



DiPasquale Law Group
Attorneys & Counselors at Law

WWW.DLGNYC.COM

REPLY TO
Manhattan Office

May 9, 2012

Manhattan Community Board 3
59 East 4th Street
New York, New York 10003

Via Email Only:
echan@cb3manhattan.org

RE: **Applicant: SakaMai LLC d/b/a SakaMai**
Transfer Application: 157 Ludlow Street
Current Licensee: N&K Animal Productions LLC d/b/a The Draft

Dear Board Members:

I am the attorney for SakaMai LLC. Enclosed is my client's completed Community Board 3 Liquor License Application Questionnaire with supporting documents. My client will continue to build community support and I anticipate providing additional signatures on the enclosed Petition at Monday's committee meeting.

Additionally, I previously submitted a 30 day notice for a corporate change for the current licensee because my client was unsure as to whether it preferred to acquire the company or simply purchase its assets. At the time, I would like to withdraw the 30 day corporate change notice.

Should you have any questions or concerns regarding the foregoing, please do not hesitate to call.

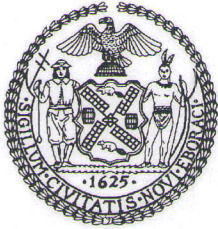
Cordially,

DIPASQUALE LAW GROUP


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18 DIVISION STREET – SUITE 301
SARATOGA SPRINGS, NEW YORK 12866
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THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD NO. 3

59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Dominic P. Berg, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- 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 your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar.
- Letter of notice of proposed business to block, tenant or neighborhood association if one exists. E-mail the CB3 office at **info@cb3manhattan.org** for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- | | |
|---|--|
| <input type="checkbox"/> new liquor license | <input type="checkbox"/> upgrade of an existing liquor license |
| <input type="checkbox"/> alteration of an existing liquor license | <input checked="" type="checkbox"/> sale of assets |
| <input type="checkbox"/> corporate change | |

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: Full OP-Liquor Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Tavern

Corporation and trade name of current license: N&K Animal Productions LLC d/b/a The Draft

APPLICANT:

Name of applicant and all principals: SakaMai LLC

Principals: Tanner Fahl and Natalie Graham

Trade name (DBA): SakaMai

Premise address and cross streets: 157 Ludlow Street (btwn: Stanton and Rivington)

PREMISE:

Type of building and number of floors: Mixed Use

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate
of occupancy of back or side yard intended for commercial use? Yes No
Indoor Certificate of Occupancy _____ Outdoor Certificate of Occupancy _____

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/>):
C4-4A

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
Restaurant

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: 5:00 p.m. to 4:00 a.m.

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) _____

Number of tables? 15 Number of seats at tables? 60

How many stand-up bars/ bar seats are located on the premise? 1 Bar, 8 Stools
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 18' long

Any food counters? Yes No If Yes, describe: _____

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 kitchen will be open? 5:00 p.m. to 4:00 a.m.

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

How many employees will there be? 8-12

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

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) 0-1

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: iPod and simple speakers

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. Given the nature of our establishment, it would be unexpected that vehicular traffic or crowds would increase. Notwithstanding, we will attempt to minimize outdoor congregation by maximizing use of interior space for waiting customers, and will instruct our staff to gently ask that customers not congregate in front of the restaurant. 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. Given the nature of our establishment, we do not anticipate that noise will be a problem. Notwithstanding, we would be willing to post a sign asking our customers to be quiet when exiting the restaurant, and we would agree to keep music at or below reasonable levels and refrain from hosting live music or amplification equipment. Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 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? 7

How many licensed establishments are within 500 feet? According to SLA Report (enclosed) 49 inc. Beer/Wine OP licenses

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 49 inc. Beer/Wine OP Licenses

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations, neighborhood or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information that is on file.

Petitions should 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).

May 7, 2012

Community Board 3, Manhattan
59 East 4th Street
New York, NY 10003

Re: SakaMai – 157 Ludlow Street Proposal

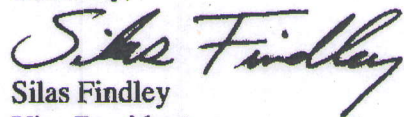
Dear Board:

We are writing regarding the proposed SakaMai Taster's Lounge to be located at 157 Ludlow Street, New York, New York, 10002. In our view, SakaMai will add significant value to both our building and the Lower East Side.

We have noted with appreciation the recent trend in our neighborhood towards sophisticated, world-class cuisine, lodging, and nightlife, with the opening of venues such as 'inoteca, Stanton Social, the Thompson Hotel, and numerous others. As residents, we strongly support such businesses as an alternative to the proliferation of inexpensive bars and their often inconsiderate clientele who have a tendency to litter, damage property, and disrupt the sleep of the inhabitants of the neighborhood. We are confident that SakaMai will continue the trend away from this dynamic as a respectful neighbor and a refined, aesthetically-pleasing new entrant to the vibrant atmosphere of the Lower East Side. As such, we enthusiastically support the proposal.

We thank you in advance for your consideration of this letter.

Sincerely,



Silas Findley
Vice President
157 Ludlow Condominium Association

The following undersigned residents of the area support the issuance of an on-premises

BEER/WINE & LIQUOR license to the following applicant/establishment:

(Please indicate type of license)

Address of premises 157 LUDLOW ST MANHATTAN, NY 10002

This business will be a bar restaurant (circle one) other _____

The hours of operation will be 5PM - 4AM MONDAY - SUNDAY

PLEASE NOTE: signatures should be from residents of building, adjoining buildings, and within 2-block area.
Any other information:

Name	Signature	Address
Robert Brisman		101 Stanton Street 10002
Nadia Abu		138 Ludlow St 10002
FLOR ORNELIS		149 Ludlow St 10002
LOIS EASTLAND		153 LUDLOW ST 10002
AI		153 LUDLOW ST.
Jay Falkens		100 Stanton St.
Nathan Morris		101 Stanton St.
Mikaela Barsi		105 Stanton St
Amy Omar		
Geo ROSTOKER		105 Stanton St.
Kate Kaufmann		
Melissa Lopez-Leach		105 Stanton St Streetfront
DONNA CASTELLANO		164 Ludlow
Brooks Hornsby		164 Ludlow

The following undersigned residents of the area support the issuance of an on-premises Brewery / Liquor license to the following applicant/establishment:

(Please indicate type of license)

Sakamai LLC

Address of premises 157 Ludlow St

This business will be a bar restaurant (circle one) other _____

The hours of operation will be 5pm - 4am 7 days

PLEASE NOTE: signatures should be from residents of building, adjoining buildings, and within 2-block area. Any other information:

Name	Signature	Address
Nathan Dearnoff		101 Ludlow St Apt 12D NY New York 10002
Antonio Seneca		139 Ludlow St
Georges Horus		124 Essex St.
Sebastian		136 Essex St.
Kari Paduch		112 Suffolk
Kenn Zubele		266 E. Bway
Anselm Berrigan		223 E. 4th St, #9
Brian Shellen		119 Ludlow St #32
Aneudy Castro		387 Rivington
Jos ZDAA		106 Norfolk
John Dulex		102 Norfolk St
Adrian Ginter		235 E 14th St
Eran Elhatal		49 Ludlow apt 3A

The following undersigned residents of the area support the issuance of an on-premises

Beer wine liquor license to the following applicant/establishment:

(Please indicate type of license)

Saka Mai LLC

Address of premises

157 Ludlow St.

This business will be a

bar

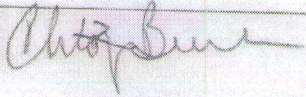
restaurant

(circle one) other

The hours of operation will be

5pm-4am 7 days

PLEASE NOTE: signatures should be from residents of building, adjoining buildings, and within 2-block area.
Any other information:

Name	Signature	Address
Chris Burke		102 Norfolk St 10012

SAMPLE DISHES

LIGHT

EDAMAME

light sea salt

Enjoy with xxxxxxx sake / beer / shochu

ASSORTED PICKLED VEGETABLES

Enjoy with xxxxxxx sake / beer / shochu

ISLAND ROOT CHIPS

sweet potato, lotus, taro, yuba, nori

Enjoy with xxxxxxx sake / beer / shochu

BLACK SESAME ASPARAGUS

Enjoy with xxxxxxx sake / beer / shochu

TOFU SALAD

watercress, broiled salmon, bean sprouts, cucumber, ginger, cilantro, scallions, garlic shoyu (soy) dressing

Enjoy with xxxxxxx sake / beer / shochu

BIBIM GOOKSU

ahi and salmon sashimi, shiso, greens, hardboiled egg, spicy sesame dressing

Enjoy with xxxxxxx sake / beer / shochu

HOMEMADE AGEDASHI TOFU

Herbed Dashi, Nori, Yuzu Kosho

Enjoy with xxxxxxx sake / beer / shochu

ISLAND SMOKED CHARCUTERIE

marlin, ahi (tuna), tako (octopus), selection of cheeses

Enjoy with xxxxxxx sake / beer / shochu

LUXURY

CAVIAR SERVICE

quail eggs, chive, crème frache, brown rice blini's

Russian, American, Japanese

Enjoy with xxxxxxx sake / beer / shochu

GLAZED MONKFISH LIVER

Sour Plum Marmalade, Fresh Cherry, Watermelon

Radish

Enjoy with xxxxxxx sake / beer / shochu

WINTER TRUFFLE CHAWANMUSHI

Arugula, Roasted Maitake, Pickled Hon Shimeji

Enjoy with xxxxxxx sake / beer / shochu

SIDES

Two scoops rice, Mac salad, Kimchee, Dried ika (squid), boiled peanuts, rice crackers, Mini musubi (tsukidani (wet nori), ume, plain, ikura, or spam!)

RAW

AHI POKE

burnt onion, nori, macadamia nuts

Enjoy with xxxxxxx sake / beer / shochu

SMOKED OCTOPUS POKE

Crispy Plantain, Crème, Cumin Lime Puree

Enjoy with xxxxxxx sake / beer / shochu

LOMI LOMI

Sock Eye Salmon, Jicama, Cherry Tomatoes, Maui

Onion

Enjoy with xxxxxxx sake / beer / shochu

SEASONAL SASHIMI

Enjoy with xxxxxxx sake / beer / shochu

OCEAN SALAD TRIO

baby tako (octopus), seaweed, mixed seafood

Enjoy with xxxxxxx sake / beer / shochu

KUMAMOTO OYSTERS

Yuzu Gelee, Delfino, Toasted Coconut Oil

Enjoy with xxxxxxx sake / beer / shochu

WAGYU CARPACCIO

Shiro Miso Vinaigrette, Pickled Shallots, Jalapeno,

Green Shiso

Enjoy with xxxxxxx sake / beer / shochu

BOWLS

BIBIM BAP LOCO MOCO

Black Iron Ranch Ground Beef, Poached Egg, Kimchi,

Radish Sprouts

Enjoy with xxxxxxx sake / beer / shochu

SPICY TUNA RICE BOWL

Angry Chili Sauce, Kewpie, Lime, Puffed Brown Rice

shrimp or vegetable

Enjoy with xxxxxxx sake / beer / shochu

BUTTER POACHED SPINY LOBSTER

Red Bean Paste, Tobiko, Maitake Mushroom, Celery

Heart

Enjoy with xxxxxxx sake / beer / shochu

CHEERY STONE AND RAZOR CLAMS

Sweet Corn, Shiro Miso, Purple Basil

Enjoy with xxxxxxx sake / beer / shochu

NY State Liquor Authority
Mapping Project - LAMP

[Help](#) | [Contact Us](#)
[About](#) | [SCALE = 1:2,256](#)

Results

[Layers](#) | [Close](#) | [Map Layers](#)

- On-Premise Licenses
- Off-Premise Licenses
- Wholesale Licenses
- Pending Licenses
- All Licenses
- Churches

Legend

[Layers](#) | [Close](#) | [Map Layers](#)

[Layers](#) | [Close](#) | [Map Layers](#)

Proximity Report for Location:

May 7, 2012

157 LUDLOW ST, New York, 10002

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
FLYNN MCCLURE INC	100 STANTON ST	225 ft
GARYS LIQUOR INC	141 ESSEX STREET	325 ft
3 IS A CHARM CORP	30 CLINTON ST	985 ft
JADE FOUNTAIN LIQUOR CORP	123 DELANCEY STREET	1035 ft
WING TAK LIQUOR INC	101 ALLEN STREET STORE B	1190 ft

Churches within 500 Feet

Name	Approx. Distance
------	------------------

Schools within 500 Feet

Name	Address	Approx. Distance
PS 20 ANNA SILVER SCHOOL	166 ESSEX ST	325 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
N & K ANIMAL PRODUCTIONS LLC	157 LUDLOW STREET	20 ft
LOCO 111 INC	105 STANTON STREET AKA 111 STA	25 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	35 ft
"NEW LIVINGROOM CAFE INC, THE"	154 LUDLOW STREET	40 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	60 ft
OWLINGS INC	152 LUDLOW STREET	70 ft
HAT RESTAURANT LLC	108 STANTON STREET	75 ft
TERRITORY 99 INC	99 STANTON STREET	80 ft
GREY ASSOCIATES LLC	165 167 LUDLOW STREET	125 ft
95 STANTON STREET REST INC	95 STANTON ST	150 ft
OUESSANT INC	168 170 ORCHARD STREET	210 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	210 ft
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET	215 ft
"ORCHARD RESTAURANT LLC, THE"	162 ORCHARD STREET	230 ft
COMEDY CLUB LLC	151 ESSEX ST	235 ft
GHVILLE INC	167 ORCHARD ST	250 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	250 ft
PROJECT 6 LLC	167 ORCHARD ST 1ST FLOOR	250 ft
196 ORCHARD ENTERTAINMENT INC	196 ORCHARD STREET	250 ft

Name	Address	Approx. Distance
A CASA FOODS LLC	173 ORCHARD ST	255 ft
BARRAZA FOODS INC	198B ORCHARD STREET	255 ft
200 PROOF LLC	200 A ORCHARD STREET	260 ft
ULLI RESTAURANT CORP	178 LUDLOW STREET	260 ft
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	270 ft
FOOD ON ORCHARD LLC	191 ORCHARD ST	275 ft
STANTON RESTAURANT CORP	82 STANTON STREET	295 ft
PUB 138 INC	138 LUDLOW STREET	295 ft
BRACKLUINN REST INC	137 LUDLOW STREET	305 ft
GUAPO BODEGA LLC	146 ESSEX STREET	315 ft
ORCHARD FOODS INC	152 ORCHARD STREET	335 ft
INOVATIVE RESTAURANTS LLC	133 LUDLOW STREET AKA 98 RIVIN	365 ft
137 ESSEX ST RESTAURANT INC	137 ESSEX STREET	370 ft
KELTIC LOUNGE INC	132 LUDLOW ST	395 ft
146 ORCHARD REST INC	146 ORCHARD ST	415 ft
CAMILLE PRODUCTIONS LLC	110 RIVINGTON STREET	415 ft
EVANFORD LLC	133 ESSEX STREET	425 ft
133 ESSEX RESTAURANT LLC	133 ESSEX ST	425 ft
NYCJB S LLC	112 RIVINGTON STREET	425 ft
DOWNTOWN LLC THE	107 RIVINGTON STREET	435 ft
HERCULES PRODUCTIONS INC	127 LUDLOW STREET	455 ft
PENNSYLVANIA JAYCOX INC	118 RIVINGTON STREET	460 ft
CODA DI BUE LLC	78 84 RIVINGTON ST	465 ft
NYLA CAFE LLC	126 LUDLOW ST AKA 101 RVNGTON	480 ft
LES GASTRO LLC	126 LUDLOW ST - 101 RIVINGTON	480 ft
DISH 165 INC	165 ALLEN STREET	480 ft
AE HOSPITALITY GROUP LLC	201 E HOUSTON STREET	485 ft
XOCHIMILCO INC	120 RIVINGTON STREET	485 ft
EHD RESTAURANT II LLC	120 RIVINGTON ST	485 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC	190 ALLEN STREET	490 ft
STEPS LLC	163 ALLEN STREET	490 ft
S W MONTE INC	217 E HOUSTON ST	510 ft
122-124 RIVINGTON CORP	122-124 RIVINGTON ST.	515 ft
ESX GROUP INC	225 E HOUSTON ST	515 ft
RIVINGTON CAFE CORP	123 RIVINGTON STREET	525 ft
KENROCK ENTERPRISES LLC	192 ALLEN ST	530 ft
ROCKWOOD MUSIC CORP	194 ALLEN ST STORE B5, B6	560 ft
SWOON CORP	121 ESSEX ST	595 ft
ROCKWOOD ENTERTAINMENT INC	196 ALLEN ST B4	595 ft
AEGIS HOLDING HOUSTON LLC	175 177 E HOUSTON ST	615 ft
120 ESSEX MARKET LLC	120 ESSEX STREET	630 ft
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON	630 ft
LA PALA LLC	184 198 ALLEN ST	635 ft
NGE INC	5 AVENUE A	645 ft
PRAGUE LLC	131 RIVINGTON ST	650 ft
RAYNICK CORP	205 ALLEN ST	650 ft
F & C BARI RESTAURANT ASSOCIATES INC	207 213 ALLENSTAKA159 161EHSTN	650 ft

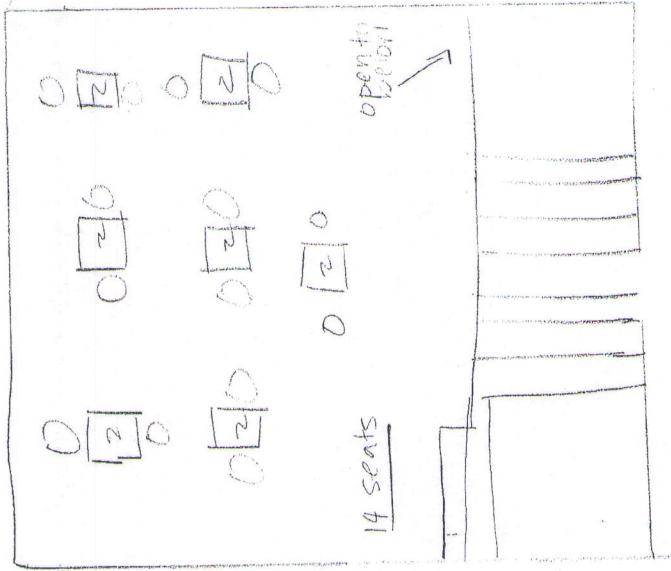
Name	Address	Approx. Distance
CRAWFORD FLICK INC	7 AVENUE A	660 ft
BULGARIAN BAR INC	113 LUDLOW ST	675 ft
BG BAR INC	113 LUDLOW ST	675 ft
JJD GROUP LLC	9 AVE A	680 ft
ADARP INC	244 E HOUSTON ST	685 ft
TENTH WARD LLC	115 ESSEX ST	685 ft
A & P RESTAURANT CORP	245 E HOUSTON ST	700 ft
3B RESTAURANT CORP	217 ELDRIDGE ST	710 ft
ZOE BROWN BEAR LLC	245 ELDRIDGE ST	725 ft
247 LUV NYC LLC	247 ELDRIDGE ST	730 ft
JACOB & KELLY INC	235 ELDRIDGE ST	730 ft
ALPHA 129 REST LLC	127 129 ORCHARD STREET	735 ft
MPDRAW LLC	109 LUDLOW STREET	735 ft
SAFF INC	249 ELDRIDGE STREET	750 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	210 ft
185 ORCHARD STREET LANDBROT LLC	185 ORCHARD ST UNIT A	245 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	250 ft
PROJECT 6 LLC	167 ORCHARD ST 1ST FLOOR	250 ft
MCFNY LLC	154 ORCHARD ST	320 ft
CODA DI BUE LLC	78 84 RIVINGTON ST	465 ft
MI CASA ES SU CASA RESTAURANT LOUNGE INC	140 142 ORCHARD ST	480 ft
EHD RESTAURANT II LLC	120 RIVINGTON ST	485 ft
AEGIS HOLDING HOUSTON LLC	175 177 E HOUSTON ST	615 ft
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON	630 ft

Unmapped licenses within zipcode of report location

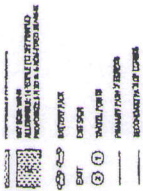
Name	Address
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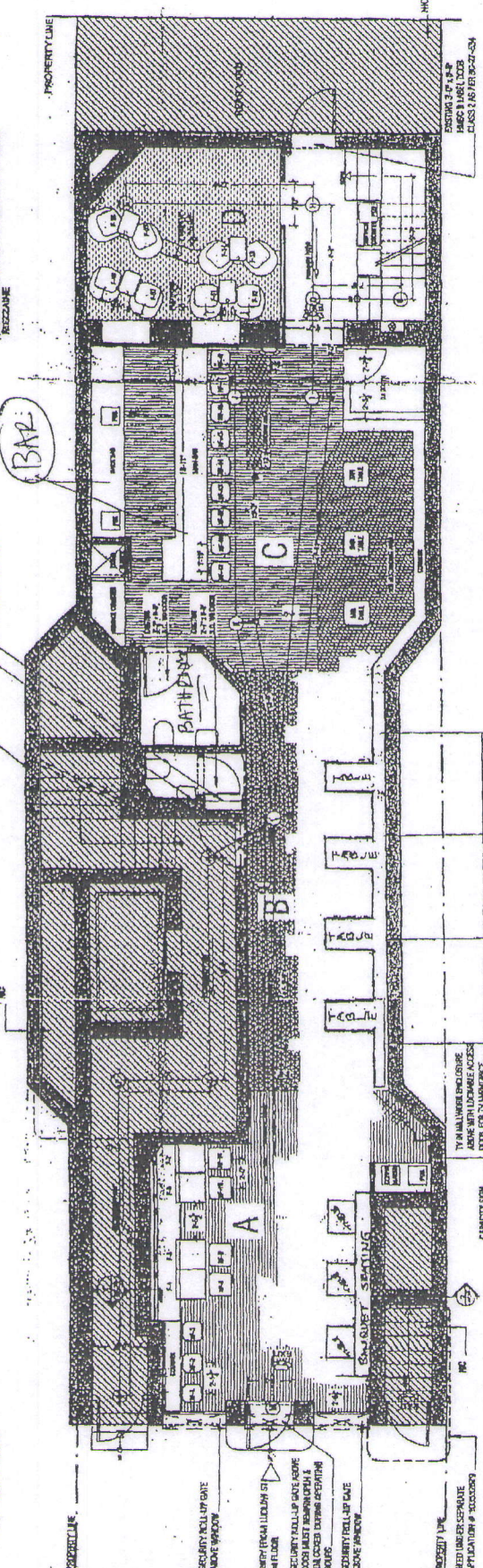
N+K Animal Productions LLC dba The Draft
 Mezzanine Level
 157 Ludlow Street



2 NOT TO SCALE



FEED UNDER SERVICE APPLICATION & RECEIPTS
 HANGERS FOR JEWELRY
 HANGERS FOR JEWELRY
 HANGERS FOR JEWELRY
 CLASS 3 AS PER BC-27-04
 PANEL ELECTRICAL
 PANEL ELECTRICAL



1 SCALE: 3/8" = 1'-0"

PUBLIC ASSEMBLY NOTES

1. ALL EXERCISES ARE TO BE ACCURATE AND UNINTERRUPTED BY ANY MARKET...
2. THE PROPERTY OF ALL EXERCISES SHALL BE THE PROPERTY OF THE USER...
3. THE USER SHALL BE RESPONSIBLE FOR THE PROTECTION OF THE PROPERTY...
4. THE USER SHALL BE RESPONSIBLE FOR THE PROTECTION OF THE PROPERTY...
5. THE USER SHALL BE RESPONSIBLE FOR THE PROTECTION OF THE PROPERTY...
6. THE USER SHALL BE RESPONSIBLE FOR THE PROTECTION OF THE PROPERTY...
7. THE USER SHALL BE RESPONSIBLE FOR THE PROTECTION OF THE PROPERTY...
8. THE USER SHALL BE RESPONSIBLE FOR THE PROTECTION OF THE PROPERTY...
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10. THE USER SHALL BE RESPONSIBLE FOR THE PROTECTION OF THE PROPERTY...

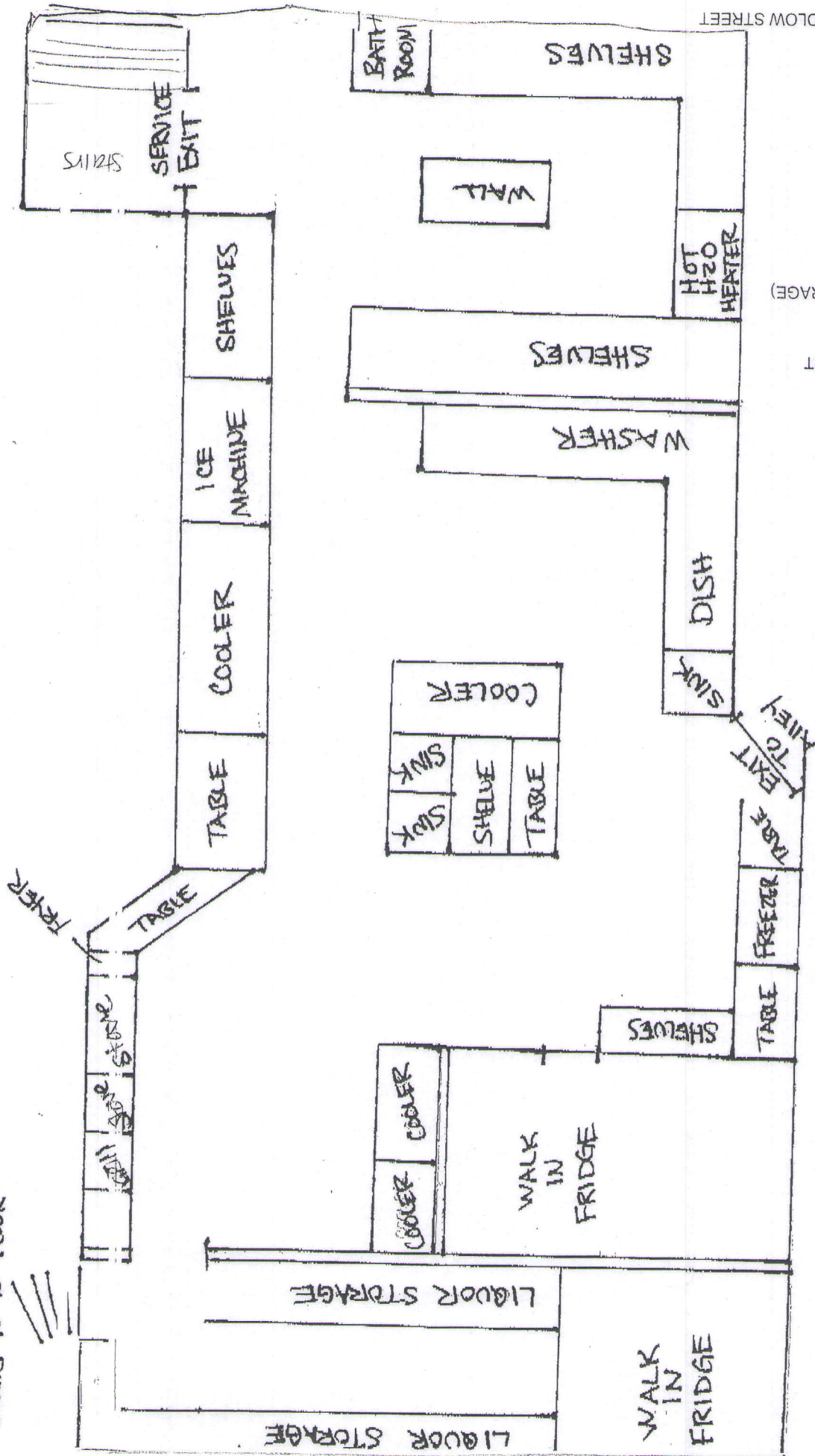
SECTION	DESCRIPTION	REMARKS
1.00	GENERAL NOTES	SEE PUBLIC ASSEMBLY NOTES
2.00	FOUNDATION	CONCRETE FOUNDATION ON GRADE
3.00	FLOORING	CONCRETE FLOOR ON GRADE
4.00	WALLS	CONCRETE WALLS ON GRADE
5.00	ROOFING	ASPHALT/FLY ASH ROOFING
6.00	MECHANICAL	MECHANICAL SYSTEMS AS SHOWN
7.00	ELECTRICAL	ELECTRICAL SYSTEMS AS SHOWN
8.00	PLUMBING	PLUMBING SYSTEMS AS SHOWN
9.00	PAINTING	PAINTING AS SHOWN
10.00	FINISHES	FINISHES AS SHOWN

SECTION	DESCRIPTION	REMARKS
1.00	GENERAL NOTES	SEE PUBLIC ASSEMBLY NOTES
2.00	FOUNDATION	CONCRETE FOUNDATION ON GRADE
3.00	FLOORING	CONCRETE FLOOR ON GRADE
4.00	WALLS	CONCRETE WALLS ON GRADE
5.00	ROOFING	ASPHALT/FLY ASH ROOFING
6.00	MECHANICAL	MECHANICAL SYSTEMS AS SHOWN
7.00	ELECTRICAL	ELECTRICAL SYSTEMS AS SHOWN
8.00	PLUMBING	PLUMBING SYSTEMS AS SHOWN
9.00	PAINTING	PAINTING AS SHOWN
10.00	FINISHES	FINISHES AS SHOWN

SECTION	DESCRIPTION	REMARKS
1.00	GENERAL NOTES	SEE PUBLIC ASSEMBLY NOTES
2.00	FOUNDATION	CONCRETE FOUNDATION ON GRADE
3.00	FLOORING	CONCRETE FLOOR ON GRADE
4.00	WALLS	CONCRETE WALLS ON GRADE
5.00	ROOFING	ASPHALT/FLY ASH ROOFING
6.00	MECHANICAL	MECHANICAL SYSTEMS AS SHOWN
7.00	ELECTRICAL	ELECTRICAL SYSTEMS AS SHOWN
8.00	PLUMBING	PLUMBING SYSTEMS AS SHOWN
9.00	PAINTING	PAINTING AS SHOWN
10.00	FINISHES	FINISHES AS SHOWN

N + K Animal Productions
 157 Ludlow

Stairs to 1st Floor



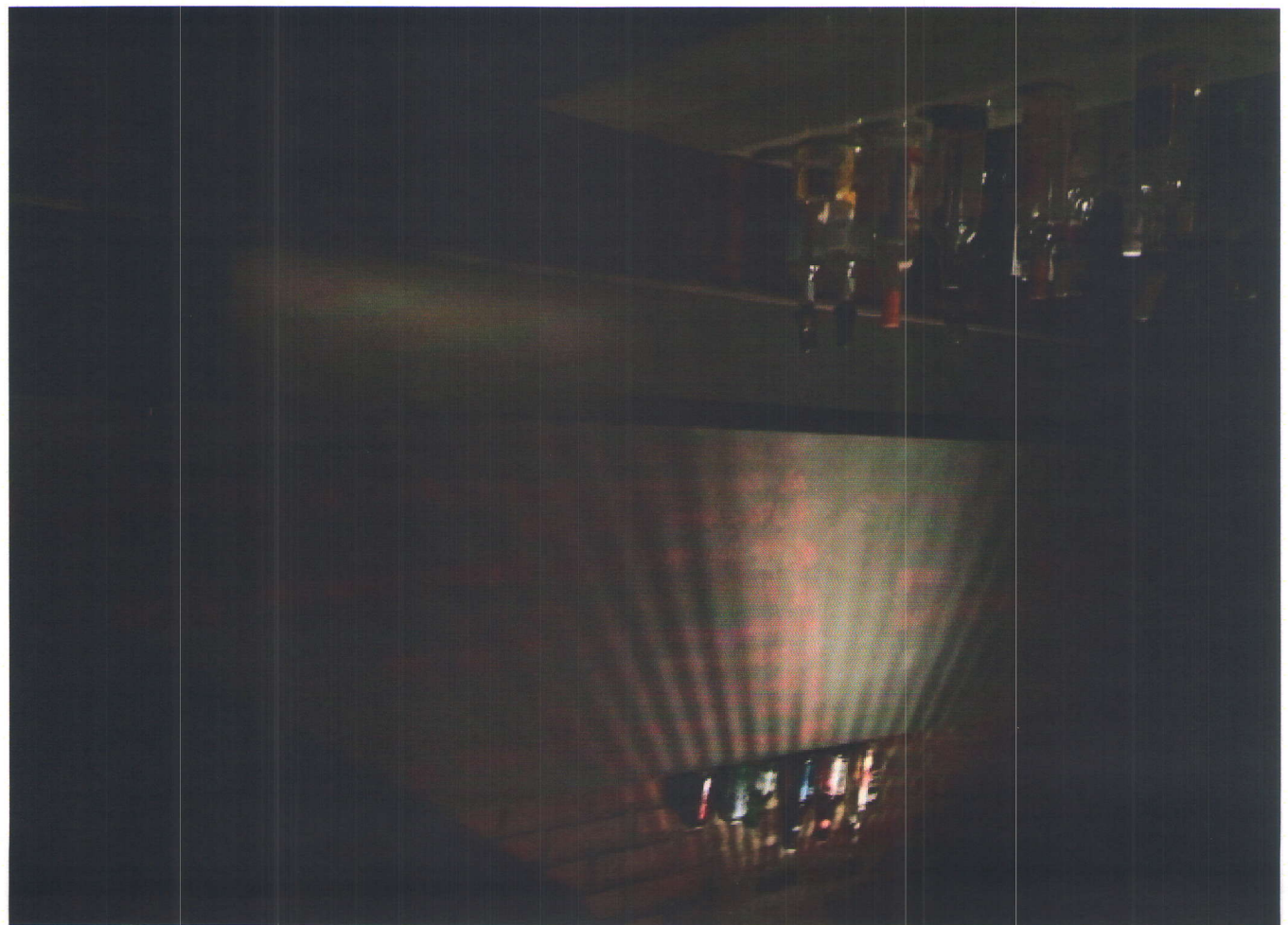
N & K ANIMAL
 PRODUCTIONS LLC
 DBA
 THE DRAFT

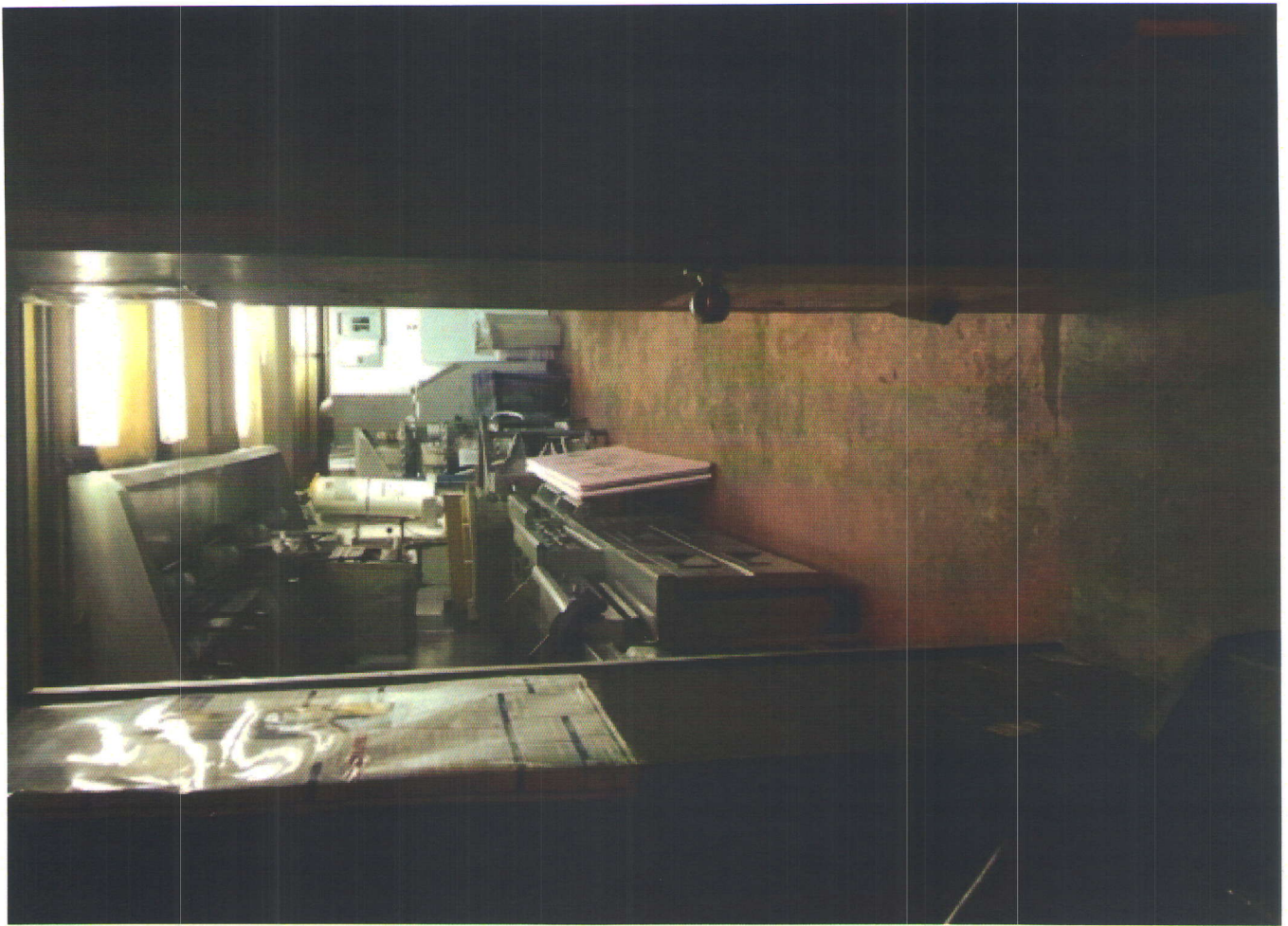
157 LUDLOW STREET

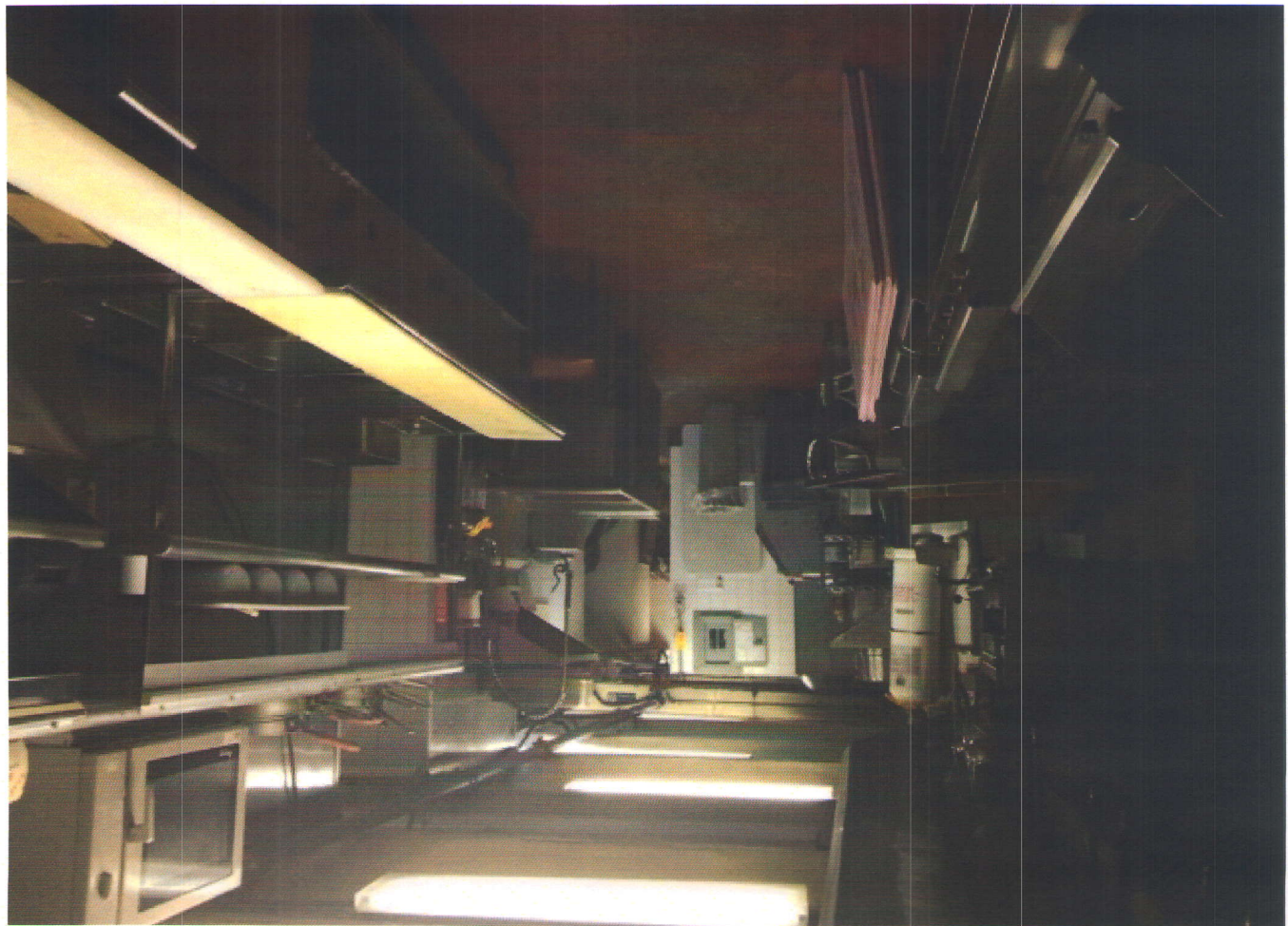
BASEMENT
 (KITCHEN AND STORAGE)

LUDLOW STREET

























SAKAMAI



SAKAMAI

PROJECT TEAM

Owner

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Executive Chef

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shaneedwardlyons@gmail.com

Architect

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Owner / Manager

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General Manager

TBD
Title
Phone
Email

Real Estate Consultant

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SakaMai LLC, 2012

As a condition to, and in consideration of, the Company's furnishing of Confidential Information to the Recipient, the Recipient agrees to the restrictions and undertakings contained in this Agreement. Recipient agrees that all information disclosed by the Company to Recipient, including any such information disclosed prior to the date of this Agreement, and including without limitation information acquired by Recipient in writing, orally or by inspection of the Company's property, relating to (without limitation) the Company's concept, menus, trade secrets, know-how, actual anticipated research, developments or products, promotional plans, services software, inventions, processes, discoveries, formulas, architectures, concepts, ideas, designs, drawings, personnel, customers, markets, marketing plans, distribution methods, financial information, sales or programming matter, compositions, drawings, diagrams, computer programs, studies, work in process, virtual demonstrations, manufacturing plans, confidential information disclosed to the Company by their parties, and other data, whether oral, written, graphic, or electronic form shall be considered "Confidential Information".

Unless otherwise noted, all images, graphics, text, and layout components are SakaMai originals and considered proprietary.

ABOUT US

Natalie Graham

Owner-Manager, SakaMai

Natalie's professional repertoire houses an eclectic mix of deliberate moves and fortuitous stumbles, which have led to this most present singularity—SakaMai. An enthusiasm for food and beverage, her Japanese ethnic heritage / Hawaii upbringing, and the entrepreneurial spirit aside, Natalie also lends a conceptual mind to SakaMai. A stream of ideas (good or not) flows in her brain simply by witnessing then archiving her interactions with the world around her.

All of Natalie's creative endeavors were ignited by a passion for nature, discovery, and people. She earned a Bachelors degree in International Studies with a focus on journalism from UC Irvine. While there, she worked as a photographer, writer, and op-ed editor for the school paper; shadowed a National Geographic photographer; lived in Holland and travelled extensively throughout Europe; and won art competitions.

After a year of living in her uncle's temple in Japan and travelling through Asia, Natalie was accepted into the Architectural Doctorate program at the University of Hawaii in 2006, where she excelled at design, winning school-wide esquisses and the Alumni Association award. During this time, she worked at Graham Builders as an architectural designer and sustainability consultant and successfully executed a marketing campaign on responsible design. Natalie was then recruited by UH as project manager and author of a sustainability design guide for governmental buildings, currently in edit.

Natalie transferred to Pratt Institute in New York, where her studio projects have been chosen for the school's archive each semester of her final two years in program. She earned an MArch degree in 2011 from Pratt, leaving her with a honed creative sense now comprising functionality and efficiency and *finally* enabling her to manifest her personal solipsism in the real world.

Natalie's experiences are wide-ranging, having worked alongside her CPA father and in several F&B positions throughout her cumbersome educational career. She is a self proclaimed foodie, theater junkie, and cosmology nerd. Her personal and professional experiences and skills have culminated in this moment, composing a

simple soliloquy: now is a good time to be alive.

Tanner Fahl

Owner, SakaMai

By day, Tanner is a portfolio manager at a top tier hedge fund in New York. Having graduated with honors from Harvard University, Tanner took his economics degree and applied his keen mathematical ability to tackle the financial markets, achieving a level of success nearly unheard of through the tumult of the financial crisis. Nearing a decade of experience as an investment professional and portfolio manager, Tanner has proven his skills in relationship building, investor / customer management, and risk evaluation. This professional success has allowed Tanner the opportunity to pursue and actively contribute his fiscal talent to one of his most poignant personal ambitions ... SakaMai.

Hang out with Tanner for just a bit, and you'll quickly learn his passions: fine food, refined drink, and exotic travel. Tanner has travelled extensively, exploring gastronomical cultures in 36 states and 27 countries. Living in New York City has enabled Tanner to experience an epicurean paradise like no other, with a smorgasbord of eating and drinking establishments to satisfy the most discerning of gourmands. However, missing amongst that lot is a place to not only enjoy Japanese food and sake, but also learn about and more deeply appreciate what they are to the history, culture, and people of Japan—this is this empty niche that SakaMai intends to fill. Tanner draws upon his love for fine food and drink, his Japanese background and multi-cultural upbringing, his wide-ranging professional and cultural experiences, but most of all his passion and enthusiasm to bring the vision and concept that is SakaMai to New York City.

Alana Aviel

Minority Partner

IT / Marketing Manager, SakaMai

Alana's professional interdisciplinary background has been integral to developing her problem solving / analytical mind and elevating her creative spirit. Being on the move since she was young, Alana is constantly

motivated by the lure of conquering new challenges across professions and continents alike. Furthermore, a passion for tying her own ambitions into existing progressive dialogues gives Alana a unique "jack of all trades" edge, allowing her to serve both as SakaMai's in-house computer geek and conceptual designer.

Her professional career began when she embarked on her first technology endeavor at age fifteen, establishing an internet kiosk enterprise on the island of Maui. These troubleshooting and solution-based beginnings in the tech sphere evolved as she used them to complement her personal interests in dance, art, and cinema. Through working with notable non-profits like Ballet Hawaii, Manoa Heritage Center, and the Honolulu Academy of Arts, she has refined her networking and tech instruction skills and created successful online marketing campaigns, while enriching her specific creative passions for independent film, furniture, and sculptural design.

Alana's academic career began at the University of Southern California in Film and Television and concluded with a Doctorate in Architecture at the University of Hawaii. As both the director and the architect must carry a diverse and cutting-edge set of technical and creative tools, Alana continues to infuse her projects with the knowledge she has gathered from her diverse professional repertoire, which comprises everything from making handmade soap and candles to troubleshooting and instructing at Apple Inc. Fueled by new adventures daily in the city of New York, Alana is not only professionally qualified, but personally prepared to rally, directing the creation of a dynamic and interactive, avant-garde experience at SakaMai.

General Manager TBD

Minority Partner

General Manager, SakaMai

SakaMai is currently seeking a general manager to handle its day-to-day operations. The GM should have impressive experience in managing bars or restaurants and be willing to learn and apply the systems and controls necessary to see the successful realization of the

SakaMai concept.

SakaMai is looking for an inherent character in its GM—trustworthy, responsible, enthusiastic, self-motivating, efficient, patient, tolerant, and amiable. The GM must hold employees in high esteem. SakaMai is looking for a leader and mediator who realizes that his / her position relies heavily on the input of his / her team.

The GM will oversee day-to-day operations at SakaMai and coordinate the planning, training, organization, and leadership necessary to achieve the stated objectives of SakaMai sales, marketing, cost, employee retention, guest hospitality, food quality, and cleanliness.

The GM should have knowledge of wine (taste, aroma, types, etc) and some knowledge of pan-Asian food. SakaMai will provide the training and education to GM / staff necessary to become well versed in Japanese beverages. Incoming staff should expect a longer and more intense initial training session than the usual due to SakaMai's focus on exotic beverages and food.

Shane Lyons

Minority Partner

Executive Chef, SakaMai

Raised by two classically trained chefs and restaurateur parents, Chef Shane Lyons was born to cook. As the youngest ever graduate of the Culinary Institute of America (CIA) at age 18, he has been hailed in review and by industry patriarchs as a prodigy. At the ripe age of 24, he has achieved more than most chefs will in a lifetime and he's just getting started.

After a successful five year child acting career in Hollywood (including roles on hit TV shows and major movies), Shane became the youngest finalist to ever compete on Food Networks Next Food Network Star. With that culmination point, he was ready to pursue his passion in the kitchen full time. Upon graduation from CIA, Shane worked in a variety of restaurants and event companies. During this time, he received his first critical review while running a private dining service for Hollywood celebrities, where he was hailed as an "up and comer" and a "young chef on the rise." At 21, he ascended to the title of Executive Chef of NOSH restaurant, one of

Colorado's most elite dining destinations. In his service there, he garnered numerous awards and outstanding reviews and affectionately earned the nickname "Boy Wonder" by one local food critic.

In addition to his classical education, Shane has learned from some of New York's best through stays at Café Boulud, David Chang's Momofuku Noodle Bar, and Tom Colicchio's CraftBar.

Drawing on his diverse experience and energetic charisma, and with the assistance of his team of young culinary all-stars, Chef Shane Lyons will bring to life an exciting culinary journey for guests at SakaMai.

Shane Davis

Associate—Restaurants and Nightlife, Steven Kamali Hospitality

Parsons School of Design

Design and Management

University of Delaware

BA, Art History - Architectural History

Steven Kamali Hospitality is a Full-Service Advisory and Asset Management company, offering innovative, strategic counsel to hospitality, restaurant, entertainment, and nightlife clients. Solutions include conceptualizing and implementing unique food-and-beverage concepts, real-estate scouting and brokerage, brand development, creative marketing, trend forecasting, and logistical assistance.

Steven M. Kamali is one of the industry's foremost experts, serving as a deft risk mitigator and translator between the investment and hospitality worlds. Working with clients at the intersection of hospitality, restaurants and nightlife, Steven has skillfully advised partners and clients on some of the most successful, high-profile projects New York and beyond.

In addition to offering Consulting and Advisory services to clients, Steven M. Kamali is an owner and operator of the most sought-after boutique resorts across the East End of Long Island, including The Surf Lodge, Capri and Ruschmeyer's.

Specialties: Business & Strategy Assessment, Concept / Menu Development, Celebrity Chef / Restaurateur

Tenant Search and Identification, Master Planning/ Project Management

Jim Garrison

Principal, Garrison Architects

Syracuse University, NY, Bachelor of Architecture, 1977
Registered Architect, NCARB Certified, American Institute of Architects

Pratt Institute, MArch Adjunct Professor, 2008-Present;
Parsons School of Design, MArch Adjunct Professor, 1992-2006; Syracuse University School of Architecture, Visiting Critic, 1994-2002; Columbia University Graduate School of Architecture Planning and Preservation Director of Architecture Technology, 1989-1991; Adjunct Professor, 1984-1992;

James Garrison is an architect and educator whose work expands the boundaries of sustainability, demonstrating how modern architecture can address the ecological realities of our era. Garrison believes that teaching and practice reinforce one another. In addition to work with his own firm, he also teaches at the Parsons School of Architecture, Lighting, and Interior Design in New York. Born in 1953 in western Pennsylvania, Garrison grew up surrounded by natural beauty, yet also witnessed the destructive effects of surface coal mining. In 1971, he attended the Syracuse University School of Architecture, graduating with the Matthew Del Gaudio Award for design excellence. There he apprenticed with modernists Lewis Skoler and Kermit Lee and was mentored by Werner Seligmann. In 1978 Garrison moved to New York and joined Polshek and Partners where he handled the conception, design, and technical development of many projects, his buildings receiving four Progressive Architecture Design Awards and two Honor Awards from the AIA.

In 1991, he founded Garrison Architects to practice a diverse and personalized studio setting. The firm has focused on a wide range of building types from master plans for the city of Tokyo to urban playgrounds of recycled plastics. Recent projects utilize a comprehensive approach to sustainability with the goal of eliminating the machinery and energy demands of artificial climate

control. The firm's work has received numerous awards from the AIA, the Chicago Athanaeum, and the General Services Administration Design Excellence Program.

Gordon Heady

Sake Expert and F&B Consultant

You don't need to speak Japanese in order to appreciate sake, and in Gordon's case, it also isn't required to be considered an expert. Not merely a sake geek (though he is former Jeopardy! contestant and loves trivia, sake and otherwise) Gordon has credentials in sake, hospitality, as well as a parallel career in management consulting, that bring exceptional value to clients as a superior traditional business + sake-related consultant.

- 15 years conducting countless sake seminars, events and tastings for the public and on-prem/off-prem clients representing hundreds of sakes for breweries, distributors and importers of distinction.
- Inaugural Shareholder of the Year at SakeOne. This award was actually created to honor Gordon's years of meritorious service to SakeOne, of which he is a Founding Shareholder.
- Server, bartender, manager for restaurants, not the least is his family business the Oregonian once called "the most popular restaurant in Portland".
- Technology and management consultant for non-sake related businesses, Gordon has been working with an LLC founded by former Accenture and Arthur Andersen partners and managers for seven years.

Gordon's home of Portland, Oregon consumes more sake per capita than any other city in the USA. Gordon has been a vital part of this record of achievement and has learned best practices that his clients use to earn repeat business and increase profitability.

As a category, sake requires effective education and training. As a product, sakes have features and benefits that need to be marketed and sold expertly. The best sakes not only amaze with their flavor, they have a story to tell; a story that makes the customer's choice of sake over beer/wine/spirits not only satisfactory, but generates repeat business for Gordon's clients.

Enthusiasm is the key, not being an expert. It's

contagious. Gordon's passion for sake has become viral. If you don't know how to unleash the power of sake, you better ask somebody. You better ask Gordon.

Nick Iovacchini

Minority Partner

CEO, Inizia Consulting

Nick has a long track record of entrepreneurial success and extensive leadership experience starting, growing, and successfully exiting businesses. After receiving a BA from Rice University in Economics and a MA in International Investment from George Washington University, Nick kicked off his entrepreneurial career at a young age in 2002 when he founded Bella consultants, an international consultancy helping Americans descending from certain European heritages pursue dual citizenship opportunities in the EU. As CEO, he led the company to exponential growth before selling his equity stake in 2006.

During his diverse career, Nick has been a founding member and executive of several successful start-ups, including Game Wear, a licensed sports accessories company. Under his leadership, Game Wear's key achievements included securing licensing deals with all major US sports leagues (MLB, NFL, NHL, MLS, and NCAA) and distribution of millions of products worldwide. After a seven year career as the company's President, Nick executed a successful exit in 2009. His next move was to start Inizia Consulting, providing business development consulting services to clients across various industries. He currently serves on the Board of six companies and has expertise in areas of strategy, finance, and operations.

1 · THE CONCEPT





BRANDING

SakaMai's logo features the traditional Japanese *mon*, or family crest, of rice harvesters—re-stylized as the plan view of a sake glass sitting in a cedar masu box. The refined, dynamic design reflects a deliberately stimulating experience in a Japanese restaurant laden with anticipation and verve.



SAKAMAI

TYOLOGY

SakaMai is a Japanese restaurant with a unique mission sell the culture and experience of Japanese food and beverages to an interested, yet emerging consumer base.

The restaurant will serve a full food menu paired with Japanese beverages such as sake, shochu, Japanese craft beer, and Japanese whiskey.

SakaMai will generally be open 7 days a week from 5 pm-4 am. Staff schedules and closing times will be adjusted by management based on sales volumes to maintain consistent cost control. SakaMai will be open on weekends for brunch from 11:30 am.



LOCATION



The Lower East Side boasts upscale boutiques, a diverse crowd, and trendy, eclectic eating and drinking establishments. Bordered by Soho, Chinatown, Nolita, and the East Village, the LES is an up and coming neighborhood in a convenient location—affordable, yet vital and energetic. Few other areas offer the complete New York experience at the same price point.

DESIGN



SakaMai is set apart from other Japanese restaurants by its elegant setting, knowledgeable staff, and maniacal endeavor to push a genre of exotic food and beverages into the mainstream social culture. Building a solid consumer base through education and creating a holistic eating and drinking experience will allow SakaMai to keep bringing 'em back.

The restaurant will infuse tradition with progression. Consumers will be encouraged to enjoy sake pairings with Pacific Rim-styled plates, and socialize in a luxuriously comfortable, modern, urban environment.



Creating a memorable consumer experience through attentive interactions in an intimate setting is paramount to SakaMai's business concept. "Service" is internalized in SakaMai staff instead as "hospitality," as each customer will be treated as a welcomed guest.

SakaMai's staff will be hand-selected based upon innate personal and professional qualities and trained to be well versed in Japanese food and beverage history, production, and enjoyment.



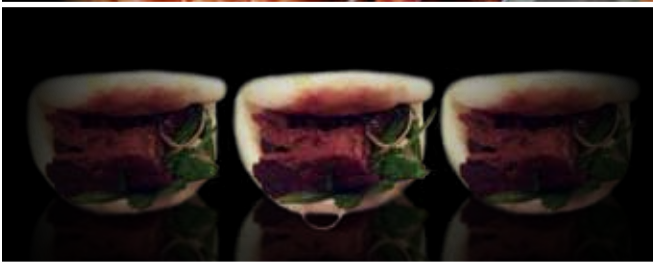
Pacific Rim

Major Pacific Rim Countries
In August 1991, 12 chefs from different ethnic backgrounds in Hawaii, including Sam Choy, Alan Wong, Roy Yamaguichi, and Beverly Gannon, pioneered Hawaiian Regional Cuisine, also known as Pacific Rim Cuisine. This unique type of cuisine is a melding of flavors, ingredients, and cooking techniques originating from East Asia, the West Coast US, and the Polynesian Islands.

FOOD PROGRAM



SakaMai's food menu will differ from most Japanese / izakaya restaurants by veering off the beaten path of Japanese-only selections. Instead, SakaMai will feature Pacific Rim-styled small plates and street food—unique to the New York dining scene.



BEVERAGE PROGRAM

Sake

Sake is mistakenly translated as “rice wine.” It is actually brewed in a fashion more similar to beer than wine. Sake pairs well with food or stands alone as an extremely enjoyable, sippable beverage. Sake, like wine, boasts a diverse range of flavors, textures, and aromas, rendering it capable of holding its own culture and following.

Sake will be served by the glass, carafe, or bottle at different temperatures. There will be flights, tasting pours, and food pairing suggestions.



Japanese Craft Beer

Japanese craft beer is all the rage in New York City. Unbeknownst to many, Japanese beer and sake share similar brewing methods. As a result, beer and sake work nicely in tandem with food pairing.

Also like sake, Japanese craft beer comes in many flavors, textures, and styles, making it as easy to get whimsically lost in a new, exotic drinking culture. SakaMai will provide as clear an understanding of Japanese beer to interested guests as we will with sake.



Shochu

As far as Japanese beverages go, none is more unexplored as shochu. With alcohol percentages higher than sake, but lower than western counterparts, this distilled beverage is the most popular of all adult beverages in Japan today. Shochu is made from a variety of ingredients, including sweet potato, sesame, rice, barley, and soba, giving it a range of flavors and aromas. Smooth, complex, and versatile, shochu can be served warm or cold, straight, mixed in cocktails, diluted, or on the rocks, depending on preference.





Shiso Bitter
 -Hayato Hishinuma & Tippling Bros
 2 oz. Kappa No Sasoimizu
 1/2 oz Campari
 1/2 oz Grand Marnier
 1/2 oz Fresh Lime Juice
 1 oz Simple Syrup
 2-3 shiso
 3 Orange Quarters
 Garnish: Orange wheel & Shiso

At SakaMai, consumers have the option, on many levels, to whimsically taste a variety of Japanese beverages or commit to drinking a particular bottle to enjoy with their meal.

TECHNOLOGY

SakaMai is developing state-of-the-art software used in conjunction with innovative hardware to elevate the consumer experience, achieve its marketing goals, and streamline its business management functions.

In-house iPads will be available at every table for guests to access SakaMai's database / menu, laden with information, multi-media, and suggestions. A simple interface and multiple filters will allow guests to easily browse our inventory, learn about their food and beverage of interest, and make a more informed selection.



SAMPLE DISHES

LIGHT

EDAMAME
light sea salt
Enjoy with xxxxxxx sake / beer / shochu

ASSORTED PICKLED VEGETABLES
Enjoy with xxxxxxx sake / beer / shochu

ISLAND ROOT CHIPS
sweet potato, lotus, taro, yuba, nori
Enjoy with xxxxxxx sake / beer / shochu

BLACK SESAME ASPARAGUS
Enjoy with xxxxxxx sake / beer / shochu

TOFU SALAD
watercress, broiled salmon, bean sprouts, cucumber,
ginger, cilantro, scallions, garlic shoyu (soy) dressing
Enjoy with xxxxxxx sake / beer / shochu

BIBIM GOOKSU
ahi and salmon sashimi, shiso, greens, hardboiled egg,
spicy sesame dressing
Enjoy with xxxxxxx sake / beer / shochu

HOMEMADE AGEDASHI TOFU
Herbed Dashi, Nori, Yuzu Kosho
Enjoy with xxxxxxx sake / beer / shochu

ISLAND SMOKED CHARCUTERIE
marlin, ahi (tuna), tako (octopus), selection of cheeses
Enjoy with xxxxxxx sake / beer / shochu

LUXURY

CAVIAR SERVICE
quail eggs, chive, crème fraiche, brown rice blini's
Russian, American, Japanese
Enjoy with xxxxxxx sake / beer / shochu

GLAZED MONKFISH LIVER
Sour Plum Marmalade, Fresh Cherry, Watermelon
Radish
Enjoy with xxxxxxx sake / beer / shochu

WINTER TRUFFLE CHAWANMUSHI
Arugula, Roasted Maitake, Pickled Hon Shimeji
Enjoy with xxxxxxx sake / beer / shochu

RAW

AHI POKE
burnt onion, nori, macadamia nuts
Enjoy with xxxxxxx sake / beer / shochu

SMOKED OCTOPUS POKE
Crispy Plantain, Crème, Cumin Lime Puree
Enjoy with xxxxxxx sake / beer / shochu

LOMI LOMI
Sock Eye Salmon, Jicama, Cherry Tomatoes, Maui
Onion
Enjoy with xxxxxxx sake / beer / shochu

SEASONAL SASHIMI
Enjoy with xxxxxxx sake / beer / shochu

OCEAN SALAD TRIO
baby tako (octopus), seaweed, mixed seafood
Enjoy with xxxxxxx sake / beer / shochu

KUMAMOTO OYSTERS
Yuzu Gelee, Delfino, Toasted Coconut Oil
Enjoy with xxxxxxx sake / beer / shochu

WAGYU CARPACCIO
Shiro Miso Vinaigrette, Pickled Shallots, Jalapeno,
Green Shiso
Enjoy with xxxxxxx sake / beer / shochu

BOWLS

BIBIM BAP LOCO MOCO
Black Iron Ranch Ground Beef, Poached Egg, Kimchi,
Radish Sprouts
Enjoy with xxxxxxx sake / beer / shochu

SPICY TUNA RICE BOWL
Angry Chili Sauce, Kewpie, Lime, Puffed Brown Rice
shrimp or vegetable
Enjoy with xxxxxxx sake / beer / shochu

BUTTER POACHED SPINY LOBSTER
Red Bean Paste, Tobiko, Maitake Mushroom, Celery
Heart
Enjoy with xxxxxxx sake / beer / shochu

CHERRY STONE AND RAZOR CLAMS
Sweet Corn, Shiro Miso, Purple Basil
Enjoy with xxxxxxx sake / beer / shochu

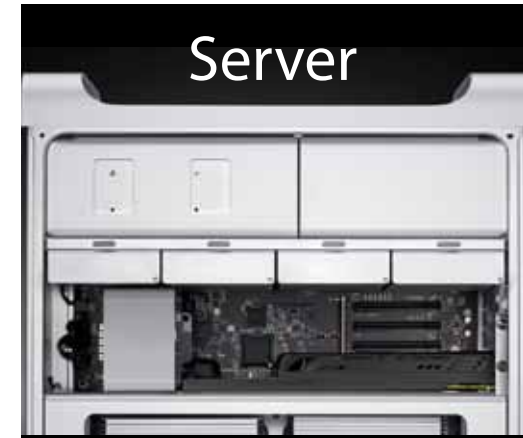
SIDES

Two scoops rice, Mac salad, Kimchee, Dried ika
(squid), boiled peanuts, rice crackers, Mini musubi
(tsukidani (wet nori), ume, plain, ikura, or spam!)

SOFTWARE AND APP DEVELOPMENT

Website	Guests
e-commerce	Database
Employees	Accounting
Inventory	Schedule

Back House



SakaMai Front of House POS System

Using POS and inventory software, back and front of house management and employee functions will be streamlined. It will also minimize errors, waste, time, and lost revenue and remain connected on synchronized mobile devices and company servers. The back of house system will make it easy and quick for management to oversee sales reporting, costs inventory, guests, and employees and will be fully integrated with the front of house POS system. All orders will be placed on staff mobile devices that directly link into the POS system and back of house inventory.

Potential POS systems:

- Lavu
- Sixth Sense
- Restaurant Manager
- Revel Systems

Image credits: zephyrhardware.com, www.poslavu.com, apple.com

Front House POS





157 Ludlow St

Music: Ambient

Ambience: Simple sophistication

Design: Bridge between traditional Japanese & modern urban

Principal Architect: Jim Garrison (garrisonarchitects.com)

Designers: Natalie Graham, Alana Aviel

Lighting Design: Don Holder, lighting designer in theatre, opera, and dance based in New York. He has been nominated for eight Tony Awards, winning the 1998 Tony Award for Best Lighting Design as well as the Drama Desk Award for Outstanding Lighting Design for The Lion King.

Carpenter / Artist: Andrew Maas

Potential Location, 157 Ludlow St

- 1850 sq ft ground, 1850 sq ft basement
- 200 sq ft Mezzanine
- 200 sq ft Private room
- Full service kitchen
- 4am Existing full liquor license
- 2 bathrooms, 1 ADA
- 2 walk in fridges, beer taps, 1 bar in back

