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April 26, 2020

Manhattan Community Board 3
59 East 4th Street
New York, NY 10003

Attn: Susan Stetzer, District Manager

Re: Eastern District Operations LLC.
177 Ludlow Street, New York, New York

Dear District Manager:

This office is Counsel to the above referenced applicant applying for a NEW OP252 (Full Liquor) license and we attach herewith the Community Board 's completed Application Questionnaire.

Attached to the Application Questionnaire are supporting information with pages numbered 5-15 . They include an explanation of the type of Japanese cuisine, menu, diagram of the interior . Premises are undergoing renovation at the present time and anticipate to open in the fall of 2020.

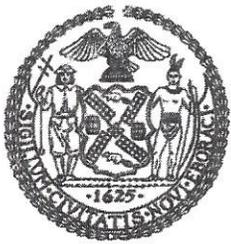
This is NOT an asset transfer; prior occupant has yet to surrender the liquor license at the premises. This issue will be resolved directly with the State Liquor Authority by my office once our application is filed.

Please direct all communications on this application to the care of this office at my attention. I can be reached on my mobile 917 683 5585 and email at any time.

Thank you.

Very truly yours
Ahne & JI LLP
Samuel Ahne

SA
Att/ Via email



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

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: APRIL 27, 2020

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: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

* NOT A SALE OF ASSETS - PRIOR OWNER HAS YET TO CANCEL EXISTING 0P252 LICENSE.

APPLICANT:

Premise address: EASTERN DISTRICT OPERATIONS LLC,

Cross streets: E. HOUSTON ST AND STANTON ST,

Name of applicant and all principals: JUN'ICHI KIKAWA, SANO CHIKARA,
MAKOTO SUZUKI

Trade name (DBA): TO BE DETERMINED,

PREMISE:

Type of building and number of floors: MIXED USE - 5 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: _____

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):
C-4

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) LUNCH: M-F 11:30AM-3:30PM SAT/SUN: 10:30AM-4PM
DINNER: M-T: 5PM-10:30PM FRI/SAT: 5PM-11PM SUN: 5PM-10 PM,

Number of tables? 13 Total number of seats? 38
NO OUTDOOR SPACE

How many stand-up bars/ bar seats are located on the premise? TWO (2) = 16 / 8 16 SEATS AT SUSHI BAR
8 SEATS AT KAISEKI BAR

(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) - L SHAVED 22 FT X 10 FT
- L SHARCO 12 FT X 11 FT.
Describe all bars (length, shape and location): _____

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? _____

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

How many employees will there be? 10-12

Do you have or plan to install French doors accordion doors or windows?
NONE

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: MOST LIKELY SPOTIFY - ON 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? 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. SOUND ATTENUATION FIRE BLANKET WILL BE INSTALLED ON WALL AND CEILING. ALSO WILL INSTALL DOUBLE LAYERS OF SHEETROCK ON WALL AND CEILING.

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: SEE ATTACHED.

Address: _____ 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? Approx 10

How many On-Premise (OP) liquor licenses are within 500 feet? 34

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).

*LOWER EAST SIDE DWELLERS NEIGHBORHOOD ASSN.
DIZEN Boyd Lesdwellers2012@gmail.com*

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 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 N/A DJs / promoted events per N/A more than N/A private parties per None.
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.

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment.

Most of the customers will be by reservation and we will be able to manage the traffic flow into the restaurant. Typically a Japanese meal will take at least about 90 minutes and given the time period we do not anticipate customers waiting on line outside. Nevertheless we will have a system ready so that customers can be texted when tables become ready so they are not crowding the street.

Ludlow Parking is located at 169 Ludlow St. and only 112 feet away from the premises. We will post on our website discouraging vehicular traffic to the restaurant and post subway information.

We will be open and receptive to any suggestions by the neighborhood associations to alleviate any congestion caused by our restaurant operation.

5



Samuel Ahne <samuelahne@gmail.com>

Business hours for 177 Ludlow

1 message

Eiko Okamoto <eikookamoto@gmail.com>

Fri, Apr 24, 2020 at 9:32 AM

To: Samuel Ahne <samuelahne@gmail.com>, "AHNE & JI, LLP" <info@ahnejilaw.com>

Hi Samuel,
Please see below.

Lunch
Mon-Fri 11:30am- 3:30pm
Sat, Sun. 10:30am- 4:00 pm

Dinner
Mon- Thu. 5pm- 10:30 pm
Fri,Sat. 5pm -11:00 pm
Sun. 5pm- 10:00pm

Thank you!

APPLICANT PRINCIPLES SLA LICENSE HISTORY

Makoto Suzuki

Mr. Suzuki has PART OWNER interest in the following premises holding liquor licenses:

Momo Sushi Inc. 43 Bogart St. #B Brooklyn, NY 11206 OP shareholder since Nov 2009- Brooklyn CB1

and FULL OWNERSHIP interest in the following:

Samurai Papa BS Inc. 594 Lafayette Av. Brooklyn, NY 11216 since Jan 2016 OP shareholder- Brooklyn CB3.

Brooklyn Ball Factory Inc. 95 Montrose Av. Brooklyn, NY 11206 since October OP 2013 shareholder - Brooklyn CB 1.

Samurai Papa Inc. 32 Varet Street Brooklyn, NY 11206 OP shareholder since May 2014 -Brooklyn CB1 .

Bozu, Inc. 296 Grand St. Brooklyn, NY 11211 OP shareholder since Oct 2018- Brooklyn CB1 .

Kikka Junichi

289 Bleecker Restaurant LLC 289 Bleecker St, NY, NY OP shareholder since December 2012- Manhattan CB2.

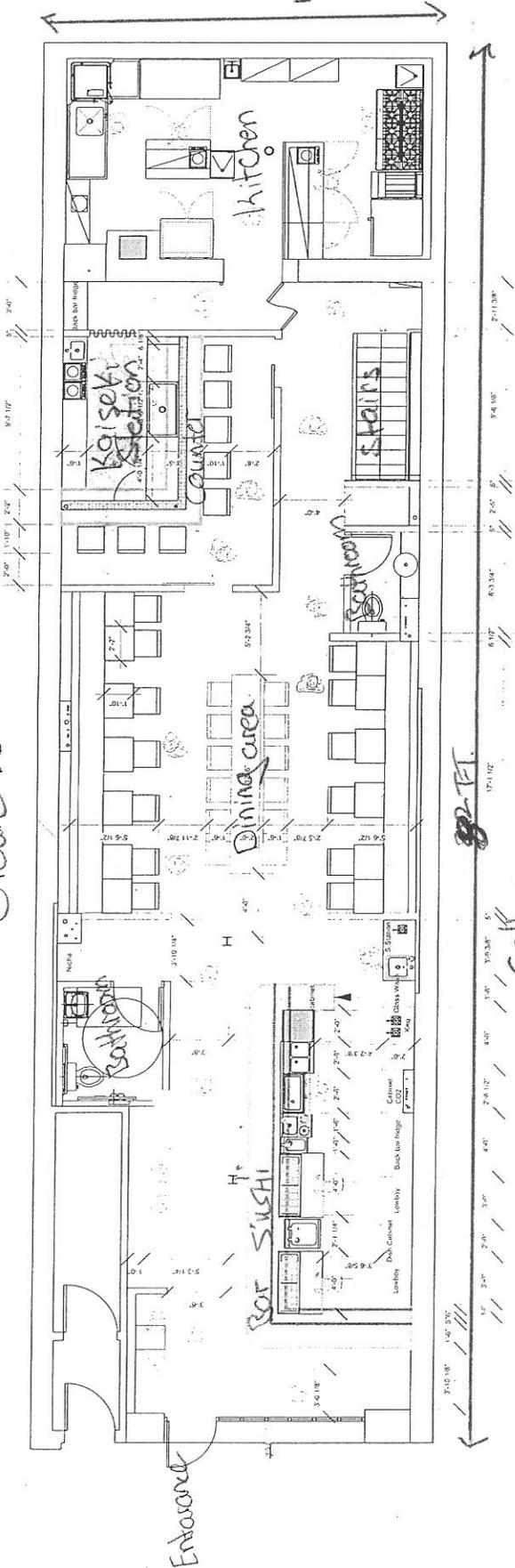
Sono Chikara

Sono Chikara has no interest in any premises licensed by the NY State Liquor Authority and has never applied for a license.

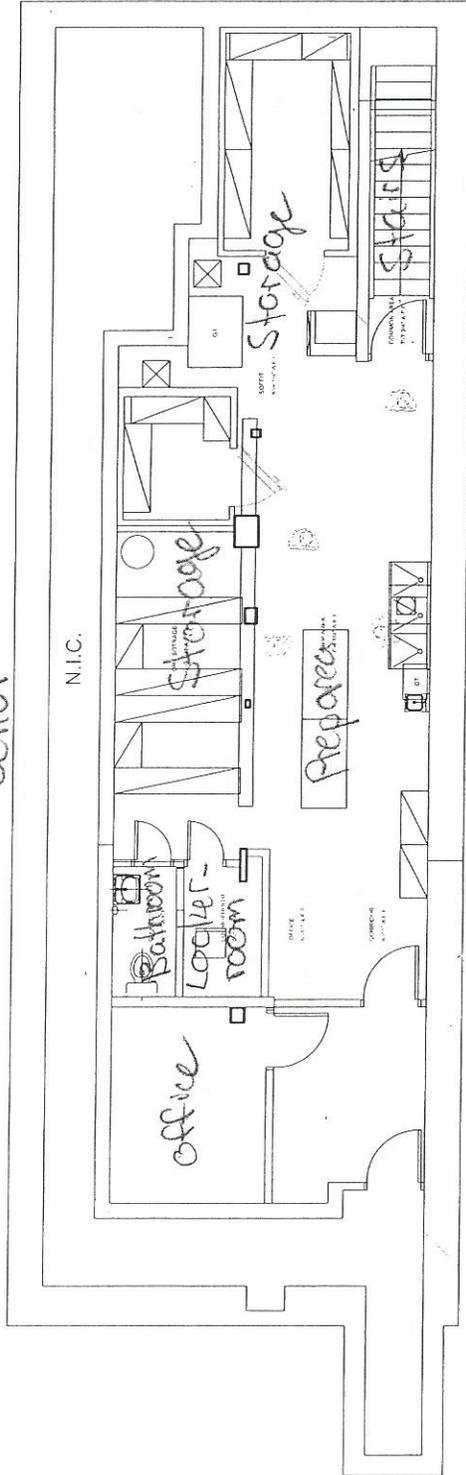
177 Ludlow ST.
NY NY

18 FT

Ground Level

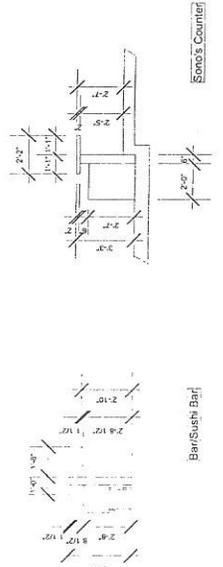


cellar



AREA
GROUND FL: 1,805 SQ.FT.
CELLAR: 875 SQ.FT.
TOTAL: 2,680 SQ.FT.

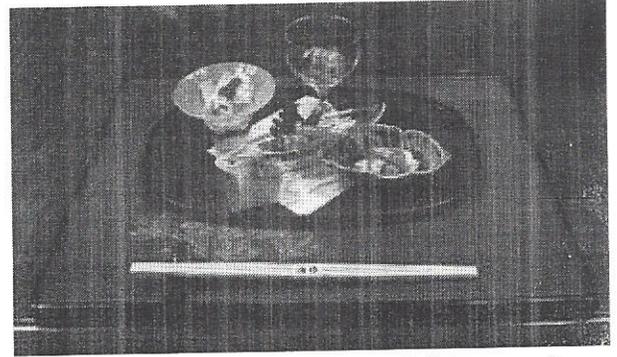
SEATS
SUSHI BAR / BAR: 16 SEAT
DINING AREA: 38 SEATS
KAISEKI BAR: 8 SEATS
TOTAL: 62 SEATS



Kaiseki

Kaiseki (懐石) or *kaiseki-ryōri* (懐石料理) is a traditional multi-course Japanese dinner. The term also refers to the collection of skills and techniques that allow the preparation of such meals and is analogous to Western *haute cuisine*.^[1]

There are two kinds of traditional Japanese meal styles called *kaiseki* or *kaiseki-ryōri*. The first, where *kaiseki* is written as 会席 and *kaiseki-ryōri* as 会席料理, refers to a set menu of select food served on an individual tray (to each member of a gathering).^[2] The second, written as 懐石 and as 懐石料理, refers to the simple meal that the host of a *chanoyu* gathering serves to the guests before a ceremonial tea,^[2] and is also known as *cha-kaiseki* (茶懐石).^[3] *Nouvelle cuisine* was likely inspired by kaiseki principles.^{[4][5]}



Kaiseki consists of a sequence of dishes, each often small and artistically arranged

Contents

Origin

Style

Order

Cha-kaiseki

Casual *kaiseki*

***Kaiseki* locations**

Price

See also

References

Further reading

External links

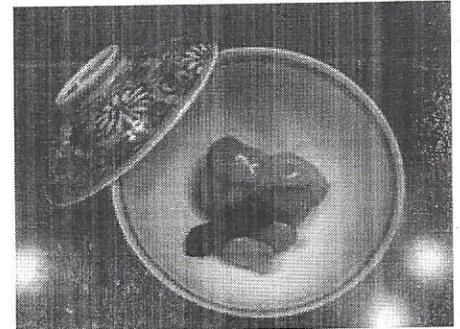
Origin

The kanji characters 懐石 used to write *kaiseki* literally mean "bosom-pocket stone". These kanji are thought to have been incorporated by Sen no Rikyū (1522–1591), to indicate the frugal meal served in the austere style of *chanoyu* (Japanese tea ceremony). The idea came from the practice where *Zen monks* would ward off hunger by putting warm stones into the front folds of their robes, near their stomachs. Before these kanji started to be used, the kanji for writing the word were simply ones indicating that the cuisine was for a get-together (会席料理).^[6] Both sets of kanji remain in use today to write the word; the authoritative Japanese dictionary *Kōjien* describes the "cuisine for a get-together" as a banquet meal where the main beverage is *sake* (Japanese rice wine), and the "bosom-stone" cuisine as the simple meal served in *chanoyu*. To distinguish between the two in speech and if necessary in writing, the *chanoyu* meal may be referred to as "tea" *kaiseki*, or *cha-kaiseki*.^{[7][8]}

Modern kaiseki draws on a number of traditional Japanese haute cuisines, notably the following four traditions: imperial court cuisine (有職料理, *yūsoku ryōri*), from the 9th century in the Heian period; Buddhist cuisine of temples (精進料理, *shōjin ryōri*), from the 12th century in the Kamakura period; samurai cuisine of warrior households (本膳料理, *honzen ryōri*), from the 14th century in the Muromachi period; and tea ceremony cuisine (茶懐石, *cha kaiseki*), from the 15th century in the Higashiyama period of the Muromachi period. All of these individual cuisines were formalized and developed over time, and continue in some form to the present day, but have also been incorporated into kaiseki cuisine. Different chefs weight these differently – court and samurai cuisine are more ornate, while temple and tea ceremony cuisine are more restrained.

Style

In the present day, *kaiseki* is a type of art form that balances the taste, texture, appearance, and colors of food.^[7] To this end, only fresh seasonal ingredients are used and are prepared in ways that aim to enhance their flavor. Local ingredients are often included as well.^[9] Finished dishes are carefully presented on plates that are chosen to enhance both the appearance and the seasonal theme of the meal. Dishes are beautifully arranged and garnished, often with real leaves and flowers, as well as edible garnishes designed to resemble natural plants and animals.



Individual dishes are often small and carefully balanced

Order

Originally, kaiseki comprised a bowl of miso soup and three side dishes;^[10] this is now instead the standard form of Japanese-style cuisine generally, referred to as a セット (setto, "set"). Kaiseki has since evolved to include an appetizer, sashimi, a simmered dish, a grilled dish and a steamed course,^[10] in addition to other dishes at the discretion of the chef.^[11]

- **Sakizuke** (先附): an appetizer similar to the French amuse-bouche.
- **Hassun** (八寸): the second course, which sets the seasonal theme. Typically one kind of sushi and several smaller side dishes.
- **Mukōzuke** (向付): a sliced dish of seasonal sashimi.
- **Takiawase** (煮合): vegetables served with meat, fish or tofu; the ingredients are simmered separately.
- **Futamono** (蓋物): a "lidded dish"; typically a soup.
- **Yakimono** (焼物): (1) flame-grilled food (esp. fish); (2) earthenware, pottery, china.
- **Su-zakana** (酢肴): a small dish used to cleanse the palate, such as vegetables in vinegar; vinegared appetizer.
- **Hiyashi-bachi** (冷し鉢): served only in summer; chilled, lightly cooked vegetables.
- **Naka-choko** (中猪口): another palate-cleanser; may be a light, acidic soup.
- **Shiizakana** (強肴): a substantial dish, such as a hot pot.
- **Gohan** (御飯): a rice dish made with seasonal ingredients.
- **Kō no mono** (香の物): seasonal pickled vegetables.
- **Tome-wan** (止椀): a miso-based or vegetable soup served with rice.

(10)

MENU

177 Ludlow Street, New York, New York
(Subject to minor changes)

- 1)sushi-bomb a la carte \$6~
- 2)assorted sushi-bomb \$25~
- 3)sashimi assorted \$30~
- 4)seasonal salad \$18
- 5)Brussels sprouts \$8
- 6)shrimp dumpling \$7
- 7)beef tartar \$15
- 8)croquette \$8
- 9)Tonkatsu \$15
- 10)fried chicken \$11
- 11)yakitori \$5~
- 12)assorted tempura \$20
- 13)angus beef steak \$35~
- 14)burg-burg \$20
- 15)Japanese wagyu steak \$70~
- 16)grilled duck \$28
- 17)miso marinated black cod \$35
- 18)grilled ram chop \$38
- 19)udon noodles \$12~
- 20)ramen noodles \$13~
- 21)omakase course \$180~[this is what will be served in Chef Sono's counter Kaiseki area]

<WHISKY>

2 oz

NIKKA

COFFEY GRAIN コフィーグレイン 18
cinnamon and orange notes with a mushroom like finish

TAKETSURU Pure Malt 竹鶴 18
a blend of 100% malt, green apple nose with bitter finish

SUNTORY

HIBIKI Harmony 響 ハーモニー 24
blend of malt and grain whiskey, aged in a Mizumara barrel

YAMAZAKI 12 years 山崎 12年 23
single malt, aged in a Japanese white oak barrel

HAKUSHU 12 years 白州 12年 24
single malt, a hint of jasmnin, smoky and fruity

HONBOU

IWAI Mars 岩井 15
a blended 100% malt, soft touch with round, creamy finish

HELIOS

KURA 蔵 20
blended 100% malt with Japanese rum cask

KITAYA

YAME White Oak 10 years 八女 16
a hint of citrus fruit, light and smooth

<BEER>

- Draft -

Asahi Super dry 8 / 25
imported from Japan

- Bottled -

Oze no Yukidoke Weizen 13
hints of pear compot, mild yet bold

<TEA>

Sen Cha 6
premium green tea
Hoji Cha 6
roasted green tea
Genmai Cha 6
roasted brown rice and green tea

<Sodas and Juices>

Soda 5
Coke / Diet Coke / Sprite
Ginger Ale / Club Soda
Juices - Pineapple, Cranberry, Orange 5

<Drink Menu>

<HOUSE COCKTAIL>

- Lychee Martini
Yuzu Rambutan Martini
Passion/Strawberry Martini
Daruma
Banana Colada
Cocopirinha
Passion Fruit Margarita
Midori Margarita
Wasabi Margarita
Mango Mojito
Shiso Mojito
White Peach
Saketini
Yuzu Saketini
Wabi-Zake

<SAKE>

(5 oz) (14 oz)
G C B

- Junmai Dai Ginjo -

Akagi san 赤城山 24 64 112
light bodied, creamy, smooth and clean finish (720ml)
Dassai 50 獺祭 13 35 58
round and silky smooth, complex with a clear finish (720ml)

- Junmai Ginjo -

Karasawa-K 一本義 辛爽 15 48 65
green aroma, rich yet smooth with a refreshing dry finish (720ml)
Odayaka 金寶 穏やか 14 45 62
gentle touch, rich and less sweetness with clean dry finish (720ml)
Sake Hitosuji 酒一筋 15 48 65
smooth and mellow with a refreshing finish (720ml)
Koiku 54 酔鯨 高背54号 15 48 65
light and crisp, clean with extra dry finish (720ml)

16 Misato Nishiki ヤマト半 美郷錦 14 35 65
mid-body, rich and creamy with clean dry finish (720ml)

- Junmai -

available as WARM

Chiyo Musubi 千代むすび 13 45 65
a hint of ripened apple, complex and fresh (720ml)
Den shu 田酒 15 48 110
creamy touch with complex and crispy finish (1800ml)

Kid 紀土 13 45 95
soft, balanced acidity with gentle umami of sake rice (1800ml)

Suijin 水神 13 35 130
smooth, light bodied and clear with a crispy dry finish (1800ml)

Choryo Omachi 長龍 雄町 13 45 65
rich and bodied with a lingering finish (720ml)

- Nigori -

"UNFILTERED"

Heiwa Shuzo 平和酒造 12 29 50
smooth, like fresh powdery snow falling on the tongue (720ml)

Kamoizumi -Ginjo- 賀茂泉 14 56
milky touch, delicate, beautiful acidic, clear dry finish (500ml)

Bodaimoto -Junmai- 菩提もと 13 32 54
light and smooth with a clean dry finish (720ml)

- Aged -

Choryo -taru- 樽酒 12 35 65
aged for 3 weeks in a traditional cedar barrel
elegant and warm with a dry finish (720ml)

- Natural Flavored -

Kaori Ume Shu かおり梅酒 13
fresh organic plum infused rice shochu
elegant, perfect equilibrium of sweet and sour (750ml)

<WINE>

Glass / Bottle

- sparkling -

Savino Prosecco 13 / 45
-Veneto, Italy>
peach, green apple | fresh and vibrant | slightly sweet but clean

- white -

Champeau Pouilly-Fume 15 / 51
-Loire, France> Sauvignon Blanc
smoky minerality | citrus, grassy, herbaceous | crisp, clean

Domaine Sylvain Gaudron Vouvray Sec 16 / 53
-Loire, France> Chenin Blanc
honeysuckle, stone fruits | clean, crisp minerally | persistent acidity

- rose -

Domaine Camp Vesshieu Corse Rose 2016 13 / 45
-Corsica, France> Cabernet Franc, Grolleau
rich, rounded with a pleasant touch of acidity on the palate

- red -

Aubert lefas Bourgogne les grands carelles 15 / 60
-Burgundy, France> Pinot Noir
bright red cherry, fresh | light, ripe cherry | silky finish

La Seigneurie "Petit Puy" Saumur-Champigny 14 / 50
-Loire, France> Cabernet Franc
intense black fruit, violets | rich, blackberry | beautiful balance

<SHOCHU>

3 oz

白竜 Zuisen (Indica Rice) 11
"KU-SU" aged for 8 years, traditional AWAMORI

一尚 Issho Bronze (Sweet Potato) 11
light, smooth with bold and lively finish

河童の誘い水 Kappa (Sweet Potato) 11
round & creamy with a savoy finish

玉露 Gyokuro (Green tea) 11
made by rice and green tea leaf, refreshing green tea flavor

川辺 Kawabe (Rice) 11
"KUMA-shochu" clean, and gentle finish

紅乙女 Beni Otome (Sesame) 9
traditional style distilled with sesame

田苑 Denen (Barley) 9
made from 100% barley, full flavor

Proximity Report for Location:

April 6, 2020

Latitude: -73.987482618834, Longitude: 40.7218954494064

* 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
DRYDEN WINE & SPIRITS INC	23 W MAIN ST PO BOX 1000	5 ft
PLAZA DISCOUNT LIQUORS INC	1112 STATE ROUTE 222	5 ft
CENTRAL NEW YORK LIQUORS LLC	150 TOMPKINS STREET	5 ft
GROTON AVE LIQUOR STORE INC	89-91 GROTON AVE	5 ft
FOX-WEDDLE LLC	189 HOMER AVE	10 ft
MICHAEL J BRAYTON	189 PORT WATSON ST	10 ft
FARRIS HAGE CORPORATION INC, THE	166 CLINTON AVE	10 ft
FLYNN MCCLURE INC	100 STANTON ST	220 ft
SALGIRAH CORP	141 ESSEX ST	530 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	570 ft
JCCSM INC	45 1ST AVE	970 ft
TURTLE DOVE LLC	28 30 CLINTON ST	1040 ft
DISCOVERY WINES LLC	16 AVE B	1105 ft
NIZGA CORP	58 AVENUE A	1145 ft

Churches within 500 Feet

Name	Approx. Distance
Saint Nicholas Roman Catholic Church	325 ft

Schools within 500 Feet

Name	Address	Approx. Distance
PS 20 ANNA SILVER SCHOOL	166 ESSEX ST	415 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
BLACK TAP LES LLC	177 LUDLOW ST	20 ft
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL FOOD	180 184 LUDLOW ST	35 ft
OSTERIA GRANO LLC	175 LUDLOW ST	40 ft
SWEET CHICK LES LLC	178 LUDLOW ST	55 ft
JERSEY BOYS LLC	173 LUDLOW ST	60 ft
180 ORCHARD OWNER LLC, IHG MGMT MARYLAND LLC & GG	171 LUDLOW ST	85 ft

(13)

Name	Address	Approx. Distance
KATZ DELICATESSEN OF HOUSTON STREET INC	205 E HOUSTON ST	175 ft
BARRAZA FOODS INC	198B ORCHARD STREET	225 ft
S W MONTE INC	217 E HOUSTON ST	240 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	245 ft
TWO ALMONTES CORP	108 STANTON ST	245 ft
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	250 ft
PUB 138 INC	181 ORCHARD ST	260 ft
ESX GROUP INC	225 E HOUSTON ST	280 ft
STANTON SURF CLUB LLC	99 STANTON ST	300 ft
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET	300 ft
A CASA FOODS LLC	173 ORCHARD ST	315 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	315 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC	190 ALLEN STREET	320 ft
95 STANTON STREET REST INC	95 STANTON ST	325 ft
KENROCK ENTERPRISES LLC	192 ALLEN ST	340 ft
ROCKWOOD MUSIC CORP	194 ALLEN ST STORE B5, B6	345 ft
188 ALLEN ST INC	188 ALLEN ST	345 ft
ROCKWOOD ENTERTAINMENT INC	196 ALLEN ST B4	345 ft
SAKAMAI LLC	157 LUDLOW ST	360 ft
OWLINGS INC	152 LUDLOW STREET	370 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	380 ft
EPSTEINS BAR LLC	82 STANTON ST	385 ft
JETHOU LLC	167 ORCHARD ST	395 ft
DOWNTOWN DINING LLC	5 AVENUE A	400 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	400 ft
SOUTH CENTRAL RESTAURANT LLC	151 ESSEX ST	410 ft
CRAWFORD FLICK INC	7 AVENUE A	420 ft
FORREST INTERNATIONAL INC	162 ORCHARD ST	430 ft
JJD GROUP LLC	9 AVE A	440 ft
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON	470 ft
DIDDLER DOYLE CORP	12 AVENUE A	510 ft
ADARP INC	244 E HOUSTON ST	515 ft
DOUBLE DOWN NYC LLC	14 AVENUE A	530 ft
GUAPO BODEGA LLC	146 ESSEX STREET	540 ft
ALLYN LLC	16 1ST AVE	550 ft
CANAS RESTAURANT INC	23 AVENUE A	555 ft
A & P RESTAURANT CORP	245 E HOUSTON ST	555 ft
SWAUTO LTD	25 AVENUE A	570 ft
FOUNDATION LOUNGE CORP	137 ESSEX ST	575 ft
REQUISITE BOOTIE INC	14 1ST AVENUE	580 ft
GOLDEN C HOSPITALITY INC	13 1ST AVE	580 ft
133 ESSEX RESTAURANT LLC	133 ESSEX ST	605 ft
ALLEGRA ALLEGRA INC	15 1ST AVENUE	615 ft
ALEGRE ORCHARD LLC	146 ORCHARD ST	615 ft
159 HUNTINGTON HOLDINGS INC	159 E HOUSTON ST	620 ft
DISH 165 INC	165 ALLEN STREET	620 ft

Name	Address	Approx. Distance
KELTIC LOUNGE INC	132 LUDLOW ST	635 ft
CALLE CATORCE LLC	157 E HOUSTON ST	635 ft
STEPS LLC	163 ALLEN STREET	640 ft
REBEL ALLEN LLC	163 ALLEN ST	660 ft
247 LUV NYC LLC	247 ELDRIDGE ST	660 ft
SERAFINA LUDLOW CORP	98 RIVINGTON ST	670 ft
SAFF INC	249 ELDRIDGE STREET	680 ft
SPIEGEL INC	26 1ST AVE	680 ft
JUST AN OVEN CORP	19- 21 1ST AVENUE	685 ft
SOHO NEW YORK LODGING LLC	151 E HOUSTON ST	685 ft
RAGUBOY CORP	156 EAST 2ND STREET	685 ft
CAMILLE PRODUCTIONS LLC	110 RIVINGTON STREET	690 ft
MFM BRANDY LLC	157 ALLEN ST	695 ft
3B RESTAURANT CORP	217 ELDRIDGE ST	700 ft
LIQUID SAMURAI LLC	245 ELDRIDGE ST	740 ft
SAUCE MANAGEMENT LLC	78 84 RIVINGTON ST	740 ft
120 ESSEX MARKET LLC	124 RIVINGTON ST	740 ft
DOWNTOWN LLC THE	107 RIVINGTON ST	740 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
BONSAI KAKIGORI LLC	100 STANTON ST	230 ft
VIJAYA GROUP INC	100 STANTON ST	230 ft
STANTON BSB LLC	99 STANTON ST	290 ft
LOCO 111 INC	105 STANTON ST	295 ft
JIBLI'S FOODIES LLC	175-177 EAST HOUSTON ST	400 ft
HEATHER JOSEPHINE JANSEN	164 ORCHARD ST	410 ft
TAI THAI THAILAND HOME COOKING INC	78 E 1ST ST	500 ft
244EH TENANT LLC	244 E HOUSTON ST	510 ft
12 FIRST AVE RESTAURANT CORP	76 E 1ST ST	540 ft
BISTRO URUGUAY INC	131 ESSEX ST	680 ft
92 RIVINGTON ST INC	92 RIVINGTON ST	685 ft
ABASTO LES LLC	152 STANTON ST	740 ft

Unmapped licenses within zipcode of report location

Name	Address



Samuel Ahne <samuelahne@gmail.com>

*EMAIL TO COMMUNITY GROUP.***On Premises Liquor License for Premises 177 Ludlow Street, NY, NY**

1 message

Samuel Ahne <samuelahne@gmail.com>

Tue, Apr 21, 2020 at 3:10 PM

To: lesdwellers2012@gmail.com

Cc: Eiko Okamoto <eikookamoto@gmail.com>

I am Counsel to Eastern District Operations LLC and handling the on premises liquor license for the location 177 Ludlow Street NY, NY; premises formerly occupied by Black Tap. Applicant plans to operate a high end Japanese restaurant at the premises and seek the support of the neighborhood and the Community Board. Applicant is on the agenda for May 13, 2020. I will be providing you with a complete copy of the CB Application in the next few days. We seek to cooperate fully with the Community Board and be sensitive to the concerns of the neighborhood. Please do contact me with any questions you may have. Thank you.

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New York, NY 10001
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RESTAURANT SPACE FOR LEASE

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177