



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 Wednesday 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: 12/22/25

Is location currently licensed? Yes No Type of license: liquor license

If alteration, describe nature of alteration: _____

Extend curfew to 3am

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Bowery Gyokai LLC
dba Shinsen

APPLICANT:

Premise address: 44 Bowery NY NY 10013

Cross streets: Canal / BAYARD

Name of applicant and all principals: _____

Tony b Chan

Trade name (DBA): SHINSEN

PREMISE:

Type of building and number of floors: walk up with store on 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 63

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): C6-1G

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) M-Th 4pm - 3am, Fri-Sat 2pm - 3am

Sunday 1am - 3am

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

If yes, please describe what type: _____

Number of indoor tables? 13 Total number of indoor seats? 38

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____

19

(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 _____

What are the hours the kitchen will be open? 4 - 3am

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

How many employees will there be? 63

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 1

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ 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? _____

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.") _____

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. _____

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: Shinsen

Address: 44 Bowery Community Board # 3

Dates of operation: 7 days

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 _____

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? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 2

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 SUSHI + OMKASE 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 4-3; Tue CLOSED; Wed 4-2am;
 Thu 4-3am; Fri 4-3am; Sat 4-3am;
 Sun 4-2am. (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

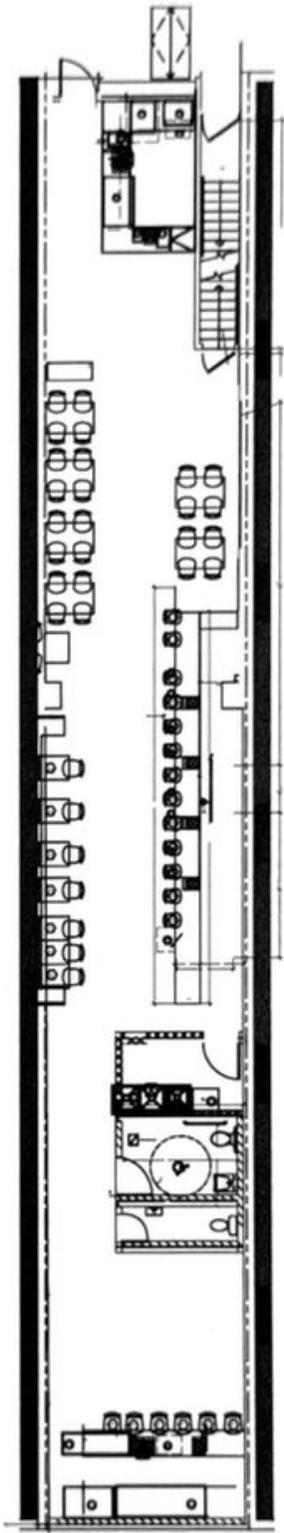
5. I will employ a doorman/security personnel: _____

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: Tony Chan
 Phone Number: 347.686.5404

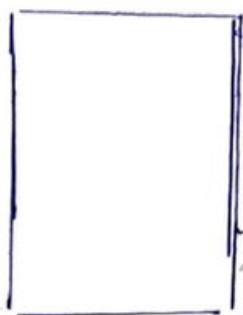




Manhattan
Bridge

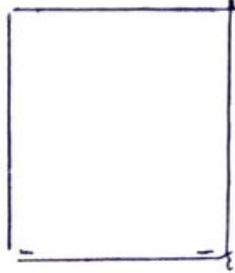
Bowery

No liquor
License



PEU

No liquor
License



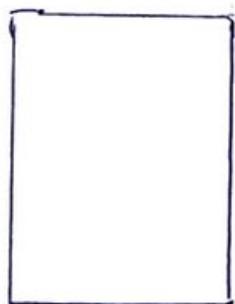
BAYARD

* STANSEN
* Joes Shanghai
* NAKAJI
* Hotel 50
Bowery

BEER
WINE

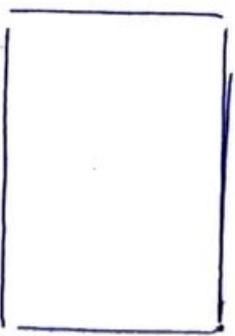
Full liquor

CANAL



No liquor
License

Hester



No liquor
License

ADDRESSES:

- Joes Shanghai - 46 Bowery
- NAKAJI - 48 Bowery
- Hotel 50 Bowery - 50 Bowery
- Phoenix Palace - 85 Bowery
- Bowery Beer Garden - 93 Bowery

BEER
WINE

Phoenix
Palace *
Bowery
Garden *

Full
liquor



Beer

Sake Bomb 9

Sapporo Draft 10 pint / 33 pitcher

Bottle: Sapporo, Asahi, Stella 9



Sake

House Sake 10 glass / 12 150ml / 20 300ml

Ozeki Nigori 10 glass / 12 0ml / 20 300ml

Murai Family Nigori 12 glass / 40 500ml

Kikusui Junmai 12 glass / 31 500ml

Nanblu Junmai 13 glass / 32 500ml

Tedorigawa Yamahai Daiginjo 17 / 44 500ml

Heaven Sake Junmai 15 glass / 44 500ml

Heaven Sake Junmai Ginjo 17 glass / 50 500ml



Shinsen Cocktails

Double Smoked Negroni Rosaluna Mezcal, Campari and Vermouth 17

Lychee Martini Blended Lychee and Vodka 16

Espresso Martini Mr. Black Coffee Liqueur, Espresso and Vodka 18

Tokyo Pearl Absinthe, Tequila, Nigori Sake, Lime Juice and Orgeat 16

Mezcal Spicy Margarita Rosaluna Mezcal, Lime Juice, Simple 16

Hachee's Knee Roku Gin, Elderflower Honey Spices 18

Ghost Shadow Fresh Ginger-Lime syrup and SCB Sake or Soju 14

Chinatown Sour Ozeki Nigori Sake, Lemon Juice, Simple, Red wine float 14

Sake Yuzu Matcha Palmer SCB Sake Yuzu, Simple, Matcha 14

The Harajuku Kinsen Plum Wine Peach Preserve, Lemon Juice 14

DRINKS



White Wine

Gaspard, Chenin (2021)

Blanc 14/5

Orsola, Gavi (2023)

Blanc 14/45

Cellar 9+

Tarragone Blanc (2023)

1R 14/45

Pinot Gario, 11

Vince 12/42

Red Wine

Les Chemins de Bassac, des Maures (2021)

Cabernet Sauvignon 14/42

La Patience (2022)

Syrah 14/45

Pinot Noir, Gaspard

(2023) Syrah 14/45

Rosé Wine

Les Chemins de Bassac, L'Incandescente (NV)

Syrah 15/48

Domaine Rimbart

Le Petite

(2023) 12/42



Sake Bottles - 720ml

Sho Chiku Bai

Junmai 42

Dassai 45

Junmai Daiginjo 55

Dassai 45

Nigori Junmai 55

Dassai 23

Junmai Daiginjo 75

Heaven Sake

Junmai 12 58

Heaven Sake

staff favorite

Junmai Ginjo 75

Heaven Sake

Daiginjo 150

Murai Family Nigori

Nigori 48

Japanese Whisky

Shibui 18

Hatozaki 18

Toki 19

Hibiki 20

Umiki

Tenja Red,

Single 24, 27

Yamazaki 35

Happy Hour

Food & Drink Specials

M-F 4-7pm



Specials

Crispy Rice (4pc) spicy tuna
spicy salmon, spicy scallop, avo 16

Umi Kasai Roll shrimp tempura,
spicy tuna, shrimp on top
set on fire 20

Salmon Osaka (4) seared salmon
belly sushi w fried garlic, garlic
sauce and caviar 18

Ahi Tower spicy tuna, crab meat
avocado rice 20

Kanpache Izakura thin sliced
amberjack w ponzu 17

Pepper Tuna thin sliced
w signature sauce 14

LIMITED
SHIBUYA STYLE
FRIED CHICKEN WINGS 

soy marinated served wings
w/ ginger lemon zest
soy dipping sauce
8/16 wings for 15/22

Bao Buns (2) slow cooked pork
Kukini, pickled daikon 9




Temaki / Hand Rolls

Salmon	9	Real Crab	15	Otoro	15
Salmon in Yuzu	10	Spicy Tuna	9	Uni	mp
Tuna	9	Pepper Tuna	9	Eel	9
Yellowtail	10	Spicy Salmon	8	Ikura	10
&jalepeno		Spicy Scallop	8	White Tuna	8
		California	8	Albacore Tuna	8

****add Ikura 3, avocado 2, cucumber 2, crunch 2, cream cheese 3, masago 3, cooked 2, tempura 3, Jalepena 2**



Cut Rolls

Spicy Tuna Roll	11	Tuna Roll	11
Spicy Salmon Roll	11	Yellowtail Scallion	11
Spicy Scallop Roll	11	California Roll	11
Shrimp Tempura Roll	11	Avocado Roll	9
Eel Avocado Roll	11	Cucumber Roll	8
Otoro Roll	20	Blue Fin Tuna Roll	18
		Veg Tempura Roll	12



Signature Rolls

Dragon Roll eel, cucumber
topped with avocado 19

Rainbow Roll california roll
topped w fresh sashimi 22

Tuna Maja Roll pepper tuna
and shrimp tempura 18

Kyoto Roll shrimp tempura,
organic greens in soy paper 17

Orchard Roll baked california
roll, topped w salmon
& mango 20

Hokkaido Roll cucumber wrapped
(with no rice) roll with
salmon, tuna, etc. 20

Butter Crab Roll served w ponzu
and warm butter 12



Izakaya

Grilled Shishito Peppers	7
Edamame w sea salt	7
Seaweed Salad	7
Hijiki Salad	7
Org Salad carrot ginger	9
Japanese Fries (mayo and furikaki)	9
Skewars 3pc	12
Karaage	14
Squid Legs	9
Soft Shell Crab Tempura	14
Takoyaki Balls (octopus balls)	9
Gyoza* pork or vegetable	8



Sushi & Sashimi

Salmon 2pc	8
Tuna 2pc	8
Pepper Tuna 2pc	9
Yellowtail 2pc	8
Mackerel 2pc	7
BlueFin Tuna 1pc	9
Otoro 1pc	12
Unagi 2pc	9
Ikura 1pc	8
Masago 2pc	9
Shrimp 2pc	8
White Tuna 2pc	9
Scallop JPN 1pc	9
Madai 2pc	7
Amberjack 2pc	9
Tomago 2pc	8
Uni 1pc	mp
Ika Squid 2pc	8
Wagyu A5	mp
Botan ebi 1pc	8
Albacore 2pc	9
Tako 2pc	8

Sushi Combinations

Combo 8, 16, 24 pc
mixed sushi includes
handrolls 30, 56, 89

Sushi Royale 6pc
sushi, 6pc sashimi &
tuna maki roll 32

Sushi Deluxe 4pc
sushi, 4pc sashimi &
tuna maki roll 26



Sashimi Platter
mixed selections
6p, 12p 24/36

Salmon/Tuna Pltr
salmon 4, tuna 4
25

Wagyu A5

Wagyu Sushi	12
Wagyu Handroll	15
Wagyu Uni Hdrll	25

Chirashi Bowls

Bowery Bowl Fresh
Salmon, tuna, hamachi,
scallop 34

Canal Bowl salmon,
tuna, shrimp, tomago 24

Mulberry Bowl the
best we got including
blue fin, ikura,
scallop and more 42

Super Salmon Bowl
scottish salmon avo 24

Super Tuna Bowl
blue fin avo 45

Spicy tuna Bowl
tuna with avocado 16



Rice & Noodles

Japanese Curry
mildly spicy. choose pork
chicken or shrimp tempura(3) 18/20

Udon Soup Noodles add chicken,
beef, or shrimp tempura (3) 18/20

Gyudon original japanese comfort
food, slow cooked beef and onions 20

Fried Rice add chicken,
beef, or shrimp tempura 20

Grilled Salmon w bok choy,
w ginger zest sauce or teriyaki 22

Book Your Event!

call/text us 347.688.5404
email: rsvpshinsen@gmail.com

新鮮 SUSHI

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