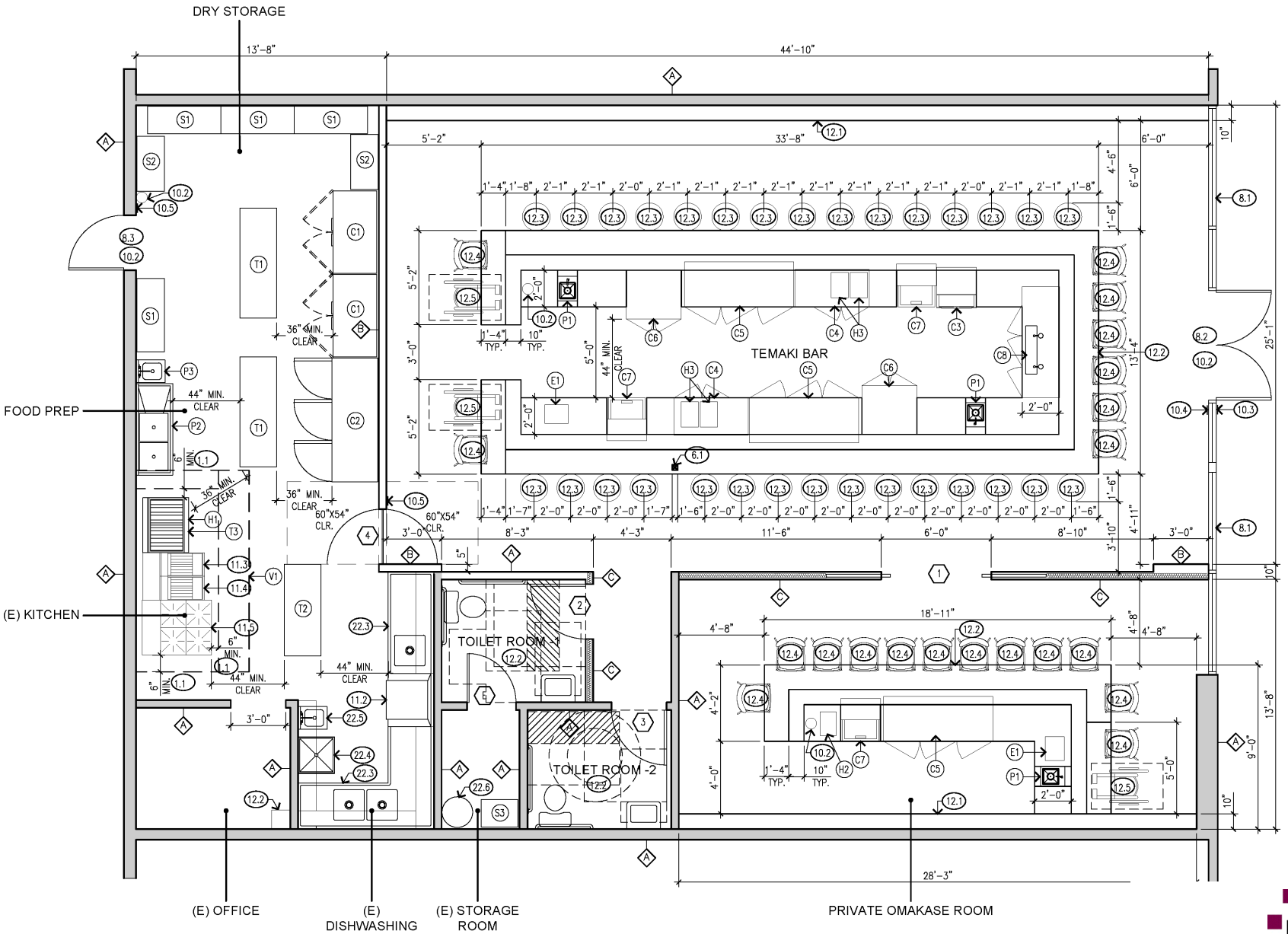
BLOOM PLAZA II
5657 Snell Avenue | San Jose, CA 95123
± 2,400 SF (± 40’ W x 60’ D) – 2nd Generation Restaurant



Rev. 11/18/2021

© 2026 Biagini Properties, Inc. All rights reserved.

All dimensions are approximate only. The information contained herein has been given to us by the owner of the property or other sources we deem reliable. We have no reason to doubt its accuracy, but we do not guarantee it. All information should be verified prior to purchase or lease.

BIAGINI PROPERTIES, INC.
333 W. El Camino Real, Suite 240
Sunnyvale, CA 94087-1969
(408) 331-2300 Telephone
(408) 331-2301 Facsimile
www.BiaginiProperties.com

BLOOM PLAZA II
5657 Snell Avenue | San Jose, CA 95123
± 2,400 SF (± 40' W x 60' D) – 2nd Generation Restaurant

ITEM	QTY	DESCRIPTION	SUPPLIER– MAKE/MODEL	DIMENSION (WXDXH)	ELECTRICAL					PLUMBING			WASTE		REMARKS
					VOLT	AMP	PHASE	HP	WATT	GAS/BTU	CW	HW	DIR	INDIR	
C1	2	REACH-IN REFRIGERATOR	TRUE– MODEL NO. T-49-HC	54-1/8" X 29-1/2" X 83-5/16"	115	5.4	1	1/2							
C2	1	REACH-IN FREEZER	TURBO AIR– MODEL NO. TSF-72SD	81-7/8" X 30-3/8" X 83-1/4"	115	6.5	1	3/4							
C3	1	UNDER-COUNTER ICE MACHINE	AVANTCO– MODEL NO. 194UC210HA	14.875" X 22" X 334.375"	115	5.8	1			1,795					
C4	2	BACK BAR REFRIGERATOR	AVANTCO– MODEL NO. 178JBB48GHC	48-3/4" X 24-7/16" X 35-5/8"	115	2.88	1								
C5	3	UNDER-COUNTER REFRIGERATOR	AVANTCO MODEL NO. 178SSUC72RHC	71 1/2" X 29 1/2" X 35 1/4"	115	3.2	1								
C6	2	MEGA TOP SANDWICH PREP TABLE	BEVERAGE-AIR– MODEL NO. SPE36HC	36" X 32" X 36"	115	3.2	1								
C7	3	GLASS FROSTER/PLATE CHILLER	AVANTCO– MODEL NO. 178GF25HC	28" X 26" X 34"	115	3.5	1								
C8	1	DOUBLE TAP BEER DISPENSER	PERLICK– MODEL NO. 178UDD72HC	72-3/4" X 24-3/8" X 36-5/8"	115	3.3	1								
E1	2	P.O.S. MONITOR	TO BE SELECTED BY TENANT		110										
H1	1	36" COUNTERTOP GAS CHARBROILER	TURBO AIR– MODEL NO. TARB-36	36" X 30" X 10"						90,000					
H2	1	RICE COOKER (5-1/2 CUP)	ZOJIRUSHI– MODEL NO. NP-NWC10	10-1/4" X 15-1/2" X 8-3/4"	120	10.3	1	1240							
H3	4	RICE COOKER (10 CUP)	ZOJIRUSHI– MODEL NO. NP-NWC18	11-1/4" X 16-1/2" X 10-1/4"	120	11.4	1	1370							
P1	3	DUAL MOUNT STAINLESS STEEL HAND SINK	ELKAY – MODEL NO. ECTSR13169TBG	13" x 16" x 9"											
P1.1	3	FAUCET	ELKAY – MODEL NO. LKAV3021												
P2	1	2 COMPARTMENT PREP SINK W/ DRAINBOARD	GREEN WORLD– MODEL NO. TSA-1-R1	57"X24"X44-1/2"							1/2"	1/2"		2"	
P2.1	1	SWING SPOUT FAUCET	ELKAY – MODEL NO. LK393A												
P3	2	HAND SINK W/SPLASH GUARDS	EAGLE– MODEL NO. HSA-10-F-LRS	14-3/4" X 16-7/8" X 12-3/4"							1/2"	1/2"	2"		
P3.1	2	WALL MOUNT SOAP DISPENSER	SAN JAMAR– MODEL NO. S30TBK OR EQUIV.												
P3.2	2	SURFACE MOUNTED PAPER TOWEL DISPENSER	VONDREHLE– MODEL NO. 2644	7" X 6-3/4" X 14"											
S1	4	S.S. WIRE SHELVING RACK (5 SHELVES)	METRO–MODEL NO. SUPER ERECTA A1848NS	48" X 18" X 75"											
S2	2	S.S. WIRE SHELVING RACK (5 SHELVES)	METRO MODEL NO. SUPER ERECTA A1836NS	36" X 18" X 75"											
S3	1	S.S. WIRE SHELVING RACK (5 SHELVES)	METRO–MODEL NO. SUPER ERECTA A1824NS	24" X 18" x 75"											
T1	2	S.S. WORK TABLE	GREENWORLD– MODEL NO. TSW-2472S	72" X 24" X 34"											
T2	1	S.S WORK TABLE	GREENWORLD– MODEL NO. TSW-2460S	60" X 24" X 34"											
T3	1	S.S. WORK TABLE	VOLLRATH MODEL NO. 4087036	36 X 30" X 24"											
V1	1	COMMERCIAL VENT HOOD	CAPTIVE AIRE– MODEL NO. 5424 ND-2-PSP-F	132" X 74" X 24"											SEE CAPTIVE-AIRE SHEETS

Equipment Schedule (7)

ITEM	QTY.	DESCRIPTION	DIMENSION	LINEAR FT.
S1	4	WIRE RACK (5 SHELVES)	48" X 18"	80'-0"
S2	2	WIRE RACK (5 SHELVES)	36" X 18"	30'-0"
S3	1	WIRE RACK (5 SHELVES)	24" X 18"	10'-0"
TOTAL LINEAR FEET OF 18" MIN. WIDE SHELVING (96' MIN.)				120'-0"

Storage Shelving Chart (4)

1.1 PROVIDE 6" MIN. OVERHANG @ ALL OPEN SIDES OF HOOD.

6.1 (E) 4X4 STRUCTURAL POST TO REMAIN, NO CHANGE.

8.1 EXISTING STOREFRONT WINDOW, TO REMAIN.

8.2 (E) 6'-0" X 8'-0" STOREFRONT DOUBLE DOOR, TO REMAIN. PROVIDE PANIC HARDWARE DETEX ECL 8010 OR EQUIV. @ PUSH SIDE. CONTRACTOR TO VERIFY ADDITIONAL DOOR REQUIREMENTS NOTED @ 17/A3.1.

8.3 (E) 3'-0" X 7'-0" EXIT DOOR, TO REMAIN. PROVIDE PANIC HARDWARE DETEX ECL 8010 OR EQUIV. @ PUSH SIDE. EXIT DOORS SHALL NOT HAVE A LOCKING HARDWARE ON THE EGRESS SIDE. CONTRACTOR TO VERIFY ADDITIONAL DOOR REQUIREMENTS NOTED @ 17/A3.1.

10.1 PROVIDE READILY VISIBLE, DURABLE SIGN STATING "THIS DOOR TO REMAIN UNLOCKED WHEN THIS SPACE IS OCCUPIED." SIGNAGE TO BE INSTALLED ON OR ADJACENT TO DOOR. LETTERS SHALL BE NOT LESS THAN 1" HIGH ON CONTRASTING BACKGROUND.

10.2 PROVIDE FIRE EXTINGUISHER. MNFR: AMEREX CORPORATION. MODEL: B260. WET CHEMICAL W/ 6 LITRE CAPACITY. UL RATING: 2A:K

10.3 PROVIDE ENTRANCE ACCESSIBILITY SIGN AT ENTRY DOOR. SEE DETAIL 3/A3.2

10.4 PROVIDE 'EXIT' SIGN. SEE SIGN TYPE 1 @ 18/A3.2.

10.5 PROVIDE 'EXIT' ROUTE SIGN. SEE SIGN TYPE 2 @ 18/A3.2.

11.1 EMPLOYEE LOCKER TO BE PROVIDED BY TENANT.

11.2 (E) AUTO-CHLOR MODEL NO. A4 VENTLESS COMMERCIAL DISHWASHER TO REMAIN.

11.3 (E) AMERICAN RANGE MODEL NO. AF-35/50 COMMERCIAL GAS DEEP FRYER TO REMAIN.

11.4 (E) DEAN MODEL NO. SR142G COMMERCIAL GAS DEEP FRYER TO REMAIN.

11.5 (E) WOLF MODEL NO. GR36S 6-BURNER GAS RANGE W/ OVEN TO REMAIN.

12.1 SAKE DISPLAY SHELVING W/ RECESSED LED STRIP LIGHT. CONTRACTOR TO PROVIDE WALL BLOCKING.

12.2 BUILT-IN COUNTER HEIGHT BAR & PREP TABLE TO BE PROVIDED BY CASEWORK FABRICATOR UNDER SEPARATE CONTRACT. DINING COUNTER @ +42" A.F.F.; ADA DINING COUNTER @ +34" MAX. A.F.F.; FOOD PREP COUNTER @ +38" A.F.F.; OMAKASE SERVING COUNTER @ +46" A.F.F. SEE INTERIOR ELEVATIONS @ A4.1

12.3 FIXED COUNTER SEATING TO BE PROVIDED BY TENANT. ATTACH TO EXISTING CONCRETE FLOOR PER MNFR'S RECOMMENDATION.

12.4 NON-FIXED COUNTER SEATING TO BE PROVIDED BY TENANT.

12.5 PROVIDE WHEELCHAIR SEATING. WHEELCHAIR SEATING SPACE SHALL BE ACCESSIBLE VIA A 36" WIDE CLEAR AISLE. SEATS SHALL PROVIDE A TABLE WITH COUNTER HEIGHT OF 28" TO 34" A.F.F. AND A 27"H X 30"W X19"D KNEE SPACE UNDERNEATH:

TOTAL NUMBER OF SEATING PROPOSED: 53
NUMBER OF WHEELCHAIR SEATING SPACE REQUIRED: 53 X 5% = 3
NUMBER OF WHEELCHAIR SEATING SPACE PROVIDED (SEE PLAN): 3

12.6 GLOBAL INDUSTRIAL PARAMOUNT SIX TIER 6 DOOR LOCKER LOCKER, TO BE PROVIDED BY TENANT.

22.1 ALL SINK AND LAVATORY FAUCETS TO BE APPROVED AND LISTED BY C.E.C. FAUCET CONTROLS AND OPERATION MECHANISMS ARE REQUIRED TO BE OPERABLE WITH ONE HAND AND CANNOT REQUIRE GRASPING, PINCHING OR TWISTING OF THE WRIST.

22.2 (E) TOILET ROOMS, SEE A3.2 FOR ACCESSIBILITY REQUIREMENTS. (E) TOILET FIXTURES TO BE RE-USED. CONTRACTOR TO REPLACE EXISTING WALL AND FLOOR TILES W/ NEW. SEE FINISH PLAN.

22.3 (E) CUSTOM-BUILT 3-COMPARTMENT SINK W/ PRE-RINSE FAUCETS AND DRAINBOARDS TO REMAIN, NO CHANGE.

22.4 (E) MOP SINK & SERVICE FAUCET TO REMAIN, NO CHANGE.

22.5 (E) WALL-MOUNTED HAND WASH SINK TO REMAIN, NO CHANGE.

22.6 (E) STATE MODEL NO. SHE 75/100 ZENE LOW NOX GAS WATER HEATER TO REMAIN, NO CHANGE.

Sheet Notes (3)

1. EQUIPMENT AND INSTALLATION SHALL MEET ALL REQUIREMENTS BY LOCAL AND COUNTY CODES.

2. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (NSF) APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENTS WILL BE REVIEWED DURING BUILDING DEPT. APPRIZATION, THE OWNER WILL HAVE TO TAKE OUT SEPARATE HEALTH PERMIT.

3. ALL ADJOINING EQUIPMENT AND COUNTERS SHALL BE SEALED TOGETHER TO PREVENT THE ENTRANCE OF MOISTURE. ALL EQUIPMENT, INCLUDING SHELVING, SHALL BE SMOOTHLY SEALED TO THE WALL TO PREVENT THE ENTRANCE OF SPLASH AND DEBRIS. ALL PORTABLE OR FREE STANDING UNITS SHALL BE REMOVABLE AND EASILY ACCESSIBLE FOR CLEANING.

4. ALL WORKING SURFACES SHALL BE SMOOTH AND IMPERVIOUS.

5. ADEQUATE SNEEZE GUARD PROTECTION MUST BE PROVIDED WHERE UNWRAPPED FOOD IS DISPLAYED OR CUSTOMER'S SELF-SERVICE OF FOODS IS PROPOSED. SNEEZE GUARD MUST BE CONSTRUCTED OF APPROVED DESIGN. MAXIMUM OPENING BELOW SNEEZE GUARD IS 12 INCHES. A PORTABLE SNEEZE GUARD MAY BE USED IF SIZE AND POSITIONING IS APPROVED BY HEALTH DEPARTMENT DURING CONSTRUCTION INSPECTION.

6. ALL CUTTING BOARDS SHALL BE OF NON-WOOD CONSTRUCTION AND N.S.F. APPROVAL.

7. ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT FOOD STORAGE SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE IN PROPER WORKING CONDITIONS AND ACCURATE WITHIN RANGE OF PLUS OR MINUS TWO DEGREES.

8. STORAGE SHELVING MUST BE SPECIFIED AS HAVING A SMOOTH, NON-ABSORBENT FINISH. THE LOWEST SHELF SHOULD BE 6 INCHES ABOVE THE FLOOR.

9. EXHAUST HOODS MUST MEET ALL MECHANICAL CODE REQUIREMENTS. CANOPY HOODS SHALL EXTEND 3 INCHES BEYOND ALL SIDES OF COOKING EQUIPMENT AS MEASURED FROM THE INSIDE EDGE OF THE GREASE TROUGH. ADEQUATE MECHANICAL MAKE-UP AIR MUST BE PROVIDED TO PRODUCE A BALANCED SYSTEM. (MAKE-UP AIR SHALL EQUAL EXHAUSTED AIR)

10. TOILET AND DRESSING ROOMS SHALL BE MECHANICALLY VENTILATED BY EXHAUST FAN(S) TO THE OUTSIDE PREMISES. THE EXHAUST FAN WITHIN EACH TOILET ROOM SHALL BE ACTIVATED BY THE SWITCH TO THE LIGHT FIXTURE LOCATED THEREIN, AND CAPABLE OF 12 AIR CHANGES PER HOUR.

11. ALL AREAS MUST HAVE SUFFICIENT VENTILATION TO FACILITATE PROPER FOOD STORAGE AND TO PROVIDE A REASONABLE CONDITION FOR COMFORT FOR ANY EMPLOYEE, CONSISTENT WITH THE JOB PERFORMED BY THE EMPLOYEE.

12. IF A HOT WATER (180° F) SANITIZING RINSE DISHWASHING MACHINE IS INSTALLED, IT WILL REQUIRE A TYPE II VAPOR HOOD WITH MECHANICAL EXHAUST VENTILATION.

13. ATMOSPHERIC VACUUM BREAKER OR OTHER APPROVED BACKFLOW PREVENTION DEVICES REQUIRED AT WATER SUPPLY LINES TO SINKS WITH THREADED SPIGOTS, DISHWASHER, GARBAGE DISPOSAL FLUSH LINES, STEAM EQUIPMENT, URINALS, TOILETS, BEVERAGE DISPENSERS, ICE MACHINES, LANDSCAPE IRRIGATION SYSTEMS, AND OTHER FIXTURES WHERE REQUIRED.

14. PIPING AND CONDUITS OF ALL TYPES MUST BE CONCEALED WITHIN WALLS, FLOORS AND CEILINGS. SEE SECTION 13/A3.2 FOR UTILITY CHASE LOCATIONS WITHIN CASEWORKS.

15. THE JUNCTURE AT THE FLOOR AND WALL MUST HAVE A COVED BASE WITH AT LEAST A 3/8 INCH RADIUS AND EXTENDING AT LEAST 6 INCHES UP THE WALL. STATIONARY FIXTURES OR BUILT IN EQUIPMENT CAN BE SEALED ON A 4 INCH HIGH 3/8 INCH RADIUS CONCRETE CURB OR COVED-IN POSITION ON THE FLOOR. TOP SET COVED MATERIAL IS NOT ACCEPTABLE.

16. CONCRETE FLOORS MUST BE SEALED WITH AN APPROVED GREASE AND ACID RESISTANT SEALER. SPECIFICATIONS MUST BE PROVIDED PRIOR TO APPLICATION. PAINT OF ANY KIND IS NOT AN ACCEPTABLE SEALANT-DO NOT PAINT THE FLOOR. IF ANY DAMAGE OR EXCAVATION AND REPAIR WORK HAS BEEN DONE TO THE CONCRETE FLOOR, IT MUST BE COVERED WITH AN APPROVED MATERIAL.

17. TWENTY FOOT CANDLES OF LIGHT SHALL BE PROVIDED FOR ALL FOOD PREPARATION AREAS. MINIMUM OF FIVE FOOT CANDLES OF LIGHT SHALL BE USED OVER BAR SINKS AND AVAILABLE FOR CLEANUP OF GENERAL PREMISES.

18. LIGHT FIXTURES IN AREAS WHERE FOOD IS PREPARED OR WHERE OPEN FOOD IS STORED OR WHERE UTENSILS ARE CLEANED MUST HAVE SHATTERPROOF SHIELDS AND SHALL BE READILY CLEANABLE.

19. PROVIDE AUTOMATIC DOOR CLOSURES ON ALL ENTRY, DELIVERY, RESTROOM AND CHANGE ROOM DOORS.

20. APPROVED AIR CURTAINS ARE REQUIRED OVER ALL DELIVERY DOORS. THE AIR DEVICE SHALL BE SO INSTALLED THAT IT WILL AUTOMATICALLY OPERATE WHENEVER THE DOOR OPENS.

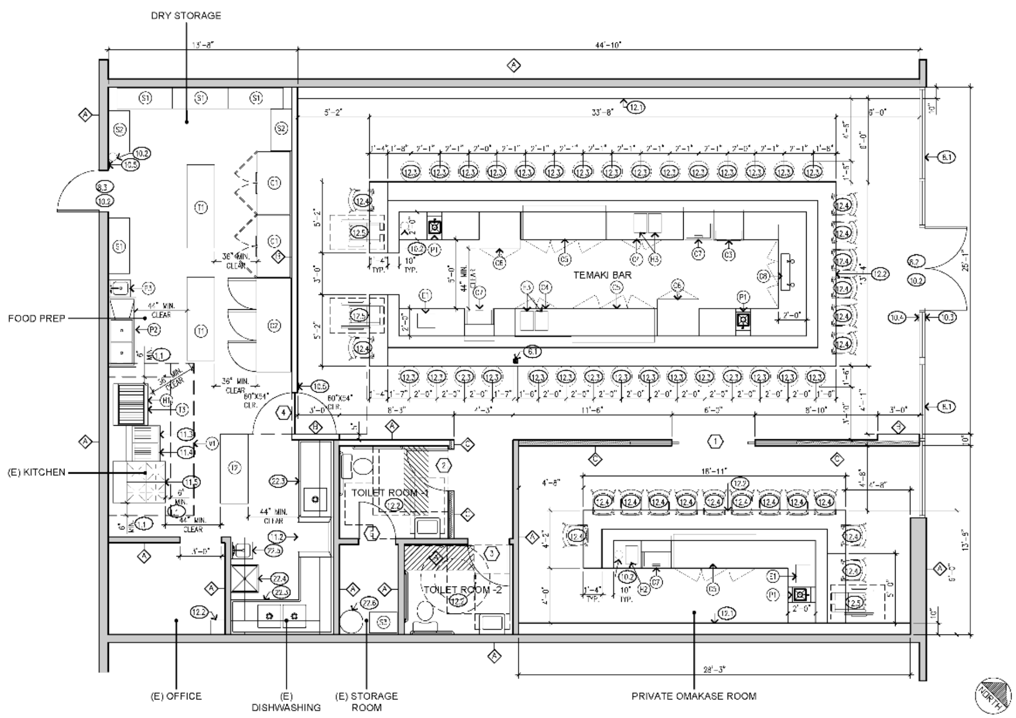
21. BUILDING SHALL BE INSECT AND RODENT PROOF, INCLUDING EXTERIOR DOORS WHICH MUST COME WITHIN 1/4 INCH OF FLOOR. ALL VENTS AND OTHER OPENINGS TO OUTSIDE NEED TO BE SEALED OR SCREENED.

22. REFUSE CONTAINERS SHALL BE MOISTURE AND VERMIN PROOF WITH TIGHT FITTING LIDS.

23. ANY TRASH AND GARBAGE STORAGE AREA RECEIVING FOOD WASTE OR FOOD CONTAINERS, MUST HAVE A WATER BIB TO FACILITATE CLEANING. FLOOR, WALLS AND CEILING MUST BE SMOOTH AND CLEANABLE. WASTE WATER FROM SUCH CLEANING OPERATIONS MUST BE DISPOSED OF AS SEWAGE THROUGH A FLOOR DRAIN IN THE TRASH ENCLOSURES OR THE EQUIVALENT.

24. PROVIDE A MOP AND BROOM RACK AND CLEANING SOLUTION STORAGE SHELVING AWAY FROM FOOD PREPARATION AND STORAGE AREAS.

Equipment Notes (17)



Floor Plan (5)

Scale: 1/4"=1'-0"

(A) EXISTING DEMISING MASONRY WALL WALL TO REMAIN.

(B) NEW PARTITION WALL W/ 5/8" GYP. BOARD O/ 3-5/8" METAL STUD EA. SIDE. SEE DETAIL 1/A3.1

(C) NEW PARTITION WALL W/ 5/8" GYP. BOARD O/ 3-5/8" METAL STUD EA. SIDE W/ SOUND INSULATION. SEE DETAIL 1/A3.1

NOTE: ALL DIMENSIONS SHOWN ARE TO FACE OF FINISH U.N.O.

Wall Legend (2)

(REF) EQUIPMENT TAG. SEE EQUIPMENT SCHEDULE @ 7/A2.1

(2.1) SHEET NOTE SEE 3/2.1

(1) DOOR REFERENCE TAG. SEE DOOR SCHEDULE @ SHEET A3.1

Legend

Shultz & Associates
39111 Paseo Padre Pkwy. Suite 309
Fremont, CA 94538
shultz@shultzassociates.com
FAX: 510-795-0434
PHONE: 510-795-7801

THIS SHEET IS NOT TO BE USED AGAINST. THE SHEET IS NOT FOR CONSTRUCTION UNLESS CONSTRUCTION STATUS IS NOTED IN RELEASE STATUS BOX AND ARCHITECT STAMP AND SIGNATURE APPEAR TO LEFT.

COPYRIGHT SHULTZ & ASSOCIATES 2021. THESE PLANS AND PRINTS THEREOF, AS INSTRUMENTS OF SERVICE, ARE OWNED BY KARL SHULTZ, ARCHITECT AND ARE FOR USE ON THIS PROJECT ONLY. REPRODUCTION AND OR DISTRIBUTION OF THIS PLAN WITHOUT WRITTEN CONSENT OF THE ARCHITECT IS FORBIDDEN.

RELEASE STATUS	DATE
CLIENT REVIEW	11-10-21
PLAN CHECK	11-18-21
CONSTRUCTION	

REVISIONS

Project
Temaki Bar
New Sushi Restaurant
5657 Snell Ave.
San Jose, CA 95123

Stamp: LICENSED ARCHITECT KARL EDWIN SHULTZ No. C13762 Ren. 11/30/23 STATE OF CALIFORNIA

Sheet Title
FLOOR PLAN

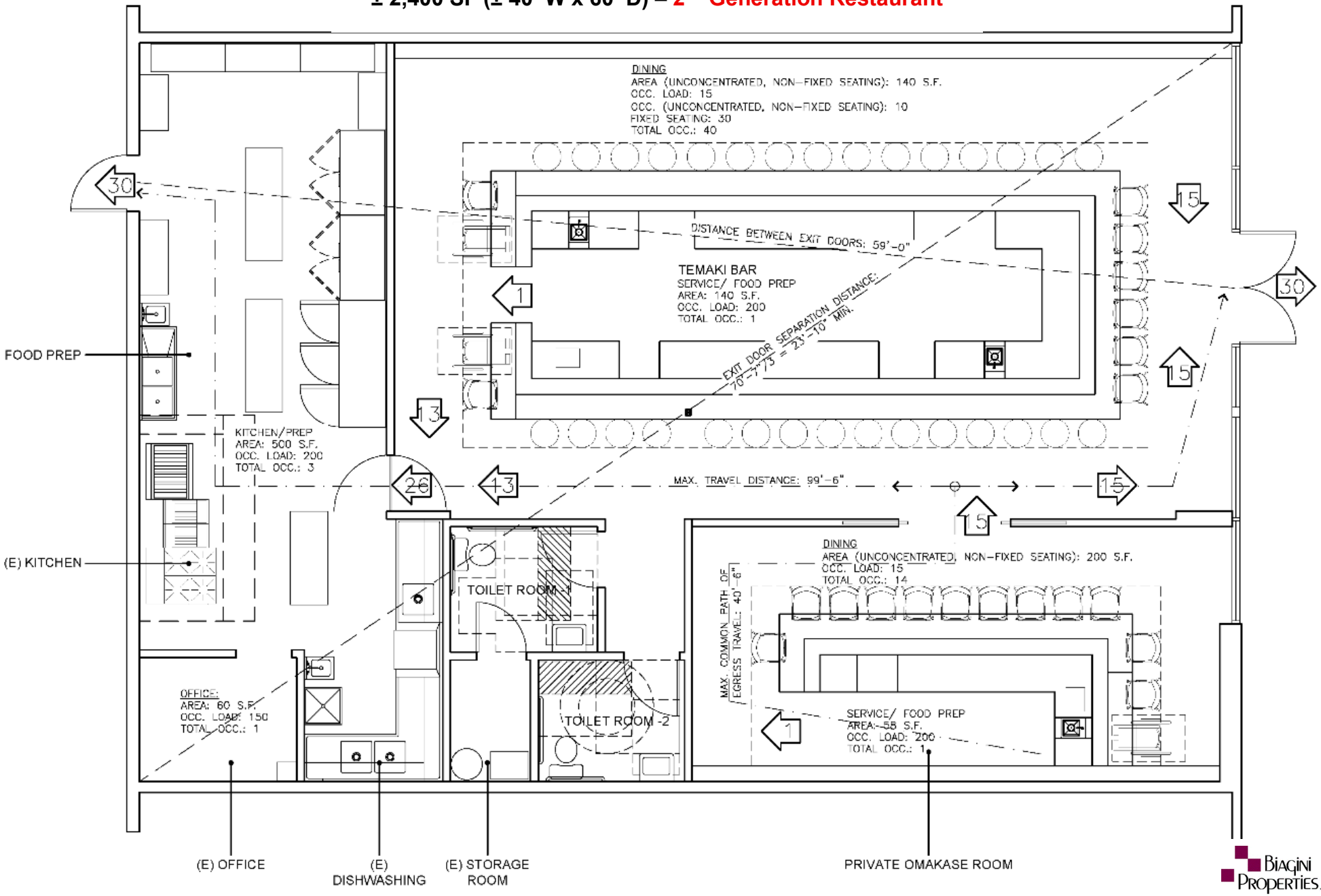
Date 11-18-21
Project # 2158
Sheet No.

Rev. 11/18/2021 © 2026 Biagini Properties, Inc. All rights reserved.

All dimensions are approximate only. The information contained herein has been given to us by the owner of the property or other sources we deem reliable. We have no reason to doubt its accuracy, but we do not guarantee it. All information should be verified prior to purchase or lease.

Biagini Properties, Inc.
333 W. El Camino Real, Suite 240
Sunnyvale, CA 94087-1969
(408) 331-2300 Telephone
(408) 331-2301 Facsimile
www.BiaginiProperties.com

BLOOM PLAZA II
5657 Snell Avenue | San Jose, CA 95123
± 2,400 SF (± 40' W x 60' D) – 2nd Generation Restaurant



Rev. 11/18/2021

© 2026 Biagini Properties, Inc. All rights reserved.

All dimensions are approximate only. The information contained herein has been given to us by the owner of the property or other sources we deem reliable. We have no reason to doubt its accuracy, but we do not guarantee it. All information should be verified prior to purchase or lease.

BIAGINI PROPERTIES, INC.
333 W. El Camino Real, Suite 240
Sunnyvale, CA 94087-1969
(408) 331-2300 Telephone
(408) 331-2301 Facsimile
www.BiaginiProperties.com