



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, 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: August 29, 2017

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: _____

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Vacant

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 20 St. Marks Place, New York, NY 10003

Cross streets: St. Marks Place between 2nd and 3rd Avenue

Name of applicant and all principals: Lucky One Enterprise Inc.

Anton Wang and Ruth Koga

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Four story, Mixed use Commercial and Residential Building

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? 74

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): R8B Zone

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) 11:00am-1:00am Monday-Sunday

Number of tables? 28 Total number of seats? 56+ 8 Barstools=64 seats

How many stand-up bars/ bar seats are located on the premise? One(1)with 8 bar stools
(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): Square Bar with measurements of 11'7" x5'1"

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
Japanese Food, see attached menu.

What are the hours kitchen will be open? 11:00am-1:00am

Will a manager or principal always be on site? Yes No If yes, which? Ruth Koga

How many employees will there be? approximately 20 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?) approximately two (2)

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: soft background

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

events or scheduled performances.

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 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: Ichibantei Pub Inc.

Address: 401 E.13th st New York, NY 10009 Community Board # 3

Dates of operation: Monday-Sunday

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 _____

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? appx. 20

How many On-Premise (OP) liquor licenses are within 500 feet? 32

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.

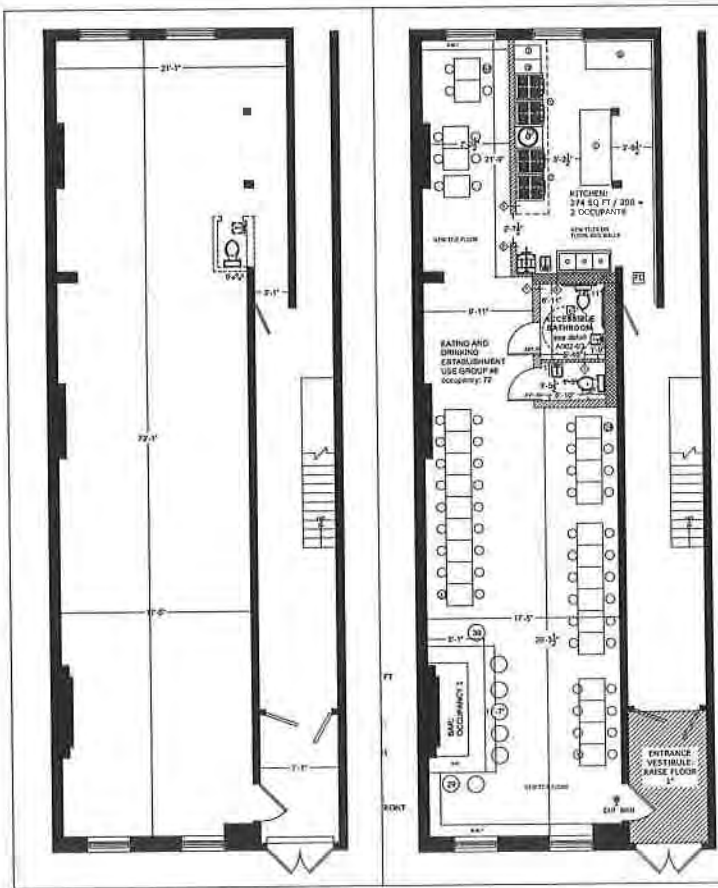
1. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled 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 or for any physical alterations of any nature 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 or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
8. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
9. Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

ICHIBANTE!

21 ST MARKS PLACE
NEW YORK, NY 10003
212-512-1234

DEVANG ARVIND SHAI
R.A.

257 PARK AVENUE, SUITE 110
NEW YORK, NY 10017
646-270-5168



DEMOLITION PLAN - 1/4" = 1'

PROPOSED PLAN - 1/4" = 1'

OCCUPANT LOAD

TABLE 1004.1.1	
W/O FIXED SEATS - UNCONCENTRATED	15 NET
ASSEMBLY WITHOUT FIXED SEATS	
CONCENTRATED (CHAIRS ONLY NOT FIXED)	7 NET
STANDING SPACE	5 NET
UNCONCENTRATED (TABLES & CHAIRS)	15 NET
KITCHENS, COMMERCIAL	200 GROSS

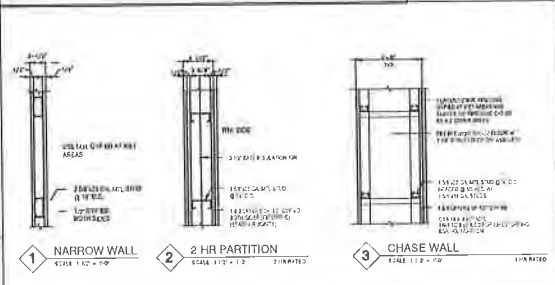
TOTAL OCCUPANTS BY CODE:
UNCONCENTRATED TABLES: 34.5 SQ FT / 15 = 14 OCCUPANTS
STANDING SPACE: 79 SQ FT / 5 = 16 OCCUPANTS
KITCHEN: 274 SQ FT / 200 = 2 OCCUPANTS
BAR: 20 SQ FT = 1 OCCUPANT
TOTAL = 33 OCCUPANTS

TOTAL OCCUPANTS BY DESIGN:
UNCONCENTRATED TABLES: 68 OCCUPANTS
KITCHEN: 3 OCCUPANTS
BAR: 1 OCCUPANT
TOTAL = 72 OCCUPANTS

EGRESS WIDTH SECTION BC 1005
1005.1 TOTAL WIDTH OF MEANS OF EGRESS
= OCCUPANT LOAD * 0.3 INCHES FOR STAIRS
= OCCUPANT LOAD * 0.2 INCHES FOR OTHER PARTS

72 OCCUPANTS * 0.2 = 14.4 INCHES
1018.2 MINIMUM EXIT WIDTH = 44 INCHES
1015.1 NUMBER OF EXITS
OCCUPANCY A, MAX OCCUPANT LOAD
= 74 FOR ONE EXIT

DOORS SECTION BC 1008
DOORS SHALL SWING IN THE DIRECTION OF EGRESS TRAVEL
WHERE SERVING SPACES WITH AN OCCUPANT LOAD OF 50 OR MORE PERSONS:
1008.1, 2.2



1 NARROW WALL SCALE 1/2" = 1'-0"
2 2 HR PARTITION SCALE 1/2" = 1'-0"
3 CHASE WALL SCALE 1/2" = 1'-0"

NOT TO SCALE
THIS PLAN IS A PRELIMINARY DESIGN AND IS SUBJECT TO CHANGE WITHOUT NOTICE.
THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS AND CONDITIONS OF THE EXISTING STRUCTURE AND UTILITIES BEFORE CONSTRUCTION.

20 ST MARKS PLACE
NY, NY 10003
BLOCK 463 LOT 19

DEMOLITION &
PROPOSED FLOOR PLAN

DATE	2.25.18
PROJECT	20 ST MARKS PLACE
CLIENT	20 ST MARKS PLACE
DESIGNER	DEVANG ARVIND SHAI
CHECKER	DEVANG ARVIND SHAI
SCALE	1/4" = 1'
SHEET	2 of 5

APPETIZERS

KARAAGE から揚げ

Traditional Japanese boneless fried chicken
\$7

EDAMAME 枝豆

Boiled edamame beans
\$5



GREEN SALAD サラダ

Green salad with seaweed
\$5

TAKOWASABI たこわさび

Fresh octopus marinated in wasabi
\$5

OKIZUKE 沖漬け

Hotaruika squid marinated in sake
\$6

KIMPIRA きんぴら

Sautéed burdock and carrot in soy sauce
and chili pepper
\$6

YAKKO 冷奴

Chilled tofu with minced ginger
\$6

POTATO SALAD ポテトサラダ

Homemade potato salad with kewpie mayonnaise
\$7

AGEDASHI 揚げ出し豆腐

Fried crispy tofu in dashi soup
\$7



AGENASU 揚げなす

Fried eggplant in dashi soup
\$7

IMO TEMPURA 芋天ぷら

Japanese sweet potato tempura
\$7

BLACK PORK SAUSAGE 豚ソーセージ

Grilled black pork sausage
\$7

GISSO CALAMARI イカゲソ

Fried crunchy gesso squid
\$7



DONBURI

Traditional Japanese rice bowls, topped
with fried egg. Choose a main topping.

TAMAGO DON たまご丼

Onion and bean curd
\$12



OYAKO DON 親子丼

Shimmered chicken and egg
\$12

KATSU DON カツ丼

Deep fried pork cutlet, onion and condiments
\$16

RAMEN

ICHIBANTEI RAMEN ラーメン

Pork broth "tonkotsu" ramen noodle
\$14

Additional toppings

Seaweed - \$2
Menma (bamboo shoot) - \$2
Boiled Egg - \$2
Roasted Garlic - \$2
Cha-Shyu Pork - \$3

Sides

Side of karaage - \$3
Side of karaage garlic - \$4.50
Side of karaage nanban - \$4.50



ENTREES

All entrees service with rice, salad,
and miso soup. Extra rice for \$2.



KARAAGE (no soup) 唐揚げ

Traditional Japanese boneless fried chicken
\$10

GARLIC CHICKEN

Juicy boneless fried chicken in garlic sauce
\$12

TERIYAKI CHICKEN テリヤキチキン

Juicy boneless fried chicken in teriyaki sauce
\$12

CHICKEN NANBAN チキン南蛮

Juicy boneless fried chicken in sweet & sour
sauce topped with tartar sauce
\$12

CHICKENCHUP チキンチャップ

Fried chicken sautéed with demi glace
\$12

TONKATSU とんかつ

Breaded and fried pork cutlet
\$15



PORK GINGER 黒豚生姜焼き

Pork belly sautéed with ginger sauce
\$15

PORK YAKINIKU 黒豚焼肉

BBQ pork belly with grilled onions
\$15

HAMBURGER STEAK ハンバーグ

Ground beef and pork hamburger steak
\$15

MINCED KATSU メンチカツ

Breaded and fried ground beef and pork
cutlet
\$15

MAGURO STEAK マグロステーキ

Grilled tuna steak with garlic sauce
\$20

MAGURO KATSU マグロカツ

Breaded and fried tuna cutlet
\$20



ICHIBANTEI STEAK 一番亭ステーキ

Grass fed steak, the best!
\$20 - 7-oz
\$30 - 11-oz



Rick D. Chandler, PE
Commissioner

Joseph Bruno, RA,
Dep. Borough Commissioner
jbruno@buildings.nyc.gov

200 Broadway, 3rd Fl.
New York, NY 10007
www.nyc.gov/buildings
212-393-2019
646-500-5170

November 10, 2016

Dana E. Christian, Director
Licensing Issuance Division
New York State Liquor Authority
317 Lenox Avenue, 4th floor
New York, NY 10027

Re: 20 St Marks Place
Block: 463; Lot: 19
Zoning District: R8B

To Whom It May Concern:

This is in response to your request dated October 24, 2016, for a Letter of No Objection for **20 St Marks Place**. There is no Certificate of Occupancy on file for this address. The block and lot records for this property indicates that on the 1st floor there is a commercial space.

Therefore, this Department has **No Objection** to an **Eating and Drinking Establishment**, Use Group #6, Non-Place of Assembly, for less than Seventy-Five (75) persons, on the First (1st) floor of the above referenced premises.

If this building is hereafter altered or its use changes, an application for such alteration work or change of use must be filed and a Certificate of Occupancy shall be issued pursuant to Article 22 of Sub-Chapter 1 of the Administrative Code of the City of New York.

Please contact me if you have any additional questions or concerns regarding this matter. For more specific property information, please visit the "Building Information System" on our web site: www.nyc.gov/buildings.

Sincerely,

 JOSEPH BRUNO, RA
Joseph Bruno, RA
Deputy Borough Commissioner
Manhattan

JB/pm

Cc: Martin Rebholz, RA, Borough Commissioner
Gino Topino, Plan Examiner
Premises File
LNO Files