





# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003  
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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. 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: [http://www.nyc.gov/html/mancb3/html/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml)
- 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: 10/28/14

**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: Restaurant Wine

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Vacant for approximately 7 years, Japanese Restaurant prior to that

Corporation and trade name of current license: Zund New York Inc.

### APPLICANT:

Premise address: 84 East 10th Street, New York NY 10003

Cross streets: 3rd Avenue; 4th Avenue

Name of applicant and all principals: Zund New York Inc, Soichiro Minami; Tatsuya Hashimoto

Trade name (DBA): Ramen Zundo-Ya

**PREMISE:**

Type of building and number of floors: 4 Story, 2 Floors retail, 2 Floors residential

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? 74

Applicant will be obtaining a letter of no objection.

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):

C6-2A

**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) 11am- 11pm 7 days

Number of tables? 9 Number of seats at tables? 39

How many stand-up bars/ bar seats are located on the premise? 1 bar/ 6 seats

(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): "L" shaped approximately 10 feet

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

Ramen- See Menu

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

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

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?) \_\_\_\_\_

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: Bose 4 speaker satellite system

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.")

Applicant will take the phone number of people waiting and ask them not to wait outside.

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.

Applicant will only play background music and will install soundproofing

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? See attached SLA printout

How many On-Premise (OP) liquor licenses are within 500 feet? N/A Restaurant Wine

Is premise within 200 feet 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. 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.



一番人気!  
味玉らーめん  
800円



元味らーめん 700円  
純正味シンプルとんこつらーめん



ねぎらーめん 880円  
九条ねぎとヤッコねぎの  
スーパーコンビネーション



チャーシューメン 980円  
フレッシュ肉にこだわり  
肉厚トトロチャーシューたっぷり



全部のせらーめん 1,050円  
味玉・チャーシュー・のり・にんにくチップ・高菜・  
HOT・もやし入りのずんどう屋の全てが入った1杯



刺激系  
ヒリ辛味  
(HOT)  
元味HOT  
らーめん  
1倍 750円  
2倍 800円  
ヒリ辛がとんこつの旨味を更に倍増!



和風  
らーめん  
780円  
あっさり魚介ととんこつのWスープ  
白業入りでとんこつが苦手な方に  
おすすめです!

- トッピング**
- 味玉 100円
  - 焼のり 50円
  - チャーシュー 2枚 140円 4枚 280円
  - ねぎ 180円
  - HOT +50円
  - にんにくチップ 50円
  - もやし 無料

- 背脂** (4段階の中からお選び下さい)
- まみれ味
  - こつてり味
  - 並味
  - あっさり味
- 麺** (2種類からお選び下さい)
- 細麺
  - ちぢれ麺
- 替玉** 細麺orちぢれ麺 100円

丼もの (国産米使用)



塩チャ丼 ミニ丼 300円  
あぶり焼チャーシューに  
ねぎ塩コショウと  
レモンで味付け 並丼 400円  
大丼 600円



味玉丼 ミニ丼 300円  
ねぎ・マヨネーズ・  
特製タレ(ねぎマヨタレ)を  
ごはん(チャーシューと  
味玉のせ) 並丼 400円  
大丼 600円



ずん丼 ミニ丼 300円  
焼肉風  
チャーシュー丼 並丼 400円  
大丼 600円



あごが落ちるほどのうまさ  
「あごおとし」使用!  
半身を贅沢に  
ごはん(のせました)。

30食限定

明太子ごはん 390円



チャーハン 400円  
ハラハラのご飯が最高  
おいしいごはん 150円  
お米にもとことんこだわっています  
※おかわりは2杯まで

一品もの



ギョーザ(6コ) 320円  
ハリッとジューシーでフレッシュ!  
あげギョーザ(6コ) 320円



やわらかジューシー  
からあげ(一人前) 390円  
大盛り 880円



あぶりおつまみ  
チャーシュー 380円



セットでお届け!  
まもはら  
八セット  
並盛り  
ギョーザ(4コ)+からあげ(2コ) 390円  
大盛り  
ギョーザ(6コ)+からあげ(4コ) 650円



手羽先 330円  
(塩味・一人前2本)

飲み物

- 生ビール アサヒスーパードライ 500円
- 瓶ビール アサヒスーパードライ 500円
- 酎ハイ (生しぼりレモン 生しぼりグレープフルーツ) 500円
- コーラ・オレンジジュース 120円
- ソフトアイス 180円

おみやげに  
特製高菜

- 料理のワンポイントに  
個性・パツンのずんどう屋  
特製高菜を是非、ご家庭にも。
- こだわりの  
こだわりの  
日本最高級  
の高菜を使用
  - (小) 300円
  - (大) 600円