

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: March 27, 2026

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

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Previously a Japanese restaurant

Corporation and trade name of current license: Prior occupant was Sobaya Restaurant Inc. d/b/a Rai Rai Ken

APPLICANT:

Premise address: 218 East 10th Street, New York, NY 10003

Cross streets: 1st and 2nd Avenues

Name of applicant and all principals: Sous Vide Panda LLC
Serena Reisner

Trade name (DBA): Kuro Neko

PREMISE:

Type of building and number of floors: 6 story residential with ground floor commercial

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 Letter of No Objection <75

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) 11AM - Midnight Sunday - Wednesday; 11AM-1AM Thursday - Saturday

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? 8 plus private dining table Total number of indoor seats? 16 plus 5 counter/bar seats plus 6-8 private dining

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 (counter/bar) 10' straight with 5 seats; there is also an 8' service bar adjacent to the counter/bar

(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 _____
Japanese

What are the hours the kitchen will be open? 11am-12am (with food available through closing time)

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

How many employees will there be? 6-8

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: Low speakers suspended from ceiling

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? Yes, any dinner events or collaborations (up to 2 per month) will be sold via advanced tickets or reservations, and promoted via social media.

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? Promoted through social media

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.") Signs will be clearly posted Not to loiter or gather, and all walk in tables will be assigned a digital queue number that will request them to return at the proper time. Customers leaving will be assisted to their direction of transportation.

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. Music off before closing hour, sound proofing in the ceiling installed and in the hinges for the facade glass. A compressed cork material is used to mitigate all sound from traveling above.

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: _____

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.

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? 22

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 11am - 12am; Tue 11am - 12am; Wed 11am - 12am;
Thu 11am - 1am; Fri 11am - 1am; Sat 11am - 1am;
Sun 11am - 12am. (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 2 private parties per month
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 7pm.
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.

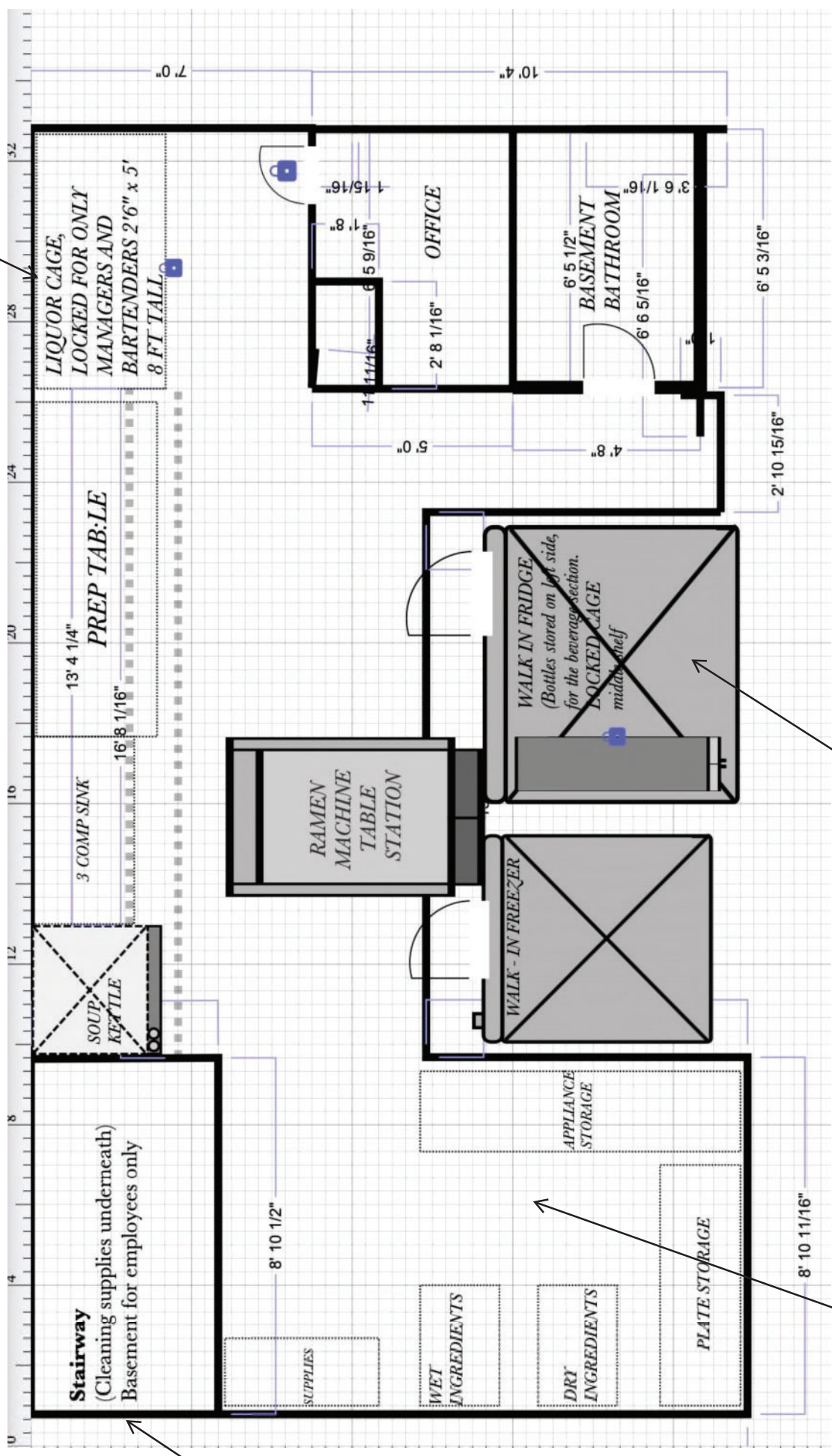
Name: Serena Reisner

Phone Number: (646) 410-0503

FLOOR PLANS

Sous Vide Panda LLC
218 East 10th Street
New York, NY 10003

BASEMENT



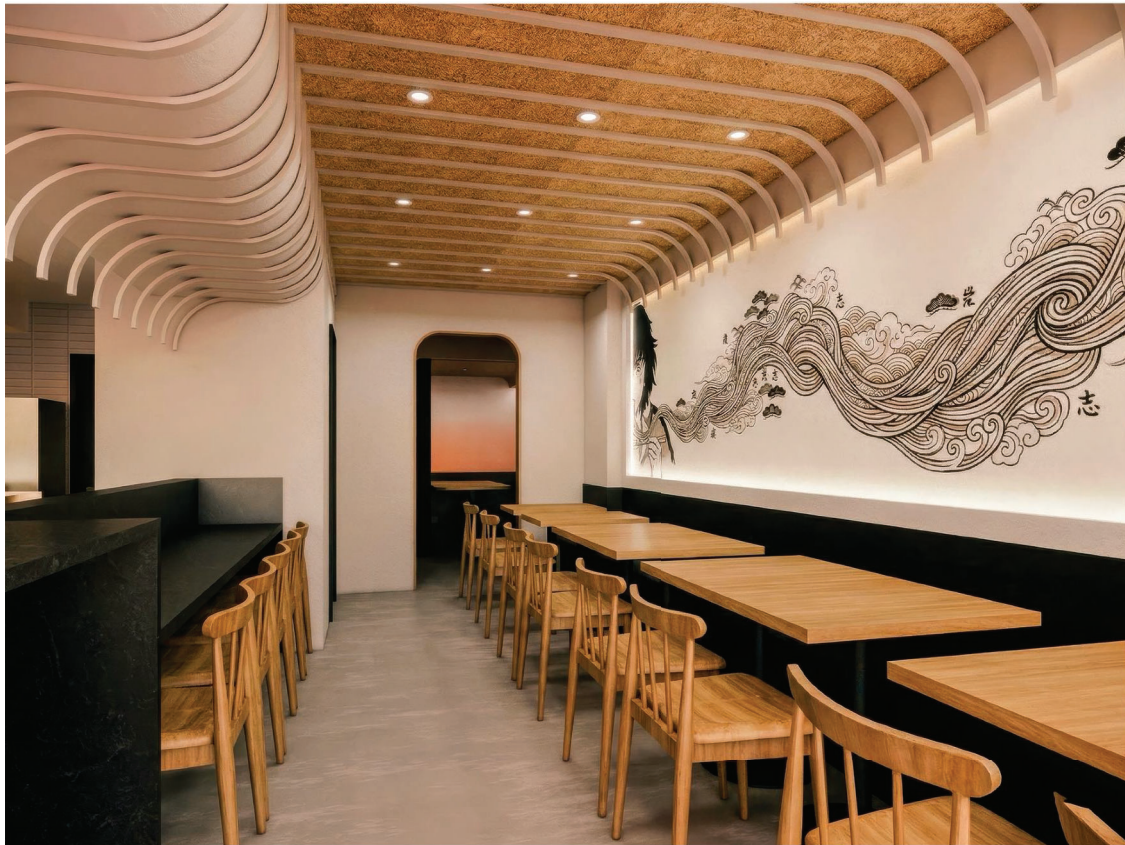
Liquor Storage

Stair access up to the street

Includes alcohol storage

Storage

PHOTOGRAPHS OF PREMISES



PROPOSED MENU



Cold

HAMACHI TOSTADA 20



passionfruit, kosho, jalapeno, fresh masa

Kinmedai "GOLDEN-EYE" Alfonsino CRUDO 25

Golden eye snapper, brown butter with dashi, house yuzukosho, with miso soup

WEST COAST OYSTERS 10


dressed with smoked dashi & trout roe (two)

CUCUMBER MELON SALAD 18  

green sichuan pepper, numbing chili


JELLYFISH & SEAWEEED SALAD

banquet jellyfish, assorted dulse, yuzu & wasabi


MARKET CRUDITE 19 

curated selection of market veggies, serrano ranch

Hot

SHISHITO PEPPERS 16 

Cured Egg Yolk, wasabi, oroshi

IBERICO SATAY with Salsa Macha 18 

Iberico Acorn-fed pork marinated with black pepper accompanied by chili roasted peanut chutney (three)

LEMON PEPPER SQUAB 25

Half squab, mala, sudachi, sansho and telicherry pepper



DIPPED BEEF BAO 12pp

ribeye, bordelaise, horseradish

Noodles

CRESCENT DUCK SHOYU 25

Duck Roulade Choshu & Confit, ginger & scallion, duck egg noodle, assari duck broth with Niiboshi

BUTTERNUT SQUASH TANTANMEN 23  

King Oyster Mushroom, toasted sesame,

market greens

SURF & TURF GYUKOTSU 26

Dry Aged Beef "Prawn Mee", Botan Ebi, oxtail

Boba Tea

ISAPHAN 10

Rose, Raspberry, and Lychee White tea

STRAWBERRY MATCHA & ROASTED RICE 10

Koicha Matcha, Harry's Berries, Genmaicha toasted rice horchata

OKINAWA SUGAR "MILK-WASHED" TEA 10

Milk-washed black tea, cocout cream brûlée

Dessert

HALO HALO ICE KACHANG 15

Ube, jackfruit, pandan, rose, flan, jellies

ICY MELON 15

Red, orange, yellow, and green melon

MANGO & GLUTINOUS RICE 18

Mango, pomelo, chewy rice, sago, coconut

3 Course Tasting 88

Wine & Cocktail Pairing 125

AREA SURVEY AND

MAP AND LIST OF LICENSES 2 BLOCKS EACH DIRECTION

Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park
Wyckoff, NJ 07481
Phone: (201) 848-5652
E-mail: landess@att.net
landessphotographers.com

Re: 218 East 10th Street

1. Sakebar Decibel - 240 East 9th Street - (483')
2. Temakase - 157 2nd Avenue - (340')
3. The Long Pour - 155 2nd Avenue - (343')
4. The Copper Still - 151 2nd Avenue - (352')
5. Kingston Hall - 147-149 2nd Avenue - (353')
6. Downtown Social - 149 2nd Avenue - (361')
7. Ukrainian East Village Restaurant and Sly Fox Bar - 140-142 2nd Avenue - (387')
8. Brasserie St. Marc - 136 2nd Avenue - (440')
9. Cafe Maud - 132 2nd Avenue - (491')
10. Chez Marylou - 41 St. Marks Place - (461')
11. Tsukimi - 228 East 10th Street - (178')
12. Veniero's Cafe - 342 East 11th Street - (417')
13. Sushi Lab - 320 East 11th Street - (255')
14. OPS - 176 2nd Avenue - (410')
15. Pangea - 178 2nd Avenue - (439')
16. Cacio e Pepe - 182 2nd Avenue - (483')
17. Bar Veloce - 175 2nd Avenue - (499')
18. Madame Vo - 212 East 10th Street - (43')
19. Stickett Inn - 157 1st Avenue - (421')
20. Fluffy Fluffy - 153 1st Avenue - (434')
21. The Immigrant - 341 East 9th Street - (345')
22. Banshee - 143 1st Avenue - (498')

Schools & Churches

1. East Village Community School - 185 1st Avenue - (382')
2. Saint Marks Church in the Bowery - 131 East 10th Street - (421')

2nd Avenue

Pizzeria

Residential

Vacant

Tea Store

Residential



Cleaners

Residential

Clothing

Records

Smoke Shop

Waxing Salon

Barber

Residential



Pottery Studio

Fast Food

Coffee Store

Desserts

1st Avenue

BLOCK PLOT
218 East 10th Street
New York, NY
February 24, 2026

East 10th Street

NOT TO SCALE

Bank

Residential

Shipping Services

Prince Tea House

(wine, beer)

Residential

Madame Vo 212 E. 10th St.

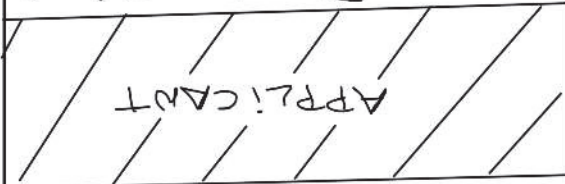
Vacant

Residential

Bakery

Shabu Tatsu (wine, beer)

Residential



Prints Store

Residential

Record Store

Residential

Vacant

Hard to Explain (wine, beer)

Residential

Tsukimi 228 E. 10th St.

Theater for the New City

(wine, beer)

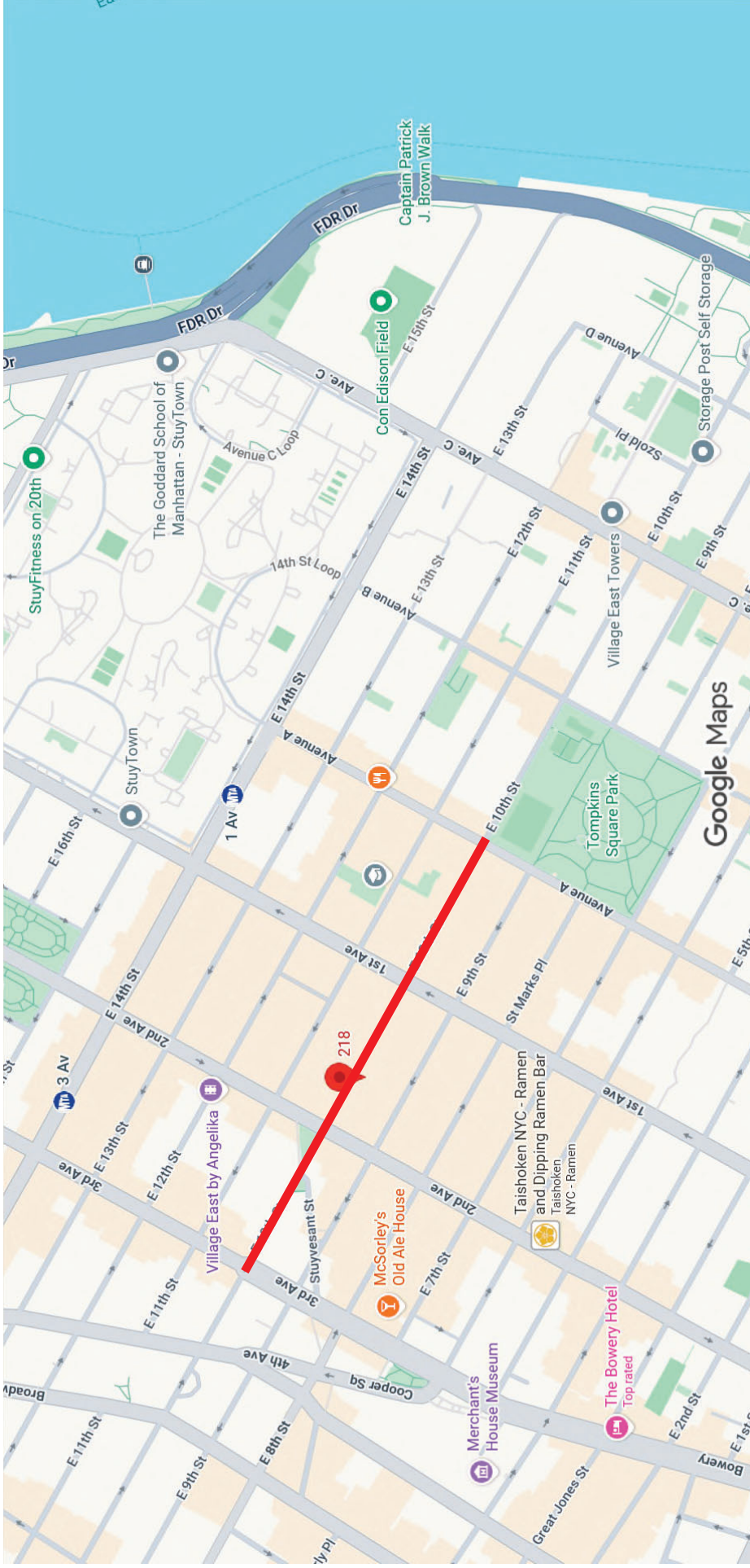
Bagel Store

Residential

Dentist

Optical

218 E 10th St



ON-PREMISES LICENSES 10TH STREET -- 3RD AVENUE – AVENUE A

216 East 10th Street (RW)
24 East 10th Street (TW)
204 East 10th Street (RW)
212 East 10th Street (OP)
228 East 10th Street (OP)
164 1st Avenue (RW)
268 East 10th Street (RW)
227 East 10th Street (RW)
293 East 10th Street (RW)
339 East 10th Street (TOP)
337 East 10th Street (OP)
48 3rd Avenue (Grocery Beer)
46 3rd Avenue (RW)

RW = Restaurant Wine License
TW = Tavern Wine License
OP = On-Premises Liquor License
TOP = Tavern Liquor License

EMAIL TO COMMUNITY GROUPS (SENT 3/27/2026)

A-1 East 10th St Block Association, INC: kcanton@msn.com

10th Stuyvesant Streets Block Association: appleink1@aol.com

Tompkins Square Park Kids: franklin.douglas@gmail.com

Seven Loaves DBA GOH Productions: info@gohproductions.org

Loisaida United Neighborhood Gardens: ck@wingflix.com

Lower East Side Preservation Initiative: info@lespi-nyc.org

East Village Community Coalition: info@evccnyc.org

Fourth Arts Block aka FABnyc: dakota@fabnyc.org

Village Preservation: andrew@gvshp.org

Good afternoon,

We represent Sous Vide Panda LLC which will be opening a restaurant at 218 East 10th Street, between 1st and 2nd Avenues,

We were directed by Manhattan Community Board 3 to contact your organization to let you know that our client will be filing an application with the New York State Liquor Authority for a new On-Premises Liquor License at the premises.

Sous Vide Panda LLC will be a small Japanese restaurant, taking over the space that was occupied for more than 20 years by Rai Rai Ken, which closed at the end of 2024. There will be 8 tables with 16 seats, a counter/bar with 5 seats and a private dining area for 6-8.

There will be background recorded music only. There is no outside space. The hours of operation will be 11am to Midnight Sunday through Wednesday and 11am - 1 am Thursday through Saturday.

The application will be heard by the SLA Licensing Committee of Community Board 3 at its next meeting on April 13, 2026 at 6:30pm.

If you have any questions or would like more information about this application, please contact me at martha@brpclaw.com or the applicant, Serena Reisner, at serena@reisner.net.

Thank you.

218 East 10th Street - New Liquor License Application

RM
Martha Redo
To: Martha Redo

Bcc: tkanton@msn.com; appleink1@aol.com; franklin.douglas@gmail.com; ck@wingfix.com; info@lespi-nyc.org; info@evccnyc.org

Reply Reply All Forward ...

Fri 3/27/2026 5:48 PM

Good afternoon,

We represent Sous Vide Panda LLC which will be opening a restaurant at 218 East 10th Street, between 1st and 2nd Avenues and were directed by Manhattan Community Board 3 to contact your organization to let you know that our client will be filing an application with the New York State Liquor Authority for a new On-Premises Liquor License at the premises.

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Thank you.

Martha M. Redo
BERNSTEIN REDO & SAVITSKY P.C.
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
martha@brpclaw.com | www.brpclaw.com

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Martha Redo

From: Martha Redo
Sent: Friday, March 27, 2026 5:48 PM
To: Martha Redo
Subject: 218 East 10th Street - New Liquor License Application

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Thank you.

Martha M. Redo
BERNSTEIN REDO & SAVITSKY P.C.
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
martha@brpclaw.com | www.brpclaw.com

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