



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

I, Detao Su, as a qualified representative of 63 Mr Keke Ramen LLC,  
located at 63 Cooper Square, New York, NY agree to the following stipulations:

1. ☐ I will operate a full-service restaurant, specifically a (type of restaurant) Japanese Ramen noodle  
☒ Kitchen open and serving food every night during all hours of operation.
2. My hours of operation will be:  
Mon 11am - 11pm; Tue 11am - 11pm; Wed 11am - 11pm;  
Thu 11am - 11pm; Fri 11am - 11pm; Sat 11am - 11pm; Sun 11am - 11pm.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

3. ☒ 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. ☒ 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. ☐ 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 limited to DJs, live music and live nonmusical performances.
5. I will not have ☒ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than \_\_\_\_\_ private parties per \_\_\_\_\_.
6. ☒ I will play ambient recorded background music only. \_\_\_\_\_ number of TVs.
7. ☒ 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.
8. ☒ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
9. ☒ I will not apply for an upgrade to a full on-premises liquor license for at least one year after my operations begin.
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 limitations OR ☒ I will have happy hour and it will end by 6pm. - **Please indicate one of the above** -
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: Detao Su Phone Number: (212) 228-4152

16. ☐ I will: \_\_\_\_\_

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed

09/04/2024

Dated

Sworn to this 4th day of September, 2024

Notary Public

ELLEN LEE

Notary Public, State of New York

No. 01LE6109987

Qualified in Queens County

Commission Expires May 24, 2028



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Andrea Gordillo, Board Chair

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**Community Board 3 Liquor License Application Questionnaire for Administrative Approval**

Today's Date: 08/22/2024

**APPLICANT**

1. Name of applicant and principle(s): 63 Mr Keke Ramen LLC - Detao Su, LLC Member
2. Premise address: 63 Cooper Square, New York, NY 10003
3. Cross streets: Between E 7th St & St Marks Pl
4. Trade name (DBA): Mr Keke Ramen
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: N/A
7. Is location currently licensed? ☒ Yes ☐ No RW 1148471, active status, exp 5/31/2025
8. Type of license: Restaurant Wine
9. Previous or current use of the location: Japanese restaurant
10. Corporation and trade name of current location: prior tenant - Shin Restaurant Inc, DBA Menkui-Tei
11. Type of building and number of floors: 6-story mixed use Condo bldg
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ☒ Yes ☐ No 12a. What is the permitted occupancy indoors and outdoors? 74 max
13. Do you plan to apply for Public Assembly permit? ☐ Yes ☒ 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): C6-1
15. How many licensed establishments are within 1 block? 29 active licenses within 1 block radius
16. How many On-Premise (OP) liquor licenses are within 500 feet? 12
17. Is premise within 200 feet of any school or place of worship? ☐ Yes ☒ No

**PROPOSED METHOD OF OPERATION**

18. Describe your method of operation: Full-service ramen restaurant
19. Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ 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): 11am - 11pm, 7 days. No outdoor space used.
22. Total number of table: 11 23. Total number of seats: 42
24. How many stand-up bars / bar seats are located on the premise? 1 bar with 6 stools

(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.)

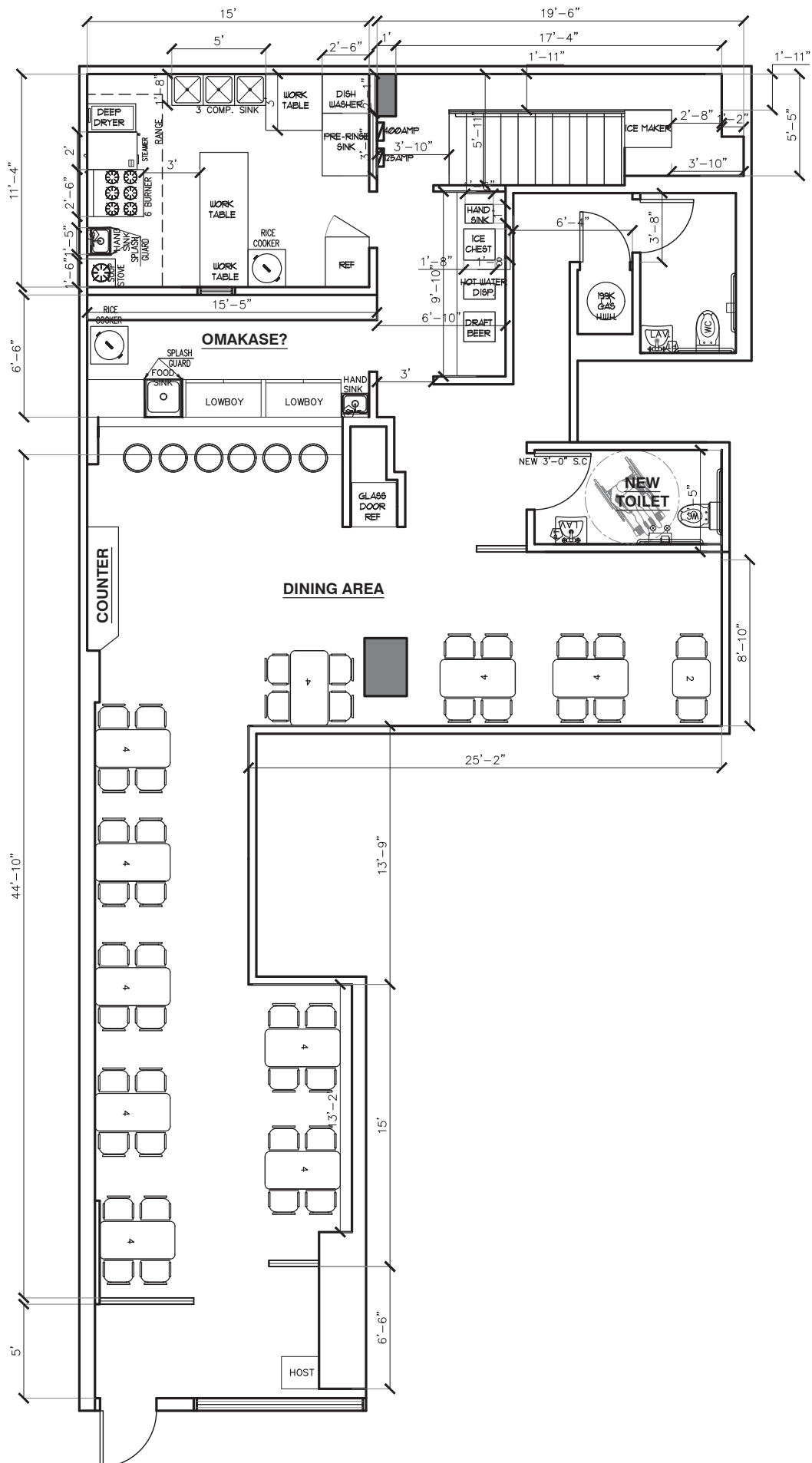
25. Describe all bars (length, shape, and location): 15' x 3', rectangular shape, past dining area & adjacent to kitchen
26. Does premise have a full kitchen? ☒ Yes ☐ No
27. What are the hours kitchen will be open? 10am-10pm
28. What type of food is available for sale? Japanese cuisine & ramen
29. Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? manager
30. How many employees will there be? approximately 12
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? 2 - sound muted
33. Will premise have music? ☒ Yes ☐ No 33a. If Yes, what type of music? ☐ Live Music ☐ Jukebox  
☐ DJ ☒ 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: Boss 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? \_\_\_\_\_
40. Will there be security personnel? ☐ Yes ☒ No 40a. If Yes, how many and when? N/A
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? \_\_\_\_\_
42. Do you have sound proofing installed? ☐ Yes ☒ No
43. If not, do you plan to install sound-proofing? ☐ Yes ☒ No

#### **APPLICANT HISTORY**

44. Has this corporation or any principal been licensed previously? ☒ Yes ☐ No If yes, please indicate name of establishment(s): Mr Keke Ramen LLC, 69 Middle Neck Rd, Great Neck, NY 11021
45. Address: Mr Keke, 2 Glen St, Glen Cove, NY 11542 45a. Community Board Nassau County
46. Dates of operation: Both restaurants opened in 2023
47. Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If yes, explanation of experience or resume.
48. Does any principal have other business in the area? ☐ Yes ☒ No If yes, give trade name and describe type of business: \_\_\_\_\_
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.





# Ramen

日本のラーメン

Note: We offer three kinds of ramen noodles: Traditional Noodle, Soba Noodle, and Spinach Noodle.

## NO.1 SALABLE RAMEN

\$9.99



**Salable Chicken Ramen with Chicken Soup**

Chicken, green onions, shredded Japanese fungus, wolfberry, fresh asparagus, Japanese noodles, fish cake, chicken soup



**Salable Beef Ramen with Chicken Soup**

Beef, green onions, shredded Japanese fungus, wolfberry, fresh asparagus, Japanese noodles, fish cake, chicken



**Salable Miso Vegetarian Ramen with Miso Soup**

Tofu, green vegetables, shredded Japanese fungus, wolfberry, fresh asparagus, Japanese veggie noodles, miso soup

## NO.2 SPECIAL RAMEN (The chef recommend)

\$13.99



**A. Special Chicken Ramen with Chicken Soup**

Chicken, green onions, shredded Japanese fungus, wolfberry, fresh asparagus, egg, corn, fish cake, Japanese noodles, chicken soup



**B. Special Beef Ramen with Beef Soup**

Beef, green onions, shredded Japanese fungus, wolfberry, fresh asparagus, egg, corn, fish cake, Japanese noodles, beef soup



**C. Special Tonkotsu Ramen with Pork Soup**

Pork, green onions, shredded Japanese fungus, wolfberry, fresh asparagus, egg, corn, fish cake, Japanese noodles, pork soup



**D. Special Eel Ramen with Chicken Soup**

Eel, green onions, shredded Japanese fungus, wolfberry, fresh asparagus, egg, corn, fish cake, Japanese noodles, chicken soup



**E. Special Devil Spicy Ramen with Chicken Soup**

You can chose one of pork, chicken, or beef, green onion, shredded Japanese fungus, wolfberry, fresh asparagus, egg, corn, fish cake, Japanese noodles, chicken soup

## NO.3 HOUSE RAMEN

\$16.99



**House Mixture Ramen with Chicken Soup**

Beef, Chicken, green onions, shredded Japanese fungus, wolfberry, fresh asparagus, egg, fish cake, Japanese noodles, chicken soup



**House Seafood Ramen with Chicken Soup**

Shrimps, mussels, Canadian scallop meat, squid, shredded Japanese fungus, fish cake, black garlic oil, fresh asparagus, corn, wolfberry, Japanese noodles, chicken soup

## KIDS COMBO

お子様定食

\$4.99/ca



**A) Combo A:**  
Karaage, french fries, potato pie, yogurt drink



**B) Combo B:**  
Tempura Shrimp, french fries, potato pie, yogurt drink

## DRY NOODLES

乾麵



**1) Shanghai Scallion Oil Noodles \$7.99**

Noodles, Scallion oil, house special soy sauce (including garlic paste, ginger, salt, sugar), green onions

Optional: Spicy ☐ Not spicy ☐  
Add vinegar ☐ No vinegar ☐



**2) Wuhan Hot Dry Noodles \$7.99**

Noodles, sesame sauce, sesame oil, house special soy sauce (including garlic paste, ginger, salt, sugar), green onions, dried radish, pickled beans

Optional: Spicy ☐ Not spicy ☐  
Add vinegar ☐ No vinegar ☐



**3) Szechuan Dan Dan Noodles (Spicy) \$8.99**

Noodles, sesame oil, soy sauce, minced pork, mushrooms, cucumber shreds, Chili paste, sugar

Optional: Spicy ☐ Not spicy ☐  
Add vinegar ☐ No vinegar ☐

How to eat Dry Noodle: You can add a small amount of chili oil and vinegar according to your taste, and dry radish and sour beans can also be added according to your preferences. If it is a takeaway order, when you get the product, you must put the noodles and the packaging bowl together in the microwave for 1.5-2 minutes to ensure that the noodles are completely heated until they feel hot, and then start to add the seasonings and quickly stir before eating.

## SPECIAL JAPANESE RICE

ベストセラーの丼もの



**1) Special Japanese Beef Rice**

\$9.99

Beef, rice, shredded red ginger, broccoli, and Japanese radish slices



**2) Special Japanese Eel Rice**

\$9.99

Eel, rice, shredded red ginger, broccoli, and Japanese radish slices



**3) Special Japanese Pork Rice**

\$9.99

Pork, rice, shredded red ginger, broccoli, and Japanese radish slices



**Wakame Miso Soup**

\$2.50



## RAMEN HOT POT

+ Asian Dim sum



Open 11:00AM to 10:00PM Every Day

Last Take Out Order: 9:45PM



Mr Keke

63 Cooper Square, New York, NY 10003



## JAPANESE APPETIZER 日本のスナック



Edamame

\$5.99



Karaage

Japanese fried chicken

\$5.99



Shrimp Tempura (3)

\$5.99



Potato Shrimp (4)

\$5.99



Takoyaki (4)

Fried octopus ball

\$5.99



Mini Cheese Hotdog

\$5.99



Spring Rolls (3)  
(Vegetable)

\$4.99



Taiwanese Scallion Pancake

\$5.99



Age Tofu

\$5.99



Crispy Chili Pepper Pancake

\$5.99



Japanese Fried Squid Legs

\$5.99



Japanese Fried Oyster

\$5.99



Dazzling Gold Treasure Buns

\$5.99



One Million Dollar Cake (Pumpkin Pie)

\$5.99



Japanese Crispy Tofu

\$6.99

### Instructions for the use of products ordered by the delivery platform:

#### 1. Ramen:

1) Ramen soup needs to be directly heated in the microwave for 2-3 minutes;  
2) The ramen needs to be directly heated in the microwave oven for 1-2 minutes; Then pour the ramen soup into the ramen bowl and stir well before eating directly. If equipped with hot sauce, you can add it into the ramen bowl according to the degree of spicy food you like to eat.

2. Asian dim sum: After taking out the dipping sauce, heat the box and food directly in the microwave for 1.5 minutes before serving.

3. JAPANESE APPETIZER and Pot stickers: After taking out the dipping sauce, heat the box and food directly in the microwave for 1.5 minutes before serving.

4. Dry mix noodles: put the box with noodles in the microwave oven for 1.5-2 minutes to ensure that the noodles are completely heated until they feel hot, and then start to add all the seasonings and stir quickly before eating; You can add a small amount of chili oil and vinegar according to your taste, and dry radish and sour beans can also be added according to your own preferences.

## ASIAN DIM SUM アジアの点心



Beef Burger

Beef, tomato, spinach, cucumber, radish, wheat flour bun

\$5.99



Eel Burger

Eel, tomato, spinach, cucumber, radish, wheat flour bun

\$5.99



Pork Burger

Pork, tomato, spinach, cucumber, radish, wheat flour bun

\$5.99



Shanghai (Pork) Xiao Long Bao (6)

\$6.99



Eastern Fish Shrimp Dumplings (6)

\$6.99



Steamed Mixed Dumplings (Shrimp, pork, spicy beef) (6)

\$7.99



Vegetable Dumplings (6)

\$7.99



Shrimp Dumplings (6)

\$7.99



Cabbage & Pork Dumplings (6)

\$7.99



Spicy Beef Dumplings (6)

\$7.99



Cha Siu Bao (Pork) (3)

\$6.99



Shrimp & Chicken Wontons in Chili Oil (6)

\$6.99



Fried Pork Buns (3)

\$6.99



Taiwanese Chicken Potstickers (6)

\$6.99



Cabbage & Pork Potstickers (4)

\$5.99



Shrimp Potstickers (4)

\$5.99



Vegetable Potstickers (4)

\$5.99



Beef Spicy Potstickers (4)

\$5.99

## Vegan Menu MR KEKE ベジタリアンメニュー

### Vegan Ramen



Vegan Tofu Ramen with Miso Soup

Vegan tofu, bok choy, shredded Japanese fungus, wolfberry, fresh asparagus, green onions, Japanese veggie noodles, miso soup

\$13.49



Vegan Mushroom Ramen with Miso Soup

Mushrooms, vegan tofu, bok choy, shredded Japanese fungus, green onions, sesame seeds, spicy miso, Japanese veggie noodles, miso soup

\$14.89



Vegan Veggie Ramen with Miso Soup

Sliced shiitake mushrooms, bok choy, vegan tofu, green onions, Japanese veggie noodles, miso soup

\$14.89

### Vegan Entrees



Vegan Tofu Teriyaki Bowl

Fried tofu, teriyaki sauce, veggie noodles, cabbage, broccoli, carrots

\$13.49



Vegan Veggie Bowl

Veggie noodles, cabbage, broccoli, carrots

\$13.49

### Salad



Green Salad

Japanese Onion Dressing

\$5.99



Green Salad

Japanese Sesame Dressing

\$5.99

### Vegan Appetizers



Edamame

Steamed fresh soybeans, tossed with salt

\$5.99



Vegan Veggie Tempura

Deep fried sweet potatoes, asparagus, cauliflower, onions

\$7.99



Vegan Cucumber Salad

Sliced cucumber, salt, special soy sauce, sugar, sesame oil

\$5.99



Vegan Steamed Rice

Steamed white rice

\$1.99



## E. VEGETABLE

\$2.99/ EA

 Shanghai Greens 2 minutes	 Chrysanthemum 1 minute	 Chinese Cabbage 2 minutes	 Potatoes 4 minutes	 Bitter Melon 4 minutes	 Yam 3 minutes
 Lotus Root 3 minutes	 Cauliflower 3 minutes	 Carrots 3 minutes	 White Radish 3 minutes	 Japanese Pumpkin 4 minutes	 Slender Bamboo 4 minutes
 Chili Tofu 3 minutes	 Bean Curd Bamboo 1 minute	 Tofu Skin 30 seconds	 Small Bean Skin 30 seconds	 Fried Bean Curd Skin 10 seconds	 Tofu 3 minutes
 Seafood Mushroom 3 minutes	 White Button Mushroom 5 minutes	 Healthy Taro 3 minutes	 Udon Noodles 2 minutes	 Vermicelli 2 minutes	 Rice Cake 5 minutes
 Fungus 3 minutes	 Fried Sticks 30 seconds	 Fried Tofu 2 minutes	<p><b>SELF-SERVICE SEASONING AREA TYPES:</b></p> <ul style="list-style-type: none"> <li>• Peanut Butter</li> <li>• Sesame Paste</li> <li>• Soy Sauce</li> <li>• Vinegar</li> <li>• Chinese Prickly Ash</li> <li>• Chili Powder / Sauce</li> <li>• Pepper</li> <li>• Salt</li> <li>• Sugar</li> </ul> <p>All Kinds Of Japan, South Korea, Thailand, Vietnam Sauce</p>		

## DRINKS

■ Sangaria Ramune Orange \$3	■ Water \$1	■ JP Yogurt Flavor (5) \$2	■ Calpico Soda Can \$3
■ Sangaria Ramune Strawberry \$3	■ Calpico Original (Non Carbonate) \$3	■ Podu \$3	■ Sprite \$3
	■ Pepsi \$3	■ Coke \$3	■ Diet Coke \$3
	■ Sangaria Ramune Melon \$3	■ Sangaria Ramune Original \$3	■ Sangaria Ramune Grape \$3
	■ Moshi White Peach \$5	■ Moshi Original \$5	



## RAMEN HOT POT + Asian Dim sum

## 日式小火锅 JAPANESE HOT POT

Mr Keke

63 Cooper Square, New York, NY 10003





## A. SOUP BASE 6 Kinds Of Soup Base

\$4.99/ EA

One person one pot, ingredients order, free to match



■ Tomato Soup



■ Healthy Mushroom Soup



■ Spicy Soup



■ Healthy Chicken Soup



■ Tom Yang Soup



■ Sauerkraut Soup

### Instructions on adding "Wolfberry" to hot pot soup base:

Our small hotpot soup base has a total of 6, each of which we have added "wolfberry", wolfberry is a very popular in Asia, has a health function of a medicine, but also a nutritional supplement, can be used as food ingredients; Special introduction is therefore given below:

#### First, the role of Wolfberry

Wolfberry has liver protection, anti-fatigue, anti-aging and other effects, can enhance immunity, suitable for low resistance, weak people take. In general, people with low immunity can eat all year round. In winter, goji berry should be boiled in porridge or soup, which can be matched with dates and yams; Summer goji berries can be soaked in water or eaten raw, but not with the medicinal warm supplements (such as longan, red ginseng, jujube, etc.) compatible, should not be used rice wine or white wine soaking into medicinal wine. If you soak water, it is best to soak water in the afternoon as tea, you can also add chrysanthemum, honeysuckle, hawthorn, honey, etc., to improve physical fitness and sleep.

#### Second, the best way to eat wolfberries is to eat raw:

It is to rinse the wolfberry with running water and put it in the mouth to dry chew, so that the effective ingredients are absorbed more fully. With wolfberry health need to eat a small amount of regular, not a large amount of food, healthy adults eat about 20 grams a day is more appropriate, treatment can be increased to 30 grams.



## B. PROTEIN

\$3.99/EA



■ Beef  
30 seconds



■ Lamb  
30 seconds



■ Beef Tripe  
15 seconds



■ Spam  
2 minutes



■ Mini Sausages  
2 minutes

## C. FISH BALL

\$3.99/ EA



■ Golden Fried  
Fish Ball  
4m



■ Fish Tofu  
3m



■ Fuzhouese  
Fish Ball  
4m



■ Lobster Ball  
4m



■ Squid Ball  
4m



■ Beef Ball  
4m



■ Fish Roe  
Lucky Bag  
4m

## D. SEAFOOD

\$3.99/ EA



■ Fish Slices  
4 minutes



■ Fish Skin  
4 minutes



■ Shrimps  
1 minutes



■ Abalone  
4 minutes



■ Surf Clams  
4 minutes



■ New Zealand  
Mussels  
4 minutes



■ Canadian  
Scallop  
4 minutes



■ Squid  
4 minutes



■ Crab Stick  
2 minutes