

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: 5/26/2026

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) Mon-Fri 12-230 PM, 5PM-11PM, Sat/Sun 5PM-11PM

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? M-F 12-230PM, 5PM-11PM, Sat/Sun 5PM-11PM

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)

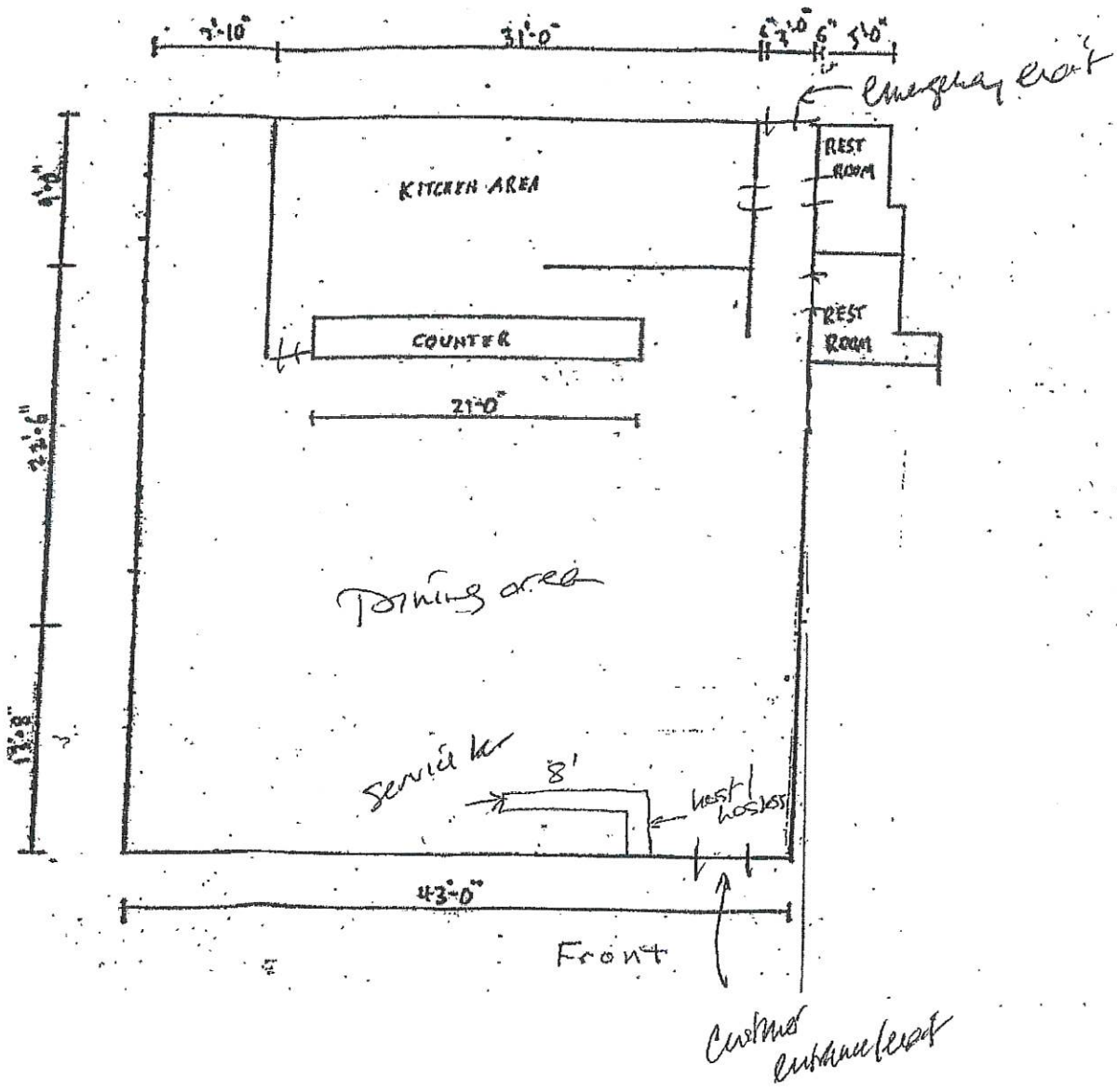
We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

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-230PM 5PM-11PM ; Tue 12PM-230PM 5PM-11PM ; Wed 12PM-230PM 5PM-11PM ;
Thu 12PM-230PM 5PM-11PM ; Fri 12PM-230PM 5PM-11PM ; Sat _____ 5PM-11PM ;
Sun _____ 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

FAVORITES

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

FROM THE SUSHI BAR

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

FROM THE KITCHEN

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

SOUPS

Miso white miso broth, tofu, seaweed, scallions	4.5
Clear Soup dashi broth, white mushroom, scallions, lemon zest	

Asari Soup white miso broth, manila clams, vegetables	13
Tofu Soup white miso broth, tofu, vegetables	12
Soba Soup dashi broth, buckwheat noodles, vegetables	12
Tofu & Soba Soup white miso broth, buckwheat noodles, tofu, vegetables	13

SALADS

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

NOODLES & SOUP

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

FROM THE SUSHI BAR

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

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

22

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

THE ROLLS

MODERN CREATIONS

Rock N' Roll	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		
Shogun	riceless* tuna, salmon, yellowtail, crabstick, avocado, tobiko, scallions wrapped in cucumber & seaweed topped with crab salad	16
Spider Roll	batter-fried soft-shell crab with spicy mayo	19
U.F.O.	riceless* tuna, salmon, yellowtail, avocado, tobiko, scallion wrapped in daikon	11
American Dream	tuna, salmon, yellowtail, shrimp tempura, eel, avocado, tobiko, spicy mayo, sweet sauce	18
California Eel	crabstick, avocado, cucumber topped with eel, sweet sauce	19

Caterpillar eel topped with avocado, sweet sauce	17
Crazy 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
Dragon shrimp tempura topped with eel, avocado, sweet sauce	17
Fabulous Salmon Skin toasted salmon skin topped with concoction of diced scallop, tempura flakes, tobiko, mayo	16
Happy tilefish tempura, spicy mayo, sweet sauce	12
Jumping Shrimp panko shrimp, asparagus, romaine, tobiko, chardonnay spicy mayo	15
Rainbow #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
Rainbow Eel crab stick, avocado, cucumber topped eel, sweet sauce	18
Red Dragon shrimp tempura topped with chopped spicy tuna	18

SIGNATURE ROLLS

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

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

THE CLASSICS

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

#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

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	4.5
Super white Tuna	4.5

Accessibiliy Policy

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

OFFICE USE ONLY		
☐ Original	☐ 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.)

Business

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.

Multi-Unit

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.

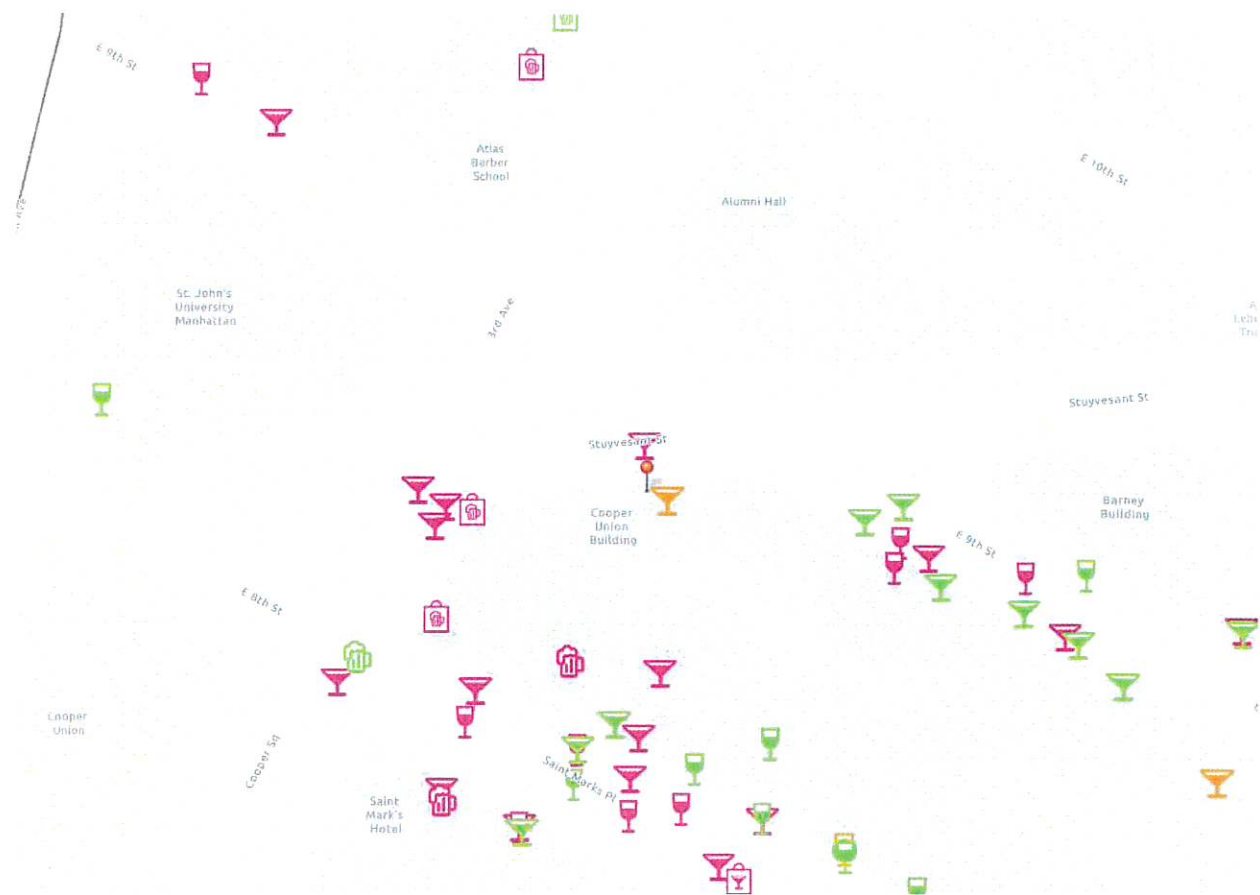
2e. If the proposed premises has never been licensed, what was the prior use?

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.

Petition to Support Proposed Liquor License

Date: 5/11/26

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full - Liquor

to the following applicant/establishment (company and/or trade name) _____

Soundview Horizons dba Kotobuki

Address of premises: 8 Stuyvesant St NY NY 10003

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:
MON-FRI 12-2:30pm, 5-11:00pm SAT & SUN 5-11:00pm

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Michael Grossman	Michael Grossman	115 E 10th St
Michael Grossman	Michael Grossman	115 E 10th St
Zhang Lin		115 E 10th St
SUSANA KULIA		734 B'way
Suhina S.		48 Stuyves.
Mary Hu		101 E 10th St
Emily Yu		190 E 10th St
CAMILLA HAOPT		110 E 10 Street