

EXHIBIT NO. 1

3
6-15-02

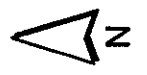
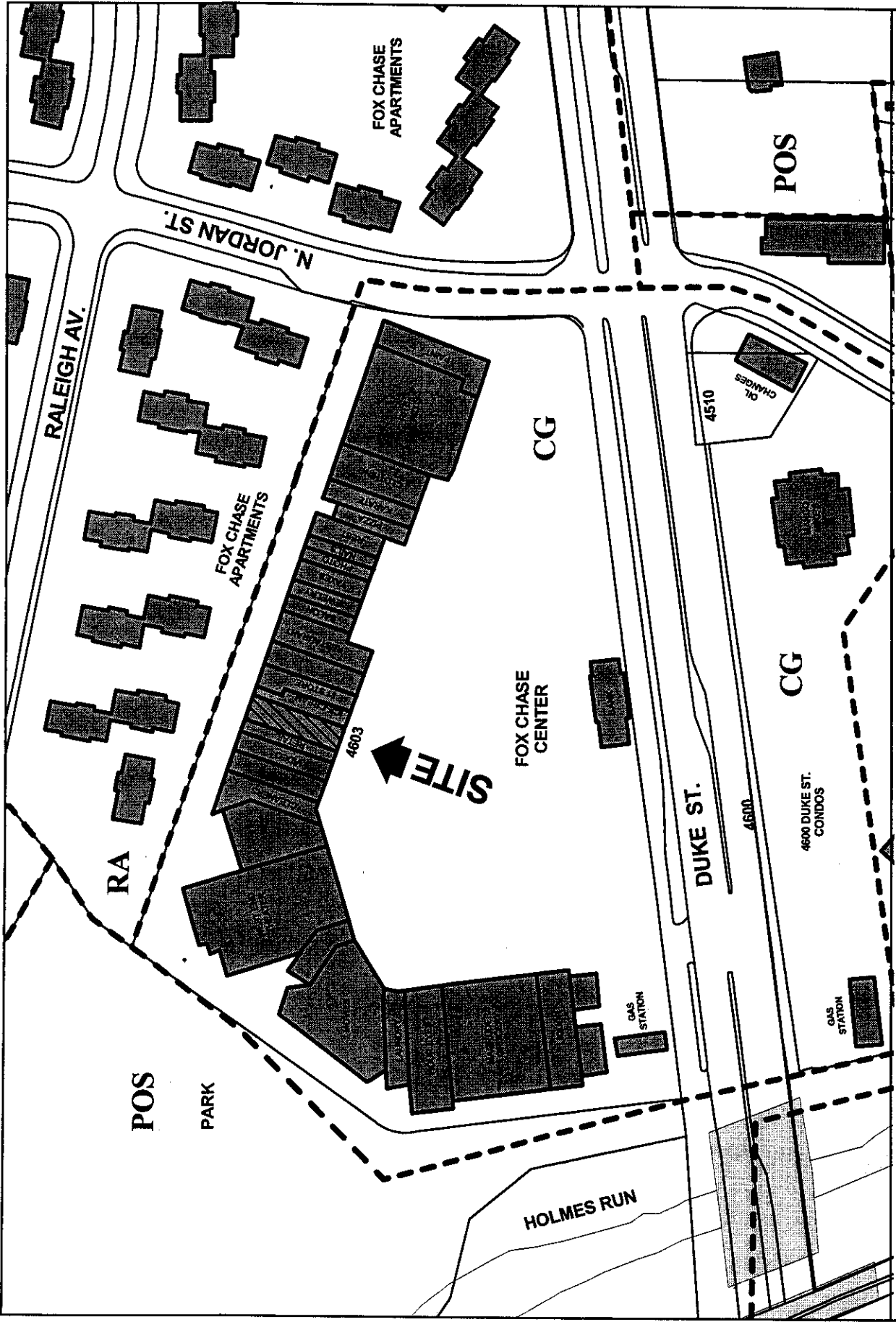
Docket Item # 3
SPECIAL USE PERMIT #2002-0027

Planning Commission Meeting
June 4, 2002

ISSUE: Consideration of a request for a special use permit to operate a restaurant.
APPLICANT: Yu Ping Wu
LOCATION: 4603 Duke Street
Foxchase Shopping Center
ZONE: CG/Commercial General

PLANNING COMMISSION ACTION, JUNE 4, 2002: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



06/04/02

SUP #2002-0027



STAFF RECOMMENDATION:

Staff recommends approval subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than 79 patrons. (P&Z)
3. No outside dining facilities shall be located on the premises. (P&Z)
4. No live entertainment shall be provided at the restaurant. (P&Z)
5. The hours of operation shall be limited to the following:
(P&Z)

11:30 a.m. to 10:00 p.m.	Monday through Thursday
11:30 a.m. to 11:00 p.m.	Friday
12:00 p.m. to 11:00 p.m.	Saturday
12:00 p.m. to 10:00 p.m.	Sunday
6. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
7. Alcoholic beverages shall be sold for on-premises consumption only and may include beer, wine, and mixed drinks. (P&Z)
8. No food, beverages, or other material shall be stored outside. (P&Z)
9. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z)
10. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)

11. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
12. The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
13. No amplified sound shall be audible at the property line. The use of loudspeakers or live entertainment outside of the building shall be prohibited. (P&Z) (T&ES)
14. The applicant shall require his employees who drive to use off-street parking. (P&Z)
15. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department for a security survey and a robbery awareness program for all employees prior to operation. (Police)
16. Meals ordered before the closing hour may be served, but no new patrons may be admitted and no alcoholic beverages may be served after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z)
17. The Director of Planning and Zoning shall review the special use permit one year after approval and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review as a result of a complaint that rises to the level of a violation, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

Staff Notes:

In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

Any exterior changes to the property visible from a public way including, for example, signs, alterations to entryway, HVAC equipment, ventilating stacks and lights, require review and approval by the Board of Architectural Review.

Prior to the commencement of operation the applicant must obtain a business license from the Business Tax Branch.

DISCUSSION:

1. The applicant, Yu Ping Wu, requests special use permit approval for the operation of a restaurant, located at 4603 Duke Street within Foxchase Shopping Center.
2. The subject property is one lot of record with 787 feet of frontage on Duke Street and a total lot area of 444,807 square feet. The site is developed with a one to two story linear shopping center and a large surface parking lot. To the north and east of the site are the Foxchase Apartments. To the west is Raleigh Park. To the south across Duke Street is the 4600 Duke Street condominium and Mango Mike's restaurant. The proposed restaurant space is approximately 3,400 square feet. Adjacent uses within the shopping center include Baskin Robbins ice cream store and a weight loss center.
3. The applicant requests approval to operate a restaurant in one of the tenant spaces located within Foxchase Shopping Center.
4. The site was formerly occupied by the Pines of Florence Restaurant, which had its permit to operate (SUP #2001-00051) revoked by City Council on November 17, 2001.
5. The proposed restaurant will offer Japanese cuisine, including hibachi steak, seafood and sushi, and beer, wine and mixed drinks for on-site consumption only. The applicant proposes 79 seats for both the sushi bar and tables. Carry-out will also be available. No delivery or live entertainment is requested by the applicant.
6. The restaurant will have approximately four employees work the lunch shift and six employees work the dinner shift. The applicant expects between 60 and 100 patrons a day.
7. The proposed hours of operation will generally be 11:30 a.m. to 11:00 p.m. daily. The applicant has specifically requested 11:30 a.m. to 10:00 pm. Monday through Thursday, 11:30 a.m. to 11:00 p.m. Friday, 12:00 p.m. to 11:00 p.m. Saturday, 12:00 p.m. to 10:00 p.m. Sunday.
8. The applicant does not anticipate any noise or odor problems. The restaurant staff will regularly patrol the outdoor area adjacent to the restaurant for litter.
9. Garbage will be stored outside at the rear of the restaurant in a dumpster and collected twice a week.

10. Pursuant to Section 8-200 of the zoning ordinance, 20 parking spaces are required for the proposed restaurant's 79 seats. There is sufficient parking within the Foxchase Shopping Center to accommodate this requirement, as the proposed restaurant replaces a prior one with 100 seats.

Based on a variance granted by the Board of Zoning Appeals in 1982, the number of required parking spaces for the shopping center is 613 (BZA #3065). In 1992, City Council granted Special Use Permit #2594 to allow the owner of the shopping center to add land for 16 additional parking spaces. With this addition, the total number of parking spaces on-site is 629, as shown in a 1999 as-built parking plan.

11. There is one space at the rear of the restaurant dedicated for loading and unloading. The applicant expects approximately two deliveries a day to occur between 11:00 a.m. and 3:00 p.m. daily.
12. Zoning: The subject property is located in the CG (Commercial General) zone. Section 4-403(Y) of the zoning ordinance allows a restaurant in the CG zone only with a special use permit.
13. Master Plan: The proposed use is consistent with the Seminary Hill/Strawberry Hill small area plan chapter of the Master Plan which designates the property for commercial use.

STAFF ANALYSIS:

Staff supports the proposed restaurant located within Foxchase Shopping Center at 4603 Duke Street. The proposed restaurant will fill a vacant tenant space at the shopping center, will maintain the mix of uses at the shopping center, and will generally constitute a less intense use than the previous restaurant. The proposed restaurant has fewer seats, a lower parking requirement, and earlier weekend closing time than was approved for the previous restaurant located at the same site.

Staff has included a condition requiring a review of the proposed restaurant one year after this approval so if there are any problems with its operation, additional conditions may be imposed. Staff recommends approval of the proposed restaurant subject to the list of suggested conditions.

STAFF: Eileen P. Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Mary Hashemi, Urban Planner.

CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- C-1 The applicant shall comply with Alexandria's Noise Control Code, Chapter 11, Section 5, which sets the maximum permissible noise level as measured at the property line.
- R-1 The use of loudspeakers or live entertainment outside of the building shall be prohibited.
- R-2 The applicant shall control odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of T&ES.
- R-3 Kitchen or other types equipment shall not be cleaned outside, nor shall any cooking residue or other wastes be washed onto streets, alleys, sidewalks or into the storm sewers.

Code Enforcement:

- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 A fire prevention code permit is required for the proposed operation. An egress plan showing fixture location, aisles and exit doors shall be submitted for review with the permit application.
- C-3 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Four sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing and mechanical layouts and schematics.
- C-4 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements us USBC^[313.0.

- C-5 Required exits, parking and facilities shall be accessible to persons with disabilities.
- C-6 The following code requirements apply where food preparation results in the development of grease laden vapors:
 - (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
 - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-7 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
 - (a) Measures to be taken to control the placement of litter on-site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on-site.
 - (c) Rodent baiting plan.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Permits are non-transferable.
- C-3 This facility must meet current Alexandria City Code requirements for food establishments. Contact Environmental Health at 703-838-4400 ext. 255 to arrange for a "change of ownership" inspection.
- C-4 If changes to the facility are to be done, five sets of plans must be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-5 Permits must be obtained prior to operation.

- C-6 The facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-7 Certified Food Managers must be on duty during all hours operation.
- C-8 Restrooms including those in common areas, serving the restaurant, are to meet Alexandria City Code, Title 11, Chapter 2, requirements.
- C-9 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 Security survey and robbery awareness program for the business.
- R-2 Recommend "ABC On" license only. If "ABC Off" is approved we recommend the following conditions:
 - 1. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces. Fortified wine(wine with an alcohol content of 14% or more by volume) may not be sold.
 - 2. That the SUP is reviewed after one year.

MVH

APPLICATION for SPECIAL USE PERMIT # 2002-0027

[must use black ink or type]

PROPERTY LOCATION: 4603 DUKE STREET, ALEXANDRIA, VA 22314

TAX MAP REFERENCE: 049.00 - 06 - 04 ZONE: C9

APPLICANT Name: YU PING WU

Address: 7708 ROYAL PATENTS LANE, ALEXANDRIA, VA 22315

PROPERTY OWNER Name: WASHINGTON REAL ESTATE INVESTMENT TRUST

Address: 6110 EXECUTIVE BLVD. #600, ROCKVILLE, MD 20852-3902

PROPOSED USE: JAPANESE RESTAURANT (FULL SERVICE EATING ESTABLISHMENT)

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

YU PING WU
Print Name of Applicant or Agent

Yu Ping Wu
Signature

7708 ROYAL PATENTS LANE
Mailing/Street Address

703) 550-5354 703) 550-5354
Telephone # Fax #

ALEXANDRIA, VA 22315
City and State Zip Code

MARCH 21, 2002
Date

=====DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY=====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: _____

ACTION - CITY COUNCIL: _____

All applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

1. The applicant is (check one) the Owner Contract Purchaser
 Lessee or Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

YU PING WU : 7708 ROYAL PATENTS LANE, ALEXANDRIA, VA 22315
50% OF OWNERSHIP.

SIU LOONG CHEUNG : 1612 NORDIC HILL CIRCLE, SILVER SPRING, MD
50% OF OWNERSHIP. 20906

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

NO AGENT INVOLVED.

- Yes. Provide proof of current City business license
 No. The agent shall obtain a business license prior to filing application, if required by the City Code.
2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8 1/2" x 14" or smaller. ~~Twenty-four copies~~ are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

ONE COPY OF 8 1/2" x 14"
ATTACHED WITH THIS APPLICATION. 28

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

THE NATURE OF THE BUSINESS IS A JAPANESE RESTAURANT,
SERVING JAPANESE FOODS TO THE GENERAL PUBLIC. THE
PROPOSING SPACE WERE RESTAURANT PREVIOUSLY AND THERE
WILL NOT BE A CHANGE OF USE. WITH OUR NEW RESTAURANT
WE ARE ESTIMATING AVERAGE SIXTY (60) PATRONS PER DAY.
THE TYPE OF PATRONS WILL BE FAMILY MEMBERS, BUSINESS
PEOPLE & WORKERS.

WE ARE PLANNING TO HIRE SIX EMPLOYEES AND ALL THE
EMPLOYEES WILL PARK THEIR VEHICLES AT REAR OF THE BUILDING.
ALL PATRONS WILL HAVE ENOUGH PARKING SPACES (EXISTING)
IN THE SHOPPING CENTER. (PROPOSED : 79 SEATINGS
PREVIOUSLY APPROVED : 102 SEATINGS)

SINCE IT WILL BE A UPSCALE FAMILY RESTAURANT,
THERE WILL NOT BE ANY NOISE TO THE PUBLIC.

THE OPENING HOURS ARE AS FOLLOWS :
LUNCH : MONDAY ~ FRIDAY : 11:30 AM ~ 2:30 PM
SAT. ~ SUNDAY : 12:00 NOON ~ 2:30 P.M.
DINNER : SUN ~ THURSDAY : 4:30 P.M ~ 10:00 P.M.
FRIDAY ~ SAT. : 4:30 P.M ~ 11:00 P.M.

USE CHARACTERISTICS

4. The proposed special use permit request is for: (check one)

- a new use requiring a special use permit,
- a development special use permit,
- an expansion or change to an existing use without a special use permit,
- expansion or change to an existing use with a special use permit,
- other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

60 PATRONS PER DAY DURING WEEKDAYS & SUNDAY
100 PATRONS PER DAY FOR FRIDAY & SATURDAY

B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

FOUR EMPLOYEES DURING LUNCH HOURS &
SIX EMPLOYEES DURING DINNER HOURS.

6. Please describe the proposed hours and days of operation of the proposed use:

Day:

Hours:

MON. ~ FRI.

11:30 AM ~ 2:30 P.M. (LUNCH)

SAT. ~ SUN.

12:00 NOON ~ 2:30 P.M.

DINNER HOURS

SUN ~ THURS.

4:30 P.M. ~ 10:00 P.M.

FRIDAY ~ SAT.

4:30 P.M. ~ 11:00 P.M.

7. Please describe any potential noise emanating from the proposed use:

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

IT WILL BE AN UPSCALE FAMILY RESTAURANT. NO NOISE
WILL BE GENERATED FROM THE EQUIPMENTS AS WELL AS
PATRONS. THE MECHANICAL EQUIPMENTS WILL BE GENERAL
EXHAUST & MAKE-UP AIR FANS THAT GENERATE MIN.
LEVEL OF NOISE.

B. How will the noise from patrons be controlled?

ALL THE PATRONS WILL BE WITHIN THE RESTAURANT
SPACE AND THERE WILL BE A MINIMUM LEVEL OF NOISE
FROM THE PATRONS. NO OUTDOOR SEATING PROPOSED.

8. Describe any potential odors emanating from the proposed use and plans to control them:

KEEP DUMPSTER LID CLOSED ALL TIME & PICK UP
TWICE PER WEEK TO CONTROL POTENTIAL ODORS.

9. Please provide information regarding trash and litter generated by the use:

A. What type of trash and garbage will be generated by the use?
GENERAL FOOD RESIDUE, PAPER PRODUCTS. ALL GREASE WILL
BE DUMPED IN GREASE BARRELL PARKED IN REAR OF THE
RESTAURANT. VALLEY PROTEIN WILL SERVICE THE GREASE BARREL
EVERY WEEK.

B. How much trash and garbage will be generated by the use?

8 YARD TRASH CAN PICKED UP TWICE A WEEK.
Dumpster located in the back of building

C. How often will trash be collected?

TWO TIMES A WEEK OR MORE IF NECESSARY.

D. How will you prevent littering on the property, streets and nearby properties?

THE RESTAURANT BUSINESS WILL NOT LITTER ON STREETS
AND NEARBY PROPERTIES.
EMPLOYEES WILL CLEAN-UP EVERYDAY FOR OUTSIDE
AS WELL AS INSIDE.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

12. What methods are proposed to ensure the safety of residents, employees and patrons?

POSTING OF SAFETY TIPS WILL BE DISPLAYED AND
REGULAR MEETING AND TRAINING WILL BE HELD FOR
THE MAXIMUM SAFETY CONCERN.

ALCOHOL SALES

13. Will the proposed use include the sale of beer, wine, or mixed drinks?

Yes. No.

If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

PREVIOUS TENANT WERE LICENCED TO SELL ALCOHOLIC BEVERAGES
ON PREMISE ONLY. WE HAVE APPLIED BEER & WINE ON
PREMISE AND MIXED BEVERAGES ON PREMISE TO VA. A.B.C

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

23 PARKING SPACES ARE REQUIRED : 79 PATRONS 1 PER 4 SEATS : 20
6 EMPLOYEES 1 PER 2 EMPLOYEES : 3
TOTAL: 23

B. How many parking spaces of each type are provided for the proposed use:

21 Standard spaces

Compact spaces

2 Handicapped accessible spaces.

Other.

1 space per 4 seats

C. Where is required parking located? on-site [] off-site (check one)

If the required parking will be located off-site, where will it be located:

Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

D. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

15. Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are required for the use, per section 8-200 (B) of the zoning ordinance? 1

B. How many loading spaces are available for the use? 1

C. Where are off-street loading facilities located? REAR OF THE BUILDING

D. During what hours of the day do you expect loading/unloading operations to occur?

FROM 11:00 AM TO 3:00 P.M.

E. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

AVERAGE 2 LOADINGS / UNLOADING WILL BE
EXPECTED FROM MONDAY ~ FRIDAY.

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

YES

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No

Do you propose to construct an addition to the building? Yes No

How large will the addition be? N/A square feet.

18. What will the total area occupied by the proposed use be?

3,400 sq. ft. (existing) + N/A sq. ft. (addition if any) = 3,400 sq. ft. (total)

19. The proposed use is located in: (check one)

a stand alone building a house located in a residential zone a warehouse

a shopping center. Please provide name of the center: FOXCHASE SHOPPING CENTER.

an office building. Please provide name of the building: _____

other, please describe: _____

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

1. How many seats are proposed?

At tables: 64 At a bar: 15 Total number proposed: 79

2. Will the restaurant offer any of the following?

alcoholic beverages beer and wine (on-premises)
 beer and wine (off-premises)

3. Please describe the type of food that will be served:

JAPANESE FOOD, HIRACHI STEAK, SEAFOOD AND
SUSHI.

4. The restaurant will offer the following service (check items that apply):

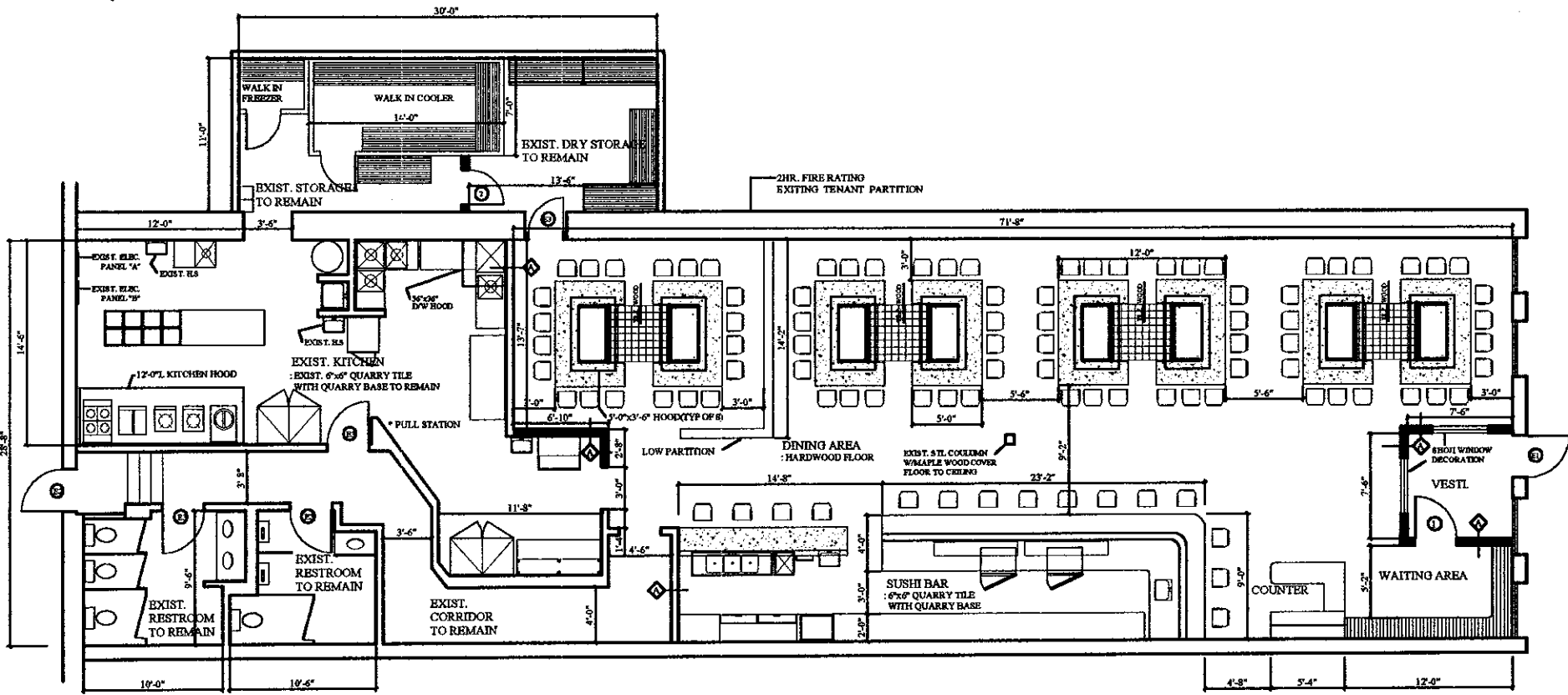
table service bar carry-out delivery

5. If delivery service is proposed, how many vehicles do you anticipate? N/A

Will delivery drivers use their own vehicles? Yes. No.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? Yes. No.

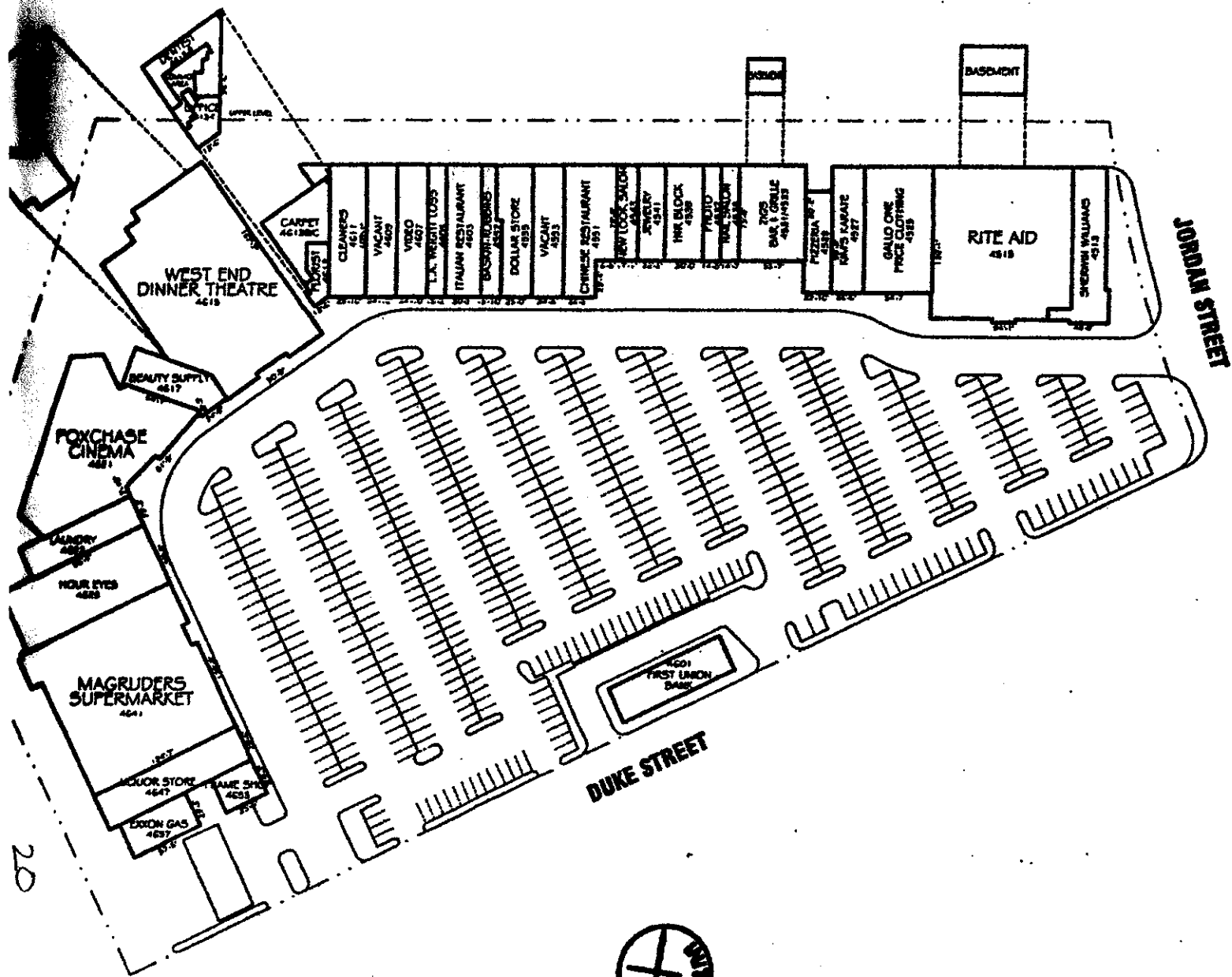
If yes, please describe: _____



* ALL KITCHEN WALL SHALL BE FRP FINISH UP TO CEILING LINE EXCEPT BEHIND COOKING EQUIPMENT(S)

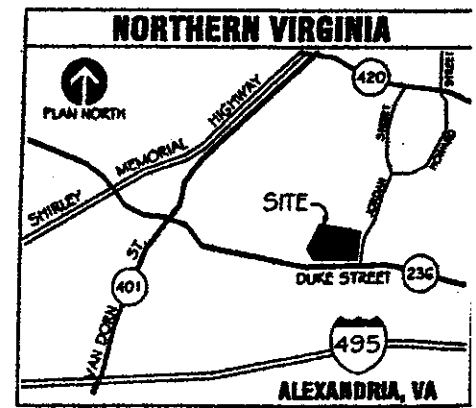
1 PROPOSED FLOOR PLAN
A-1 SCALE: 1/4" = 1'-0"

SUP 2002-0027



TENANT DATA		
NUMBER	TENANT NAME	ARE
4813	SHERWIN WILLIAMS	3.4
4815	RITE AID	13.1
	RITE AID BASEMENT	1.5
4823	GALLO ONE PRICE CLOTHING	5.5
4827	KAR'S KARATE	2.5
4829	PIZZERIA	1.7
4831/4833	BAR & GRILL	4.1
4835	HAIR SALON	1.1
4837	PHOTO	1.1
4839	HAIR BLOCK	2.3
4841	JEWELRY	1.5
4843	NEW LOOK SALON	1.5
4851	CHINESE RESTAURANT	4.4
4853	VACANT	2.0
4855	DOLLAR STORE	2.7
4857	BASKIN-ROBBINS	8
4601	FIRST UNION BANK	2.8
4603	ITALIAN RESTAURANT	3.4
4605	L.A. WEIGHT LOSS CENTERS	1.9
4607	VIDEO	2.6
4609	VACANT	2.4
4611	CLEANERS	3.0
4613	FLOOR	.80
4618B/C	CARPET	1.98
4618D	OPTIST OFFICE	2.08
4618E	OFFICE	.76
4618	WEST END DINNER THEATRE	15.00
	WEST END DINNER THEATRE BASEMENT	5.31
4617	BEAUTY SUPPLY	1.80
4621	FOXCHASE CINEMA	10.80
4623	LAUNDRY	2.4
4625	24 HOUR EYES	4.42
4641	MAGRUDERS SUPERMARKET	15.62
4647	LIQUOR STORE	3.59
4653	FRAME SHOP	1.06
4657	EXXON GAS STATION	1.80

SUP 2002-0027



WRIT

Washington Real Estate Investment Trust
6110 EXECUTIVE BOULEVARD, SUITE 800
ROCKVILLE, MARYLAND 20852



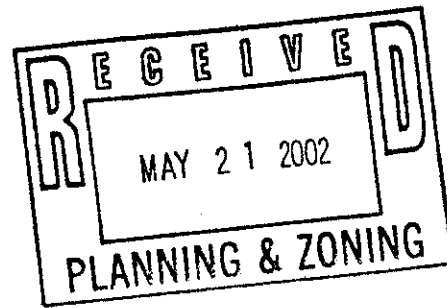
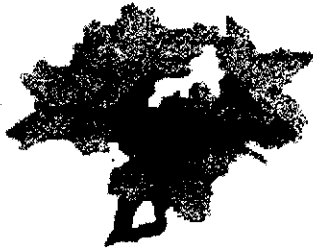
SHOPPES AT FOXCHASE
ALEXANDRIA, VIRGINIA

20

HANA TOKYO

JAPANESE SEAFOOD & STEAK HOUSE

Sushi Bar Hibachi Cocktail



4603 DUKE STREET ALEXANDRIA VA 22314

BUSINESS HOURS

LUNCH

Mon - - - - Fri : 11:00 AM to 02:30 PM
Sat & Sun : 12:00 Noon to 02:30 PM

DINNER

Sun - - - - Thurs : 4:30 PM to 10:00 PM
Fri & Sat : 4:30 PM to 11:00 PM

Dinner Entree

your Hana Tokyo dinner entree includes Hibachi shrimp appetizer, Chef's special clear soup, tossed salad with homemade ginger dressing, along with steamed rice. Each dinner is prepared at your Teppanyaki table in finest Japanese tradition by our Hana Tokyo Chefs and served with our oriental vegetables complemented by our own seasonings and exotic sauces.

Hibachi style fried rice is available upon request for an additional \$ 2.00

Traditional

Hibachi vegetables	10.95
Hibachi Chicken	12.95
Hibachi Rib Eye Steak	16.95
Hibachi Shrimp	16.95
Hibachi Scallops	16.95
Hibachi Filet Mignon	18.95

Combinations

Tokyo Choice	16.95
Hibachi Steak & Chicken	
Tokyo Delight	18.95
Hibachi Chicken & Shrimp	
Tokyo Special	19.95
Hibachi Steak & Shrimp	
Tokyo Happiness	19.95
Hibachi Steak & Scallops	
Tokyo Fantasy	21.95
Hibachi Filet Mignon & Chicken	
Tokyo Ocean	21.95
Hibachi Shrimp & Scallops	
Land and Sea	22.95
Hibachi Filet Mignon & Scallops	
Land and Bay	22.95
Hibachi Filet Mignon & Shrimp	
Tokyo Dinner	27.95
Hibachi Filet Mignon & Lobster	
Tokyo Seafood Delight	27.95
Hibachi Lobster, Shrimp and Scallops	
Tokyo Triple Delight	29.95
Hibachi Lobster, Filet Mignon and Scallops	



EXOTIC DRINKS

TROPICAL DRINKS

=== 5.00 ===

- Pina Colada
(Rum, Pineapple Juice, Cream of Coconut)
- Mai Tai
(Rum, Orange Curacao, OJ, PJ)
- Blue Hawaii
(Vodka, Blue Liqueur, Fruit Juice)
- Tokyo Sun Rise
(Tequila, Sake, Peach Schapps)
- Sakura
(Rum, Peach schnapps, PJ)
- Geisha
(Rum, Banana Liqueur, Fruit Juice)
- Sayonara
(Light & Dark Rum, Apricot Brandy, OJ, PJ)
- Long Island Ice Tea 7.00
(Rum, Gin, Vodka, Tequila, Triple sec)

- Strawberry Daiquiri
(Rum, Natural Strawberry Mix)
- Zombie
(Triple Rum, sweet Vermouth, OJ, PJ)
- ChiChi
(Vodka, Cream of Coconut, PJ)
- Cherry Blossom
(Brandy, Cherry Brandy, Curacao)
- Sake Martini
(Premium Sake, Dry Vermouth)
- Happy Buddha
(Light Rum, Triple Sec, PJ)
- Banzai
(Scotch, Sweet Lemon Juice, OJ)
- Flaming Volcano 12.00
(Rum, Brandy, Orange Curacao, OJ, PJ)

Beers

- Imported 12 oz 3.50
(Kirin, Sapporo, Asahi, Heineken, Corona)
- 22 oz 5.95
(Kirin Ichiban, Sapporo)
- Domestic 2.95
(Budweiser, Bud Light, Miller Light, Coors Light)

Wine

- Hot Sake 3.95 sm 6.95 Lg
- Premium Cold Sake 4.95
- Plum Wine 3.50
- Merlot 3.95
- Chardonnay 3.95
- White Zinfandel 3.95

BEVERAGES

- Soda (Coke, Diet Coke, Sprite, Ginger Ale) Ice Tea, Green Tea 1.50
- Juice (Orange, Cranberry, Pineapple, Grapefruit) 2.00
- Karate Punch, Shirley Temple 2.95



SUSHI BAR APPETIZER

- A18. Sushi 5.95
(4 Pieces of Sushi)
- Sashimi 7.95
(6 Pieces of Sashimi)
- A19. Tuna Tataki 6.95
(Seared and thinly sliced Tuna with
Ponzu sauce)
- A20. Kani Su 4.95
(Crabstick Salad with Vinegar dressing
Kani Naruto 5.95)
- A21. (Crabstick, Cucumber & Flying fish roe
wrap with paper-thin sliced cucumber)
Taco Su 5.95
(Octopus Salad with Vinegar dressing)
Sunomono 5.95
(Assorted seafood Salad with Vinegar
dressing)

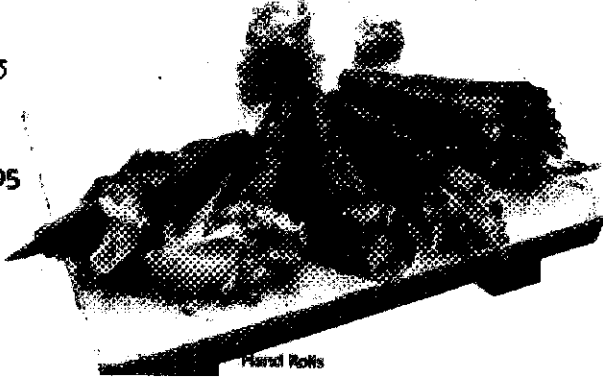


Pictures and Actual Dishes May Be Slightly
Different.

SUSHI AND SASHIMI ENTREES

(Served with Soup and Rice)

- E 1. Sushi Regular 15.95
(8 pcs sushi, California Roll)
- E 2. Sushi Deluxe 17.95
(10 pcs Sushi, Tuna Roll)
- E 3. Sashimi Regular 16.95
Assorted raw fish
- E 4. Sashimi Deluxe 18.95
Beautifully arranged by Chef' special
- E 5. Chirashi 15.95
(Sashimi, Chef Choice Served on A Bed of
Sushi Rice)
- E 6. Sushi & Sashimi
Combination 21.95
(5 Pcs Sushi, 9 Sashimi, 1 Roll)
- E 7. Lover's Boat For 2 49.95
Beautifully arranged assorted
Sushi, Sashimi, California roll &
Dragon Roll



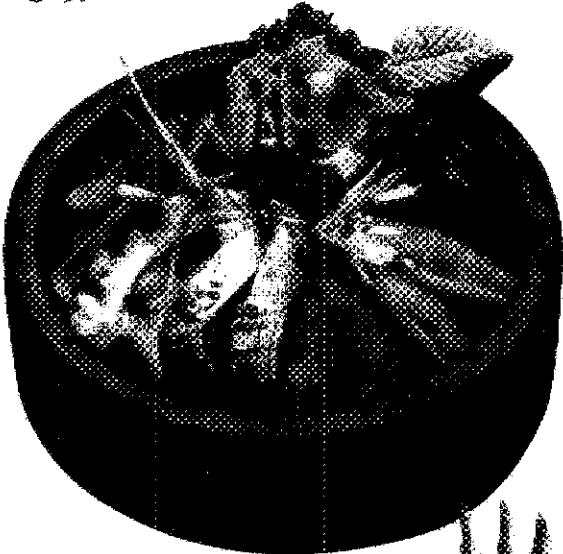
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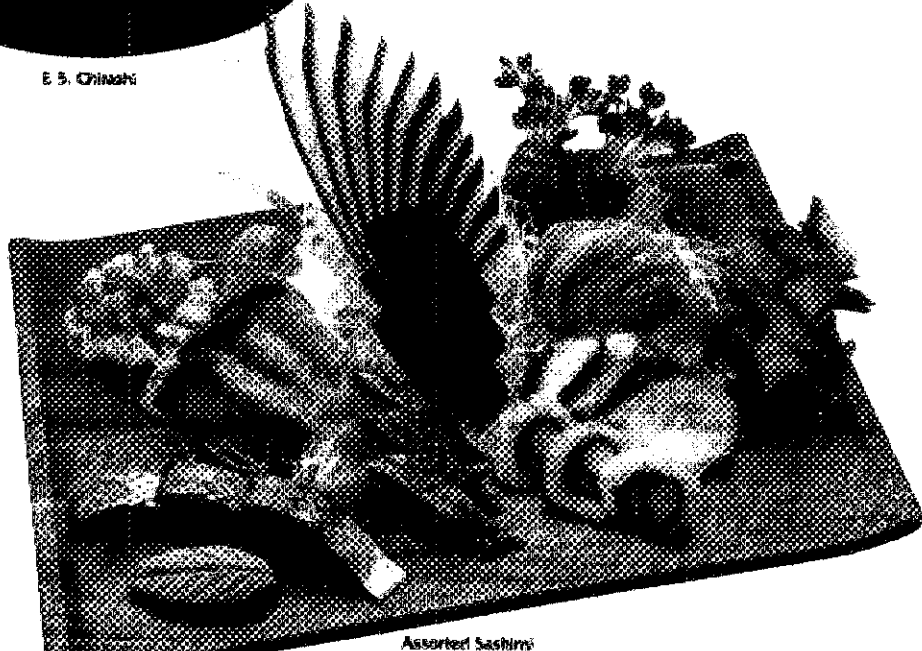
SUSHI AND SASHIMI A LA CARTE

- C 1. Tuna (Maguro)..... 1.95
- C 2. Salmon (Sake)..... 1.95
- C 3. Flounder (Hirame)..... 1.95
- C 4. Red Snapper (Tai)..... 1.95
- C 5. Macherel (Saba)..... 1.95
- C 6. Smoked Salmon 2.25
- C 8. Yellow Tail (Hamachi)..... 2.25
- C 9. Fatty Tuna (Toro) 2.95

- C 10. Crab (Kani)..... 1.75
- C 11. Sweet Egg (Tamago)..... 1.75
- C 12. Sweet Fried Tofu (Inari)..... 1.75
- C 13. Shrimp (Ebi) 1.95
- C 14. Sweet Shrimp (Ama Ebi)..... 2.25
- C 14. Eel (Unagi) 2.25
- C 15. Octopus (Tako) 1.95
- C 16. Squid (Ika) 1.95
- C 17. Surf Clam (Hokkigai)..... 1.95
- C 18. Flying Fish Roe (Tobiko)..... 1.95
- C 19. Salmon Roe (Ikura)..... 2.25
- C 20. Sea Urchin (Uni) 2.95
- C 21. Quail Egg (Uzura)..... 0.50
- C 22. Live Scallop (Hotategai)..... 2.95
- Giant Clam (Mirugai) 2.95



E 3. CHINAMI



Assorted Sashimi

ENTREE FROM KITCHEN

TEMPURA

(Served with Soup, Salad and Rice)
(Lightly Battered & Deep Fried with Homemade Tempura Sauce)

- K 1. Vegetable Tempura 8.95
- K 2. Chicken Tempura.....10.95
- K 3. Shrimp Tempura12.95
- K 4. Soft Shell Crab Tempura.....16.95

TERIYAKI

(Served with Soup, Salad and Rice)
(Freshly Boiled with Teriyaki Sauce)

- K 5. Vegetable Teriyaki8.95
- K 6. Tofu Teriyaki8.95
- K 7. Chicken Teriyaki 10.95
- K 8. Shrimp Teriyaki12.95
- K 9. Yakitori 10.95
- K 10. Salmon Teriyaki 14.95
- K 11. Steak Teriyaki14.95
- K 12. Scallops Teriyaki14.95
- K 13. Seafood Teriyaki19.95
(Scallops, Shrimp, Fish and Whole Lobster Tail)

AGE MONO CUTLET

(Served with Soup, Salad and Rice)
(Japanese Style Deep Fried Breaded Cutlet)

- K 14. Chicken Katsu 10.95
- K 15. Tonkatsu (Pork Cutlet) 10.95
- K 16. Oyako Don 10.95
(Chicken, Omelet over Rice)
- K 17. Unagi Don 15.95
(Broiled Eel over Rice with Eel sauce)

NEGIMAKI

(Served with Soup, Salad and Rice)
(Rolled Baked with Teriyaki Sauce)

- K 18. Beef Negimaki15.95
- K 19. Chicken Negimaki12.95

NOODLE

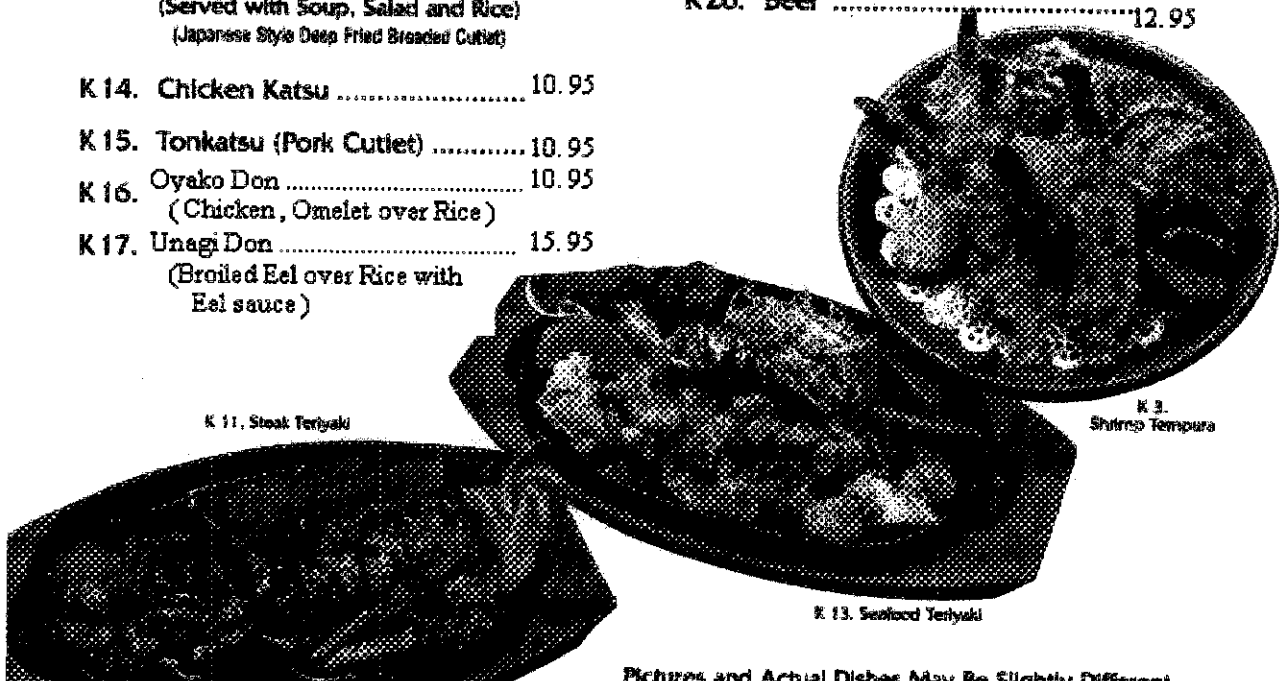
(Served with Salad)
(Udon -Japanese Thick-White Wheat Noodles)
(Soba -Japanese Black Wheat Noodle)

- K 20. Nabeyaki Udon or Soba..... 12.95
(Chicken, Shrimp, Crabmeat, Fish Cakes, Egg in Vegetable Soup)
- K 21. Yaki Udon or Soba 12.95
(Pan Fried Noodle & vegetable)
- K 22. Seafood Udon or Soba 12.95
(Shrimp, Scallops, Crabmeat, Fish Cake, Egg in Vegetable Soup)
- K 23. Sukiyaki..... 12.95
(Sliced Beef, Vegetables and Bean Curd in Sukiyaki Broth)

YAKI UDON OR SOBA

(Served with Salad)
(Japanese Style Pan Fried Noodles with Vegetables)

- K 24. Chicken 9.95
- K 25. Shrimp10.95
- K 26. Beef12.95



K 11. Steak Teriyaki

K 3. Shrimp Tempura

K 13. Seafood Teriyaki

Pictures and Actual Dishes May Be Slightly Different.

BENTO BOX

(Served with Soup, Garden Salad, Fruit,
6 pcs California Roll, and White Rice
- Include Shrimp Tempura -

B 1. Chicken Teriyaki.....	17.95
B 2. Steak Teriyaki	18.95
B 3. Salmon Teriyaki	18.50
B 4. Shrimp Teriyaki	18.95
B 5. Vegetable Teriyaki	13.95
B 6. Vegetable Tempura	13.95
B 7. Chicken Tempura.....	17.95



K 10. Salmon Teriyaki



K 18. Beef Negimaki

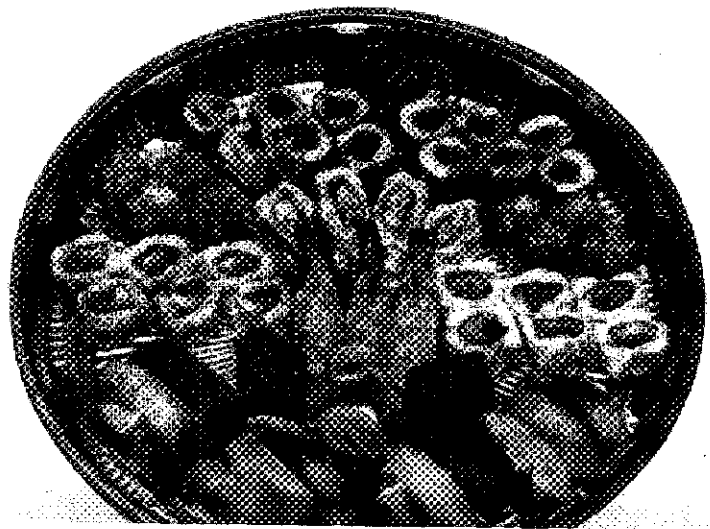


K 14. Chicken Kabu

PARTY TRAYS

Party Tray #1	30.00
Party Tray #2	40.00
Party Tray #3	50.00

Party Tray #3



DESSERTS

Japanese Ice Cream	2.95
(Red Bean, Green Tea, Ginger)	
Tempura Ice Cream.....	3.95
(Deep Fried Vanilla Ice Cream)	
Mochi Ice Cream	3.95
(Japanese Ice Cream Cake)	
Fresh Fruit	5.95
(Beautifully arranged assorted fruit)	
Banana Tempura	3.95

MIDNIGHT STORIES

(From 11:00 am to 3:00 pm)

KITCHEN ENTREE (Served with Soup, Salad and Rice)

- L 1. Vegetable Teriyaki.....5.95
- L 2. Chicken Teriyaki6.95
- L 3. Steak Teriyaki7.95
- L 4. Shrimp Teriyaki.....7.95
- L 5. Salmon Teriyaki7.95
- L 6. Vegetable Tempura.....5.95
- L 7. Chicken Tempura6.95
- L 8. Shrimp Tempura7.95
- L 9. Tonkatsu (Pork Cutlet).....6.95
- L 10. Chicken Katsu.....6.95
- L Oyako Don6.95
- L Yakitori6.95
- L 11. Beef Negimaki7.95
(Beef Scallion Roll)
- L 12. Chicken Negimaki6.95
(Chicken Asparagus, Carrot Roll)

LUNCH BENTO BOX (Served with Rice, Fruit and Shrimp Dumpling In Lunch Box)

- L 13. Vegetable Teriyaki.....7.95
- L 14. Chicken Teriyaki8.95
- L 15. Shrimp Teriyaki8.95
- L 16. Steak Teriyaki8.95
- L 17. Vegetable Tempura.....7.95
- L 18. Chicken Tempura8.95
- L 19. Shrimp Tempura8.95

MAKI FROM SUSHI BAR (Served with Soup)

- Choice of any 2 Rolls 5.95
- Choice of any 3 Rolls 8.95
- L 20. Vegetable Roll
(Avocado, Cucumber, Dashiho, Asparagus)
- L 21. Salmon Skin Roll
- L 22. California Roll
(Crabmeat, Avocado, Cucumber)
- L 23. Boston Roll
(Shrimp, Lettuce, Cucumber)
- L 24. Eastern Roll
(Egg, Shrimp, Asparagus)
- L 25. Chicken Tempura Roll
- L 26. Shrimp Tempura Roll
- L 27. Salmon Roll
- L 28. Tuna Roll
- L 29. Spicy Salmon Roll
- L 30. Spicy Tuna Roll

SUSHI BAR ENTREE (Served with Soup and Salad)

- L 31. Sushi Lunch8.95
(Raw or Cooked : 6 pcs Sushi and 1 California Roll)
- L 32. Sashimi Lunch9.95
(6 pcs Sashimi)
- L 33. Sushi & Sashimi Combination10.95
(1 California Roll, 3 pcs Sushi, 4 pcs Sashimi, Tuna and Salmon)
- L 34. Chirashi10.95
(Assorted Sashimi on Rice)



THANK YOU!

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MVH

APPLICATION for SPECIAL USE PERMIT # 2002-0027

[must use black ink or type]

PROPERTY LOCATION: 4603 DUKE STREET, ALEXANDRIA, VA 22314

TAX MAP REFERENCE: 049.00 - 06 - 04 ZONE: CG

APPLICANT Name: YU PING WU

Address: 7708 ROYAL PATENTS LANE, ALEXANDRIA, VA 22315

PROPERTY OWNER Name: WASHINGTON REAL ESTATE INVESTMENT TRUST

Address: 6110 EXECUTIVE BLVD. #600, ROCKVILLE, MD 20852-3902

PROPOSED USE: JAPANESE RESTAURANT (FULL SERVICE EATING ESTABLISHMENT)

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

YU PING WU
Print Name of Applicant or Agent

Yu Ping Wu
Signature

7708 ROYAL PATENTS LANE
Mailing/Street Address

703) 550-5354 703) 550-5354
Telephone # Fax #

ALEXANDRIA, VA 22315
City and State Zip Code

MARCH 21, 2002
Date

=====DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY=====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: 6/04/02 RECOMMEND APPROVAL UC

ACTION - CITY COUNCIL: 6/15/02PH--CC approved the Planning Commission recommendation.