



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 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
- 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: June 26, 2017

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: N/A

Previous or current use of the location: Restaurant/Bar

Corporation and trade name of current license: Soko Group LLC (Corporation); Space Mabi (Trade Name)

APPLICANT:

Premise address: 67 1st Avenue, New York, NY 10003

Cross streets: E. 4th Street

Name of applicant and all principals: Soko Group LLC (Name of Applicant); Won Park (Principal)

Trade name (DBA): Space Mabi

PREMISE:

Type of building and number of floors: Multi Unit Residential and Commercial (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? 70

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):
R7A

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: Indoor Cafe (mornings and afternoons)

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) (1) 8:00 A.M. to 1:00 A.M. Sundays through Wednesdays

(2) 8:00 A.M. to 2:00 A.M. Thursdays through Saturdays

Number of tables? 25 Total number of seats? 50

How many stand-up bars/ bar seats are located on the premise? 1 bar with 4 to 6 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 bar 11' x 10' next to two restrooms

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
Korean fusion tapas with inspiration from Chinese, French, Japanese, and New York styles (please see attached)

What are the hours kitchen will be open? All hours of operation

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

How many employees will there be? 10

Do you have or plan to install French doors accordion doors or windows? [EXISTING WINDOWS]

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: Small speakers to be placed at corners with low volume levels

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? No

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.")
[PLEASE SEE ATTACHED.]

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.
[PLEASE SEE ATTACHED.]

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: _____

Address: _____ Community Board # _____

Dates of operation: _____

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. [PLEASE FIND ATTACHED OUR RELEVANT EXPERIENCE.]

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. [PLEASE SEE ATTACHED.]

LOCATION:

How many licensed establishments are within 1 block? ⁵ _____

How many On-Premise (OP) liquor licenses are within 500 feet? ⁸ _____

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).

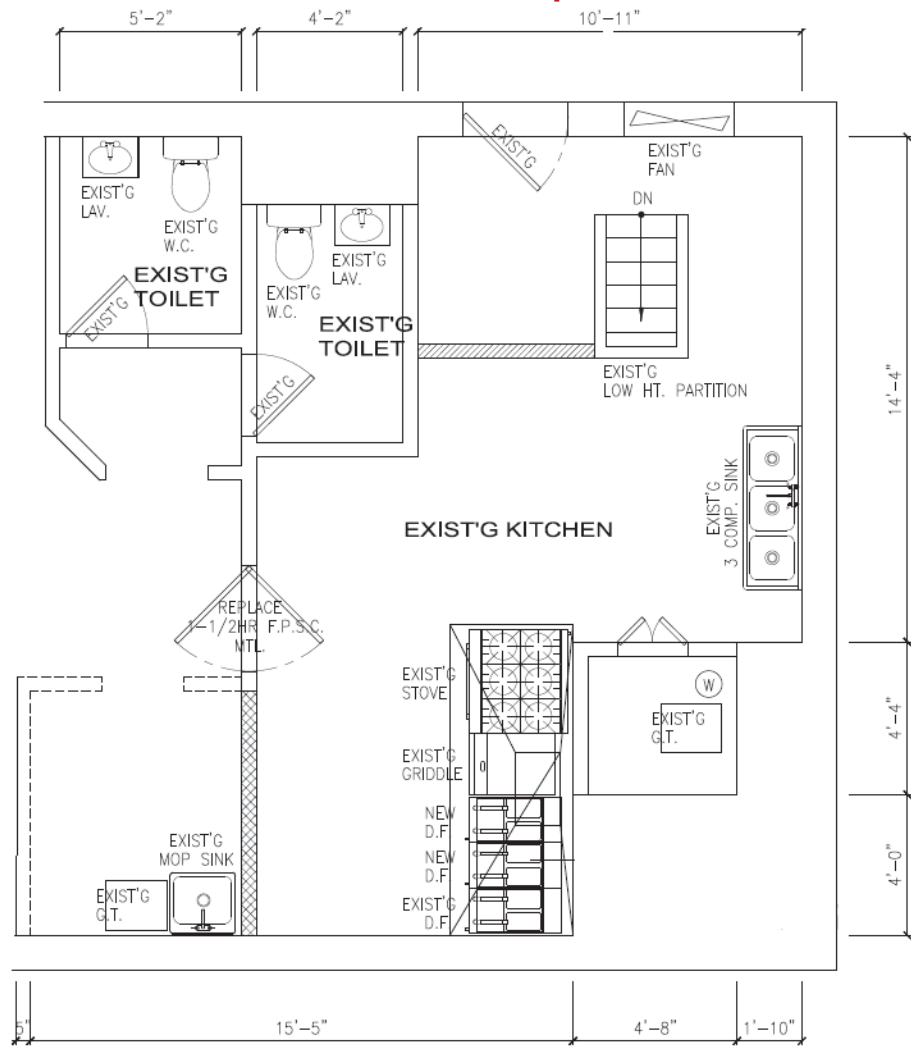
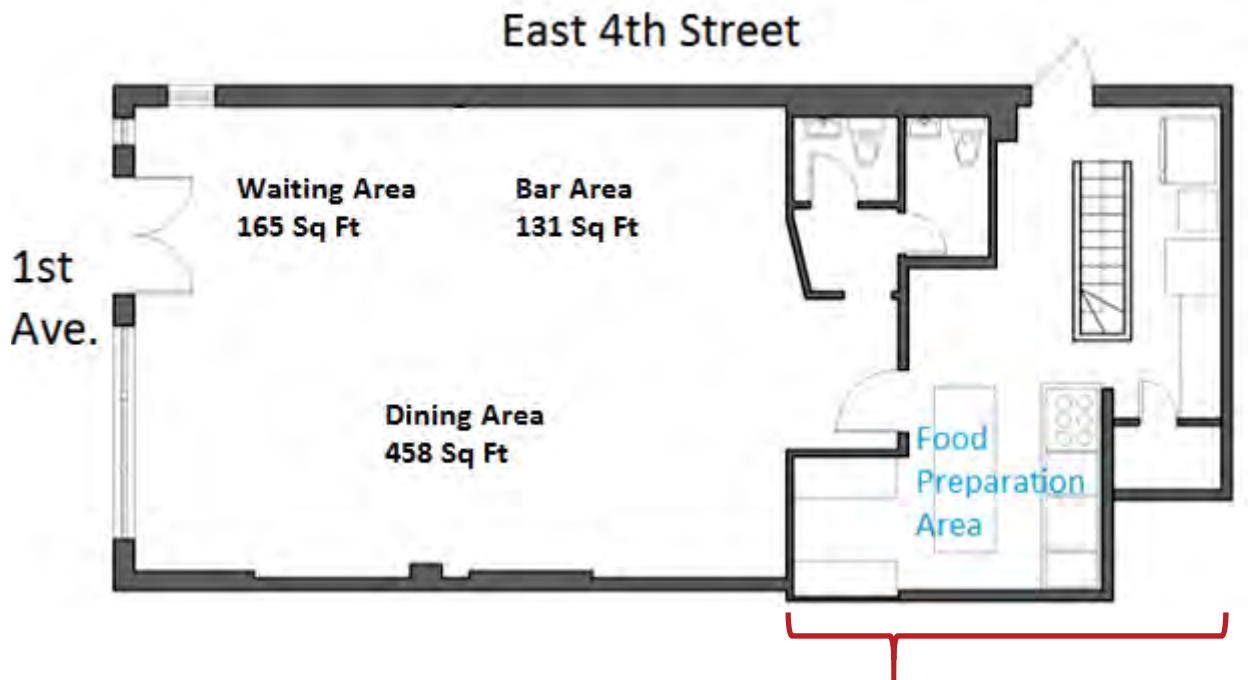
[We will bring the petitions to the meeting on July 17, 2017.]

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 ____ 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 7pm.
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.

Requested Diagrams and Explanations

(1) Food Preparation Area





(2) How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

Explanation:

We will have a staff to manage the crowds. We are making the bar smaller from the previous restaurant/bar to create additional waiting area (totaling 165 square feet – please see diagrams above) to manage the crowd inside, and not on the sidewalk or outside. There seems to be plenty of space in front of the restaurant for picking up/dropping off customers, and the traffic seems to be moving smoothly on 1st Avenue and E. 4th Street at all times. We will also have a mobile waitlist management system to notify customers when their tables are ready in case the waiting area gets overly crowded.

**(3) How do you plan to manage noise inside and outside your business so neighbors will not be affected?
Please attached plans.**

Explanation:

We will close the front entrance door and windows at an appropriate time to manage noise inside. Neighbors on either side of restaurant will be not affected from any potential noise because our restaurant space is separated by a juice/dessert bar next door on 1st Avenue and our kitchen space located on E. 4th Street. We are installing soundproofing insulation product and a new wooden door (currently glass) to further mitigate any potential noise that may affect our neighbors.

Brief Overview of Restaurant/Bar:

Our team is planning on making the space located at 67 1st Avenue, New York (at E. 4th Street) an intimate but stylish restaurant/bar which seeks to gather people of all backgrounds to share in a Korean dining experience with tapas influences. Exploring traditional flavors and dishes while utilizing modern cooking techniques and ingredients, artful plating and portion sizes, we hope that the authenticity of the food and the enjoyment of the dining experience will invite patrons for generations to come. It is our goal to realize something appropriate that addresses our aspirations and priorities. We also want to provide the space to the community in the mornings and afternoons so that they can have utilize the space for working, studying, having group discussions, catching up with others, etc.

Explanation of Our Team:

The heart and soul of Space Mabi (our restaurant) is the team of Jiyeon Song (General Manager), Byunghee Lee (Chef), and Won Park (Principal) who became friends and soon realized a shared vision: bring a new perspective on Korean cooking to East Village. They have confidence that with the team they have in place and redesigning & rebuilding of the existing restaurant space, the concept will be very successful. Born and raised in Korea, Mr. Lee has worked in restaurants in Seoul before moving to the United States. He has over 10 years of experience opening and working as a chef at several restaurants in New York City, currently working at <https://www.osamil.com> and previously at <http://spacenabi.com>.

Ms. Song is a Korean-born filmmaker based in New York City and the founder of Almost Always Corp. She received an MFA in Film from School of Visual Art in 2012 and a BFA in Visual Design at Chung-ang University in 2006. Her restaurant experience includes working as a general manager for a restaurant called Space Nabi (<http://spacenabi.com>). Her prior experience working at Space Nabi includes the following:

- Scheduled and directed staff in daily work assignments to maximize productivity
- Conducted daily pre-shift and weekly departmental meetings to ensure organizational efficiency
- Optimized profits by controlling food, beverage, and labor costs
- Monitored restaurant and took appropriate action to ensure food quality and service standards are consistently met
- Efficiently resolved problems or concerns to the satisfaction of customers

Mr. Park is an experienced professional skilled in finance, real estate, business development, and entrepreneurship. Since graduation from Middlebury College, Vermont in 2004, he worked as a finance professional and then as a Chief Operating Officer for a startup company called Cavtil Inc. He led business and financial operations, and strategic direction with full responsibility for financial planning and analysis, product management, business development, accounting, legal, and human resources. He has a huge passion for investing, operating, and directing all financial functions in a restaurant business, implementing effective marketing and sales strategies.

Veg.



Baby roll sushi

7

- dried seaweed Paper roll
(3 pieces)



Fried tofu ball

7

- vegetable seasoned mix rice in fried tofu wrap
(3 pieces)



Avocado salad

8

- 1/2 avocado w. mabi special puree

Soy rice cake

8

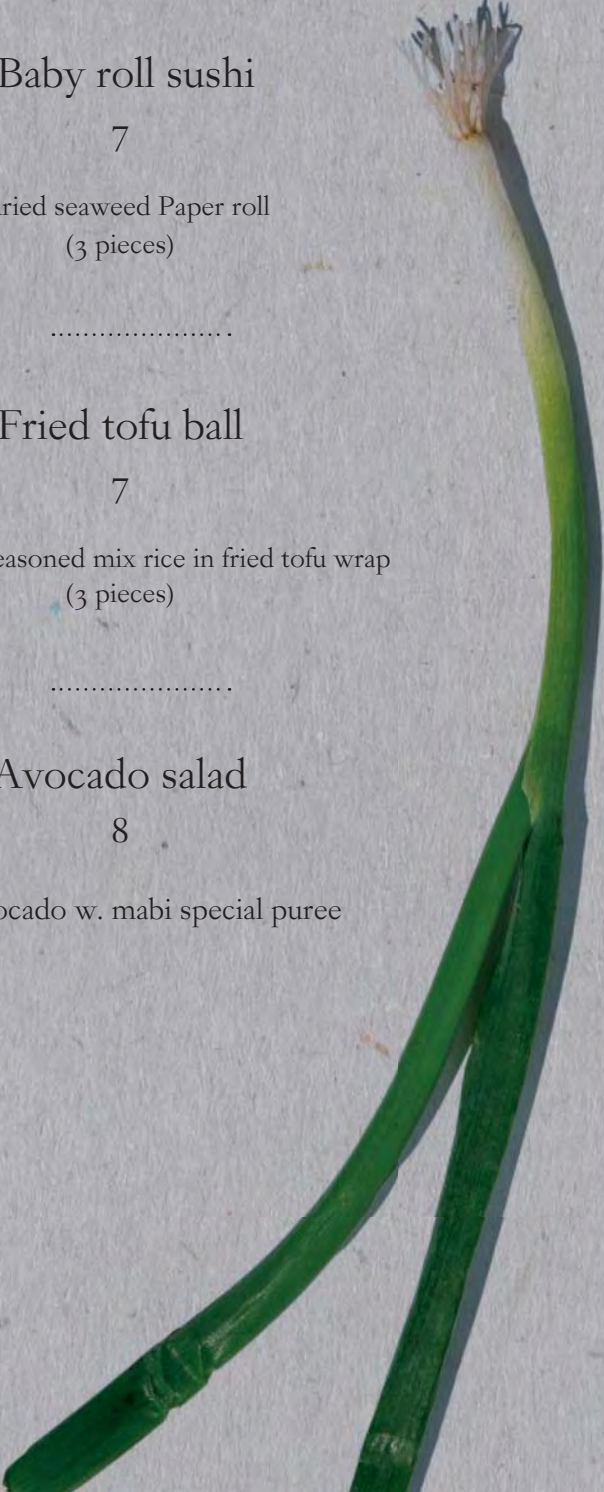
- butter pan fried rice cake w. Soy
sauce



Mac croquet

8

- special Mac&cheese croquet
(4 pieces)



02

Meat.

⋮

Bulgogi

11

- marinated Korean st. Bulgogi sauce
w. Melted cheese

Spicy pork

11

- 6hours braised pork
w. Soy sauce

Chicken popcorn

9

- marinated chicken thigh deep frying
w. wasabi deep sauce

Bulgogi croquet

9

- Bulgogi & mozza cheese deep frying



03

Seafood.

⋮

Calamari sausage

10

- seafood and veg. in calamari tube

Octopus

9

- pan fried octopus
w. spicy sauce

Shrimp gambas

12

- olive oil, tomato, shrimp, garlic oil boiled

Seafood pancake

9

- mussel, shrimp, calamari, scallion, onion,
pepper, flour



Kimchi.

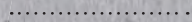


Kimchi jambalaya

12 per person

(minimum 2 order)

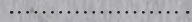
-Napa Kimchi, seafood broth, seafood, vegetables, rice)



Kimchi fried rice

11

- Napa Kimchi, bacon, scallion, onion, carrot, egg & rice



Kimchi pollock roe rice

10

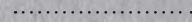
- Napa Kimchi, daikon Kimchi, scallion, sesame oil, egg, pollock roe & rice



Kimchi pancake

9

- Napa Kimchi, soy sauce, red pepper, mussels



Kimchi cultlet hot pot

10

- seafood broth, Napa Kimchi, special soy sauce, onion, pork cutlet & egg

Drinks

Cocktail

- Cocktail Soju 10
- Cocktail Makgoli 10

Korean Spirits

- Makgoli 16

Beer

- Asahi 7
- Kloud 7

Sake

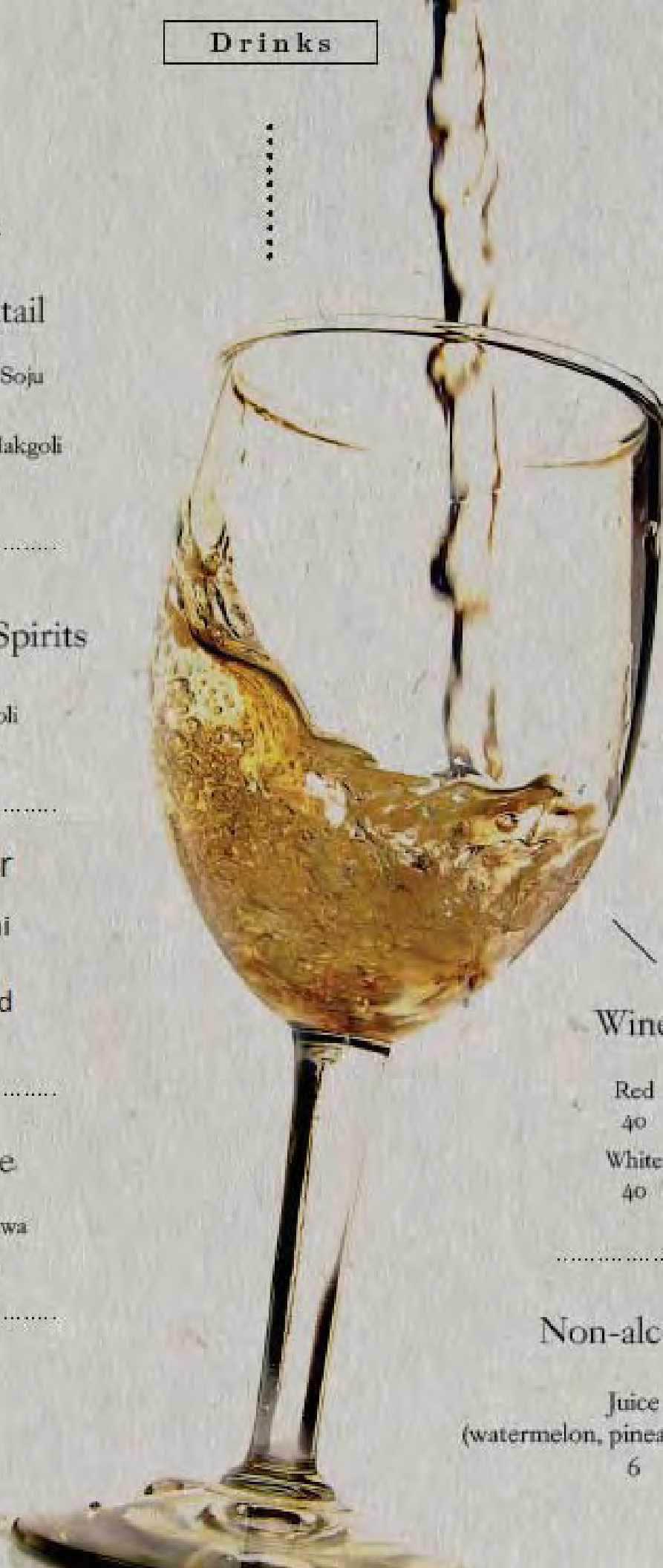
- Kurosawa 40

Wine

- Red 40
- White 40

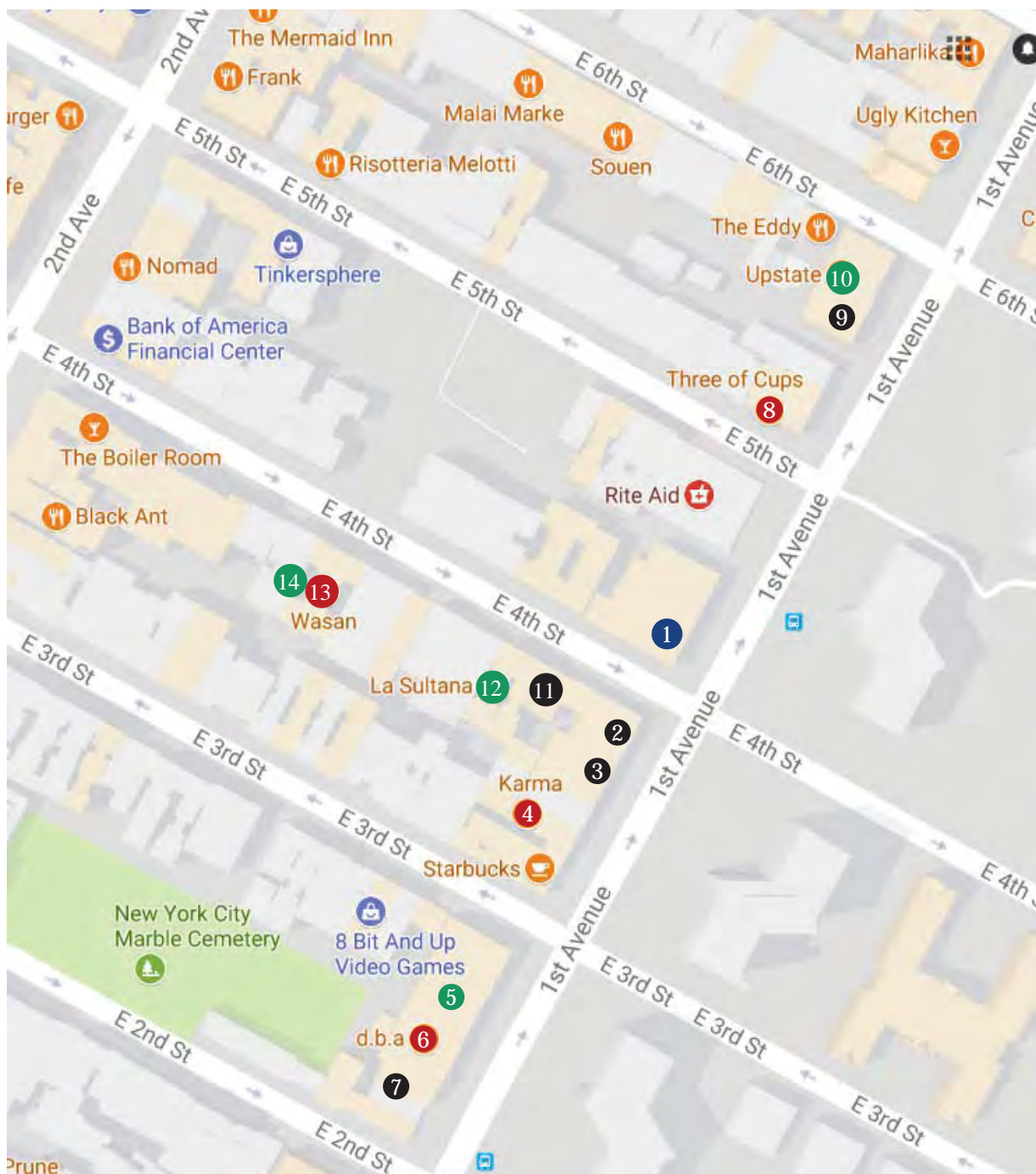
Non-alcohol

- Juice
(watermelon, pineapple, banana) 6



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LEGEND -> [BLUE: Space Mabi] [BLACK (5): Restaurant Only - No Alcohol] [RED (4): Restaurant/Bar – B/W & OP] [GREEN (4): Restaurant/Bar – B/W]



- 1 **Restaurant Name/Address: Space Mabi (Soko Group LLC)**
67 1st Avenue, New York, NY 10003
- 2 **Cho-Ko (Restaurant Only) – No Alcohol**
59 1st Avenue
(M-Th: 12pm-1:30am; F-Sat: 12pm-2am; Sun: 12pm-1am)
- 3 **Al Horno Lean Mexican Kitchen (Restaurant Only) – No Alcohol**
57 1st Avenue
(M-Sun: 9am-10pm; Sat-Sun: 10am-10pm)
- 4 **Karma (Restaurant/Bar) – B/W & OP**
51 1st Avenue
(M-Fri: 3pm-4am; Sat-Sun: 1pm-4am)
- 5 **Aziza Café and Lounge (Restaurant/Bar) – B/W**
45 1st Avenue
(M-Th & Sun: 4pm-3am; F-Sat: 4pm-4:30am)
- 6 **d.b.a (Bar Only) – B/W & OP**
41 1st Avenue
(M-Sun: 12pm-4am)
- 7 **New Double Dragon (Restaurant) – No Alcohol**
37 1st Avenue
(M-F: 11am-11pm; Sat: 11am-11:30pm; Sun: 12pm-11:30pm)
- 8 **Three of Cups (Restaurant/Bar) – B/W & OP**
83 1st Avenue
(M-Th: 5pm-12am; F: 5pm-2am; Sat: 11am-2am; Sun: 11am-12am)
- 9 **Panna II Garden (Restaurant Only) – No Alcohol**
93 1st Avenue
(M-F: 12pm-12am)
- 10 **Upstate (Restaurant/Bar) – B/W**
95 1st Avenue
(M-W: 5pm-10:30am; Th-Sat: 5pm-11pm; Sun: 5pm-10pm)
- 11 **Lui’s Thai Food (Restaurant) – No Alcohol**
128 E. 4th Street
(M-Sun: 12pm-4pm & 5pm-10:30pm)
- 12 **La Sultana Cafe (Restaurant/Bar) – B/W**
124 E. 4th Street
(M-Th: 5pm-2am; F: 5pm-3am; Sat: 5pm-4am; Sun: 4pm-2am)
- 13 **Wasan (Restaurant/Bar) – B/W & OP**
108 E. 4th Street
(M-Th: 6pm-10:30pm; Fri-Sat: 6pm-2am; Sun: 5pm-10:30pm)
- 14 **Benemon (Restaurant/Bar) – B/W**
108 E. 4th Street
(M-W: 5:30pm-11pm; Fri: 5:30pm-11:30pm; Sun-Sat: 11:30am-11:30pm)