

# 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

Tareake Dorill, 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)
- ☐ 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

Today's Date: APRIL 6 2023

Is location currently licensed? ☐ Yes ☒ No    Type of license: \_\_\_\_\_

If alteration, describe nature of alteration: N/A

Previous or current use of the location: NEW BUILDING BEING BUILT - NO INFORMATION AS TO PRIOR

Corporation and trade name of current license: N/A  
USE C/O SAYS "APT WITH DRESS MAKING" ATTACHED

**APPLICANT:**

Premise address: CASK STREAM USA LLC 282 GRAND ST. NY NY 10002

Cross streets: Forsyth and Eldridge Streets

Name of applicant and all principals: Tomohiro sato

Trade name (DBA): CRESTON

**PREMISE:**

Type of building and number of floors: Store on ground floor and rental apartments above

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 CO pending

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 and C4-4

**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) 7 days open. Sun to Wed 6 AM to 1 AM ; Thursday to Sat: 6 AM to 2 AM

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

If yes, please describe what type: \_\_\_\_\_

Number of indoor tables? 2 Total number of indoor seats? 12

How many stand-up bars/bar seats are located on the premise (number, length, and location) one bar with 8 bar seats

(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 light tappas type food

What are the hours the kitchen will be open? one hour before closing time

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

How many employees will there be? 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?) \_\_\_\_\_

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☒ DJs ☒ Streaming services/playlists

If other type, please describe \_\_\_\_\_

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: streaming

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

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

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.") it will be reservation only as premises can only seat 12

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. since it will be reservation only we will have no outside waiting

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: Sawa Enterprises

Address: 302 E 46th St NY NY Community Board # 6

Dates of operation: Nov 2008 to Feb 2017

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.

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.

**LOCATION:**

How many licensed establishments are within 1 block? Four

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

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)  
wine and whisky bar 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 6 AM-1AM; Tue 6AM -1 AM; Wed 6 AM-1AM;  
Thu 6 AM-2AM; Fri 6AM-2AM; Sat 6AM-2 AM;  
Sun 6AM-2 AM. (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: \_\_\_\_\_
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 \_\_\_\_\_ DJs per \_\_\_\_\_, ☐ more than \_\_\_\_\_ private parties per \_\_\_\_\_
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 5:30 PM.
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: Tomohiro Sato

Phone Number: 9178060330

# APPLICATION FOR FULL LIQUOR LICENSE FOR PREMISES 282 GRAND STREET NY NY BY CASK STREAM USA, LLC UNDER THE BUSINESS NAME "CRESTON" , OWNED AND OPERATED BY TOMOHIRO SATO

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Hello, my name is Tomohiro Sato, and I have been a resident of New York for over 30 years. I am a certified sommelier and wine buyer with extensive experience visiting wine regions around the world, including France, Italy, Spain, Napa Valley, Santa Lucia Highlands, and major US regions. In addition, I have over 25 years of experience in the food and beverage industry.

It's been my dream to open a restaurant wine/whisky bar with focus on wine in New York City and I am excited for the opportunity at 282 Grand Street NY, NY. Restaurant will open at 6 AM and close at 1 AM Sunday to Wednesday and close at 2 AM on Thursday to Saturday. Breakfast and bakery items and coffee/tea will be served during the morning hours.

As a certified sommelier and wine buyer, I have a deep passion for providing exceptional wines to customers. I hold various qualifications, including the Court of Master Sommeliers Certified Sommelier, Sommelier Society of America Certified Sommelier, NVWA Napa Valley Wine Expert, and Certified Sherry Wine Specialist (CSWS).

I understand that hospitality is of utmost importance in my business, and my team and I are committed to providing the highest level of service to our customers. We also acknowledge that the community we are in is most important and are focused on building strong relationships with the members of the local community. Our goal is to introduce local residents as to the true nature of our operation and not be interruptive to the neighbors and at the same time introduce locals to new and exciting wines and to help them develop a greater appreciation and understanding of the world of wine.

I recognize that opening a new business can sometimes be met with skepticism, but I believe that by building trust and open communication with the community, we can create a mutually beneficial relationship. My team and I are committed to being responsible business owners and contributing positively to the local economy.

Thank you for taking the time to read my message, and I hope that we can work together to make my wine bar a success in our community.

Tomohiro Sato

# FLOOR PLAN : CASK STREAM USA LLC

2 2' 3 3 4 4' 4" 5 5' 6 6' PLE

Proposed Floor Plan  
Scale: 1/4" = 1'-0"

500 SQ.FT  
3/7/23

P.L.S

G'

G

E

E

D'

<p>Who Bar 220 Grand Street New York, NY 10013</p> <p>Proposed Floor Plan</p>	<p>SUPER PAPERIA CORP. 250 East 10th Street #2E New York, NY 10003 info@super-paprika.com</p>	<p>Project No. 257103</p> <p>Project ID 257103</p> <p>Project Name Super Yek PT Plan (257103)</p> <p>Project Manager</p>	<p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p>	<p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p>	<p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p>	<p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p>	<p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p>	<p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p> <p>Rev. Date</p>	<p>Rev. Date</p>
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# Food MENU

冷やしトマト	6
cold tomato	
茄子の煮浸し	8
cold boiled eggplant	
きんぴらごぼう	8
julienned lotus carrot burdock and sesame	
キュウリの一本漬け	8
pickled whole cucumber	
季節のカルパッチョ	12
seasonal carpaccio	
手作り豆腐の冷奴	6
homemade tofu	
南蛮漬け	10
weekly white fish nambanzuke	
海鮮丼(マグロ、タイ、イカ、イクラ)	18
seafood bowl (tuna snapper squid ikura)	
冷製カッペリーニ	12
cold angel hair pasta with white fish	
にゅうめん	14
hot somen noodle	
ウナギ丼	20
seafood bowl(unagi-eel)	
ししとう素揚げ	6
fried shishito	
ミックスチョリソ	15

# FOOD MENU

mix chorizo	
マグロ串カツ(3pc)	10
fried tuna skewers(3)	
ラムチョップ(3pc)	25
lamb chop(3)	
大盛りフレンチフライ	9
french fries	
海老とトマトのアヒージョ	10
shrimp and tomato ajillo	
タコのガリシア風	11
boiled octopus with paprika powder	
スペイン産マルコナアーモンド	6
marcona almonds	
オリーブ	4
olives	
ハモンセラーノ(スペイン産生ハム)	16
jamon serrano	
オイルサーディン手詰め缶	12
oil sardine	
<ハンドロール><HAND ROLL>	
スパイシーツナ、マグロ、イカ	6
spicy tuna/tuna/squid	
サーモン	8
salmon	
ハマチ、マダイ	9

# FOOD MENU

yellow tail/red snapper

イクラ

12

salmon roe

ウニ

15

sea urchin

# DRINK MENU

## Sparkling

### Champagne

Pierre Gimmonnet, 1er Cru Brut Cuvée Paradoxe 2015	125
Moussé Fils, Blanc de Noirs L'Extra Or N.V.	132
Egly-Ouriet, Champagne Brut Les Premices N.V.	178
PERRIER JOUET, BRUT BELLE EPOQUE 2013	345

## White

### Albariño

Granbazán, Etiqueta Verde 2020	12/45
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Envidia Cochina, Tête De Cuvée 2020	60
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### Chardonnay

Le Domaine d'Henri, Chablis Saint Pierre 2018	14/56
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Roy-Prevostat, Chablis 1er Cru Les Lys 2006	128
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VINCENT GIRARDIN MEURSAULT LES VIEILLES VIGNES 2019	152
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J.M. BOILLOT P. MONTRACHET 1er cru LA GARENNE 2015	285
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J. L. CHAVY P. MONTRACHET LES PERRIERES 1er CRU 2015	327
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### Chenin Blanc

Florent Cosme, Vouvray Sec Grosse Pierre 2020	45
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Domaine du Closel, Savennières La Jalousie 2018	87
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### Furmint

Oremus, Tokaji Dry Mandolás 2018	14/56
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### Grüner Veltliner

Weingut Lagler burgberg 2020	12/45
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### Riesling

LUCIEN ALBRECHT, RESERVE 2018	42
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Paul Blanck, Grand Cru Schlossberg 2016	78
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Dr. Thanisch, Berncasteler Kabinett 2019	84
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Dönnhoff, Norheimer Kirschheck Spätlese 2020	87
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### Sauvignon Blanc

OYSTER BAY, MARLBOROUGH 2020	42
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DAVIS BYNUM VIRGINIA'S BLOCK JANE'S VINEYARD 2018	58
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A. Mellot, Sancerre La Moussière Blanc 2020	15/62
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Château Lynch-Bages, Blanc De Lynch-bages 2017	195
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### Viognier

F. Villard, Condrieu Les Terrasses du Palat 2019	135
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## Red

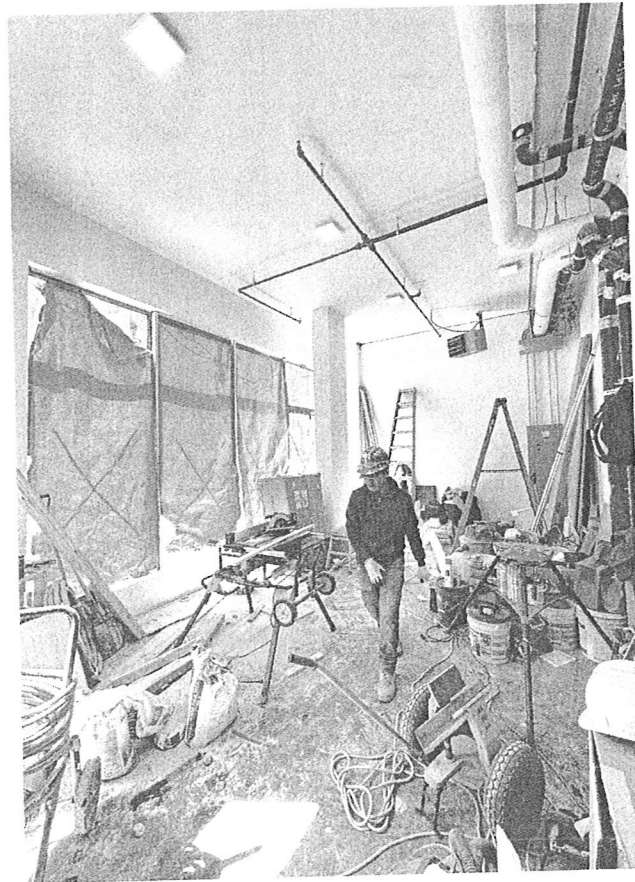
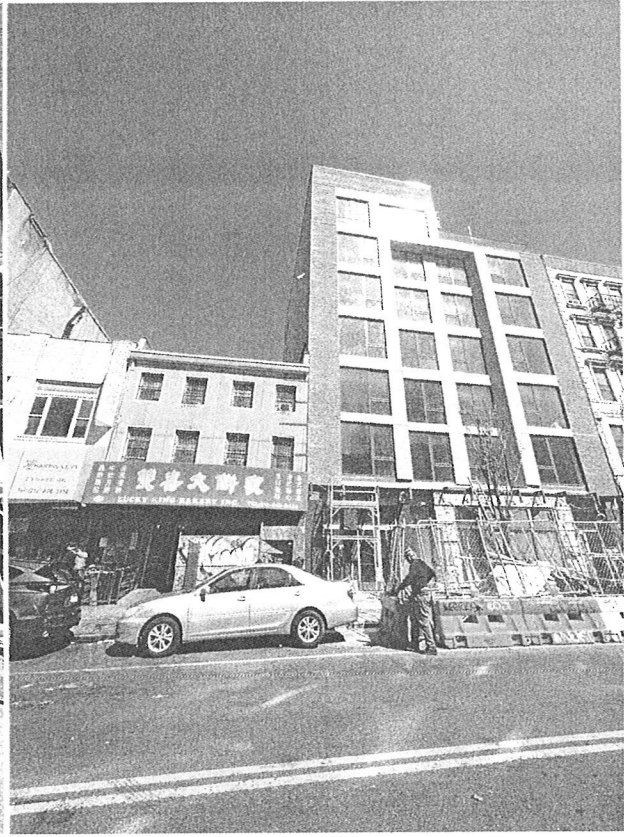


# DRINK MENU

Cabernet Franc	
Château de Targé, Chinon De Targé 2018	58
Cabernet Sauvignon and Blend	
Castello di Bolgheri, Bolgheri Rosso Varvâra 2019	16/72
Saint-Estèphe de Calon Ségur 2017	87
DUCKHORN NAPA VALLEY 2018	171
Château Talbot 2007	276
Peter Michael, Au Paradis Oakville 2018	450
Corvina and Blend	
Azienda Le Ragose, Amarone della Valpolicella 2015	105
Cesari, Amarone della Valpolicella Classico 2016	128
Rizzardi, Calcarole Amarone Classico 2011	189
Gamay	
Domaine de Fa, Fleurie Roche Guillon 2019	54
Château de Pizay, Morgon La Centenaire 2019	68
Grenache/Garnacha and Blend	
Pégau, Côtes du Rhône Cuvée Maclura 2018	54
Lou Frejau, Chateaneuf-du-Pape 2012	105
PEGAU CHATEAUNEUF DU PAPE CUVÉE RESERVEE 2018	144
Merlot and Blend	
GAJA CA'MARCANDA TOSCANA ROSSO PROMIS 2019	98
DUCKHORN NAPA VALLEY 2019	120
Mourvèdre	
Sandlands mataro 2018	58
Nebbiolo	
Villa Rosa, Barolo 2016	16/69
Socré, Barbaresco 2018	87
D.Conterno, Barolo Di Monforte d'Alba 2016	135
Elio Altare, Barolo 2017	155
Schiavenza, Barolo Riserva Broglio 2012	165
Gaja, Barbaresco 2012	578
Pinot Noir	
Fouquerand Hautes Côtes de Beaune 2019	15/62
Bruno Clavelier, Bourgogne Passetoutgrain 2018	98
Ceritas, Costalina 2019	129
Clos du Moulin Aux Moines, Volnay Les Famines 2019	165
BOUCHARD VOSNE ROMANEE 2017	180
BOUCHARD VOLNAY LES CAILLERETS 1er cru 2013	189
Méo-Camuzet, Santenay, Christine Friedberg 2017	225
BOUCHARD PERE & FILS, Le CORTON GRAND CRU 2011	264
Méo-Camuzet, Corton Les Perrières 2013	540

# DRINK MENU.

Sangiovese	
Sassetti, Rosso di Montalcino 2019	15/62
Prunatelli, Chianti Rufina Riserva 2011	62
La Gerla, Brunello di Montalcino 2016	138
C. d.Cerbaie, Brunello di Montalcino 2012	146
Syrah/Shiraz	
Powell & Son, Barossa Valley Shiraz 2018	66
Tempranillo	
Alvar de Dios, Toro Aciano 2018	60
Abadia Retuerta, Selección Especial 2017	16/68
Faustino, Rioja I Gran Reserva 2010	98
Lopez de Heredia, Viña Tondonia Rioja Reserva 2009	135
Bodegas Alión, Ribera del Duero 2017	248
Vega Sicilia, Ribera del Duero Valbuena 5° 2016	450



## DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN

, THE CITY OF NEW YORK

No. 50081

Date January 26, 1959

## 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. Building Code.)

This certificate supersedes C. O. No. 13061

To the owner or owners of the building or premises:

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

175 West 79th Street, 401-405 Amsterdam Avenue

Block 1210 Lot 1

, 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.

~~Alt. No.~~ Alt. No.— 816-2358

Construction classification—

Class 1  
Fireproof

Occupancy classification—New Law Tenement,

Height

Pent House  
and 15

stories, 150

feet.

Class "A" Multiple Dwelling

Date of completion— October 9, 1958

Located in

Business and

Use District.

B

Area

1 1/2

Height Zone at time of issuance of permit

Residence

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	On ground				Boiler room, storage, locker room, superintendent's shop and tenants' laundry.
1st Story	40 & 100	(15)	1	1	One (1) apartment and One (1) apartment with dressmaking.
2nd story				15	Five (5) stores.
3rd to 15th Story, incl.					Four (4) apartments and One (1) dentist's office.
Pent House					Five (5) apartments on each story.
					Three (3) apartments.
					Standpipe system approved by the Fire Department January 13, 1959.
					Fuel oil installation approved by the Fire Department June 17, 1958.

CERTIFICATE SHALL ALSO BE CONSIDERED A CERTIFICATE  
OF COMPLIANCE OR OCCUPANCY UNDER SECTION 301 OF THE  
NEW YORK CITY BUILDING LAW

Sec. 6.12.3 sub-4 Building Code, C.26-273.0 Adm. Code  
Prior to the occupancy of a structure erected or altered after January  
1, 1938, the authorized occupancy of each floor of said structure as  
stated in the certificate of occupancy shall be permanently posted under  
glass and maintained in the main entrance hall of such structure.

*Thomas V. Deane*  
Borough Superintendent

CERTIFICATE WILL BE NULL AND VOID IF ALTERED IN ANY MANNER OR ADDITIONS ARE MADE THERETO.

(Page 1)

**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 rearrangement 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 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.

"Has any principal had work experience similar to the proposed business?"

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Mr. Sato operated a Tavern serving full liquor located at 302 E 45<sup>th</sup> Street NY NY 10017 from May 2016 to April 2018

Name of the Business was SAWA ENTERPRISES INC db/a ELEVAGE under serial no 1217163. Attached is the printout from liquor authority.

Also Mr. Sato is a professional sommelier with extensive experience in having visited many restaurants and bars focusing in wine and business operations.

Attached is the sommelier certificate and letter of introduction.



**SAWA ENTERPRISES INC | Inactive****Premises Details**

Premises Name	SAWA ENTERPRISES INC
DBA	ELEVAGE
Serial #	1217163
Category	Retail
Type	OPL
Method of Operations	Tavern Serving Liquor Wine And Beer
Other	Club, Juke Box
Address	302 E 45TH STREET FIRST AND SECOND AVENUES NEW YORK, NY 10017 NY

**License Details**

Cert #	860286
Lic Type	OP
Lic Class	252
SLA Zone	1
Lic Inactive Date	6/13/2017
Lic Exp Date	4/30/2018
Lic Eff Date	5/2/2016
Lic Iss Date	5/2/2016
Lic Org Date	12/19/2008
Lic Rec Date	11/3/2008
Status	Inactive



# COURT OF MASTER SOMMELIERS



## CERTIFIED SOMMELIER

**This is to certify that**

*Tomohiro Sato*

**has proved his/her knowledge and proficiency to the  
satisfaction of the Examiners' Panel**

A handwritten signature in black ink, appearing to read "Andrew Hill", written over a horizontal line.

CHAIRMAN  
COURT OF MASTER SOMMELIERS, AMERICAS

June 30, 2016

EXAMINATION PASSED

A handwritten signature in black ink, appearing to read "James Suckale", written over a horizontal line.

EXAMINATION DIRECTOR  
COURT OF MASTER SOMMELIERS, AMERICAS