

June 2, 2015

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

RE: Alterations Application

SakaMai LLC d/b/a SakaMai

157 Ludlow Street, New York, New York 10002

Dear Members of Community Board 3,

I am the attorney for SakaMai LLC. Enclosed is my client's Community Board 3 application as it pertains to their proposed renovations. The general purpose of this alteration is to increase seating capacity for diners while removing a large bar area that is under utilized. There are five areas of my client's establishment; those being the front pour bar, the main dining area, the rear bar, the salon, and the mezzanine. The alterations in each area are as follows:

<u>Front Pour Bar</u>: Expand bar by approximately 7 feet. Increase the number of bar stools from 5 to 10. Increase the number of seats from 10 to 12.

<u>Main Dining Area</u>. Reduce the number of tables from 6 to 5. Reduce the number of seats from 20 to 16.

<u>Rear Bar Area.</u> Remove the bar. Increase the number of tables from 3 to 12. Increase the number of seats from 18 to 38.

Salon. Increase the number of tables from 3 to 8. Increase the number of seats from 9 to 12.

<u>Mezzanine</u>. Extend Mezzanine by approximately 7 feet. Increase the number of seats from 8 to 16 to accommodate larger groups or private gatherings.

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

Cordially, **DIPASQUALE LAW GROUP**

James D. DiPasquale james@dlgnyc.com



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:

NOT	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. (petition provided)				
Letter of notice of proposed business to block or tenant association if one exists. E-mail t					
	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.				
	indicating history of complaints and other comments.				
Chec	k which you are applying for:				
lacktriangle new liquor license $lacktriangle$ alteration of an existing liquor license $lacktriangle$ corporate change					
Chac	ck if either of these apply:				
	le of assets upgrade (change of class) of an existing liquor license				
	_ 0.1.00.00.00.00.00.00.00.00.00.00.00.00.				
Toda	ay's Date: <u>6/2/15</u>				
Ifan	plying for sale of assets, you must bring letter from current owner confirming that you				
	buying business or have the seller come with you to the meeting.				
Type of license: Full on-premises					
If alteration, describe nature of alteration: See attached.					
Prev	ious or current use of the location: <u>Japanese Restaurant</u>				
Corp	oration and trade name of current license: <u>SakaMai LLC d/b/a SakaMai</u>				
ΔРР	LICANT:				
	nise address:157 Ludlow Street, New York, NY 10002				
	s streets: Stanton and Rivington				
	C				
Nam	e of applicant and all principals: <u>Tanner Fahl and Natalie Graham</u>				
	le name (DBA): <u>SakaMai</u>				

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PREMISE:				
Type of building and number of floors: <u>Mixed Use (operating on first floor and basement)</u>				
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 for back or side yard intended for commercial use? 🛮 Yes 🗖 No				
Indoor Certificate of Occupancy Outdoor Certificate of Occupancy				
(fill in maximum NUMBER of people permitted)				
Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No ** A Public Assembly already exists.				
Zoning designation (check zoning using map: http://gis.nyc.gov/doitt/nycitymap/ - please give				
specific zoning designation, such as R8 or C2): 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:				
What are the proposed days/hours of operation? (Specify days and hours each day and hours of				
outdoor space)5pm to 4am (Sunday through Saturday)				
Number of tables? Number of seats at tables? 60				
1 bar with 9 bar seats				
How many stand-up bars/ bar seats are located on the premise? <u>1 'pour bar' (service bar) w/ 5 s</u> eats				
(A stand up bar is any bar or counter (whether with seating or not) over which a patron can order, nay for and receive an alcoholic beverage) (1) 18' Long - Main Dining Room				
(2) 10' Long - Front Pour Bar				
Describe all bars (length, shape and location):				
Any food counters? ■ Yes ■ No If Yes, describe: Pour Bar is essentially a food counter in that customer can eat at the bar, but must order drinks from a server				
can eat at the par, but must order drinks from a server				

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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			
Will a manager or principal always be on site? ■ Yes ■ No If yes, which? <u>General Manager</u>			
How many employees will there be? 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?)			
Will premise have music? ■ Yes ■ No			
If Yes, what type of music? □ Live musician □ DJ □ Juke box 및 Tapes/CDs/iPod			
If other type, please describe			
What will be the music volume? ■ Background (quiet) ■ Entertainment level			
Please describe your sound system: <u>iPod with simple speakers</u>			
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.			
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. N/A			
Do you \square have or \square plan to install sound-proofing? N/A			
APPLICANT HISTORY:			
Has this corporation or any principal been licensed previously? ■ Yes ■ No			
If yes, please indicate name of establishment: <u>Existing Establishment has been licensed since 2012</u>			
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.			

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Does any principal have other businesses in this area? $\hfill\Box$ Y	es ■ 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 establishments selling/serving beer, wine (B/W) or liquor Please indicate whether establishments have On-Premise avenues and identify your location. Use letters to indicate submitted with the questionnaire to the Community Board	friends and family 1 day prior to license being issued in 2012. \$1,000 fine. ne and address) and total number of (OP) for 2 blocks in each direction. (OP) licenses. Please label streets and Bar, Restaurant, etc. The diagram must be			
LOCATION:				
How many licensed establishments are within 1 block? _7				
How many licensed establishments are within 500 feet? 49 including beer and wine license				
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? <u>49</u>				
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 v	vorship.			

COMMUNITY OUTREACH:

If there are block associations 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.

Please 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).

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CONTACT INFORMATIO	N:	
Applicant's telephone nu	mber: <u>646-383-4607</u>	Email: james@dlgnyc.com
Contact Name:James@	dlgnyc.com	
🛮 Attorn	ey D Representative	□ Other
Telephone number:	Ema	ail:
Please provide contact in	nformation for residents an	d the Community Board and confirm that if
complaints are made, yo	u will act immediately to re	esolve any problems.
Contact person: Jaime (Graves	Phone: <u>646-590-0684</u>
		2
Email: <u>jaime@sakamai</u>	.com	
I hereby certify that the personal belief.	e information provided a	bove is truthful and accurate based upon my
Name: <u>James D. DiPas</u>	squale	
Signature:	0	Date: 6/2/15

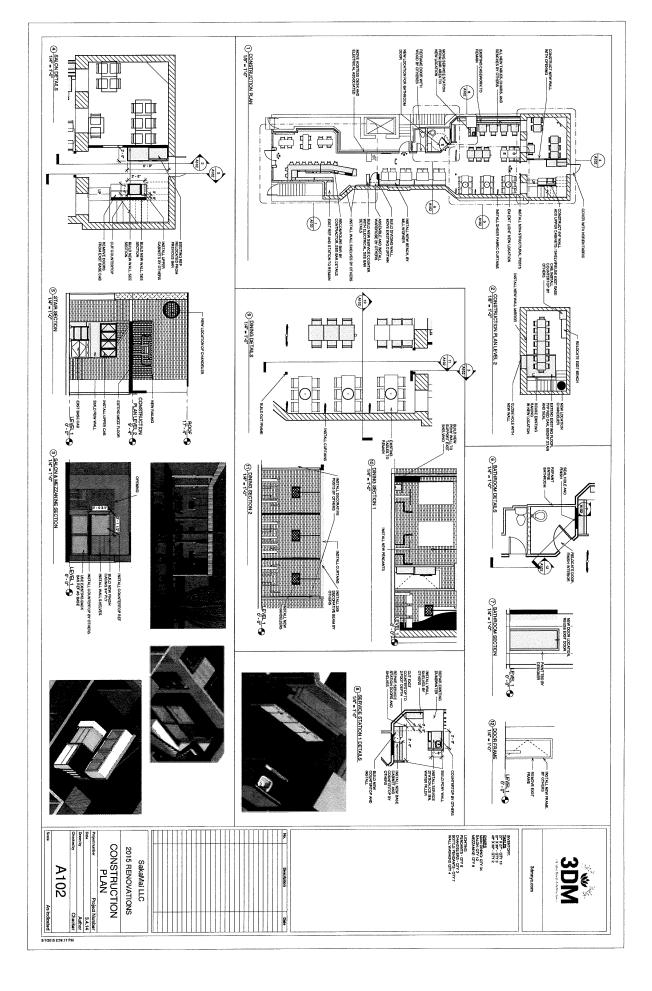
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4 - 4-1st FLOOR PLAN
Occupants = 105 persons MEZZANINE PLAN
Occupants = 8 persons PRIVATE LOFT rest -UP TO MEZZ SKYLIGHT ABOVE 0 MAIN BAR DUMB WAITER + + + MODULAR TABLES EATING & DRINKING ESTABLISHMENT USE GROUP 6 OCCUPANTS = 105 PERSONS P RESIDENTIAL LOBBY 0 SERVICE POUR BAR TASTING ROOM SAKAMAI ENTRY RESIDENTIAL ENTRY BASEMENT ENTRY PROJECT:

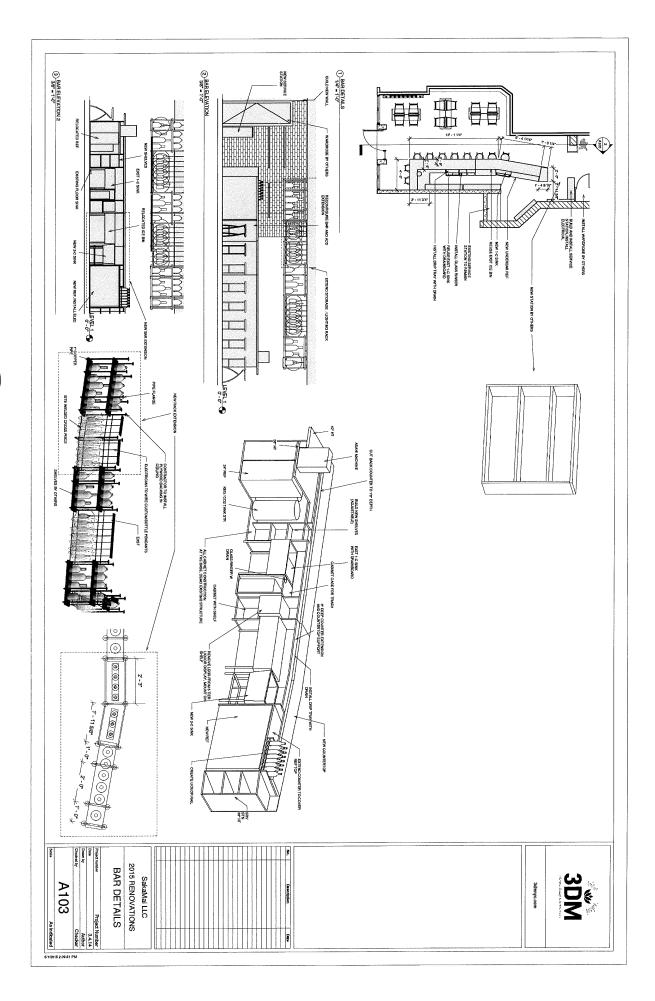
157 LUDLOW STREET
1st & CELLAR FLOORS
NEW YORK, NY 10002 PAGE: DWG: DATE: 6/13/2012 SCALE: 1"=1'-0" (T) 808-386-0995 (E) NATALIE@SAKAMAI.COM « « SAKAMAI LLC 뀨

EXISTMG

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PLACE OF ASSEMBLY CERTIFICATE OF OPERATION

Certificate Number: 121361481

Borough: MANHATTAN

Premises Address: 157 LUDLOW STREET

Block/Lot: 411 / 7502

Issued On: 12/15/2014

BIN: 1005353

Related NB/A1 Job No: 103075459

Name of Establishment: SAKAMI LLC

Floors: 001, MEZ

Occupancy Classification and Description:

Number of Persons

A-3 EATING OR DRINKING ESTABLISHMENT Not a cabaret

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This certificate authorizes occupancy of the premises as a place of assembly for one year after its issuance, and thereafter, only for periods of time during which there is in effect a New York City Fire Department place of assembly permit, unless suspended, revoked, or superseded. This certificate is subject to the strict observance of the laws, rules and regulations enacted for the protection of the public in such places of assembly. Approved seating plans must be kept on premises at all times.

Borough Commissioner:

MUST BE POSTED CONSPICUOUSLY AT AI



