



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: _____

Is location currently licensed? Yes No Type of license: Restaurant Wine License

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Gugu Sushi Bar LLC dba 87 Ludlow

APPLICANT:

Premise address: 87 Ludlow Street, New York, NY 10002

Cross streets: Broome Street and Delancey Street

Name of applicant and all principals: Gugu Sushi Bar LLC; Stephen Dee Young

Trade name (DBA): 87 Ludlow

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Building - 5 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 74

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): C4-4A

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) Indoors: Tuesday through Thursday opening no later than 5:00 PM and closing by 10:00 PM Sundays, 11:00 PM Tuesday - Thursday, 12:00 AM Friday & 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: Artist Exhibitions

Number of indoor tables? 30 Total number of indoor seats? 76 (6 seats at counter)

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
2 bars: 27' on ground floor, 9 stools / 15' 2" in basement, 10 stools

*(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 _____
Filipino & Spanish Cuisine

What are the hours the kitchen will be open? All hours of operation

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

How many employees will there be? 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 Recorded

What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: JBL remote speakers connected by Bluetooth linked to music streaming.

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.") Staff monitors entrance.

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. We use a decibel meter to monitor decibel level of music and keep within limits allowed by NYC Admin. Code.

Is sound proofing installed? Yes No

If not, do you plan to install sound proofing? Yes No N/A

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.

Address: See attached. Community Board # See attached.

Dates of operation: See attached.

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 See attached.

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? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 28

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) Filipino & Spanish 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 Closed; Tue 5:00 PM - 11:00 PM; Wed 5:00 PM - 11:00 PM;
Thu 5:00 PM - 11:00 PM; Fri 5:00 PM - 12:00 AM; Sat 5:00 PM - 12:00 AM;
Sun 5:00 PM - 10:00PM. (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 7:00PM.
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: Aris Tuzon

Phone Number: (212) 729-0096

Principal License History

Stephen Dee Young

Taste Collection LLC d/b/a Juicery Harlem

370 Lenox Avenue, Store No.3, New York, NY 10027

Manhattan Community Board 10

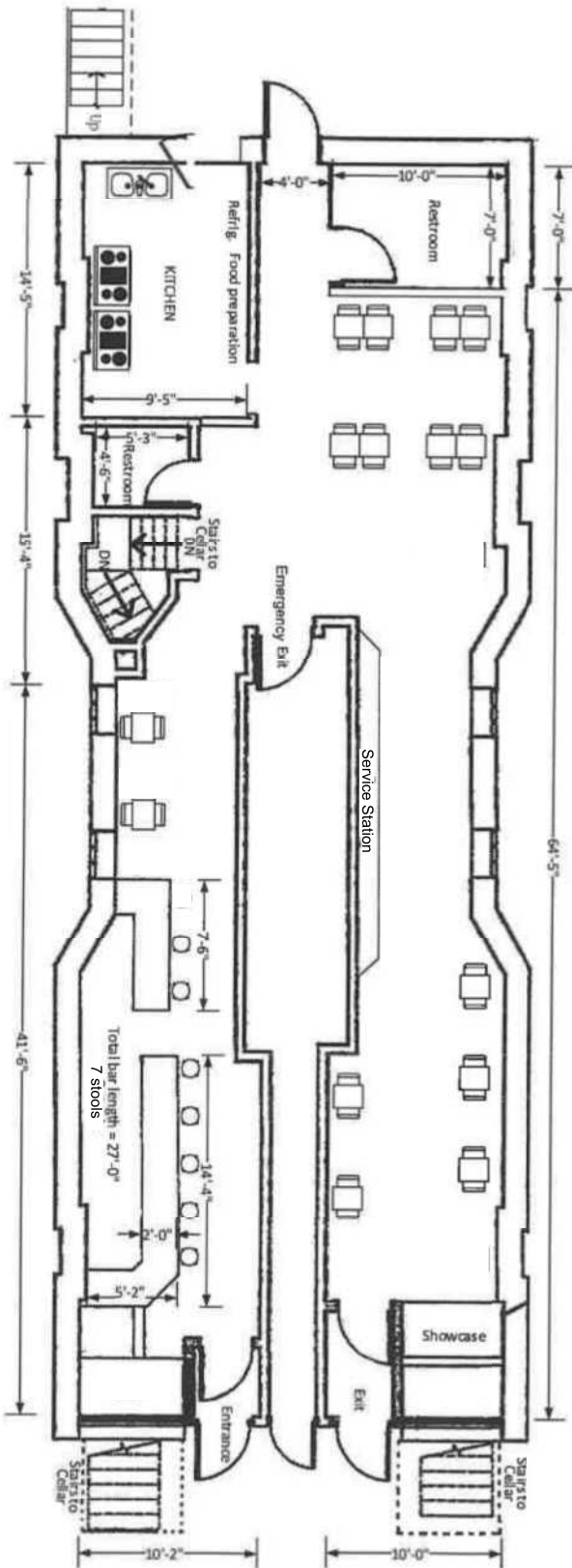
2021 to present

Burgers and Chismis LLC d/b/a Gugu Room NYC

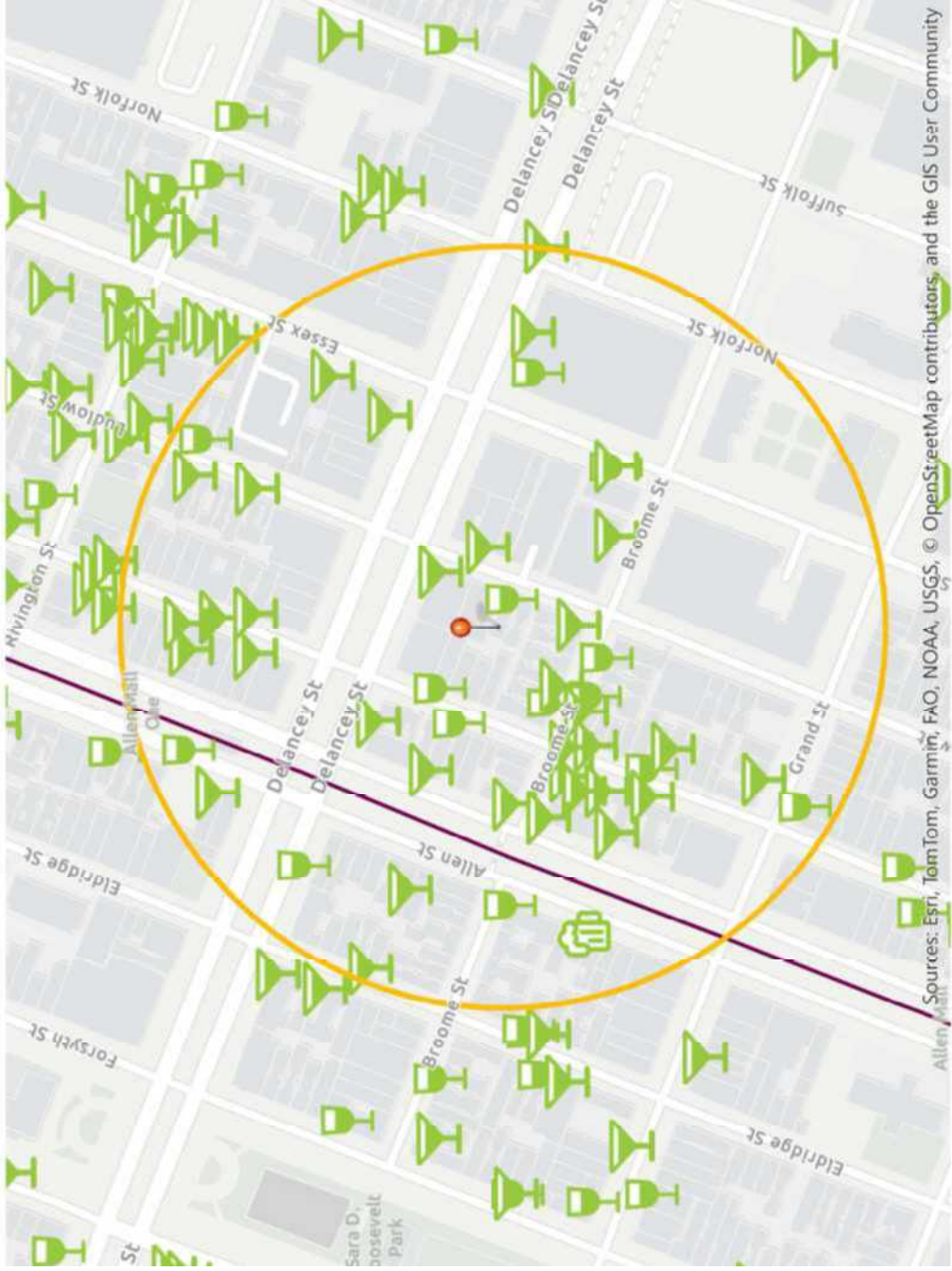
143 Orchard Street, New York, NY 10002

Manhattan Community Board 3

2020 to 2026



INTERIOR DIAGRAM - 1st Floor
 87 Ludlow Street
 New York, NY
 NOT TO SCALE



Sources: Esri, TomTom, Garmin, FAO, NOAA, USGS, © OpenStreetMap contributors, and the GIS User Community

On Premises Beer and Wine Licenses

1. GUGU SUSHI BAR LLC | 87 Ludlow Street - 47.99 ft
2. BLUE MOON HOTEL LTD | 100 Orchard St. - 135.94 ft
3. NICE HOSPITALITY GROUP LLC | 254 Broome St. - 141.72 ft
4. LOWER EAST SIDE TENEMENT MUSEUM | 103 Orchard St. - 164.67 ft
5. FLORA & JASPER INC | 247 Broome St. - 169.41 ft
6. Lesny Hospitality Corp | 249 Broome St. - 178.74 ft
7. International Center of Photography | 79 Essex St. - 308.84 ft
8. SKIN CONTACT LLC | 76 Orchard St. - 321.6 ft
9. SHOPSINS GENERAL STORE INC | 88 Essex St. - 407.29 ft
10. WILLIAMSBURG PIZZA II LLC | 77 Broome St. - 435.07 ft
11. HAND ROLL INC | 63 Delancey St. - 487.86 ft
12. ALPHA 129 REST LLC | 127 129 Orchard St. - 491.12 ft
13. YOU TONG LIN | 81 Allen St. - 498.64 ft
14. ANTLER DISPENSARY INC | 123 Allen St. - 529.42 ft
15. JURAKU INC | 121 Ludlow St. - 538.75 ft
16. GO SUSHI, INC. | 325 Grand St. - 550.89 ft
17. REQUIOS INC | 122 Ludlow St. - 552.83 ft

On Premises Liquor Licenses

1. L E S RESTAURANT CORP | 81 Ludlow Street - 116.95 ft
2. TWIN EAGLES, LLC | 252 Broome St. - 127.22 ft
3. 93 LUDLOW ST. INC. | 95 Delancey Street 132.98 ft
4. GOOD PAL CHANTELLE CORP | 92 Ludlow St. - 127.59 ft
5. SUNDAY TO SUNDAY CAFE INC | 253 – 257 Broome St. - 216.73 ft
6. GUTTER BAR LES LLC THE | 242 Broome Street - 229.24 ft
7. Cadillac Ranch NYC LLC | 86 Orchard St. - 235.25 ft
8. BARRIO CHINO LLC | 253 Broome Street - 185.66 ft
9. Barnorth Group LLC | 77 Delancey Street - 246.16 ft
10. CONGEE VILLAGE RESTAURANT & BAR INC | 100 Allen St. - 251.92 ft
11. TWO BIKES LLC | 85 Orchard Street - 257.61 ft
12. XLR8 LLC | 266 Broome Street - 279.65 ft
13. ORCHARD 85 CORP | 85 87 Orchard Street - 286.7 ft
14. Gala Dinners LLC | 85 Orchard St. - 302.91 ft
15. ALLEN HOTEL INC, THE | 308.79 ft
16. NORMAN'S CAY GROUP LLC | 74 Orchard St. - 328 ft
17. SWEATSHOP LES LLC | 110 Delancey St. - 378.14 ft
18. GRAZ RESTAURANT LLC | 79 Orchard St. - 354.65 ft
19. BIG CANDY LLC | 86 Allen St. - 368.7 ft
20. Arpeggio1 Hospitality LLC | 120 Orchard St. - 390.48 ft
21. Zodiac Club LLC | 119 Orchard St. - 392.45 ft
22. HERMES B NY LLC | 95 Allen St. - 437.73 ft
23. BG BAR INC | 113 Ludlow St. - 442.57 ft
24. FOURTHGEN LLC | 127 Orchard St. - 443.06 ft
25. REGAL CINEMAS, INC | 115 Delancey St. - 466.41 ft
26. FULL LIFE GRAND STREET LLC & LOTUS GRAND LLC | 324 Grand St. - 471.64 ft
27. Fan Szechuan Cuisine Inc | 103 Essex St. - 478.36 ft
28. GOOD THANKS CAFE LLC | 131 Orchard St. - 499.17 ft
29. EAST VILLAGE HOSPITALITY GROUP LLC | 115 Allen St. - 518.24 ft
30. ATTABOY COCKTAILS LLC | 134 Eldridge St. - 574.86 ft

TAPAS	ENTRADA	HAPPY HOUR	SIDES	BEVERAGES
OYSTER SISIG fried oysters in tempura batter, onion, mayo, quail egg		16	MANILA CLAMS manila clams, white wine, garlic, parsley	18
ARUGULA SALAD arugula, peppers, house made vinaigrette, cheese		14	UNI TOSTADA uni, ikura, bread	20
PULPO ROMESCO grilled octopus, romesco, pineapple chimichurri		18	SAUTEED BOKCHOY bokchoy, garlic, olive oil	16
SQUID ALA PLANCHA baby squid, olive oil, garlic confit, pineapple chimichurri		16	PIMIENTOS DE PADRON (gf,v) charred shishito peppers, smoked paprika, salt	10
CHORIZO SHRIMP ALA AJILLO (gf) baby squid, olive oil, garlic, pineapple chimichurri		16	SPANISH PORK SISIG crispy pork, onion, mayo, quail egg	16
TRUFFLE SCALLOPS rw scallops, yuzu truffle, ikura		14	CRUDO hamachi, mango cilantro leche de tigre, ikura	17
CRAB CONGEE crab lump, fried garlic, smoked fish, scallions		15	FOIE GRAS TOSTADA uni, ikura, foccacia	21
PANANG CURRY MUSSELS panang paste, garlic, coconut milk, bread		18	CALLOS (gf) beef tripe, chorizo, garbanzos	16
TRUFFLE MUSHROOM ALA AJILLO baby portobello, truffle, garlic confit		14	BONE MARROW TOSTADA bone marrow, onion jam, pineapple chimichurri bread	18
LENGUA ESTOFADO beef tongue, tomato, red wine reduction, chimichurri, peppers		16		

TAPAS	ENTRADA	HAPPY HOUR	SIDES	BEVERAGES
PORK BELLY ADOBO KEBAB pork belly, adobo sauce, chimichurri, wagyu fat, soy sauce, adobo rice		32	MEDITERRANEAN BRANZINO fillet pan seared branzino, capers, olives, cherry tomatoes	27
SEAFOOD PAELLA octopus, scallops, shrimp, chorizo, sofrito, bomba rice		28	BONE MARROW STEAK FRIED RICE rice cooked in wagyu fat, rib eye, garlic, bone marrow	37
SHORT RIB MECHADO short rib, red wine stew, thyme, mashed potato		32	SIZZLING CRISPY PATA deep fried boneless pork hock, tamarind	36
CURRY TOFU panang paste, mint, garlic, coconut milk, firm tofu, bell pepper		24	LENGUA CHAMPIÑON beef tongue, mushroom, cream	30
UNI PASTA PALABOK sea urchin, ikura, smoked tinapa flakes, vermicelli noodles		28	SOFTSHELL CRAB FRIED RICE crab lump, crab paste, cilantro, butter, crispy soft shell crab	32

PENTECOSTES, RÍAS BAIXAS ALBARIÑO (2024) 17/65 Varietal notes of fennel and green almond with white floral nuances, minerality. Pure bright fruit.	AVANCIA CUVÉE DE O GODELLO 80 aromas of peach, apricot, and citrus with a mineral-driven, medium-bodied palate, offering excellent, fresh quality.
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BOTANI SIERRAS DE MALAGA OLD VINES MOSCATEL 2024 16/60
A dry, aromatic white, with mouthwatering acidity and a chalky underpinning, this refreshing sipper shows notes of nectarine, lime blossoms.

VINO TINTO | RED WINE

BODEGAS MUGA EL ANDEN DE LA ESTACION', RIOJA (2022) 70 Complex and juicy. Aromas of ripe summer cherry, coffee bean and dried thyme and blackberry	LURBIRA GARNACHA 15/58 The nose carries notes of fresh red fruits and a slight hint of spice while the palate is full of raspberries, strawberries, dark fruits, and spice.
VINO VILLOTA, RIOJA SELVANEVADA TINTO (2020) 16/60 Expressive blueberry aroma with delicate cocoa notes and elegant spices.	CAN RÀFOLS DELS CAUS, TERRAPRIMA PENEDES (2022) 16/60 Aromas evolve with red and black fruits, featuring juicy plums, dark cherries, and ripe blackberries, aromatic wild herbs and earthy undertones for added complexity.
ALTO HORIZONTE, CEBREROS GARNACHA •ALTITUD (2020) 18/70 Dark berry fruit-forward and brightly acidic, medium tannins and notes of vanilla. (chilled)	SIERRA SALINAS MIRA SALINAS 2022 16/60 Aromas of red and black fruit—plum, cherry and dark morello—are joined by spices and white pepper.
BODEGAS AVANCIA, VALDEORRAS MENCÍA CUVÉE DE O (2022) 18/70 Vibrant aromas of raspberries, blackberries, thyme, oregano and orange zest. Fresh, juicy and alive.	CUENTAVINAS RIBERA TINTO 2021 150 Juicy red and blue fruits, violets, lavender, and pepper, with greater structure, chalky tannins, and bright, high acidity.
ENRE CANTOS, GALICIA MATEOLO TINTO (2022) 17/60 A fresh and vibrant wine, bright burgundy in color, balsamic and floral in the nose with light cocoa and smooth tannins on the mouth	

BEER | CERVEZA

ESTRELLA GALICIA 8	SAN MIGUEL PILSEN 8
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SANGRIA

ROJA RED 17/48 Red wine, brandy, berries, red apple, pear	BLANCA WHITE 16/45 White wine, berries, green apple, calamansi, peach
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CAVA | SPARKLING WINE

VINS EL CEP KILA ORGANIC CAVA BRUT, CAVA 16/60 Dry and delicate. Flavors of pear, white flowers, zesty citrus, and crisp finish.	LLOPART CORPINNAT BRUT RESERVA 2022 19/70 The floral, perfumed nose features cherry and herbal notes. Indulgent and chalky, finishes with a lasting note of waffle.
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NATURAL WINE | VINO NATURAL

FRANCOIS DUCROT, AUGUSTE (2023) 55 Varietal notes of fennel and green almond with white floral nuances.	NANIT MACABEO, SPAIN 16/60 Aromas of white flowers citrus and mineral, with herbal and tea notes.
KRASNO, SLOVENIA 15/58 Notes of ripe apricots, quince and dried mango, dried thyme and a chalky minerality	

VINO BLANCO | WHITE WINE

TXOMIN ETXANIZ GETARIAKO TXAKOLINA, GETARIA (2024) 60 Light and refreshing. Aromas of pink grapefruit, yuzu, and sage leaf	VILLOTA RIOJA VILLOTA BLANCO 2021 85 Creamy toasted almond, white flowers (jasmine), green apple, pear, and citrus zest (lime, lemon) with high acidity and a chalky texture.
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CÓCTELES | COCKTAILS

MARIANITO shochu, blood orange, ritual aperitivo, sweet vermouth, orange bitters	16	AMARO shochu, herbs, citrus fruit, orange bitters	16
MARGARITA PICANTE shochu, calamansi, lime juice, pickled jalapeño	16	MANILA MULE shochu, lime, calamansi, ginger beer	17
CAFÉ MARTINI shochu, kahlua syrup, coffee, tultul salt	16	ADONIS sherry, sweet vermouth, orange bitters	16
87 HIGBALL shochu, lemon juice, tonic	16		

SPITZ | ROCIAR

YUZU CAVA yuzu sake, cava	16	SPRITZ DE VERMUT / NEAT vermut, cava, soda with olives	15/13
KALIMOTXO red wine, lemon, spanish coca cola	14	TINTO DE VERANO rioja, sprite, lemon	14
SPRITZ DE APEROL aperol, cava, club soda	15		

MOCKTAIL

UBE BABY coconut milk, ube extract, pandan sparkler	15	CALAMANSI SPRITZ calamansi syrup, lime, soda	14
ISLA ROJA calamansi, blood orange, club soda	15		

SAKE

OZE X ROSE JUNMAI DAIGINJO, GUNMA (720ML) Sweet and tart, and has a flavor that resembles wild strawberries.	14/60	KUBOTA SENJYU GINJO, NIIGATA Elegant, refreshing and gentle aroma, with echoes of umami and a smooth, dry mouthfeel.	13
HOJUN, YUZU SAKE, CHIBA (720ML) bright, vibrant citrus zest, and grapefruit-like tang, with a gentle, balanced sweetness	14/60	KUBOTA, JUNMAI DAIGINJO (300ml) fresh, slightly sweet flavors with subtle pear notes	20

NON-ALCOHOLIC

Calamansi Juice	8	Spanish Coke (12oz)	7
Vicky Catalan Mineral Water (750ml)	18	Estrella Galicia Beer 0.0%	6