



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 within Saturated Area

I, Jack Hu, as a qualified representative of Juraku Inc., located at 121 Ludlow Street, New York, NY 10002, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) _____
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:
 Mon 11AM-12AM; Tue 11AM-12AM; Wed 11AM-12AM;
 Thu 11AM-12AM; Fri 11AM-12AM; Sat 11AM-12AM; Sun 11AM-12AM.

(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.
- I will operate my sidewalk café no later than _____
- I will employ a doorman/security personnel on the following days: _____
- I will install soundproofing, _____
- 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.
- 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 _____
- I will play ambient recorded background music only.
- I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time limitations OR I will have happy hour and it will end by _____.
- I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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: Jack Hu Phone Number: 646-915-2289

18. I will: _____

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

Signed Jack Hu Dated 3/11/18
 Sworn to this 11th day of March 2018
 Notary Public Stetzer

State of New York
 County of New York

NOTARY PUBLIC-STATE OF NEW YORK
 No. 01106233947
 Qualified in Queens County
 My Commission Expires January 03, 2019



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

Today's Date: 02/09/2018

APPLICANT

1. Name of applicant and principle(s): Jack Hu
2. Premise address: 121 Ludlow Street, New York, NY 10002
3. Cross streets: Hester Street & Grand Street
4. Trade name (DBA): Delancy Street & Rivington Street
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: N/A
7. Is location currently licensed? Yes No
8. Type of license: Beer & Wine
9. Previous or current use of the location: Restaurant
10. Corporation and trade name of current location: River Coyote LLC
11. Type of building and number of floors: Mixed Residential and Commercial Buildings, 3 Floors
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? LNO
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): C4-4A
15. How many licensed establishments are within 1 block? 8
16. How many On-Premise (OP) liquor licenses are within 500 feet? 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: Japanese Food Restaurant
19. Will any other business besides food or alcohol service be conducted at premise? Yes No
20. If yes, please describe what type: _____
21. What are the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable):
11am-12am 7days per week 22. Total number of table: 17 23. Total number of seats: 63



24. How many stand-up bars/ bar seats are located on the premise? 1 (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): 1 stand up bar
26. Does premise have a full kitchen? Yes No
27. What are the hours kitchen will be open? 11am-12am 7days per week
28. What type of food is available for sale? Asian Food
29. Will a manager or principal always be on site? Yes No If yes, which? Jack Hu
30. How many employees will there be? 4-5
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?) 0
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: _____
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? _____
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? _____
40. Will there be security personnel? Yes No 40a. *If Yes*, how many and when? _____
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? _____
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): Yasaka Inc
45. Address: 251 W. 72 St, NY 10023 47. Community Board # 107
46. Dates of operation: Japanese Restaurant
47. Has any principal had work experience similar to the proposed business? Yes No *If yes*, explanation of experience or resume.
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.

MENU お品書き

Starter とりあえず

- Edamame 4
- Fried Shishito 5
- Seaweed Salad 5
- Kimchi 4
- Yakko 4

Sashimi 刺身

- Tuna 9
- Salmon 9
- Yellowtail 9
- Assorted Sashimi 18

Soup 汁物

- Miso Soup 3
- Clear Soup 3

Salads サラダ

- House Salad (S) 4 (L) 7
- Avocado Salad 9
- Crab Salad 10

Grilled & Sauteed 焼き物

- Assorted Yakitori 9
- Black Cod Collar 10
- Buta Kimchi 9
- Yakiniku 9
- Pork Ginger 9
- Chicken Wings 8
- Butter-sauteed Clam 7
- Sauteed Mushroom 7
- Sauteed Spinach 6

Simmered & Braised 煮物

Assorted Oden 9

Niku Jaga 8

Charshu 9

Yanagawa 11

Fried 揚物

French Fries 5

Haru Maki 6

Gyoza 6

Coroque 6

Kara-age 8

Agedashi Tofu 7

Agedashi Nasu 6

Assorted Tempura 12

Pork Katsu 11

Noodles 麵類

Shoyu Ramen 12

Tonkotsu Ramen 12

Miso Ramen 12

Shio Ramen 12

Udon 11

Soba 11

Zaru Soba

Zaru Udon

Over-Rice & Tray 丼物と定食

Gyu Don 14

Katsu Don 15

Kaisen Don 18

Curry 14

Katsu Curry 18

Sashimi Tray 19

Pork Katsu Tray 18

Tempura Tray 18

Yakiniku Tray 17

