



OFFICE USE ONLY		
☐ Original	☐ Amended	Date _____



Standardized NOTICE FORM for Providing 30-Day Advance Notice to a Local Municipality or Community Board

6

1. Date Notice Sent: 09/29/2025 1a. Delivered by: FedEx with Tracking and Proof of Delivery

2. Select the type of Application that will be filed with the Authority for an On-Premises Alcoholic Beverage License:
For premises outside the City of New York:

☒ New Application ☐ Removal ☐ Class Change

For premises in the City of New York: (counties of Kings, New York, Bronx, Queens and Richmond):

☒ New Application ☐ New Application and Temporary Retail Permit ☐ Temporary Retail Permit ☐ Removal

☒ Class Change ☐ Method of Operation ☐ Corporate Change ☐ Renewal ☐ Alteration

For **New** and Temporary Retail Permit applicants, answer each question below using all information known to date

For **Renewal** applicants, answer all questions

For **Alteration** applicants, attach a complete written description and diagrams depicting the proposed alteration(s)

For **Corporate Change** applicants, attach a list of the current and proposed corporate principals

For **Removal** applicants, attach a statement of your current and proposed addresses with the reason(s) for the relocation

For **Class Change** applicants, attach a statement detailing your current license type and your proposed license type

For **Method of Operation Change** applicants, although not required, if you choose to submit, attach an explanation detailing those changes

Please include all documents as noted above. Failure to do so may result in disapproval of the application.

This 30-Day Advance Notice is Being Provided to the Clerk of the Following Local Municipality or Community Board:

3. Name of Municipality or Community Board: Manhattan Community Board 3

Applicant/Licensee Information:

4. Licensee License ID (if applicable): 0240-23-141588 Expiration Date (if applicable): 4/30/2027

5. Applicant or Licensee Name: N & D RESTAURANT CORP.

6. Trade Name (if any): TBD

7. Street Address of Establishment: 175 2nd Avenue

8. City, Town or Village: New York, **NY** Zip Code: 10003

9. Business Telephone Number of applicant/ Licensee: 212-777-5266

10. Business E-mail of Applicant/Licensee: shikanai7419@yahoo.co.jp

11. Type(s) of alcohol sold or to be sold: ☐ Beer & cider ☒ Wine, Beer & Cider ☐ Liquor, Wine, Beer & Cider

12. Extent of Food Service: ☒ Full Food menu; full kitchen run by a chef/cook ☐ Menu meets legal minimum food requirements; food prep area required

13. Type of Establishment: Restaurant (full kitchen and full menu required)

☐ Seasonal Establishment ☐ Juke Box ☐ Disc Jockey ☒ Recorded Music ☐ Karaoke

14. Method of Operation: (check all that apply) ☐ Live Music (give details i.e., rock bands, acoustic, jazz, etc.): _____

☐ Patron Dancing ☐ Employee Dancing ☐ Exotic Dancing ☐ Topless Entertainment

☐ Video/Arcade Games ☐ Third Party Promoters ☐ Security Personnel

☐ Other (specify): _____

15. Licensed Outdoor Area: ☐ None ☐ Patio or Deck ☐ Rooftop ☐ Garden/Grounds ☐ Freestanding Covered Structure
(check all that apply) ☒ Sidewalk Cafe ☐ Other (specify): _____

Received

SEP 30 2025

by Community Board 3, Man.

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16. List the floor(s) of the building that the establishment is located on: Ground Floor and Basement

17. List the room number(s) the establishment is located in within the building, if appropriate: _____

18. Is the premises located within 500 feet of three or more on-premises liquor establishments? ☒ Yes ☐ No

19. Will the license holder or a manager be physically present within the establishment during all hours of operation? ☒ Yes ☐ No

20. If this is a transfer application (an existing licensed business is being purchased) provide the name and ID number of the licensee:

_____	_____
Name	License ID Number

21. Does the applicant or licensee own the building in which the establishment is located? ☐ Yes (if YES, SKIP 23-26) ☒ No

Owner of the Building In Which the Licensed Establishment is Located

22. Building Owner's Full Name: 14 L. PIERRE ASSOCIATES, LLC

23. Building Owner's Street Address: 400 W 59th Street, 3rd Floor

24. City, Town or Village: New York State: NY Zip Code: 10003

25. Business Telephone Number of Building Owner: (212) 315-5555

**Representative or Attorney Representing the Applicant in Connection with the
Application for a License to Traffic in Alcohol at the Establishment Identified in this Notice**

26. Representative/Attorney's Full Name: Shimpei Kawasaki (Kawasaki Law Office PLLC)

27. Representative/Attorney's Street Address: 165 Broadway Suite 2373

28. City, Town or Village: New York State: NY Zip Code: 10006

29. Business Telephone Number of Representative/Attorney: 917-546-9255

30. Business E-mail Address of Representative/Attorney: licensing@kawasakilaw.com

I am the applicant or licensee holder or a principal of the legal entity that holds or is applying for the license. Representations in this form are in conformity with representations made in submitted documents relied upon by the Authority when granting the license. I understand that representations made in this form will also be relied upon, and that false representations may result in disapproval of the application or revocation of the license.

By my signature, I affirm - under **Penalty of Perjury** - that the representations made in this form are true.

31. Printed Principal Name: Shimpei Kawasaki Title: Attorney

Principal Signature: 

Date: 09/29/2025



Please review the attached diagram for more details.

Method of Operation Change

Applicant is planning to change the Method of Operation as follows:

	Current	To be changed
DBA/Assumed Name	KANOYAMA	TBD
Concept	Japanese Sushi Restaurant	[LUNCH] Cafe Restaurant with Japanese Food [DINNER] Japanese Sushi Restaurant
Operation Hours	Sunday – Thursday: 5:30 pm – 10:30 pm Friday and Saturday: 5:30 pm – 11:30 pm	[LUNCH] Monday – Friday: 11:00 am – 10:30 pm (4pm-5:30pm: Close) [DINNER] Saturday and Sunday: 9 am – 11:30 pm (4pm-5:30pm: Close)

Accordingly, please find enclosed the following:

1. Diagrams of the Premises; and
2. Projected Menus.

If you have any questions, please do not hesitate to contact the undersigned.

Thank you for your attention to this matter.

Sincerely,

A handwritten signature in black ink, appearing to read 'Shimpei Kawasaki', written in a cursive style.

Shimpei Kawasaki, Esq.

Encl.



September 29, 2025

Via FedEx with Tracking Number and Proof of Delivery
Manhattan Community Board 3
59 East 4th Street
New York, NY 10003

RE: SLA Application for Alteration and Method of Operation Change
Applicant: N & D Restaurant Corp.
DBA: KANOYAMA
Address: 175 2nd Avenue, New York, NY 10003
Serial Number: 1148163 (Restaurant-Wine License)

Dear Manhattan Community Board 3,

Applicant wishes to file an Application for Alteration and Method of Operation Change to the New York State Liquor Authority (the "SLA"): (1) to add additional space on the ground floor of the Applicant's licensed premises, and (2) to change the morning and lunch menu concept and modify opening time.

Please be advised that the Applicant has already performed the alteration, and this application is being filed to rectify the delay of the Application's obligation under the New York Alcoholic Beverage Control Law § 99-d.

The Alterations and Method of Operation Change included in this application are the following:

Alteration

Additional Ground Floor Space

- One (1) Sushi Counter (L-shape) with ten (10) seats; (This bar will be registered as a customer bar)
- Nine (9) tables with Fifteen (15) seats
- One (1) Bathroom
- Dishwashing area
- The total number of tables on the entire ground floor has changed from 16 to **25**
- The total number of seats on the entire ground floor has changed from (2 to 4 per table) to **65**

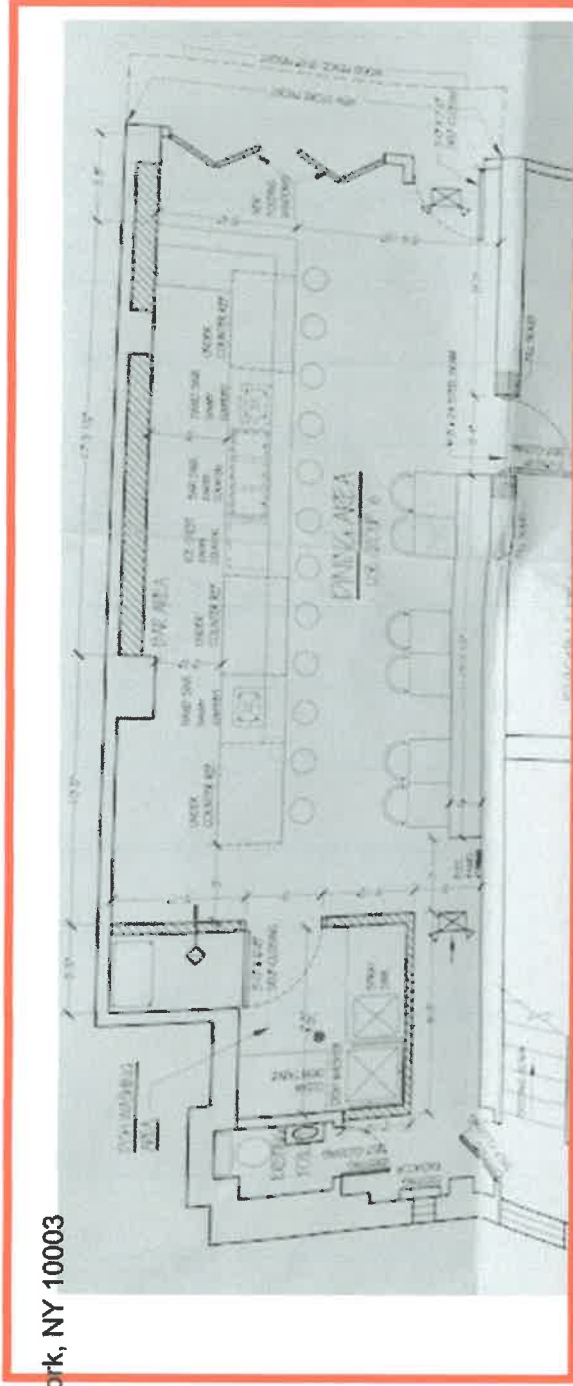
Additional Cellar Space

- Two (2) storage rooms
- Walk-in Cooler

N&D Restaurant Corp.
175 2nd Avenue, New York, NY 10003
1st Fl.

Proposed Premises

*This part has been
added to the premises.

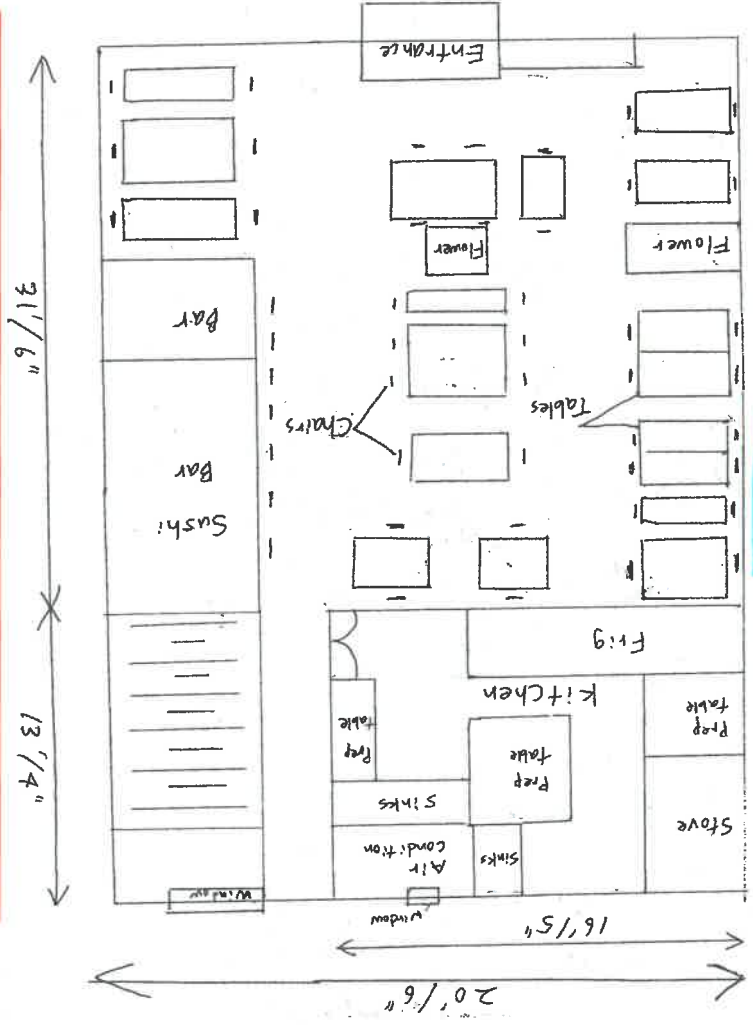
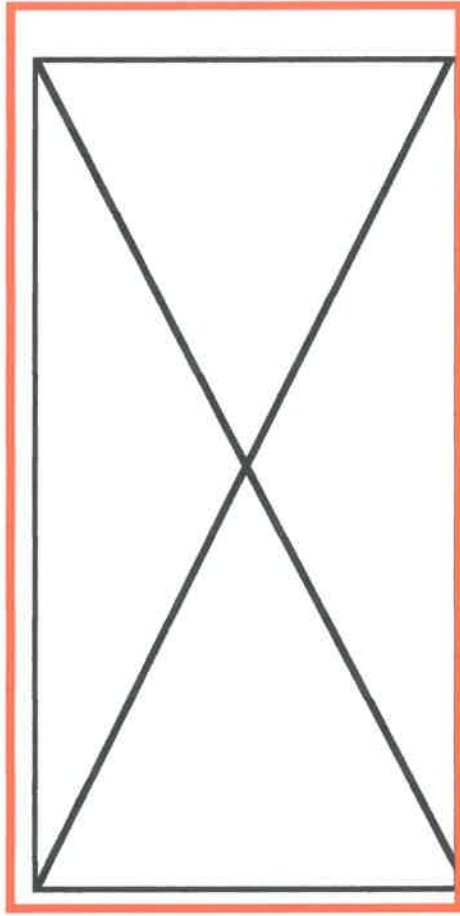


2nd Avenue



E 11th Street

N&D Restaurant Corp.
175 2nd Avenue, New York, NY 10003
1st Fl.
Originally Approved Premises



2nd Avenue

E 11th Street

Original Area

N&D Restaurant Corp.
175 2nd Avenue, New York, NY 10003
Exterior



E 11th Street

Cellar

CELLAR FLOOR PLAN

E 11th Street

Projected Menu

VERT FRAIS

Reservations

Menu Contact

LUNCH SPECIALS

Substitutions: *Vegan Ramen + \$1.00, Asari Ramen + \$6.00*

RAMEN + SALMON IKURA BOWL Choice of Classic Shio Ramen / Sho-Yu Ramen + Mini Salmon Ikura Bowl	\$27.00	RAMEN + PORK CHA-SHU BOWL Choice of Classic Shio Ramen / Sho-Yu Ramen + Mini Pork Cha-Shu Bowl	\$27.00
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FOOD

APPETIZERS

FRENCH FRIES Parmesan Cheese, Parsley	S \$7.00 / L \$12.00	CHICKEN KARAAGE Japanese Deep Fried Chicken with Fried Garlic	S \$9.00 / L \$16.00
SALMON SASHIMI	\$18.00	EDAMAME Choice of Salt or Urne Basil Seasoning	\$8.00

LUNCH/BRUNCH Served Until 4PM

OMELETTE Demi-Glace Sauce, Served With Bread With Cheese + \$2.00 With Bacon and Vegetables + \$5.00	\$15.00	MONT BLANC SOUFFLE PANCAKE Heavy Cream, White Bean Paste, Chestnut Puree Mini Mont Blanc Pancake - \$18.00	\$26.00
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SALAD

CAESAR SALAD Romaine Lettuce, Bacon, Poached Egg, Parmesan Cheese, Croutons Dressing Contains Eggs, Milk, Olive Oil, and Anchovies	\$18.00	BEET SALAD Beetroot, Orange, Balsamic Vinaigrette	\$13.00
		QUINOA SALAD Mixed Peppers, Balsamic Vinaigrette	\$12.00

MATCHA SOUFFLE PANCAKE House Made Matcha Sauce, Seasonal Fruits	\$16.00	VERT FRAIS MATCHA SOUFFLE PANCAKE Heavy Cream, White Bean Paste, Matcha Powder, Seasonal Fruits	\$20.00
CRÈME ANGLAISE SOUFFLE PANCAKE House Made Creme Anglaise Sauce, Orange Zest, Seasonal Fruits	\$16.00	CLASSIC FRENCH TOAST Maple Syrup, Seasonal Fruits	\$16.00
		MATCHA FRENCH TOAST Matcha Powder, Maple Syrup, Seasonal Fruits	\$16.00

RAMEN

CLASSIC SHIO	\$19.00	SHO-YU	\$19.00
Salt Based Ramen Broth, Pork		Soy Based Ramen Broth, Pork	
Cha-Shu, Radish Sprouts, Menma		Cha-Shu, Radish Sprouts, Menma	
Bamboo Shoot, And Egg		Bamboo Shoot, Egg	
ASARI	\$24.00	VEGAN RAMEN	\$20.00
Japanese Asari Ciam Based		Soy Milk and Potato Based	
Broth, Cilantro, Menma Bamboo		Broth Cabbage, Bean Sprouts,	
Shoot, Egg		Carrot, Fried Garlic, Sesame Oil	

MAINS

OMURICE	\$23.00	KATSU DON	\$21.00
Omelet, Bacon Fried Rice with		Deep Fried Breaded Pork Cutlet,	
Onion, Green Peas, Mushroom,		Green Peas, Onion Over Rice	
Scallop Powder, Demi-Glace Sauce			
JAPANESE HAMBURG STEAK	\$28.00	SALMON & IKURA BOWL	\$24.00
Beef Patty in Demi-Glace Sauce,		Fresh Salmon and Salmon Roe	
French Fries, Watercress, Salad		Over Sushi Rice	
Choice of Rice or Bread			
Add Fried Egg * \$2.00			
Add Cheese * \$5.00			

DESSERT

FONDANT AU CHOCOLAT	\$15.00	ICE CREAM	\$6.00
Chocolate Lava Cake, Vanilla Ice		Choice of Vanilla With Red Bean	
Cream, Assorted Berries		Paste or Green Tea With Red Bean	
Please Allow 20 Minutes For Preparation		Paste, Served with Seasonal Fruits	
		AFFOGATO	\$8.00
		Espresso, Vanilla Ice Cream	
		Add Cointreau Orange Liqueur * \$2.00	



43-10 Crescent Street, Long Island City, NY, 11101 • (646) 822-9258 • vertraisllc@gmail.com

VERT FRAIS

Menu Contact
Reservations

LOOSE LEAF TEA \$9.00 ICED ROOIBOS TEA \$6.00
Choice Of: Nuit Calme, Paris Earl Grey, Rose D'Himalaya, Marco Polo Rouge, Rouge Opera, Rouge Metis Served Hot

CAFE

TEA + MILK
Over Ice + \$0.50, Oat Milk + \$0.75, Extra Shot + \$1.50

COFFEE

DRIP COFFEE S \$3.50 / L \$4.00 COLD BREW \$7.00
CHAI LATTE \$6.00 MATCHA LATTE \$6.00
Served Hot ROSE MATCHA LATTE \$6.00

SIGNATURE DRINKS

ESPRESSO DRINKS

Over Ice + \$0.50, Oat Milk + \$0.75, Extra Shot + \$1.50
ESPRESSO \$3.75 FLAT WHITE \$5.50
AMERICANO \$4.50 CAFE LATTE \$5.50
CORTADO \$4.50 MOCHA \$6.50
CAPPUCCINO \$5.50 LAVENDER LATTE \$6.00
LAVENDER LEMONADE \$7.00 VERT FRAIS HOT CHOCOLATE \$6.00
Housemade Lemonade, Lavender Syrup, Butterfly Flower Pea Tea, Fresh Rosemary Carefully Crafted Bean-to-Bar Hot Chocolate By Vesta Chocolate
TWILIGHT FIZZ \$6.00 ROSE LATTE \$6.00
Fresh Orange Juice, Tonic Water, Espresso, Orange Peel Rose Water, Beetroot Powder, Rose Syrup, Milk, Dried Rose Petals Over Ice + \$0.50
BERRY BLISS \$7.00 BLUE MOON LATTE \$6.00
Iced Rooibos Tea, Blackberry Syrup, Frozen Berries, Mint Leaves Butterfly Pea Flower Tea, Milk, French Vanilla Syrup, Dried Mixed Flowers Over Ice + \$0.50

TEA

JUICES + SODAS

FRESH SQUEEZED ORANGE JUICE	\$7.00	SODAS	\$3.00
HOMEMADE LEMONADE	\$6.00	Coca-Cola, Diet Coke, Sprite	

NUTT CALME

This Blend Of Lime Flower,
Chamomile, And Orange Blossom Is
A Soothing Bedtime Favorite In
France. Caffeine-Free.

OUR TEA SELECTION

MARCO POLO ROUGE

A Wonderful Secret Tea Will Bring
You To Mysterious And Distant
Lands. Flowers And Fruits Coming
From China And Tibet Give This
Rooibos A Unique Velvety Taste.

ROUGE MÉTIS

This 'Cross-Breed', As Its Name
Implies, Is A Fine Hybrid Of Red Tea
With Fruit, Citrus Fruit, Spices, And
Flowers. 100% Theine-Free.

ROUGE OPERA

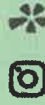
The Melodious Fragrance Of Red
Fruits And Precious Spices
Crowned By Vanilla And The Soft,
Sweet Counterpoint Of Red Tea.
Naturally Theine-Free.

PARIS EARL GREY

Marriage Frères Enriches Its
Incredible Earl Grey Tea Collection
With This New Blend Of
Shimmering Black Tea With
Delightfully Zesty Notes Of Royal
Bergamot. Sensuous And Elegant,
Paris Earl Grey® Tea Deliciously
Evokes The Most Indolent Flâneries
On The Parisians Streets.

ROSE D' HIMALAYA

A Fine Mist Of Essential Rose Oil Is
Blended With The Freshly Cut
Leaves To Further Pronounce The
Delicate Rose Aroma Naturally
Present. Pleasant Notes Of Ripened
Fruit (Muscatel Grape) And Stewed
Citrus Float Along The Subtle Rose
Flavour While A Malty Prolonged
Finale Evokes Cacao Bean.



43-10 Crescent Street, Long Island City, NY, 11101 • (646) 822-9258 • vertfreresllc@gmail.com

***WED & THURS 6.30pm only**

***SAT & FRI 5:45pm & 8.30pm**

Sushi Bar Appetizer

It changes from day to day because of fish from market.

Tuna Tartare App

23

diced tuna w/olive oil, salt, clavier and
uni on top

Hotate Sashimi App

20

fresh scallop sashimi app w/
ponzu sauce

Ankimo App

17

Monk fish Liver

and more.....

Kitchen Appetizers

Edamame

6

Gyoza

14 / 19

6pcs or 10pcs Pan sautéed homemade
Pork Dumplings

Shrimp Tempura

22

2pcs Shrimp & Some
seasonal vegetables

Baby Octopus

18

deep fried and sautéed w9th spicy
miso sauce

Kanpachi Kama

28

Grilled Amber Jack Neck

and more.....

Sushi Bar Entrees

Sushi <Regular>

29

7 pcs of Sushi & Tuna cucumber roll

Sushi <Special>

55

Today's best 8 kinds of Sushi & 1 chef's
pick roll

Sushi <Deluxe>

39

10 pcs of Sushi & California roll w/ Tobiko

Sushi <For 2>

85

16 pcs Sushi & 3 rolls of chef's choice

Sushi <For 3>

125

24 pcs Sushi & 4 rolls of chef's choice

Sashimi <Regular>

29

5 kinds of fish 2 pcs each

Sashimi <For 2>

98

9 kinds of fish

Sashimi <Deluxe>

35

6 kinds of fish 3 pcs each

Sashimi <For 3>

150

11 kinds of fish

Sashimi <Special>

59

Today's best 9 kinds of fish

Sushi & Sashimi

42

6 pcs Sushi, 4 kinds of Sashimi &
California roll

Sushi & Sashimi <For 2>

115

6 kinds of Sashimi, 14 pcs Sushi, 1 roll

Sushi & Sashimi <For 3>

175

9 kinds of Sashimi, 21 pcs Sushi, 1 roll

3 "Roll" Combo

28

Tuna, Salmon, Yellow tail

T. Y. S.

29

2 pcs each of Tuna, Salmon, Yellow tail
Sushi & 1 Roll

3 "Hand Roll" Combo

30

Tuna, Salmon, Yellow tail w/ cucumber

Chirashi

35

Assorted fish over the rice

Salmon Don

32

Sliced Salmon over the rice

Bara Chirashi

34

Cubed assorted fish over the rice

Hamachi Don

32

Sliced Yellow tail over the rice

Kitchen Entrees

Salmon Avocado

35

Cooked Avocado on Broiled Salmon
w/ Mayo

Chicken Teriyaki

29

Organic Dark meat

Salmon Teriyaki

32

Scottish Salmon

Tempura Special

32

4pcs of Shrimp & Vegetables

Fish of the day

It changes from day to day because of fish from market. // Sashimi <2 small slices/order>, Sushi <1pc/order>

Aburi Toro

Sashimi 17 / Sushi 15

Seared Toro

Blue fin Medium Toro

Sashimi 14 / Sushi 12

Boston

Uni from Japan

25

From Hokkaido, Japan

Anago

14

Sea eel

Hotate

10

Fresh Scallop from Japan

King Salmon

From Alaska

Madai

9

Snapper from Japan

Ikura

10

Salmon Roe

Kanpachi

9

Amberjack from Japan

Hamachi

7

Yellow tail

Salmon

7

Striped Bass

6

Add a description about this item

Tuna

8

and more.....

Rolls

It changes from day to day because of fish from market.

Uni

Hand 24 / Roll 22

Sea Urchin w/Cucumber

Yellow tail

Hand 12 / Roll 9

w/Scallion

Spicy Scallop

14

Cucumbe, Tobiko w/Mayo

Eel Avocado

Hand 14 / Roll 12

Spicy Tuna

Hand 13 / Roll 11

Salmon Skin

Hand 10 / Roll 9

California

8

and more.....

Futomaki

Half 17 / Whole 25

Eel, Omlet, Crab stick, Gobo, Kanpyo,
Shiitake, Oboro inside

Spider

16

Soft shell crab, Cucumber, Avocado,
Tobiko, Lettuce w/Mayo

Dragon

19

Eel, Cucumber, Tobiko inside /
Avocado outside

Shrimp Tempura

14

Cucumbe, Avocado w/Mayo

Rainbow

18

Tuna, Salmon, Yellow tail, White fish,
Avocado outside, Crab stick inside

and more.....

Dessert

Chocolate Molten Lava w/
Vanilla Ice Cream

17

Vanilla Panna cotta w/
strawberry sauce

8

Mochi Ice Cream

7/10

2pcs for 7\$ 3pcs for 10\$

: red bean, vanilla, green tea

Ice Cream

5

1 Scoop: Vanilla or Green tea

ORDER ONLINE
BEFORE RESERVATIONS



Kanoyama Restaurant

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