

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 Stipulations for Administrative Approval

locat	Xin Chen ed at	, as a qualified re 23 Avenue B	, New York. I	NY agree to the fe	ollowing stin	oulations:				
1.	I will operate a fu	ll-service restaurant, specifically a (type of restau	urant) Japane						
		serving food every night during all	hours of oper	ration.						
	My hours of operation will be:									
1	Mon <u>5pm - 11pm</u>	; Tue5pm - 11pm ; Fri5pm - 11pm	; Wed;	5pm - 11pm	; . Sun	5pm - 11pm				
3.	derstand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour I may apply for sidewalk and/or roadbed dining as allowed by the temporary Open Restaurants program but will close all outdoor dining by 10:00 p.m. all days and not have any music, speakers or tv monitors. I will not have commercial use of backyard, sideyard, or rooftop. Any approved outdoor space will close no later than 10:00 p.m.									
4	at 10:00 p.m. every ni	ont or rear façade doors and windov ght or when amplified sound is not limited to DJs, live music and liv nces.	wi ve or	I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 p.m. or when amplified sound is playing, including but not limite to DJs, live music and live nonmusical performances.						
		🛛 live music, 🖾 promoted events, e than private parties per _		t at which a cove	r fee is char	ged, 🖾 scheduled				
5.	I will play ambien	t recorded background music only.	0 numbe	er of TVs.						
	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.									
. 1	I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.									
. 1	I will not apply for an upgrade to a full on-premises liquor license for at least one year after my operations begin.									
	I will not participate in pub crawls or have party buses come to my establishment.									
		imited drink specials, including boo								
2. 1	I will not have a h	appy hour or drink specials with or Please indicate on	without time	limitations <u>OR</u>] I will have	happy hour and it will				
		it lines outside. 🖾 I will have a staff			ing no loiter	ing, noise or crowds outside				
		ly post this stipulation form beside								
5. I	Residents may co	ntact the manager/owner at the nu d method of operation if necessary	mber below.	Any complaints	will be addr	Constraints of the second s				
lam	e: Xin Chen	a secole bad second second second	P	hone Number:	(646) 704-8	8507				
.6. 1	□ I will:									
		1								
her	eby certify that the in	formation provided above is truth	ful and accur			l belief.				
Signe	ed FUU	1.			une 1, 2024 ted	0				
	n to this 1st	day of June, 2024		ELLEN LEE	Dei	La				
SWOI			Notary Pul No	blic, State of New 01LE6109987 d in Queens Count		0.0				



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Community Board 3 Liquor License Application Questionnaire for Administrative Approval

Today's Date: 06/01/2024

APPLICANT

- 1. Name of applicant and principle(s): <u>Sushi Xushin Inc, Xin Chen</u> (President)
- 2. Premise address: <u>23 Avenue B, New York NY 10009</u>
- 3. Cross streets: Between E 2nd St & E 3rd St
- 4. Trade name (DBA): Souraji
- 5. Check which you are applying to: 🗵 New liquor license 🗆 Alteration of an existing license 🗆 Sale of assets
- 6. If alteration, describe nature of alteration: $\frac{N/A}{A}$
- 7. Is location currently licensed? □ Yes ⊠ No
- 8. Type of license: <u>Tavern Wine (beer/wine)</u>
- 9. Previous or current use of the location: <u>Japanse Omakase restaurant</u>
- 10. Corporation and trade name of current location: <u>Currently under renovation</u>, previously "Domakase"
- 11. Type of building and number of floors: <u>6-story mixed residential & commercial bldg</u>
- 13. Do you plan to apply for Public Assembly permit? \Box Yes \boxtimes No
- 14. 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 Commercial overlay C1-5
- 15. How many licensed establishments are within 1 block? 37
- 16. How many On-Premise (OP) liquor licenses are within 500 feet? 20
- 17. Is premise within 200 feet of any school or place of worship? \Box Yes \boxtimes No

PROPOSED METHOD OF OPERATION

- 18. Describe your method of operation: <u>Full-service Japanese Omakase restaurant</u>
- 19. Will any other business besides food or alcohol service be conducted at premise?
 Yes X No
- 20. If yes, please describe what type: N/A
- 21. What are the proposed days / hours of operation (specify days / hours each day and hours of outdoor space if applicable: ^{5pm 11pm}
- 22. Total number of table: ⁵ 23. Total number of seats: ¹⁶
- 24. How many stand-up bars / bar seats are located on the premise? <u>1 Omakase Bar with 10 seats</u> (A stand-up bar is any bar or counter, whether with seating or not, over which a patron can order, pay for, and receive an alcoholic beverage.)

25.	Describe all bars (length, shape	, and location):	12' x 5'	L-shaped	Customer Bar	(Omakase Bar)
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- 26. Does premise have a full kitchen? □ Yes ⊠ No
- 27. What are the hours kitchen will be open? 5pm 11pm

28. What type of food is available for sale? Japanese sushi

- 29. Will a manager or principal always be on site? 🛛 Yes 🗆 No 🛛 If yes, which? Manager
- 30. How many employees will there be? ⁶⁻⁸
- 31. Do you have or plan to install?
 French doors
 accordion doors
 windows
 NO
- 32. Will there be TVs / monitors? □ Yes ☑ No If Yes, how many?
- 33. Will premise have music? 🛛 Yes 🗆 No 33a. If Yes, what type of music? 🛛 Live Music 🖓 Jukebox

DJ X Tapes / CDs / iPod

- 34. If other type, please describe: N/A
- 35. What will be the music volume? 🗵 Background (quiet) 🗆 Entertainment level
- 36. Please describe your sound system: Bose speakers
- 37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? □ Yes ⊠ No
- 38. If Yes, what type of events or performances are proposed and how often? N/A
- 39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?
- 41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? ______ We have quiet background music played only.
- 42. Do you have sound proofing installed?

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

 Yes
 No

APPLICANT HISTORY Koi Sushi Chef Inc, 55 5th Ave, Brooklyn, NY 11217 - CB Brooklyn 6 From 6/2023 to Present

- 45. Address: <u>177 9th Ave, New York, NY 10011</u> 45a. Community Board Manhattan 4
- 46. Dates of operation: 11/2022 to Present
- 47. Has any principal had work experience similar to the proposed business? ☑ Yes □ No If yes, explanation of experience or resume. Currently owns 2 other Omakase restaurants in NYC
- 48. Does any principal have other business in the area? ☑ Yes □ No If yes, give trade name and describe type of business: Mojo Sushi Chef Inc, Japanese Omakase restaurant
- 49. Has any principal had SLA reports or action within the past 3 years? □ Yes ⊠ No If yes, attach list of violations and dates of violations and outcomes.

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.