

## THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003 Phone: (212) 533-5300 - Fax: (212) 533-3659 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

#### **Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

NOT	E: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.					
	Photographs of the inside and outside of the premise.					
	Schematics, floor plans or architectural drawings of the inside of the premise.					
	A proposed food and or drink menu.					
	Petition in support of proposed business or change in business with signatures from					
residential tenants at location and in buildings adjacent to, across the street from						
	proposed location. Petition must give proposed hours and method of operation. For example:					
	restaurant, sports bar, combination restaurant/bar. (petition provided)					
Notice of proposed business to block or tenant association if one exists. You can find						
	community groups and contact information on the CB 3 website:					
_	http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml					
	Photographs of proof of conspicuous posting of meeting with newspaper showing date.					
	- " approant has been of is meaned any more in only, retter in an approach community boar					
	indicating history of complaints and other comments.					
Cl.						
	k which you are applying for:					
<b>x</b> ne	w liquor license					
Charl	lr if aithan af thaga annly.					
	k if either of these apply: le of assets upgrade (change of class) of an existing liquor license					
M Sal	upgrade (change of class) of an existing figuor ficense					
Toda	y's Date: April 28th, 2014					
Tout	ty 3 Date.					
If an	plying for sale of assets, you must bring letter from current owner confirming that you					
	buying business or have the seller come with you to the meeting.					
	ation currently licensed? <b>A</b> Yes <b>N</b> No Type of license: OP252 - Full Liquor					
	eration, describe nature of alteration:					
Previ	ous or current use of the location: Restaurant					
Corpo	Corporation and trade name of current license:Jel & JHP Inc. dba Dok Suni Restaurant					
-						
APPI	LICANT:					
Prem	ise address:119 1st Avenue					
	s streets: _7th Street & St. Marks Place					
Name of applicant and all principals: Yori NYC Corp.,						
1,0111	of appround and an principalis.					
Trade	e name (DBA): TBD					

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PREMISE:					
Type of building and number of floors: Mixed use building with 4 floors					
Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?					
(includes roof & yard) ☐ Yes ☑ No If Yes, describe and show on diagram:					
Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any					
back or side yard use? ☐ Yes ☐ No What is maximum NUMBER of people permitted?*LNO will be obtained*					
Do you plan to apply for Public Assembly permit? ■ Yes ■ No					
What is the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> -					
please give specific zoning designation, such as R8 or C2):  R7A / C1-5					
PROPOSED METHOD OF OPERATION:					
Will any other business besides food or alcohol service be conducted at premise? ■ Yes ■ No					
If yes, please describe what type:					
What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sunday - Thursday: 11:30am - 12:00am; Friday & Saturday: 11:30am - 1am					
Number of tables? 20 Number of seats at tables? 40					
How many stand-up bars/ bar seats are located on the premise? 1 with 10 seats					
(A <b>stand up bar</b> is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)					
Describe all bars (length, shape and location): 11', L-shaped					
Does premise have a full kitchen □ Yes ☑ No?					
Does it have a food preparation area? ■ Yes ■ No (If any, show on diagram)					
Is food available for sale?   ■ Yes □ No If yes, describe type of food and submit a menu					
What are the hours kitchen will be open? All hours					
Will a manager or principal always be on site? ■ Yes ■ No If yes, which? Principal					
How many employees will there be? tbd					
Do you have or plan to install <b>■</b> French doors <b>□</b> accordion doors or <b>□</b> windows?					
Will there be TVs/monitors? □ Yes ☑ No (If Yes, how many?)					
Will premise have music? ■ Yes ■ No					

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If Yes, what type of music? □ Live musician □ DJ □ Juke box ☑ Tapes/CDs/iPod					
If other type, please describe					
What will be the music volume? ■ Background (quiet) ■ Entertainment level  Please describe your sound system: basic sound system					
Will you host any promoted events, scheduled performances or any event at which a cover fee is					
charged? If Yes, what type of events or performances are proposed and how often? No					
How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")					
Will there be security personnel? ■ Yes ■ No (If Yes, how many and when)					
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.					
Do you □ have or ☑ plan to install sound-proofing?					
APPLICANT HISTORY:					
Has this corporation or any principal been licensed previously? ■ Yes ■ No					
If yes, please indicate name of establishment:					
Address: Community Board #					
Dates of operation:					
If you answered "Yes" to the above question, please provide a letter from the community					
board indicating history of complaints or other comments.					
Has any principal had work experience similar to the proposed business?   ☐ Yes ☐ No If Yes, pleas					
attach explanation of experience or resume.					
Does any principal have other businesses in this area? ■ Yes ■ No If Yes, please give trade name					
and describe type of business					
Has any principal had SLA reports or action within the past 3 years? ■ Yes ☑ No If Yes, attach list					
of violations and dates of violations and outcomes, if any.					

Attach a separate diagram that indicates the location **(name and address)** and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

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LO	CATION:	
Но	w many licensed establishments are within 1 block?25	
Но	w many On-Premise (OP) liquor licenses are within 500 feet?30	
Is p	premise within 200 feet of any school or place of worship?   Yes  No	
Ple imi out lice	MMUNITY OUTREACH: case see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach to community groups. Also use provided petitions, which clearly state the name, address, ense for which you are applying, and the hours and method of operation of your establishment at a top of each page. (Attach additional sheets of paper as necessary).	
me	e are including the following questions to be able to prepare stipulations and have the seting be faster and more efficient. Please answer per your business plan; do not plan to gotiate at the meeting.	
1.	■ I agree to close any doors and windows at 10:00 P.M. every night?	
2.	■ I will not have ■ DJs, ■ live music, ■ promoted events, ■ any event at which a cover fee is charged, ■ scheduled performances, ■ more than DJs/ promoted events per, ■ more than private parties per	
3.	I will play ambient recorded background music only.	
4.	☑ I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.	
5.	$\blacksquare$ I will not seek a change in class to a full on-premise liquor license. Or $\blacksquare$ my business plan is to seek an upgrade at a later date. N/A	
6.	■ I will not participate in pub crawls or have party buses come to my establishment.	
7.	☑ I will not have a happy hour. Or ☐ Happy hour will end by	
8.	■ I will not have wait lines outside. ■ There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.	

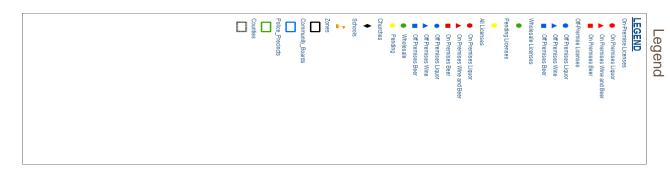
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if

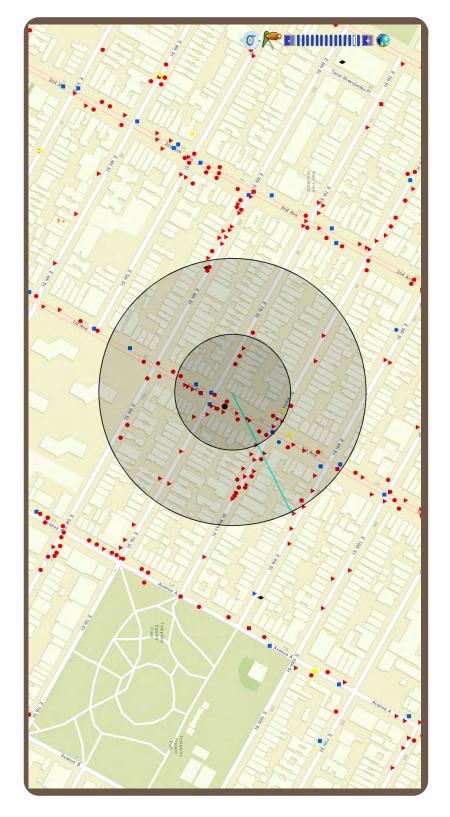
necessary in order to minimize my establishment's impact on my neighbors.

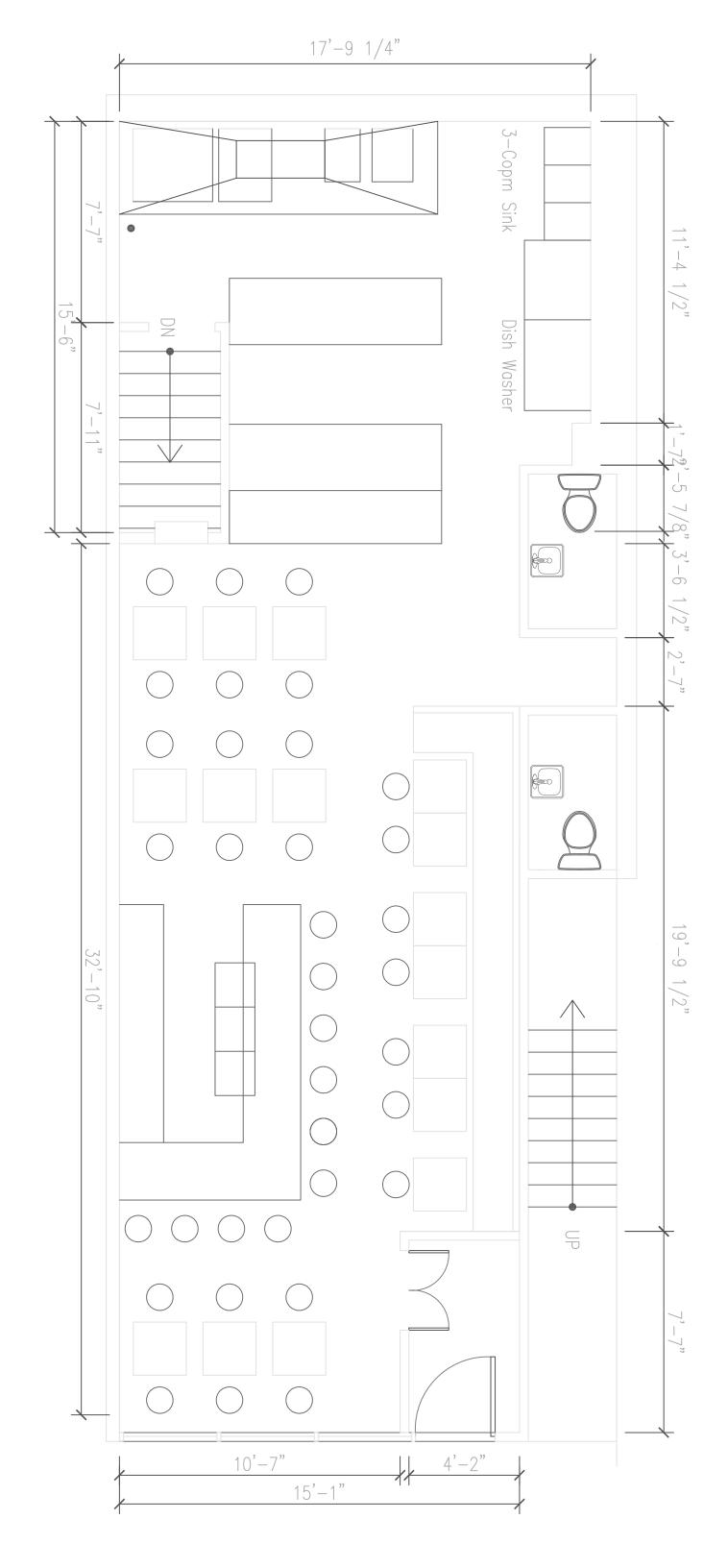
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Name	Address	Approx. Distance
GETURDUN EZ LLC	120 1/2 1ST AVENUE	30 ft
W C O U RADIO INC	115 1ST AVENUE	60 ft
1465 CDM INCORPORATED	126 1ST AVENUE	70 ft
INSIANG LLC	111 1ST AVE NORTH STORE	100 ft
PARMYS KABOB AND GRILL INC	125 127 1ST AVE	110 ft
ST MARKS ENTERPRISES INC	132 1ST AVENUE	160 ft
81 EAST 7TH PASTRY SHOP CORP	81 EAST 7TH STREET	165 ft
SCHEIB S PLACE INC	80 ST MARKS PLACE	185 ft
LGR FIRST CORPORATION	134 1ST AVE	190 ft
BLUE & GOLD BAR INC	79 E 7TH STREET	195 ft
SADA TWO LLC	105 1ST AVE	200 ft
FTCCM LLC	103 1ST AVE	230 ft
RIVKA INC	101 ST MARKS PLACE	240 ft
BARMAR LLC	77 ST MARKS PLACE	250 ft
JUSTIFIED LLC	102 1ST AVENUE	265 ft
CULLEN RESTAURANT INC	118 ST MARKS PLACE	280 ft
CRIF DOGS ENTERPRISES INC	113 ST MARKS PLACE	280 ft
CHEAPSHOTS INC	140 1ST AVENUE	280 ft
TOMKIN SQUARE KIDS INC	73 E 7TH STREET	295 ft
ANGIE CORP	99 1ST AVENUE	295 ft
HOUSE OF HEALTH HEALING AND HAPPINESS		
INC, THE BUA NEW YORK LLC	122 SAINT MARKS PLACE	310 ft
NEW STATFORD RESTAURANT INC	121 ST MARKS PLACE	315 ft
TDDG INC	126 SAINT MARKS PL	325 ft
CRAFTY NUANCE GROUP LLC	125 129 ST MARKS PL	335 ft
MARRY THE KETCHUP INC	95 1ST AVE	345 ft
LITTLE HANDS PLAYCAFE INC	433 EAST 6TH ST	370 ft
143 RESTAURANT CORP	143 1ST AVENUE	390 ft
CHERRY TAVERN INC	441 E 6TH STREET	405 ft
FIGARO VILLAGGIO INC	344 E 6TH ST	510 ft

# 119 1st Ave







#### Small Plates

Seasonal Salad Yuju Vinaigrette

Brisket Salad

Grilled beef brisket, cucumber, cabbage and pear

Spicy Pork Bun

Gochujang marinated pork belly, pickle

Bulgogi Slider Soy marinated brisket, quail egg

Scallops
Crispy rice, shiitake

Crispy Pig ear

Jelly fish, cucumber, onion, garlic vinaigrette

### Large Plates

Crispy pork belly nengche Sous-vid pork belly, cucumber, scallion vinaigrette

Chicken tang
Spicy chicken broth, potato, carrot, onion, rice

Bulgogi Ssam Grilled brisket, baby lettuce, scallion salad

Jeyuk Ssam Spicy pork bell, baby lettuce, scallion salad

Mother in law' chicken wings

Deep fried chicken wings, daikon pickle

J.J Bob Braised shank, buttered rice

#### Side

Kimchi fries
Steamed rice
Seasonal kimchi

Garlic noodle Chicken rice Seasonal pickles