



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone (212) 533-5300 - Fax (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations

1. Kazusa Jibiki, as a qualified representative of Happiness Restaurant LLC
located at 14A Orchard New York, NY agree to the following stipulations:

- 1. I will operate a full-service restaurant, specifically a (type of restaurant) Japanese restaurant
with a kitchen open and serving food to within _____ hour(s) of closing every night during all hours of operation.
- 2. My hours of operation will be 9:00 a.m./p.m. to 12:00 a.m. all days

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

- 3. I will not use outdoor space for commercial use.
- 4. I will operate my sidewalk café no later than _____
- 5. I will employ a doorman/security personnel on the following days: _____
- 6. I will install soundproofing, _____
- 7. I will close any front or rear facade doors and windows I will not have French doors or windows and doors will
at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances. be closed by _____
- 8. 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 _____
- 9. I will play ambient recorded background music only.
- 10. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
- 11. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- 12. I will not participate in pub crawls or have party buses come to my establishment.
- 13. I will not have a happy hour. I will have happy hour and it will end by _____
- 14. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
- 15. I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 16. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: * Kazusa Jibiki Phone Number: * 917-544-7039

17. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed _____

Sworn to this 10 day of September 2015

Dated 9/10/15

Notary Public NICKY LEGAKIS
PUBLIC-STATE OF NEW YORK
No. 01166178684
Qualified in Kings County
My Commission Expires 7/24/15



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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/manch3/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: 8/20/2015

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: RETAIL / MENS TIES

Corporation and trade name of current license: ALEXANDER OLCH

APPLICANT:

Premise address: 14A ORCHARD STREET; 10002

Cross streets: CANAL / HESTER

Name of applicant and all principals: HAPPINESS RESTAURANT LLC

KAZUSA TIBIKI; ATSUSHI NUMATA

Trade name (DBA): PENDING

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: NIA
NIA

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):
C6-2

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: NIA
NIA

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) MONDAY to SUNDAY - 8:00 AM to 12:00 AM

Number of tables? 7 Total number of seats? 42

How many stand-up bars/ bar seats are located on the premise? 1 / 8 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-SHAPED; 4' x 4' in DINING ROOM

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
SEASONAL JAPANESE HOME COOKING

What are the hours kitchen will be open? ALL HOURS

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

How many employees will there be? 9-10 AT ALL TIMES

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 N/A

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

Please describe your sound system: SMALL SPEAKERS

2 IN KITCHEN AREA | 2 IN FRONT ROOM

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

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) _____

NONE NEEDED

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

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: CANTALOUPE LLC

Address: 196 ELIZABETH ST; 10012 Community Board # 2

Dates of operation: 2003 to PRESENT

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. (attached)

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business LOVELY DAY (Restaurant); NI JAPANESE DELI

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list (Restaurant) 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? 10

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 agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than 0 DJs/ promoted events per -, more than - private parties per -
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by N/A.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

CELLPHONE 917-544-7039

Kazusa Jibiki

Kazusa Jibiki

Kazusa Jibiki is the proprietor of one of the most understated, lasting fixtures of NoLita: Lovely Day Restaurant. She began in Tokyo consulting as a designer for Hamano Institute (principals Yasuhiro Hamano and Takao Kitayama) and produced restaurants, retail stores, commercial spaces, urban development and product design. She has also worked for Marc Jacobs Japan, NY for 8 years and her own venture Rhyme NY where she designed and distributed accessories such as belts, hairbands and bags. Clients included Saks Fifth Avenue, Barney's, Nordstrom, Bloomingdales and small retail stores.

Work history:

Hamano Institute, Tokyo, Japan (design consulting firm, principals Yasuhiro Hamano and Takao Kitayama) 2 years

Assistant Producer

Consulting restaurants, retail stores, commercial spaces, urban development and product design. Clients/projects included Shiseido, Tokyu Hands, Kirin beer, Tadao Ando, and Michael Graves.

Renown Look/Marc Jacobs Japan, NY, NY (apparel company) 8 years NY rep

Responsible for the contract, image control for the Japanese market, Japanese press coordination, buying and design presentations.

Rhyme NY, NY for (accessory company, for 2 years Owner and designer

Designed and distributed accessories such as belts, hairbands and bags. Clients included Saks Fifth Avenue, Barney's, Nordstrom, Bloomingdales and small retail stores.

Lovely Day, NY, NY (restaurant) Since 2002

-Owner

incorporated in April 2002. The restaurant opened in October 2002. Approx 1,200 sq feet dining area.

Atsushi Numata

Atsushi Numata

Atsushi Numata started in NYC as an antique restorer as well as wood finisher for Ralph Lauren, RRL, Armani Home and various private residences. He went on to work as a chief chef at Samurai Mama in Williamsburg rising to be executive chef at General Green, Brooklyn. He established "Ni" a Japanese deli at Essex market with his wife, Saori Numata, a certified sake specialist who curated various sake list for the Maritime hotel where she also worked as a beverage director in 2002-2008. "Ni" started in 2012 as a Japanese ready to eat take outs stall as a part of historical Essex retail market in Lower East side, as well as made by order food such as noodles, sushi and rice balls.

Work history:

2000-2008 worked for a private caterer in New York City

Clientele includes NYU, Columbia university professors, faculty members As well as various fund raising parties

2000-2012 worked as antique restorer as well as wood finisher

Projects include various New York City restaurants, Ralph Lauren showrooms, mansion store, RRL shops, Giorgio Armani home model condominium

2010-2013 worked as chief chef at Samurai Mama, Brooklyn

2013-2014 worked as sou chef at General Green, Brooklyn. Then turned to be an executive chef

2012 established "Ni" with wife, Saori Numata, a certified sake specialist who curated various sake list for restaurants and Maritime hotel where she also worked as a beverage director in 2002-2008,

appetizers
also can be served as sides

Stewed Kabocha squash in Kelp and mushroom broth
with cannellini beans

Kelp, amaranth, cucumber vinaigrette
simmered kelp, seasoned amaranth (supergrain, rich in protein) and julienned cucumber in rice vinaigrette

Blazed Ginger Eggplant
with scallion and miso

Chopped kale with organic millet with seasonal vegetable
millet simmered in soy and mirin broth

Assorted pickles of the day
combination of rice bran pickles (nukazuke)

seasonal special appetizer

Octopus ceviche
pressured cooked soft octopus with herbs, red onion and white hominy

Zuke tuna with seasonal green stack
sliced marinated tuna over vegetable stack with herbs and microgreens

salad

Super grains and micro green salad
organic quinoa and amaranth bedded with organic green
topped with micro green and pickled beets

Soba salad
organic greens and micro green salad grape tomato over cold soba noodle
with spices and soy sauce vinaigrette

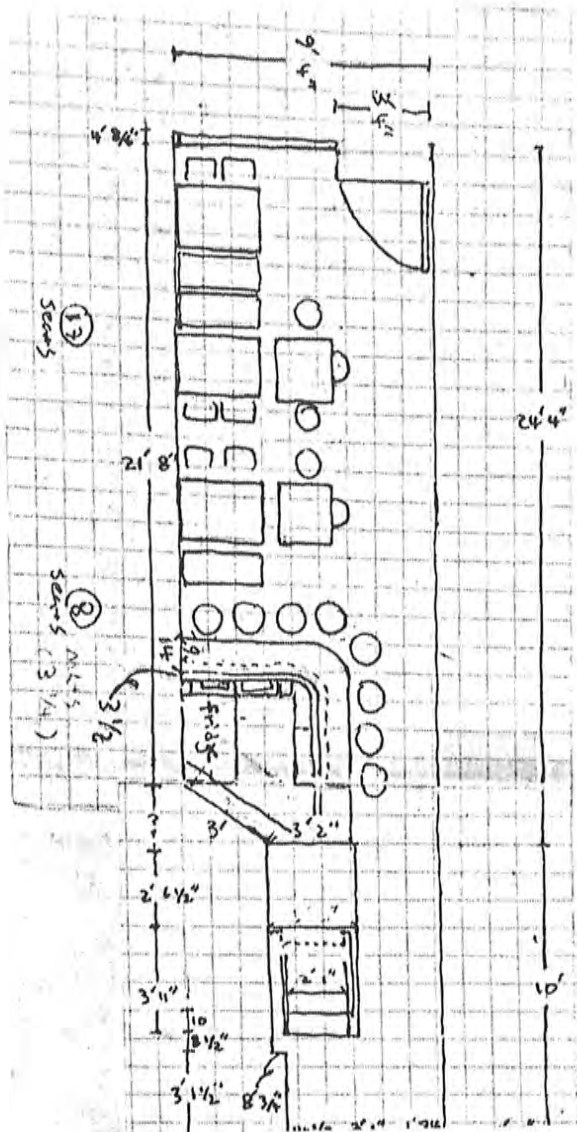
entree

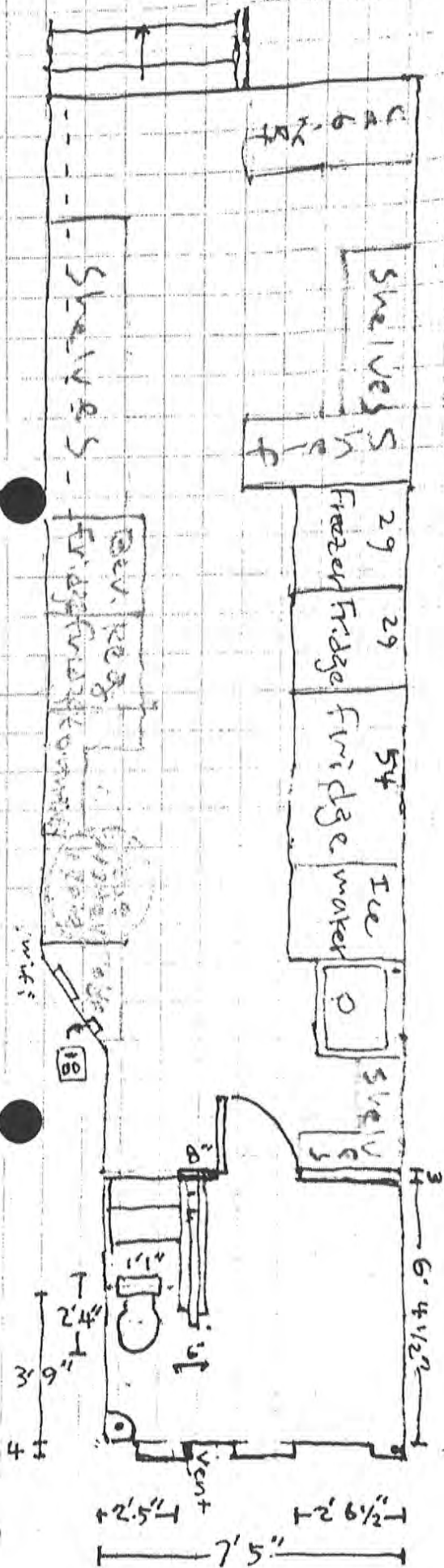
Grilled Miso cured Wild Salmon
wild salmon fillet marinated in blended miso grilled

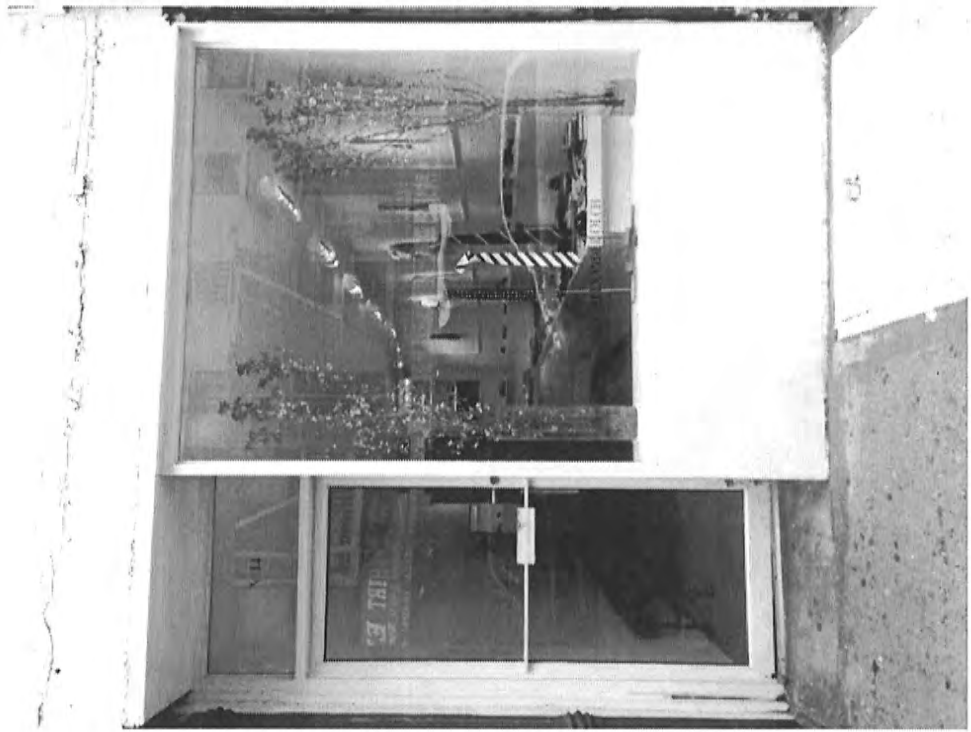
Grilled shiokoji chicken (free range)
shiokoji (malted salt) marinated chicken thigh with herbs

Organic tofu patty (gun mo)
seasoned and drained organic tofu, hijiki seaweed, carrot and edamame
patty baked

Cauliflower hash
organic cauliflower blazed with paprika, kabocha squash, shiitake mushroom
simmered in vegan broth and sake sprinkled with buckwheat







Proximity Report for Location:

14 ORCHARD ST, New York, NY, 10002

Churches within 200 Feet

Name	Approx. Distance
Congregation K'hal Adath Jeshurun	490 ft

Schools within 200 Feet

Name	Address	Approx. Distance
PS 42 BENJAMIN ALTMAN SCHOOL	71 HESTER ST	240 ft

On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
SWEET RANGER INC	14B ORCHARD ST	5 ft
SILKSTONEONE LLC	17 ORCHARD STREET	55 ft
DIMES BIG TIME LLC	49 CANAL ST	80 ft
FUNG TU LLC	22 ORCHARD ST	100 ft
ZVAH INC	37 CANAL STREET	230 ft
BACARO NYC INC	136 138 DIVISION STREET	255 ft
PLAN A GROUP LLC	138 DIVISION ST	275 ft
35 CANAL CAFE LLC	35 CANAL STREET	290 ft
OTFOTEOC LTD	21 ESSEX ST	490 ft
SAMOND INC	39 ELDRIDGE STREET 3RD FL	495 ft

Proximity Report for Location:

14 ORCHARD ST, New York, NY, 10002

