



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

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

Gigi Li, 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 proposed location.
Notice of proposed business to block or tenant association if one exists.
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:

- 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: July 7, 2014

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.

Is location currently licensed? Yes No Type of license:

If alteration, describe nature of alteration:

Previous or current use of the location: Japanese Restaurant

Corporation and trade name of current license:

APPLICANT:

Premise address: 76 Mott Street, basement, New York, NY 10013

Cross streets: near Canal street

Name of applicant and all principals: Bassanova NY Inc.

Principal: Daisuke Enomoto

Trade name (DBA): N/A

PREMISE:

Type of building and number of floors: Brick building: four floors plus basement

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 for any
back or side yard use? Yes No What is maximum NUMBER of people permitted? 46

Do you plan to apply for Public Assembly permit? Yes No
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):
C6-1G (See map)

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) 7 days/ 12pm-11pm

Number of tables? 12 Number of seats at tables? 2

How many stand-up bars/ bar seats are located on the premise? 1
(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): Rectangle 12' x 2'

Does premise have a full kitchen? Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu
Japanese food

What are the hours kitchen will be open? 11am-11pm

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

How many employees will there be? 21 (part time included)

Do you have or plan to install French doors accordion doors or windows? NO

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 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 connect to small speaker

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

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.")
This is a Japanese restaurant, we will have a person monitor and manage crowd, if any.

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.
This is a Japanese restaurant, we will have a person to monitor and manage noise, if any.

Do you have or plan to install sound-proofing? No

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. The principal has been operating this Japanese restaurant since Feb, 2013

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? one
How many On-Premise (OP) liquor licenses are within 500 feet? N/A - applying Restaurant Wine
Is premise within 200 feet of any school or place of worship? Yes No N/A - applying Restaurant Wine.

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. 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. I agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ___ DJs/ promoted events per ___, more than ___ private parties per ___
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

718-399-8302

Once a bowl of BASSANOVA Ramen is set before you, YOU are to enjoy our creamy, rich, and solid "TONDAKU", deep pork bouillon soup. Our chef dedicates all his efforts for over 12 hours to make our original recipe soup from select premium pork bones, simmered in the specially ordered giant stockpot. In Tokyo, we have cultivated our recipe in Setagaya, an area with a concentration of ramen stores. As a reward, we have received rave reviews from CNN to be ranked in the Asia's Top-10 Soup List, and the New York Times has acclaimed our recipe as the best ramen noodle. Also the renowned Japanese Food Website "TABELOG" has ranked us as the #1 Ramen Store for consecutive years. Come and fall in love with BASSANOVA TODAKU Ramen and TONDAKU Green Curry Ramen!

Soupless **RAMEN** MAZEMEN

チャアシュー混ぜ麺 / \$9.50
Mix **Soupless** RAMEN with Garlic Oils

Toppings: Chashu Pork, Mixed Green, Red Pepper, Baby Corn, Fried Ginger & Onion, and Scallion

for Vegetarians...

野菜混ぜ麺 / \$12.00
Vegetarian **Soupless** RAMEN with Truffle Oil

Toppings: Mixed Green, Red Pepper, Baby Corn, Kikurage Mushroom, Menma Bamboo shoot, Fried Ginger Onion, and Scallion

for Pescatarians...

濃厚海老混ぜ麺 / \$11.00
Savory Shrimp Sauce Mix **Soupless** RAMEN

Toppings: Red Cabbage, Mix Green, Pesto over sliced Tomato, Kikurage Mushroom, Menma Bamboo shoot, Fried Ginger Onion, and Scallion

for Pescatarians...

濃厚蟹混ぜ麺 / \$12.50
Savory Crab Sauce Mix **Soupless** RAMEN

Toppings: Crab Meat, Red Cabbage, Mix Green, Pesto Tomato, Kikurage Mushroom, Menma Bamboo shoot, Fried Ginger Onion, and Scallion

Additional Ramen Topping choices

Scallion-----	\$1.00	Lemon-----	\$1.00
Menma-----	\$1.00	Lime-----	\$1.00
Kikurage-----	\$1.00	Shrimp-----	\$2.00
Okra-----	\$1.00	Chashu-----	\$2.00
Red Pepper-----	\$1.00	Boiled Egg-----	\$1.50
Baby Corn-----	\$1.00	Grilled Tomato--	\$1.00
Mixed Leaf-----	\$1.00		

BASSANOVA
RAMEN

DRINK(Soda):

- BOYLAN's: **\$3.00 ea.**
 - Cane Cola
 - Orange
 - Ginger Ale
 - Pure Seltzer

* **CASH ONLY**

** **20% Gratuity will be added to parties of 6 or more**

※..... チップのお目安は課税前小計(ST)の15%前後です

※※..... 6名様以上の団体様には課税前小計の20%のチップをお会計に加算しております。ご了承下さい。

BASSANOVA Original RAMEN

1. 豚濁ラーメン

Tondaku Ramen - \$13

Berkshire Pork TONKOTSU Soup

Topping with: Porkloin Chashu, Kikurage Mushroom,
Fried Ginger Onion, Crushed Sesame, Nori, and Scallion

日本のお客様におすすめです

2. 豚濁魚介和風出汁ラーメン

Tondaku Wadashi Ramen - \$14

Berkshire Pork TONKOTSU & WaDASHI bouillon Soup

Topping with: Porkloin Chashu, Menma Bamboo shoot,
Gyofun, Nori, Fried Ginger Onion, and Scallion

Staff recommends...

3. 豚濁和風出汁グリーンカレー ラーメン * *Spicy*

Tondaku Wadashi Green Curry Ramen- \$15

Berkshire Pork TONKOTSU & Green Curry Soup

Topping with: Grilled Porkloin Chashu, Mixed Green, Shrimp,
Okra, Red pepper

BASSANOVA Original RAMEN

Staff recommends...

4. 檸檬黒胡椒豚濁ラーメン

Lemon & Black Pepper Tondaku Ramen - \$14

Berkshire Pork TONKOTSU Soup w/ Lemon & Black pepper

Topping with: Porkloin Chashu, Kikurage Mushroom, Fried
Ginger Onion, Crushed Sesame, Nori, and Scallion

5. 豚濁和風出汁ライムトムヤンクンラーメン

* *Sour*

Tondaku Wadashi Lime TomYum Goong Ramen - \$15

TONKOTSU & Tom Yum Goong Soup

Topping with: Lime, Mixed Green, Shrimp, Okra, Red
pepper, and Lime

● 替え玉

KAEDAMA- extra noodle - \$2

**extra noodle is offered only with Ramen menu, not
with Soupless Ramen(Mazemen)...*

BASSANOVA Original
RAMEN

豚濁魚介和出汁スペシャル
Tondaku Wadashi Special

6. 豚濁魚介西洋松露(トリュフオイル)和風出汁ラーメン
Tondaku Truffle Oil Wadashi Ramen - \$15

Berkshire Pork TONKOTSU & WaDASHI bouillon Soup

Topping with: *Porkloin Chashu, Menma Bamboo shoot,*

Gyofun, Nori, Fried Ginger Onion, and Scallion

7. 豚濁魚介柚子胡椒和風出汁ラーメン
Tondaku Yuzu Wadashi Ramen - \$14.50

Berkshire Pork TONKOTSU & WaDASHI bouillon Soup

Topping with: *Porkloin Chashu, Black Pepper, Menma*

Bamboo shoot, Gyofun, Nori, Fried Ginger Onion, and

Scallions

- Appetizer -

Highly Recommended,

- 絶品鉄鍋蕪棒餃子 \$6.00

Sizzling Hot Iron-Pan Stick Dumplings

(Filling: Berkshire Pork, Chives, Chinese Cabbage, **Garlic**, Scallion)

New!

- 酸乳鉄鍋蕪棒餃子 - スパイシー・ヨーグルトたれ \$7.00

Hot Iron-Pan Stick Dumplings

served with **Spicy Yogurt Soy Sauce**

(Filling: Berkshire Pork, Chives, Chinese Cabbage, **Garlic**, Scallion)

- 豚バンズ(2ピース) \$6.00

2 pieces of Berkshire Pork Buns

- 五目チャアシュウ丼 \$5.00

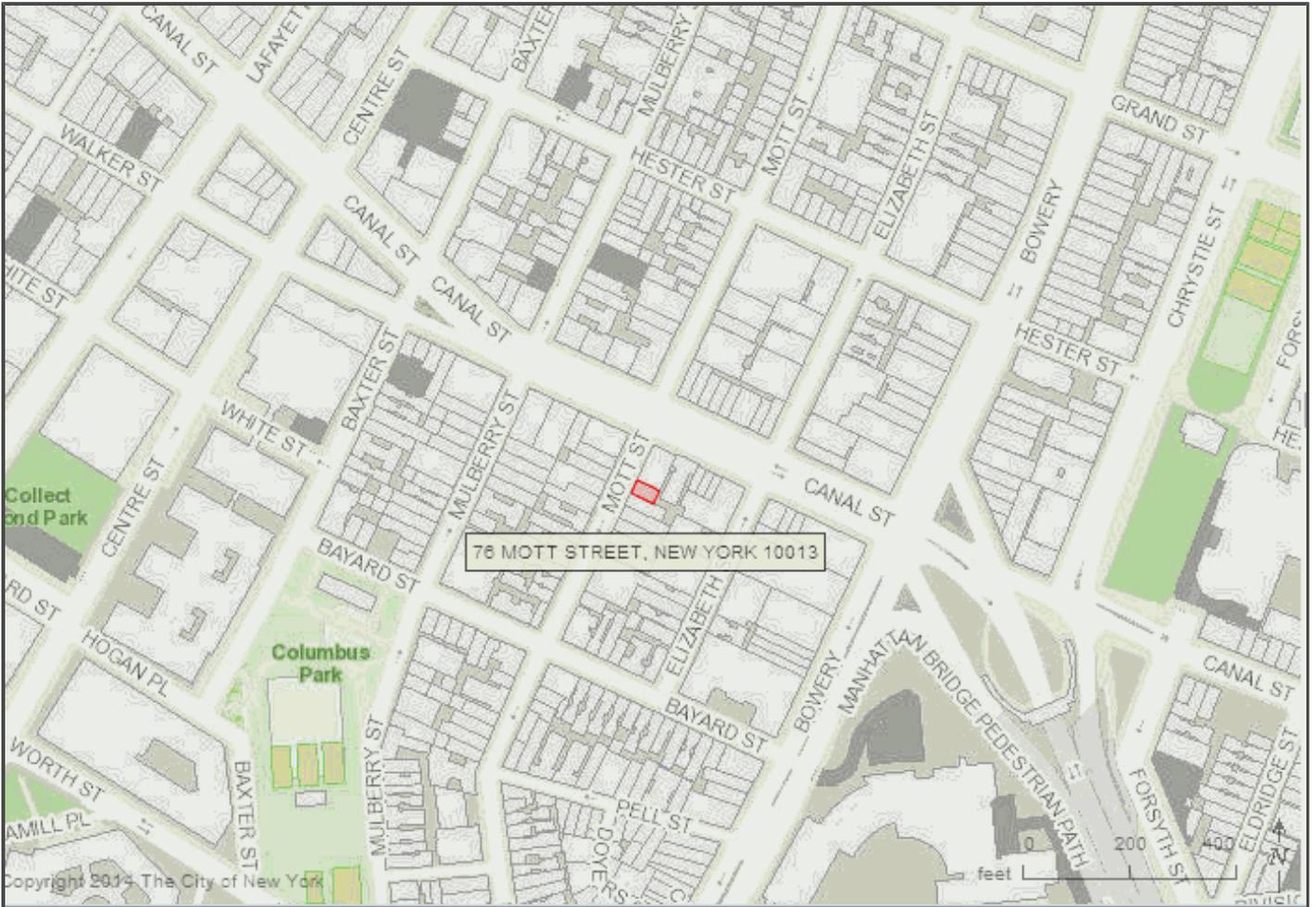
Flavored Rice Bowl

Topping with: Chashu Pork, Scallion

- 三種盛り - チャーシュー・メンマ・煮タマゴ \$7.00

Sanshu Mori

(Chashu Pork, Menma Bamboo Shoot, Boiled Egg)



- Building & Property Information

Borough: Manhattan **Block:** 201 **Lot:** 11
Police Precinct: 5
Owner: LEUNG CHUNG HOW REALT

Address: 76 MOTT STREET, NEW YORK 10013

Lot Area: 1181sf

Lot Frontage: 25' **Lot Depth:** 47.25

Year Built: 1920 (estimated)

Number of Buildings: 1

Number of Floors: 4

Gross Floor Area: 4,600sf (estimated)

Residential Units: 3 **Total # of Units:** 5

Land Use: Commercial and Office Buildings

Zoning: C6-1G

Commercial Overlay:

Zoning Map #: 12C

Dept. of City Planning, PLUTO 13v2 ? 2013 and other city agency sources

Links to More Information

[Address Translator](#)

[Building ECB Violations](#)

[Building Elevator Information](#)

[Building Profile](#)

[Building Registration/Violation](#)

[DCP Zoning Map 12C](#)

[DOF Digital Tax Map](#)

[DOHMH Rat Information Portal](#)

[Poll Site Locator](#)

[School & Zone Finder](#)

[Tax and Property Records](#)

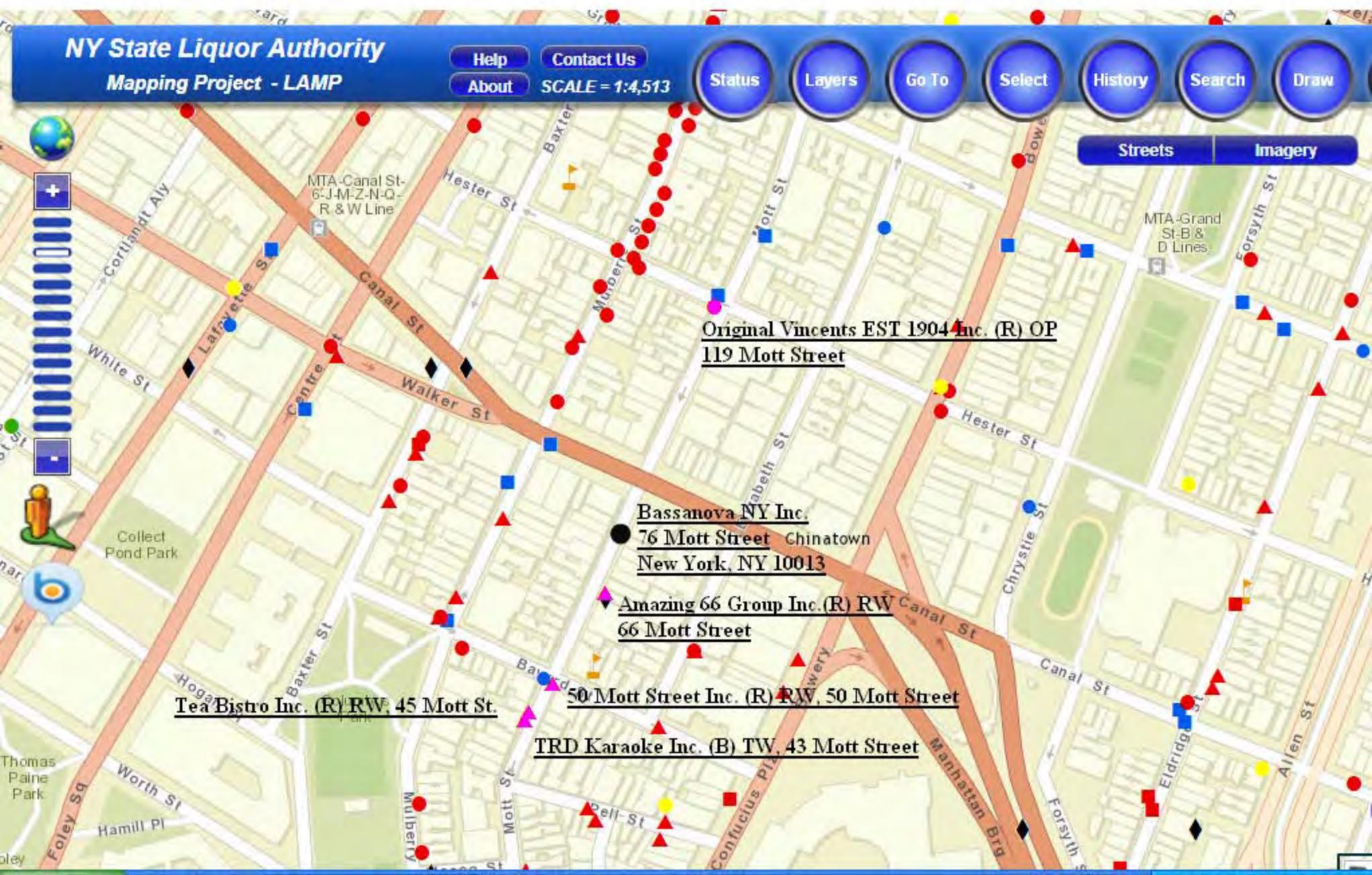
NY State Liquor Authority Mapping Project - LAMP

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About SCALE = 1:4,513

Status Layers Go To Select History Search Draw

Streets Imagery

Map navigation controls: globe icon, zoom in (+), zoom out (-), full screen, location pin, and a blue location marker.



Original Vincents EST 1904 Inc. (R) OP
119 Mott Street

Bassanova NY Inc.
76 Mott Street Chinatown
New York, NY 10013

Amazing 66 Group Inc. (R) RW
66 Mott Street

Tea Bistro Inc. (R) RW, 45 Mott St.

50 Mott Street Inc. (R) RW, 50 Mott Street

TRD Karaoke Inc. (B) TW, 43 Mott Street