



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

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
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

RW

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 2/28/19

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: _____

Previous or current use of the location: Cafe

Corporation and trade name of current license: No current license

APPLICANT:

Premise address: 63 Delancey Street

Cross streets: Allen Street

Name of applicant and all principals: Hand Roll Inc. Koji Kagawa

Chatchai Huadwattana

Trade name (DBA): Douzo

PREMISE:

Type of building and number of floors: Commercial Residential 6 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? 25

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): C6-2A

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) Sun - Thursday 5pm to 12am Friday and Sat 5 pm to 1am

Number of tables? 6 Total number of seats? 18

How many stand-up bars/ bar seats are located on the premise? Sushi Counter

(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): 34', L shaped, South side of room

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 Sushi and other Asian fare

What are the hours kitchen will be open? 5pm to 12 am Sun - Thur 5pm to 1am Fri - Sat

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

How many employees will there be? 6

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: computer and speakers

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) _____

Manager will control and cordon any lines; will have reservation system

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: Lucky Cat

Address: 232 E. 53rd St. NY, NY Community Board # 6

Dates of operation: currently open;

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 Koji Kagawa, Sushi Chef, Sushi Samba and other restaurants

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 12

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) Asian cuisine
_____, 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.



Koji Kagawa

Address: 228 Bushwick Ave apt 3c, Brooklyn, NY 11206

Email: cozynyc@live.com **Phone:** 347-782-2643 **Instagram ID:** chefkojiny

Professional Summary : Experienced sushi chef trained in the most sanitary means for preparing food. Excellent customer service helps create comfortable eating environment.

Core Qualifications

- Proficient at preparing and serving vibrant colorful dishes produced with fresh ingredients.
- Specialist in required methods for preparing and serving various dishes of sushi and creating sushi bar atmosphere.
- Certified in sanitary and responsible food storage and handling.
- Experienced in the preparing of all different kinds fish.
- Worked with and supervised cooks managing kitchen operations.
- Ensured operations always complied with culinary standards.
- Controlling food cost and labor cost weekly base.
- Hiring process and research movement all of world.

EDUCATION

Takamatsu Higashi high school

Certificate Japanese cooking license.

NYC Food Protection certificate license.

WORK EXPERIENCE

Sushi samba Restaurant, New York, NY, <July/20/2000– Dec/2017>

- Start sushi cook after 2years turn to be executive sushi chef position.
- Opening member Miami, Chicago.
- Corporate sushi chef <July/1/2006-Dec/2017>
- Opened Dallas, Las Vegas, Israel, London, Coral gables.
- Opened Sugarcane raw bar grill Miami, Brooklyn

Sugarcane raw bar grill Restaurant, Brooklyn, NY <Sep/2017 – current>

Reference

• Name: Hirohisa Hayashi

Job Title: Owner of Hirohisa (1 star Michelin)

Phone: 917-882-2734

*Name: Fernando Navas

Job Title: owner of Balvanera.

Phone 917-498-0453

*Name: Michael Cressotti

Job title: corporate chef of mermaid inn group

Phone 646-591-1457

SKILLS

Japanese, English

International driver's license

Word, Excel, PowerPoint, Internet and Email system

Hand roll Inc
dha
Danzo

ELDRIDGE

115 Allen → Hilland
Belle
Restaurant
OP

ALLEN

95 Allen
DeLaney Space
ITOP LLC HL
Hermana BNY LLC OP

ORCHARD

Forthgar LLC 127 Orchard
OP
Shampiro LLC
OP
96 Orchard

51 Delaney

X
John
Inc
OP

DELANEY
Danzo
OP

135 Eldridge
174 Eldridge

→ X Berte Balle OP
→ X Anthony Cocktail OP

X
Barnhart
LLC

X
Congee Village
OP

77 Delaney

100 Allen

Tea

Oolong tea	\$4
Jasmin tea	\$4
Houji tea	\$4
Green tea	\$4

Sake

Hakkaisan sparking nigori	\$6
Ryujin kakushi ginjo	\$6
Dassai 50	\$8
Sho chiku bai	\$5
Oza no yukidoke	\$6
Nanbu bijin shinoaki	\$6
Shirakaba gura	\$6

Beer

Kirin	\$6
Sapporo	\$6
Orion	\$6
Ginga kogen	\$12

Hand rolls

3 hand roll \$12

4 hand roll \$14

5 hand roll \$19

6 hand roll \$23

Omakase 5 hand roll \$30

Douzo style 5 hand roll \$35

Tuna \$4

salmon \$4

Hamachi \$4

Toro \$6

California uni \$10

Hokkaido uni \$15

Shrimp tempura \$5

kani \$6

Scallop \$6

Soup

Nameko miso soup \$4

Tofu Miso soup \$3