

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
IPPUDO WESTSIDE LLC		N/A		
STREET ADDRESS		CROSS STREETS		
321-323 West 51st St. New York NY 10019		8th and 9th Avenues		
OWNER	NAME:	IPPUDO WESTSIDE LLC	ATTORNEY	
	PHONE:	917-363-5879		NAME:
	FAX:	N/A		Arthur Levine
MANAGER	NAME:	N/A	LANDLORD	
	PHONE:			PHONE:
	FAX:			321 West 51 Street Corp.
			PHONE:	
			FAX:	
			N/A	
DESCRIPTION OF BUSINESS				
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade		
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade		
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
APPLICATION TYPE <i>(check one)</i>	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
		What is/was the name of establishment?	IPPUDO WESTSIDE INC.	
		What is/was the address of the establishment?	321-323 West 51th St	
		What were the dates the applicant was involved with this former premise?	2011 to Date	
	<input checked="" type="radio"/> Transfer	What is the prior license #?	1258601	
		What is the expiration date on the prior license?	03/31/2015	
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input checked="" type="radio"/> NO	
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?	N/A	
		What is the expiration date on the current license?	N/A	
<i>Please describe the nature of the alterations and attach the plans</i>		N/A		

OPERATIONAL ISSUES									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11am-12am	11am-12am	11am-12am	11am-12am	11am-2am	11am-2am	11am-11pm	
	Music								
	Kitchen	closes one hour before closing time							
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	107	85	24	64	1	1	9	N/A	N/A
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	Basement 107	
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A	NO	
Will applicant have bottle service?					YES	NO	N/A	NO	
Will you be hosting private parties and promotional events?					YES	NO	N/A	NO	
Will outside promoters be used?					YES	NO	N/A	NO	
Will the security plan submitted be implemented?					YES	NO	N/A	N/A	
Will State certified security personnel be used?					YES	NO	N/A	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A	NO	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A	N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A	YES	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A	YES	
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ	Background			
BUILDING DESIGN									
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A	YES	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A	N/A	
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A	YES	

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	NO
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	N/A

LOCATION & ZONING				
Primary Zoning District:	RB		Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	NO
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	YES attached
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	YES 500 Foot Rule
Is a Public Assembly permit required?	YES	NO	N/A	YES
Are your plans filed with DOB?	YES	NO	N/A	YES
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Block Association, West 50/51 Street, BA, Stove Belida		
	# 2	at hk5051@gmail.com		
	# 3			

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

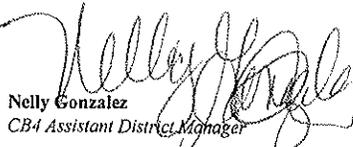
No changes to
method of operation

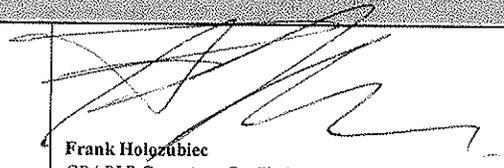
Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Assistant District Manager


Frank Holczubiec
CB4 BLP Committee Co-Chair

Paul Seres
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE



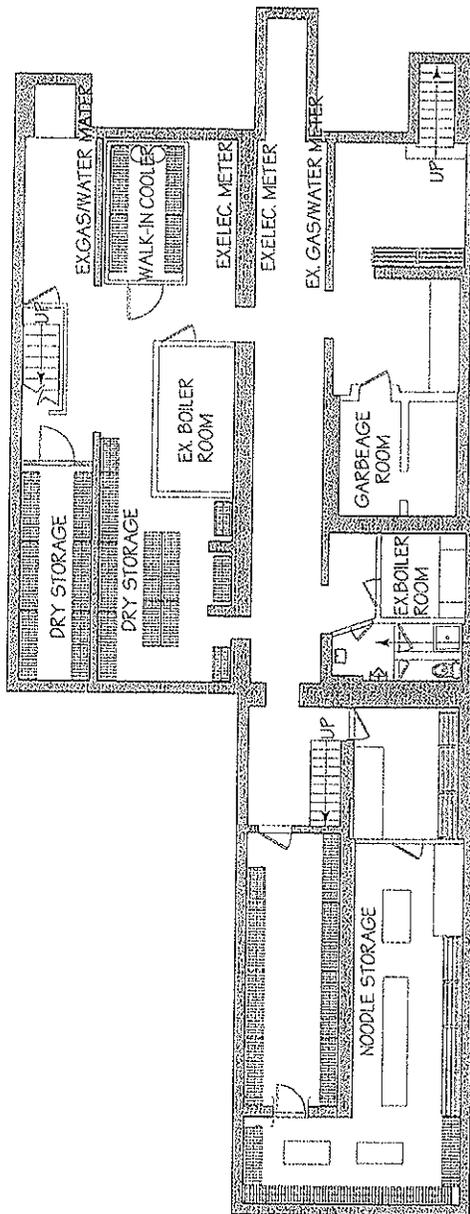

SIGNATURE OF APPLICANT

2/10/2014
DATE

321-323 West 51st Street NYC



47'-4"



46'-11 1/2"

92'-9"

43'-5"

CELLAR PLAN

321-323 W 51st St NYC - Cellar Plan
2600.00 SQ.FT. Scale: 1/16" = 1'-0"

W. 5th St

IPRVDG
SUBJECT PREMISES

344-345 329 325 333-331 319 311

W. 5th St

8th Ave

W. 50th St

RESTAURANT	ADDRESS	License Code	Expire
TOUT VA BIEN	311 W 51st Street, NY, NY, 10019	252-OP (On-Promises Liquor)	9/30/2015
MARIA PIA	319 W 51st Street, NY, NY, 10019	252-OP (On-Promises Liquor)	10/31/2015
VICEVERSA (Certa Gente LLC)	325 W 51st Street, NY, NY, 10019	252-OP (On-Promises Liquor)	5/31/2015
BRAAI	329 W 51st Street, NY, NY, 10019	252-OP (On-Promises Liquor)	11/30/2014
XAI XAI	369-365 W 51st Street, NY, NY, 10019	252-OP (On-Promises Liquor)	12/31/2014
ARRIBA ARRIBA	762 9th Ave NY, NY, 10019	252-OP (On-Promises Liquor)	11/30/2015
BRIGIOLA	370 W 51st Street, NY, NY, 10019	344-TW (Tavern Wine)	2/28/2015
SHIMIZU	318 W 51st Street, NY, NY, 10019	252-OP (On-Promises Liquor)	1/31/2015
THE HOUSE OF BREWS (TBB Tavern Corporation)	302 W 51st Street, NY, NY, 10019	252-OP/901-OP (On-Promises Liquor/Additional Bar)	2/28/2015

DRAWING SHOWING EXISTING LICENSED PREMISES
IN IMPENDING AREA OF SUBJECT PREMISES

IPPUDO NY

Specialities

干しブドウと野菜の変わり豆腐
Tofu Yasai Tar Tar \$10
 Mixed texture tofu with avocado, cucumber, asparagus, nuts, and raisins, served with sesame dressing

揚げ出し豆腐 野菜あんかけ
Agedashi Tofu Yasai Ankake \$10
 Lightly fried tofu in dashi broth, topped with Ankake sauce of Japanese vegetables and mushrooms

鴨ロースと揚げ茄子の煮びたし
Kamo Roast & Nasu Nibitashi \$12
 Japanese style simmered roasted duck and eggplant in a chilled dashi broth

サムライリブ
Samurai Rib \$12
 Braised and grilled pork spare ribs, seasoned with soy based 'tare' sauce served with seven-spice chili pepper

黒豚ステーキ ジンジャーソース
Kurobuta Steak Ginger Sauce \$14
 Grilled Berkshire pork loin steak, topped with fried poached egg & Ippudo ginger Japanese sauce

一風堂エビマヨ
Shrimp Mayo Sauce \$15
 Ippudo style shrimp tempura served with a twin Japanese mayo sauce

爆裂豆腐
Bakuretsu Tofu \$9
 Stewed spicy tofu with minced pork, and crunchy noodles served in a sizzling stone pot

海鮮爆裂豆腐
Kaisen Bakuretsu Tofu \$13
 Stewed spicy tofu with scallops, shrimp, squid, and minced pork, & crunchy noodles served in a sizzling stone pot

マグロたたき 一風堂ソース
Maguro Tataki \$15
 Lightly seared tuna accented with daikon, avocado, and grapefruit

黒豚ロースと野菜のセロ蒸し
Kurobuta & Yasai Seiro Mushi \$17
 Berkshire pork and Japanese vegetables steamed in a bamboo basket, served with ponzu sauce

銀鱈西京みそ焼き
Gindara Saikyo Yaki \$16
 Grilled Black Cod marinated with saikyo miso

和州牛の網焼き
Washyu Gyu Ami Yaki \$20
 Tender "Washyu" beef, grilled with asparagus, served with a garlic butter and Japanese whipped mustard cream

Please let us know if you have any food allergies.
 All our menu items are not available for takeout.

IPPUDO NY

Ramen

白丸元味
Shiromaru Hakata Classic \$15
 The original "Tonkotsu" noodle soup topped with pork loin chashu, kikurage, menma, red pickled ginger, sesame, and scallions
 Topping suggestions: Karashi Takana \$3 / Kakuni \$4

赤丸新味
Akamaru Modern \$15
 The original "Tonkotsu" noodle soup topped with Ippudo's secret "Umami Dama" miso paste, pork chashu, cabbage, kikurage, scallions, and fragrant garlic oil
 Topping suggestions: Nitamago \$2 / Kakuni \$4

鶏塩ラーメン
Tori Ramen \$15
 Ippudo's "Chintan" clear chicken and pork noodle soup topped with pork loin chashu, menma, spinach, naruto, shiso leaf, and daikon radish
 Topping suggestions: Onsen Tamago \$2 / Menma \$3

山葵醤油ラーメン
Wasabi Shoyu Ramen \$15
 Soy sauce and vegetable based noodle soup, topped with bean curd, wasabi, menma, spinach, naruto, nori, scallions, and wasabi infused oil
 Topping suggestions: Nitamago \$2

味噌ラーメン
Miso Ramen \$15
 Soybean paste and pork noodle soup topped with pork chashu, cabbage, spinach, menma, fresh grated ginger, and scallions
 Topping suggestions: Nitamago \$2 / Kakuni \$4

からか味噌ラーメン
Karaka Miso Ramen \$16
 Soybean paste and pork noodle soup with Ippudo's special blend of hot spices, topped with pork chashu, cabbage, spinach, menma, fresh grated ginger, and scallions
 Topping suggestions: Onsen Tamago \$2 / Bakudan \$2

替え玉 Kae-dama \$2

Kae dama is a system that offers you an extra serving of noodles. When you have almost finished your first serving of noodles, order by saying, "Kae-dama, please." In a few minutes the server will bring you another 'ball of noodles' and put it in the soup. At that time, you must have enough soup in the bowl to accommodate the new noodles; that is, you shouldn't drink much of the soup if you are going to order the Kae-dama.

Ramen Toppings

- 煮五子 Nitamago Seasoned Soft Boiled Egg . . . \$2
- 温泉五子 Onsen Tamago Poached Egg \$2
- 辛子高菜 Karashi Takana Leaf Mustard \$3
- メンマ Menma Seasoned bamboo shoots \$3
- チャーシュー Chashu Pork \$3
- 角煮 Kakuni Braised Pork Belly \$4
- 爆弾 Bakudan Ippudo original spicy paste . . . \$2

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IPPUDO NY

Sake

Junmai | 純米 glass/bottle
(720ml)
 摂州 男山(兵庫)
Sesshu Otokoyama (hyogo) \$9/\$34

酔鯨 (高知)
Suigei(Kochi) \$11/\$40

澤乃井 (東京)
Sawanoi (tokyo) \$13/\$47

慎太郎 (高知)
Shintaro(kochi) \$13/\$47

東一 (佐賀)
Azumaichi (saga) \$14/\$54

漁師酒 (島根)
Ryoshi Zake (shimane) \$15/\$56

剣菱 (兵庫)
Kenbishi(hyogo) \$20/\$72

Ginjo | 吟醸 glass/bottle
(720ml)
 水芭蕉 (兵庫)
Mizubasho(hyogo) \$13/\$47

Dai-Ginjo | 大吟醸 glass/bottle
(720ml)
 寒山水 (福岡)
Kanzansui (fukuoka) \$22/\$77

Atsu-Kan | 熱燗
Hotsake (S)\$8/(L)\$16

glass/carafe
(400ml)
 にごり酒
Nigori Sake (unfiltered) \$8/\$18

Small Bottle Sake | ミニボトル (300ml)
 雪ほのか (山形)
Yukihonoka(yamagata) \$19

雪中寒梅 (新潟)
Setchukanbai(niigata) \$21

純天山 (佐賀)
Jun Tenzan (saga) \$21

Shochu

天孫降臨 (芋・宮崎)
Tensonkorin (sweet potato, miyazaki) . . . \$8

富乃宝山 (芋・鹿児島)
Tomino Houzan (sweet potato, kagoshima) . \$9

よかいち (麦・長崎)
Yokaichi (barly, nagasaki) \$6

瑞穂 (泡盛・沖縄)
Mizuho (awamori, okinawa) \$8

IPPUDO NY

Appetizers

枝豆 ゆず塩
Edamame \$6
 Steamed green soybeans with yuzu salt

しし唐の素揚げ
Shishito \$8
 Flash-fried Japanese peppers with yuzu salt

タコわさび
Tako Wasabi \$5
 Raw baby octopus in fresh chopped wasabi sauce

平田手羽
Hirata Chicken Wings (3 pieces) . . . \$7
 Fried chicken wings glazed with Ippudo's special black pepper sauce

やみつき胡麻きゅうり
Yamitsuki Goma Kyuri \$8
 Japanese cucumber mixed with sesame oil dressing

イカ燻製と山菜のピリ辛
"Piri-kara" Ika Sansai \$8
 Smoked squid and mountain vegetables with spicy sauce

平田パンズ (ポーク/チキン/エビ)
Hirata Buns (2 pieces)
Pork or Chicken . . \$9 **Shrimp** . . \$10
 Steamed buns filled with your choice of pork, chicken, or shrimp served with Ippudo original spicy buns sauce

一風堂サラダ
Ippudo Salad \$9
 Mixed greens topped with 'tatami iwashi' dried flat baby sardines, served with wasabi goma shoyu dressing. Add:
 with Tofu \$2 / with Avocado \$3

ハマチの和風カルパッチョ
Hamachi Carpaccio \$13
 Thinly sliced yellowtail sashimi with Japanese carpaccio sauce

鶏のほろ辛竜田揚げ
Umakara Tori Tatsuta Age \$10
 Marinated chicken, thinly coated with rice powder and delicately fried. Served with spicy chili sauce

一風堂手羽餃子
Ippudo Teba Gyoza (2 pieces)* . . . \$10
 Ippudo's original take on gyoza dumplings. Chicken wings stuffed with ground pork and vegetables. Deep fried & served with vinegar shoyu sauce. (* Daily order quantities are very limited)

Please let us know if you have any food allergies. All our menu items are not available for take out.

IPPUDO NY

Soft Drink

- コーラ/ダイエットコーラ/スプライト/ジンジャーエール
Coke/Diet Coke/Sprite/Ginger Ale . . . \$3
- オレンジジュース/クランベリージュース
Orange Juice/Cranberry Juice . . . \$3
- ウォーター
Panna/San Pellegrino . . . \$3
- アイスグリーンティー/ウーロン茶
Iced Green Tea/Oolong Tea . . . \$3

Beer

- 麒麟一番搾り
Kirin Ichiban Draft . . . \$6
- サッポロ
Sapporo Draft . . . \$6
- サッポロライト
Sapporo Light (335 ml) . . . \$6
- エビス
Yebisu (334ml) . . . \$8
- 銀河高原ビール
Ginga Kogen Beer (300ml) . . . \$9

Wine

- ボルドー glass/bottle
Bordeaux . . . \$18/\$65
- シャドネー
Chardonnay . . . \$10/\$36

Shochu/Sake Coaktail

- 生グレープフルーツハイ
Shochu w/Fresh squeezed Grapefruit Juice . . \$7
- グリーンティーハイ
Green Tea High . . . \$7
- ウーロンハイ
Oolong High . . . \$7
- カルピコハイ
Calpico High . . . \$7
- サムライ
Samurai (sake, gin, lime, apple juice) . . . \$8
- 舞妓
Maiko (sake, cassis, cranberry juice) . . . \$8
- 博多
Hakata (sake, gin, grapefruit juice, lemon) . . \$8
- 柚子酒
Yuzu Citrus Sake . . . \$8

Plum Wine

- さらりとした梅酒
Sarari Plum Wine (light) . . . \$7
- 黒糖梅酒
"Kokuto" Black Sugar Plum Wine . . . \$7



Ramen is one of Japan's most popular national dishes. *Tonkotsu*, one of many ramen soup varieties, is a much-loved specialty of Hakata, Kyushu (Japan's southern most island). Ippudo's *Tonkotsu* soup is perfected by blending soups in three stages of preparation. It is served extra hot, so please use caution when indulging in our signature dish.

Please let us know if you have any food allergies.
 All our menu items are not available for take out.
 A gratuity of 20% will be added to parties of 5 or more.



Application of IPPUDO Westside, LLC.
321-323 West 51st Street, New York, NY 10019

500 Foot Rule Statement

It is submitted that a grant of this application would be in the public interest and convenience within the criteria of Section 64 (6a) of the Alcohol Beverage Law as follows:

1. The subject premises of the application is located in part in two adjoining buildings, designated as 321 West 51st Street, and 323 West 51st Street between 8th and 9th Avenues.
2. Both buildings are three story buildings with Cellar and basement. The basement (ground floor) in both buildings are permitted to be occupied as an Eating and Drinking Establishment, the first floor at 321 West 51st Street has a permitted use as a non-commercial club, which area is not included in SLA Application.
3. The two upper floors at 321 West 51st Street and the three upper floors at 323 West 51st Street are occupied with residences a total of five (5) apartments.
4. The subject premises of the instant application consists of the basement (ground floor) of the two buildings, used and occupied as a Japanese restaurant with a capacity of 107 persons including patrons and employees, which restaurant has an On-Premises Liquor License issued to Ippudo Westside, Inc. a New York Business Corporation.
5. The corporate entity is being changed to Ippudo Westside LLC a Limited Liability Company, for which a new liquor license is required by SLA.
6. The method of operation of the restaurant will remain the same, in the same location, with the same food, menus, employees, and the management.
7. The subject premises had been licensed for many years as a restaurant serving liquor, wine and beer, which use will continue with same ownership, management, menu, etc. The subject premises is located in Midtown Manhattan in close proximity to many tourist hotels, theaters, Carnegie Hall and other places of interest, including many restaurants with wide ethnic appeal to tourists and people working and living in the nearby area. The Applicant's continued use as a restaurant will not have any further effect on pedestrian or vehicular traffic in this area, nor increase noise levels.

8. There is no history of any violations against the premises, either Health Department Fire Department or other agencies, and no reported criminal activity. The premises will continue to be operated in compliance with all laws, rules and regulations applicable thereto.

9. It is submitted that upon the aforementioned facts and circumstances that the State Liquor Authority find that it would serve public convenience and advantage and grant the application for an On-Premises Liquor License to the applicant.

Form 54 (Rev. 8/64)

THE CITY OF NEW YORK



DEPARTMENT OF BUILDINGS ALT 534/88
CERTIFICATE OF OCCUPANCY AMENDED

BOROUGH MANHATTAN
 AMENDED

DATE: JUL 28 1997 NO. 113112

This certificate is issued for C.O. NO 80834

ZONING DISTRICT R-8

THIS CERTIFIES that the ~~new~~-altered ~~existing~~-building-premises located at
 321-323 WEST 51ST STREET

Block 1042 Lot 21 & 121

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 LOAD LBS PER SQ FT	MAXIMUM NO. OF PERSONS PERMITTED	ZONING DWELLING OR ROOMING UNITS	BUILDING CODE HABITABLE ROOMS	ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
321 WEST 51 STREET							
CELLAR	O.G.						BOILER ROOM, STORAGE
BASEMENT	100	57			6		EATING AND DRINKING ESTABLISHMENT
1ST FLOOR	50	15			4	PUBL.	NON-COMMERCIAL CLUB
2ND FLOOR	50		1	3	2	RES.	CLASS "A" APARTMENT
3RD FLOOR	50		1	3	2	RES.	CLASS "A" APARTMENT
323 WEST 51 STREET							
CELLAR	O.G.						BOILER ROOM, STORAGE
BASEMENT	100	50			6		EATING AND DRINKING ESTABLISHMENT
1ST FLOOR	50	4	2	3			TWO (2) CLASS "A" APARTMENTS
2ND FLOOR	50	4	1	3			ONE (1) CLASS "A" APARTMENT

(CONTINUED)

OPEN SPACE USES _____

(SPECIFY—PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

M.C.G.

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
 A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED

THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND SPECIFICATIONS NOTED ON THE REVERSE SIDE.

Roy A. Linton, P.E.
 BOROUGH SUPERINTENDENT

Arthur S. Adams, R.A.
 COMMISSIONER

ORIGINAL

OFFICE COPY - DEPARTMENT OF BUILDINGS

COPY