

Den Kushi Flori

Double Summon LLC dba Den Kushi Flori

107 Norfolk Street

New York, New York 10002

Questionnaire for An On-Premises Liquor License Application

1. Floor Plans
2. Photographs
3. Menus
4. Area Survey with List of Measurements together with Types of Establishments
5. Outreach with Dear Neighbor Letter and Email to Community Based Organizations
6. NYC Department of Buildings Property Profile Page with Certificate of Occupancy

BERNSTEIN REDO & SAVITKSY PC

1177 Avenue of the Americas, 5th floor

New York, NY 10036

Tel. 212.651.3100

www.brpclaw.com



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

Paul Rangel, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- 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) **To be provided by March 17th**
- 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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
 (this is not required but strongly suggested if a relevant group exists)
- 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 **N/A**

Today's Date: **March 6, 2023**

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: **Previous uses: MJ Frenzy LLC dba Tonic with an on-premises liquor license from 1998 to 2008 and then an art gallery which closed March 2021.**

Corporation and trade name of current license: **N/A**

APPLICANT:

Premise address: **107 Norfolk Street, New York, NY 10002**

Cross streets: **Delancey and Rivington Streets**

Name of applicant and all principals: **Double Summon LLC. The sole member and principal is Jannik Wambsganss.**

Trade name (DBA): **Den Kushi Flori**

PREMISE:

Type of building and number of floors: Two story commercial building

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes No* What is maximum NUMBER of people permitted 98 (49 for ground floor and 49 for cellar).

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

***Applicant is amending the current enclosed Certificate of Occupancy for the interior spaces only.**

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) 11am to 12am for the ground floor and 11am to 2am for the cellar.

N/A for exterior spaces.

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? Yes No

If yes, please describe what type: N/A

Number of indoor tables? 19** Total number of indoor seats? 86**

***See enclosed diagrams for breakdowns of seats and bar stools.**

How many stand-up bars/bar seats are located on the premise (number, length, and location) 2

Ground floor 10' - 4 3/4" customer bar and Cellar 18' - 8 5/8" customer bar

(A stand-up bar is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 Ground floor will be a formal upscale Japanese restaurant and the cellar will be a casual Japanese restaurant. See enclosed menus.

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

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

How many employees will there be? Estimated 29

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?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJs* Streaming services/playlists ***DJ only in the cellar**

If other type, please describe The DJ will be a music selector, not a performer.

What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: See enclosed description

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? N/A

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

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.") **The staff will be trained to move any crowds or lines and we have a reservation policy. We will accommodate walk-ins by sending guests a text message when the table is ready.**

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. **Please see enclosed soundproofing measures.**

Is sound proofing installed? Yes No

If not, do you plan to install sound proofing? Yes No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) Yes No If Yes, describe and show on diagram:

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? Yes No

If yes, please indicate name of establishment: Jingumae Den

Address: 150-0001, Tokyo, Shibua City, Jingumae, 2 Chome -3-18, Japan Community Board # N/A

Dates of operation: 2008 to present

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application. **See enclosed list for the owner Jannik Wambsganss, the chef and culinary director.**

Does any principal have other businesses in this area? Yes No If Yes, please give trade name, address and describe the business _____

Has any principal had SLA reports or action within the past 5 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. **See enclosed Area Survey together with list of venues for on-premises licenses and beer and wine licenses. The types of establishments are showing next to each venue.**

LOCATION:

How many licensed establishments are within 1 block? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 24

Is the premise within 200 feet on the same street 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, but it is not required. 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)

Formal upscale Japanese restaurant on the ground floor and casual Japanese restaurant in the cellar 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:

	11am-12am ground floor	11am-12am ground floor	11am-12am ground floor
Mon	<u>11am-2am cellar</u>	; Tue <u>11am-2am cellar</u>	; Wed <u>11am-2am cellar</u> ;
Thu	<u>11am-12am ground floor</u>	; Fri <u>11am-12am ground floor</u>	; Sat <u>11am-12am ground floor</u> ;
Sun	<u>11am-2am cellar</u>		

(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 (including Open Restaurants) OR My sidewalk café hours or other outside hours (including Open Restaurants) will be N/A
- 5. I will employ a doorman/security personnel: N/A
- 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 performances or televised sports.
- I will have a closed fixed façade with no open doors or windows except my entrance door, which 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 performances or televised sports.
8. I will not have DJs, live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than 1 ^{Friday & Saturday} DJs per _____, more than _____ private parties per **Private parties per month will be determined when the business opens**
9. I will play ambient recorded background music only.
10. I will not participate in pub crawls or have party buses come to my establishment.
11. I will not have unlimited drink specials, including boozy brunches, with food.
12. 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 _____.
13. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14. I will conspicuously post this stipulation form beside my liquor license inside of my business.
15. 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: kristen.korndoerfer@gmail.com (Manager has yet to be hired)

Phone Number: 262 939 2255

Double Summon LLC dba Den Kushi Flori
107 Norfolk Street, New York, New York 10002

Sound Proofing

The proposed first floor and cellar eating and drinking establishment will have an audio speaker system at the cellar level completely below grade and completely enclosed indoors. The interior walls of the space where the speakers will be located will be lined with acoustical insulation on all walls and on the ceiling. The cellar level will be acoustically separated from the first floor by insulated metal doors. At the first floor, for any noise or vibration that may transmit beyond the floor construction below, the first floor is fully enclosed with masonry walls and roof that will have acoustical insulation. The storefront glass area (188 sf) generally transmits sound the easiest but is only 4.8% of the area all the enclosing walls (3,897 sf). Sound level testing provisions will be implemented to ensure that the level of potential noise that may escape into the streets or that may be heard by nearby residences to not exceed the below limits established by the NYC Noise Control Code:

- 42 decibels as measured from inside nearby residences;
- 7 decibels over the ambient sound level, as measured on the street at a distance of 15 feet away from the storefront of the establishment between the hours of 10:00pm and 7:00 am; and
- Bass sounds weighted in the "C" scale do not exceed 6 decibels above the ambient sound if the ambient sound is greater than 62 decibels."

Sound System

Sound system description: We will be using a Meyer Sound system. The first floor will be using the Meyer Ashby in ceiling speakers (estimated count of 12), which provides background noise only. The cellar will be using the Meyer MM-4xp speakers (estimated count 4) and 2 Meyer Sound X-800C Subwoofers.

Jannik Wambsganss:

Jannik is a designer and investor from the rural south-west of Germany now living in Tokyo, Japan. He invests in a wide range of ventures and assets such as educational internet startups, sustainable farming projects, traditional Japanese buildings and innovative hospitality projects. What all investment targets have in common is a strong focus on good, human design at their core, in order to touch people's hearts. During his time in Japan, Jannik forged bonds with Japanese masters of crafts who often don't enter into partnerships unless a personal relationship of trust has been formed. Among them is Ayako Watanabe, a highly respected pastry chef and F&B veteran, who herself brings a strong network of some of the most legendary Japanese chefs and bartenders, among others. Together, Jannik and Ayako have all the pieces in place to bring one of the most exciting casual fine dining experiences from Japan to America. They opened Jingumae Dun in Japan in 2007.

The new restaurant will feature chef Zaiyu Hasegawa, chef of Jingumae Den, a Japanese restaurant that is currently ranked No. 1 in Asia's 50 Best Restaurants, No. 20 in World's 50 Best Restaurants, and has received two Michelin stars.

Ayako: Culinary Director

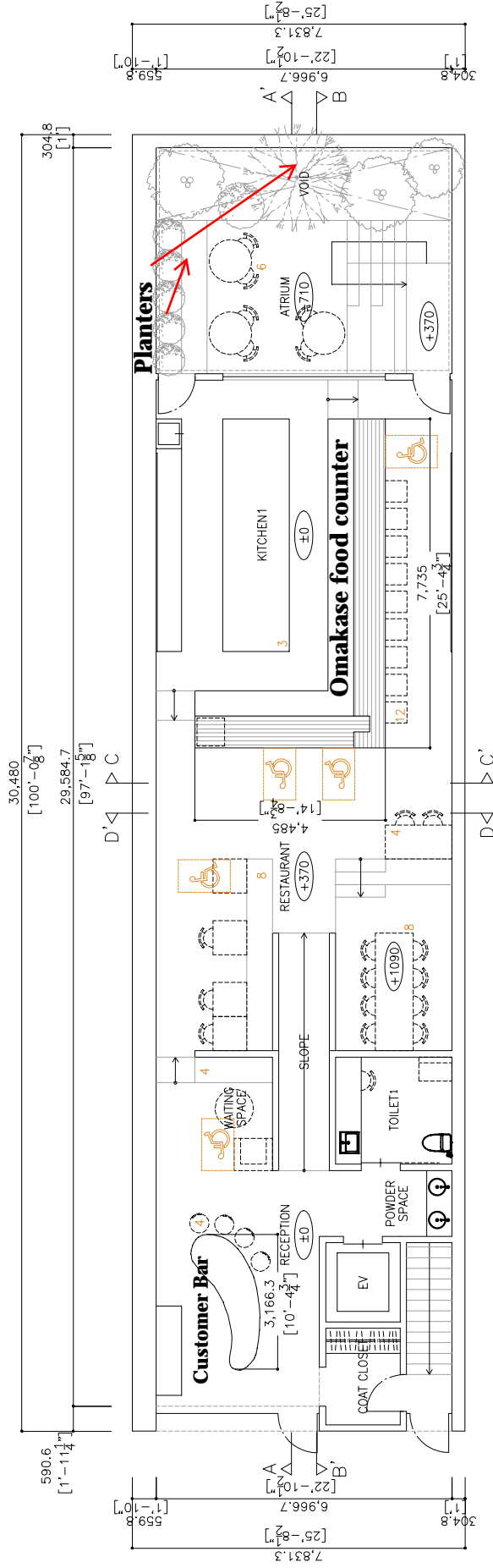
Ayako Watanabe was born in Tokyo, but began her career as a pastry chef in the United States. After studying hospitality management, she began her career as a pastry chef at the Ritz-Carlton, Chicago. With her 25 years long experience in the field, she carries out her projects with the motto of bringing joy to the people who live there and to everyone involved. In Tokyo, she launched many international food and beverage brands, including Dominique Ansel in New York. During the Corona Disaster, she founded her own cookie brand "Tough Cookie." as a women's program and established "an operation where any person can be engaged" and "business that does not produce any food loss." She has created opportunities for women who have already left the industry and are busy raising children and taking care of their families to re-enter the workforce. How she can help women and socially vulnerable groups become independent is the theme she focuses on the most. Very much looking forward to working with the local community in New York to create a Japanese food and beverage culture based on such a philosophy of helping and sharing.

Den Kushi Flori

Floor Plans

Double Summon LLC dba Den Kushi Flori / 107 Norfolk Street, New York, New York 10002

Ground floor tables 7 with 26 seats and the 25' - 4 3/4" Omakase Eating Customer Counter with 12 seats together with a 10' - 4 3/4" customer bar with 4 bar stools for a total of 42 seats. Proposed occupancy is 49.

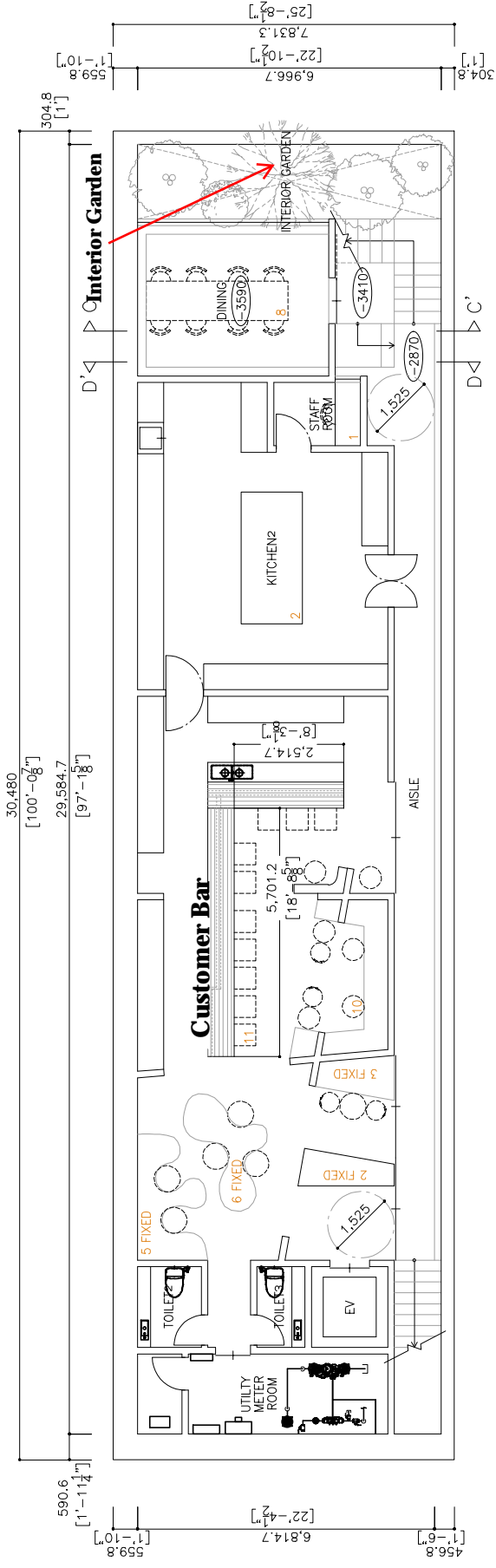


1F plan 1/100

DINING AREA : 1,679 SF
 GROSS AREA : 2,241 SF

Double Summon LLC dba Den Kushi Flori / 107 Norfolk Street, New York, New York 10002

**Cellar tables 12 with 34 seats together with a 18'- 8 5/8" customer bar with 10 bar stools for a total of 44 seats.
Proposed occupancy is 49.**



BF plan 1/100

DINING AREA : 970 SF
GROSS AREA : 2,219 SF

Den Kushi Flori

Photographs











Den Kushi Flori

Menus

DKF NY

Firefly Squid and Corn

Original corn tortillas and firefly squid dressed with white miso paste. Paprika paste on the side.

Beans and Flower Zucchini

Bean Foam Soup with Stuffed Flower Zucchini.

Salmon, Edible Wild Plants and Tofu Skin

Salmon yuba spring roll with wild vegetables.

Japanese bluefish, Asparagus and Egg

Skewers of Gindara Cod and Asparagus with Miso Hollandaise

Steamed Quai

Quail and burdock steamed in an iron pot.

Flan, Beef and Beef Bone Marrow

Chawanmushi and beef tartar with a bit of beef marrow.

Sakura Shrimp and Rice

Rice cooked with sakura shrimps. Shrimp bisque poured over the top.

Dessert

Japanese style caramel custard pudding. With green tea cream.

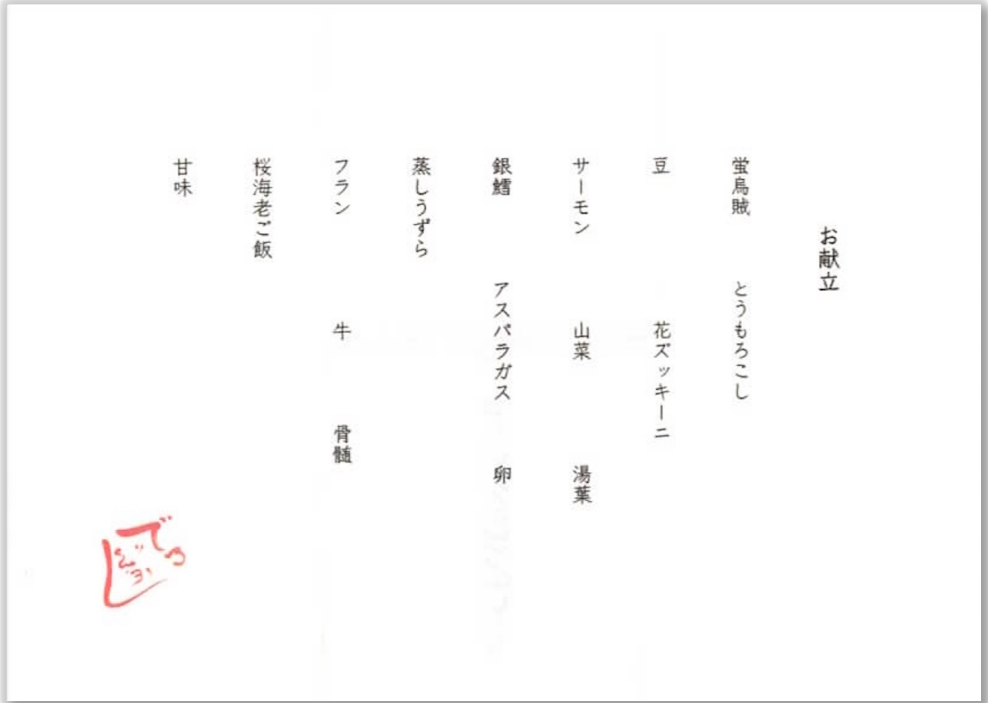
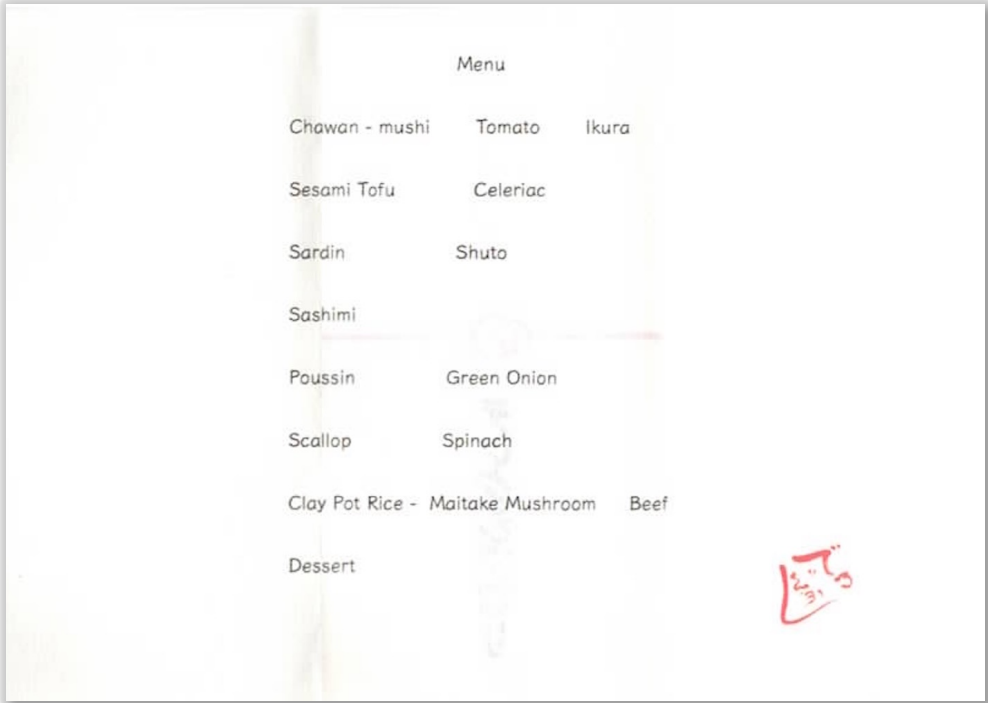
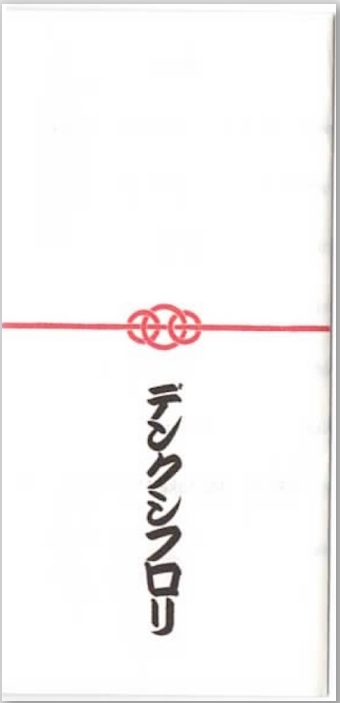
Restaurant Menus

Omakase Restaurant Menu

Omakase multi-course menus are offered at both lunch and dinner, no a la carte. Lunch hours will be from 11:00 to 14:00 and dinner hours from 18:00 to 23:00. The price range for lunch is between \$80 and \$100, and the average price range for dinner is \$180. Along with the regular menu, there is also a menu for vegans.

Non-alcoholic drinks will be served along with alcoholic drinks, and drink pairings and craft juice pairings will be available to accompany the courses. When making a reservation, the restaurant confirms the visitor's allergies, etc., and if the course includes any allergic ingredients, a different menu is prepared in advance.

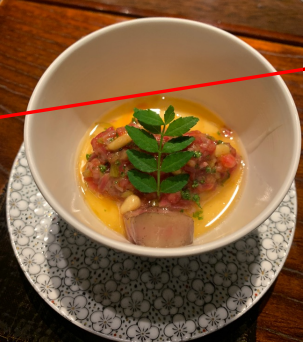
The menu is composed of ingredients from the New York area, with a focus on seasonal produce. Lunch consists of 4 to 5 dishes and dinner consists of 8 to 10 dishes on average.



Omakase Menu Sample



Dessert



Flan/ Beef/ Bone Marrow



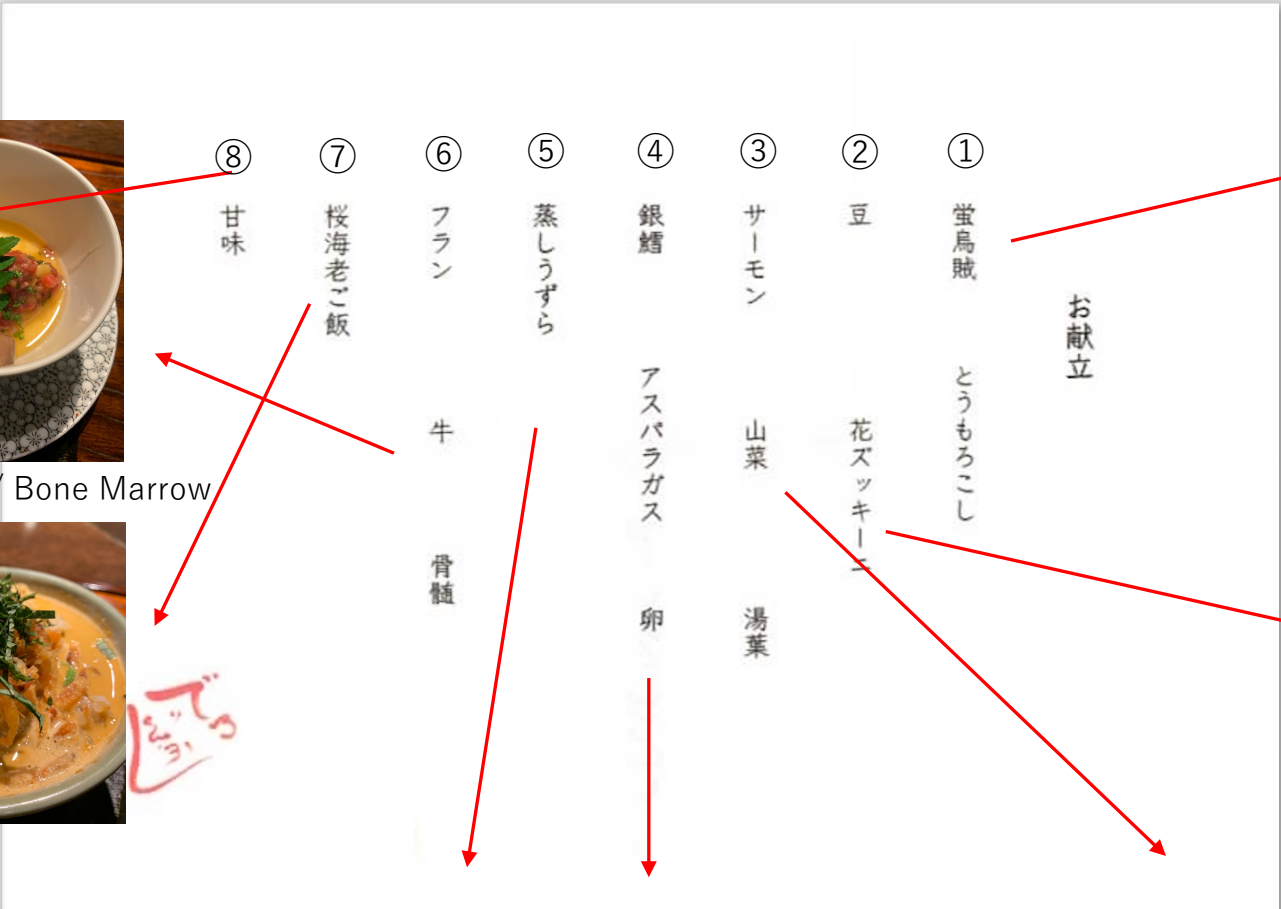
Sakura Shrimp Rice



Beans /Flower Zucchini



Baby Squid /Corn



Steamed Quail



Cod/ Asparagus /Egg



Salmon/ Herb /Tofu skin

Cocktail Menu

The menu focuses on simple standard cocktails, craft cocktails with herb liqueurs Cocktail also beer and wine. Prices will range between \$16 and \$35, with an average of \$20 per drink. Service on shots shall start at \$10. Soft drinks and mocktails will also be served. Starts from \$8~.

This menu is offered at the omakase dining and cellar dining.

LIQUEUR	RUM	BEER	WHISKY	
Sweet Hoshiko ume liqueur 1000 St-Germain 1100 Crème de menthe 1200 Liqueur de violettes 1200 Crème de cacao 1200 FAIR. Goji berry 1200 FAIR. Cafe 1200 FAIR. Kumquat 1200 Crème de Banana 1200 Crème de Noyaux 1200	FAIR Rum 1200 Nine leaves 1300 Ron zacapa 1250 Diplomatico 1250 Cachaca seteta 1050 Clement vsop 1250 Havana club 7y 1000	Yebisu draft 850 SPARKLING Moët & Chandon 12500 G.H Mumm 10500 Taittinger 14500	Japanese Yamazaki nv 1400 Hakushu nv 1400 Yoichi nv 1400 Miyagikyo nv 1400 Ichiro's white 1200	Malt Macallan 12y 1500 Glenmorangie 1250 Grendronach 12y 1350 Caol Ila 12y 1250 Bowmore 12y 1250 Lagroaig 10y 1350 Ardbeg 10y 1350 Talisker 10y 1250 Lagavulin 15y 1400
Herb & Bitter Chartreuse 1150 Gran classico 1200 Kina laero d'or 1200 Suze 950 Clementi china 1200 Picon 950 Fernet branca 1000 Unicum 1000 Underberg 950 Santa maria novella 3000	TEQUILA Olmeca altos plata 1050 Olmeca altos reposado 1100 Don julio reposado 1250 Chamucos anejo 1350 Casadores anejo 1150 Mezcal Derrumbes Oaxaca 1250	GIN Monkey 47 dry gin 1250 Monkey 47 sloe gin 1250 FAIR gin 1200 Nikka coffee gin 1200 Kinohi 1250 Bobby's 1250 Malfy gin 1250 Tanqueray 10 1150	Irish & Canadian Jameson 1000 Canadian club 12y 1050 Redbreast 12y 1450 Roe & co 1300	Bourbon & Rye Jack daniel's 1000 Woodford reserve 1250 Bulleit bourbon 1250 Rittenhouse rye 1250 Templeton rye 1350 Woodford Rye 1250 Wild turkey 1200
表示価格は税込みです。サービス料として合計金額の10%を頂戴しております。個別会計はできません。ご了承ください。 All prices are tax included. We have a service fee of 10% of the sub-total. Sorry, we do not split bills individually.				

TRIAD



Follow us!
@bar_triad



SERVING ELIXIR AND COCKTAILS
SINCE 2010
EBISU TOKYO JAPAN

TRENCH

ALL PRICES ARE TAX INCLUDED.
WE HAVE A COVER CHARGE OF
500 YEN PER PERSON.

Autumn-Winter 2022

SERVING ELIXIR AND COCKTAILS
SINCE 2010
EBISU TOKYO JAPAN

TRENCH

ALL PRICES ARE TAX INCLUDED.
WE HAVE A COVER CHARGE OF
500 YEN PER PERSON.

Autumn-Winter 2022

Autumn & Winter

La pomme horse 1540
(Horse with no name bourbon, Apple juice, Agave cordial, Lemon, Scrappy's Orange bitters)
ハバネロウィスキーを発泡性のリンゴジュースで割ったシンプルなクラシックで豊かな味わいを持つおすすめのリングドリンク

LA POMME REPOSÉE 1540
(Reposado tequila, Apple juice, Agave cordial, Lemon, Bitters)
オークやバナナのニュアンスを持つテキーラとアップルのリアージュが絶妙な軽やかなハイボール

IRISH SOUR 1650
(Roe & Co Irish Whiskey, Dry Sherry, Winterspice cordial, Eggwhite, Lemon)
ふわっとなめらかなテクスチャーにほのかに梨の風味や温かなスパイスを感じる、味わいやさしいウイスキーサーワー

CHAI MARTINEZ 1650
(Monkey 47 gin, Chai vermouth, Pear brandy, Angostura bitters)
モンキーゼンの47種のボタニカルとチャイスパイスのマリアージュ。ハーバルさと、多面的な味わいを楽しめます

PÈRA RICA 1540
(Cachaça, Pear brandy, Lime, Orgeat, Simple syrup, Cinnamon Tincture, Angostura Bitters)
ブラジルの国民的露酒「カシヤサ」と寒い季節にぴったりの香ばしいスパイスを合わせてアップルパイを思わせる冬のトロピカルカクテル

CLASSIC

GARIBALDI 1320
(Italian bitter, Fresh orange, Aromatic bitters)
イタリアの解放と統一に貢献した有名な革命家ガリバルディー大佐から名づけられたカクテル。シンプルなレシビはイタリア半島の北部、南部の結合を表現しています。柑橘系、ビターズスイート、とても軽いカクテル

BAR TRENCH'S BLOODY MARY 1540
(FAIR. quinoa vodka, Nagano tomato juice, Lime, Worcestershire sauce)
キヌアを原料としたフランス産のスムースなウォッカと、長野の農家直送トマトジュースを合わせた、この上なく繊細な極上のフレンチ・マリアー

CORAL 1540
(FAIR. rum XO, Grapefruit, Lime, Apricot liqueur, Brown sugar, Bob's abbott's bitters)
極めてフルーティーなコーラルオレンジの鮮やかなクラシックカクテルを季節に合わせたアレンジで

FRENCH CONNECTION 1760
(Cognac, Amaretto, Noyaux liqueur, House creole bitters)
最高品質の素材を使ったクラシック。コニャックと杏仁の甘々なマリアージュ

ABSINTHE

SAZERAC Highball 1540
(Horse with no name bourbon, VSOP rouge, Orleans bitters, Absinthe, Perrier)
「ホース・ウィズ・ノー・ネーム」は、原材料にハバネロが使われている新しいバーボンウィスキー。「サゼラック」は歴史上でも最も古いカクテルのうちのひとつ。これら新しいもの、古いものを炭酸水が濾過して、アプサンクのハーバルさ、ハバネロ由来のフルーティーさが感じられる極めて上品な味わいのロングドリンクになりました

Café bon temps 1540
(Chicory root infused vodka, Drip coffee, Café liqueur, Cacao liqueur, Absinthe, Liqueurice bitters)
フランスゆかりの深い19世紀のニューオーリンズがテーマ。ビターで厚みのある大人の風味のコーヒーマチーニ

STAY UP VERY LATE 1540
(FAIR. gin, Peyrot poire cognac, Honey, Lemon, Absinthe)
かつてセレブの社交場としてにぎわったNYの「ストーク・クラブ」のカクテルのツイスト。ハブとはちみつ、洋梨が織りなり、ラグジュアリーな風味

REMEMBER THE MAINE 1540
(Rye whiskey, Vermouth, Cherry liqueur, Kirsch, Absinthe, Angostura bitters)
奥深いコクと甘み、ほのかなハーブ感にしっかりとした酒精度。マンハッタンタイプのカクテルが好きな方におすすめ

SIGNATURE

BLACK CURRANT COCKTAIL 1650
(Sparkling sake, Pernod, Cassis sorbet, Angostura bitters)
華やかな香りと軽めのアルコール、デザートのような味わいで見た目にも美しい一杯。カシスリベをスプーンでずし、フルーティーなスパークリングとミックスしながお楽しみください

Tenenbaum's Buck 1540
(Rye whiskey, Walnut liqueur, Lemon, Ginger cordial, Perrier, Scrappy's Aromatic bitters)
スパイスリーな自家製のジンジャーコーディアルとまるやかでコクのあるウォールナッツのきいた、秋らしい味わいの軽やかなライウイスキーのハイボール

SALT and TEARS 1760
(Nordes Gin, Clarified grapefruit, Cointreau, Grapefruit bitters, Purple potato salt)
華やかな香りのジンベースに透明な柑橘を加えて作るショートカクテル。口や身体に馴染む品のある爽やかな味わいと、美しく不思議な見た目

TRENCH 75

(Nikka coffee gin, Lemon, Honey, Sparkling sake)

1925年に考案され今でも世界中で愛飲されている、ジンとシャンパンで作る「フレンチ75」を、NIKKAのジンとスパークリング日本酒でフレンチ版に

MEZCAL MILK PUNCH 1650
(Mezcal, Brandy, Chamomile, Green tea, Lemon, Clarified fat milk, Cardamon bitters)
人は(ドリンクも)見かけによらず!ミルクと酸と乳白色を想像しますが、こちらは透明、クリアな1杯です。メスカルのスモーキーさ、緑茶の苦味をミルクで包んで、ベルベットのような飲み心地に

価格はすべて税込です
お一人様500円のテーブルチャージを頂戴しております

JAMES IN THE BARREL

(Barrel aged gin, FAIR. quinoa vodka, Kina laero d'or, Orange & mandarin bitters)

鏡面の向こうに見えるジェームズ・ボンドの横顔で有名な「007」の映画の冒頭のシーンをイメージした1杯。樽で寝かせたジンでつくるマチーニです

HORSE NAIL 1540
(Horse with no name bourbon, Drambuie, Grapefruit bitters)
ハバネロの風味とグレープフルーツビターズが、濃厚なカクテルにさわやかな飲み口と軽やかで長めの余韻をもたらします

MAD PONY 1650
(Horse with no name bourbon, Calvados, Vermouth, Apricot liqueur, Scrappy's Fire water tincture)
フルーティーでスパイスリーな大人のキャンディーのよう。りんご、アプリコット、ハバネロのユニークな味わい。新たな味覚にチャレンジ



LOW

HIGH



Cellar Menu

The cellar dining room will serve a casual a la carte menu. This menu is created by Chef Zaiyu Hasegawa, the same chef as the first floor.

FOOD (Weekday 18:00-23:00, Weekend 18:00-24:00)

Appetizers \$8~

Fries	\$8
Kentucky Fried Chicken	\$12
Foie gras Monaka sandwich	\$15
Den Salad	\$18

Rice Sandwiches	\$12
Premium Pork Cutlet Sandwich	\$28
Japanese Grilled Cheese Sandwich	\$16
Zaiyu's Rice ball	\$18

Sweets \$10~	
Today's sweets A/B/C	\$10~15
Japanese Fruits Sundae/ Parfait	\$18



Den Kushi Flori

Area Survey with List of Measurements
together with Types of Establishments



AREA SURVEY
 107 Norfolk Street
 New York, NY
 November 17, 2022
 NOT TO SCALE

Re: 107 Norfolk Street

1. Tokyo Sushi - 151 Rivington Street Upper Level - (424') **Restaurant**
2. Lullaby - 151 Rivington Street Lower Level - (421') **Bar**
3. Holiday Inn - 148-150 Delancey Street - (318') **Hotel**
4. Teatro Sea - 107 Suffolk Street - (267') **Theater**
5. The Back Room - 98-102 Norfolk Street - (54') **Bar**
6. Nurse Bettie - 106 Norfolk Street North Store - (51') **Bar**
7. La Contenta Next Door - 106 Norfolk Street South Store - (52') **Restaurant**
8. La Contenta - 102 Norfolk Street - (56') **Restaurant**
9. Welcome to the Johnson's - 123 Rivington Street - (265') **Bar**
10. Essex Restaurant - 124 Rivington Street - (301') **Restaurant**
11. La Caverna - 122-124 Rivington Street - (306') **Restaurant**
12. Magician Bar - 118 Rivington Street - (323') **Bar**
13. Mazaar Lounge - 137 Essex Street - (498') **Bar**
14. Sons of Essex - 133 Essex Street - (458') **Restaurant**
15. Verlaine - 110 Rivington - (414') **Bar**
16. Hotel Rivington (S'zen) - 107 Rivington Street - (423') **Hotel**
17. Pretty Ricky's - 126 Ludlow Street - (488') **Restaurant**
18. Whiskey Ward - 121 Essex Street - (304') **Bar**
19. Sour Mouse - 110 Delancey Street Basement - (335') **Bar**
20. SET L.E.S. - 127 Ludlow Street - (499') **Restaurant**
21. Menahata - 113 Ludlow Street - (475') **Bar**
22. The Market Line - 115 Delancey Street - (346') **Market with restaurant**
23. Phamaka - 115 Delancey Street - (314') **Restaurant**
24. Essex Pearl - 115 Delancey Street Basement Site 2 - (481') **Restaurant**

Schools & Churches

1. Lower East Side Preparatory High School - 145 Stanton Street - (405')

11 Restaurants

19 Bars

2 Hotels

1 Theater

Re: 107 Norfolk Street (Wine & Beer Licenses)

1. Ginger & Lemongrass - 153 Rivington Street - (439') Restaurant
2. Davelle - 102 Suffolk Street - (303) Restaurant
3. One 19 - 119 Essex Street - (294') Bar
4. El Castillo de Jagua - 113 Rivington Street - (371') Restaurant
5. Sushi Hana - 111 Rivington - (388') Restaurant
6. Copper Throat - 123 Ludlow Street - (491') Restaurant
7. Izakaya Turaku - 121 Ludlow Street - (486') Restaurant
8. Ramen Ishida - 122 Ludlow Street - (443') Restaurant
9. Salon Sucre - 115 Delancey Street Basement Site 2, Vendor 18 - (478') Restaurant
10. Shoppins General Store - 88 Essex Street Stall 8, 9 - (478') Restaurant
11. Top Hops to Go - 88 Essex Street - (478') Bar

9 Restaurants

2 Bars

Rivington Street

Renovations
Residential
Vacant
Parking Lot
Residential
The Back Room Bar 98-102 Norfolk St.
Nurse Bettie Bar 106 Norfolk St. North Store
La Contenta Next Door Restaurant 106 Norfolk St. South Store
Residential
La Contenta Restaurant 102 Norfolk St.
Residential ↓
Jewelry

Delancey Street

Norfolk Street

AREA SURVEY
 107 Norfolk Street
 New York, NY
 November 17, 2022
 NOT TO SCALE

Vacant
Clothing
↑
Residential
APPLICANT
Residential
Community Center
Phone Store

Den Kushi Flori

Outreach with Dear Neighbor Letter and
Email to Community Based Organizations

Dear Neighbor:

We wanted to contact you to let you know that Double Summons LLC dba Den Kushi Flori will be opening an upscale formal Japanese restaurant with casual dining at 107 Norfolk Street between Delancey and Rivington Streets. We will be filing an application for a liquor license and appearing before Community Board 3 in March.

The new Den Kushi Flori will have two levels including an Omakase restaurant. The ground floor will have approximately 42 seats which includes a customer bar with 4 seats. It will be open from 11 am until midnight and will have background recorded music only. The small cellar will have more casual dining with approximately 44 seats which includes a customer bar with 10 seats. The hours of operation for the cellar space will be 11am to 2am.

Jannik Wambsganss who is the owner of the restaurant is a designer and investor from the rural south-west of Germany. He invests in a wide range of ventures and assets such as educational internet startups, sustainable farming projects, traditional Japanese buildings and innovative hospitality projects. What all investment targets have in common is a strong focus on good, human design at their core.

The new restaurant will feature chef Zaiyu Hasegawa, chef of Jingumae Den, a Japanese restaurant that is currently ranked No. 1 in Asia's 50 Best Restaurants, No. 20 in World's 50 Best Restaurants, and has received two Michelin stars.

Ayako Watanabe, the culinary director was born in Tokyo, and began her career as a pastry chef at the Ritz-Carlton, Chicago. With her 25 years long experience, she carries out her projects with the motto of bringing joy to the people and is looking forward to working with the local community in New York to create a Japanese food and beverage culture based on such a philosophy of helping and sharing.

If you would like any additional information on this matter please contact our counsel at donald@brpclaw.com or jules@brpclaw.com

Please also contact Kristen Korndoerfer either by email kristen.korndoerfer@gmail.com or by telephone at 262-939-2255 if you should have any questions.

List of addresses where Dear Neighbor Letters and CB Notice Meeting Notices were left on March 3, 2023

105 Norfolk - with doorman
132 Delancey - under door
100 Norfolk - with doorman
102 - under door
106 Norfolk - under door
108 Norfolk - under door
109 Norfolk - under door
122 Rivington - under door
126 Rivington - handed to resident
128 Rivington - left inside by poster mailbox
121 Rivington - left under door
125 Rivington - gave to resident
127 Rivington - put under door
129 Rivington - put under door
122 Norfolk - put under door
121 Norfolk - put under door
111 Norfolk - put under door
115 Norfolk - put under door
135 Rivington - put under door
122 Suffolk St. - put under door
120 Suffolk St. - put under door
118 Suffolk St. - put under door
116 Suffolk St. - put under
114 Suffolk St. - put under the door
112 Suffolk St. - put under door
110 Suffolk St. - put under door
104 Suffolk St. - put under door

Community Groups Contacted by Email on 03.04.2023

Lower East Side Dwellers Neighborhood Association

Friends of the Lower East Side

Seward Park Conservancy

Seven Loaves DBA GOH Productions

Suffolk St Block Association

Loisaida United Neighborhood Gardens (LUNGS)

Fourth Arts Block aka FABnyc

Email to Groups

From: Jules Vigh <Jules@brpclaw.com>

Sent: Saturday, March 4, 2023 10:46 AM

To: Jules Vigh <Jules@brpclaw.com>

Cc: Kristen Korndorfer <kristen.korndorfer@gmail.com>; Donald Bernstein <Donald@brpclaw.com>

Subject: 107 Norfolk Street / Double Summon LLC

Good morning:

We wanted to contact your organization to let you know that Double Summon LLC dba Den Kushi Flori will be opening an upscale formal Japanese restaurant with casual dining at 107 Norfolk Street between Delancey and Rivington Streets. We will be filing an application for a liquor license and appearing before Community Board 3 in March.

The new Den Kushi Flori will have two levels including an Omakase restaurant. The ground floor will have approximately 42 seats which includes a customer bar with 4 seats. It will be open from 11 am until midnight and will have background recorded music only.

The small cellar will have more casual dining with approximately 44 seats which includes a customer bar with 10 seats. The hours of operation for the cellar space will be 11am to 2am.

Jannik Wambsganss who is the owner of the restaurant is a designer and investor from the rural south-west of Germany. He invests in a wide range of ventures and assets such as educational internet startups, sustainable farming projects, traditional Japanese buildings and innovative hospitality projects. What all investment targets have in common is a strong focus on good, human design at their core.

The new restaurant will feature chef Zaiyu Hasegawa, chef of Jingumae Den, a Japanese restaurant that is currently ranked No. 1 in Asia's 50 Best Restaurants, No. 20 in World's 50 Best Restaurants, and has received two Michelin stars.

Ayako Watanabe, the culinary directory was born in Tokyo, and began her career as a pastry chef at the Ritz-Carlton, Chicago. With her 25 years long experience, she carries out her projects with the motto of bringing joy to the people and is looking forward to working with the local community in New York to create a Japanese food and beverage culture based on such a philosophy of helping and sharing.

If you would like any additional information on this matter please contact us at donald@brpclaw.com or jules@brpclaw.com

Please also contact Kristen Korndoerfer either by email kristen.korndoerfer@gmail.com or by telephone at 262-939-2255 if you should have any questions.

Jules

Jules Vigh|Paralegal

BERNSTEIN REDO & SAVITSKY PC

1177 Avenue of the Americas, 5th floor

New York, NY 10036

Tel. 212.651.3100 \ Cell Phone 646 358 0653

jules@brpclaw.com \ www.brpclaw.com

Den Kushi Flori

NYC Department of Buildings Property
Profile Page with Certificate of Occupancy

NYC Department of Buildings
Property Profile Overview

107 NORFOLK STREET MANHATTAN 10002 BIN# 1004292

NORFOLK STREET	107 - 107	Health Area	: 7400	Tax Block	: 353
		Census Tract	: 18	Tax Lot	: 34
		Community Board	: 103	Condo	: NO
		Buildings on Lot	: 1	Vacant	: NO

[View DCP Addresses...](#) [Browse Block](#)

[View Zoning Documents](#) [View Challenge Results](#) [Pre - BIS PA](#) [View Certificates of Occupancy](#)

Cross Street(s):	DELANCEY STREET, RIVINGTON STREET		
DOB Special Place Name:			
DOB Building Remarks:			
Landmark Status:		Special Status:	N/A
Local Law:	NO	Loft Law:	NO
SRO Restricted:	NO	TA Restricted:	NO
UB Restricted:	NO		
Environmental Restrictions:	NOISE/AIR	Grandfathered Sign:	NO
Legal Adult Use:	NO	City Owned:	NO
Additional BINs for Building:	NONE		
HPD Multiple Dwelling:	No		

Special District: UNKNOWN

This property is not located in an area that may be affected by Tidal Wetlands, Freshwater Wetlands, Coastal Erosion Hazard Area, or Special Flood Hazard Area. [Click here for more information](#)

Department of Finance Building Classification:

O1-OFFICE BUILDINGS

DEPARTMENT OF HOUSING AND BUILDINGS

BOROUGH OF ^{MANHATTAN}

, CITY OF NEW YORK HVC

No. 25448

Date November 28, 1939

CERTIFICATE OF OCCUPANCY

(Standard form adopted by the Board of Standards and Appeals and issued pursuant to Section 646 of the New York Charter, and Sections C.26-181.0 to C.26-187.0 inclusive, Administrative Code (2.1.3.1, to 2.1.3.7.) B.C.)

This certificate supersedes C. O. #

To the owner or owners of the building or premises:

THIS CERTIFIES that the new—altered—existing—building—premises located at

107 Norfolk Street
24'6" front

Block 353 Lot 24

, conforms substantially to the approved plans and specifications, and to the requirements of the building code and all other laws and ordinances, and of the rules and regulations of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent

N.B. or Alt. No.—
x xxxx 168-1939
Occupancy classification—

Construction classification—
nonfireproof

commercial
Date of completion—
November 9, 1939

Height 1 stories,
Located in 15'0" Use District.
Zone at time of issuance of permit—
business

Area—
This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals:

(Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar					Storage
1st Story	120			15	Store

Joseph E. Sherman
Borough Superintendent.

ACTING BOROUGH SUPERINTENDENT

2025

OFFICE OF THE SUPERINTENDENT

CERTIFICATE OF OCCUPANCY

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

Unless an approval for the same has been obtained from the Borough Superintendent, no change or re-arrangement in the structural parts of the building, or affecting the light and ventilation of any part thereof, or in the exit facilities, shall be made; no enlargement, whether by extending on any side or by increasing in height shall be made; nor shall the building be moved from one location or position to another; nor shall there be any reduction or diminution of the area of the lot or plot on which the building is located.

The building or any part thereof shall not be used for any purpose other than that for which it is certified.

The superimposed, uniformly distributed loads, or concentrated loads producing the same stresses in the construction in any story shall not exceed the live loads specified on reverse side; the number of persons of either sex in any story shall not exceed that specified when sex is indicated, nor shall the aggregate number of persons in any story exceed the specified total; and the use to which any story may be put shall be restricted to that fixed by this certificate except as specifically stated.

This certificate does not in any way relieve the owner or owners or any other person or persons in possession or control of the building, or any part thereof, from obtaining such other permits, licenses or approvals as may be prescribed by law for the uses or purposes for which the building is designed or intended; nor from obtaining the special certificates required for the use and operation of elevators; nor from the installation of fire alarm systems where required by law; nor from complying with any lawful order for additional fire extinguishing appliances under the discretionary powers of the fire commissioner; nor from complying with any lawful order issued with the object of maintaining the building in a safe or lawful condition; nor from complying with any authorized direction to remove encroachments into a public highway or other public place, whether attached to or part of the building or not.

If this certificate is marked "Temporary", it is applicable only to those parts of the building indicated on its face, and certifies to the legal use and occupancy of only such parts of the building; it is subject to all the provisions and conditions applying to a final or permanent certificate; it is not applicable to any building under the jurisdiction of the Housing Division unless it is also approved and endorsed by them, and it must be replaced by a full certificate at the date of expiration.

If this certificate is for an existing building, erected prior to March 14, 1916, it has been duly inspected and it has been found to have been occupied or arranged to be occupied prior to March 14, 1916, as noted on the reverse side, and that on information and belief, since that date there has been no alteration or conversion to a use that changed its classification as defined in the Building Code, or that would necessitate compliance with some special requirement or with the State Labor Law or any other law or ordinance; that there are no notices of violations or orders pending in the Department of Housing and Buildings at this time; that Section 646F of the New York City Charter has been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent, and that, so long as the building is not altered, except by permission of the Borough Superintendent, the existing use and occupancy may be continued.

"§.646 F. No certificate of occupancy shall be issued for any building, structure, enclosure, place or premises wherein containers for combustibles, chemicals, explosives, inflammables and other dangerous substances, articles, compounds or mixtures are stored, or wherein automatic or other fire alarm systems or fire extinguishing equipment are required by law to be or are installed, until the fire commissioner has tested and inspected and has certified his approval in writing of the installation of such containers, systems or equipment to the Borough superintendent of the borough in which the installation has been made. Such approval shall be recorded on the certificate of occupancy."

Additional copies of this certificate will be furnished to persons having an interest in the building or premises, upon payment of a fee of fifty cents per copy.

R. H. M. C.





The New York Times

VOL. CLXXIII, No. 59,716 NEW YORK, FRIDAY, MARCH 3, 2023 \$4.00

Guilty Verdict For Murdaugh In Murder Trial

Legal Scion Left a Trail of Fraud and Deceit

By NICHOLAS BOGEL-BROOKINGS
WALTERBORO, S.C. — Alex Murdaugh, the North Carolina lawyer whose family long carried influence in small-town, rural South Carolina, was convicted on Thursday of murdering his wife and son in a case that revealed a man who had substantial wealth and powerful connections but who lived a secret life in which he stole millions of dollars from clients and colleagues and led to many of their deaths.



A Quebec crossing just past the border with New York State last month. Nearly 40,000 migrants entered Canada illegally last year.

In Oklahoma, Welcome Mat For Workers

By J. DAVID GOODMAN
OKLAHOMA CITY — On a still, frigid July day, Evan Meek sat across from the governor of Oklahoma under a small white pop-up tent at a red Texas flag waving from a short pole in an otherwise unadorned field.

Migrants Surge at Canada Border, Headed North

By ROBERTA WINSKI
LAWTON, Okla. — Border guards at the southern border of the United States saw the highest number of migrants entering Canada since the numbers entering Canada also surged.

Nearly 40,000 migrants crossed the southern border of the United States last year, more than double the number in 2021, and the number entering Canada also surged.

LATE EDITION

Today's late edition will run from 10 p.m. to 11 p.m. on the radio and the following all over the 24-hour news cycle on the morning shift. Weather maps on Page B8.

BLINKEN PRESSES RUSSIA OVER WAR AND ARMS TREATY

CONFRONTING MINISTER
In First Encounter Since Invasion, He Calls for Exit From Ukraine

By EDWARD WING
NEW DELHI — Secretary of State Antony J. Blinken said his Russian counterpart, Sergey Lavrov, had the first serious, face-to-face exchange in any Russian official visit since the invasion of Ukraine in February. Mr. Blinken said he urged Lavrov to end the war in Ukraine.

Dear Neighbor,

We wanted to contact you to let you know that Double Summons LLC dba Den Kushi Fiori will be opening an upscale formal Japanese restaurant with casual dining at 107 Norfolk Street between Delany and Rivington Streets. We will be filing an application for a liquor license and appearing before Community Board 3 on March 3.

The new Den Kushi Fiori will have two levels including an Omakase restaurant. The ground floor will have approximately 42 seats which includes a customer bar with 4 seats. It will be open from 11 am until midnight and will have background recorded music only. The small cellar will have more casual dining with approximately 44 seats which includes a customer bar with 10 seats. The hours of operation for the cellar space will be 11am to 2am.

Janiak Wambagani who is the owner of the restaurant is a designer and investor from the rural south-west of Germany. He invests in a wide range of ventures and assets such as educational internet startups, sustainable farming projects, traditional Japanese buildings and innovative hospitality projects. What all investment targets have in common is a strong focus on good, human design at their core.

The new restaurant will feature chef Zaiyu Hasegawa, chef of Jingumae Den, a Japanese restaurant that is currently ranked No. 1 in Asia's 50 Best Restaurants, No. 20 in World's 50 Best Restaurants, and has received two Michelin stars.

Ayako Watanabe, the culinary director was born in Tokyo, and began her career as a pastry chef at the Ritz-Carlton, Chicago. With her 25 years long experience, she comes out her projects with the motto of bringing joy to the people and is looking forward to working with the local community in New York to create a Japanese food and beverage culture based on such a philosophy of helping and sharing.

If you would like any additional information on this matter please contact our counsel at domsdi@brpclaw.com or jules@brpclaw.com

Please also contact Kristen Komdoerfer either by email kristen.komdoerfer@gmail.com or by telephone at 262-939-2255 if you should have any questions.

ATTENTION RESIDENTS & NEIGHBORS

Double Summons LLC dba Den Kushi Fiori / Kristina Komdoerfer 262-939-2255
Company/DBA Name and Contact Number for Questions

Plans to open a
Restaurant without any outdoor space
(Please check Bar/Restaurant/Club and indicate if there will be a Sidewalk Cafe or Backyard Garden)
at the following location
107 Norfolk Street
Building Number and Street Name (Address)
This establishment is seeking a license to serve
Beer, Wine and Liquor
Beer & Wine or Beer/Wine & Liquor
There will be an opportunity for public comment on
Monday, March 20, 2023 at 6:30pm
Online: <https://pubweb.zoom.us/j/82311671041>
By Phone: +1 646 518 9805, +1 829 205 6099
Webinar ID: 823 1167 1041
Den Kushi Fiori location
Kristina Komdoerfer 262-939-2255 / kristina.komdoerfer@gmail.com
Application Contact Information
AT COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS CINOS DE LA COMUNIDAD

Double Summons LLC dba Den Kushi Fiori / Kristina Komdoerfer 262-939-2255
Nombre de la Compañía, el nombre de contacto y Contact Info

Planifique abrir un/a
Restaurante sin espacio exterior
(Por favor indique Bar/Restaurante/Club y señale si habrá un Café de Acera o Jardín Trasero)
en la siguiente ubicación
107 Norfolk Street
Número y nombre de la calle (Dirección)
Este establecimiento está buscando una licencia para servir
Cerveza, vino y licor
Cerveza y vino o cerveza/vino y licor
Habrá una oportunidad para comentarios públicos el lunes 20 de marzo de 2023 a las 6:30 pm
En línea: <https://pubweb.zoom.us/j/82311671041>
Por teléfono: +1 646 518 9805, +1 829 205 6099
Webinar ID: 823 1167 1041
Den Kushi Fiori ubicación
Kristina Komdoerfer 262-939-2255 / kristina.komdoerfer@gmail.com
Información de contacto de la aplicación
REUNIÓN PÚBLICA PARA COMENTARIOS
COMITÉ DE LICENCIAMIENTO DE LA COMUNIDAD DEL COMITÉ DE LICENCIAMIENTO DEL SLA Y DEL DCA
mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS 第三社區居民關注

Double Summons LLC dba Den Kushi Fiori / Kristina Komdoerfer 262-939-2255
公司名 (Company) 和 聯繫人姓名 (Contact Info)

Plans to open a
Restaurant without any outdoor space
(請選擇 Bar/Restaurant/Club 並標明是否將有 Sidewalk Cafe 或 Backyard Garden)
於以下地址
107 Norfolk Street
地址 (Street Name and Building Number)
此處將尋求以下牌照以經營
啤酒、葡萄酒和烈酒
啤酒和葡萄酒 或 啤酒/葡萄酒和烈酒
將有公眾評論機會於 2023 年 3 月 20 日 下午 6:30 分
線上: <https://pubweb.zoom.us/j/82311671041>
電話: +1 646 518 9805, +1 829 205 6099
網絡研討會 ID: 823 1167 1041
Den Kushi Fiori 地址
Kristina Komdoerfer 262-939-2255 / kristina.komdoerfer@gmail.com
申請資訊
AT COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org