

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
*CHANGE IN METHOD OF OPERATION

Check if either of these apply:

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

Today's Date: 04/28/2019

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: On-Premises Liquor License

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant and Bar

Corporation and trade name of current license: MJK Food LLC (Juku and Straylight)

APPLICANT:

Premise address: 32 Mulberry Street, New York, New York 10013

Cross streets: Mosco & Bayard Streets

Name of applicant and all principals: Kenneth Cohen, Jacob Smith, Lucas Cohen and KL32 Mulberry LLC.

Trade name (DBA): Juku & Straylight

PREMISE:

Type of building and number of floors: Residential - 5 Stories

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: N/A

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? 209

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):
C6-1

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) 10:00am - 12:00am (Sunday - Wednesday)
10:00am - 2:00am (Thursday - Saturday)

Number of tables? 40 Total number of seats? 92

How many stand-up bars/ bar seats are located on the premise? 2 Stand-Up Bars / 12 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) Stand-Up Bar: 12'11" x 5'9"

Describe all bars (length, shape and location): Stand-Up Bar: 20'4" x 5'11"

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 small plates, sushi, and sushi omakase

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? Yes, either a manager or principal

How many employees will there be? 7 employees

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? N/A

Will there be TVs/monitors? ☐ Yes ☒ No (If Yes, how many?) N/A

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 (For Private Events Only)

Please describe your sound system: Multiple small speakers (eight in total) spread over three floors*

*The equipment will be Sonos speakers, which are primarily used in homes, but are being used here because the intention is for low-level ambient background music which will not rise to the levels emitted by a commercial 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.")

Please see attached plans.

Will there be security personnel? ☐ Yes ☒ No (If Yes, how many and when) N/A

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Restaurant currently has sound-proofing

Do you have sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound-proofing? ☐ Yes ☐ No N/A

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: Currently licensed at this establishment, MJK Foods LLC.

Address: 32 Mulberry Street, New York, New York 10013 Community Board # 3

Dates of operation: November 2017 to Present

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Has been operating at this location since November 2017

Does any principal have other businesses in this area? ☒ Yes ☐ No If Yes, please give trade name and describe type of business Has been operating at this location since November 2017

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. N/A

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? 1

How many On-Premise (OP) liquor licenses are within 500 feet? 6

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) Japanese sushi and Omakase Sushi, 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 40 private parties per year provided, they are prepaid dinners not open to the public.
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. **and discourage customers from loitering on Mosco and Mulberry Streets.**
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.

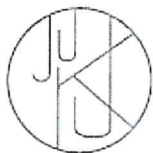
How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Crowds outside will be avoided by diverting waiting customers to our downstairs area. Cell boosters have been installed to allow customers to call for their taxi (Uber, Lift etc.) without going outside.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

The inside noise level will be kept at a low level to allow for an intimate dining experience by way of low level music and the intimate dining arrangement. Furthermore significant soundproofing has been installed to keep noise levels low which will be conducive to a relaxed environment. Regarding the outside area, we plan on diverting any waiting customers to our downstairs seating area therefore avoiding any buildup of people on the sidewalk. Doors will be always kept closed and there are no open windows at the location.

1. Menu



居 | IZAKAYA
酒屋

COLD

12 — JUKU SALAD

seasonal greens, seaweed, soy miso dressing

15 — SNOW CRAB & AVOCADO SALAD

seasonal greens, poached egg, yuzu ponzu dressing

16 — HOMEMADE SILKY TOFU

uni, ikura, scallion, ginger, dashi

18 — KANPACHI CARPACCIO

wasabi peas, ponzu, garlic oil

16 — BEEF TATAKI

paprika, jalapeno, cilantro

VEGETABLE

8 — GRILLED SHISHITO PEPPERS

parmesan cheese

13 — CRISPY BAKED POTATO

truffle, mushrooms

6 — BLACK EDAMAME

steamed

15 — SEASONAL VEGETABLE TEMPURA

bonito dashi broth

SEAFOOD

12 — RICE & CHEDDAR CROQUETTES

snow crab bechamel

16 — SHRIMP & CALAMARI TEMPURA

bonito dashi broth

38 — GRILLED LOBSTER TAIL

seasonal vegetables, uni cream

18 — SALMON SKEWER

ikura, jalapeno mayo, puffed rice

14 — FRIED OYSTERS

mentaiko tartar sauce

18 — SEAFOOD OKONOMIYAKI

egg, mozzarella, cheddar, yam, cabbage, bonito, mayo

MEAT

16 — JUKU PORK KATSU SANDWICH

original sauce, cabbage, mayo, mustard

14 — KARAAGE

chicken thighs, yuzu sweet & sour sauce

38 — GRILLED NEW YORK STRIP STEAK

seasonal vegetables, foie gras snow

14 — PORK BELLY BAO

cucumber, japanese mustard, mayo

15 — CHICKEN YAKITORI

sweet soy, poached egg

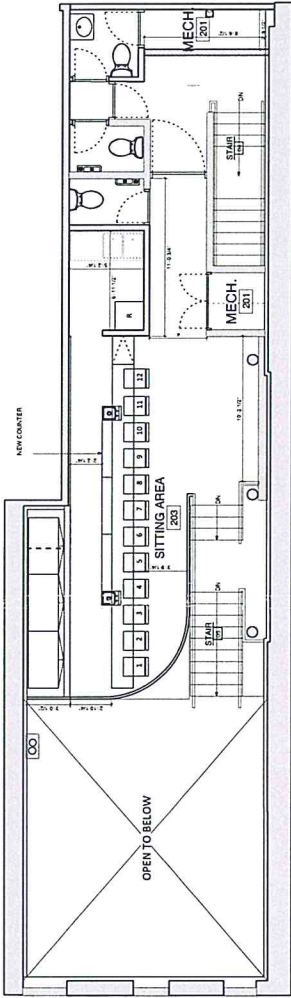
13 — TEPPANYAKI GYOZA

pork, chive, glass noodles, ginger

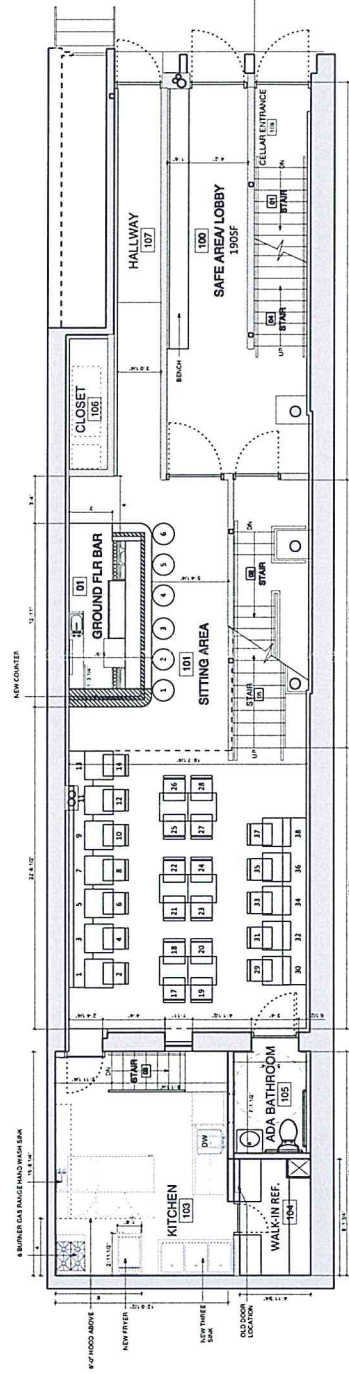
6 — MISO SOUP

tofu, seaweed, tempura flakes

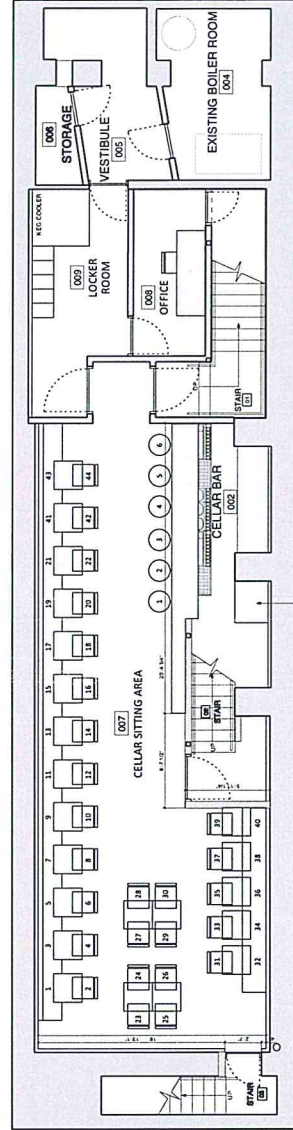
2. Floor Plan



MEZZANINE FLOOR PLAN



GROUND FLOOR PLAN



CELLAR FLOOR PLAN

3. Photographs









4. Area Map



BLOCK PLOT
32 Mulberry Street
New York, NY
August 15, 2016
NOT TO SCALE

Columbus Park

Mulberry Street

Bayard Street

Shangai Cuisine 89-91 Bayard St.
Residential
Parking Garage
Fast Food
Residential
Vacant
Commercial
Residential
Residential
Vacant
Vacant
Hotel
Florist
Residential
Fast Food
Cleaners
Residential
Mama (Food only)
Funeral Supplies
Residential
Fast Food
Residential
Asia Roma 40 Mulberry St.
Funeral Home
APPLICANT
Residential
Sam's Deli

Mosco Street

Funeral Home
Residential
Florist
Residential
Funeral Home
True Light Lutheran Church 195 Worth Street

Worth Street