



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 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.
Notice of proposed business to block or tenant association if one exists.
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: November 30, 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: Beer and Wine License

If alteration, describe nature of alteration: Adding private dining/classroom on 3rd floor

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Tokyo Mama, Inc. d/b/a Cha-An

APPLICANT:

Premise address: 230 East 9th Street 2nd Floor & 3rd Floor, New York, NY 10003

Cross streets: 2nd Avenue and 3rd Avenue

Name of applicant and all principals: Shuji Yagi

Trade name (DBA): Cha-An

PREMISE:

Type of building and number of floors: Commercial - 3 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? 73

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):
R8B

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: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 7 Days

Monday-Thursday: Noon to 11pm, Friday & Saturday: Noon to 12am, Sunday: Noon to 10pm

Number of tables? Fl.2: 15 / Fl.3: 4 Total number of seats? Fl.2: 32 / Fl.3: 16 48 total

How many stand-up bars/ bar seats are located on the premise? 1 bar / 6 bar 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): 11.25 FT, Straight, 2nd Floor

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
Japanese - see attached

What are the hours kitchen will be open? M-Th: Noon to 10:30pm, Fri & Sat: Noon to 11:30pm, Sun: Noon to 9:30pm

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

How many employees will there be? 10 people at ta time

Do you have or plan to install French doors accordion doors or 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: iPod

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.")

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.

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: Hasaki- 210 E. 9th St., Sobaya- 229 E. 9th St.,

Address: Shabu-tatsu- 216 E. 10th St., Hi-Collar- 214 E. 10th St. Community Board # 3

Dates of operation: Hasaki- since 1984, Sobaya- since 1998, Shabu-Tatsu-since 1992, Hi-collar- since 2013

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.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business Hasaki, Sobaya, Shabu-Tatsu, Hi-Collar, Rai Rai Ken, Curry-Ya, Japanese Cuisine

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? 28

How many On-Premise (OP) liquor licenses are within 500 feet? 33

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 ___ 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 _____.
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.

Tokyo Mama Inc d/b/a CHA-AN

Sakura Yagi @ 212-228-3030

Company/DBA Name and Contact Number for questions

Plans to ~~open~~ apply for an Alteration and Class Change Applications - Restaurant

(Please choose) Bar/Restaurant/Other and indicate if this will be a sidewalk Cafe or Backyard Cafe

at the following location 230 East 9th Street

Building Number and Street Name - Address

This establishment is seeking a license to serve

Beer / Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, December 11, 2017 at 6:30pm Perseverance House Community Room 535 East 5th Street (btwn Aves A & B)

Date/Time/Location

Sakura Yagi @ 212-228-3030

Applicant Contact Information

At COMMUNITY BOARD 3 SLA & DCA Licensing Committee Meeting info@cb3manhattan.org - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBOURS 第3社區居民 請注意

Tokyo Mama Inc d/b/a CHA-AN

Sakura Yagi @ 212-228-3030

公司名字(Company) and 和聯繫人的資料(Contact)

Plans to ~~open~~ apply for an Alteration and Class Change Applications - Restaurant

(請選擇/please choose) 酒吧(Bar)/餐館(Restaurant) 戶外咖啡(Sidewalk Cafe) or 或者 後院花園咖啡(Backyard Use)

230 East 9th Street

Address/生意地址

seeking a license to serve(以上的店主要請以下相關牌照)

Beer / Wine & Liquor

(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者 啤酒牌照(Beer) or/或者 酒和烈酒牌照(Wine & Liquor)

Public meeting for comments 第3社區的居民有權利提出自己的意見和建議

(CB3 SLA & DCA Committee Meeting) 曼哈頓第3社區委員會 酒牌和紐約市消費局有關小商業牌照委員會

Monday, December 11, 2017 at 6:30pm Perseverance House Community Room 535 East 5th Street (btwn Aves A & B)

時間(Time)和地點(Location)

info@cb3manhattan.org - www.cb3manhattan.org



NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Tokyo Mama Inc d/b/a CHA-AN

Sakura Yagi @ 212-228-3030

Company Name/ Contact Info

Nombre de la Compañía/ el teléfono de contacto

Plans to ~~open~~ apply for Alteration and Class Change Applications - Restaurant

(Please choose) Bar/Restaurant sidewalk cafe/backyard use

(Favor de escoger) una Barra/un Restaurante un cafe de acera o un patio de atrás

230 East 9th Street

address

dirección

Seeking a license to serve

En búsqueda de una licencia para servir:

Beer / Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting for comments

Reunión público para comentarios

Monday, December 11, 2017 at 6:30pm Perseverance House Community Room 535 East 5th Street (btwn Aves A & B)

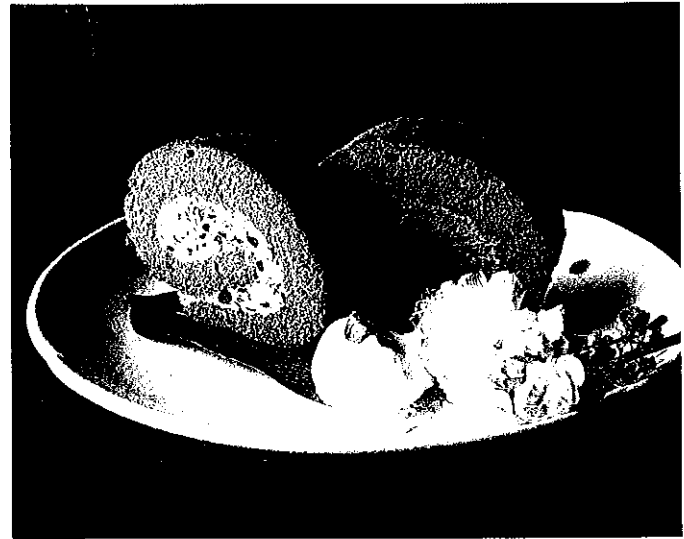
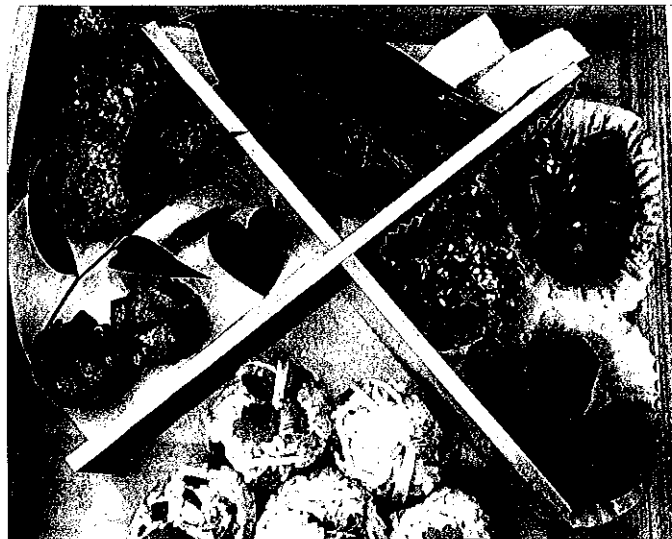
At COMMUNITY BOARD 3 SLA & DCA Licensing Committee Meeting

En la JUNTA COMUNITARIA 3 La reunión del Comité de Licencias del SLA y del DCA



NEW YORK LATE CITY FIN

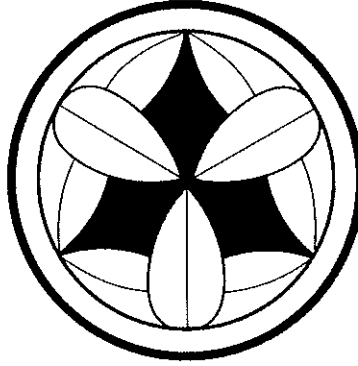
14 seasons. 210 starts. Two Super Bowl titles. Now Giants



茶蔵で...

Private event space inspired by blending Japanese 和 wa & Western 洋 yo

230 East 9th Street Floor 3
East Village, New York



CHAKURA

Chakura Set

\$24 16p maximum

Daily Soup

Seven-grain Rice

Tofu and Seaweed Salad

Assortment of Side Dishes

[Hijiki, Kale Gomaae, Kabocha Pumpkin]

Suki Bento

\$32 25p maximum

Dashimaki Tamago

Ebi Shumai

Chikuzenni w/ chicken & vegetables

Kabocha Pumpkin

Grilled Salmon

Sukiyaki Beef

White Rice w/ Pickled Plum

Oshi Bento

\$28 25p maximum

Dashimaki Tamago

Karaage

Ebi Shumai

Osouzai

-Kale Gomaae

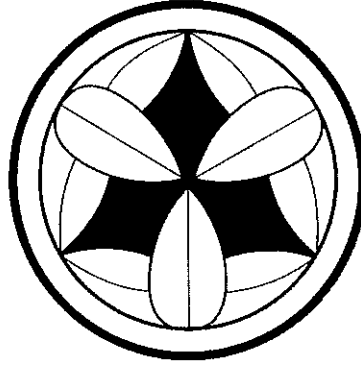
-Hijiki

-Ume Renkon

Grilled Salmon

Oshi Pressed Sushi

Prices subject to change



CHAKURA

Desserts

Dessert Plate

\$30

served per person, each bite-sized

Matcha Tiramisu

Hojicha Gelee

Seasonal Mochi

Black Sesame Crème Brulee

Custom Cakes

Specialty cakes available for all occasions:

All cakes are made at

Cha-An Teahouse

and serve 12-16 people.

Custom cupcakes, tarts, and party favors can also be ordered.

Prices subject to change

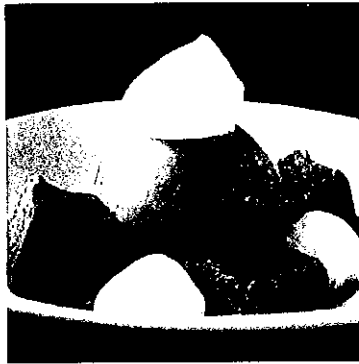


DESSERT
[デザート]

Hojicha Anmitsu	10
hoji tea jelly with sweet brown sugar syrup, shiratama mochi, and hoji tea ice cream	
Mochi Mochi	9
warabimochi, shiratamamochi with hojicha ice cream	
Matcha Chiffon Cake	11
with coconut milk sauce	
Today's Chef Special Dessert	Ask Server
Ice Cream Duo (two scoops per order)	7
green tea, black sesame, hojicha, seasonal	



Hojicha Anmitsu



Mochi Mochi



Matcha Chiffon Cake

Lemon Verbena Mousse	15
<i>choice of: brown sugar mascarpone cream with caramelized bananas</i>	
Green Tea Parfait	13
Seasonal Parfait	14
Homemade Mochi (three per order; mix & match)	10.5
<i>choice of: green tea / black sesame / earl grey chocolate</i>	
Whisked Matcha Affogato	14
Black Sesame Crème Brûlée	9.5



Lemon Verbena Mousse



Green Tea Parfait



Homemade Mochi

CHAAN TOAST

[茶菴のトースト]



Egg Salad Toast

House-Baked Bread

Smoked Salmon Toast 	14
Egg Salad Toast with mustard, melted cheese & parsley	14
Grilled Salmon Toast	14
Raspberry Butter Toast*	11
Red Bean Butter Toast *	11

*add one scoop of ice cream for \$3
green tea, black sesame, hojicha, seasonal





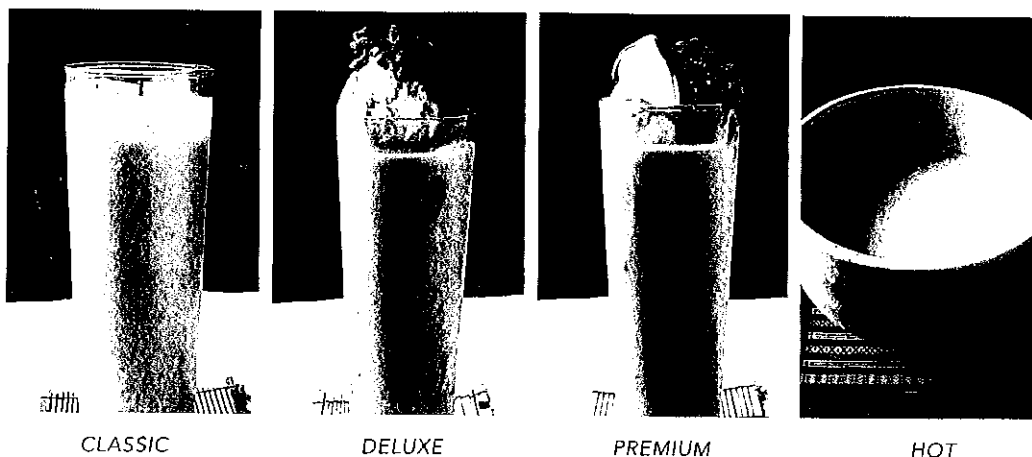
Red Bean Butter Toast



Smoked Salmon Toast

Matcha Latte


Classic	cold matcha latte	7
Deluxe 	cold matcha latte with green tea ice cream & red bean	8.5
Premium 	cold matcha latte with green tea ice cream, red bean, whipped cream, & brown sugar syrup	9.5
Hot	hot matcha latte with red beans	8



 not included in the prix fixe sets' special \$5 price

Green Tea

		PRICE	TAKE-OUT (1oz)
Matcha 	vegetal, sweet, creamy	12	-
Genmaicha	toasty, grassy, comforting	7	9
Hojicha	roasty, nutty, maple sap	7	9
Chiran Sencha	fresh, leafy greens, ocean breeze	7	9
Okumidori Sencha	roasty, nutty, maple sap	7	9
Tamaryokucha	fresh, mellow, light	7	9
Uji Kabusecha	sweet, rich, silky	8	10
Dragon Well	nutty, roasted, sweet	7	16
Flower Craft Tea	vegetal, mild, floral	8	12
Jasmine Pearls	floral, sweet, fragrant	7	7

 not included in the prix fixe sets' special \$5 price

Black Tea

		PRICE	TAKE-OUT (1oz)
Assam	bold, rich, malty	7	8
Ceylon Orange Pekoe	brisk, bold, citrus	7	8
Darjeeling 2nd Flush	spicy-sweet, balanced	7	8
Earl Grey	bergamot, full-flavored, aromatic	7	8
Keemun Mao Feng	rich, red fruit, chocolate	7	9

White Tea

		PRICE	TAKE-OUT (1oz)
White Peony	melon, savory, honey	9	10
Yenzen Silver Needle	almond, butter, velvet	8	12

Herbal Tea

		PRICE	TAKE-OUT (1oz)
Chamomile	fig, apple, honey	7	16
Chrysanthemum Blossom	earthy, herbaceous	7	9
Crimson Chai	spicy, cardamom	7	9
Lavender Mint	fragrant, sweet, soothing	7	16
Lemon Verbena	fresh lemon, smooth, sweet finish	7	16
Scarlet Glow	sweet, tart, fruit	7	9

Oolong Tea

		PRICE	TAKE-OUT (1oz)
Wood Dragon 🍃	woody, sweet, complex	10	14
Dong Ding 🍃	strawberry jam, wood, caramel	13	12
Tieguanyin 🍃	peach, charcoal, earthy	13	12

Pu-erh Leaf Tea

	soil, leather, smooth	8	9
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🍃 not included in the prix fixe sets' special \$5 price