



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:

NOTE: 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 and behind 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/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: April 29, 2016

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: On Premises

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Italian Restaurant

Corporation and trade name of current license: 3B Restaurant Corp d/b/a Apizz Restuaurant

APPLICANT:

Premise address: 217 Eldridge Street

Cross streets: Stanton and Rivington

Name of applicant and all principals: Nishiwaki LLC -- Derek Feldman

Trade name (DBA): Nishiwaki

PREMISE:

Type of building and number of floors: Mixed used, 3 floors (including basement)

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: N/A

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? <75

Do you plan to apply for Public Assembly permit? Yes No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

C1-4A

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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday through Sunday from 6 to 2am

Number of tables? 7 tables Total number of seats? 39

How many stand-up bars/ bar seats are located on the premise? 1

(A **stand up bar** 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): L - shaped sushi bar, 20 feet long

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

Sushi - menu enclosed

What are the hours kitchen will be open? All hours of operation

Will a manager or principal always be on site? Yes No If yes, which? Owner/General Manager

How many employees will there be? 12 employees

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) N/A

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe N/A

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: Sonos speakers

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.") enclosed

Will there be security personnel? Yes No (If Yes, how many and when) The premises will have one security professional a night, on the weekends

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. enclosed

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: N/A

Address: N/A Community Board # N/A

Dates of operation: N/A

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, please 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 J&D Furniture LLC -- Furniture 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 **Bar**, **Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 35

Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
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. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. I will have happy hour and it 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.

Chef's Experience

David Bouhadana

717 E 5th st Apt 3C

Ny NY 10009

561-908-1406

Bouhadana22@gmail.com

Experience

Yokohama Sushi

Boca Raton FL

Head Sushi Chef

August 05-August 07

Masunomi Matsui

Nishiwaki Japan

Sushi chef

October 07- sept 08

Morimoto

Chelsea NYC

Sushi chef

Sept 08- August 09

Sushi Uo

151 rivington NYC

Head sushi chef

Aug 09- March 09

Minato Zushi

Kasumi , Japan

Sushi chef

March 09- July 10

Hatsuhana,

17 E. 48th st

NYC

Sushi chef

Sept 10-Sept 12

15 east

15 E. 15th st

Sushi Chef

Oct 12- August 13

Sushi dojo

110 1st Ave

Head sushi / Partner

Aug 13- Jan 16

Sushi Bouhadana

217 Eldridge st

Head chef, Owner

Current

RE: Management of vehicular traffic and crowds on the sidewalk

This is a small establishment within a close proximity to public transportation options, such as subways and buses, so the applicant does not expect many people to travel to the restaurant in a car. Additionally, the applicant will employ a security professional on the weekends, who will be trained to control crowds on the sidewalk during the busier nights.

RE: Plan to manage Noise Inside and Outside the Business

The applicant has soundproofing already installed at the premises, and plans to play only ambient background music. There are also no plans to serve food or drinks anywhere outside of the premises, which would create noise for neighbors. Additionally, there will be a manager and/or owner on the premises at all times, who will be able to make sure that there is no excessive noise coming from the premises.

217 Eldridge Street



**License within 500' of
217 Eldridge Street**

#	Premises Name	DBA	Address	License
1	Mamamia Corp	Spaghetti Incident	231 Eldridge Street	RW
2	Jacob & Kelly Inc	Bob Bar	235 Eldridge Street	OP
3	247 Luv LLC	Eastbridge	247 Eldridge Street	OP
4	Saff Inc	Saphire Lounge	249 Eldridge Street	OP
5	Liquid Samurai LLC	Bar Goto	245 Eldridge Street	OP
6	Sobe Sky Properties Inc		201 Allen Street	EB
7	Mundo New York Inc	Mezetto	205 Allen Street AKA 159 E Houston	OP
8	Rockwood Music Corp	Rockwoods	194 Allen Street, Store B5, B6	OP
9	Kenrock Enterprises LLC	Rockwoods	192 Allen Street	OP
10	Allen Operating Company LLC & Orchard St Rest LLC	Thompson Lower East Side	190 Allen Street	HL
11	Mara Dona Inc	Maradona	188 Allen Street	RW
12	Stanton Resturant Corp	Epsteins	82 Stanton Street	OP
13	The Meatball Shop		84 Stanton Street	OP
14	Jethou LLC	Pizza Beach	167 Orchard Street	OP
15	Mr Taka LLC		170 Allen Street	RW
16	Dish 16 5 Inc	Rayuela	165 Allen Street	OP
17	Steps LLC	People	163 Allen Street	OP
18	Fools Gold NYC LLC	Fools Gold	145 E Houston Street	OP
19	Soho New York Lodging LLC	Hotel East Houston	151 E Houston Street	HL
20	Calle Catorce LLC	Maondo	157 E Houston Street	OP
21	159 Huntington Holdings Inc	Shebeen Chic	159 E Houston Street	OP
22	La Pala LLC		184 198 Allen Street	OP
23	Rockwood Entertainment Inc	Rockwoods	196 Allen Street B4	OP
24	Orchard Street Restaurant LLC	Shang	187 Orchard Street	OP
25	Hachi Enterprises Inc		185 Orchard Street	RW
26	A Casa Foods LLC	A Casa Fox	173 Orchard Street	OP
27	Ghville Inc	The Slipper Room	167 Orchard Street	OP
28	100 Stanton Street		100 Stanton Street	TW

**License within 500' of
217 Eldridge Street**

29	168 Orchard Street Partners	Hair of the Dog	168 170 Orchard Street	OP
30	Orchid Street Enterprises	The Sky Inny Bar Lounge	174 Orchard Street	OP
31	French Dinner LLC	French Dinner	188 Orchard Street	RW
32	AA A Ichiban Inc		198A Orchard Street	RW
33	Barraza Foods Inc	Taqueria Lower East Side	198B Orchard Street	OP
34	812 Broadway Inc	Karaoke Boho	196 Orchard Street	RW
35	MFM Brandy LLC	Copper and Oak; Copper & Oak	157 Allen Street	OP

**Nishiwaki LLC
217 Eldridge Street**



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217 Eldridge Street**



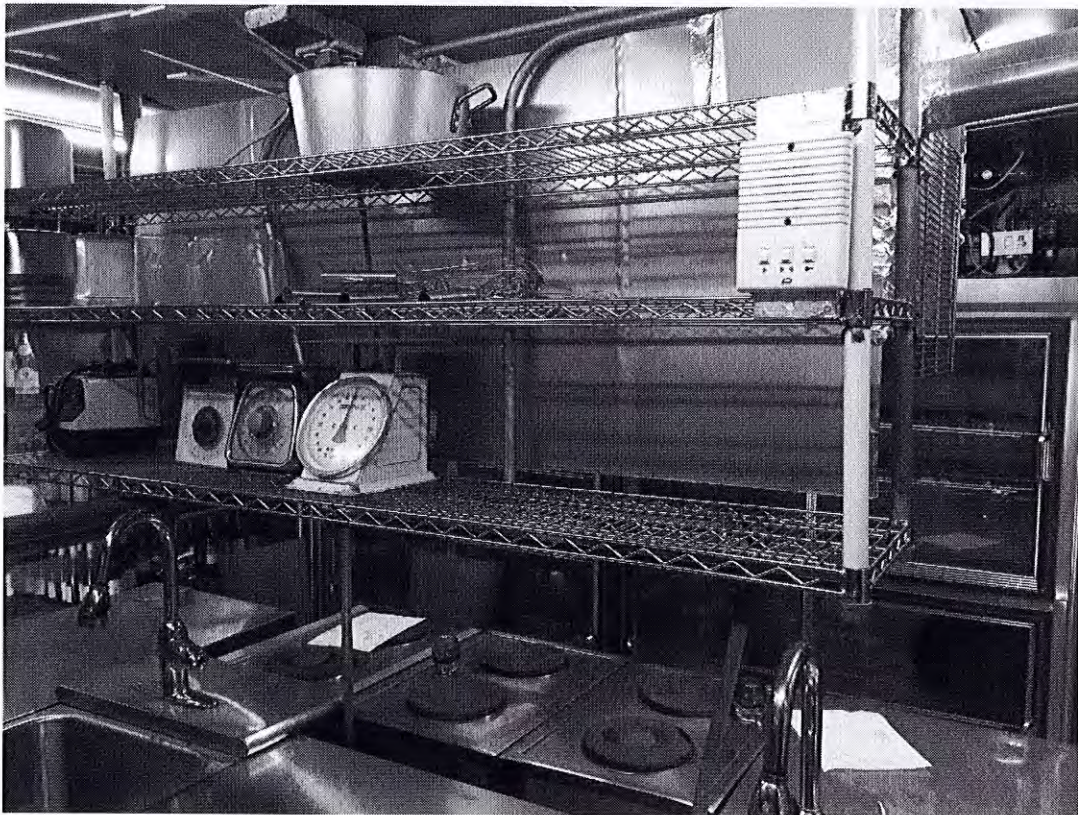
Nishiwaki LLC
217 Eldridge Street



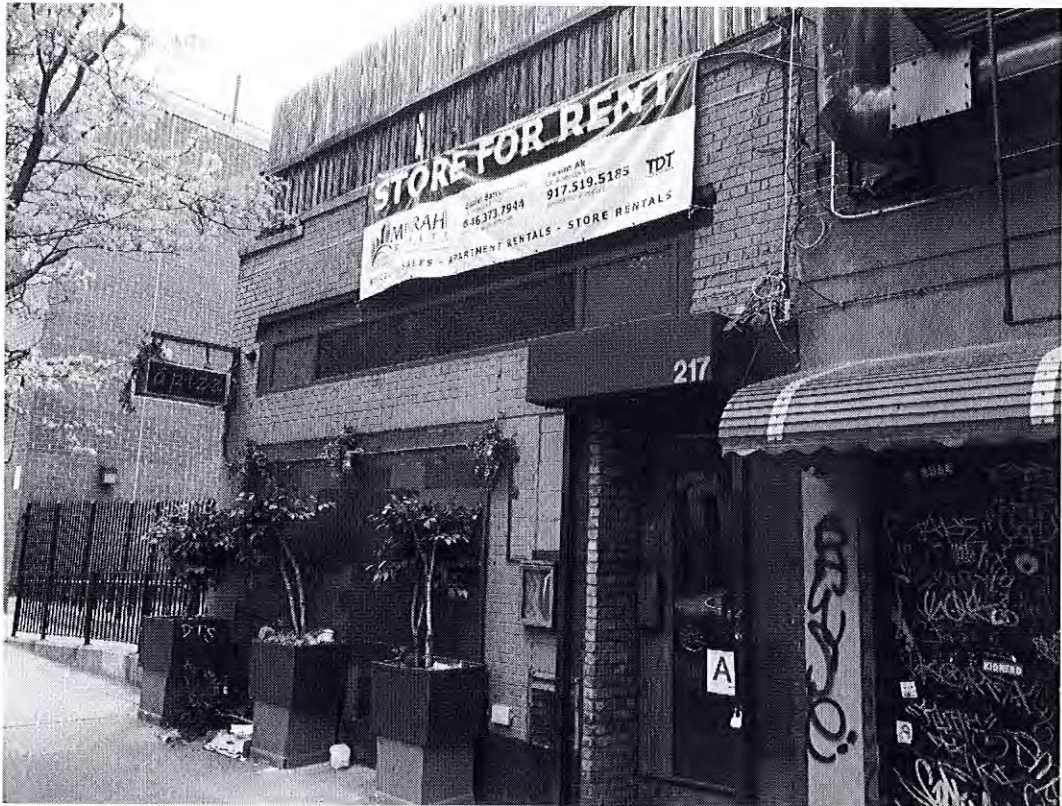
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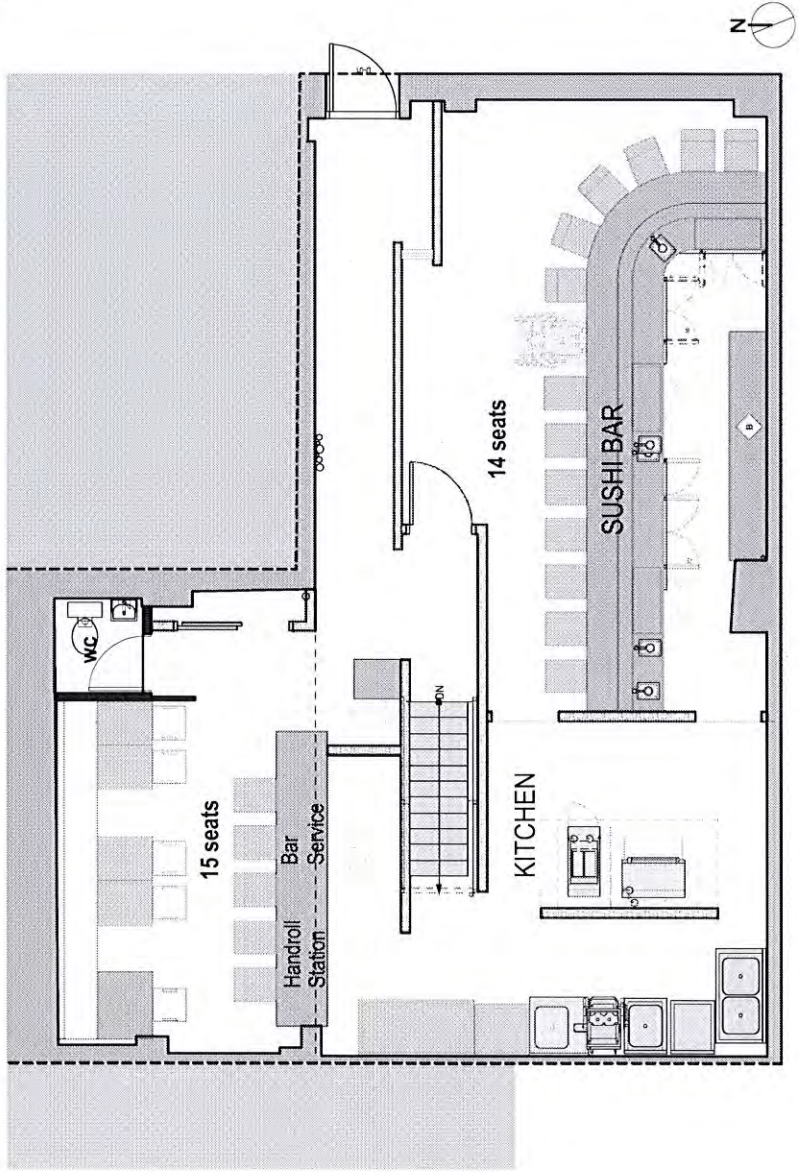
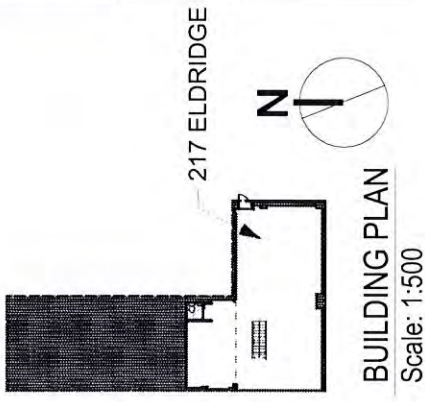


A.I.R. ARCHITECTURE
 211 East 35TH Street
 New York, NY 10016
 TEL. 212.532.5858
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 WWW.AIRSpaces.com

revisions:
 drawing issue: April 29, 2016

Restaurant Plan Diagrams
 217 Eldridge Street

01



1 GROUND FLOOR PROPOSED PLAN
 Scale: 1/8" = 1'-0"

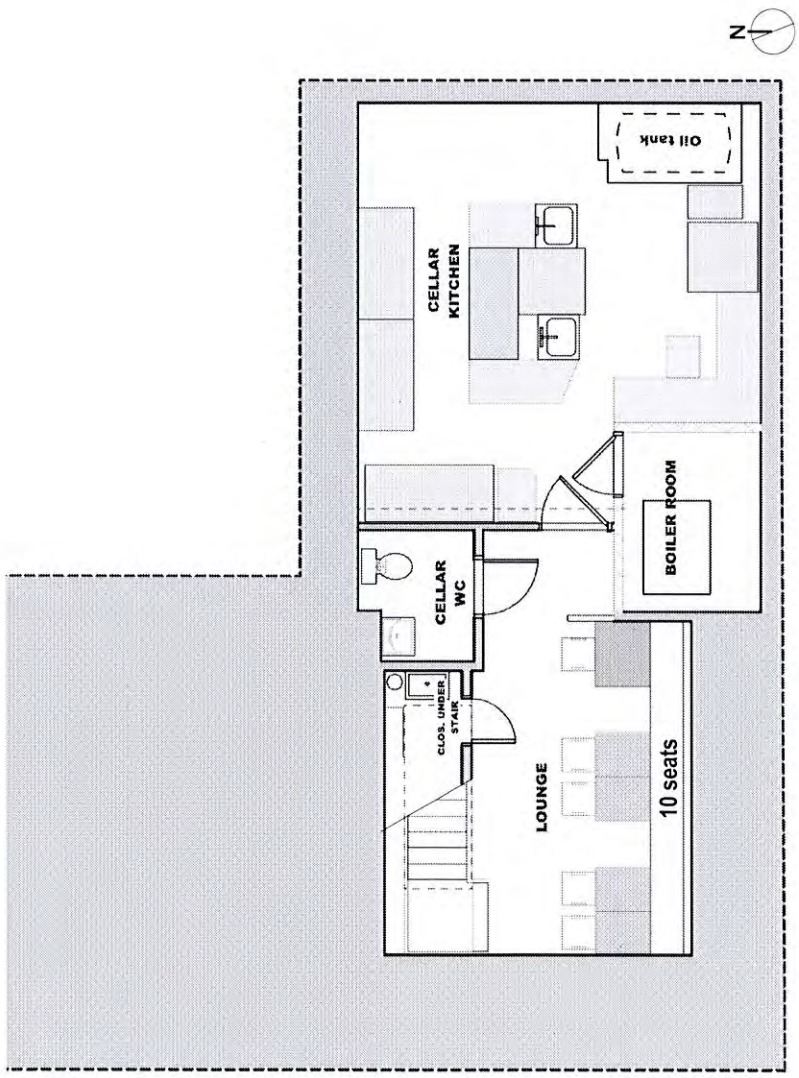


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Restaurant Plan Diagrams
217 Eldridge Street

02



1 CELLAR PROPOSED PLAN
Scale: 1/8" = 1'-0"

*Sushi Bar Menu (Chefs Counter)

We offer 3 seatings a night at the chefs table 10-20 courses

Omakase/Chefs Tasting Menu- 12.25per person + \$25 Drink Pairing

*Beverage Bar Menu-

Sushi Rolls \$10.00-\$14.00

-Tuna

-Hamachi

-Uni

-Eel

-Yellowtail

-Salmon

-Scallop

-Toro

Fish and (3 piece per order)- \$10.00

-Chopped Toro Scallion

-Uni/Ikura

-Seared Scallop

-tuna flight

Donburi Rice Bowls

-Unagi \$15.00

-Ikura \$15.00

-Uni \$20.00

Bar/table menu

-Sushi Special (5 Piece) \$12.00

-Sushi Deluxe (12 Piece) \$38.00

-Sashimi Special \$15.00

-Sashimi Deluxe \$42.00

-Sushi/Sashimi Combo \$50.00

-Red/White Miso Soup \$4.00

-Seaweed Salad \$8.00

-Oysters Raw or Fried \$10.00

-Edamame \$5.00

-Shoshito Peppers \$5.00

-Tofu \$6.00

Donburi Rice Bowls

-Unagi \$15.00

-Ikura \$15.00

-Uni \$20.00

Sushi Rolls

-California \$8.00

-Spicy Tuna \$8.00

-Yellowtail \$10.00

-Toro \$10.00

a la carte

albacore-4

unagi -4

tuna -4

scallop -4

saba -4

aji -4

salmon -4

masu, sakura salmon 5
red snapper -5
halibut -5
akami -5
zuke -5
chu toro -10
toro -12
uni cali -7
uni maine -6
uni kushu -12
uni hokiado -10
mirugai gaint clalm 10

monk fish liver 14
beef tataki 22
karage, fried halibut

8 oz. Wagyu Steak -32
Hamachi Kama – 28
Butakakuni Pork Belly – 14
Butter Miso Cod – 28
Beef Sukiyaki- 38
Bottarga Cilantro Fish Pasta - 28