HELBRAUN | LEVEY

Canal Arcade LLC 48 Bowery New York, NY 10013

MANHATTAN COMMUNITY BOARD 3

Meeting Date: 9/9/19

On-premise license application



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:

_	TE: 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
ш.	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).
01	
	ck which you are applying for: ew liquor license alteration of an existing liquor license corporate change
	NAL ARCADE LLC ck if either of these apply:
	ale of assets upgrade (change of class) of an existing liquor license
	_ 549-111 (1111-9-11 1111-111-11-11-11-11-11-11-11-11-11-
Tod	ay's Date: 8/29/2019
	oplying 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.
Is lo	cation currently licensed? ■ Yes ■ No Type of license: OP
If al	teration, describe nature of alteration: <u>n/a</u>
Prev	vious or current use of the location: Canal Arcade, West New Malasia Restaurant, Jing Fong Rest.
Cor	poration and trade name of current license: JING FONG RESTAURANT INC.
	*DIFFERENT AREA OF THE BUILDING
APF	PLICANT:
Prei	mise address: 48 BOWERY NEW YORK NY 10013
Cros	ss streets: MANHATTAN BR APPROACH, CANAL STREET
Nan	ne of applicant and all principals: <u>JONATHAN CHU</u>
Trac	de name (DBA): PENDING

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PREMISE:						
Type of building and number of floors: MIXED / 3 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: 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? <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): C6-1G						
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) 11:30 AM - 2:00AM (ALL DAYS)						
Number of tables? 0 (but 1 sushi counter) Total number of seats? 0 (counter: 10 seats)						
How many stand-up bars/ bar seats are located on the premise? 1 bar / 10 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 / 18 FEET						
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 SUSHI COUNTER AND MODERN JAPANESE CUISINE						
What are the hours kitchen will be open? 11:30 - 1:00am (all days)						
Will a manager or principal always be on site? ■ Yes ■ No If yes, which? PENDING						
How many employees will there be? 7-10						
Do you have or plan to install □ French doors □ accordion doors or □ windows?						

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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 図 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: CROWN BBX & JBL SYSTEM, LOW LEVEL
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? NONE OF THE ABOVE
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) N/A
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. INSULATION ALREADY INSTALLED WITH
Do you have sound proofing installed? ■ Yes ■ No WALLS, FIXED FACADE, NO WINDOWS.
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: NICKEL & DINER
Address: 1 HOWARD STREET NEW YORK NY 10013 Community Board # 3
Dates of operation: 2017-PRESENT
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.
N/A
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

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be submitted with the questionnaire to the Community Board before the meeting.

LOCATION: How many licensed establishments are within 1 block? 6 How many On-Premise (OP) liquor licenses are within 500 feet? ¹³ Is premise within 200 feet of any school or place of worship? ■ Yes ■ No N/A **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 , with a kitchen open and serving food during all hours of operation $OR \square$ I have less than full-service kitchen but will serve food all hours of operation. 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 12 private parties per YEAR 4. I will play ambient recorded background music only. 5. \boxtimes 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. \blacksquare I will not have a happy hour or drink specials with or without time restrictions OR \blacksquare 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.

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10. \boxtimes Residents may contact the manager/owner at the number below. Any complaints will be

to minimize my establishment's impact on my neighbors.

addressed immediately. I will revisit the above-stated method of operation if necessary in order

Canal Arcade LLC - Sushi Restaurant, Proposed Menu

お任せ、フォーマルカウンター

Omakase, Formal Counter

お任せ - Omakase 1, Sushi Only \$125

Seasonal Appetizer 12 Pieces Nigiri Sushi, 1 Piece Temaki or Maki Seasonal Dessert

お任せ 二 Omakase 2, Sushi & Sashimi \$150

Seasonal Appetizer Seasonal Sashimi 10 Pieces Nigiri Sushi, 1 Piece Temaki or Maki Seasonal Dessert

お任せ 三 Omakase 3, Sushi & Sashimi \$175

Seasonal Appetizer Seasonal Soup Seasonal Sashimi 12 Pieces Nigiri Sushi, 1 Piece Temaki or Maki Seasonal Dessert

アラカルト, カジュアルカウンター

A la Carte, Casual Counter

茶豆 Brown Edamame \$7

鶏唐揚げ Chicken Karaage \$12

黒豚ソーセージ Berkshire Sausage \$12

海藻サラダ Seaweed Salad \$14

鮭皮燻製サラダ Smoked Salmon Skin Salad \$14

特大海老カクテル Giant Shrimp Cocktail \$28

バーサーモン Special Salmon \$25

本鮪タルタル Bluefin Tuna Tartare \$28

手巻 または 巻き寿司

Sushi Rolls or Hand Rolls

野菜 Mixed Vegetable Roll \$8

Avocado, Cucumber, and Shiso

トマトアボカド Tomato Avocado Roll \$10

Sun-Dried Tomato with Avocado

中華街クランチ Chinatown Crunch Roll \$14

Shrimp or Salmon with Avocado and Tempura Flakes

サーモンアボカド Salmon Avocado Roll \$14

スパイシーツナ Spicy Tuna Roll \$14

海老天婦羅 Shrimp Tempura Roll \$18

Shrimp Tempura with Avocado

酒ガラスで

Sake by the Glass

大神楽 本醸造 岡山 \$11

Ookagura Honjozo Okayama prefecture

酔鯨 特別純米 高知 \$12.5

Suigei Tokubetsu Junmai Kochi prefecture

かほり 純米吟醸 山口 \$14

Kahori Junmai Ginjo Yamaguchi prefecture

水神大辛口 純米 岩手 \$14

Suijin Ookarakuchi Junmai Iwate prefecture

末廣 山廃 福島 \$15.5

Suehiro Yamahai Fukushima prefecture

福寿 純米吟醸 兵庫 \$18.5
Fukuju Junmai Ginjo Hyogo prefecture
七田 純米 佐賀 \$20
Shichida Junmai Saga prefecture

酒瓶の中

Sake by the Bottle

愛友友寿 純米吟醸 茨城 \$52

Aiyutomoju Junmai Ginjo Ibaraki prefecture

巽蔵 純米吟醸 福島 \$57

Tatsumigura Junmai Ginjo Fukushima prefecture

酔鯨高行54 純米吟醸高知 \$68

Suigei Koiku54 Jundai Ginjo Kochi prefecture

神聖 純米大吟醸 京都 \$70

Shinsei Junmai Daiginjo Kyoto prefecture

千代むすび特別純米鳥取 \$74

Chiyomusubi Tokubetsu Junmai Tottori prefecture

加賀鳶山廃大辛口 石川 \$76

Kagatobi Yamahai Ookarakuchi Ishikawa prefecture

奈良萬純米無濾過福島 \$82

Naraman Junmai Muroka Fukushima prefecture

楯野川純米大吟醸中取り山形 \$88

Tatenogawa Junmai Daiginjo Nakadori Yamagata prefecture

かほり鶴純米大吟醸山口 \$105

Kahoritsuru Junmai Daiginjo Yamaguchi prefecture

玉乃光 純米大吟醸 京都 \$110

Tamanohikari Junmai Daiginjo Kyoto prefecture

勝山献 純米吟醸 宮城 \$132 Katsuyama Ken Junmai Ginjo Miyagi prefecture 八海山雪室純米吟醸 新潟 \$148 Hakkaisan Yukimuro Niigata prefecture

にごり

Nigori "Unfiltered " Sake

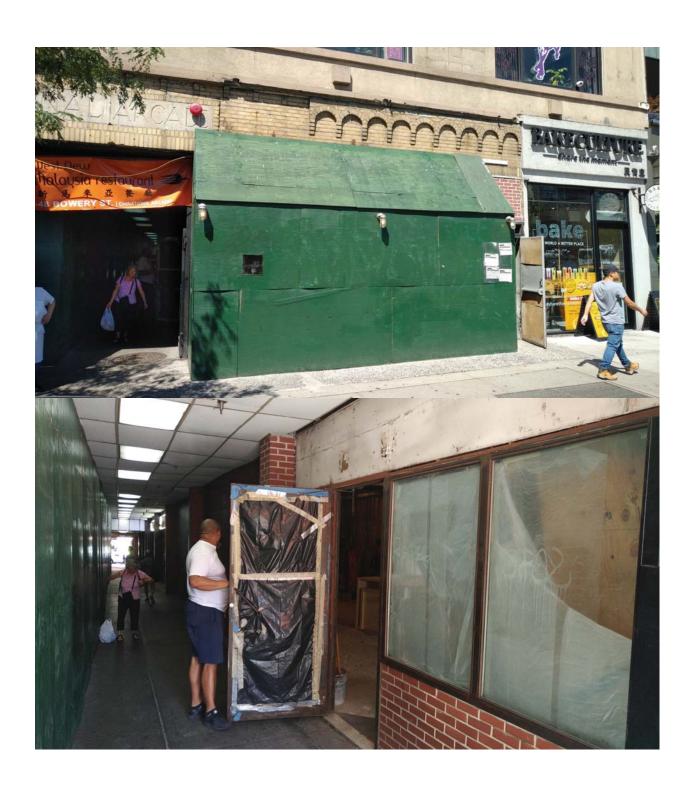
大典白菊 岡山 \$68

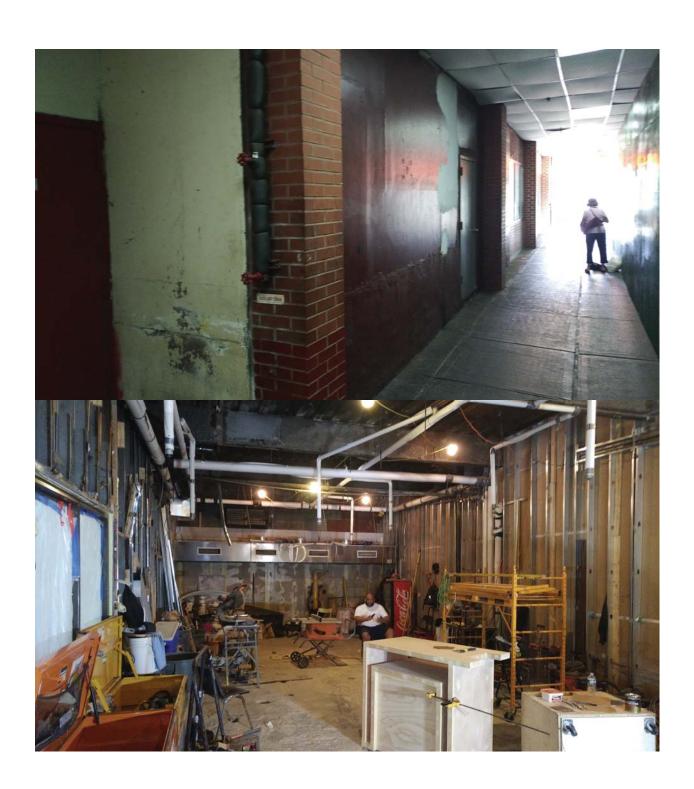
Daiten Shiragiku Okayama prefecture
香味酒 柚子想い 京都 \$70

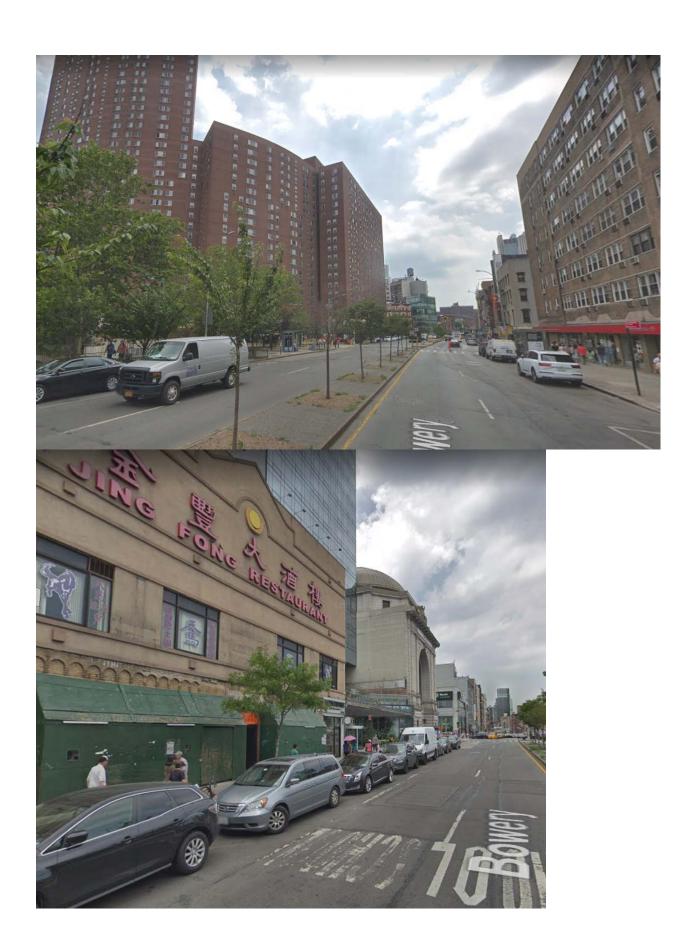
Yuzu Omoi Kyoto prefecture
沢の鶴 古酒梅酒 兵庫 \$64

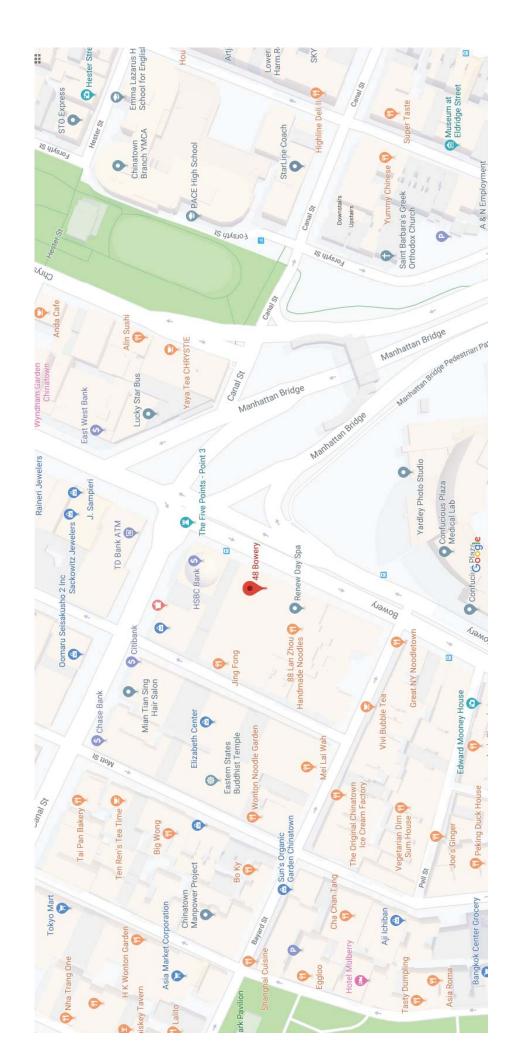
Sawanotsuru Koshu Umeshu Hyogo prefecture



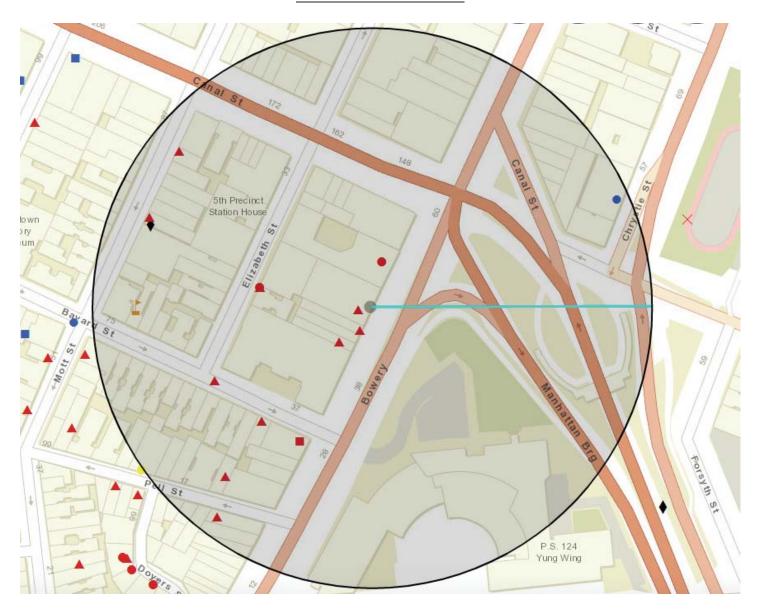








500 FOOT LAMP REPORT:



BLACK DOT: PROPOSED PREMISE

RED DOT: OP LICENSE

RED TRIANGLE: BEER AND WINE LICENSE

BLACK DIAMOND: CHURCH YELLOW FLAG: SCHOOL BLUE LINE: MARKS 500 FEET

48 Bowery, New York, NY, 10013

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
WORLD WINE GROUP INC	49 CHRYSTIE ST	485 ft
MARKS WINE & SPIRITS LTD	53 MOTT STREET	535 ft
CHIN KONG INC	17 23 EAST BROADWAY	845 ft
R & S 49 LIQUOR CORP	92 ELIZABETH ST	1020 ft
OCEAN WINE & SPIRIT INC	273 GRAND ST	1275 ft
SA VINO ITALIANO INC.	200 GRAND ST	1325 ft
MADISON WINE AND LIQUOR LLC	45 MADISON ST	1410 ft

Churches within 500 Feet

Name	Approx. Distance
Eastern States Buddhist Temple	425 ft

Schools within 500 Feet

Name	Address	Approx. Distance
CASCADE CTR FOR LEARNING & TEC	62 MOTT ST	420 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
BRIDGEVIEW HOTEL LLC,DJD 50 BOWERY	50 BOWERY	85 ft
LLC&JOIE DE VIV		
JING FONG RESTAURANT INC	14 20 ELIZABETH STREET	205 ft
15 DIVISION ST RESTAURANT CORP	15 DIVISION ST	620 ft
8 TUXEDOS INC	5 DOYERS ST	635 ft
HTCT LLC	11 13 DOYERS STREET	635 ft
TRUMMER BAR LLC	9 DOYERS STREET	640 ft
CITYVIEW CHINATOWN LLC	93 BOWERY	660 ft
TEA BISTRO INC	45 MOTT ST	665 ft
WYNDHAM HOTEL MGMNT INC & 93 BOWERY	93 BOWERY	665 ft
HOLDINGS LLC		
SUN YUE TUNG CORP	55 DIVISION ST	715 ft
88 KTV INC	97 BOWERY STREET	745 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance	
YING MA CORP	20 PELL ST	505 ft	

Unmapped licenses within zipcode of report location

Name Address

THE CITY OF NEW YORK



DEPARTMENT OF BUILDINGS CERTIFICATE OF OCCUPANCY

BOROUGH MANHATTAN

DATE: MAR 1 0 1998 NO.

This certificate supersedes C.O. NO 114165

ZONING DISTRICT C6-1G

THIS CERTIFIES that the new-altered william building premises located at

14-20 ELIZABETH STREET AKA 46-48 BOWERY, E.S. 150'

Block 202

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS. RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOND LISE PER BO, FT.	MAXIMUM NO. OF PERSONS PERSONS	20HMG DWELLING OR ROOMING LIMITS	BUILDING CODE HABITABLE 200148	20MMG URB GROUP	SULDING CODE OCCUPANCY SINCUP	DESCRIPTION OF USE
CELLAR	0.G. 100				6F	B-2	MECHANICAL ROOM AND ACCESSORY
				,	-		STORAGE FOR STORES 17,18,19 AND 23 ACCESSORY KITCHEN FOR STORES 4 THRU 11 AND 2,3 AND 23 INCLUDING ACCESSORY STORAGE
ST FL.	100	135			6A	F-4	EATING AND DRINKING
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1	-	1					EATING AND DRINKING ESTABLISHMENT 13,14, AND 15
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	100	30	i i	[6A	F-4	EATING AND DRINKING ESTABLISHMENT
	100	12			6A	С	STORE 30
	100	12	Ì	ļ	6A	C	STORE 31
	100	27	1	}	6A	F-4	EATING AND DRINKING ESTABLISHMENT
	100	74			6A	F-4	EATING AND DRINKING ESTABLISHMENT 2
	100	200			6A	F-4	EATING AND DRINKING ESTABLISHMENT
	100	12	}	1	6A	C	4-11 STORE 27
	100	28	}	1	6A	F-4	RESTAURANT LOBBY (22 AND 23)
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	1	}	}	1	}	}	OPENING AT LOT
	{	}	}	į			LINE FOR PANTRY
•	ì	ļ		}	1		EGRESS AND CONVENIENCE
	{	1	{	{	(DPENING TO 1ST FLOOR
	100	12	Ì	}	l i	1	DINING AREA
M 17		}	}	}	i	}	STORE 26
	100	33	Ì	1	6A	F-4	EATING AND DRINKING
	1.00		1	{			ESTABLISHMENT 24 AND 25
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(CONTINUED)

OPEN SPACE USES(SPECIFY—PARKING SPACES.	LOADING BERTHS, OTHER USES, MONE)
NO CHANGES OF USE O	R OCCUPANCY SHALL BE MADE UNLESS
THIS CERTIFICATE OF OCCUPANCIBLE ISSUED	TIFICATE OF OCCUPANCY IS OBTAINED M-10 SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND
SPECIFICATIONS NOTED ON THE REVERSE SI	State fein RA.
OROROUGH SUPERINTENDENT	COMMISSIONER
O ORIGINAL OFFICE COPY - DEPARTMEN	OF PULDINGS COPY

BEGINNING at a point distant 991–10" C	on the EAST SOUT	H	face	side of ELIZABET	H STREET ned by the intersection	of	
				and ELIZABETH	STREET		
unning thenceE	AST 200'			feet; thence	SOUTH 200'	**********	fi
WEST 120	SOUTH 12'	-5"		feet; thence WEST	80° NORTH 137'	-6"	f
hence	*****************************	·····		feet; thence	***************************************		fi
hence				feet; shence		******	
the point or place of	beginning.						
1148/89			1201				
	DATE OF COMPLETE	ON 2	/12/		CLASSIFICATION II		P
	GROUP CLASSIFICATION			HEIGHT 521-711	STORIES,	PERT	
OMMERCIAL F-4/				32/	3 + CELLAR		
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		AEE	NO	·		YES	NO
TANDPIPE SYSTEM		XX		AUTOMATIC SPRIN	IKLER SYSTEM		
AND HYDRANT SYSTE							
PANDPIPE FIRE TELEP	HONE AND	-					
GRALLING SYSTEM							
MOKE DETECTOR		XX					
RE ALARM AND SIGN	AL SYSTEM	1					
							_
	B) COMB		WER	C) PRIVA	TE SEWAGE DISPOSA	L SYSTEM	لـ
STORM SEWER SANITARY DRAIN	B) COMBI	ro:	£			l	_
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NOTICE POSTING: 8/29/19

