



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

Andrea Gordillo, 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: 06/03/2024

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: E.OCHI, INC (d/b/a: YAKINIKU WEST)
Serial #1121866

APPLICANT:

Premise address: 218 E 9th St New York, NY 10003

Cross streets: 2nd Avenue, 3rd Avenue

Name of applicant and all principals: TORAJI RESORT INC.

Shinon Kim, President

Trade name (DBA): Pending

PREMISE:

Type of building and number of floors: Mixed. Basement, 1st Floor, and Mezzanine

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 < 76

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R8B

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) 11:30 am to 12:00 am Daily

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

If yes, please describe what type: _____
No stand-up bar. Each floor (1st fl. and Mezzanine) have 1 service bar.

Number of indoor tables? 20 Total number of indoor seats? 60

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
No Stand-up bar. There are 2 Service bars on 1st Fl. and Mezzanine. Please see the diagram for the detail.

*(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 _____
Yakiniku (Japanese BBQ Grill). Please see the attached sample menu.

What are the hours the kitchen will be open? 10:00 am to 12:30 am Daily

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

How many employees will there be? 10

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: _____

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.") Please see the addendum.

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 the addendum.

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: Please see the attached Addendum.

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. Please see the attached presentation.

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.

Addendum to Questions on Page 3

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."):

This is a relatively small establishment with no more than 60 patrons on-site during normal service. Employees will continuously monitor the flow of pedestrian and vehicular traffic to ensure it remains uninterrupted, intervening if necessary.

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

This establishment will only use background music. This is also a sit-down restaurant. Therefore, unreasonable noise is not expected. Employees will intervene and assure no excessive noise from leaking outside of the premises.

APPLICANT HISTORY:Has this corporation or any principal been licensed for sale of alcohol previously?

Name of Establishment	Address	Community Board #	Dates of Operation	NYSLA Serial #
YAKINIKU GEN	250 E 52nd St New York, NY 10022	MCB6	07/2018	1270191
YAKINIKU TORAJI NYC HONTEN	217 E 43RD ST, NEW YORK NY 10017	MCB6	08/2021	1331221
YAKINIKU TORAJI NYC AN	18 Elizabeth Street, a/k/a 48 Bowery, New York, N.Y. 10013	MCB2	01/2024	Pending

LOCATION:

How many licensed establishments are within 1 block? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 25

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)
Japanese 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 11:30 am to 12 am; Tue 11:30 am to 12 am; Wed 11:30 am to 12 am;
Thu 11:30 am to 12 am; Fri 11:30 am to 12 am; Sat 11:30 am to 12 am;
Sun 11:30 am to 12 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
☐ 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: _____
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 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 7 PM.
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: Kenji Hiroi

Phone Number: 929-527-4296

TORAJI RESORT INC
218 E 9TH ST.
New York, NY, 10003, USA

LICENSES WITHIN 2Blocks



	ACTIVE LICENSE	Address	LICENSE TYPE	
1	214 EAST 9TH INC	214 E 9TH ST	Temporary Retail	R
2	9TH STREET VENTURE LTD	232 E 9TH STREET	On Premises Liquor	T
3	TSAMPA INC	212 E 9TH ST	On Premises Liquor	R
4	HASAKI RESTAURANT INC	210 E 9TH ST	On Premises Liquor	R
5	SOBAYA RESTAURANT INC	229 E 9TH ST	On Premises Wine	R
6	TOKYO MAMA INC	240 E 9TH STREET	On Premises Liquor	B/R
7	TOKYO MAMA INC	230 E 9TH ST	On Premises Liquor	R
8	EIGHT ORANGES INC	13 ST MARKS PL	On Premises Wine	R
9	ACO BAKERY INC	13 ST MARKS PLACE LOWER LEVEL	On Premises Wine	C
10	ZHELI SHANGHAI INC	19 23 ST MARKS PL STORE F	On Premises Wine	R
11	15 East Village LLC	15 ST MARKS PL	Temporary Retail	R
12	AUANTHAI INC	7 ST MARKS PLACE EAST & WEST STORES	On Premises Liquor	R
13	MUNESHIGE INC	11 ST MARKS PL	On Premises Wine	R
14	ROBATAYA NY LLC	231 E 9TH ST	On Premises Liquor	R
15	HOURLGLASS HOLDINGS INC	9 ST MARKS PL EAST SIDE	On Premises Liquor	R
16	SZECHUAN MOUNTAIN HOUSE INC	19-23 SAINT MARKS PL UPPER LEVEL	On Premises Wine	R
17	PRAMUKH 31 INC	31 ST MARKS PLACE	Off Premises Beer	G
18	HINOMARU INC	25 ST MARKS PLACE	On Premises Liquor	R
19	TAISHO INC	9 ST MARKS PLACE	On Premises Liquor	R
20	M & Y CATERING INC	31 SAINT MARKS PL WEST GROUND FL.	On Premises Liquor	R
21	L A K INC	9A SAINT MARKS PL 2ND FLOOR	On Premises Wine	T
22	TASTY TAIWAN LLC	26 SAINT MARKS PL	On Premises Wine	R

23	29 ST MARKS PLACE REST INC	29 ST MARKS PLACE	On Premises Liquor	R
24	6 ST MARKS PLACE LLC	6 SAINT MARKS PL 2ND, 3RD FL	On Premises Liquor	CE
25	BARCADE DOWNTOWN LLC	6 SAINT MARKS PL	On Premises Liquor	R
26	MRN LIQUOR INC	16 SAINT MARKS PL	Off Premises Liquor	L
27	CHEF TAN NYU INC	37 SAINT MARKS PL	On Premises Wine	R
28	MSB RESTAURANTS LLC	151 2ND AVE	On Premises Liquor	R
29	WILLIAMSBURG VEGAN CORP	12 ST MARKS PLACE	On Premises Wine	R
30	QUICKY MART INC	149 2ND AVE	Off Premises Beer	G
31	AGORIANI INC	2 ST MARKS PLACE	On Premises Beer	R/C
32	149 SECOND AVE REST INC	149 2ND AVENUE	On Premises Liquor	R
33	TEMAKASE NYC LLC	157 2ND AVE	On Premises Liquor	R
34	HONEY RYDER LLC	147 149 2ND AVE	On Premises Liquor	R
35	DEROSSA 6TH STREET LLC	21 23 E 7TH ST	On Premises Wine	R
36	J & K RES ENTERPRISES INC	140 142 2ND AVENUE MAIN FL	On Premises Liquor	R
37	VESELKA ENTERPRISES LTD	144 2ND AVENUE	On Premises Wine	R
38	SMZ IMPEX INC	146 2ND AVENUE	Off Premises Beer	G
39	MANHATTAN 3RD AVE INC	46 3RD AVE	Off Premises Beer	G
40	ANGELS SPOT INC	131 2ND AVE	On Premises Wine	R
41	SUGAR MOUSE LLC	47 3RD AVE	On Premises Liquor	R
42	NISH CHEN INC	129 2ND AVE	On Premises Wine	R
43	MUD LLC	307 E 9TH ST	On Premises Wine	R
44	UKI FREEDOM LLC	136 2ND AVE	On Premises Liquor	R
45	MC SORLEYS OLD ALE HOUSE INC	15 E 7TH STREET	On Premises Beer	B/T
46	CHIBAOLA INC	152 2ND AVE	On Premises Wine	R
47	HOST 132 LLC	132 2nd Ave	Temporary Retail	B/C
48	CLINTON CRAFT LLC	41 43 E 7TH ST BASEMENT, LOWER LEVEL	On Premises Liquor	R
49	YPB CORP	125 2ND AVE	On Premises Liquor	B/T
50	ST MARKS INC & TOMORROW ST MARK LLC	41 ST MARKS PLACE	On Premises Liquor	R
51	HEALTHY GREENS GOURMET DELI CORP	48 3RD AVE	Off Premises Beer	G
52	SHIN RESTAURANT INC	63 69 COOPER SQUARE	On Premises Wine	R
53	CLINTON CRAFT LLC	41 43 E 7TH ST BASEMENT, LOWER LEVEL	On Premises Liquor	R
54	BURP CASTLE LLC	41 E 7TH ST	On Premises Wine	R
55	E VILLAGE TEA HOUSE INC	204 E 10TH ST 156 2ND AVE-196-204 E 10TH	On Premises Wine	R
56	332 SUSHI KAI LLC	332 E 9TH ST BASEMENT	On Premises Wine	R
57	65 ST. MARKS INC	65 ST MARKS PLACE	On Premises Wine	R
58	BIG BEN RESTAURANT CORP	212 E 10TH ST	On Premises Wine	R
59	SHINKO FOODS INC	216 E 10TH STREET WEST STORE	On Premises Wine	R
60	SHAKE SHACK ASTOR PLACE LLC	20 THIRD AVE	On Premises Wine	R
61	SAKAYA INC	324 E 9TH ST WEST STORE	Off Premises Liquor	L

B: Bar, R: Restaurant, T: Tavern, C: Café, G: Grocery, L: Liquor Store



For those days when something special happened...

For those days when you're preparing for a new challenge ahead...

For those days you want to celebrate someone you love...

Or, just for ordinary days when you want to treat yourself!

On those days and others,

we at TORAJI are delighted to welcome you with the most delicious food.

Our outstanding ingredients and culinary professionals,

not to mention our superb hospitality,

will make this a time to remember.

TORAJI - because delicious meals lead to a richer life.



YAKINIKU CULTURE



Toraji is a "yakiniku" style BBQ restaurant.

Since our first shop has been established in 1995 in Tokyo, Ebisu area, we came a long way.

Starting with "namuru" and "kimchi" Korean style steamed and pickled vegetables, continuing with tongue, ribs and/or outside skirt, finishing with cold noodles or "bibimbab" Korean style mixed rice .

bowl. We are comited to provide you the "yakiniku" you want for the days you feel like having a "yakiniku".

We as pro won't do any compromise in terms of ingredients, taste or service, Toraji will continue to promote the right way the yakiniku culture, bringing taste, happiness and health to our customers.

CHOOSY

TORAJI'S COMMITMENT

Our shop opened in December 1995 in a small backstreet

In Ebisu in Tokyo's Shibuya-ku.

We felt that serving thicker cuts of meat would convey their delicious taste better, so we offered what at the time were unusually thick cuts.



YAKINIKU TORAJI NYC HONTEN

Address 217 E 43rd, 1F NY10017, New York

Hours of Operation Weekdays
Dinner 5:00pm- 12:00am (last call 11:00pm)
Weekends (Sat, Sun)
Dinner 4:00pm- 12:00am (last call 11:00pm)

Telephone 929-417-2629

[View in the GoogleMap](#)

[Find a table](#)



YAKINIKU TORAJI NYC AN

Address 14-20 Elizabeth Street, a/k/a 46-48 Bowery, New York, N.Y.

Hours of Operation January 24th to January 28th: 5:00pm to 10:00pm (last call 9:00pm)
From January 29th onwards: 11:00am to 10:00pm (last call 9:00pm)

Telephone (646)896-1515

[View in the GoogleMap](#)

[Find a table](#)



YAKINIKU GEN

Address 250 E 52nd St New York, NY 10022

Hours of Operation Weekdays
Dinner 4:30pm- 12:00am (last call 11:00pm)
Weekends (Sat, Sun)
Lunch 12:00pm-4:00pm Dinner 4:30pm- 12:00am (Last call 11:00pm)

Telephone (212)602-1129

Mail yakiniku.ny.gen@gmail.com

[View in the GoogleMap](#)

[Find a table](#)





This year marks the 25th anniversary of our company's founding.

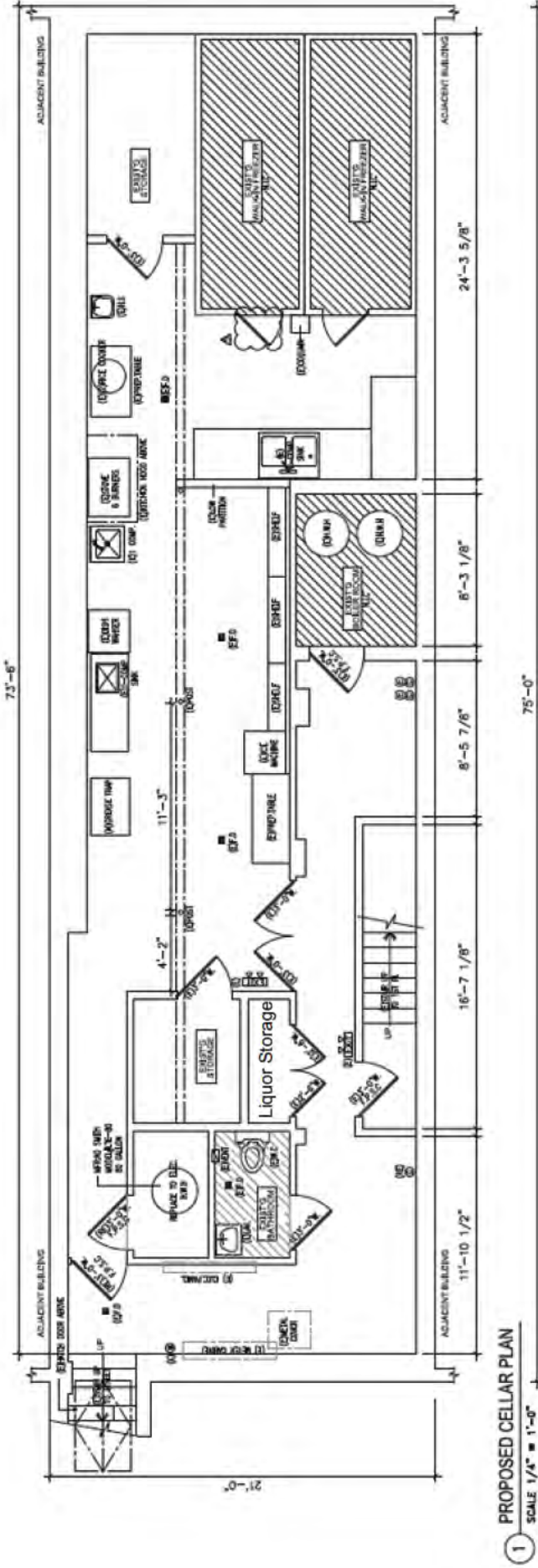
Since its inception, Toraji has been thinking and working on the question, "What does it mean to enjoy yakiniku in the most delicious way?" We feel that the 25 years of our work are a testament to our continued efforts to meet our customers' expectations through various initiatives, including our commitment to meat, the quality of our food, the design of our stores, and the way we provide service. Yakiniku is a food culture that Japan should be proud of. And delicious food is also a part of a happy life. We at Toraji hope to continue to create a new lifestyle through food, together with our customers, staff, and business partners, and to make people around the world happier. We want to make "YAKINIKU" the global standard. And to be recognized as the best Toraji in the world. Please look forward to us as we continue to challenge ourselves to evolve and innovate.

Tokyo 23 wards

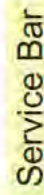
Shibuya Ward	Yakiniku Toraji Main Branch > Yakiniku Toraji Ebisu-an > Yakiniku Toraji Ebisu-en branch > Yakiniku Toraji Shinjuku Takashimaya Times Square >
Chuo-ku	Yakiniku Toraji Ginza 8-chome branch > Yakiniku Toraji Ginza 6-chome branch > Yakiniku Toraji Kyobashi branch > Yakiniku Toraji Harumi Triton >
Chiyoda Ward	Yakiniku Toraji Training Center > Yakiniku Toraji Hibiya branch > Yakiniku Toraji Maru Building Branch > Yakiniku Toraji Kanda branch > Yakiniku Toraji Akihabara branch >
Minato-ku	Yakiniku Toraji Tamachi Branch > Yakiniku Toraji Shinbashi store > Yakiniku Toraji PARAM Caretta Shiodome > Yakiniku Toraji Azabu-Juban branch > Yakiniku Toraji Nishiiazabu branch > Yakiniku Toraji Aoyama branch >
Koto Ward	Yakiniku Toraji Toyosu branch >
Shinjuku ward	Yakiniku Toraji Shinjuku branch > Yakiniku Toraji Shinjuku Toho Building > Yakiniku Toraji Shinjuku West Exit >
Toshima ward	Yakiniku Toraji Ikebukuro West Exit > Yakiniku Toraji Sunshine Branch > Yakiniku Toraji Ikebukuro East Exit >
Taito	Yakiniku Toraji Ueno Branch >
Adachi Ward	Yakiniku Toraji Kitasenju branch >
Sumida Ward	Yakiniku Toraji Kinshicho branch >
Setagaya	Yakiniku Toraji Tamagawa Takashimaya S.C. store >
Meguro	Yakiniku Toraji Jiyugaoka branch >

TORAJI RESORT INC.
218 E 9TH ST.
New York, NY, 10003
Diagram

CELLAR



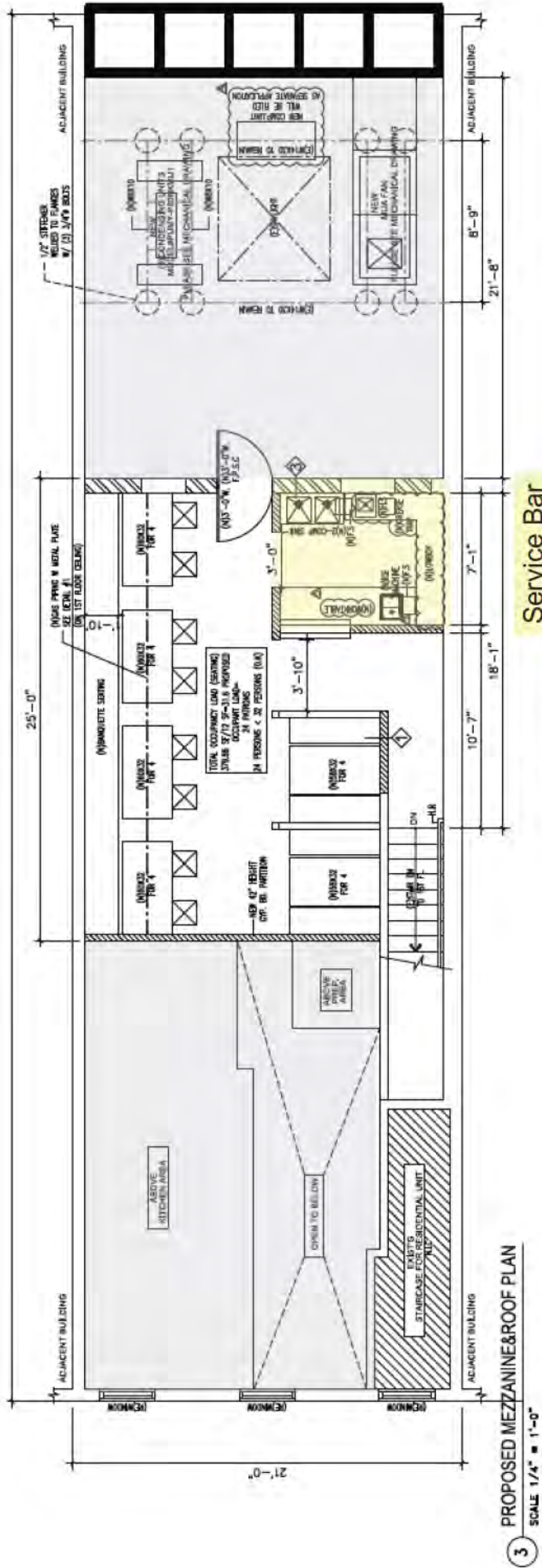
1st FLOOR



4 Seats

TORAJI RESORT INC.
218 E 9TH ST.
New York, NY, 10003
Diagram

MEZZANINE



THE CITY OF NEW YORK



DEPARTMENT OF BUILDINGS

CERTIFICATE OF OCCUPANCY

BOROUGH MANHATTAN

DATE: JUL 08 1998 NO.

115089

This certificate supersedes C.O. NO

ZONING DISTRICT R 7-2

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

218 EAST 9TH STREET

Block 464

Lot 19

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS, RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOAD (BS. PER SQ. FT.)	MAXIMUM NO. OF PERSONS PERMITTED	ZONING DWELLING OR ROOMING UNITS	BUILDING CODE HABITABLE ROOMS	ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
CELLAR	O.G.	2			6C	COMM	ORDINARY STORAGE & FOOD PREPARATION
FIRST	120	50			6C	COMM	EATING & DRINKING ESTABLISHMENT
MEZZ	100	24			6C	COMM	EATING & DRINKING ESTABLISHMENT
SECOND	40				2	RES	ONE DWELLING UNIT
THIRD	40				2	RES	ONE DWELLING UNIT

THIS CERTIFICATE OF OCCUPANCY MUST BE POSSESSED
WITHIN THE BUILDING IN ACCORDANCE WITH THE RULES
OF THE DEPARTMENT PROMULGATED MARCH 31ST, 1987.

HC

OPEN SPACE USES

(SPECIFY—PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED.

THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND
SPECIFICATIONS NOTED ON THE REVERSE SIDE.

Rory A. Aronson, P.E.
BOROUGH SUPERINTENDENT

Arthur J. Aronson, P.E.
COMMISSIONER

☐ ORIGINAL☐ OFFICE COPY - DEPARTMENT OF BUILDINGS☐ COPY

THAT THE ZONING LOT ON WHICH THE PREMISES IS LOCATED IS BOUNDED AS FOLLOWS:

BEGINNING at a point on the NORTH side of EAST 72nd STREET
 distant 265'10" feet from the corner formed by the intersection of EAST 72nd
 and FDR DRIVE
 running thence WEST 50'0" feet; thence NORTH 204'4" feet;
 thence EAST 50'0" feet; thence SOUTH 204'0" feet;
 thence feet; thence feet;
 thence feet; thence feet;
 to the point or place of beginning.

XXALT. No. 1390/85 DATE OF COMPLETION
 BUILDING OCCUPANCY GROUP CLASSIFICATION

CONSTRUCTION CLASSIFICATION: 1-D
 HEIGHT STORIES FEET

J-2, E

0 & PENTHOUSE

108'0"

THE FOLLOWING FIRE DETECTION AND EXTINGUISHING SYSTEMS ARE REQUIRED AND WERE INSTALLED IN COMPLIANCE WITH APPLICABLE LAWS.

	YES	NO		YES	NO
STANDPIPE SYSTEM	X		AUTOMATIC SPRINKLER SYSTEM		
WATER HYDRANT SYSTEM					
STANDPIPE FIRE TELEPHONE AND SIGNALLING SYSTEM					
SMOKE DETECTOR	X				
FIRE ALARM AND SIGNAL SYSTEM					

STORM DRAINAGE DISCHARGES INTO:
 A) STORM SEWER ☐ B) COMBINED SEWER ☐ C) PRIVATE SEWAGE DISPOSAL SYSTEM ☐
 SANITARY DRAINAGE DISCHARGES INTO:
 A) SANITARY SEWER ☐ B) COMBINED SEWER ☐ C) PRIVATE SEWAGE DISPOSAL SYSTEM ☐

LIMITATIONS OR RESTRICTIONS:

BOARD OF STANDARDS AND APPEALS CAL. NO. ~~XXXXXXXXXXXX~~

CITY PLANNING COMMISSION CAL. NO. C0409907MM, C0401122ZSM

OTHERS: EASEMENT # 1 LYDER 3493 OF 443 RECORDED 7/25/25

EASEMENT #2 FILED W/CITY REGISTER REEL # 1080 PAGE 1854-60

3/28
22. 2024 10 500

Course Menu

TORAJI Premium Course \$198 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ
Yukhoe - Beef Tartar | ユッケ
A5 Wagyu Sirloin Sushi w Urchin | 和牛サーロイン寿司

-Dessert-

Today's Dessert | デザート

-Main-

Thick-Cut Prime Beef Tongue | NY限定・厚切り上タン塩
Thick-Cut Prime Harami - Outside Skirt | NY限定・厚切り上ハラミ
Thick-Cut Prime Tenderloin | NY限定・厚切り上ヒレ
Lobster and Scallop /1 each | ロブスターとホタテ
A5 Japanese Black Wagyu Beef /2 Different Parts | A5 黒毛和牛2点盛り
Wagyu Sirloin Rice Bowl | 和牛サーロイン丼
A5 Wagyu Beef Soup | 肉吸い

Tasting Course \$168 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ
Yukhoe - Beef Tartar | ユッケ
A5 Wagyu Sirloin Sushi | サーロイン握り

-Main-

Thick-Cut Prime Beef Tongue | NY限定・厚切り上タン塩
Thick-Cut Prime Harami - Outside Skirt | NY限定・厚切り上ハラミ
Prawn and Scallop 1 pc each | 大海老とホタテ
A5 Japanese Black Wagyu Beef 2 Different Cuts 2 Slices each
| A5 黒毛和牛2点盛り
A5 Wagyu Beef Soup and Rice or Cold Noodle Soup
| 肉吸いとごはん or 冷麺

-Dessert-

Today's Dessert | デザート

TORAJI 2023 Course \$148 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ
Yukhoe - Beef Tartar | ユッケ
A5 Wagyu Sirloin Sushi | サーロイン握り

-Main-

Traditional Steak Cut Selection (Prime Wagyu Sirloin, Prime Beef Tongue, Prime Tenderloin)
| 元祖トラジ厚切りカット盛り合わせ(サーロイン、牛タン、ヒレ)
Lobster - 1 piece | ロブスター
TORAJI Premium Selection (Boneless Short Rib, Outside Skirt, Rib Finger)
| 特選トラジ盛り合わせ(上カルビ、上ハラミ、中落ちカルビ)
A5 Wagyu Beef Soup and Rice or Cold Noodle Soup
| 肉吸いとごはん or 冷麺

-Dessert-

Today's Dessert | デザート

Premium Wagyu Course \$148 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ
Yukhoe - Beef Tartar | ユッケ
A5 Wagyu Sirloin Sushi | サーロイン握り

-Main-

Today's Premium Wagyu 200g | 黒毛和牛
Lobster and Scallop /1 each | ロブスターとホタテ
A5 Wagyu Beef Soup and Rice or Cold Noodle Soup
| 吸いとごはん or 冷麺

-Dessert-

Today's Dessert | デザート

Standard Course \$98 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ
Yukhoe - Beef Tartar | ユッケ
A5 Wagyu Sirloin Sushi | サーロイン握り

-Main-

Prime Beef Tongue, Prawn - Ebi, Tontoro - Pork neck | 牛タン、大海老、トントロ
Assorted 4 different Prime Beef | 牛肉4種盛り合わせ
A5 Wagyu Beef Soup and Rice or Cold Noodle Soup
| 肉吸いとごはん or 冷麺

-Dessert-

Today's Dessert | デザート

Japanese BBQ

TORAJI'S Signature Dishes

Toraji Assorted A5 Wagyu / 3 - 4 Servings	260
Wagyu Sirloin Steak / 1 - 4 Servings	140
TORAJI Traditional Steak Cut Selection Prime Wagyu Sirloin / Prime Beef Tongue / Prime Tenderloin / Prime Outskirt	98
TORAJI Selection Choice of Sauce or Salt * Gluten Free for Salt Option	68
A5 Wagyu Chuk Rib A5 チャック・リブ	52
A5 Wagyu Nakauchi Kalbi 和牛中落ちカルビ	38

Beef Choice of Sauce or Salt

Shimofuri Kalbi 霜降り上カルビ Prime Boneless Short Rib	38
Kalbi カルビ Boneless Short Rib	24
Nakauchi Kalbi 中落ちカルビ Rib Finger	20
Diamond- Cut Kalbi ダイヤモンド・カット・カルビ Boneless Short Rib Steak	28
Prime Harami - Thin Cut 上ハラミ Outside Skirt	22
Signature Prime Harami - Thick Cut 厚切り上ハラミ Outside Skirt	32
Kuro Miso Harami 黒みそ上ハラミ Outside Skirt	26
Fillet ヒレ Thick cut Tenderloin	22

Beef Tongue

Atsugiri 厚切り上タン塩 🍷 Thick-Cut Prime Beef Tongue	38
Tansho タン塩 🍷 Beef Tongue	25
Negibaka White ネギバカ白 🍷🌿 Chopped Scallion	6
Negibaka Red ネギバカ赤 🍷🌶️ Spicy Chopped Scallion	6

New Chicken

Marinated with Salt 若鳥塩	16
Marinated with Toraji Sauce 若鶏特製ダレ	16
Marinated Salt with Yuzu Dipping Sauce 若鶏と柚子ソース	18
Marinated with Spicy Sauce 若鶏スパイスソース	18

Horumon Beef Offal Choice of Sauce or Salt

Assorted Horumon ホルモン盛り Assorted Offal	28
Mino ミノ - Blanket Tripe - The First Stomach	12
Tetchan テッチャン Large Intestine	12
Tsurami ツラミ - Cheek meat	12
Tanago タナゴ - Tongue Kalbi - The Lower Part of Beef Tongue	9
Gira ギアラ - Abomasum - Reed Tripe - The Fourth Stomach	9
Hatsu ハツ Heart	9

Pork

Tontoro トントロ 🍷 Pork Neck	15
Buta Kalbi 豚カルビ 🍷 Pork Belly	14

Seafood

Kaisen 海鮮盛り Assorted Seafood 🍷🌿	MP
King Crab タラバ蟹 🍷	50
Lobster ロブスター 🍷	25
Ebi 大海老 🍷 Prawn	14
Hotate ホタテ 🍷 Scallop	14

Vegetables

Yasai 野菜盛り 🍷🌿 Assorted Vegetables	12
Negiyaki ネギ 🍷🌿 Leek	8
Shiitake しいたけ 🍷🌿 Mushroom	8
Corn とうもろこし 🍷🌿	8


Special Condiments

Ssamjang - Spicy Dipping Sauce サンチュミン	2
Gochujang - Mild Chili Paste コチュジャン	2
Yangnyeomjang - Chili Paste ヤンニョンジャン	2
Garlic Paste おろしニンニク	2
Raw Garlic 生ニンニク・つぶ	2
Yuzu Dipping Sauce 柚子のソース	4
Raw egg 生卵	2
Wasabi わさび	2
Sesame Oil w/Pepper or Salt 胡麻油	2
Rock Salt ロックソルト	2
Brandy with Garlic Butter Dipping Sauce ブランデーとガーリックバターのソース	8


🍷 - Gluten Free 🌿 - Vegetarian 🌶️ - Spicy

Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.


Appetizers

Assorted Namul ナムル盛り合わせ 
Seasoned Spinach, Spring, Radish & Carrot and Bean Sprout

Ninniku にんにく揚げ 
Flash-Fried Garlic - Flash-Fried Garlic and Vegetables

Yakko ヒリ辛冷やっこ 
Spicy Tofu - Cold Tofu with Spicy Sauce

Yakinori 焼き海苔 
Seasoned Toasted Seaweed with Sesame Oil


Kyuri 元祖きゅうり一本 
Whole Cucumber


Kimchi

Japanese Yam Kimchi 山芋キムチ 
Yam Kimchi


Assorted Kimchi キムチ盛り合わせ 
Napa, Radish and Cucumber Kimchi

Hakusai - Napa Kimchi 白菜キムチ 
Spicy Pickled Napa

Kakuteki - Radish Kimchi カクテキ 
Spicy Pickled Radish

Oikimchi - Cucumber Kimchi オイキムチ 
Spicy Pickled Cucumber

Salad

TORAJI Salad トラジサラダ 
Lettuce, Onion, Carrot and Cucumber Mixed in House Soy Sauce Dressing

Nori - Seaweed Salad ワカメとノリのサラダ 
Lettuce, Wakame & Toasted Seaweed, Onion, Carrot and Cucumber Mixed in House Soy Sauce Dressing

Goma - Sesame Salad ゴマサラダ 
Lettuce and Cucumber Mixed in House Sesame Dressing


Negi - Spicy Scallion Salad 辛口ネギサラダ 
Lettuce and Scallion Mixed in House Spicy Dressing

Sangchu - Red Leaf Lettuce サンチュ 
Red Leaf Lettuce and Cucumber with Our Special Ssamjang - Spicy Dipping Sauce for Wrapping Meat


Sushi • Sashimi


Sirloin Sushi (1 Pcs) サーロイン握り 
1pcs of Wagyu Sirloin Beef Sushi with Special Sushi Sauce


Yukhoe - Beef Tartare 極みユッケ 
Shredded Raw Beef Marinated in Special Yukhoe Sauce with Yolk on Top


Spicy Mixed Offal Sashimi ホルモン刺し 
Boiled Mix Offal Marinated in Spicy Sauce with Yolk on Top


Rice

Premium Sirloin Rice Bowl サーロイン丼 
Wagyu Sirloin Beef over Rice with Yolk on Top


Yukgaejang Rice Soup ユッケジャンクッパ 
Rice with Beef, Assorted Namul, Chive, Scallion and Egg in Spicy Beef Broth Soup

Oxtail Rice Soup 牛テールクッパ 
Rice with Beef Tail, Radish, Scallion and Egg in Beef Broth Soup


Garlic Scallion Rice Soup 超人的にんにくネギクッパ 
Rice with Beef Tail and Scallion in Beef Broth Soup

Kuppa Vegetable Rice Soup クッパ 
Rice with Radish, Carrot, Chive, Scallion and Egg in Beef Broth Soup


Ishiyaki Hot Stone Bibimbap 石焼ビビンバ 
Assorted Namul, Napa Kimchi and Egg over Rice with Chili Paste in a Sizzling Stone Pot


Okayu Oxtail Rice Porridge 牛テール粥 
Rice with Beef Tail in Beef Broth Soup


Negitama Rice Chopped Scallion over Rice 
Seasoned Chopped Scallion and Yolk over Rice

Steamed White Rice ライス 
Medium


Soup


Yukgaejang Soup Spicy Beef Soup ユッケジャンスープ 
Beef, Assorted Namul, Chive, Scallion and Egg in Spicy Beef Broth Soup

Oxtail Soup 牛テールスープ 
Beef Tail, Radish, Scallion and Egg in Beef Broth Soup

Garlic Scallion Soup 超人的にんにくネギスープ 
Beef Tail and Scallion in Beef Broth Soup


Tamago Soup Egg Soup 玉子スープ 
Radish, Carrot, Chive, Scallion and Egg in Beef Broth Soup

Wakame Soup Seaweed Soup わかめスープ 
Wakame Seaweed and Scallion in Beef Broth Soup

Jjigae Soup Spicy Soft Tofu Stew とうふチゲ 
Kimchi, Tofu, Bean Sprout, Radish, Carrot, Chive, Scallion and Egg in Beef Broth Soup


Noodles

Reimen Cold Noodle Soup 冷麺 
Noodle with Kimchi, Scallion and Boiled Egg in Cold Chicken Broth Soup

Yukgaejang Noodle Spicy Noodle Soup ユッケジャン麺 
Noodle with Beef, Assorted Namul, Chive, Scallion and Egg in Spicy Beef Broth Soup


Bibim men Spicy Mix Noodle ビビン麺 
Spicy Cold Noodle with Kimchi, Scallion, Cucumber, Green Salad and Egg

Dessert

Homemade Almond Pudding 杏仁豆腐 
8

Vanilla Ice Cream w/ Soybean Flour きな粉バニラアイス 
6

Green Tea Ice Cream w/ Red Bean 抹茶あずきアイス 
6

Fondant Chocolat フォンダンショコラ 
12

Soft Drink

Coke	4
Diet Coke	4
GingerAle	4
Sprite	4
Apple Juice	4
Orange Juice	4
Calpico (w/ Soda or Water)	5
Oolong Tea 烏龍茶	4
Hot Green Tea 緑茶	4
Ramune	6
Panna, Natural Mineral Water	10
Pellegrino, Sparkling Water	10

Beer

Asahi Draft アサヒ生ビール	9
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Cocktail

Lemon Sour Shochu with Soda and Lemon レモンサワー	9
Mega Lemon Sour with Beer Mug Shochu with Fresh Lemon	14
Chu-hi Shochu with Oolong Tea, or Calpico	9
Highball Whisky with Soda ハイボール	11
Fresh Grapefruit Chu-hi with Beer Mug Shochu with Fresh Grapefruit	14

Sake

Kikusui (Medium Dry) Junmai Ginjo, Niigata 菊水 (Small Bottle)	B 30
Hakkaisan (Medium Dry) Junmai Daiginjo, Niigata 八海山 (Small Bottle)	B 34
Hakkaisan Yukimuro 八海山雪室 (Small Bottle) (Rich Dry) Junmai Daiginjo, Niigata	B 48
Kubota (Dry) Daiginjo, Niigata 久保田	G 16 B 74
Kuroushi Omachi (Dry) Daiginjo Genshu, Niigata 黒牛	G 16 B 74
Dan (Dry) Junmai Ginjo, Yamanashi 旦	B 95
Noguchi (Dry) Honjozo Nama Genshu, Ishikawa 野口	B 120
Kubota Manjyu 久保田萬寿 (Light Dry) Junmai Daiginjo, Niigata	B 160
Dassai 23 (Dry) Junmai Daiginjo, Yamaguchi 獺祭23	B 180
Kikusui Kuramitsu (Medium Sweet) Junmai Daiginjo, Niigata 蔵光	B 320
Shirakabegura Shiho (Dry) Junmai Daiginjo, Niigata 至宝	B 580

Hot Sake

House Hot Sake	B 25
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Whisky

Yamazaki, Aged 12 years	25
Hibiki, Japanese Harmony	19
Iwai, Mars Whisky	14
Toki, Suntory Japanese Whisky	14

w/ Soda, Neat, On the Rocks or Water

Plum Wine

Nanbubijin Umeshu 750ml 南部美人梅酒	G 12 B 68
Yuzu Omoi 柚子想い "Citrus Dream" Fruit Sake (Sweet-Light)	G 14 B 74
Yamada Juro Junmai Daiginjo Umeshu 純米大吟醸	G 16 B 92

w/ Soda, Neat, On the Rocks or Water

Sparkling / Champagne

Dassai Sparkling: 獺祭スパークリング	B 36
Hakkaisan Clear Sparkling: 八海山クリアスパークリング	B 68
Prosecco Stellina Di Notte : Veneto, Italy	B 60
Veuve Clicquot Brut : France	B 160
Perrier Jouet Belle Epoque 2014 : France	B 280

White Wine

Glass White Wine	G 15
Pino Grigio Livio Felluga Friuli-Venezia, Italy ビノ・グリジョ	G 15 B 74
Chardonnay Hartfort Court, Sonoma シャルドネ	B 98
Sauvignon Blanc Duckhorn, North East 2021 ソーヴィニヨン・ブラン	B 98

Red Wine

Glass Red Wine	G 15
Torbreck Shiraz Australia	G 15 B 74
Decoy Pinot Noir 2021 California	G 15 B 74
Stags' Leap Merlot 2019 Napa Valley	B 98
Capture Cabernet Sauvignon 2019 Sonoma Country	B 140
Gray Farrell Pinot Noir 2021 Russian river Valley	B 160
Caymus Vineyards Cabernet Sauvignon 2021 California	B 210

Shochu

New Mugon 10 years Aged Shochu	G 18 B 120
Tasting Notes: Sengetsu Shuzo's premium Rice Shochu sleeps in barrels of Kokuji (Evergreen Oak) for over ten years, lending it a peculiar and addictive flavor, a mellow aroma, and an impossibly round character. Pours a light, lovely amber color.	
Shiranami (Sweet Potato) 白波	G 11 B 65
Tomino Hozan (Sweet Potato) 富野宝山(芋)	G 16 B 80
Ikkomon (Sweet Potato) 一割者(芋)	G 16 B 80
Iichico Frasco (Barley) いいちこフラスコ(麦)	G 18 B 120
Torikai (Rice) 鳥飼(米)	G 20 B 140