



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

734-417-2168
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 QUALITY 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 PARITHEON 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

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

HOT WATER AND RAIN FIPES UNDER LAVATORIES SHALL BE INSULATED OR OTHERWISE CONTIGURED 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 RATED 250 POUNDS.

PAPER TOWEL DISPENSER TO BE LOCATED AT A HEIGHT OF 44" ABOVE FINISHED FLOOR MAXIMUM.

PROVIDE LOCK TYPE ACCESSIBLE DOOR HARDWARE ON TILET STALLS.

PROVIDE STORAGE ON RESTROOM DEORS ADJACENT TO EACH SIDE OF DOOR AT 60" ABOVE FINISHED FLOOR. USE NON-GLARE FINISH GRADE 2 BRILLIANT AND RAISED LETTERS (1/32").

ALL DOOR MIN. WIDTH 2'-0" CLEAR AT 90 DEGREES OPEN.

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

DRAWING INDEX

1	T.1	COVER SHEET
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4	P.1	PLUMBING – SUPPLY PLAN
5	P.2	PLUMBING – WASTE PLAN
6	E.1	ELECTRICAL LIGHTING PLAN



LSA, Inc.

4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0260 (PHONE)
734.212.2130 (FAX)

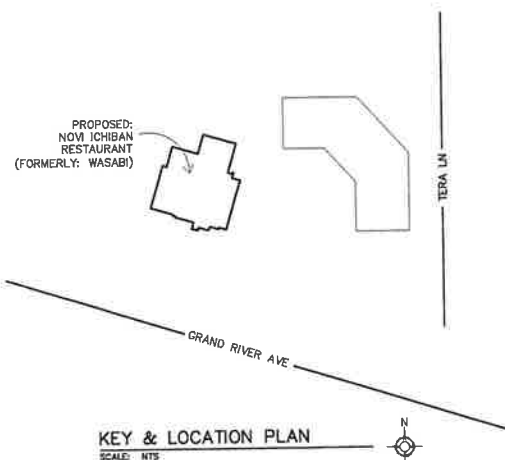
IT. LITNSA-17.000

ABBREVIATIONS

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

LOCATION PLAN

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



EXISTING BUILDING DATA:	
1. Name of building:	_____
2. Address:	_____
3. City:	_____
4. State:	_____
5. Zip:	_____
6. Year built:	_____
7. Number of stories:	_____
8. Number of units:	_____
9. Number of bedrooms:	_____
10. Number of bathrooms:	_____
11. Number of parking spaces:	_____
12. Number of garages:	_____
13. Number of porches:	_____
14. Number of decks:	_____
15. Number of patios:	_____
16. Number of balconies:	_____
17. Number of fireplaces:	_____
18. Number of stoves:	_____
19. Number of refrigerators:	_____
20. Number of freezers:	_____
21. Number of dishwashers:	_____
22. Number of microwaves:	_____
23. Number of televisions:	_____
24. Number of radios:	_____
25. Number of stereos:	_____
26. Number of computers:	_____
27. Number of printers:	_____
28. Number of scanners:	_____
29. Number of fax machines:	_____
30. Number of modems:	_____
31. Number of routers:	_____
32. Number of switches:	_____
33. Number of outlets:	_____
34. Number of light fixtures:	_____
35. Number of ceiling fans:	_____
36. Number of air conditioning units:	_____
37. Number of furnaces:	_____
38. Number of boilers:	_____
39. Number of water heaters:	_____
40. Number of sump pumps:	_____
41. Number of sump pump discharges:	_____
42. Number of sump pump check valves:	_____
43. Number of sump pump float switches:	_____
44. Number of sump pump discharge pipes:	_____
45. Number of sump pump discharge valves:	_____
46. Number of sump pump discharge elbows:	_____
47. Number of sump pump discharge tees:	_____
48. Number of sump pump discharge couplings:	_____
49. Number of sump pump discharge unions:	_____
50. Number of sump pump discharge flanges:	_____
51. Number of sump pump discharge gaskets:	_____
52. Number of sump pump discharge bolts:	_____
53. Number of sump pump discharge nuts:	_____
54. Number of sump pump discharge washers:	_____
55. Number of sump pump discharge spacers:	_____
56. Number of sump pump discharge hangers:	_____
57. Number of sump pump discharge brackets:	_____
58. Number of sump pump discharge supports:	_____
59. Number of sump pump discharge anchors:	_____
60. Number of sump pump discharge fasteners:	_____
61. Number of sump pump discharge screws:	_____
62. Number of sump pump discharge nails:	_____
63. Number of sump pump discharge staples:	_____
64. Number of sump pump discharge glue:	_____
65. Number of sump pump discharge sealant:	_____
66. Number of sump pump discharge primer:	_____
67. Number of sump pump discharge paint:	_____
68. Number of sump pump discharge varnish:	_____
69. Number of sump pump discharge stain:	_____
70. Number of sump pump discharge finish:	_____
71. Number of sump pump discharge trim:	_____
72. Number of sump pump discharge hardware:	_____
73. Number of sump pump discharge accessories:	_____
74. Number of sump pump discharge tools:	_____
75. Number of sump pump discharge materials:	_____
76. Number of sump pump discharge supplies:	_____
77. Number of sump pump discharge services:	_____
78. Number of sump pump discharge contractors:	_____
79. Number of sump pump discharge subcontractors:	_____
80. Number of sump pump discharge vendors:	_____
81. Number of sump pump discharge suppliers:	_____
82. Number of sump pump discharge distributors:	_____
83. Number of sump pump discharge agents:	_____
84. Number of sump pump discharge brokers:	_____
85. Number of sump pump discharge intermediaries:	_____
86. Number of sump pump discharge middlemen:	_____
87. Number of sump pump discharge go-betweens:	_____
88. Number of sump pump discharge liaisons:	_____
89. Number of sump pump discharge contacts:	_____
90. Number of sump pump discharge connections:	_____
91. Number of sump pump discharge links:	_____
92. Number of sump pump discharge ties:	_____
93. Number of sump pump discharge bonds:	_____
94. Number of sump pump discharge guarantees:	_____
95. Number of sump pump discharge warranties:	_____
96. Number of sump pump discharge contracts:	_____
97. Number of sump pump discharge agreements:	_____
98. Number of sump pump discharge understandings:	_____
99. Number of sump pump discharge arrangements:	_____
100. Number of sump pump discharge deals:	_____
101. Number of sump pump discharge transactions:	_____
102. Number of sump pump discharge exchanges:	_____
103. Number of sump pump discharge trades:	_____
104. Number of sump pump discharge bargains:	_____
105. Number of sump pump discharge purchases:	_____
106. Number of sump pump discharge acquisitions:	_____
107. Number of sump pump discharge procurements:	_____
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131. Number of sump pump discharge procurements:	_____
132. Number of sump pump discharge purchases:	_____
133. Number of sump pump discharge acquisitions:	_____
134. Number of sump pump discharge procurements:	_____
135. Number of sump pump discharge purchases:	_____
136. Number of sump pump discharge acquisitions:	_____
137. Number of sump pump discharge procurements:	_____
138. Number of sump pump discharge purchases:	_____
139. Number of s	

TYPE OF CONSTRUCTION:
BUILDING: V-B, NONCOMBUSTIBLE, UNPROTECTED, EQUIPPED WITH SPRINKLER SYSTEM
USE GROUP: A-2
FIRE PROTECTION:
EXISTING SPRINKLER SYSTEM - NFPA 13-07
HOOD FIRE EXTINGUISHING SYSTEM - NFPA 17A-02
NON-SEPARATED: INDEPENDENT BUILDING, SINGLE USE

TENANT DATA	
NAME	
ADDRESS	
CITY	
STATE	
ZIP	
PHONE	
FAX	
E-MAIL	
DATE	
TIME	
BY	

USE GROUP:	A-2	OCCUPANT LOAD:	EXIST	PROPOSED
1ST FLOOR:	7,930 SF	EMPLOYEES:	20	16
LOWER LEVEL:	6,250 SF	MAIN FLOOR:	165	119
TOTAL AREA:	14,180 SF	LOWER LEVEL:	130	(NOT USE)
		TOTAL:	315	135

GENERAL NOTES

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

ALL MATERIAL AND WORKMANSHIP SHALL CONFORM TO THE REQUIREMENTS 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.

CONFORM ALL REQUIREMENT, DIMENSIONS, MATERIAL SELECTION AND COLOR SELECTION WITH TENANT AND MAIL PRIOR TO COMMENCING WORK.

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

FIRE SAFETY NOTES	
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INTERIOR FINISH MATERIAL SHALL HAVE A MAXIMUM FLAME SPREAD RATING OF ASTM CLASS B (25-75).

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.

SCOPE OF WORK

FAB AREA RENOVATION OF THE EXISTING RESTAURANT, WASABI.

CODES	
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MICHIGAN BUILDING CODE (MBC), 2021 EDITION
MICHIGAN MECHANICAL CODE (MMC), 2021 EDITION
MICHIGAN PLUMBING CODE (MPC), 2021 EDITION
MICHIGAN ELECTRICAL CODE BASED 2025 NEC, N.E.C. WITH PART B STATE AMENDMENTS.
INTERNATIONAL FUEL GAS CODE, IFGC 2015
MICHIGAN BARRIER FREE DESIGN LAW, P.A. 1998 AS AMENDED AND THE 2003 ICC/ANSI
A117.1 STANDARD AS REFERENCED BY CHAPTER 11 OF THE 2015 MICHIGAN BUILDING CODE
LOCAL ORDINANCES AS IT RELATES TO BUILDINGS
THE MBC SHALL COMPLY WITH THE CODES.

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



SHEET TITLE
COVER SHEET

PROJECT NO: 2507016

DRAWN _____ J.S.
CHECKED _____ Z.L.
APPROVED _____

DATE ISSUED FOR

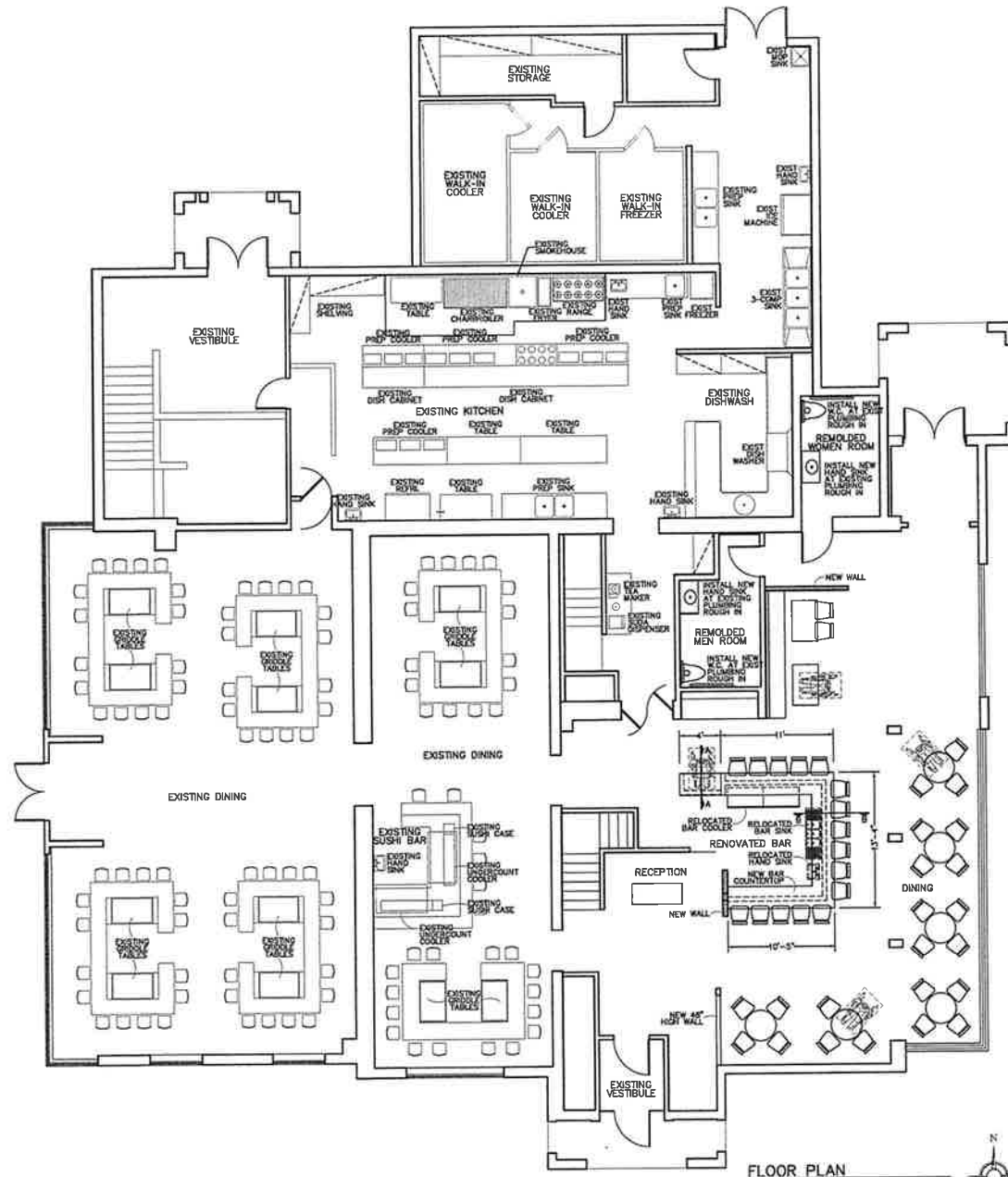
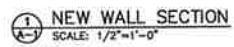
08/06/2025 REVIEW
SHEET

T-1

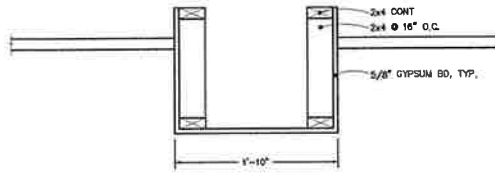


	EXISTING WALL TO REMAIN
	EXISTING WALL TO BE REMOVED
	EXISTING EQUIPMENT TO BE RELOCATED
	EXISTING EQUIPMENT BE REMOVED
	EXISTING EQUIPMENT TO REMAIN
	EXISTING DOOR TO REMAIN
	EXISTING DOOR TO BE REMOVED

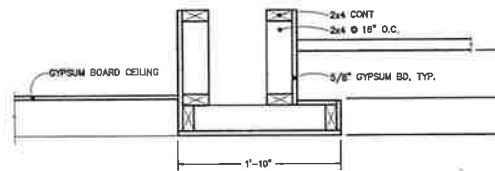




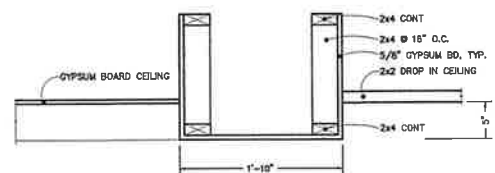
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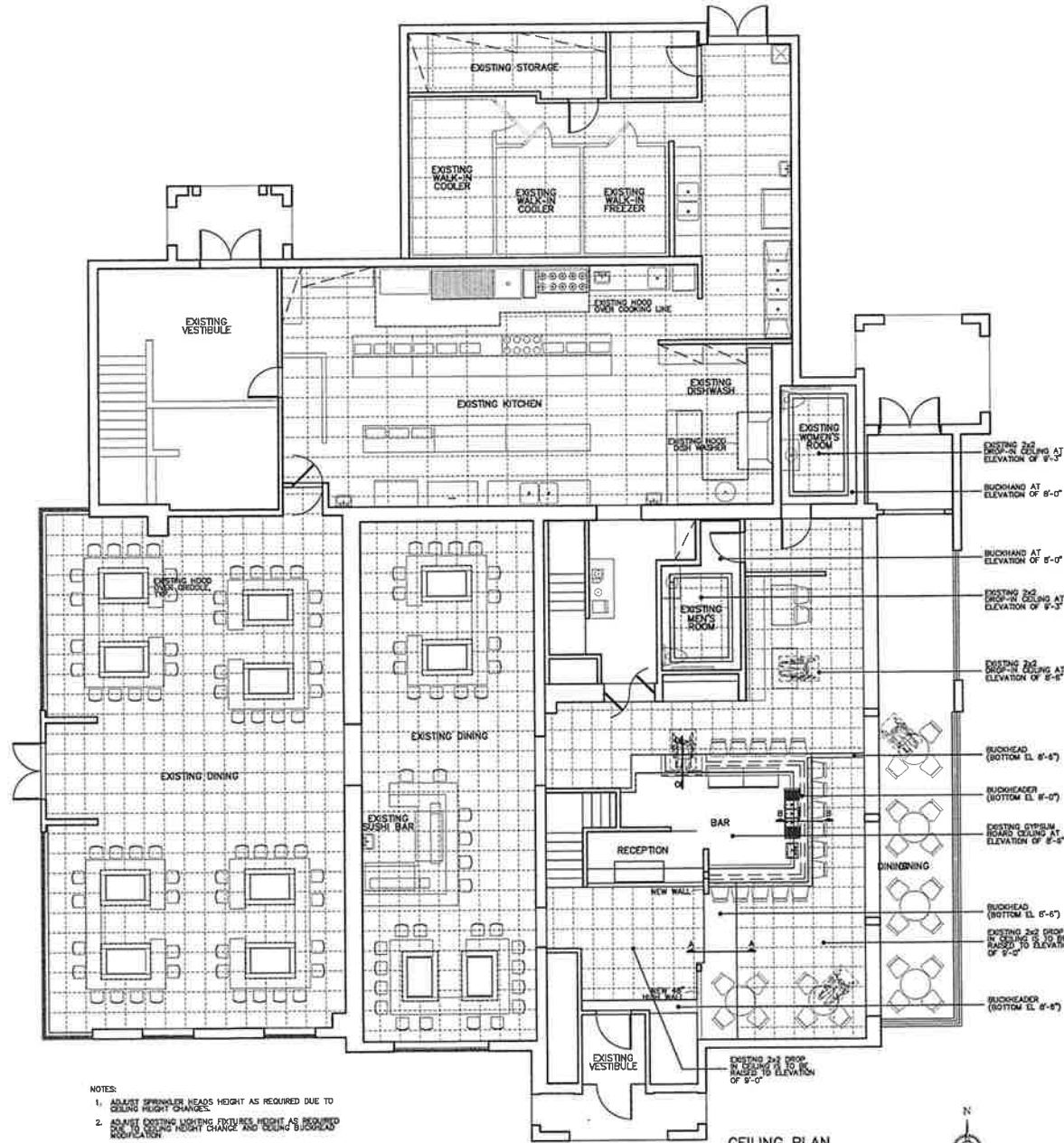
SECTION A-A
SCALE: 1/2"=1'-0"



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



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



- NOTES:
1. ADJUST SPRINKLER HEADS HEIGHT AS REQUIRED DUE TO CEILING HEIGHT CHANGES.
 2. ADJUST EXISTING LIGHTING FIXTURES HEIGHT AS REQUIRED DUE TO CEILING HEIGHT CHANGE AND CEILING BUCKHEAD MODIFICATION.

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



LSA, Inc.

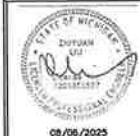
4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0260 (PHONE)
734.212.2130 (FAX)

BT.LIN@LSA-MI.COM

NOVI ICHIBAN

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



SHEET TITLE
CEILING
PLAN

PROJECT NO: 2507016

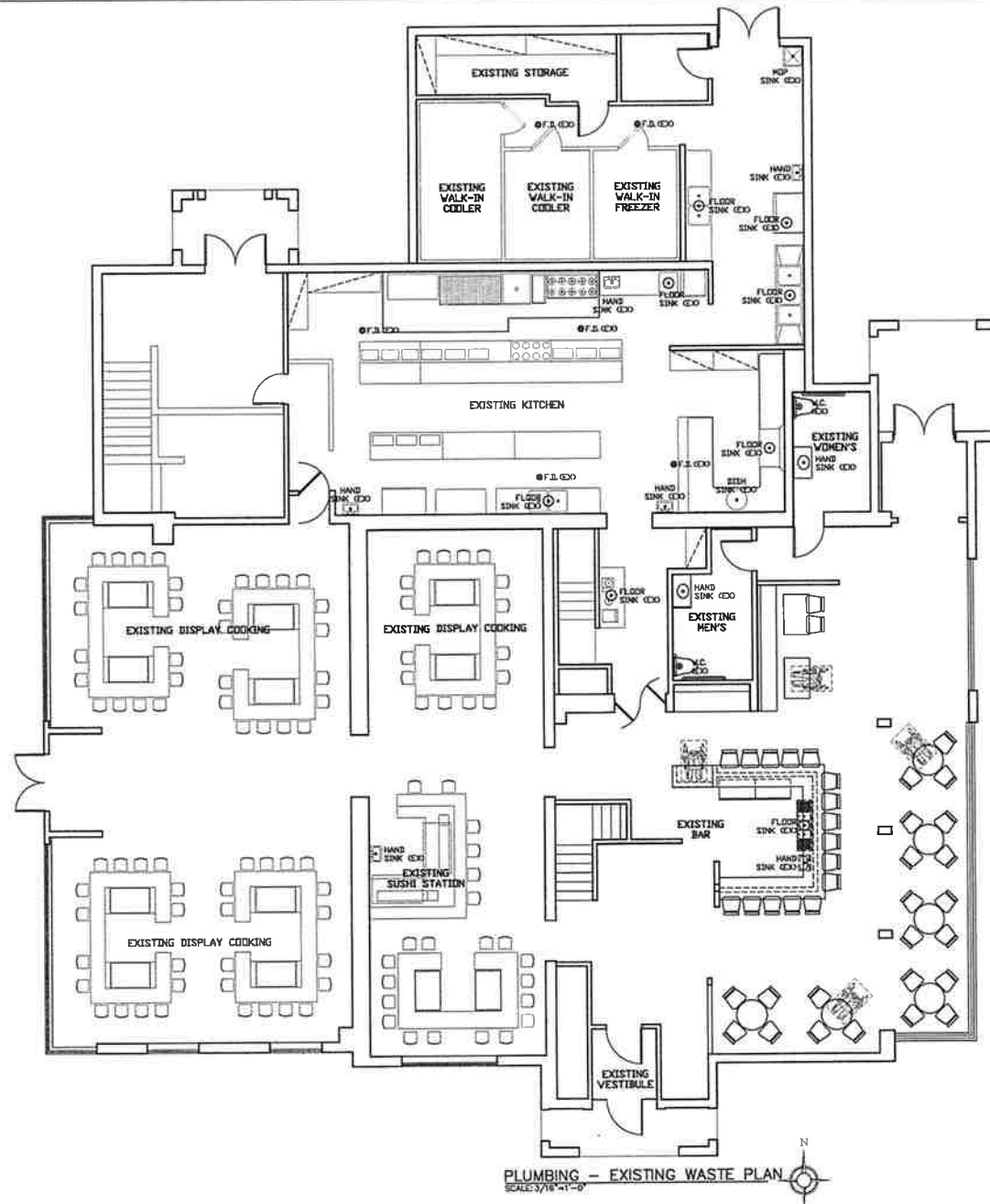
DRAWN J.S.
CHECKED Z.L.
APPROVED

DATE ISSUED FOR

08/09/2025 REVISION
02/18/2025 REVIEW
SHEET

A:2

3



LSA, Inc.

4743 PARKSIDE CT.
ANN ARBOR, MI 48105

734.417.0280 (PHONE)
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ST. LOUIS, MO

NOVI ICHIBAN

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



SHEET TITLE

PLUMBING -
WASTE
PLAN

PROJECT NO: 2507016

DRAWN: J.S.

CHECKED: Z.L.

APPROVED

DATE ISSUED FOR

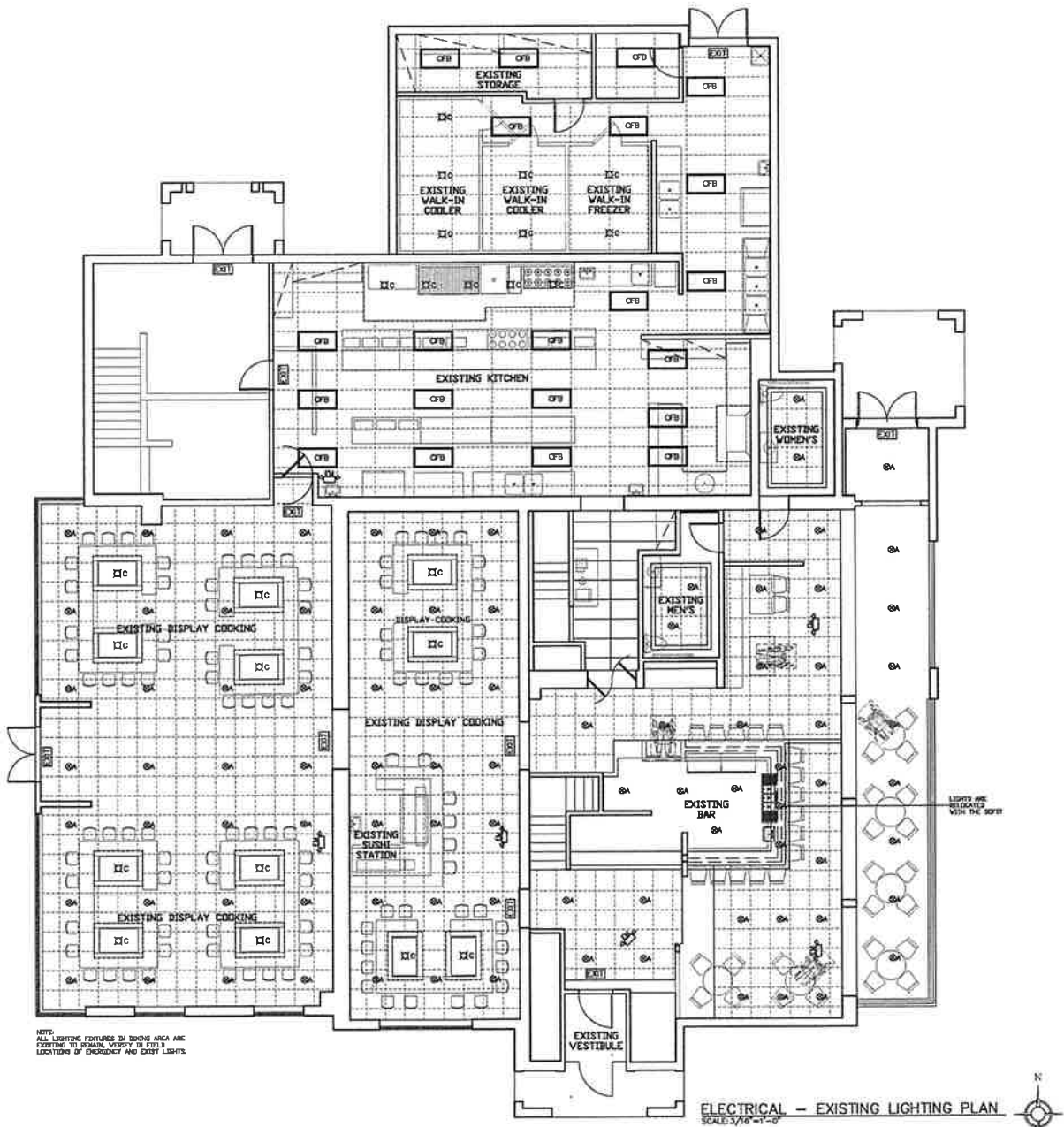
08/06/2025 REVIEW
SHEET

P:2

5

EXISTING LIGHTING FIXTURE LEGEND	
A	75W RECESSED INCAND. REFLECTOR-WIDE BEAM LAMP.
B	75W INCANDESCENT PENDANT LIGHTING FIXTURES.
C	75W SURFACE MOUNTED VAPOR-PROOF INCAND. FIXTURES SHIELDED, SHATTERPROOF LIGHTING FIXTURES.
FA	(4) 40W RECESSED FLUOR. FIXTURE WITH PLASTIC PRISMATIC LENS.
EM	EMERGENCY LIGHTS WITH CHARGER & BATTERY PACK.
EXT	EXIT LIGHT & SIGN WITH CHARGER & BATTERY PACK.

- EXISTING LIGHTING NOTES
- ALL EXISTING FIXTURES ARE EXISTING TO REMAIN. NO NEW WORK IS PROPOSED, UNLESS OTHERWISE NOTED ON THE PLAN.
 - EMERGENCY AND EXIT LIGHT FIXTURES SHALL BE WIRED TO THE SAME BRANCH CIRCUIT AS THAT SERVING THE NORMAL LIGHTING IN THE AREA AND CONNECTED AHEAD OF ANY LOCAL SWITCHES.
 - PROVIDE DIMMER SWITCHES RATED FOR FULL LOADED CIRCUIT, LUTRON MODEL NT-2000.





LSA, Inc.

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ANN ARBOR, MI 48105

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NOVI ICHIBAN

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



08/08/2025

SHEET TITLE

ELECTRICAL-
LIGHTING
PLAN

PROJECT NO: 2507016

DRAWN J.S.
CHECKED Z.L.
APPROVED

DATE ISSUED FOR

08/08/2025 REVIEW
SHEET

E.1



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



TOKYO

LYCHEE MARTINI

CITRUS

TOKYO NIGHT

LEMON DROP



- 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



- 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



- 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

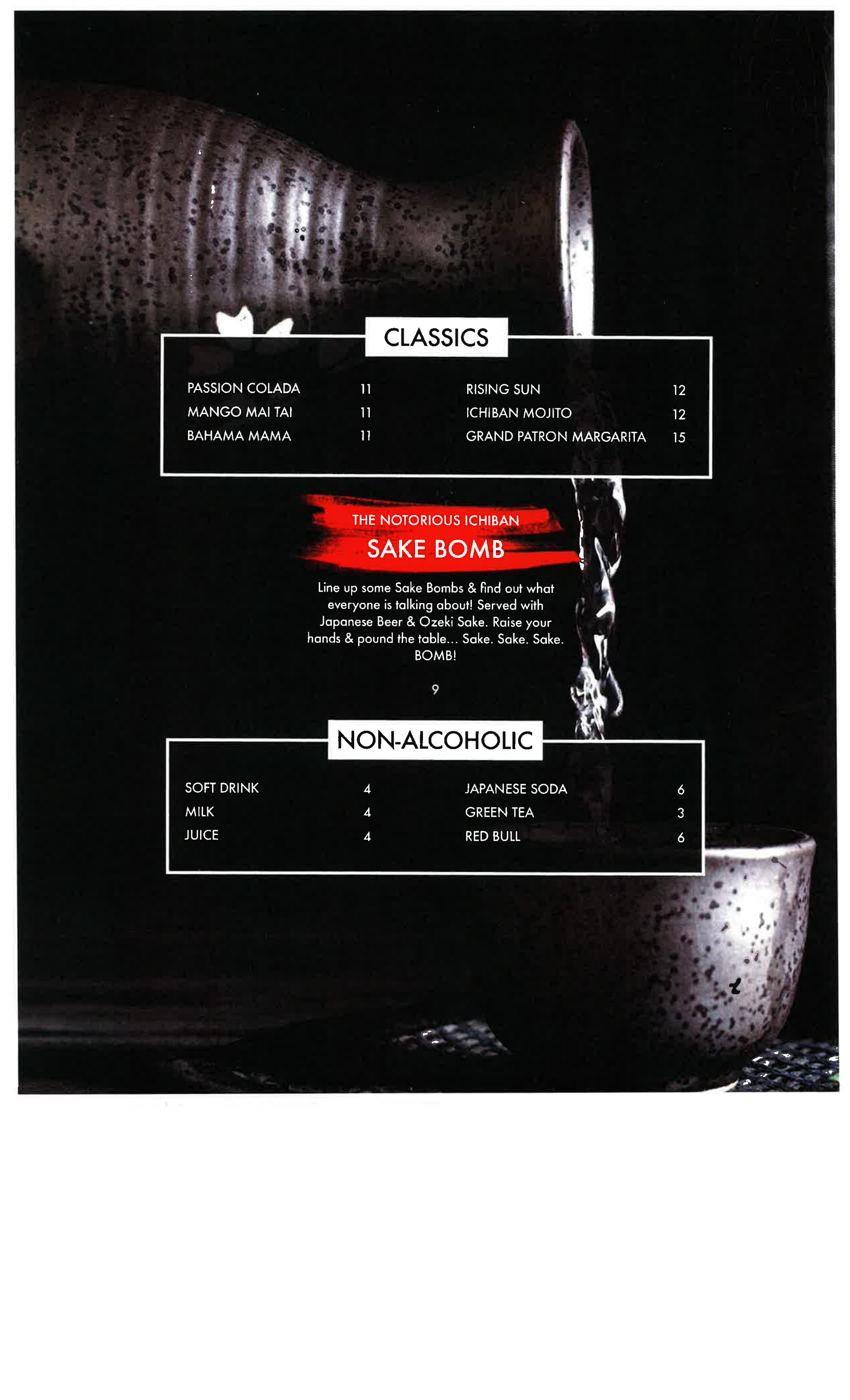
PINOT GRIGIO - KRIS - ITALY
11 - GLASS / 44 - BOTTLE

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
9 - GLASS / 36 - BOTTLE
- WHITE WINES**



CLASSICS

PASSION COLADA	11	RISING SUN	12
MANGO MAI TAI	11	ICHIBAN MOJITO	12
BAHAMA 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

WE PROUDLY SERVE ONLY

USDA CHOICE

GRADE STEAK

HIBACHI

FROM THE SEA

VEGETABLE	\$18	SHRIMP	\$25
CHICKEN	\$22	SALMON	\$27
STEAK*	\$29	TUNA*	\$27
FILET MIGNON*	\$34	SCALLOP	\$29
		TWIN LOBSTER TAIL	\$45

WE PROUDLY SERVE ONLY

USDA CHOICE

GRADE STEAK

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
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ADD ONS & SIDES

STEAMED RICE	\$3	FRIED RICE	\$6	SALMON	\$13	SCALLOP	\$13
SOUP	\$4	VEGETABLE	\$7	STEAK*	\$14	NOODLES	\$7
CLEAR SOUP	\$4	CHICKEN	\$10	FILET MIGNON*	\$16		
HOUSE SALAD	\$4	SHRIMP (7)	\$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.	\$12	RAINBOW ROLL* California roll. Topped with tuna, salmon, avocado, & shrimp.	\$15
SPIDER ROLL Soft-shell crab, avocado, cucumber, & masago.	\$12	MICHIGAN ROLL* Spicy shrimp & avocado rolled. Topped with tuna, yellowtail, wasabi mayo, & eel sauce.	\$16
VOLCANO ROLL* Tuna, salmon, yellowtail, & avocado rolled then fried. Topped with spicy mayo & eel sauce.	\$12	HAPPY DRAGON ROLL* Tempura shrimp & cucumber rolled. Topped with smoked eel, avocado, spicy mayo, & eel sauce.	\$16
GREEN DRAGON ROLL Eel & cucumber rolled. Topped with avocado & eel sauce.	\$14	DELICIOUS ROLL* Krab, cream cheese, avocado, cucumber, & spicy tuna rolled then fried. Topped with spicy mayo & eel sauce.	\$16
CRAZY ROLL* Shrimp tempura roll. Topped with salmon & eel sauce.	\$14	ICHIBAN ROLL* Tempura shrimp rolled. Topped with tuna, yellowtail, salmon, avocado, wasabi mayo, & eel sauce.	\$16
TIGER EYE ROLL* Smoked salmon, cream cheese, shrimp, jalapeno rolled then fried. Rolled in soy paper & topped with spicy mayo & eel sauce.	\$14	TEMPURA LOBSTER ROLL Tempura lobster, avocado, & cucumber rolled. Topped with masago, eel sauce, & spicy mayo	\$17
DOUBLE SPICY ROLL* Spicy yellowtail rolled & topped with spicy tuna, & spicy mayo.	\$15		



REGULAR ROLLS

CUCUMBER ROLL	\$6	KRAB ROLL	\$7
AVOCADO ROLL	\$6	SHRIMP ROLL	\$7
ASPARAGUS ROLL	\$6	SALMON ROLL*	\$7
VEGETABLE ROLL Cucumber, avocado, & asparagus.	\$6	SALMON SKIN ROLL*	\$7
TUNA ROLL*	\$8	YELLOWTAIL ROLL*	\$7
ALASKA ROLL* Smoked salmon, avocado, & cucumber.	\$8	CALIFORNIA ROLL Krab, avocado, & cucumber.	\$7
SPICY CALIFORNIA ROLL	\$8	SPICY TUNA ROLL*	\$9
PHILADELPHIA ROLL* Smoked salmon, cream cheese, & avocado.	\$8	SPICY SALMON ROLL*	\$9
TUNA AVOCADO ROLL*	\$8	EEL ROLL Smoked eel & cucumber.	\$9
SHRIMP ASPARAGUS ROLL	\$8	CRISPY SPICY TUNA ROLL* Spicy tuna roll. Topped tempura flakes.	\$9
SALMON AVOCADO ROLL*	\$8	SHRIMP TEMPURA ROLL Tempura shrimp, cucumber, avocado, masago, & eel sauce.	\$9



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

SALMON* \$4

SMOKED SALMON* \$4

YELLOWTAIL* \$4

SMOKED EEL \$4

KRAB STICK \$4

MASAGO* \$4

SHRIMP \$4

DESSERTS

TEMPURA ICE CREAM \$9

TEMPURA CHEESECAKE \$9



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: _____