



Alysha Lewis-Coleman, 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: 05/18/2018

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: JAPANESE RESTAURANT

Corporation and trade name of current license: NEVER BEEN LICENSED PREMISES

APPLICANT:

Premise address: 199 2ND AVE, NEW YORK, NY 10003

Cross streets: BETWEEN E 12TH & E 13TH STREETS

Name of applicant and all principals: S&D WAVE GROUP INC
SE WOONG BAN, PRESIDENT

Trade name (DBA): SUSHI BADA

PREMISE:

Type of building and number of floors: APARTMENT BLDG, 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? 74

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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) SUN - THURS: 11 AM - 12 AM, FRI & SAT: 11 AM - 2 AM

Number of tables? 18 Total number of seats? 40

How many stand-up bars/ bar seats are located on the premise? 1 BAR W 8 STOOLS

(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): 12' X 7.5' L-SHAPED BAR NEAR ENTRANCE

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 & JAPANESE FOOD

What are the hours kitchen will be open? SUN - THURS: 11 AM TO 11: 30 AM, FRI & SAT: 11 AM - 1:30 AM

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

How many employees will there be? ABOUT 6-8

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) NONE

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: _____

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: BADA SUSHIYA INC DBA SUSHI BADA

Address: 74 LAFAYETTE AVE, SUFFERN, NY 10901 Community Board # ROCKLAND

Dates of operation: OPEN TUES-SUN, CLOSED ON MONDAYS

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 _____

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? 20

How many On-Premise (OP) liquor licenses are within 500 feet? 15

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 will operate a full-service restaurant, specifically a (type of restaurant) KOREAN & JAPANESE RESTAURANT
KOREAN & JAPANESE RESTAURANT, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. 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.
3. 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 _____.
4. I will play ambient recorded background music only.
5. 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.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.

ATTENTION RESIDENTS & NEIGHBORS

S&D Wave Group Inc / Sushi Bada

Company/DBA Name and Contact Number for Questions

**Plans to open a
Restaurant**

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

199 2nd Ave

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, June 18, 2018 at 6:30pm

Public Hotel, Sophia Room, 17th Floor

215 Chrystie Street (btwn Houston & Stanton Sts)

Date/Time/Location

David 551-574-5671

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

info@cb3manhattan.org - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

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

Address/生意地址

seeking a license to serve(以上的店主想要請以下相關酒牌照)

(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, June 18, 2018 at 6:30pm

Public Hotel, Sophia Room, 17th Floor

215 Chrystie Street (btwn Houston & Stanton Sts)

時間 (Time) 和地點 (Location)

info@cb3manhattan.org - www.cb3manhattan.org

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

S&D Wave Group Inc DBA Sushi Bada
David 551-574-5671

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Restaurant

un Restaurante

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

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

199 2nd Ave

199 2nd Ave

address

dirección

Seeking a license to serve

En búsqueda de una
licencia para servir:

Beer/Wine & Liquor

Cerveza/vino y bebidas alcoholicas

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting
for comments

Reunión público
para comentarios

Monday, June 18, 2018 at 6:30pm
Public Hotel, Sophia Room, 17th Floor
215 Chrystie Street (btwn Houston & Stanton Sts)

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

info@cb3manhattan.org - www.cb3manhattan.org

Petition to Support Proposed Liquor License

Date: _____

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) full-liquor

to the following applicant/establishment (company and/or trade name) _____

S&D Wave Group Inc DBA Sushi Bada

Address of premises: 199 2nd Ave, New York, NY 10003

This business will be a: (circle) Restaurant Other: _____

The hours of operation will be:
Sun to Thurs: 11 am to 12 am, Fri & Sat: 11 am to 2 am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)

Proximity Report for Location:

May 19, 2018

199 2 Ave, New York, NY, 10003

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
MIAT LIQUORS INC	166 2ND AVE	525 ft
CARMAD INC	224 226 1ST AVE	915 ft
TASTE WINE LLC	50 3RD AVE	935 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	945 ft
TRADER JOES EAST INC	138 E 14TH ST	1090 ft
M J K LIQUORS INC.	161 3RD AVENUE	1110 ft
236 WINES & LIQUORS INC	279 1ST AVENUE	1260 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
211 AVE A RESTAURANT INC	197 2ND AVE	20 ft
DAIMYO GROUP LLC	207 2ND AVENUE	110 ft
K BLOOM REALTY LLC	192 2ND AVE	185 ft
MADDSG LLC	301 E 12TH ST	220 ft
PMP VENTURES INC	219 2ND AVE	270 ft
PJ RESTAURANT INC	302 E 12TH ST	275 ft
PEPRICO INC	182 2ND AVE	275 ft
HUZZAH LLC	221 2ND AVE	295 ft
CHURCH & LOUIS INC	180 2ND AVE	300 ft
JUDEX ENTERPRISES INC	178 2ND AVENUE	325 ft
LA MERIDIANA I LTD	176 2ND AVE	350 ft
DUCKS EATERY EV LLC	351 E 12TH ST	455 ft
FIRST DOWN LLC	349 E 13TH ST	460 ft
FT 245 CORP	245 EAST 11TH STREET AKA 175 S	490 ft
243 E 14TH CAFE INC	243 E 14TH ST	500 ft
K H T ENTERPRISES INC	222 EAST 14TH STREET	505 ft
322 E 14TH STREET CORP	322 E 14TH ST	520 ft
JINX PROOF L L C	231 E 14TH STREET	545 ft

Name	Address	Approx. Distance
JINX PROOF II LLC	231 E 14TH ST	550 ft
A VENIERO INC	342 EAST 11TH STREET	550 ft
99 THAI PLAYGROUND LLC	99 3RD AVE	585 ft
EAST COUNTY LOU TH INC	103 3RD AVENUE	590 ft
LETTA #1 LLC	160 2ND AVE	595 ft
325 E 14TH STREET CORP	325 EAST 14TH STREET	650 ft
HAN DYNASTY NYU CORP	90 3RD AVE	670 ft
LONGFORD INC	98 3RD AVE	700 ft
VINYL ENTERTAINMENT INC	100 3RD AVE	700 ft
TWO GUIZE LLC	102 3RD AVE	700 ft
YUAN NOODLE LLC	157 2ND AVE	705 ft
EST RESTAURANT CORP	349 E 13TH ST	720 ft
106 3RD AVE NYC INC	106 3RD AVE	735 ft

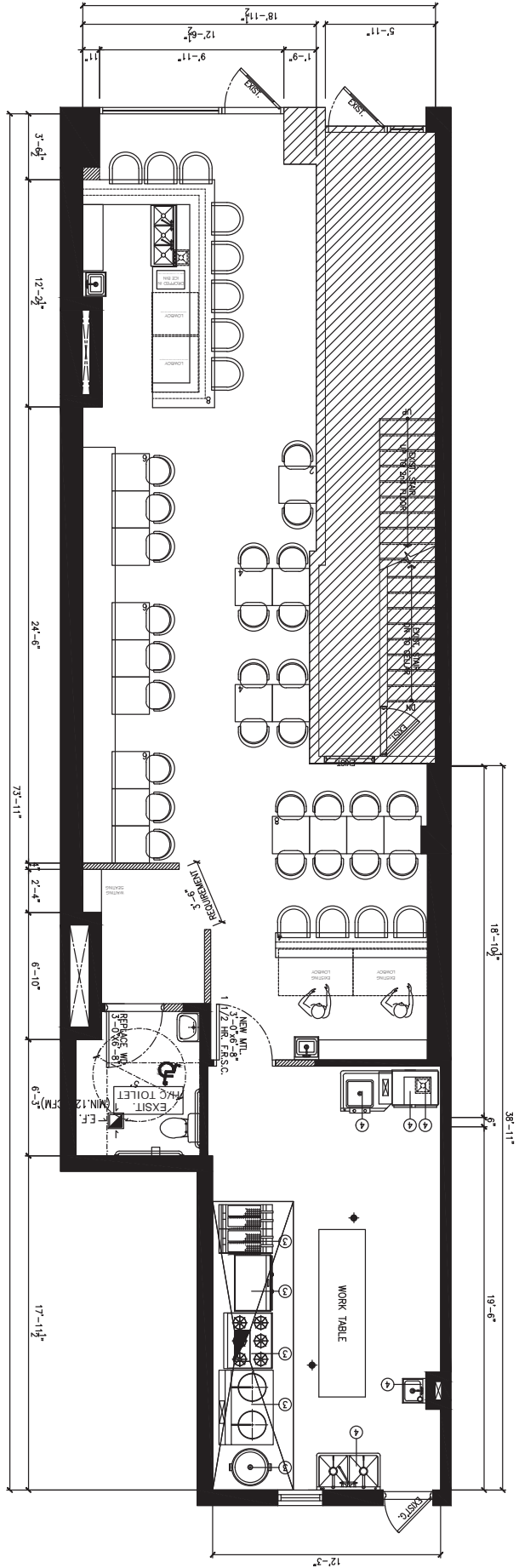
Pending Licenses within 750 Feet

Name	Address	Approx. Distance
OISHI VILLAGE SUSHI	199 2ND AVE	0 ft
RAY'S INC I	201 2ND AVE	25 ft
ATLAS HUGGED INCORPORATED	213 2ND AVE	195 ft
DELPHINUS RESTAURANT CORP	246 E 14TH ST	380 ft
4N CORP	233 E 14TH ST	540 ft
M CULINARY CONCEPTS INC	211 EAST 14TH STREET	620 ft

Unmapped licenses within zipcode of report location

Name	Address
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PROPOSED PLAN OPTION-3
REVISED BY DONGBU (05.15.2018)



Starters

Soup

Dumpling Soup

Dumplings in a Soy-Dashi Clear Broth, Scallion, Onion & Egg

Clam Soup

Littleneck clams in a Soy-Dashi Clear Broth & Scallion

Miso Mushroom Soup

Miso Soup with 3 Different Mushrooms

Miso Soup

Soybean Paste, Tofu, Seaweed & Scallion

Rice

Brown Rice

White Rice (Koshi Hikari)

Salad

Seaweed Salad

Mixed Seaweed Salad

Asiana

Greens, Panko Chicken, Tomato, & Creamy Sesame Dressing

Salmon Skin

Greens, Salmon Skin, Avocado

Tuna Mango

Diced Cut Tuna, Mango, Avocado, Apple & Creamy Sesame Onion Dressing

Bada

9pcs Sashimi over House Green & Soy Mustard Dressing

Kani

House green, Kani mix, Avocado, Apple, Cucumber & Soy Dressing

Avocado

House Green with Avocado, Crabmeat, Apple, Cucumber & Ginger Dressing

House Green

Romaine, Carrot, Cucumber, Onion, & Ginger Dressing

Small Plates

Tempura

Choice of Shrimp, Vegetable or Mixed

Whole Crab

Fried Soft Shell Crab

Negimaki

Scallion Wrapped in Thinly Sliced Beef w/ Enoki Mushrooms

Age Tofu

Fried Tofu, Bonito, Scallion, & Radish

Harumaki

Vegetable Spring Rolls

Gyoza

Choice of Vegetable or Beef Dumplings (Choice of Steamed or Fried)

Shumai

Shrimp Dumplings (Choice of Steamed or Fried)

Schimi Edamame

Edamame with 7 Peppers & Soy Garlic Butter

Edamame

Steamed Soybeans with Sea Salt

Main

Sushi

Choice Sushi

Choice of 8pcs Nigiri (Sushi) from Ala Carte Section (2pcs only)

Choice For 2

Choice of 4pcs Nigiri (Sushi) from Ala Carte Section (4pcs Max per item)
Chef's Roll

Selection Sushi

10pcs Sushi & Negi Toro & Negi Hamachi Maki

Trust Me

Chefs Choice of 1 Starter, 9pcs Sashimi, 7pcs Sushi, & Chef's Roll

Sashimi

Choice Sashimi

Choice of 15pcs from Ala Carte Section (3pcs Max per Item)

Selection Sashimi

20pcs of Sashimi

Rice Bowl (Koshi Hikari)

Chirashi

Sashimi, Sushi Rice, Vegetables

Bada Chirashi

Diced Cut Sashimi, Sushi Rice

Unadon

Eel, Ikura, & Quail Egg over Rice

Sake Ikura Don

Salmon & Ikura over Rice

Bulgogi Don

Thinly Sliced Beef marinated with Sweet Soy over Rice

Cutlet

Choice of Chicken or Pork Cutlet with Rice

Teriyaki

Salmon

Sliced Scottish Salmon, Mixed Vegetables Sauteed with Teriyaki Sauce

Shrimp

Battered Shrimp with Mixed Vegetables Sauteed w/ Teriyaki Sauce

Chicken

Sliced White Meat, Mixed Vegetables Sauteed w/ Teriyaki Sauce

Noodle Soups

Yaki Udon

Panfried Udon Noodles with Chicken, Shrimp or Vegetable

Tempura Udon

Udon with Shrimp & Vegetable Tempura

Bulgogi Udon

Udon, Bulgogi (Thinly Sliced Beef)

Nabeyaki Udon

Chicken, Shrimp Tempura, Egg-yolk with Japanese Udon Noodles

Tasting

Cold Tasting

Avocado Bomb

Choice of Spicy Tuna, Salmon, and Yellowtail wrapped in Avocado

Wicked Tuna

Blue Fin tuna on top of Fuji Apple & Yuca Crisp

Tataki

Seared Chef's Choice Fish with Micro Green, Onion Crisp & Garlic

Orange Blossom

Toro Chef's Salmon with Avocado, Ikura, Black Tobiko

Hamachilly

Orange Supreme with Ginger Crisp, Cilantro, Jalapeno, & Yellowtail

Suviche

Tadpole, Ika, Tako, Shrimp, Hamachi, & Salmon Garlic Chip with in Ceviche

Carpaccio

Choice of Fluke or Madai with Yuzu-Ponzu Sauce w/ Ginger Chip

Toro Tartar

Minced Toro with Quail Egg & Seaweed

Sashimi

9pcs Chef's Fresh Cut fish

Sushi

5pcs Chef's Selections with Toppings

Spicy Tuna Tartar

Spicy Tuna with Seaweed salad & Crunch Base topped with Avocado & Quail Egg

Hot Tasting

Avocado Fries

Kimchi Frito Arroz

Avocado Fries Parmesan Cheese

Kimchi Fried Rice with Bacon Egg

***Hamakama**

Panfried Hamachi Collarbone

Crispy Rice

Crunch Rice with Spicy Tuna & Jalapeno on Top

Bang Bang Shrimp

Shrimp Tempura with Sweet Chili Aioli

Whole Crab

Fried Soft Shell Crab

Omakase

5 Courses of Chef's Special

Tasting Set

Maki

Maki Mono

Combination A

Choice of 3 Classic Rolls

Combination B

Choice of 1 Design Rolls & 1 Classic Rolls

Combination C

Choice of 1 Design Rolls & 2 Classic Rolls

Combination D

Choice of 2 Design Rolls

Hosomaki(Seaweed Outside)

Tuna

*Negi Toro

Salmon

Smoked Salmon

Yellowtail

Choice of Scallion or Jalapeno

Kani

Crab Meat

Futo

Crab, Tamago, & Japanese Vegetables

Manhattan

Tuna, Smoked Salmon, Apple, Avo, & Cucumber

Tri-State

Tuna, Salmon, Yellowtail, Avo, & Masago

Uramaki (Rice Outside)

California

Crab, Avocado, Cucumber

Alaska

Salmon, Avocado, Cucumber

Kani-Salad Maki

Crabmeat Salad, Avocado

Boston

Shrimp, Avocado, Crab, Cucumber, Lettuce with Japanese Mayo

Shrimp Tempura Maki

Shrimp Tempura, Avocado, Cucumber with Eel Sauce

Philadelphia

Smoked Salmon, Cream Cheese, Cucumber

Salmon Skin

Salmon Skin, Avocado, Cucumber

Eel

Choice of Cucumber or Avocado

Sunfire

Eel, Avocado, Crab, Masago with Spicy Mayo

Carribbean

Salmon, Mango, Avocado, Masago

New York

Tuna, Salmon, Avocado, Masago

Eastern

Tuna, Yellowtail, Cucumber, Masago

Spicy Tuna

Spicy Salmon

Spicy Yellowtail

Spicy Shrimp

Spicy Scallop

Spicy Asparagus

Crab, Avocado, Asparagus with Spicy Mayo

Vegetarian Maki

Avocado

Cucumber

Vegetable

Avocado, Cucumber, Oshinko, Yamagobo, Ganpyo, Radish

AAC

Avocado, Asparagus, Cucumber

Sweet Potato

Koimo Tempura with Eel Sauce

Design Maki

The Love (Tuna or Salmon)

Spicy Tuna or Spicy Salmon, Tuna or Salmon, Crunch, Scallion, Red Tobiko, Asparagus, Jalapeno, Tuna, Yellow Tobiko

Red Hot Chili Peppers

Hamachima

Spicy Yellowtail, Asparagus, Avocado, Yellowtail, Wasabi Tobiko

River to Ocean

Spicy Tuna, Avocado, Eel, Ginger Crisp

Rainbow

Crab, Avocado, Cucumber, Tuna, Salmon, Yellowtail, White Fish

Dragon

Eel, Cucumber, Avocado

Salmon Dragon

Baked Salmon, Pickled Vegetables, Avocado

Route 59

Shrimp Tempura, Avocado, Eel

J-5

Shrimp Tempura, Avocado, Kani Salad, Masago, Crunch

Angry Shrimp

Shrimp Tempura, Avocado, Seared Spicy Tuna

Red Mango

Tuna, Apple, Cream Cheese, Mango

Snow White

Salmon, Apple, Avocado, Mango, Red Tobiko

Spider

Whole Soft Shell Crab, Avocado, Cucumber

Samurai

Salmon Skin, Eel, Avocado, Salmon, Black Tobiko

Trio (Soy Paper)

Tuna, Salmon, Yellowtail, Avocado, 4 Different Tobiko

Bada Lobster (Soy Paper)

Lobster Salad, Avocado, Lobster Tempura, Cream Cheese

King Kong (Deep Fried)

Spicy Mix, Jalapeno, Avocado, Jalapeno Salsa

Vegas (Deep Fried)

Spicy Mix, Avocado, Kani Salad

Geisha (No Rice)

- Salmon, Mango, Asparagus, Apple, Cucumber, Avocado

Bamboo Maki

Spicy Salmon, Avocado, Crunch, Scallion, Black Tobiko

Mahwah

Spicy Tuna, Avocado, Yellowtail, Wasabi Tobiko

Tiger

Lobster Salad, Avocado, Shrimp

Dynamite

Spicy Mix, Crunch, Cherry

Godzilla

Deep Fried Salmon, White Fish, Japanese Vegetables, Crunch

Orange Rush

Kani Salad, Avocado, Seared Salmon

Exclusive Maki

Play Bada (Unique Style)

In: Shrimp Tempura, Spicy Tuna, and Asparagus / Out: Lobster Salad

Play Suffern (Unique Style)

In: Salmon Tempura, Spicy Salmon, and Asparagus / Out: Salmon

Rainbow Press (Box Sushi)

In: Kani salad, Avocado Out: Tuna, Salmon, Yellowtail, White Fish

Black Spider

In: Whole Soft Shell Crab, Avocado / Out: Eel, Avocado

Naruto (Cucumber Wrap)

In: Tuna, Salmon, White Fish, Crab, Avocado

Vege Heaven (Cucumber Wrap)

In: Kanpyo, Yamagobo, Oshinko, Radish, Avocado, Seaweed Salad



[Home](#)

[Menu](#) ▾

Sushi A

15 pcs of Sushi & Rolls (Tuna, California, Spicy Tuna, Eel)

Sushi B

20 pcs of Sushi & 4 Classic Rolls & 2 Design Rolls

Sushi C

25 pcs of Sushi & 4 Classic Rolls & 4 Design Rolls

Roll Special A

4 Classic Rolls & 2 Design Rolls

Roll Special B

6 Classic Rolls & 4 Design Rolls

Roll Special C

8 Classic Rolls & 6 Design Rolls

Top 10

Tuna Love, Bamboo Maki, Mahwah, Rainbow, Angry Shrimp, Spider, River to Ocean, Trio, Tiger, & Choice of Playbada or PlaySuffern

Lunch

Lunch (served with Miso Soup)

Sushi

7 pcs Nigiri (Sushi) with choice of classic Maki (Roll)

Sashimi

12 pcs Fresh Cut from Chef

Trust Me Lunch

1 App, 7 pcs Sashimi, 5pcs Nigiri (Sushi), Chef choice Maki (Roll)

Rice Bowl (Koshi Hikari)

Chirashi

Sashimi Over Sushi Rice

Sake Ikura Don

Salmon Sashimi & House Cured Ikura

Chicken Don

Sliced White Meat Chicken Teriyaki with Rice

Bulgogi

Thinly Sliced Beef marinated with Sweet Soy with Rice

Salmon

Fresh Cut Salmon Teriyaki with Rice

Curry Katsu Lunch

Choice of Chicken or Pork Cutlet with Japanese Curry

Bento (Combination Box with Shumai, Tempura, Choice of On

Sushi

5 pcs Chef Choice Nigiri

Sashimi

9pcs Fresh Cut from Chef

Chicken Teriyaki Bento

Bulgogi (Beef)

Shrimp Teriyaki Bento

Salmon Teriyaki Bento

Udon

Vegetable Udon

Shrimp Tempura Udon

Yaki Udon

Drink

Sake

Taisetsu Junmai Ginjo

Brewed with special care and this is pure Hokkaido prefecture made sake. It has a delicate aroma and refreshing palate. Medium Dry sake. Rice Polishing Ratio: 45% Alcohol percentage: 15-16% Rice: Ginfu Water: Soft water Temp. to drink: Chilled

Shirakabe Gura Tokubetsu Junmai

Sake Tasting Note: Complex, well balanced and smooth Category: Tokubetsu Junmai Alcohol percentage: 15-16% Origin: Japan Temp. to drink: Chilled or room temperature

Sho Chiku Bai Nigori (Unfiltered)

Sake Tasting Note: Bold rich and robust flavor with distinctive aroma Category: Junmai Nigori Alcohol percentage: 15% Origin: Berkeley, CA Temp. to drink: Chilled

Kamotsuru Namakakoi Junmai

Characteristics of This Sake Brand: This raw "NAMA" sake is amazingly rich with fresh aroma and dry taste. Category: Junmai (Nama chozo) Rice Polishing Ratio: 45% Alcohol percentage: 14.8% Rice: Hattan-nishiki Water: Natural Underground Water (semi-hard water) Temp. to drink: Chilled

HANA Flavored Sake White Peach/ Lychee

Appeals with aroma that fulfills the palate with the intense flavor of the exotic fruit. The lovely, lingering finish continues the rich taste. Its low alcohol makes it a fine aperitif, either straight up or on the rocks. Category: Flavored Sake Alcohol percentage: 8% Origin: Berkeley, CA Temp. to drink: Chilled

House Hot Sake sm / lg

Characteristics of This Sake Brand: This raw "NAMA" sake is amazingly rich with fresh aroma and dry taste. Category: Junmai (Nama chozo) Rice Polishing Ratio: 45% Alcohol percentage: 14.8% Rice: Hattan-nishiki Water: Natural Underground Water (semi-hard water) Temp. to drink: Chilled

Beer

ECHIGO KOSHIHIKARI (Lager)

Region: Niigata Prefecture Type : Aged Lager at low temperature Koshihikari Rice, Hops Alcohol by Volume: 5%

ECHIGO STOUT (Stout Ale)

Region: Niigata Prefecture Beer Type: Stout Ale Ingredients: Barley Malt (5 different types), Hops (3 different types) Alcohol by Volume: 7%

ECHIGO RED ALE (Premium Red Ale)

Region: Niigata Prefecture Beer Type: Red Ale Ingredients: Malt Withed malt, aromatic hops. Sapporo Premium has an amazingly crisp

SAPPORO / SAPPORO LIGHT

Region: Hokkaido Prefecture Beer Type: Lager Beer Ingredients: Malt Withed malt, aromatic hops. Sapporo Premium has an amazingly crisp

others.) Hops (Amarillo) Alcohol by Volume: 5%

refreshing flavor, and refined bitterness to leave a clean finish.

Kirin

With its refreshing barley flavor and crisp aftertaste, Asahi Super Dry is one of the finest high quality beer in Japan.

Single wort (first press) brewing process. All malt formula using noble hops. A distinctively rich flavor, smooth finish, no bitter aftertaste.

ASAHI

Wine

Kinsen Plum Wine

Sake Tasting Note: Sweet with intense summer fruit flavor. White wine blend. Origin: Chardonnay
Plum Flavored Wine Alcohol percentage: 12% S.M.V.: N/A Origin: Berkeley, CA Temp. to drink: Chilled

House Wine

Soda

Soda (Can Soda)

Coke, D.Coke, Sprite, Ginger Ale, Seltzer, Root Beer, Sprite, Ice Tea