

Samurice NY Inc.
115 Delancey Street
New York NY

Essex Crossing Market Line

MANHATTAN COMMUNITY BOARD 3



Alysha Lewis-Coleman, 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: 12/17/2018

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: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: N/A

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 115 DELANCEY STREET

Cross streets: ESSEX STREET, NORFOLK STREET

Name of applicant and all principals: Samurice NY Inc - YUDAI KANAYAMA, ISSEY MAEDA, RYOSUKE MATSUMOTO, TSUYOSHI KUBOTA, SHOJIRO KOBASHI, plus other smaller investors

Trade name (DBA): pending

PREMISE:

Type of building and number of floors: MIXED USE

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
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? # PENDING

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):
C6-1 (COMMISSARRY)

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
N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) SEVEN DAYS PER WEEK, UNTIL 2AM
N/A

Number of tables? 15 (communal area) Total number of seats? 98 (communal area)

How many stand-up bars/ bar seats are located on the premise? 1 bar / 25 seats (within kiosk)
(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): U - shape, approx 35 feet (within kiosk area)

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 small plates

What are the hours kitchen will be open? (open during all hours of operation)

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

How many employees will there be? 5-7

Do you have or plan to install French doors accordion doors or windows? NO

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

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 **provided by marketline

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

Please describe your sound system: **provided by marketline

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

N/A

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 **N/A**

If not, do you plan to install sound-proofing? Yes No **N/A**

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Shiawase Factory Ltd

Address: 326 East 6th Street New York, NY 10003 Community Board # 103

Dates of operation: 2015

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 Izakaya (326 E 6th) and Samurice (canal street market)

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? SEE ATTACHED

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

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).

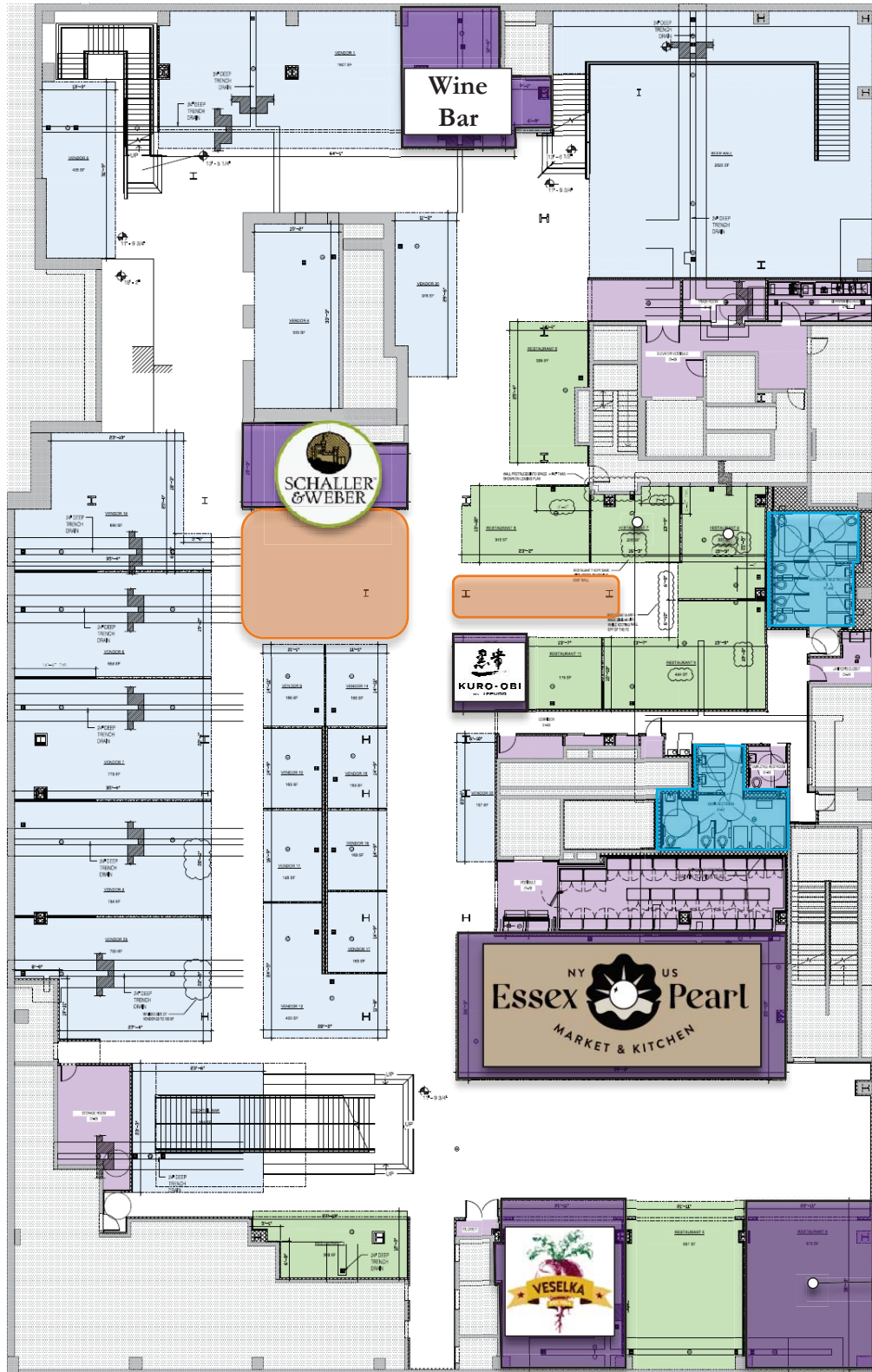
We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will operate a full-service restaurant, specifically a (type of restaurant) _____, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. 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.
3. 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 _____.
4. I will play ambient recorded background music only.
5. 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.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. 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 _____.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.

Market Line Site 2 – Beer & Wine Licenses

Legend

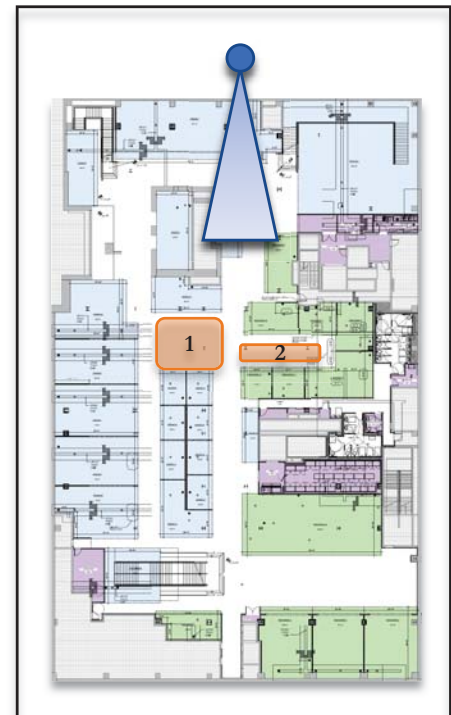
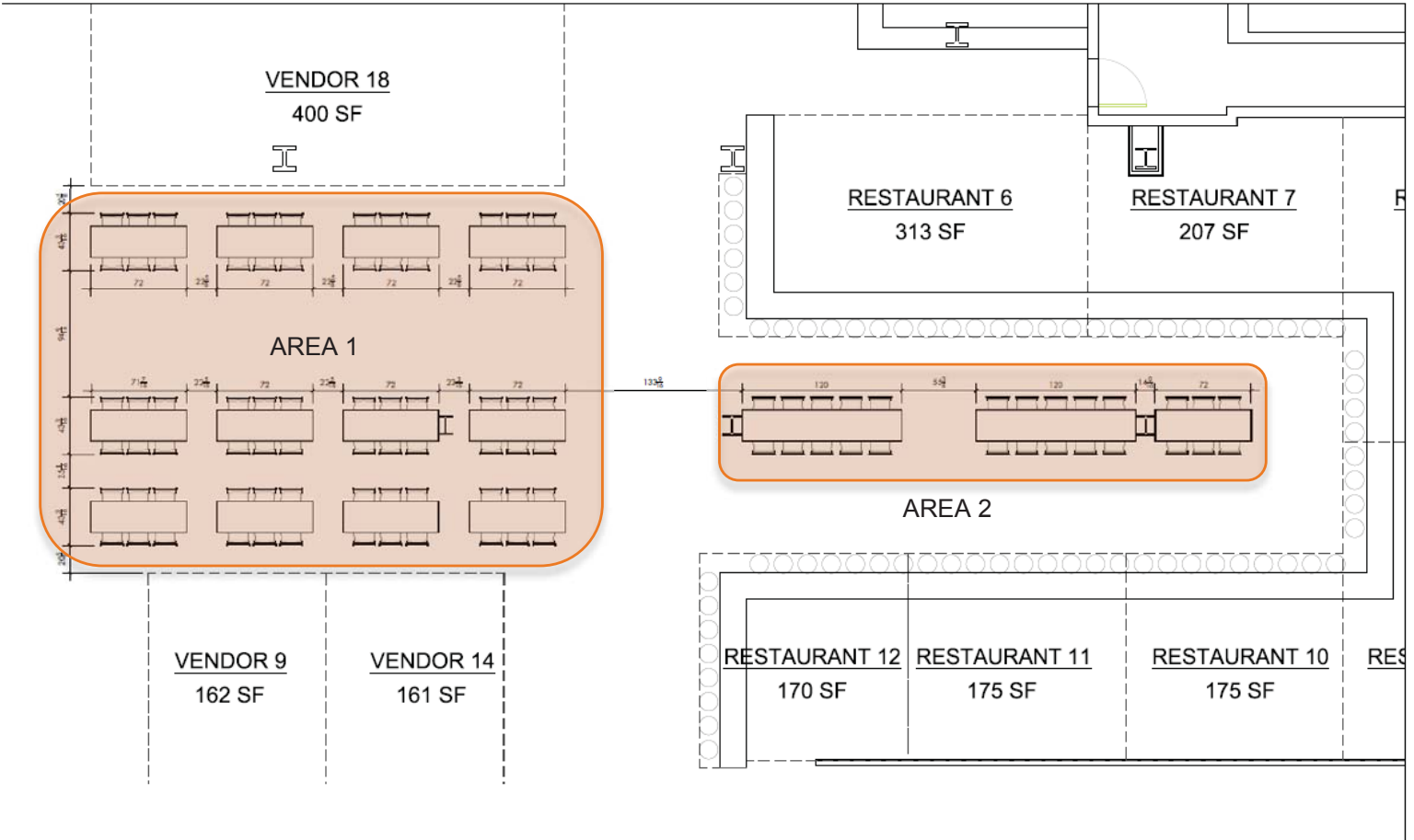
-  = Beer & Wine License
-  = Common Area Seating
-  = Public Restrooms

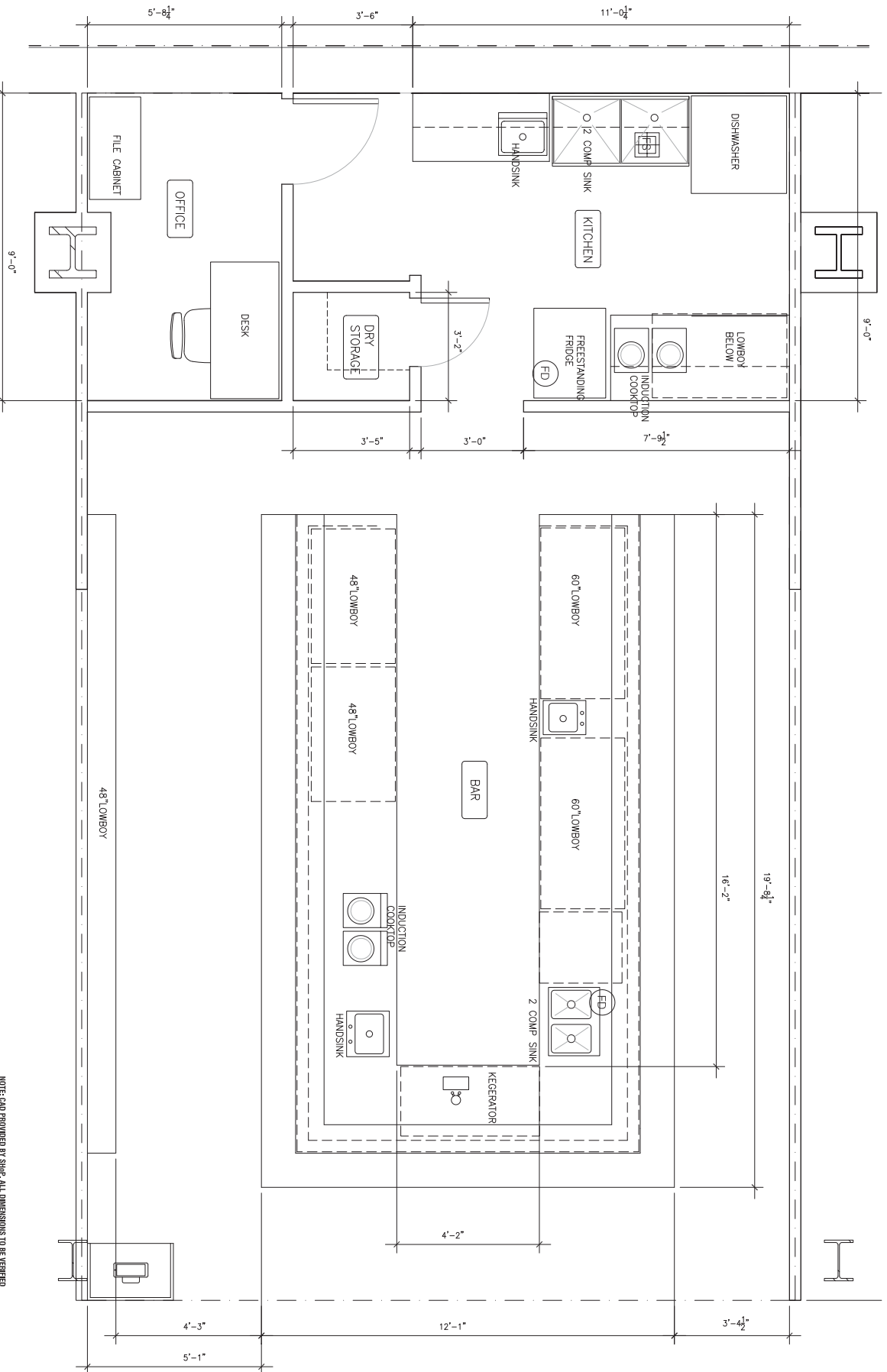


Market Line Site 2 – Communal Seating (cont'd)

AREA 1:
12 TABLES
72 SEATS (6 SEATS PER TABLE)

AREA 2:
3 TABLES
26 SEATS (10,10,6)





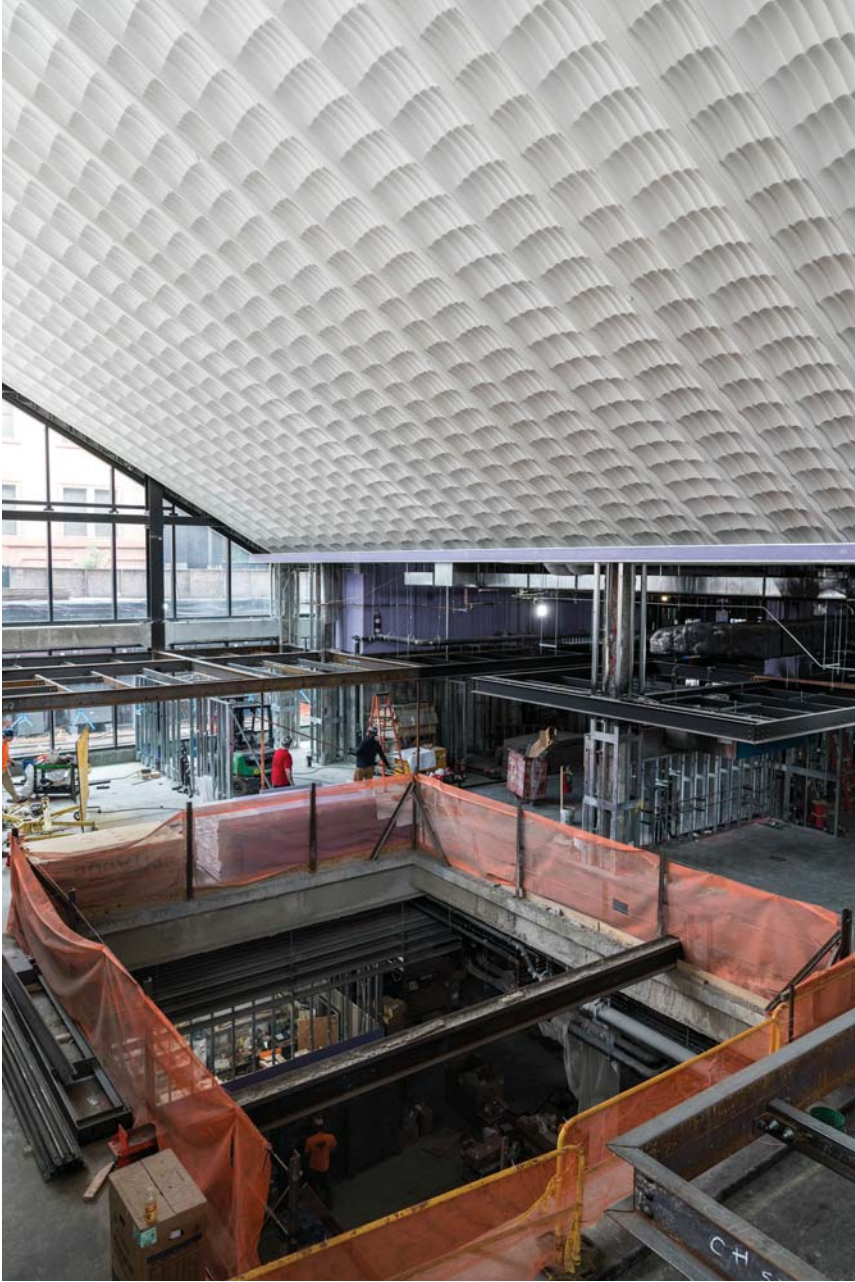
1 PROPOSED PLAN - REVISED

SCALE: 3/8" = 1'-0"

NOTE: CAD PROVIDED BY SHIP. ALL DIMENSIONS TO BE VERIFIED

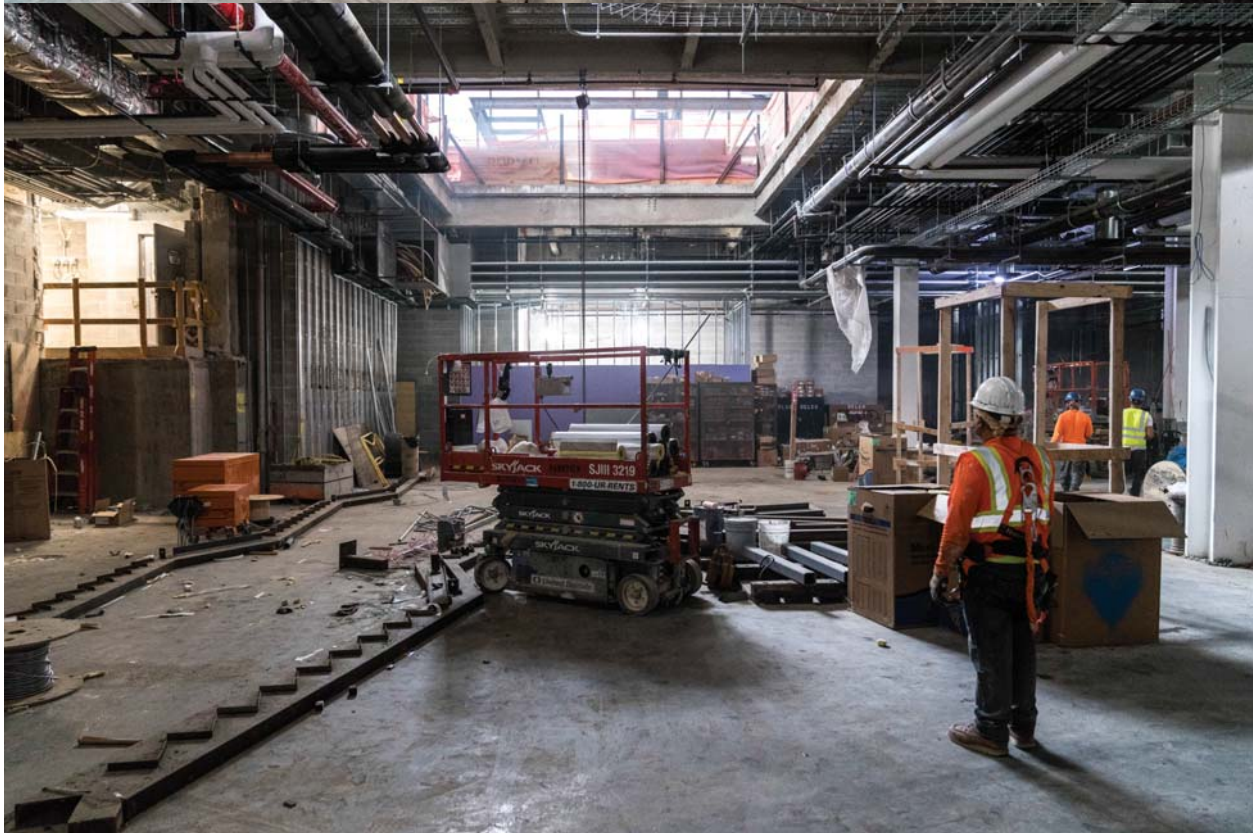
DRAWING	SCALE 3/16" = 1'-0"
GOLE PROPOSED PLAN 7	DATE 12.03.18
PROJECT THE MARKET LINE : ESSEX GROSSING SITE 2	
VENDOR 8	











gouie new york

FOOD MENU

DUCK HAM 12
WASHU BEEF STEAK 23
BEEF TARTAR 16
SCALLOP SASHIMI 14
SHIRAKO MEUNIERE 16
MACKEL SASHIMI 14
TUNA SASHIMI 17
SHRIMP AJILLO 12
SAUSAGE IN SQUID 14
CRAB SALAD 15
TUNA KATSU SANDWITCH 22
MAITAKE SALAD 14
RICE 20
SANMA DUMPRING 12

DRINK MENU

SAKE
GLASS 12
CARAFE 20
BOTTOLE 60

500 Foot Map:

