



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: 05/31/2023

Is location currently licensed? ☒ Yes ☐ No    Type of license: On-Premises Liquor License

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Tokyo Sushi 168 Inc

**APPLICANT:**

Premise address: 151 Rivington Street, New York, NY 10002

Cross streets: Suffolk Street & Clinton Street

Name of applicant and all principals: Soul Sushi LLC

Jamien Todd

Trade name (DBA): Soul Sushi

**PREMISE:**

Type of building and number of floors: Ground Floor

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 74

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:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Tuesday - Thursday: 11 AM - 12 AM, Friday - Saturday: 11 AM - 2 AM & Sunday 10 AM - 10 PM

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? 8 Total number of indoor seats? 26

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 Stand-up bar, 8 stools at bar - 32' 25" - Ground Floor

(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 Sushi

What are the hours the kitchen will be open? Will be close an hour before closing

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

How many employees will there be? 6 to 8

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 3 to 4

Will premise have music? ☒ Yes ☐ No

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

If other type, please describe Background Recorded Music

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

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? 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.") \_\_\_\_\_

There will be a doorman who will manage all of it.

Will there be security personnel? ☐ Yes ☒ No (If Yes, how many and when) N/A

How do you plan to manage noise inside and outside your business so neighbors will not be affected?

Please attach plans. The doorman will keep the sidewalk clear

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:

We can not due to bike lanes directly in front of restaurant

#### APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol 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. 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 N/A

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? 16

How many On-Premise (OP) liquor licenses are within 500 feet? 21

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)  
Soul food and Sushi Fusion restaurant, or  
☐ I will operate a \_\_\_\_\_,  
☒ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other  
\_\_\_\_\_
3. My hours of operation will be:  
Mon Closed; Tue 11 AM - 12 AM; Wed 11 AM - 12 AM;  
Thu 11 AM - 12 AM; Fri 11 AM - 2 AM; Sat 11 AM - 2 AM;  
Sun 10 AM - 10 PM. (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  
☐ I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5. ☒ I will employ a doorman/security personnel: Doorman
6. ☒ I will install soundproofing, add to what is already there



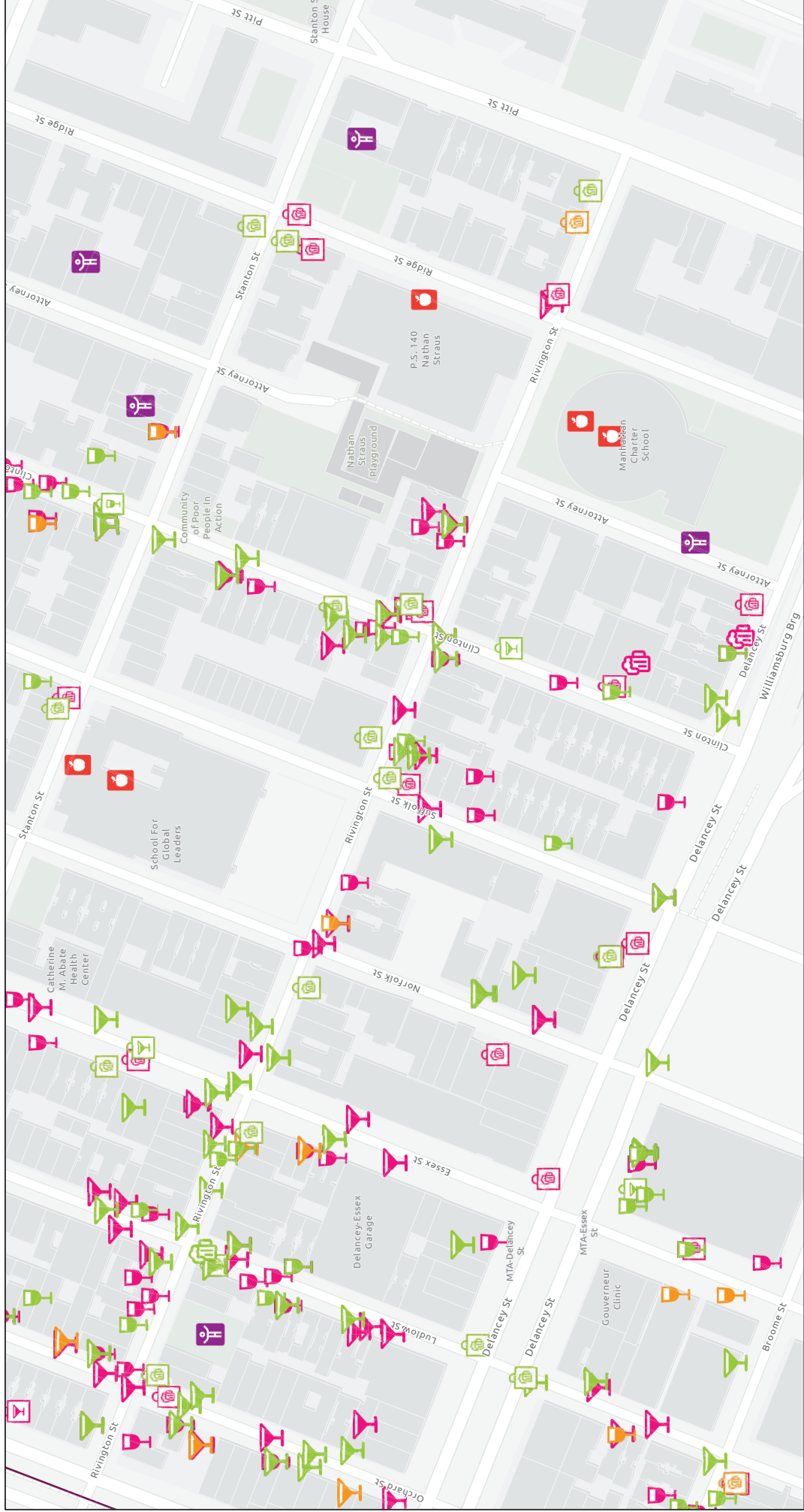
7. ☐ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
- ☐ I will have a closed fixed façade with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

Phone Number: \_\_\_\_\_



# SLA Liquor Lics



5/31/2023, 2:20:19 PM

Cities and Towns

SLA Zones

NYC Police Precincts

Active Licenses

On Premises Liquor

Off Premises Beer

On Premises Wine

Off Premises Liquor

On Premises Beer

Pending Licenses

On Premises Wine

On Premises Liquor

On Premises Wine

Off Premises Beer

On Premises Wine

On Premises Liquor

Off Premises Beer

On Premises Wine

Off Premises Liquor

On Premises Beer

Institution

Public/Private Schools

NYC Community Boards

Manhattan

1:2,257

0.02

0.04

0.07

0.13 km

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## SUSUHI COMBO

*House Salad or Miso Soup*

<b>Sushi Regular</b>	24
<i>7 pcs chef sepection sushi and a California roll</i>	
<b>Sushi For 2</b>	46
<i>14 pcs chef selection Sushi and California roll a spicy tuna</i>	
<b>Sashimi Regular</b>	30
<i>16 pcs Sashimi chef selection</i>	
<b>Sashimi For 2</b>	56
<i>32 pcs chef selection</i>	
<b>Sushi &amp; Sashimi Combo</b>	38
<i>9 sashimi 4 sushi chef selection California roll</i>	
<b>Tuna Lover</b>	30
<i>7 pcs Tuna, sushi spicy and a spicy tuna roll</i>	
<b>Salmon Lover</b>	28
<i>7 pcs Salmon, sushi spicy and a spicy salmon roll</i>	
<b>Lover Boat</b>	72
<i>chef selection 18 pcs sashimi 8 sushi and a spicy tuna roll, rainbow roll</i>	
<b>Chirashi</b>	30
<i>14 pcs chef selection in sashimi with sushi rice</i>	
<b>Maki Combo A</b>	17
<i>Tuna roll salmon Roll California roll</i>	
<b>Maki Combo B</b>	17
<i>Spicy Tuna roll Spicy salmon Roll eel Cucumber roll</i>	
<b>Veggie Combo</b>	12
<i>One Inari Vegetable roll One Cucumber roll One avocado roll</i>	



Sashimi Regular



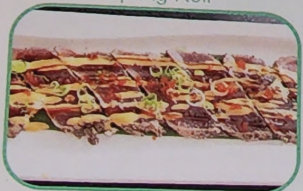




Rock Shrimp



Spring Roll



Pepper Tuna



Sushi Tower



Crispy Rice Cake



Chopped Mario



Tuna Taquitos

## APPETIZER KITCHEN

- |   |    |
|---|----|
| A1. Edamame   | 5  |
| <i>Broiled soybean</i>  |    |
| A2. Gyoza (Steamed or Pan Fried)  | 6  |
| <i>Meat and vegetable filled dumplings</i>                                      |    |
| A3. Shumai  | 6  |
| <i>Steam shrimp dumpling served with special soy sauce</i>                      |    |
| A4. Yakitori  | 7  |
| <i>Skewered chicken, served with teriyaki sauce</i>                             |    |
| A5. Tempura Vegetable   | 11 |
| <i>(Lightly battered and deep fried)</i>  |    |
| <i>Sweet potato, zucchini, argle onion broccoli &amp; deep fried with sauce</i> |    |
| A6. Soft Shell Crab   | 12 |
| <i>Deep fried crispy soft shell crab with sauce</i>                             |    |
| A7. Tempura Shrimp  | 12 |
| <i>(Lightly battered and deep fried)</i>  |    |
| A8. Rock Shrimp   | 9  |
| <i>Deep fried crispy shrimp w.house made sauce</i>                              |    |
| A9. Spring Roll   | 6  |
| <i>Japanese roll</i>  |    |
| A10. Aje Tofu   | 8  |
| <i>Deep fried tofu in home made sauce</i>                                       |    |

## APPETIZER SUSHI

- |  |    |
|--|----|
| 1. Sushi App   | 12 |
| <i>5 pcs assorted sushi</i>  |    |
| 2. Pepper Tuna   | 12 |
| <i>Seared and sliced 7 pcs thinly pepper tuna with spicy mayo, eel sauce and masago and scallion</i> |    |
| 3. Yellowtail Jalapeno   | 12 |
| <i>5 pcs yellowtail with jalapeno on top any yuzu sauce</i>  |    |
| 4. Sushi Tower   | 13 |
| <i>Spicy shrimp, crab meat, avocado, spicy tuna fish egg, spicy mayo eel sauce</i>                   |    |
| 5. Kani Salad  | 8  |
| <i>Spicy crab meat and cucumber</i>  |    |
| 6. Seaweed Salad   | 5  |
| 7. Avocado Salad   | 7  |
| <i>with green salad slice avocado on top</i>   |    |
| 8. Chopped Mario   | 10 |
| <i>Sear salmon, avocado served sichuan yuzu master dressing</i>                                      |    |
| 9. Crispy Rice Cake  | 12 |
| <i>Fried crispy rice cake spicy tuna avocado on top with spicy mayo eel sauce and mix green</i>      |    |
| 10. Tuna Taquitos  | 14 |
| <i>Dice tuna mango red onion Jalapeno wrapped in fried corn tortillas and guacamole on side</i>      |    |

### \*Raw Fish

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



## SOUP & SALAD

### House Salad

Iceberg lettuce, carrots, tomatoes and cucumber with house made ginger dressing

5

### Miso Soup

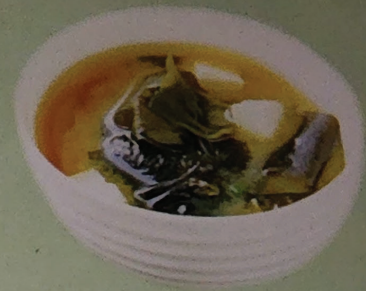
Miso soup with tofu, scallion and wakame

2.5

### Seafood Soup

Fresh seasonal seafood and tofu in broth

9



## SUSHI & SASHIMI A LA CARTE

Salmon

4

Tuna

4

Yellowtail

4

Fluke

4

Red Snapper

4

Octopus

4

Strip Bass

5

Sweet Shrimp

6

Scallop

9

Toro

4

Eel

3.5

Shrimp

3.5

Crab Stick

4

White Tuna

4

Fish Egg

5

Salmon Roe

SP

Uni

3.5

Inari

3.5

Tamago

4

Ika





## SUSHI SPECIAL ROLL

### 12. Godzilla Roll

*Tuna, salmon, yellowtail and mango topped with white fish on top and spicy mayo*

16

### 13. Nuclear Roll

*Cucumber, avocado and cooked shrimp topped with spicy tuna, spicy mayo and tempura flakes*

15

### 14. Super Rain Roll

*Shrimp tempura, spicy tuna, and a house made guacamole wrapped in soy paper with spicy crab salad on top*

17

### 15. Crazy Roll

*Shrimp tempura, salmon, cilantro, jalapeno and guacamole wrapped in soy paper, topped with tuna, red tobiko and yuzu sauce*

17

### 16. Hot Crunch Roll (Deep fried)

*Salmon, white fish, eel wrapped seared deep fried with spicy mayo, eel sauce, masago, and scallion*

14

### 17. Rainbow Roll

*California roll topped tuna, salmon, white fish, avocado*

13

### 18. Dragon Roll

*Eel and cucumber topped with avocado, eel sauce and masago*

13

### 19. Fantasy Roll

*Spicy tuna and tempura flake topped with avocado and furikake (fried seaweed flakes)*

15

### 20. Panther Roll

*Cucumber, shrimp tempura and eel, avocado, eel sauce on top*

16

### 21. Amazing Tuna

*Tempura white tuna, spicy tuna, avocado top pepper tuna, and spicy mayo*

16

### 22. Soho Roll

*Spicy tuna, avocado inside, on top with three kind of tobiko*

16



Nuclear Roll



Godzilla Roll



Super Rain Roll



Crazy Roll



Hot Crunch Roll



ther Roll





Autumn Roll



Tokyo Roll



Pacific Roll



Bird of Paradise Roll



Jalapeno Salmon Roll



Coconut Shrimp Roll

## SUSHI SPECIAL ROLL

1. **Optimistic** 16  
*Tuna, salmon, avocado, masago and crispy tempura flakes wrapped in soy paper served with house special sauce*
2. **Atomic Roll** 16  
*Tuna jalapeno, avocado, mango and spicy mayo wrapped in chili soy paper*
3. **Tokyo Roll** 16  
*Spicy tuna, shrimp, avocado and tempura flakes topped with salmon and spicy mayo wrapped in soy paper*
4. **Pacific** 15  
*Spicy tuna and cucumber topped with shrimp tempura and eel sauce*
5. **Bird of Paradise Roll** 15  
*Made with salmon and mango topped with tuna, avocado and drizzle with sumiso (sweet miso) sauce and finisher with shredded with wonton skin*
6. **On the Water Front Roll** 16  
*Spicy salmon and tempura flakes topped with peppered tuna drizzle and with sweet wasabi mayo*
7. **Jalapeno Salmon Roll** 16  
*Salmon jalapeno scallion and masago, avocado wrapped in soy paper and topped with yellowtail and jalapeno dressing*
8. **Lady is a Trap Roll** 15  
*Spicy tuna and tempura flakes topped with tuna and red tobiko*
9. **Coconut Shrimp Roll** 17  
*Shrimp tempura, mango topped with spicy tuna and eel sauce, wasabi sauce and coconut flakes*
10. **Autumn Roll** 17  
*Tuna, salmon and avocado wrapped in soy paper and topped with spicy tuna*
11. **Spicy Tuna Cute** 14  
*Spicy tuna and crunch avocado in cucumber wrapped*

\* Raw Fish

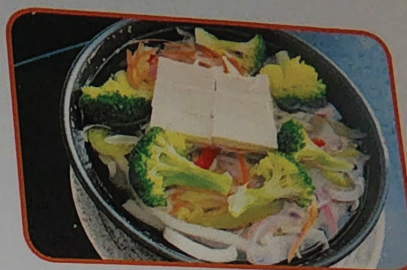
\* Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.



## UDON OR SOBA

*With Vegetable and House Made Broth*

Vegetable Udon / Soba	13
Seafood Udon / Soba	15
Chicken Udon / Soba	15



Vegetable Udon

## YAKI UDON OR SOBA

*Stir-fried Vegetable and Udon Noodle in House Made Sauce*

Chicken Yaki Udon / Soba	15
Shrimp Yaki Udon / Soba	15
Beef Yaki Udon / Soba	16
Vegetable Yaki Udon / Soba	13

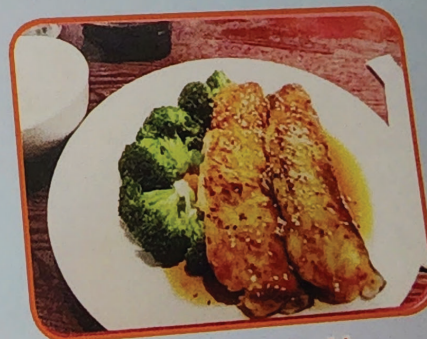


Chicken Yaki Udon

## FRIED RICE

*Stir Fried Rice with Vegetable and Egg*

Chicken Fried Rice	13
Vegetable Fried Rice	12
Shrimp Fried Rice	14
Beef Fried Rice	15



Salmon Teriyaki

## TERIYAKI

*Served with White Rice, Vegetable, House Salad or Miso Soup*

Chicken Teriyaki	17
Salmon Teriyaki	19
Shrimp Teriyaki	18
Steak Teriyaki	20
Vegetable Teriyaki	14
Tofu Teriyaki	15



Shrimp Teriyaki



# Dessert & Drinks

## BEVERAGE

### Regular Soda

2.50

*Coke, Sprite, Diet Coke, Ginger Ale on Can*

### Japanese Soda

3.50

*Melon, Lychee, Strawberry*

### Perrier

3.50

## DESSERT

### Mochi Ice Cream

3.00

*Green Tea, Vanilla, Chocolate*

### Ice Cream

3.00

*Green Tea, Vanilla*

### Tempura Ice Cream

5.50

*Green Tea, Vanilla*





# Clinton Street

for  
Lease

Go Puff

Go Puff  
Empty

Rivington  
Street

Cafe

David Owen Vintage

Smoke Shop

Empty

7115 by Szeki

Ward + Melinda Taylor

Whit Fit

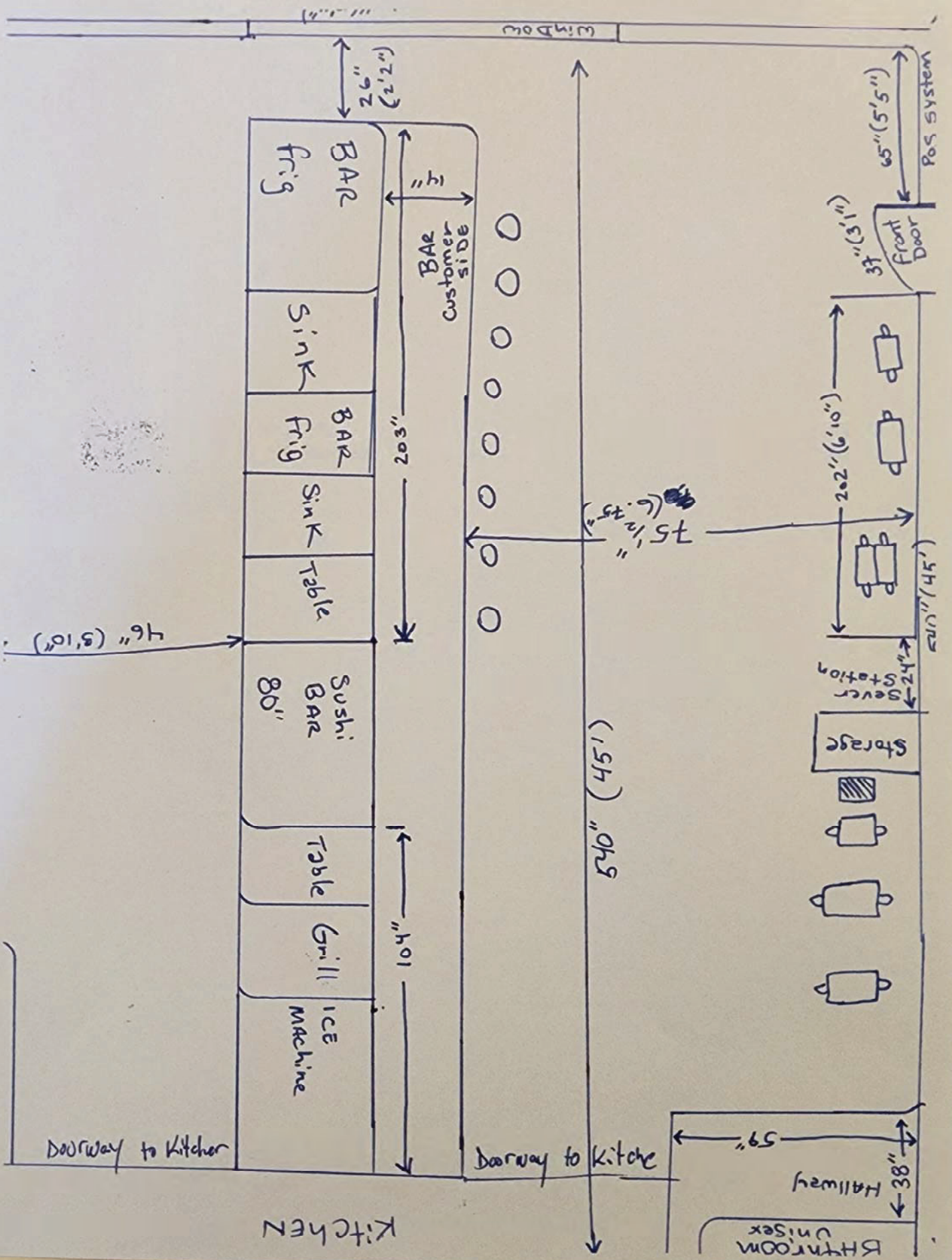
Ginger and Lemongrass

\*Proposed Premises\*  
soul sushi \*\*\*

spray paint shop

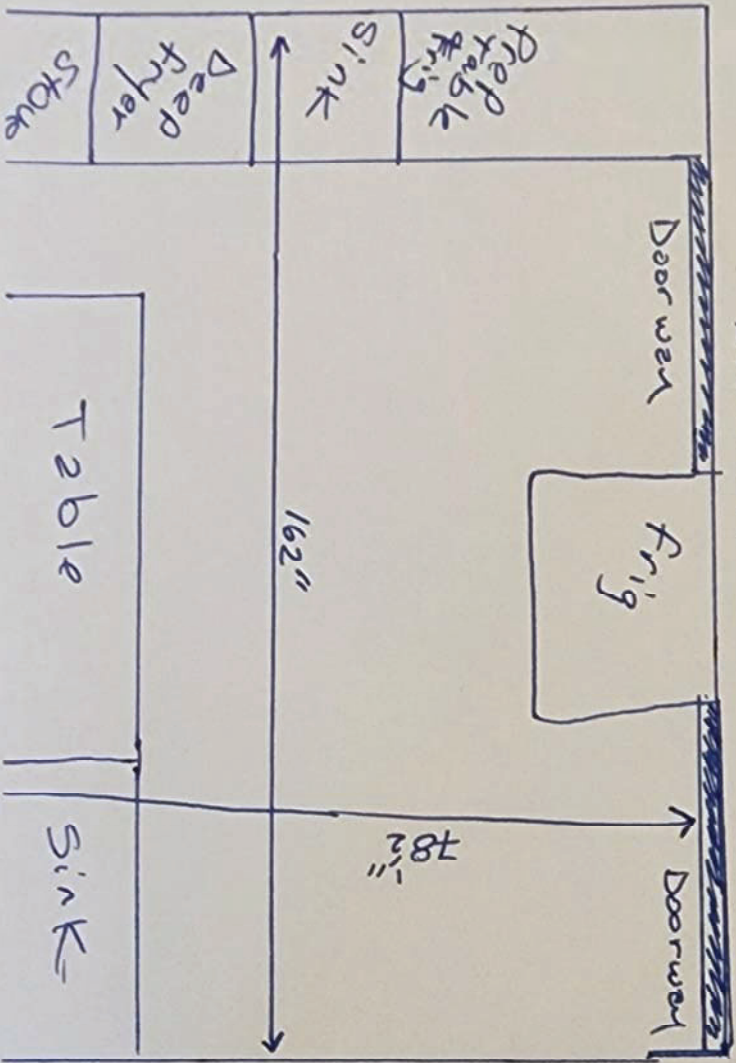
Deli

# Suffolk Street





# Kitchen



# Bathroom

