

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

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: 4/26/2021

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: RW seeking to upgrade to OP

If alteration, describe nature of alteration: Reduction in seating/changes to the layout to be compliant with CO; wall added to close off the kitchen to improve the functionality and prep space; counter added to the basement for wait staff to place items when serving patrons (patrons cannot purchase food or drink at this counter)

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 77 East 7th Street, New York, NY 10003

Cross streets: 1st and 2nd Avenues

Name of applicant and all principals: Peter Koziej

Trade name (DBA): Klimat

PREMISE:

Type of building and number of floors: Mixed Use- 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: Outdoor seating is only being

used currently as permitted/approved by the Open Streets Program but will not be a permanent part of the method of operations

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? 72

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): R8B

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: Special events to include art gallery exhibitions, wine tastings and open mic comedy nights

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 4pm-12pm Monday-Thursday; 4pm-2am Friday-Saturday

Number of tables? Proposed: 15 total Total number of seats? Proposed: 65 total seats
Ground floor- 7 tables; Basement- 8 tables 15 bar seats (ground floor only); 5 counter/window seats (Ground floor only); 50 table seats)

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)

Describe all bars (length, shape and location): U-shaped- 7' x 15' x 2' (ground floor)

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

What are the hours kitchen will be open? All hours of open operation

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

How many employees will there be? 3-4

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 2

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: Ipod with simple 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 cover fee but Applicant will be hosting wine tasting, art exhibitions and open mic nights 2-3 times per week at most

(Applicant will not be collecting/charging a fee to/from the performers/artists and in no way will be sharing in the profits of any art sales)

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.")

A manager or well trained supervisor will be on site to insure no loitering ,noise or crowds on the sidewalk

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: This is a currently licensed establishment

Address: _____ Community Board # _____

Dates of operation: _____

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? _____
How many On-Premise (OP) liquor licenses are within 500 feet? _____
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) _____ restaurant, or
Eastern European/American
☐ 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 4pm-12am; Tue 4pm-12am; Wed 4pm-12am;
Thu 4pm-12am; Fri 4pm-2am; Sat 4pm-2am;
Sun 4pm-12am. (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 _____
5. ☐ I will employ a doorman/security personnel: _____
6. ☐ I will install soundproofing, _____
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 _____, 2 number of TVs.
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 6pm.
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.

Name: Peter Koziej

Phone Number: 646.241-5589

7th Street Sushi Park Inc- Proposed Menu

77 East 7th Street, New York, NY 10003

Brunch

Coffee Nespresso 100% Colombian or organic tea \$3

Cappuccino/Latte/double Espresso \$5, single Espresso \$3

Fresh squeezed orange juice 10oz \$7 or 16oz \$9

Glass of Mimosa with fresh squeezed orange juice or grapefruit \$9

Eggs Benedict \$14

Poached organic eggs served on an English muffin topped with Hollandaise sauce
with a side of home fries and mixed greens

choice of toppings: **Canadian bacon, smoked salmon or avocado**

Steak and Eggs \$18

Grilled skirt steak with herbs and spices served with two organic eggs sunny side up
with a side of home fries or mixed greens

Avocado Toast \$14

Organic whole wheat toast, red pepper flakes, lemon and two poached organic eggs
with a side of home fries or mixed greens (without eggs \$12) 🥑

Kielbasa and Eggs \$16

Grilled sausage with caramelized onions served with two organic eggs sunny side up
with a side of home fries or mixed greens

🥑 *Avocado Salad* \$14

Diced avocado chopped with tomatoes, red onions, cilantro mixed in a red wine vinaigrette and olive
oil served on Romaine lettuce. Organic grilled chicken add \$7 or skirt steak add \$9

Warm Goat Cheese Salad \$14

Organic mixed greens, caramelized red onions, walnuts, roasted beets,
grape tomatoes, apple, cranberries, avocado and honey balsamic vinaigrette.

Organic grilled chicken add \$7 or grass-fed skirt steak add \$9

Lamb Burger \$16

Grass-fed, juicy burger with caramelized onions and mushrooms, served with freshly cut fries
or mixed green organic salad. add Pepper Jack or Feta cheese \$1

Wagyu Beef Burger \$19

Exceptional marbling, flavor and tenderness. Served with caramelized onions, mushrooms,
freshly cut fries or mixed green organic salad. add Pepper Jack cheese \$1

Caviar

Served with Blinis or crackers, cream Fraiche and traditional accompaniments.

1 ounce/28gr serves one to two persons. Malossol means a little bit of salt.

Champagne brut and dry white wines are the classic pairings.

Osetra Siberian 1oz - malossol \$85

Osetra caviar ranges in color from dark brown to gold, and sometimes slate gray. It has a distinct, almost nutty taste.

Premium Sevruga 1oz – malossol \$85

Sevruga caviar has a wonderful taste with creamy nutty notes. The color is gray-black with a fine grain, small and have the strongest flavor of all sturgeon.

River Beluga Gold 1oz - malossol \$140

Beluga caviar generally has the biggest pearls, color varies from light gray to nearly black. Described by experts as "a faint flavor of the sea"

River Beluga "Kaluga" 1oz \$85

Kaluga caviar has distinctive savory taste, with hints of fruit and nut, will add a note of exclusivity and sophistication to any table.

Hackleback Sturgeon 1oz \$55

Hackleback caviar is prized for its soft mild flavor and velvety black grains. Native to Missouri and Mississippi River systems.

American White Sturgeon 1oz \$85

White Sturgeon caviar has a medium grain size with a bold jet black color and a delicate surface that melts on your palate. An excellent choice.

Eastern European Small Plates

with a twist of NYC

Organic, all-natural ingredients

Zapiekanka 🍴 10

Crusty baked baguette topped with sautéed mushrooms, mozzarella and sprinkle with scallions. add sausage \$1

Garlic Fries 🍴 10

Seasoned with freshly cut garlic and dill, served with homemade milled sauce

Organic Hummus 🍴 12

Served with freshly baked pita bread or organic carrots with celery.

Toppings to choose from:

- Finely chopped tomatoes and onions
- Roasted peppers

Crispy Calamari 16

Local squid (wild/USA) served with sweet chili sauce and lemon

Spicy Worms 12

Fried, spicy pork sausage cut in to long thin strips garnished with cucumber

Organic Chicken Sandwich 16

Avocado with caramelized onions, peppers and Jack cheese, served on freshly baked pita bread with house fries or mixed green organic salad

Grilled Sausage 16

Grilled pork sausage served with caramelized onions and freshly cut fries or mixed green organic salad

Grass-fed Skirt Steak 6 oz 23

Grilled with herbs and spices served with freshly cut home fries or mixed green organic salad

Organic Chicken Wings 14

Coated with dry herbs and spices or hot Buffalo sauce, or BBQ sauce served with homemade Blue Cheese dip, organic carrots and celery

Organic Salads 🍴 14

Organic grilled chicken add \$7 or grass-fed skirt steak add \$9

Avocado Salad

Diced avocado with tomatoes, red onions, cilantro mixed in a red wine vinaigrette and olive oil served on Romaine lettuce

Goat Cheese Salad

Organic mixed greens, caramelized red onions, walnuts, marinated beets, grape tomatoes, pear, cranberries, avocado and balsamic wine vinaigrette

Grilled Vegetable Salad

Organic mixed greens topped with grilled: brussels sprouts, cauliflower, peppers, carrots and mushrooms, Feta cheese, and balsamic wine vinaigrette

Burgers

Good Shepherd - Lamb Burger 16

Grass-fed, juicy burger with caramelized onions and mushrooms, served with freshly cut fries or mixed green organic salad. add Pepper Jack or Feta cheese \$1

Wagyu Beef Burger 19

Exceptional marbling, flavor and tenderness. Served with caramelized onions, mushrooms, freshly cut fries or mixed green organic salad. add Pepper Jack cheese \$1

🍴 - vegetarian options

Menu items might contain allergens. Please ask server for more details.

Finest Vineyards of the World

Wines by the glass – 5 oz each pour

White or Red - Wine Tasting Flights of four \$18

SPARKLING

	<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
PROSECCO , ASTORIA, Veneto, Italy Grape of: Glera (Prosecco)	NV	11	44
BRUT ROSE , KRONE, Tulbagh, South Africa. Blend of: Pinot Noir, Chardonnay	2017	11	44
BRUT ROSE , CANARD-DUCHENE, Champagne, France Blend of: Pinot Noir, Chardonnay, Pinot Meunier	NV		89

WHITE

	<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
SAUVIGNON BLANC , ASTROLABE, Marlborough, New Zealand Gooseberry, white currant, well balanced vibrant acidity	2019	13	52
PINOT GRIGIO , ANSELM ZELLINA, Friuli, Italy Green apple, melon, clean finish on fruit	2018	11	44
CHARDONNAY , WENTE, Central Coast, California Crisp green apple, tropical fruit, vanilla and toast oak	2017	12	48
DRY RIESLING , SWEDISH HILL, Finger Lakes, New York Green apple, gooseberry and lime zest	2017	12	48

RED

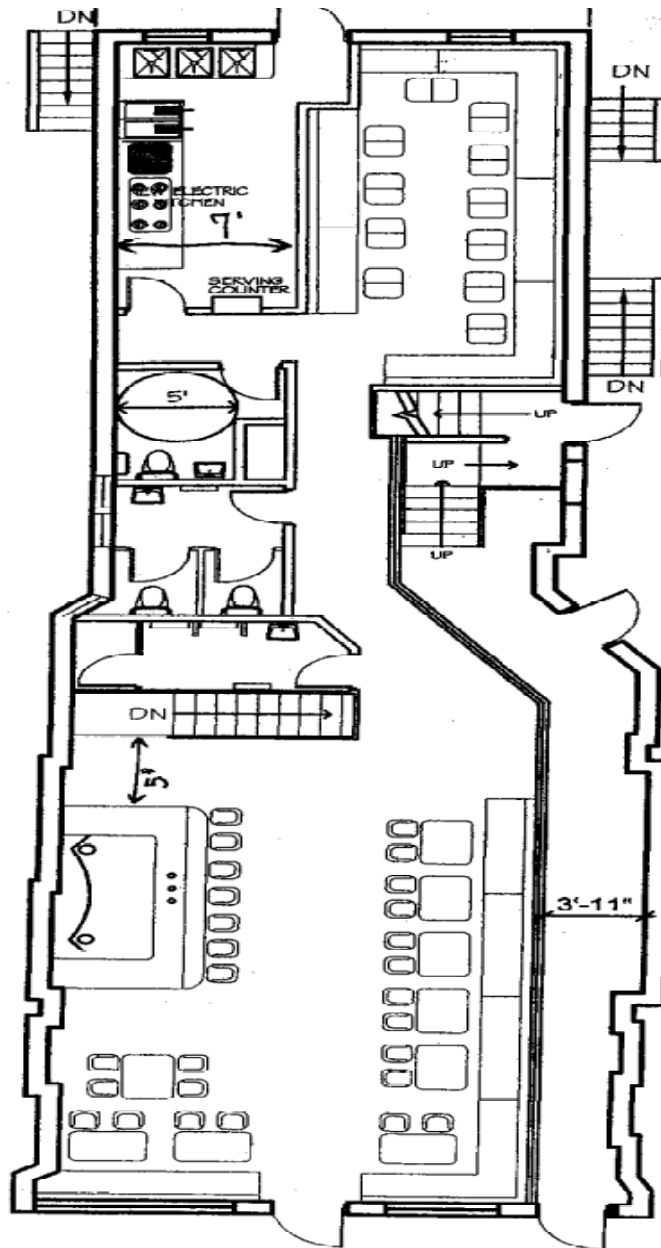
	<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
MALBEC , PASCUAL TOSO, Mendoza, Argentina Medium-bodied. Coffee, blackberry, spicy, smoky and vanilla	2018	13	52
CABERNET SAUVIGNON , CANONBALL, Sonoma, California Full-bodied. Blackberry, red cherry, notes of chocolate and oak	2017	13	52
CALIFORNIA-BLEND OF: GRENACHE, SYRAH, MOURVEDRE HAHN, Monterey County, California Medium-bodied. Blueberry, red fruit, ripe raspberry	2017	13	52
TUSCANY-BLEND OF: SANGIOVESE, CABERNET SAUVIGNON CARPINETO, Dogajolo, Tuscany, Italy Medium-bodied. Fruity, red berries, coffee, vanilla and spice	2017	11	44
MULLED WINE – TASTE OF HOME Various mulling spices, garnished with orange	NV	12	

BOTTLES RED

SAPERAVI , KING EREKLE, Kakheti, Republic of Georgia Full-bodied. Aronia, tobacco, dark chocolate	2017		58
GEORGIA BLEND OF: CABERNET SAUVIGNON, SAPERAVI KAKHURI GVINIS MARANI, Kakheti, Republic of Georgia Full-bodied: Black current, red cherry, plum, hint of vanilla	2015		48
CABARNET SAUVIGNON , TETE BRULEE, Napa Valley, California Full-bodied. Hints of coffee, black cherry, plum and cedar, finishes with smoky oak spice.	2009		149

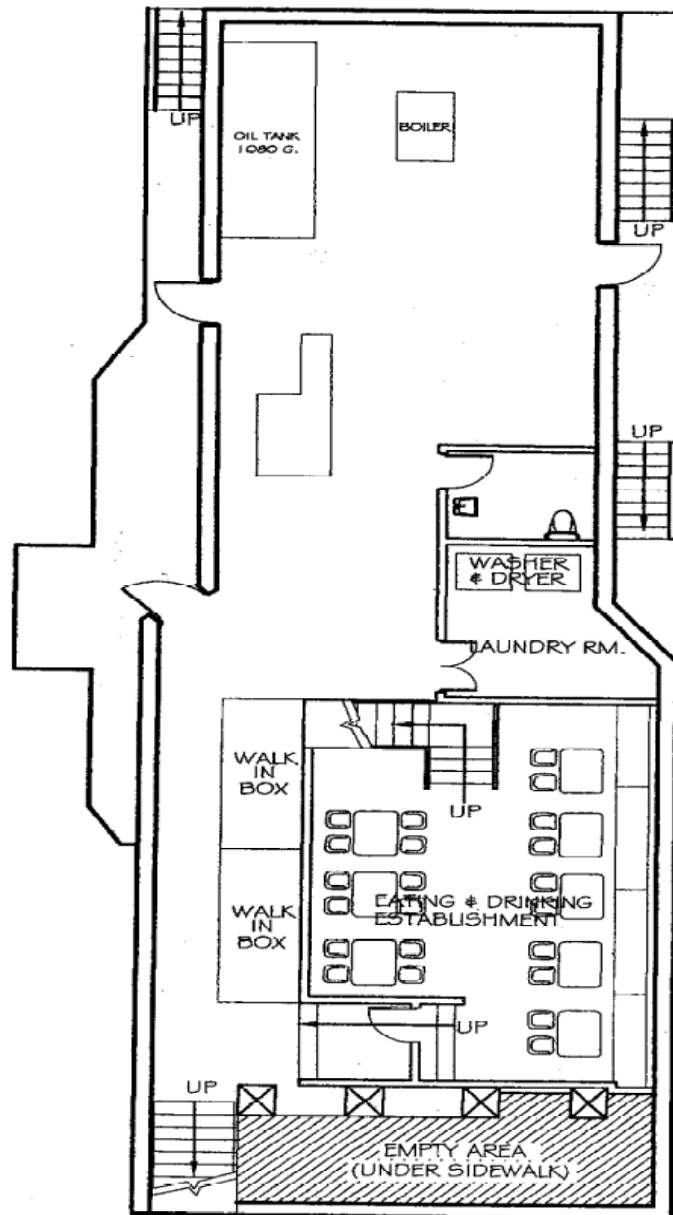
CURRENT GROUND FLOOR DIAGRAM

Licensee: 7th Street Sushi Park Inc. d/b/a Klimat
Address: 77 East 7th Street, New York, NY 10003



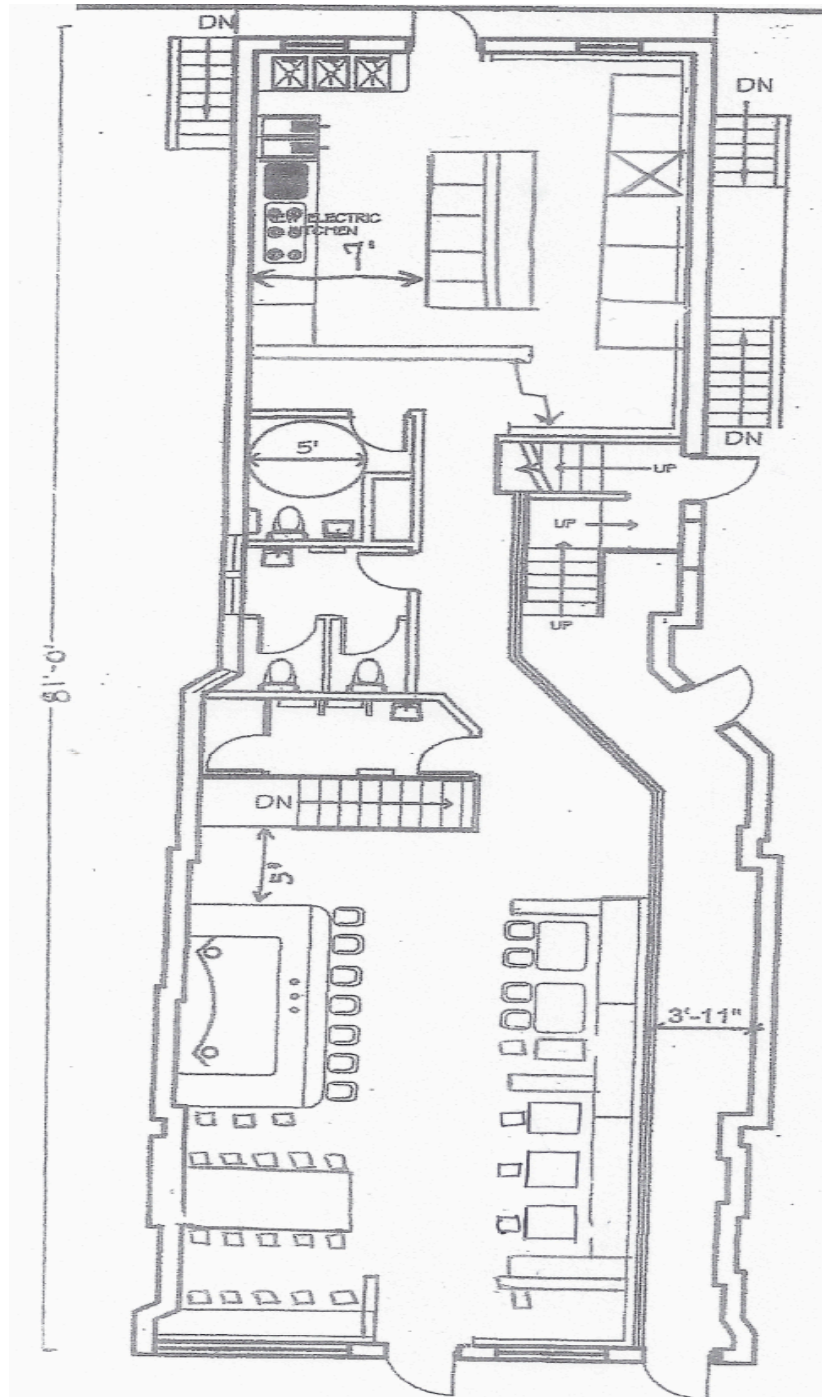
CURRENT BASEMENT DIAGRAM

Licensee: 7th Street Sushi Park Inc. d/b/a Klimat
Address: 77 East 7th Street, New York, NY 10003



PROPOSED GROUND FLOOR DIAGRAM

Licensee: 7th Street Sushi Park Inc. d/b/a Klimat
Address: 77 East 7th Street, New York, NY 10003



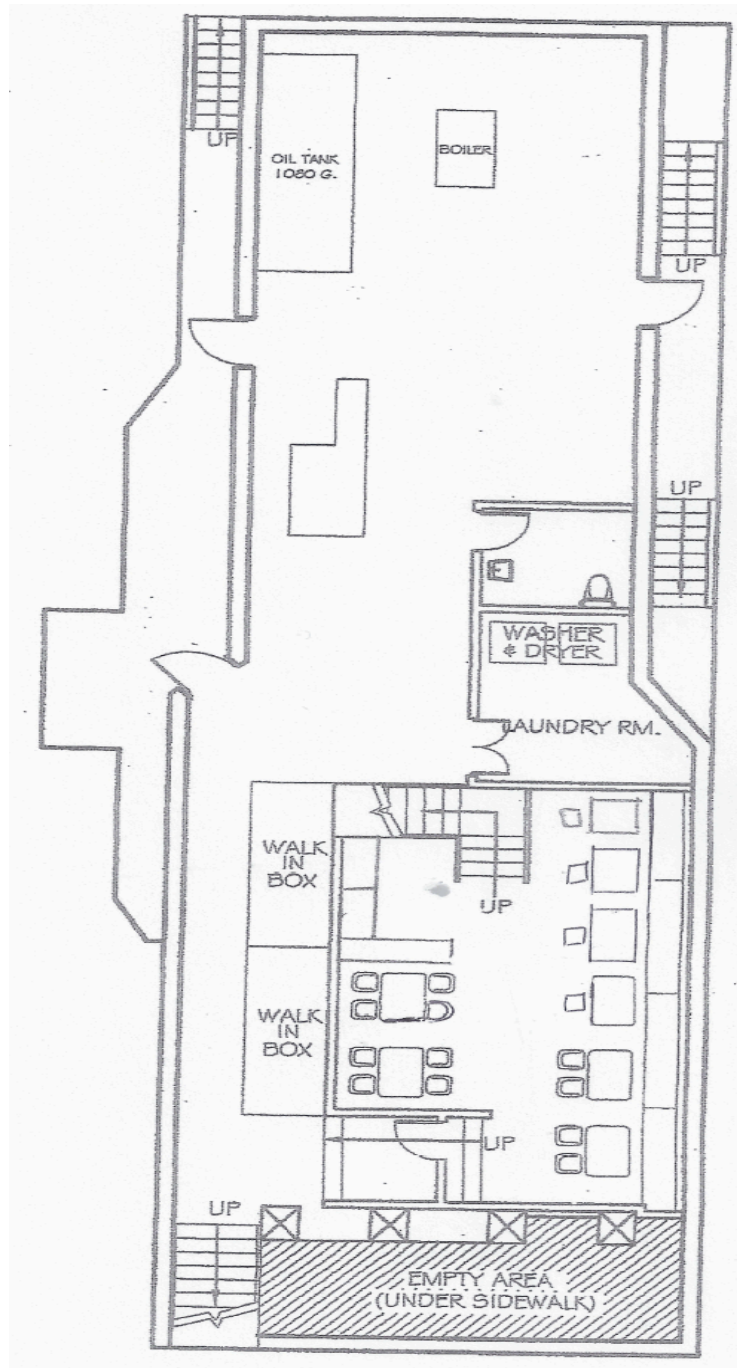
Seating

7 total tables

41 total seats (10 bar seats, 5 counter seats, 26 table seats)

PROPOSED BASEMENT DIAGRAM

Licensee: 7th Street Sushi Park Inc. d/b/a Klimat
Address: 77 East 7th Street, New York, NY 10003



Seating

8 total tables

24 total seats (all table seats)





77 E 7th St, New York, 10003

Latitude:40.72744, longitude: -73.98630

* 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.

8 closest liquor stores

Name	Address	Distance
EAST VILLAGE WINES & SPIRITS INC	138 1ST AVE NEW YORK, NY 10009	401 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE) 1ST & 2ND AVE. NEW YORK, NY 10003	534 ft
S & P LIQUOR & WINE CORP	89 2ND AVE NORTH STORE NEW YORK, NY 10003	767 ft
MRN LIQUOR INC	16 SAINT MARKS PL NEW YORK, NY 10003	952 ft
MIAT LIQUORS INC	166 2ND AVE NEW YORK, NY 10003	956 ft
JCCSM INC	45 1ST AVE SPACE 1-D NEW YORK, NY 10003	1,146 ft
NIZGA CORP	58 AVENUE A NEW YORK, NY 10009	1,237 ft
TASTE WINE LLC	50 3RD AVE NEW YORK, NY 10003	1,503 ft

Schools within 500 feet

Name	Address	Distance
QUAD PREPARATORY SCHOOL (THE)	25 PINE ST MANHATTAN, NY 10005	280 ft

Churches within 500 feet

Name	Distance
Saint Cyrils Church	165 ft
The Church of The Village	319 ft
Church Of All Nations	319 ft
6TH Street Synagogue	342 ft
Middle Collegiate Church	383 ft
Middle Church Office	428 ft
St Stanislaus B & M Church	463 ft

Pending On Premises Liquor Licenses within 750 feet

Name	Address	Distance
DP SECOND AVE LLC	100 2ND AVE NEW YORK, NY 10003	611 ft
TKM 228 EAST 10TH ST LLC	228 E 10TH ST NEW YORK, NY 10003	649 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
TOMKIN SQUARE KIDS INC	73 75 E 7TH STREET NEW YORK, NY 10003	46 ft
BLUE & GOLD BAR INC	79 E 7TH STREET GROUND FLOOR STORE NEW YORK, NY 10003	58 ft
JAMIE COFFEE LLC	81 E 7TH ST NEW YORK, NY 10003	60 ft
YORI NYC CORP	119 1ST AVE NEW YORK, NY 10003	145 ft
75 ST MARKS PLACE LLC	75 ST MARKS PL NEW YORK, NY 10003	197 ft
W C O U RADIO INC	115 1ST AVENUE NEW YORK, NY 10003	208 ft
MOLINERO LLC	107 1ST AVE NEW YORK, NY 10003	218 ft
BARMAR LLC	77 ST MARKS PLACE NEW YORK, NY 10003	228 ft
SCHEIB S PLACE INC	80 ST MARKS PLACE NEW YORK, NY 10003	232 ft
CITY BEV NY LLC	120 1/2 1ST AVE NEW YORK, NY 10009	237 ft
1465 CDM INCORPORATED	126 1ST AVENUE NEW YORK, NY 10009	244 ft
INSIANG LLC	111 1ST AVE NORTH STORE NEW YORK, NY 10003	245 ft
FIRST HOSPITALITY LLC	105 1ST AVE NEW YORK, NY 10009	249 ft
TAQUERIA SAINT MARKS PLACE INC	79 SAINT MARKS PL NEW YORK, NY 10003	267 ft
MALA PROJECT EAST VILLAGE LLC	122 1ST AVE NEW YORK, NY 10003	269 ft
LITTLE REBEL INC	134 1ST AVE NEW YORK, NY 10009	295 ft

Name	Address	Distance
FTCCM LLC	103 1ST AVE NEW YORK, NY 10003	311 ft
HEADLESS WIDOW LLC, THE	99 1ST AVE NEW YORK, NY 10003	312 ft
ANIMALS GROUP INC	90 ST MARKS PL AKA 132 1ST AVE NEW YORK, NY 10009	326 ft
EDWIN & NEAL'S LLC	345 E 6TH ST NEW YORK, NY 10003	350 ft
JUSTIFIED LLC	102 1ST AVENUE NEW YORK, NY 10009	365 ft
FIGARO VILLAGGIO INC	344 E 6TH ST NEW YORK, NY 10003	367 ft
HOUSE OF HEALTH HEALING AND HAPPINESS INC, THE	405 E 6TH ST NEW YORK, NY 10009	410 ft
BIG LEE AND SASHAS INC	140 1ST AVE NEW YORK, NY 10009	415 ft
MARRY THE KETCHUP INC	95 1ST AVE NEW YORK, NY 10003	416 ft
CRIF DOGS ENTERPRISES INC	113 ST MARKS PLACE AVENUE A & 1ST AVENUE NEW YORK, NY 10009	448 ft
IMMIGRANT WINE BAR LLC, THE	341 E 9TH ST NEW YORK, NY 10003	467 ft
IMMIGRANT TAP ROOM INC	341 E 9TH ST WEST STORE NEW YORK, NY 10003	467 ft
FUN HAT LLC	308 E 6TH ST STORE 2 NEW YORK, NY 10003	490 ft
NEW STATFORD RESTAURANT INC	121 ST MARKS PLACE NEW YORK, NY 10009	490 ft
BUA NEW YORK LLC	122 SAINT MARKS PLACE NEW YORK, NY 10009	493 ft
TDDG INC	126 ST MARKS PL NEW YORK, NY 10009	515 ft
39 ST MARKS INC	41 ST MARKS PLACE 2ND AVENUE & 1ST AVENUE NEW YORK, NY 10003	525 ft
BYTELOGICS INC	304 E 6TH ST NEW YORK, NY 10003	528 ft
RIVKA INC	101 ST MARKS PLACE NEW YORK, NY 10009	529 ft
DEATH & CO EAST VILLAGE LLC	433 E 6TH ST NEW YORK, NY 10009	540 ft
SADA THREE LLC	132 ST MARKS PL NEW YORK, NY 10009	542 ft
ESQEV LLC	83 1ST AVE NEW YORK, NY 10003	546 ft
TWO AND EIGHT GOURMET LTD	132 2ND AVENUE NEW YORK, NY 10003	552 ft
UKI FREEDOM LLC	136 2ND AVE NEW YORK, NY 10003	554 ft

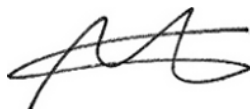
Name	Address	Distance
48 E SEVENTH STREET ASSOCIATES INC	48 E 7TH STREET 1ST & 2ND AVENUES NEW YORK, NY 10003	559 ft
J & K RES ENTERPRISES INC	140 142 2ND AVENUE MAIN FLOOR NEW YORK, NY 10003	640 ft
118 RESTAURANT LLC	118 SAINT MARKS PL NEW YORK, NY 10009	651 ft
C & V 77 ENTERPRISES LLC	1475 77 1ST AVENUE E 76TH ST & E 77TH ST NEW YORK, NY 10021	664 ft
JARLENE CORP	160 1ST AVE NEW YORK, NY 10009	666 ft
LOCAL 92 INC	92 2ND AVE NORTH STORE NEW YORK, NY 10003	666 ft
SOBAYA RESTAURANT INC	214 E 10TH ST NEW YORK, NY 10003	689 ft
CALEXICO CINCO LLC	99 2ND AVE NEW YORK, NY 10003	701 ft
88 2ND AVE FOOD CORP	88 2ND AVE NEW YORK, NY 10003	705 ft
CLINTON CRAFT LLC	41 43 E 7TH ST BASEMENT, LOWER LEVEL NEW YORK, NY 10003	707 ft
HONEY RYDER LLC	147 149 2ND AVE NEW YORK, NY 10003	728 ft
29 ST MARKS PLACE REST INC	29 ST MARKS PLACE NEW YORK, NY 10003	736 ft
BROTHERS KHYBER PASS CORP	34 SAINT MARKS PL NEW YORK, NY 10003	738 ft
MANNAGGIA INC	163 1ST AVE 10TH & 11TH NEW YORK, NY 10003	740 ft
149 SECOND AVE REST INC	149 2ND AVENUE NEW YORK, NY 10003	743 ft

Certificate of Occupancy

CO Number: 104103523F

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A. Borough: Manhattan Address: 77 EAST 7 STREET Building Identification Number (BIN): 1006346	Block Number: 00449 Lot Number(s): 43 Building Type: Altered	Certificate Type: Final Effective Date: 04/25/2019
<i>For zoning lot metes & bounds, please see BISWeb.</i>		
B. Construction classification: 3 (Prior to 1968 Code) Building Occupancy Group classification: COM (Prior to 1968 Code) Multiple Dwelling Law Classification: None		
No. of stories: 6 Height in feet: 68 No. of dwelling units: 15		
C. Fire Protection Equipment: None associated with this filing.		
D. Type and number of open spaces: None associated with this filing.		
E. This Certificate is issued with the following legal limitations: None		
Borough Comments: None		



Borough Commissioner



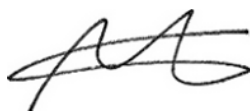
Acting

Commissioner

Certificate of Occupancy

CO Number: 104103523F

Permissible Use and Occupancy						
All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	27	OG	COM		6C	RESTAURANT EATING AND DRINKING ESTABLISHMENT EST. STORAGE, AND BOILER ROOM.
001	45	100	COM		6C	RESTAURANT DRINKING & EATING EST
002		40	RES	3	2	THREE (3) CLASS "A" APARTMENTS
003 005		40	RES	3	2	THREE (3) CLASS "A" APARTMENTS PER FLOOR
006		30	RES	3	2	THREE (3) CLASS "A" APARTMENTS
EATING AND DRINKING ESTABLISHMENT WITH A TOTAL OF 15 CLASS A APARTMENTS						
END OF SECTION						



Borough Commissioner



Acting

Commissioner

END OF DOCUMENT

104103523/000 4/26/2019 12:45:32 PM

From: Kimberly Summers kimberly@ds-lawoffices.com
Subject: CB3 Liquor License Application- 77 East 7th Street
Date: April 26, 2021 at 1:17 PM

KS

To:

Bcc: hello@8saintmarks.com, vonhartz@me.com, 9a1blockassociation@gmail.com, east5thstreetblockassociation@gmail.com, mtlarell@juno.com, carolynratcliffe@me.com, bonnie@gohproductions.org, info@gohproductions.org, ck@wingflick.com, michaeljschweinsburg@gmail.com, info@evccnyc.org, dakota@fabnyc.org, Kimberly Summers kimberly@ds-lawoffices.com

Good afternoon,

I am the attorney for 7th Street Sushi Park Inc d/b/a Klimat. Please find attached a completed CB application in advance of the hearing with the Community Board scheduled for Wednesday, May 12th at 6:30pm (via zoom- <https://zoom.us/j/92199317942>). Currently, my client operates a restaurant at 77 East 7th Street under an existing restaurant wine license (Serial #1171915) and is seeking to file the following applications with the State Liquor Authority:

1. Class Change Application- To upgrade to a full on-premises restaurant license;
2. Method of Operation- To make the following changes to the existing method of operation (1) To change the cuisine from Japanese to Eastern European/Sushi; (2) To include open mic nights, art gallery exhibitions for local artists; and wine tasting events; and
3. Alterations Application- To reduce the seating and amend the floorplan diagrams as originally submitted with the SLA in 2006, to add a wall at the entrance of the kitchen which allows the prep area of the kitchen, and kitchen itself to be enlarged; and to add a counter in the basement for wait staff to use as a holding area when serving patrons.

We are sending this to you as you are listed as a contact for a local community/block association within a nearby vicinity to this establishment. Please forward to anyone who might be interested and feel free to contact me or my client with any questions, concerns, or comments you may have regarding these plans in advance of the meeting (my clients contact information, and other information regarding the intended plans, can be found in the attachment). Thank you.

Best regards,

Kimberly A. Summers, Esq.
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