

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: JULY 28, 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: _____

If alteration, describe nature of alteration: N/A

Previous or current use of the location: UNKNOWN

Corporation and trade name of current license: TOKYO SUHI 168 INC.

APPLICANT:

Premise address: 151 RIVINGTON STREET, NEW YORK, NEW YORK

Cross streets: RIVINGTON STREET BETWEEN SUFFOLK STREET AND CLINTON STREET

Name of applicant and all principals: YAN HUA CHEN

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: THREE STORY RESIDENTIAL BUILDING WITH COMMERCIAL

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: ONLY FOOD AND ALCOHOL

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday to Thursday (11am-10:30pm);

Friday and Saturday (11:30am-11:30pm); Sunday (12pm-10:30pm)

Number of tables? 4 Total number of seats? 10

How many stand-up bars/ bar seats are located on the premise? ONE (1)/9 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)

Describe all bars (length, shape and location): 41' x 1'3", Rectangle in main level

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? Monday to Thursday (11am-10:30pm); Friday and Saturday (11:30am-11:30pm); Sunday (12pm-10:30pm)

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

How many employees will there be? 3

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 N/A

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

Please describe your sound system: a very small speaker will be used to play music

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? PROPOSED LICENSEE WILL

NOT PROMOTE EVENTS OR ANY EVENT WITH A COVER FEE.

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: N/A

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

☒ I will operate a **RESTAURANT** _____,

☒ 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 11:00am-10:30pm ; Tue 11:00am-10:30pm ; Wed 11:00am-10:30pm ;
Thu 11:00am-10:30pm ; Fri 11:30am-11:30pm ; Sat 11:30am-11:30pm ;
Sun 12:00pm-10:30pm . (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, _____

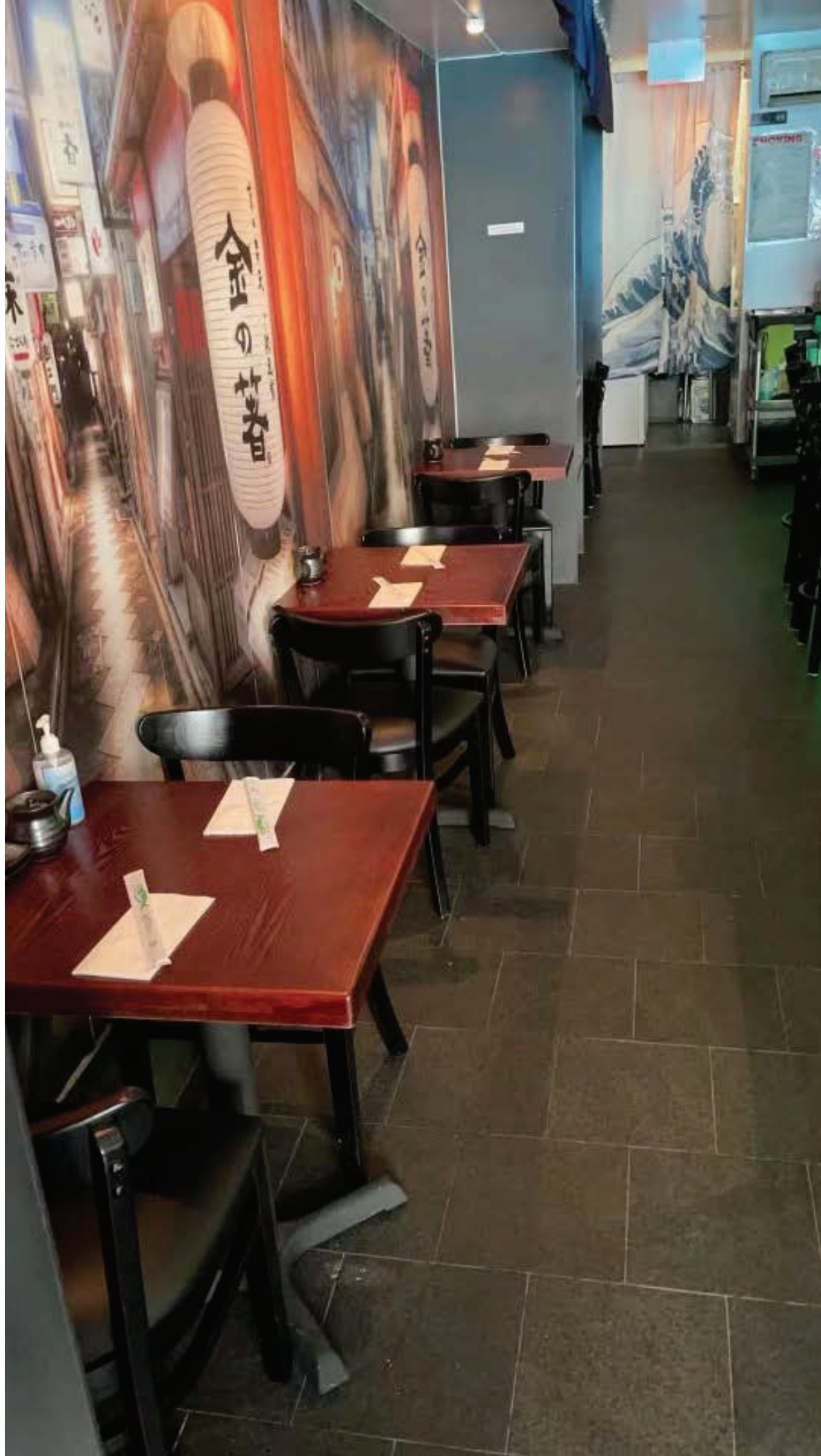
7. ☐ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified live performances or televised sports.

☐ 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 _____, _____ 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 _____.
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: YU CHEN

Phone Number: _____

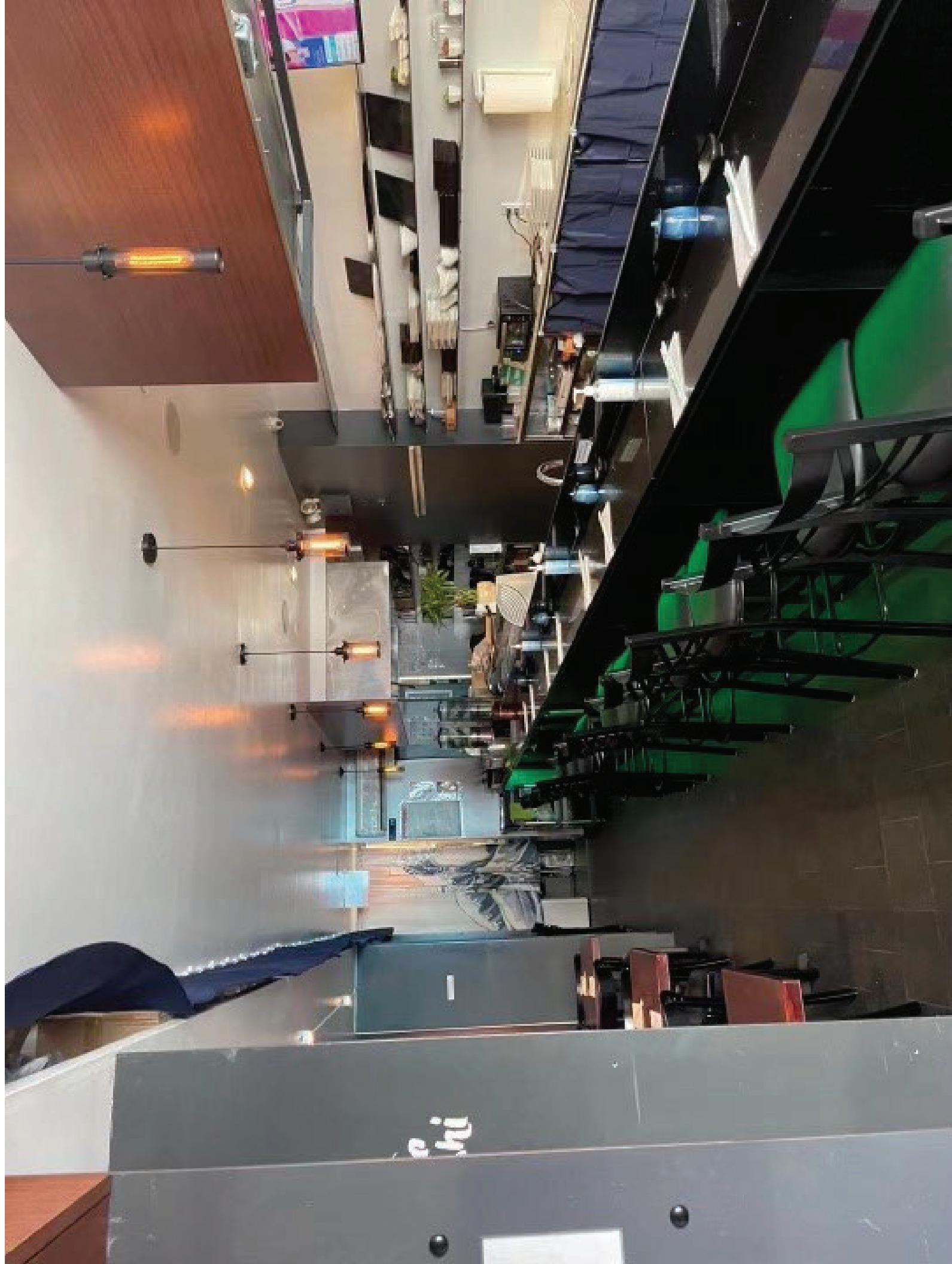














OPEN

Tokyo
Sushi

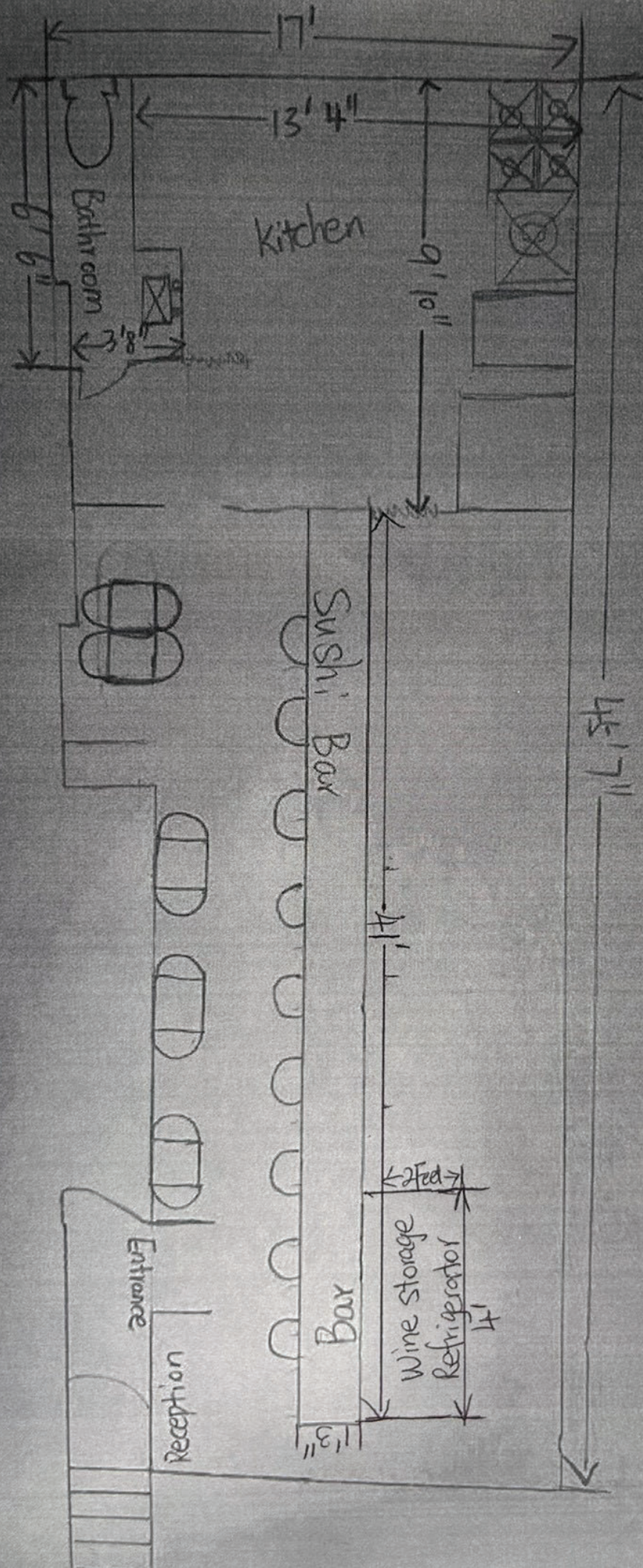
646-882-0152

RETAIL FOR LEASE

RETAIL
FOR
LEASE

149
RIVINGTON

RETAIL
SPACE
FOR
LEASE





APPETIZER KITCHEN

- A1. Edamame
Broiled soybean 5
- A2. Gyoza (Steamed or Pan Fried)
Meat and vegetable filled dumplings 6
- A3. Shumai
Steam shrimp dumpling served with special soy sauce 6
- A4. Yakitori
Skewered chicken, served with teriyaki sauce 7
- A5. Tempura Vegetable
(Lightly battered and deep fried)
Sweet potato, cucumber, onion and deep fried with sauce 11
- A6. Soft Shell Crab
Deep fried crispy soft shell crab with sauce 12
- A7. Tempura Shrimp
(Lightly battered and deep fried) 12
- A8. Rock Shrimp
Deep fried crispy shrimp w. house made sauce 9
- A9. Spring Roll
Japanese roll 6



APPETIZER SUSHI

- 1. Sushi App
5 pcs assorted sushi 12
- 2. Pepper Tuna
Seared and sliced 7 pcs, thinly pepper tuna with spicy mayo, eel sauce and masago and scallion 12
- 3. Yellowtail Jalapeno
5 pcs yellowtail with jalapeno on top any yuzu sauce 12
- 4. Sushi Tower
Spicy shrimp, crab meat, avocado, spicy tuna fish egg, spicy mayo eel sauce 13
- 5. Kani Salad
Spicy crab meat 8
- 6. Seaweed Salad 5
- 7. Avocado Salad
with green salad slices avocado on top 7
- 8. Chopped Mario
Salmon, avocado served szechuan yuzu master dressing 10



SOUP & SALAD

- House Salad 4
Iceberg lettuce, carrots, tomatoes and cucumber with house made ginger dressing
- Miso Soup 2.5
Miso soup with tofu scallions and wakame
- Seafod Soup 8
Fresh seasonal seafood and tofu in broth



SUSHI & SASHIMI LA CARTE

- Salmon 3.5 Eel 3.5
- Tuna 4 Shrimp 3.5
- Yellowtail 3.5 Crab Stick 3
- Fluke 3.5 White Tuna 3.5
- Red Snapper 3.5 Fish Egg 3
- Strip Bass 3.5 Salmon Roe 3.5



REGULAR ROLL

- Eel Avocado Roll 6
Eel with avocado
- California Roll 5.5
Cucumber, avocado, crab stick with masago
- Eel Cucumber Roll 6
Eel with cucumber
- Tuna 5
Seaweed out side
- Shrimp Tempura 6
Tempura shrimp, cucumber avocado with eel sauce
- Salmon 5
Seaweed out side
- Yellowtail 5
Seaweed out side
- Philly Roll 5.5
Salmon cream cheese and scallion
- Tuna Avocado 6
- Salmon Avocado 6
- Spicy Tuna 6
- Spicy Salmon 6
with spicy mayo masago scallions
- Spicy Yellowtail 7
with spicy mayo masago scallions
- Alaska Roll 6
Salmon avocado and masago
- Boston Roll 6
Shrimp cucumber and Japanese mayo
- Atlanta Roll 6
Tuna Avocado masago



UDON

- with vegetable and house made broth
- Vegetable Udon 10
- Seafood Udon 14
- Chicken Udon 12



YAKI UDON

- Stir fried vegetable and udon noodle in house made sauce 12
- Chicken Yaki Udon 14
- Shrimp Yaki Udon 14
- Beef Yaki Udon 14



FRIED RICE

- Stir fried rice with vegetable and egg, House Salad or Miso Soup 8
- Chicken Fried Rice 6
- Vegetable Fried Rice 10
- Shrimp Fried Rice 10
- Beef Fried Rice 10



VEGETABLE ROLLS

- Cucumber Roll 4
with seaweed out side
- Sweet Potato 5
Deep fried potato with flour
- Avocado Roll 4
with seaweed out side
- Vegetable Roll 5
Asparagus, green mix, cucumber and avocado



SUSHI COMBO

- House Salad or Miso Soup
- Sushi Regular 24
7 pcs California roll
- Sushi For 2 46
14 pcs California roll, spicy tuna
- Sashimi Regular 30
16 pcs California roll
- Sashimi For 2 56
32 pcs California roll, spicy tuna
- Sushi & Sashimi Combo 38
9 sashimi, 4 sushi, California roll
- Tuna Lover 30
Spicy tuna
- Salmon Lover 28
Spicy tuna
- Lover Boat 72
18 sushi, 8 pcs sashimi, California roll, rainbow roll



TERIYAKI

- Served with White Rice Vegetable, House Salad or Miso Soup
- Chicken Teriyaki 14
- Salmon Teriyaki 17
- Shrimp Teriyaki 16
- Steak Teriyaki 17
- Vegetable Teriyaki 10



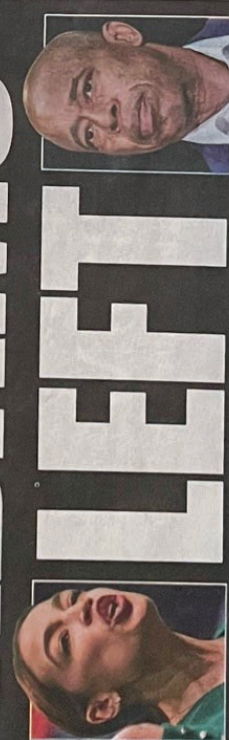
* Raw Fish
* Consuming raw or uncooked meats poultry, seafood, shellfish or egg may increase your risk of foodborne illness



Simone's agony

And the pressure of sports **PAGES 8-9**

ADAMS' LEFT HOOK



Presumptive mayor Eric Adams says he's facing off against "a movement" of Democratic socialists like Rep. Alexandria Ocasio-Cortez, who would like to see his moderate policies fail.

PAGES 4-5

Eric: 'I'm running against socialists ... to regain control of cities'

ATTENTION RESIDENTS & NEIGHBORS

Tokyo Sushi 168 Inc.

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 Cafe or Backyard Garden

at the following location

151 Rivington Street, New York, New York
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
Thursday, August 19, 2021 at 6:30pm
Community Board 3 Office, 59 East 4th Street
Online: <https://zoom.us/j/92199317942>

Date/Time/Location
Yu Chen (347) 242-8734

Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org

Petition to Support Proposed Liquor License

Date: July. 2021

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

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

Tokyo Sushi 168 Inc.

Address of premises: 151 Rivington street, New York. New York

This business will be a: (circle) Bar

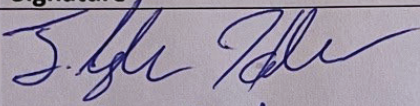
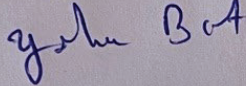

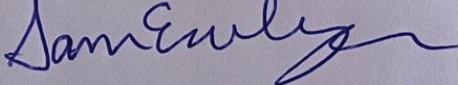
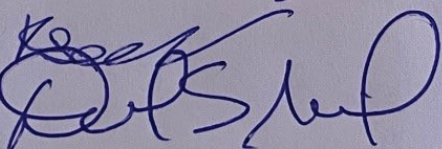
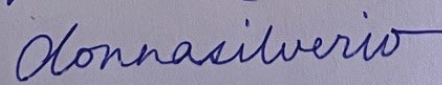
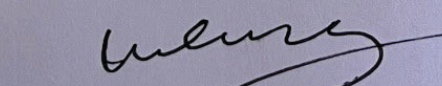
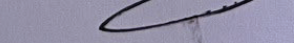
☒ Restaurant

Other: _____

The hours of operation will be: _____

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license: _____

Name	Signature	Address and Apt # (required)
Sylar Holmes		151 Rivington Apt 2
Yahia Bsat		69 Clinton st Apt 3D
Adam Lavian		151 Rivington, Apt. 3
Sam Erenberger		98 Suffolk St #1E
Koby Soleiman		151 Rivington Apt 3
DAVID APPIC		34 CLINTON #3C
Donna Silverio		37 Clinton st #3C
Mengwu Wang		6 Clinton # 148t New York NY 10002