



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

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
- ☐ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: 8/30/2019

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: Restaurant Wine & Beer

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Japanese Restaurant

Corporation and trade name of current license: Haru, Inc T/A Takahachi Restaurant

APPLICANT:

Premise address: 85 Avenue A. NY, NY

Cross streets: Between E. 5th & 6th street

Name of applicant and all principals: KTM 7, Inc T/A Takahachi
Than Hlaing & Mei Rain Lee (Husband/Wife)

Trade name (DBA): Takahachi

PREMISE:

Type of building and number of floors: Mixed Use / 8 story 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? _____

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):

C2-5

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 5:00PM - 12:00 A.M

Friday ~ Saturday 5:00PM - 12:30 A.M

Number of tables? 12 Total number of seats? 40

How many stand-up bars/ bar seats are located on the premise? 1 Bar / 15 seats
(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 shape 5 x 19 Middle Right Side.

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? 11:30 P.M.

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

How many employees will there be? 6 ~ 7

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? N/A

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 _____

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

Please describe your sound system: Low volume speaker

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. N/A.

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: _____

Address: N/A Community Board # _____

Dates of operation: _____

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? 3How many On-Premise (OP) liquor licenses are within 500 feet? 3Is 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) Japanese 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.

Dear Members of Community Board #3.

8/30/19

I wanted write this letter to say thank you for giving me an opportunity to introduce myself.

My name is Than Hlaing, A/K/A Jack the Chef.

I have been working at Haru, Inc t/a Takahachi restaurant past 19 years as a chef and I am in process of purchasing this business from Mr.Takahashi.

After working for Mr.Takahashi past 19 years, he gave me an opportunity to purchase his restaurant.

I have established a new corporation named "KTM 7, Inc t/a Takahashi" and I am going to apply "Wine & Beer" license at same location to replace current Wine & Beer license.

During my employment at Takahachi Restaurant past 19 years, I have witnessed no single citation from Liquor Authority and any complaints from my surrounding neighbors about noises.

I have no intention to change method of business operation or alterations related to new business. It will be resumed as it was before.

As I will be continuously working at the restaurant, any members of Community Board are welcomed to visit me and my restaurant.

Thank you,

Than Hlaing/

Haru, Inc
T/A Takahachi Restaurant
85 Avenue A. New York, NY
(212) 505-6524

08/27/2019

Community Board #3.

RE : Letter of Acknowledgement

To whom it may concern;

I, Hiroyuki Takahashi, hereby confirm and acknowledge that I am a president of Haru, Inc T/A Takahashi Restaurant located at 85 Avenue A. New York, NY and I am selling my business to Mr. Than Hlaing of KTM 7, Inc T/A Takahachi.

For any questions, please feel free to call me at 212-505-6524.

Thank you,

X 

Hiroyuki Takahashi / President

SOUP

MISO SOUP	\$3.00
HOUSE SALAD	\$3.00
SEAFOOD SOUP	\$6.50
TOFU SALAD w/ bonito flakes	\$6.00
RICE white or brown rice	\$2.00
SEAWEED SALAD	\$7.00

APPETIZERS

1. EDAMAME	\$4.00
2. KINOKO SAUTEE	\$7.00
<i>Sauteed mixed mushrooms</i>	
3. TATSUTA KAWARI-AGE	\$7.00
<i>Ginger flavored fried chicken</i>	
4. WILD SHRIMP TEMPURA	\$9.00
<i>with spicy mayo</i>	
5. CRAB SHUMAI	\$8.00
<i>Steamed crab dumplings</i>	
6. GOMAE	\$4.00
<i>boiled fresh spinach with sesame sauce</i>	
7. CURRY TOFU	\$6.00
<i>Curry flavored fried tofu</i>	
8. TOFU STEAK	\$7.50
<i>With mushrooms</i>	
9. KUSHIYAKI	\$8.00
<i>Japanese B-B-Q assorted 4 skewers</i>	
10. VEG. KUSHIYAKI	\$6.00
<i>Vegetable 4 skewers</i>	
11. BLACKEN TUNA	\$10.00
<i>Seared sliced tuna w/ black pepper & mustard sauce</i>	
12. HOT SPICY TUNA	\$9.00
<i>spicy tuna & avocado rolled in radish</i>	
13. KINUTA MAKI	\$9.00
<i>Eel, avocado & seaweeds wrapped in cucumber</i>	

NOODLES

Served in soup

S O B A Thin buckwheat noodles

- YASAI SOBA Vegetables	\$11.00
- TEMPURA SOBA	\$13.00
- KASHIWA SOBA Chicken	\$13.00
- ZARU SOBA Cold noodles	\$9.00

UDON

Thick wheat noodles

- YASAI UDON	\$11.00
- TEMPURA UDON	\$13.00
- KASHIWA UDON	\$13.00
- NABEYAKI UDON	\$14.00
<i>egg, shrimp tempura, chicken</i>	
- SPECIAL UDON Salmon & vegetables	\$16.00
- ZARU UDON	\$9.00



TAKAHACHI

JAPANESE RESTAURANT

85 AVE. A N.Y.C. N.Y.

212-505-6524

OPEN 7 DAYS

Sunday ~ Thursday 5:00 pm - 12:00 am

Friday ~ Saturday 5:00 pm - 12:30 am

www.takahachi.net

DINNER

Served with rice & choice of soup or salad

SUSHI, SASHIMI

- SUSHI	\$19.50
- SUSHI DELUXE	\$23.00
- SUSHI FOR 2	\$54.00

16 pieces of sushi with East Village roll & SP roll

- SASHIMI	\$22.00
- SASHIMI DELUXE	\$26.00
- SUSHI SASHIMI COMBO	\$26.00
- SUSHI SASHIMI COMBO FOR 2	\$59.00

5 kinds of sashimi, 10 pieces of sushi
with East Village roll & Yellowtail roll

- MAKI AVENUE A	\$16.00
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Tuna, california & yellowtail

- MAKI AVENUE B	\$16.00
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Eel, tuna & salmon skin

- CHIRASHI	\$26.00
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Sushi rice & sashimi in a bowl

FISH

UNA DON	Eel over rice	\$18.00
- SALMON	grill Salmon w/soy butter sauce	\$18.00
- CHILEAN SEABASS		\$20.00
	grill Chilean Seabass marinated in white miso	

TEMPURA

- SEAFOOD TEMPURA	\$18.00
- SHRIMP TEMPURA	\$17.00
- VEGETABLE TEMPURA	\$15.00

MEAT

- BEEF	Soy-garlic sauce	\$20.00
- CHICKEN	Teriyaki sauce Free range chicken	\$18.00
- CUTLET	Pork or chicken	\$18.00
	Free range chicken	

BENTO

Broiled fish, tempura, chef's choice of
compliment dish & choice of sushi or sashimi

\$25.00

TAKAHACHI Early Bird

5:00 ~ 7:00 \$23.00

Including soup, salad & dessert

Assorted kushiyaki, 4 kinds compliments

& choice of sushi or sashimi

Not available for take out

SUSHI A LA CARTE

(+.50 for QUAIL EGG, INSIDE OUT ROLL)

SUSHI, SASHIMI

MACKEREL	\$3.00	SMELT ROE	\$2.50	TUNA	\$3.75
EGGOMLETTE	\$2.50	SURF CLAM	\$3.00	YELLOWTAIL	\$3.50
FLUKE	\$3.00	WASABI TOBIKO	\$3.00	IKURA salmon roe	\$3.75
ALBACORE	\$3.00	SALMON	\$3.00	EEL	\$4.50
SHRIMP	\$3.00	OCTOPUS	\$3.00	UNI	\$M/P
KING SALMON	\$3.50	SQUID	\$3.00	TORO	\$M/P
		RED CRAB	\$3.00		

MAKI ROLL, HAND ROLL

KAPPA <i>cucumber</i>	\$3.50	TUNA	\$5.00	EBI ROCKET	\$11.00
OSHINKO <i>pickled radish</i>	\$3.50	SALMON SKIN	\$5.00	(fried shrimp w/mustard sauce)	
GOBO <i>burdock root</i>	\$3.50	SALMON	\$5.00	DRAGON	\$11.00
KANPYO <i>cooked squash</i>	\$3.50	EEL	\$5.50	(ell, cucumber roll, avocado on the top)	
AVOCADO	\$4.00	SPICY TUNA	\$5.50	RAINBOW	\$12.00
VEG. FUTOMAKI	\$6.50	CALIFORNIA (Red crab)	\$6.50	(yellowtail roll, tuna, salmon fluke on the top)	
FUTOMAKI	\$7.00	NEGITORO	\$7.50	RAINBOW	\$12.00
YELLOWTAIL	\$5.00	BOSTON	\$8.00	SPIDER	\$11.00
				(fried soft shell crab, smelt roe, mayo)	

KUSHIYAKI A LA CARTE

(minimum order 2 skewers)

\$3.50 / skewer	SQUID	ASPARAGUS
KARUBI <i>beef</i>	YAKITORI <i>chicken/scallion</i>	SHISHITO <i>chili pepper</i>
\$2.50 / skewer	\$2.00 / skewer	OKRA
OKRA BACON	TSUKUNE <i>chicken ball/onion</i>	\$1.50 / skewer
ASPARA BACON	FISH CAKES	EGGPLANT
SHRIMP	FRIED BEANCURD	SCALLION
SHIITAKE		

TEMPURA A LA CARTE

(minimum order 2 pieces)

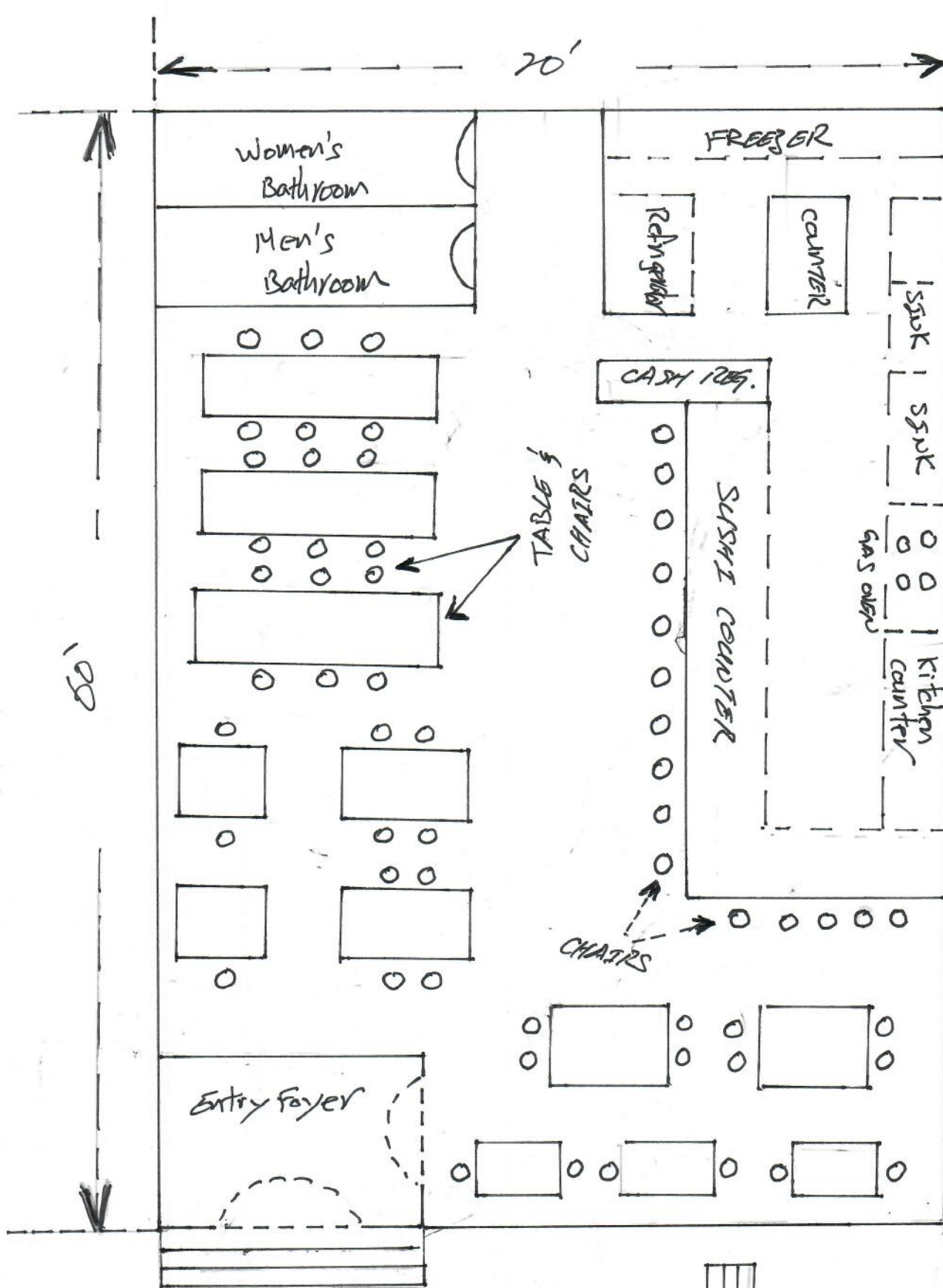
WHITE FISH or SHRIMP	\$2.50	ANY VEGETABLE	\$2.00
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BEVERAGES

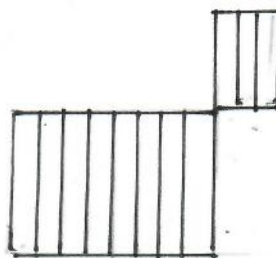
SODA <i>Coke, diet Coke or Sprite</i>	\$2.00	SPECIAL COLD SAKE <i>ask waiter</i>	
S. Pellegrino (S)\$2.00 (B)	\$4.00	KIRIN ICHIBAN BEER 12. oz	\$5.00
WINE <i>white or plum</i>	\$7.00	ASAHI BEER 16. oz CAN	\$7.00
WINE <i>red</i>	\$8.00	ASAHI BEER 21.4 oz	\$900
SAKE (<i>hot</i>)	\$5.00		

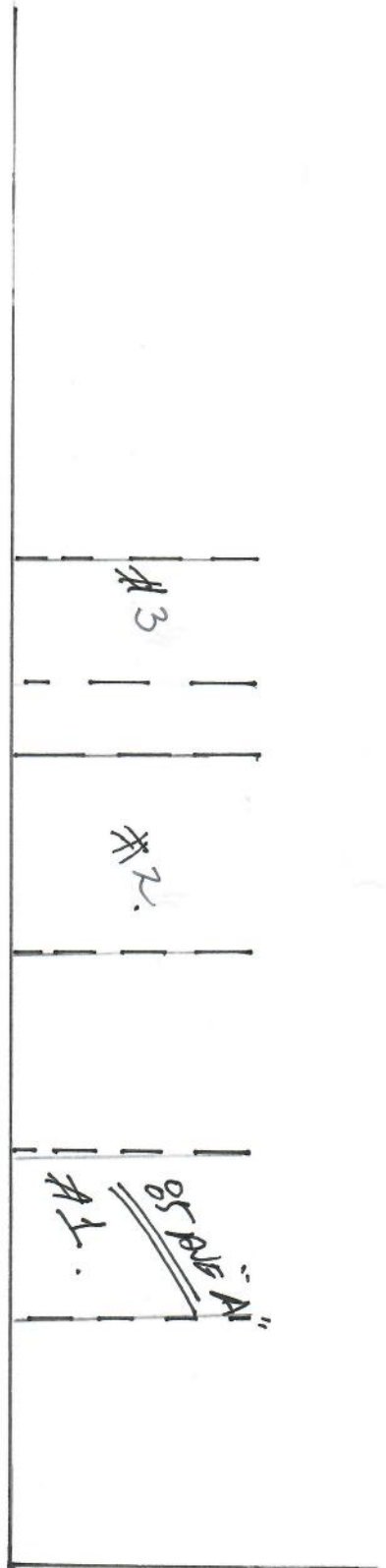
DESSERT

ICE CREAM <i>green tea, ginger or red bean</i>	\$4.5	SPECIAL DESSERT AVAILABLE	
& red bean . red bean sauce	\$1.00 extra		



KTM 7, Inc
 T/A Takahachi
 85 Avenue A
 NY, NY 10009





EAST 5th Street

"Avenue A"

CON EDISON POWER PLANT

#1; Buggy Depot Inc (OP)
85 Ave. A - Basement.

#2; Cafetasia Inc. (OP)
85 Ave. A

#3; Ave A Karaoke Corp (OP)
81 Ave A.

E. 6th Street

BOOK
STORE.

EAST 5TH ST.

CAN-EDISON POWER PLANT.

" AVENUE A "

20 STORY
APARTMENT

PARKING LOT

DELI

THAI REST.

RESTAURANT

THAI REST

ENTRANCE TO
85 A.

Juice store

PROPOSED
PREMISE

SMOKE SHOP

PIZZERIA

VACANT

E. 6TH STREET

VACANT
STORE.

BAR/REST.

KTM 7, Inc
T/P Takahashi
85 Avenue A
N.Y. N.Y. 10009.