



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
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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

Check if either of these apply:

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

Today's Date: 01/25/2021

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: Ice Cream Shop

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 241 E 10TH ST #R3 NEW YORK, NY 10003

Cross streets: 1ST AVENUE AND 2ND AVENUE

Name of applicant and all principals: KOYA OMAKASE LLC, DAVID CHEN

Trade name (DBA): None

PREMISE:

Type of building and number of floors: Multifamily walk-up with stores, 3 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: _____

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? 12

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- commercial overlay C1-5

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) 12pm-midnight - Monday through Sunday - there is no outdoor space

Number of tables? 0 Total number of seats? N/A

How many stand-up bars/ bar seats are located on the premise? 1 sushi counter - bar / 12 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): U shaped bar, 14 feet long on both sides, 11' wide

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
Omakase Sushi Restaurant

What are the hours kitchen will be open? Open during all operating hours, 12pm-midnight everyday

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

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?) 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 traditional japanese/ sushi restaurant background music

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: Sonos speakers (Sonos one)

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? Absolutely not.

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) n/a

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: n/a

Address: n/a Community Board # n/a

Dates of operation: n/a

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 n/a

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? 16

How many On-Premise (OP) liquor licenses are within 500 feet? 9

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. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider

2. I will operate a full-service restaurant, specifically a (type of restaurant)
Omakase Sushi restaurant, or

I will operate a _____,

with a kitchen open and serving food during all hours of operation OR with less than a full-service kitchen but serving food during all hours of operation OR Other

3. My hours of operation will be:

Mon 12pm-midnight; Tue 12pm-midnight; Wed 12pm-midnight;

Thu 12pm-midnight; Fri 12pm-midnight; Sat 12pm-midnight;

Sun 12pm-midnight. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

4. I will not use outdoor space for commercial use OR

My sidewalk café hours will be n/a

5. I will employ a doorman/security personnel: n/a

6. I will install soundproofing, n/a

7. 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, or during unamplified live performances or televised sports.

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, or during unamplified live performances or televised sports.

8. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____
9. I will play ambient recorded background music only.
10. 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.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. 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 _____.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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.

Omakase Menu

8 Piece Omakase –

8 pieces of seasonal nigiri with chef's choice of a maki hand roll. The 8 pieces include Toro (Fatty Bluefin Tuna), Akami (Lean Bluefin Tuna), Hamachi (Yellowtail), Sake (Salmon), Suzuki (Striped Bass), A5 Wagyu Beef, Unagi (Freshwater Eel), and Botan-Ebi (Jumbo Sweet Shrimp)

12 Piece Omakase –

12 pieces of seasonal nigiri with chef's choice of a maki hand roll. The 12 pieces include Toro (Fatty Bluefin Tuna), Akami (Lean Bluefin Tuna), Hamachi (Yellowtail), Sake (Salmon), Suzuki (Striped Bass), A5 Wagyu Uni, Unagi (Freshwater Eel), Botan-Ebi (Sweet Jumbo Shrimp), Madai (Japanese Red Snapper), Murasaki Uni (Santa Barbara Sea Urchin), Kanpachi (Japanese Amberjack), Hotate (Scallop)

A la Carte

Murasaki Uni Nigiri-

Sea urchin with wasabi. Served with chef's choice of toppings.

Wagyu-Uni Nigiri-

Seared A5 Wagyu with Santana Barbara Uni. Served with chef's choice of toppings.

Wagyu-Scallop Nigiri-

A5 Wagyu with hokkaido scallop. Served with chef's choice of toppings.

Wagyu Nigiri-

A5 Wagyu. Served with chef's choice of toppings

Murasaki Uni Nigiri-

Sea urchin with wasabi. Served with chef's choice of toppings.

Otoro Nigiri-

Extra fatty bluefin tuna with wasabi and nigiri soy. Served with chef's choice of toppings.

Ikura Nigiri-

Salmon Roe. Served with chef's choice of toppings.

Unagi Nigiri-

Freshwater eel with eel sauce. Served with chef's choice of toppings.

Akami Nigiri-

Lean bluefin tuna with daikon dressing and tofu puree. Served with chef's choice of toppings.

Botan Ebi Nigiri-

Botan-ebi with dry fish roe. Served with chef's choice of toppings.

Sake Nigiri-

Salmon with lime and jalapeno zest. Served with chef's choice of toppings.

Chutoro Nigiri-

Medium fatty bluefin tuna. Served with chef's choice of toppings.

Hotate Nigiri-

Scallop with sea salt lemon. Served with chef's choice of toppings.

Tomato Salmon Nigiri-

Salmon with grilled tomato and onion aioli. Served with chef's choice of toppings.

Hamachi Nigiri-

Yellowtail with jalapeno and ponzu sauce. Served with chef's choice of toppings.

Madai Nigiri-

Japanese red snapper with sea salt and lemon juice. Served with chef's choice of toppings.

Suzuki Nigiri-

Striped bass with yuzu kosho. Served with chef's choice of toppings.

Kanpachi Nigiri-

Japanese greater amberjack with jalapeno mousse. Served with chef's choice of toppings.

Drink Menu

Beer

Tokyo White Beer 330ml

Kagua Blanc Yuzu Beer 330ml

Kagua Rogue Sansho Beer 330ml

Hitachino White Ale 330ml

Sake

Oneten Black Daiginjyo 300ml/730ml

Tenryo Kosho Daiginjyo 300ml

Bunraku Daiginjyo 720ml

Bunraku Aya Ginjyo 300ml

Cocktails

Old Fashioned-

Yamazaki Old, Simple Syrup, Angostura Bitters, Orange Peel

Oriental Lady-

Suntory Toki, Lime, Ginger Ale, Grenadine Syrup, Pepper

Koya Bomb-

Suntory Toki, Kosho Sake, Lemon, Mint

10th Street Sour-

Colonel E.J. Taylor Rye, Sage, Lemon, Apple Butter, Nonino

Tokyo Sunrise-

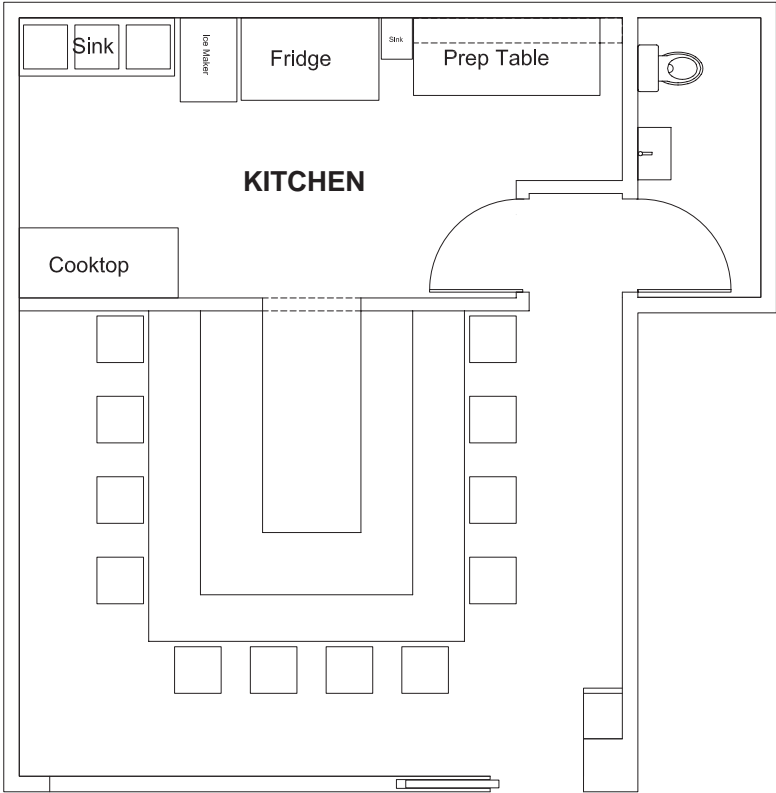
Casamigos Anejo, Fresh Squeezed Orange Juice, Grenadine Syrup, Brown Sugar

Non- Alcoholic

Voss Bottled Water

Pellegrino Sparking Water

Ito-En Oi Ocha Green Tea



Please be advised that this establishment will have a staff member responsible to monitor the exterior of the premises in an effort to manage and control vehicular traffic and any potential crowds or noise on the sidewalk. Based on our tremendously small capacity, we do not foresee excessive vehicular traffic and/or sidewalk crowds to remotely be an issue that would negatively impact the quality of life of our neighbors.



