



# 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

Jamie Rogers, Board Chair

Susan Stetzer, District Manager

### Community Board 3 Liquor License Stipulations for Administrative Approval

I, Shoko Wantanabe Nix, as a qualified representative of Shoyu LLC  
located at 328 East 6th Street, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) organic macrobiotic  
 Kitchen open and serving food every night during all hours of operation.

2. My hours of operation will be:

Mon 12pm - 11pm; Tue 12pm - 11pm; Wed 12pm - 11pm;

Thu 12pm - 11pm; Fri 12pm - 11pm; Sat 12pm - 11pm; Sun 12pm - 11pm;

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

- 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 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.

I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.

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 unlimited drink specials with food.

14.  I will not have a happy hour OR  I will have happy hour and it will end by \_\_\_\_\_.

15.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.

16.  I will conspicuously post this stipulation form beside my liquor license inside of my business.

17.  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.

Name: Shoko Wantanabe Nix Phone Number: 212-388-1155

18.  I will: \_\_\_\_\_

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

Signed

Sworn to this 30th day of March

CLARA SIERRA

NOTARY PUBLIC-STATE OF NEW YORK

No. 01S16208023

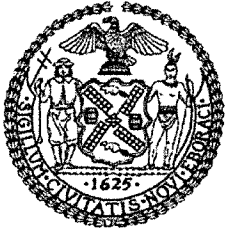
Qualified in New York County

My Commission Expires 7-6-2017

Dated

3-30-17

Notary Public



THE CITY OF NEW YORK  
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**Community Board 3 Liquor License Application Questionnaire**

Today's Date: March 30, 2017

**APPLICANT**

1. Name of applicant and principle(s): Shoyu LLC
2. Premise address: 326 East 6th Street, New York, NY 10003
3. Cross streets: 1st and 2nd Avenues
4. Trade name (DBA): Souen
5. Check which you are applying to:  New liquor licence  Alteration of an existing license  Sale of assets
6. If alteration, describe nature of alteration: \_\_\_\_\_
7. Is location currently licensed?  Yes  No
8. Type of license: Restaurant Wine
9. Previous or current use of the location: Organic Macrobiotic Restaurant
10. Corporation and trade name of current location: Ki Mama Restaurant Inc.
11. Type of building and number of floors: 5 story mixed use
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No      12a. What is the permitted occupancy indoors and outdoors? 74
13. Do you plan to apply for Public Assembly permit?  Yes  No
14. 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): R8B
15. How many licensed establishments are within 1 block? Approximately 20
16. How many On-Premise (OP) liquor licenses are within 500 feet? Approximately 33
17. Is premise within 200 feet of any school or place of worship?  Yes  No

**PROPOSED METHOD OF OPERATION**

18. Describe your method of operation: Restaurant
19. Will any other business besides food or alcohol service be conducted at premise?  Yes  No
20. If yes, please describe what type: n/a
21. What are the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable):  
12PM-11PM daily
22. Total number of table: 13      23. Total number of seats: 26

24. How many stand-up bars/ bar seats are located on the premise? 0 (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.)
25. Describe all bars (length, shape, and location): n/a
26. Does premise have a full kitchen?  Yes  No
27. What are the hours kitchen will be open? 12PM-10:30PM daily
28. What type of food is available for sale? Organic macrobiotic
29. Will a manager or principal always be on site?  Yes  No If yes, which? Principal and manager
30. How many employees will there be? 6-10
31. Do you have or plan to install  French doors  accordion doors or  windows?
32. Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_
33. Will premise have music?  Yes  No 33a. If Yes, what type of music?  Live Music  Juke box  
 DJ  Tapes/CDs/iPod
34. If other type, please describe: \_\_\_\_\_
35. What will be the music volume?  Background (quiet)  Entertainment level
36. Please describe your sound system: component stereo system with two small speakers
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?  Yes  No
38. If Yes, what type of events or performances are proposed and how often? n/a
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? n/a
40. Will there be security personnel?  Yes  No 40a. If Yes, how many and when? n/a
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? n/a
42. Do you have sound proofing installed?  Yes  No 43. If not, do you plan to install sound-proofing?  Yes  No

### APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously?  Yes  No If yes, please indicate name of establishment(s): \_\_\_\_\_
45. Address: \_\_\_\_\_ 47. Community Board # \_\_\_\_\_
46. Dates of operation: \_\_\_\_\_
47. Has any principal had work experience similar to the proposed business?  Yes  No If yes, explanation of experience or resume. Please see resume attached
48. Does any principal have other businesses in this area?  Yes  No If yes, give trade name and describe type of business: \_\_\_\_\_
49. 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.

### 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.

**Shoko Watanabe Nix**

495 Washington avenue #4C Brooklyn, NY 11238

347-526-7438

[shokow@souen.net](mailto:shokow@souen.net)

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**SUMMARY**

Qualified restaurant manager with 8+ years of professional experience in restaurant management and proven success in organizing tasks, increasing sales, and multiplying business from limited material and resources is searching for a hospitality industry where my experience and skills would be put in use.

**SKILLS AND PROFICIENCIES**

Excellent interpersonal and communication skills  
Multi-tasking abilities with proficiency in organizing and managing different tasks  
Expert knowledge of handling administration and paperwork  
Skilled in bookkeeping and preparing statistical and financial records  
Thorough insights in overseeing stock levels and ordering supplies  
Proficient in assigning duties and scheduling shifts  
Ability of recruiting, training and supervising staff  
Expert marketing skills to promote business

**EXPERIENCE****Restaurant General Manager****Souen Soho. NYC**

2011 – Present

**Souen East Village. NYC**

2016 – Present

**Souen Union Square. NYC**

2009 – 2016

**Responsibilities:**

Managing operations of high volume restaurants and organize staff of about 50 employees  
Coordinate administration, budget, payroll, staff and vendors  
Analyze and plan restaurant sales and organize marketing events and promotional plans accordingly  
Generating detailed daily, monthly, quarterly and yearly reports on business, staff, and profit  
Recruiting, training and motivating staff Maintain high standard quality hygiene, health and safety