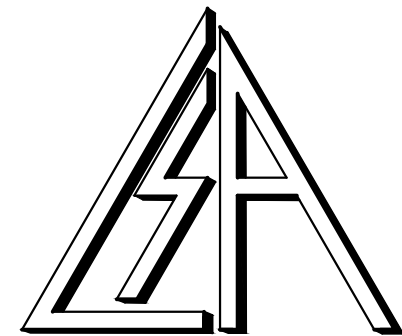
HOT WATER REQUIREMENT (100 D.F. RISE)

EQUIPMENT	NUMBER OF FIXTURES	GPH PER FIXTURE	TOTAL GPH NEEDED	WATER TEMP. REQ'D (F)	GPH CONVERSION FROM 140 PROMARY WITH MIXING VALVE	GPH TOTAL
HANDSINKS	5	5.0	25.0	100	25.0 x 0.60	= 15.0
RESTROOM LAVS	5	5.0	25.0	100	25.0 x 0.60	= 15.0
PREP SINK	4	15.0	60.0	100	60.0 x 0.60	= 36.0
3-COMP SINK	1	45.0	45.0	140	45.0 x 1.00	= 45.0
MOP SINK	1	15.0	15.0	140	15.0 x 1.00	= 15.0
SPRAY	1	45.0	45.0	100	45.0 x 0.60	= 27.0
DISH WASHER	1	55.0	55.0	140	55.0 x 1.00	= 55.0
BAR SINK	1	20.0	20.0	100	20.0 x 0.60	= 12.0
TOTAL						=220.0

BTU REQ'D = $\frac{220.0 \text{ GPH} \times (140-40) \times 8.33 \text{ LB/GAL}}{97\%}$ = 188,928 BTU/H

EXISTING WATER HEATER:

WATER HEATER: BY OSTLUND
MODEL: HCG3100T1993N 300
CAPACITY: 100 GAL
RECOVERY: 235 GPH@100° F RISE,
GAS INPUT: 199,900 BTU/H
STORAGE: 100 GAL
RECOVERY: 235 GAL/HR @ 100° F RISE > 220.0 GAL/HR
GAS INPUT: 199,900 BTU/H > 188,928 BTU/H



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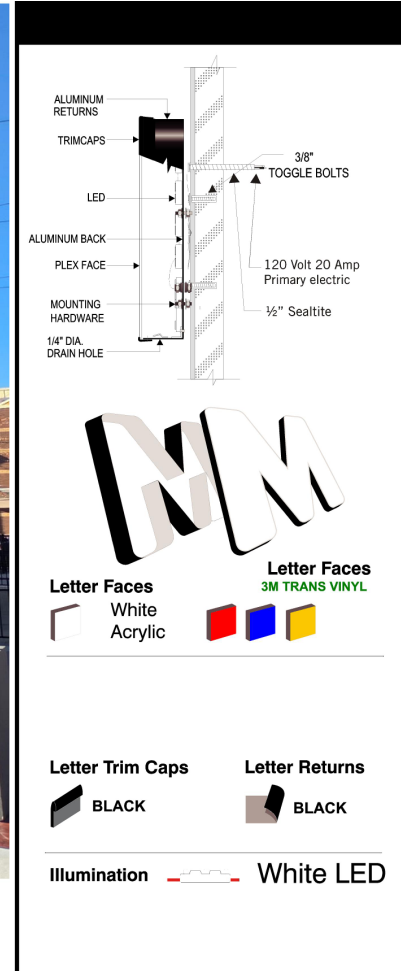
P.1



3' 17'

 **Supra** 
 REVOLVING SUSHI BAR

44375 W 12 Mile Rd Ste G-152 Novi, MI 48377





Supra
REVOLVING SUSHI BAR

上に

LUNCH ちゅうしょ: 11:30AM - 3:30PM

\$21.99 Adults

\$7.99 Kids 4-6 | **\$11.99** Kids 7-10

DINNER ゆうしょく 3:30PM - CLOSED

\$32.99 Adults

\$12.99 Kids 4-6 | **\$16.99** Kids 7-10
(Weekend & Holiday | All DAY)

NIGIRI

SALMON



Salmon



Salmon With Truffle Sauce (D)



Salmon Yuzu



Salmon Spicy Yuzu



Salmon Toro (D)



Seared Salmon (D)



Salmon Honey Wasabi (D)

BEEF



Kobe With Truffle Sauce (D)



Beef With Eel Sauce



Beef With Spicy Mayo



Kobe With BBQ Sauce (D)



Kobe With Ruda Sauce (D)

TUNA



Tuna



Tuna With Truffle Sauce (D)



White Tuna



Tuna Eel Sauce



Tuna Spicy Mayo



Pepper Tuna

SHRIMP



Shrimp



Shrimp Truffle Sauce (D)



Shrimp Honey Wasabi (D)



Ebi Yuzu (D)



Ebi Spicy Yuzu (D)



Shrimp Tempura

OTHERS



Eel (D)



Yellowtail (D)



Squid (D)



Tamago



Tamago Yuzu



Tamago Spicy Yuzu



Kani



Kaori Bako Kani Yuzu



Kaori Bako Kani Spicy Yuzu



Tako (D)



White Fish



Mackerel



Scallop (D)



Hotate Yuzu (D)



Hotate Spicy Yuzu (D)



Surfclam

HANA SERIES



Hana Tuna Lobster Salad (D)



Hana Ikura (D)



Hana Tobiko (D)



Hana Masako (D)



Hana Salmon Masako (D)



Hana Salmon Tobiko (D)



Hana Salmon Ikura (D)



Hana Salmon Lobster Salad (D)

CRISPY RICE



Crispy Rice With Spicy Tuna



Crispy Rice With Spicy Salmon

GUNAKAN



Ikura (D)



Spicy Tuna



Spicy Salmon



Spicy Scallop (D)



Tobiko (D)



Masago



Lobster Salad (D)

HAND ROLL



Salmon Avocado Handroll



Spicy Salmon Handroll



Spicy Tuna Handroll



Tuna Avocado Handroll



Avocado Handroll



Eel Handroll (D)



Spicy Yellowtail Handroll (D)



Salmon Skin Handroll



Spider Handroll (D)



Shrimp Tempura Handroll

CLASSIC ROLLS



California Roll



Cucumber Avocado Roll



Eel Avacodo Roll



Philadephia Roll



Salmon Avocado Roll



Shrimp Tempura Roll



Spicy Crab Roll



Spicy Salmon Roll



Spicy Tuna Roll



Tuna Avocado Roll

SPECIAL ROLLS



Golden Dragon (D)



Ocean Roll (D)



Sushine Daydream



Valentine Roll (D)



Spicy Lover Roll



Sweet 16 Roll



Godzilla Roll



Rainbow Roll



Dragon Roll (D)



Hawaii Roll



Dynamite Roll (D)



Mango Roll (D)



Fire Roll (D)



Tuna Amazing



Wild Wild East



Mermaid (D)



Marble (D)



Scorpion King (D)

SIDES



Harumaki



Fried Shumai



Croquette (Potato)



Edamame



Hamachi Kama (D)



Shrimp Tempura



Fried Takoyaki



Fried Gyoza



Assorted Vegetable Tempura



Rock Shrimp Tempura



Softshell Crab Tempura (D)



Fried Squid



Seaweed Salad



Kani Salad



Green Salad



Ika Salad



Miso Soup



French Fries



Chicken Skewer



Beef Skewer (D)

ENTRÉE

(Hibachi & Ramen)



Beef Yaki Don



Shrimp Yaki Soba



Miso Ramen



Tonkotsu Ramen



Steak Hibachi



Chicken Hibachi



Shrimp Hibachi



Steak Teriyaki



Chicken Teriyaki



Shrimp Teriyaki



Salmon Teriyaki

DRINKS

(Not Included In AYCE)
Milk tea/ fruit tea : add topping extra boba \$0.75

Classic Milk Tea	\$7.50	Passion Fruit Green Tea	\$7.50	Bottle Water	\$3
Thai Milk Tea	\$7.50	Mango Green Tea	\$7.50	Sparkling Water	\$5
Taro Milk Tea	\$7.50	Longan Honey Green Tea	\$7.50	Japanese Soda	\$3
Matcha Milk Tea	\$7.50	Peach Green Tea	\$7.50	Hot Tea	\$3
		Lychee Green Tea	\$7.50	Juice (Apple, Orange)	\$3
				Pepsi Products	\$3.50
				Sparkling White Peach Water	\$7
				Sparkling Yuzu Citrus Water	\$7

DESSERT



Mochi Ice Cream :
(Vanilla, Green tea, Mango)



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats,poultry,seafood,shellfish, or eggs may increase your risk of food-borne illnesses



cityofnovi.org

Receipt: 15196

04/09/26

Page

The sum of: \$1,210.00

SUPRA NOVI

44375 12 MILE RD STE G 152
NOVI MI 48377

LIQUOR SUPRA NOVI

1,210.00

Total 1,210.00

TENDERED:

CHECKS

311

1,210.00

Signed: _____