

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: 4/29/2026

Is location currently licensed?  Yes  No    Type of license: \_\_\_\_\_

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Vacant

Corporation and trade name of current license: N/A

**APPLICANT:**

Premise address: 8 Stuyvesant Street

Cross streets: East 9th Street

Name of applicant and all principals: Soundview Horizons LLC. Eric Km and Bon Koo, Members

Trade name (DBA): Kotobuki East Village

**PREMISE:**

Type of building and number of floors: Commercial, 2 floors

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 100

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

**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) 12PM-2PM, 5PM-11PM, seven days a week.

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? 40 Total number of indoor seats? 90

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
1 service bar, no seats, approximately 8' near front entrance

*(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? 12PM-2PM, 5PM-11PM, seven days a week.

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

How many employees will there be? 10

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  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: stereo system w/ ceiling speakers

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? N/A

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.") See attached rider

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. See attached rider

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: see attached rider

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? 10

How many On-Premise (OP) liquor licenses are within 500 feet? 17

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)

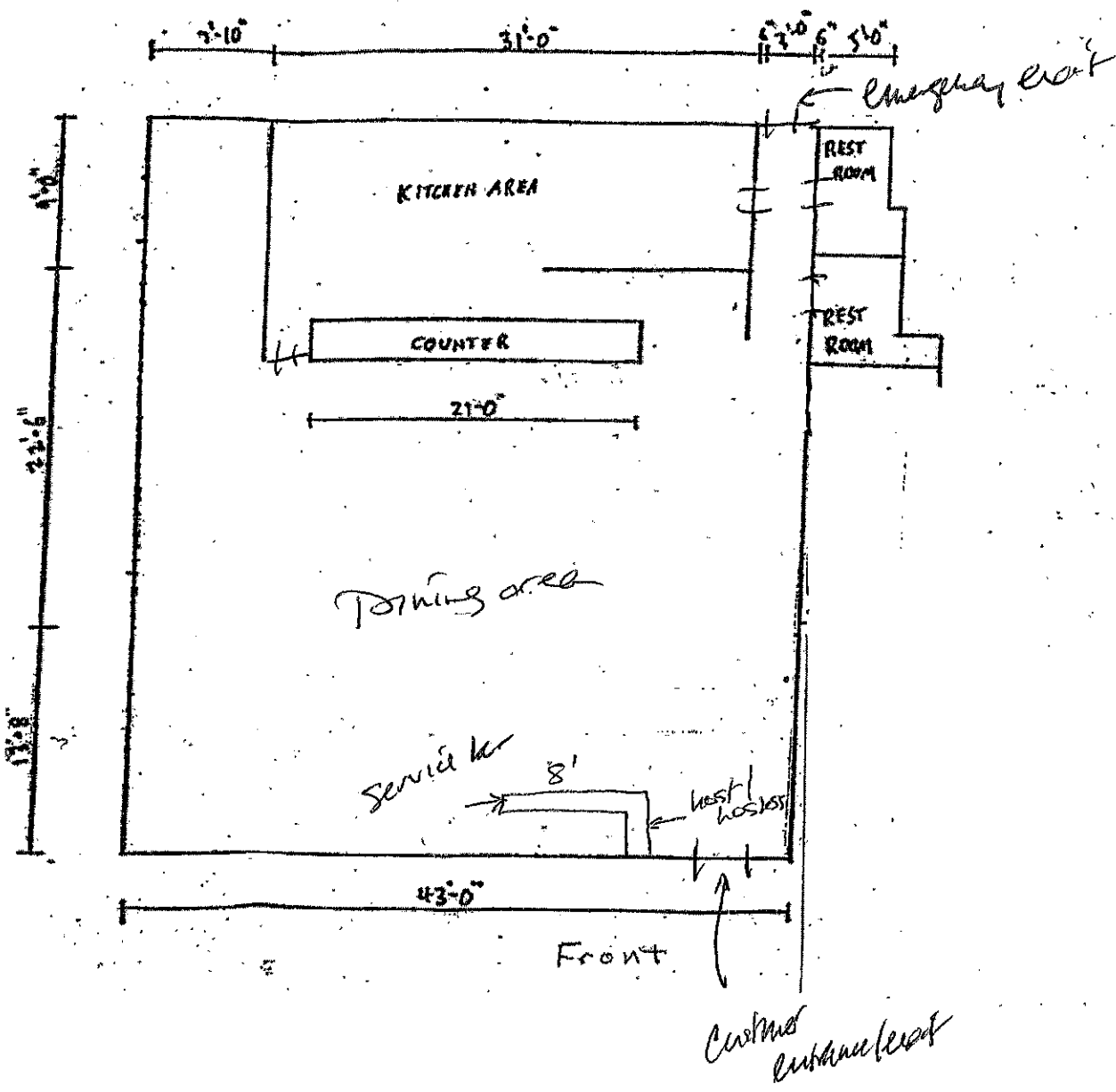
***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

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) \_\_\_\_\_ 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 12PM-2PM, 5PM-11PM ; Tue 12PM-2PM, 5PM-11PM ; Wed 12PM-2PM, 5PM-11PM ;  
Thu 12PM-2PM, 5PM-11PM ; Fri 12PM-2PM, 5PM-11PM ; Sat 12PM-2PM, 5PM-11PM ;  
Sun 12PM-2PM, 5PM-11PM . (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 \_\_\_\_\_.
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: Bon Koo

Phone Number: (516) 353-0680



# APPETIZERS

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## FAVORITES

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<b>K-Mac Sliders</b> chopped tuna, avocado, rice, romaine, tempura flakes, scallions sandwiched in rice cracker bun	15
<b>Spicy Tuna Pizza</b> crunchy rice & nori crust topped with spicy tuna, shredded crab salad, tobiko, scallions, spicy mayo	16
<b>¡Tacos Japanese!</b> chopped salmon & yellowtail, romaine, chipotle mayo in crispy corn tortilla	15
<b>The Viaduct</b> seared peppered tuna or salmon rolled with crab salad or lobster salad, cucumber over yuzu-jalapeno chili sauce	16
<b>Spicy Tuna Sandwich</b> chopped tuna, crab salad, avocado, spicy mayo sandwiched in rice & soy nori	16
<b>Crispy Rice &amp; Spicy Tuna</b> bite sized crispy rice topped with spicy tuna, jalapeño	15
<b>Rock Shrimp</b> tempura style popcorn shrimp with spicy creamy dipping sauce	17

## FROM THE SUSHI BAR

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<b>Sashimi</b> 8 pieces	17
<b>Sushi</b> 4 nigiri	16
<b>Beef Tataki</b> 10 pieces of thinly sliced seared beef with garlic sauce	18
<b>Crudo Salmon   Mackerel   White Tuna</b> 10 pieces of thinly sliced fish with rice vinegar, olive oil, sea salt, black pepper topped with red onions	18
<b>Fluked Okinawan (sweet chili sauce &amp; cayenne pepper)   Usuzuruki (ponzu &amp; piquant daikon)</b> 10 pieces of thinly sliced fluke topped with scallions	18
<b>Tartar Salmon   Tuna   Rainbow</b> chopped fish, red onion, tobiko, olive oil, sea salt served with rice crackers	16
<b>K-2</b> batter-fried soft shell crab topped with julienned crab stick served with tuna & avocado salad	21
<b>Sunomono Omakase (chef's choice)   Takosu (Octopus sashimi)</b> sashimi, cucumber with rice vinegar sauce	15   16
<b>Tataki Tuna   Mackerel   White Tuna</b> 10 pieces of flame-seared thinly sliced fish with garlic sauce topped with red onion	16
<b>Yellowtail Jalapeno</b> 10 pieces of thinly sliced yellowtail with yuzu soy sauce topped with jalapeño, red onions	19

## FROM THE KITCHEN

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<b>Age Tofu</b> fried tofu in dashi soy sauce topped with grated daikon, scallions	11
<b>Carpaccio Tuna   Salmon</b> pan-seared peppery cajun fish filet served with wasabi-mayo sauce	15   14
<b>Chilean Sea Bass</b> golden crusted miso-marinated filets	20
<b>Dumplings Gyoza (pork or vegetable)   Shumai (shrimp)   Wasabi Shumai (pork)</b> steamed/pan-fried/deep fried served with spicy rice vinegar soy sauce	10
<b>Edamame</b> steamed with dash of salt	9
<b>Hamachi Kama</b> broiled/batter-fried/braised yellowtail collar	18
<b>Negimaki Beef   Chicken</b> grilled filet & scallion roll over teriyaki sauce	16   14
<b>Sauteed Seafood Asari/Manila Clams   Shrimp   Oysters</b> garlic butter sauce   Squid   Scallops   Soft Shell Crab	17   15   16 18   18   20
<b>Shrimp Go! Go!</b> lightly fried butterflied shrimp & asparagus roll served over garlic butter sauce	17
<b>Skewers Kushiyaiki (Chicken, Shrimp &amp; Scallops)   Yakitori (Chicken)</b> grilled skewers served over teriyaki sauce	14   13
<b>Tempura chicken &amp; vegetables   shrimp &amp; vegetables   vegetables</b> lightly battered served with tempura sauce & grated daikon	13   14   12
<b>Tatsuta-age</b> battered-fried popcorn chicken	12
<b>Teriyaki Beef   Chicken   Salmon</b> grilled served over teriyaki sauce	17   14   15
<b>Grilled Squid</b> grilled marinated squid with sweet soy sauce	18
<b>Spicy Calamari</b> sauteed squid & vegetables with piquant soy sauce on cast iron	18
<b>Vegetables Shiitake &amp; Asparagus   Mixed</b> steamed or sauteed	13   12

## SOUPS

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<b>Miso</b> white miso broth, tofu, seaweed, scallions	4.5
<b>Clear Soup</b> dashi broth, white mushroom, scallions, lemon zest	

<b>Asari Soup</b> white miso broth, manila clams, vegetables	13
<b>Tofu Soup</b> white miso broth, tofu, vegetables	12
<b>Soba Soup</b> dashi broth, buckwheat noodles, vegetables	12
<b>Tofu &amp; Soba Soup</b> white miso broth, buckwheat noodles, tofu, vegetables	13

## SALADS

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<b>Green Salad Small   Large</b> served with ginger dressing	4.5   9
<b>Soba Salad</b> buckwheat noodles, romaine, iceberg with mayo-ginger dressing	11
<b>Tofu Salad</b> romaine, iceberg, tofu with a savory mustard ginger dressing	10
<b>Tuna Salad</b> tuna sashimi, romaine, cucumber, red onion, tempura flakes with spicy ginger dressing	13
<b>Tuna &amp; Avocado</b> tuna sashimi, avocado, cucumber with spicy mayo dressing	13
<b>Salmon &amp; Avocado</b> salmon sashimi, avocado, cucumber with spicy mayo dressing	13
<b>Crab Salad</b> julienned crabstick, tobiko, cucumber with mayo	12
<b>Crab Wasabi</b> julienned crabstick, cucumber with wasabi-rice vinegar dressing	13
<b>Seaweed Salad</b> three assorted seaweed with rice vinegar dressing	11
<b>Hiyashi Wakame</b> three assorted seaweed, crispy salmon skin, ikura with rice vinegar dressing	14
<b>Oshinko</b> assorted pickles of cucumber, radish, squash, burdock	9
<b>Otoshi</b> potato starch noodles, soy sauce, sesame seeds, hot pepper	9
<b>Squid Salad</b> thin-sliced grilled squid, avocado, cucumber with spicy mayo dressing	18
<b>Sashimi Salad</b> tuna, salmon, yellowtail, shrimp, marinated squid sashimi, romaine, daikon, red onion with spicy ginger dressing	22

## NOODLES & SOUP

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<b>Yaki Udon</b> Beef   Chicken   Shrimp   Vegetable stir fried udon noodles & vegetables with teriyaki sauce	28   27   28   22
<b>Zaru Udon/Soba</b> chilled udon or soba noodles served over ice with hondashi soy sauce dip, shrimp tempura, wasabi, grated daikon	19
<b>Tempura Udon/Soba</b>	17

dashi broth, udon or soba noodles, shrimp tempura, scallion

**Nabeyaki Udon** 21

dashi broth, udon noodles, shrimp tempura, chicken, egg, fish cake, vegetables

**Sukiyaki** Beef | Chicken 30 | 28

sweet dashi broth, thin sliced meat, udon noodles, tofu, vegetables

**Tonkotsu Ramen** 19

pork broth with thin ramen noodles topped with sliced cha-shu pork, fish cake, scallions

## ENTREES

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### FROM THE SUSHI BAR

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**Chirashi** 35

assorted sashimi on bed of sushi rice

**Tekkadon** 38

tuna sashimi served on bed of sushi rice

**Hand Roll Special** 32

5 hand rolls (tuna, yellowtail, salmon, eel, california)

**Sashimi** 34

12 sashimi, salmon carpaccio, u.f.o. roll

**Sashimi Deluxe** 36

18 sashimi, salmon carpaccio, u.f.o. roll

**Sushi** 34

9 nigiri, california roll

**Sushi Deluxe** 36

12 nigiri, california roll

**Sushi & Sashimi Combo** 36

4 nigiri, 8 sashimi, salmon carpaccio, u.f.o. roll

**Sushi and Sashimi Special For 1** 49

**Sushi and Sashimi Special For 2** 98

**Sushi & Sashimi Special For 3** 147

### FROM THE KITCHEN

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**Carpaccio** Salmon / Tuna 30 | 32

pan-seared peppery cajun filet served with hearty vegetables and wasabi-mayo sauce

**Chilean Sea Bass** 37

golden crusted miso-marinade with hearty vegetables

**Negimaki** Beef | Chicken 30 | 29

grilled filet & scallion roll on cast iron over teriyaki sauce served with hearty vegetables

**Skewers** Kushiyaki (chicken, shrimp, scallop) | Yakitori (chicken) 30 | 28

grilled skewers on cast iron over teriyaki sauce served with hearty vegetables

**Kotobuki Steak** -

soy sauce & sake marinate shell steak on cast iron with hearty vegetables

**Tofu Steak** -

<b>Tofu Steak</b> pan fried golden crusted tofu over zesty white mushroom teriyaki sauce	22
<b>Tuna Steak</b> grilled tuna steak over teriyaki sauce	32
<b>Teriyaki</b> Beef   Chicken   Salmon   Shrimp   Seafood (Lobster Tail & Shrimp) teriyaki sauce served with hearty vegetables on cast iron	32   29   30   31   35
<b>Bento</b> Beef   Chicken   Beef Negimaki   Salmon bento box set with choice of teriyaki dish, california roll, pork gyoza, shrimp tempura	33   32   33   32
<b>Fried Rice</b> Beef   Chicken   Shrimp   Vegetable stir-fried rice and diced vegetables with your choice of protein	21   19   21   16
<b>Tempura</b> Vegetables   Mixed   Shrimp & vegetables   Chicken & vegetables   Lobster & vegetables lightly battered served with tempura sauce & grated daikon	23   30   30   29   34
<b>Katsu</b> Chicken   Pork bento box set with choice of teriyaki dish, california roll, pork gyoza, shrimp tempura	29   30
<b>Shogayaki</b> Beef   Chicken   Pork stir-fried julenned vegetables with ginger sauce on cast iron	30   29   29
<b>Kabayaki</b> Beef   Chicken stir-fried vegetables with teriyaki sauce served on cast iron	30   29
<b>Bento</b> Beef   Chicken   Beef negimaki   Salmon bento box set with choice of teriyaki dish, california roll, pork gyoza, shrimp tempura	33   32   33   32
<b>Fried Rice</b> Beef   Chicken   Shrimp   Vegetable stir-fried rice and diced vegetables with your choice of protein	21   19   21   16

## THE ROLLS

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### MODERN CREATIONS

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<b>Rock N' Roll</b> topped with tobiko, sweet sauce	12   13   13 26   13
#1 Eel & Tamago   #2 Eel Tamago & Salmon Skin   #3 Shrimp Tempura   #4 Lobster Tail Tempura   #5 Shrimp Tempura & Cream Cheese	
<b>Shogun</b> riceless* tuna, salmon, yellowtail, crabstick, avocado, tobiko, scallions wrapped in cucumber & seaweed topped with crab salad	16
<b>Spider Roll</b> batter-fried soft-shell crab with spicy mayo	19
<b>U.F.O.</b> riceless* tuna, salmon, yellowtail, avocado, tobiko, scallion wrapped in daikon	11
<b>American Dream</b> tuna, salmon, yellowtail, shrimp tempura, eel, avocado, tobiko, spicy mayo, sweet sauce	18
<b>California Eel</b> crabstick, avocado, cucumber topped with eel, sweet sauce	19

<b>Caterpillar</b> eel topped with avocado, sweet sauce	17
<b>Crazy</b>   salmon   Tuna   Scallop   Yellowtail choice of fish, avocado, tobiko topped with concoction of diced choice of fish, tempura flakes, scallion, spicy mayo	12   12   16   14
<b>Dragon</b> shrimp tempura topped with eel, avocado, sweet sauce	17
<b>Fabulous Salmon Skin</b> toasted salmon skin topped with concoction of diced scallop, tempura flakes, tobiko, mayo	16
<b>Happy</b> tilefish tempura, spicy mayo, sweet sauce	12
<b>Jumping Shrimp</b> panko shrimp, asparagus, romaine, tobiko, chardonnay spicy mayo	15
<b>Rainbow</b> #1 california topped with tuna, salmon, yellowtail, shrimp #2 spicy tuna topped with tuna, salmon, yellowtail, shrimp #3 eel & tuna topped with salmon, tempura flakes, scallion, spicy mayo	15   15   16
<b>Rainbow Eel</b> crab stick, avocado, cucumber topped eel, sweet sauce	18
<b>Red Dragon</b> shrimp tempura topped with chopped spicy tuna	18

## SIGNATURE ROLLS

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<b>Beach Monster</b> spicy scallop, eel, burdock, scallion topped with torched super white tuna	22
<b>Carnival</b> tuna, jalapeño, tempura flakes, scallion topped with salmon, pickled onion	20
<b>Caterpillar Remix</b> tuna, eel, shrimp, tempura flakes topped with avocado, tobiko, spicy mayo, sweet sauce	22
<b>Cinderella</b> spicy tuna, asparagus, avocado topped with fluke, tobiko, scallion	21
<b>Coquette</b> super white tuna, shrimp, crab salad, asparagus, tempura flakes, spicy mayo wrapped in soy nori topped with avocado	19
<b>Daisy Dukes</b> yellowtail, avocado, scallion topped with super white tuna, crab salad, tobiko, tempura flakes, spicy mayo	20
<b>Gold Coast</b> shrimp tempura, avocado, tobiko, cucumber topped with lobster salad	22
<b>Grinch</b> spicy tuna, yellowtail, tempura flakes, scallion topped with avocado, cayenne pepper sprinkle	20
<b>H</b> tuna, spicy eel, tempura flakes topped with seared salmon, jalapeño	21
<b>Hole In One</b> shrimp tempura, avocado, tobiko, mayo topped with seared scallop, sweet & spicy sauce drizzle	23
<b>Holy Tuna!</b> crab salad, tempura flakes, scallion topped with tuna, avocado	19
<b>J-Pop</b> avocado, kampyo, tempura flakes topped with crab salad, tuna	14
<b>Wild Tuna</b>	14

<b>Pink Lady</b> riceless* salmon, shrimp, crab salad wrapped in daikon, & soy nori topped with red tomato salsa	17
<b>Mardi Gras Gone Wild</b> chopped tuna, avocado, asparagus, tempura flakes, scallion, spicy mayo topped with torched cajun salmon	22
<b>Puff the Magic Dragon</b> salmon, asparagus, jalapeño, cucumber, tempura flakes, topped with lobster salad, seaweed salad	22
<b>Rainbow Bright</b> spicy toro topped with salmon, yellowtail, avocado, tobiko	25
<b>Spicy Girl</b> spicy salmon, spicy yellowtail, avocado topped with spicy tuna, tempura flakes	21

## THE CLASSICS

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<b>California</b> crab stick, avocado, cucumber	8
<b>Cucumber &amp; Avocado</b>	8
<b>Crab</b>	8
<b>Crab Salad</b>	9
<b>Eel</b>	12
<b>Kampyo</b> marinated squash	8
<b>Oshinko (pickles)</b>	9
<b>Scallop</b>	12
<b>Super White Tuna</b>	9
<b>Mcroll</b> mackerel, ginger, scallion	10
<b>Out of Control</b> tuna, avocado topped with tobiko	11
<b>Philadelphia</b> smoked salmon, cream cheese	11
<b>Rich &amp; Famous</b> batter-fried yellowtail & crab stick with sweet sauce	11
<b>Tempura</b> Chicken   Vegetables lightly batter-fried	12   10
<b>Vegetable</b> asparagus, avocado, broccoli, carrot, kampyo, romaine	9
<b>Shrimp</b>	9
<b>Toro (Tuna belly)</b>	16
<b>Tuna</b>	9
<b>Uni</b>	17
<b>Yellowtail</b>	10
<b>Alaskan</b> salmon, crab stick, avocado	10
<b>Boston</b> shrimp, romaine, mayo	-

shrimp, romaine, mayo

**Crunchy** Salmon | Tuna | Yellowtail  
choice of fish with tempura flakes

9 | 9 | 10

**Fire Island**  
yellowtail, crabstick, avocado

10

**1/2 Futomaki**  
shrimp, crabstick, tamago, kampyo, avocado, tobiko

13

## HAUPPAUGE | BABYLON | ROSLYN | MANHATTAN

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**#1 Yellowtail**  
tempura flakes, spicy mayo

11

**#2 Salmon**  
tempura flakes, spicy mayo

10

**#3 Yellowtail & Salmon**  
tempura flakes, spicy mayo

11

**#4 Tuna**  
tempura flakes, spicy mayo

10

**#5 Spanish Mackerel**  
tempura flakes, spicy mayo

10

**#6 Fried Oyster**  
spicy mayo

11

**#7 tuna Carpaccio**  
asparagus, romaine

11

**#8 salmon Carpaccio**  
asparagus, romaine

11

**#9 eel & Shrimp**  
avocado, scallion

12

## A LA CARTE

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### SUSHI / SASHIMI

**Crabstick** 3.5

**Fluke** 5

**Tobiko (Flying fish roe)** 4.5

**Octopus** 6

**Salmon / Spicy salmon** 5

**Ikura (Salmon Roe)** 8

**Scallop / Spicy Scallop** 7

**Shrimp** 4.5

**Smoked Salmon** 5

**Eel** 5.5

**Spanish Mackerel** 5

**Squid**

**Striped Bass**  
**Super white Tuna**

**4.5**  
**4.5**

Accessibility Policy

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<b>Mochi Ice Cream</b> sweet rice cake filled with vanilla ice cream	<b>8</b>
<b>Banana Tempura</b> tempura battered bananas with two scoops of ice cream with chocolate drizzle	<b>13</b>
<b>Fried Cheesecake</b> tempura battered new york style cheesecake with chocolate drizzle	<b>11</b>
<b>Fried Ice Cream</b> tempura battered ice cream with chocolate drizzle	<b>10</b>



Vertical text on the right edge of the page.

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date _____

## ESTABLISHMENT QUESTIONNAIRE

In this section you must describe the premises to be licensed. Answer ALL questions completely. Please do not answer "see attached" to any question. Any incomplete answer may delay or prevent the processing of the application.

*Helpful Hint: Drawing your diagram and reviewing your photographs may assist you in completing this section. See sample diagrams at the end of this application.*

### 1. Zoning

1a. State what the area is zoned for:  
(e.g., Residential, Business, Mixed etc.)

1b. Does the premises have a **VALID CERTIFICATE OF OCCUPANCY** and **ALL** appropriate permits?

 Yes     No     Pending

### 2. Premises

2a. Describe the type of building in which the premises will be located.

2b. Is or has the building/proposed premises been known by any other address?

 Yes     No

If YES, please specify:

*If the address was changed due to a 911 update or other government action, please include documentation for the change.*

2c. Is there currently an active license or has there ever been a license to traffic in alcoholic beverages at this location?

 Currently Licensed     Previously Licensed     Never Licensed     Do Not Know

Name of Licensee:

License Serial Number:

2d. Are there any disciplinary actions pending against the applicant, current licensee or prior licensee?

 Yes     No     Do Not Know

*Any pending disciplinary action may delay a determination on this application or result in the disapproval.*

2e. If the proposed premises has never been licensed, what was the prior use?

2f. Is any other floor or area of the building currently licensed?

 Yes     No

Name of Licensee:

License Serial Number:

February 13, 2026

NYS Liquor Authority  
80 South Swan Street, Suite 900  
Albany, NY 12210

Re: Soundview Horizons LLC

To Whom It May Concern:

We believe that issuance of an on-premises license to the above applicant is in public interest because the applicant's restaurant, which is applying for an on-premises full liquor license, will be occupying a currently vacant space that held an on-premises liquor license and will attract new business to the neighborhood. The applicant has or will have obtained all the necessary state and local permits and approvals prior to commencing operations. We have not received any objections from the neighborhood regarding traffic, parking and noise, and the granting of a license at this location should not have any effect on traffic, parking or noise levels as the area is already a busy urban area. We are not aware of any adverse history pertaining to the premise. We have included below a list of active on-premises licenses within 500 feet of the applicant:

Name Address Approx. Distance

HASAKI RESTAURANT INC License ID: 0340-22-106971 Legacy Serial No.: 1024242	210 E 9TH STREET NEW YORK, New York 10003	137 ft
Kasame Inc. License ID: 0340-25-128184 Legacy Serial No.: 6078478	7 Saint Marks Pl New York, New York 10003	143 ft
TSAMPA INC License ID: 0340-22-107228 Legacy Serial No.: 1024414	212 E 9TH ST NEW YORK, New York 10003	160 ft
TAISHO INC License ID: 0340-23-127025 Legacy Serial No.: 1141078	9 ST MARKS PLACE 2ND & 3RD AVENUES NEW YORK, New York 10003	164 ft
Toraji Resort Inc License ID: 0340-25-110653 Legacy Serial No.: 6060270	218 E 9th St New York, New York 10003	192 ft
BARCADE DOWNTOWN LLC License ID: 0370-23-136756 Legacy Serial No.: 1316575	6 SAINT MARKS PL NEW YORK, New York 10003	223 ft
9TH STREET VENTURE LTD License ID: 0370-23-131260 Legacy Serial No.: 1024461	232 E 9TH STREET NEW YORK, New York 10003	246 ft
TOKYO MAMA INC License ID: 0340-22-106844 Legacy Serial No.: 1024390	240 E 9TH STREET NEW YORK, New York 10003	285 ft
TOKYO MAMA INC License ID: 0340-22-113419 Legacy Serial No.: 1308766	230 E 9TH ST NEW YORK, New York 10003	319 ft
TASTY TAIWAN LLC License ID: 0340-25-109424 Legacy Serial No.: 6058989	26 Saint Marks Pl New York, New York 10003	364 ft

HINOMARU INC License ID: 0340-22-105956 Legacy Serial No.: 1145016	25 ST MARKS PLACE 2ND & 3RD AVENUES NEW YORK, New York 10003	371 ft
ROBATAYA NY LLC License ID: 0340-22-106257 Legacy Serial No.: 1311089	231 E 9TH ST NEW YORK, New York 10003	381 ft
M & Y CATERING INC License ID: 0340-22-109150 Legacy Serial No.: 1308912	31 SAINT MARKS PL WEST GROUND STORE NEW YORK, New York 10003	389 ft
SUGAR MOUSE LLC License ID: 0370-24-101498 Legacy Serial No.: 6009443	47 3RD AVE NEW YORK, New York 10003	397 ft
29 ST MARKS PLACE REST INC License ID: 0370-23-131309 Legacy Serial No.: 1024431	29 ST MARKS PLACE NEW YORK, New York 10003	439 ft
IPPUDO NY LLC License ID: 0340-22-112600 Legacy Serial No.: 1277270	65 4TH AVE STORE # 1 NEW YORK, New York 10003	486 ft
3RD AVENUE HOSPITALITY LLC License ID: 0340-23-134719 Legacy Serial No.: 1193028	55 3RD AVE NEW YORK, New York 10003	497 ft

If there is any other information you need, please let us know. Thank you for your consideration.

Very Truly Yours,  
Pat DeLuca's Office

## Rider to CB3 Questionnaire for Soundview Horizons LLC

### Proposed method of operation

A reservation system will be used to manage the number of patrons in the establishment during operating hours, while allocating sufficient open seats for walk-in patrons. Doing this would minimize crowd accumulation and traffic caused by drop-offs/pick-ups.

As this is a Japanese restaurant, noise levels are expected to be at normal conversational levels with only background music played

### Applicant history

Eric Kim and Bon Koo manage three Kotobuki restaurants on Long Island, in Babylon, Hauppauge and Roslyn. They previously owned Kotibuki on 56 3rd Avenue, which closed in 2024.