



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

Jamie Rogers, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

I, Kam Sing Wong, as a qualified representative of Yokoya Ramen, located at 201 Allen Street, New York, NY agree to the following stipulations:

1.  I will operate a full-service restaurant, specifically a (type of restaurant) \_\_\_\_\_  
 Kitchen open and serving food every night during all hours of operation.
2. My hours of operation will be 11:00 a.m./p.m. to 12:00 a.m. all days  
 (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at a specified closing hour.)
3.  I will not use outdoor space for commercial use.
4.  I will operate my sidewalk café no later than \_\_\_\_\_
5.  I will employ a doorman/security personnel on the following days: \_\_\_\_\_
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.  I will have a closed fixed façade with no open doors or windows except my entrance door 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.
8. 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 \_\_\_\_\_
9.  I will play ambient recorded background music only.
10.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
11.  I will not seek a change in class to a full on-premise 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 with food.
14.  I will not have a happy hour.  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: \_\_\_\_\_ Phone Number: \_\_\_\_\_

18.  I will: \_\_\_\_\_

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed [Signature]

Dated 09/26/16

Sworn to this 26<sup>th</sup> day of September 2016

[Signature]  
 Notary Public, State of New York  
 No. 01LI6204897  
 Qualified in New York County  
 Commission Expires 04/27/2017



Jamie Rogers, 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: \_\_\_\_\_

**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: \_\_\_\_\_

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: \_\_\_\_\_

Cross streets: \_\_\_\_\_

Name of applicant and all principals: \_\_\_\_\_

Trade name (DBA): \_\_\_\_\_

**PREMISE:**

Type of building and number of floors: \_\_\_\_\_

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? \_\_\_\_\_

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):

\_\_\_\_\_

**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) \_\_\_\_\_

\_\_\_\_\_

Number of tables? \_\_\_\_\_ Total number of seats? \_\_\_\_\_

How many stand-up bars/ bar seats are located on the premise? \_\_\_\_\_

(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): \_\_\_\_\_

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? \_\_\_\_\_

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

How many employees will there be? \_\_\_\_\_

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: \_\_\_\_\_

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? \_\_\_\_\_

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.")

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.

Do you have sound proofing installed?  Yes  No

If not, do you plan to install sound-proofing?  Yes  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.

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? \_\_\_\_\_

How many On-Premise (OP) liquor licenses are within 500 feet? \_\_\_\_\_

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.

# **ATTENTION RESIDENTS & NEIGHBORS**

Yokoya Inc/Yokoya Ramen

---

Company/DBA Name and Contact Number for Questions

**plans to open a**

Restaurant

---

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

**at the following location**

201 Allen Street, New York, NY 10002

---

Building Number and Street Name (Address)

**This establishment is seeking a license to serve**

Beer & Wine

---

Beer & Wine or Beer

Kam Sing Wong, 646-322-9396

---

Applicant Contact Information

**Contact the Applicant or COMMUNITY BOARD 3  
With any questions or concerns.  
info@cb3manhattan.org - www.cb3manhattan.org**

# Proximity Report for Location:

October 2, 2016

201 Allen St, New York, NY, 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	415 ft
JCCSM INC	45 1ST AVE	880 ft
SALGIRAH CORP	141 ESSEX ST	945 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	1030 ft
ELIZABETH & VINE INC	269 BOWERY	1060 ft
NIZGA CORP	58 AVENUE A	1375 ft
KK & HZ LLC	101 ALLEN ST	1375 ft

## Churches within 500 Feet

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

## Schools within 500 Feet

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

## On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON	95 ft
KENROCK ENTERPRISES LLC	192 ALLEN ST	115 ft
ROCKWOOD MUSIC CORP	194 ALLEN ST STORE B5, B6	120 ft
ROCKWOOD ENTERTAINMENT INC	196 ALLEN ST B4	140 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC	190 ALLEN STREET	140 ft
LA PALA LLC	184 198 ALLEN ST	165 ft
247 LUV NYC LLC	247 ELDRIDGE ST	180 ft
SAFF INC	249 ELDRIDGE STREET	195 ft
159 HUNTINGTON HOLDINGS INC	159 E HOUSTON ST	195 ft
CALLE CATORCE LLC	157 E HOUSTON ST	205 ft
JACOB & KELLY INC	235 ELDRIDGE ST	220 ft
SOHO NEW YORK LODGING LLC	151 E HOUSTON ST	235 ft
LIQUID SAMURAI LLC	245 ELDRIDGE ST	240 ft
3B RESTAURANT CORP	217 ELDRIDGE ST	275 ft
FOOLS GOLD NYC LLC	145 E HOUSTON ST	300 ft
12 FIRST AVE RESTAURANT CORP	76 E 1ST ST	345 ft
STANTON RESTAURANT CORP	82 STANTON STREET	350 ft

Name	Address	Approx. Distance
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	350 ft
THE MEATBALL SHOP	84 STANTON ST	355 ft
BARRAZA FOODS INC	198B ORCHARD STREET	360 ft
GEORGIA'S EASTSIDE BBQ INC	192 ORCHARD ST	360 ft
GOLDEN C HOSPITALITY INC	13 1ST AVE	375 ft
A CASA FOODS LLC	173 ORCHARD ST	385 ft
REQUISITE BOOTIE INC	14 1ST AVENUE	400 ft
ALLEGRA ALLEGRA INC	15 1ST AVENUE	400 ft
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET	410 ft
DCVHR58 INC	58 E 1ST ST	430 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	430 ft
JETHOU LLC	167 ORCHARD ST	435 ft
MISSION CANTINA LLC	172 ORCHARD ST	445 ft
OSTERIA GRANO LLC	175 LUDLOW ST	450 ft
GHVILLE INC	167 ORCHARD ST	455 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	455 ft
ALLYN LLC	16 1ST AVE	455 ft
180 ORCHARD OWNER LLC, IHG MGMT MARYLAND LLC & GG	171 LUDLOW ST	460 ft
PRUNE LLC	54 E 1ST STREET	470 ft
DISH 165 INC	165 ALLEN STREET	470 ft
95 STANTON STREET REST INC	95 STANTON ST	480 ft
MOOSE & MONKEY CORP	45 E 1ST ST	490 ft
STEPS LLC	163 ALLEN STREET	500 ft
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL FOOD	180 184 LUDLOW ST	515 ft
SWEET CHICK LES LLC	178 LUDLOW ST	520 ft
JERSEY BOYS LLC	173 LUDLOW ST	535 ft
GREY ASSOCIATES LLC	165 167 LUDLOW STREET	535 ft
WASSAIL LLC	162 ORCHARD ST	560 ft
STANTON SURF CLUB LLC	99 STANTON ST	560 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	565 ft
SPIEGEL INC	26 1ST AVE	570 ft
MFM BRANDY LLC	157 ALLEN ST	585 ft
LOCO 111 INC	105 STANTON ST	595 ft
SAKAMAI LLC	157 LUDLOW ST	615 ft
TWO ALMONTES CORP	108 STANTON ST	615 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	615 ft
S W MONTE INC	217 E HOUSTON ST	650 ft
OWLINGS INC	152 LUDLOW STREET	670 ft
LES BRASSEURS INC	1006 08 2ND AVENUE	710 ft
ESX GROUP INC	225 E HOUSTON ST	725 ft
MILLER'S NEAR & FAR LLC	65 RIVINGTON ST	735 ft
MACPER LLC	41 1ST AVE	745 ft
ALEGRE ORCHARD LLC	146 ORCHARD ST	750 ft

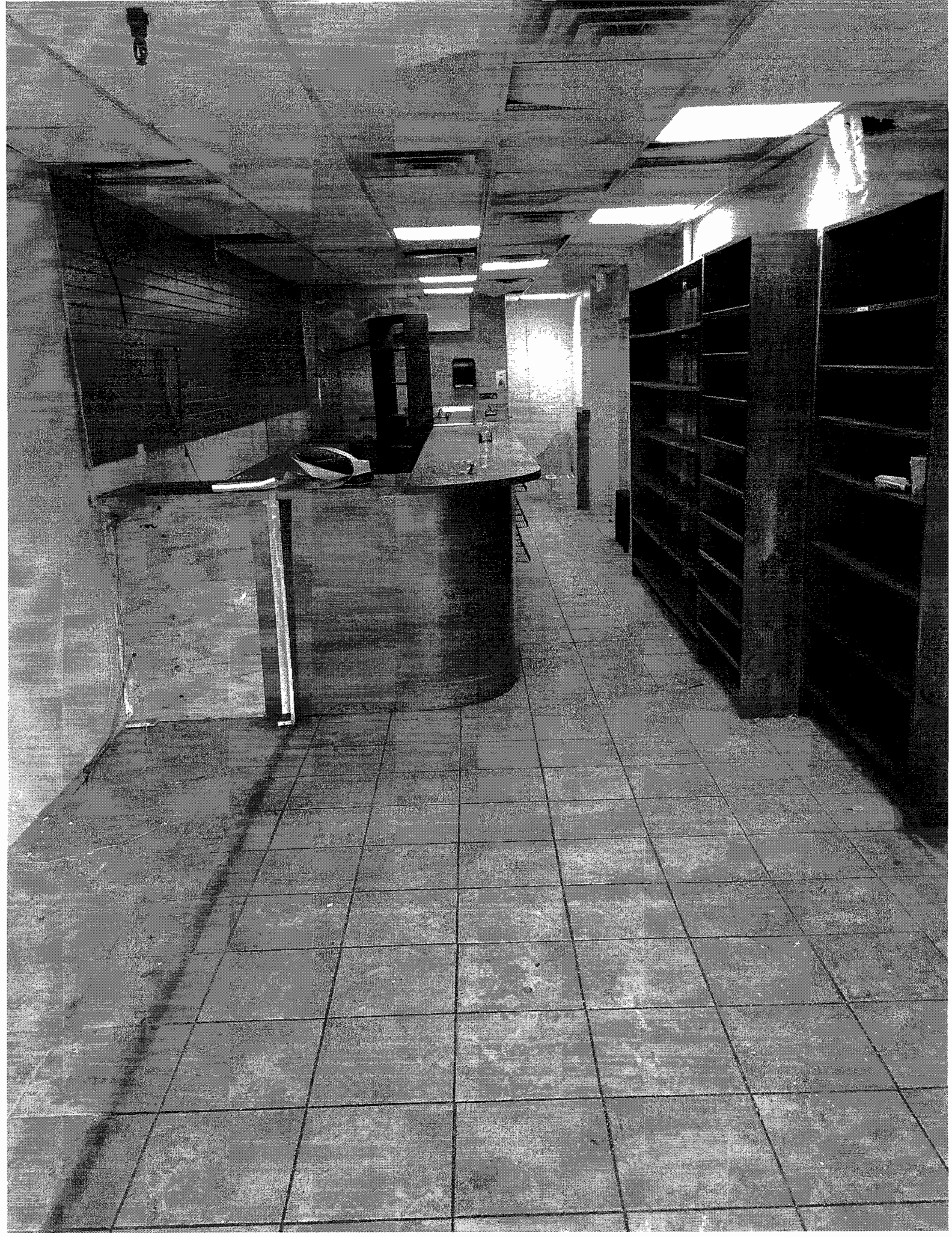


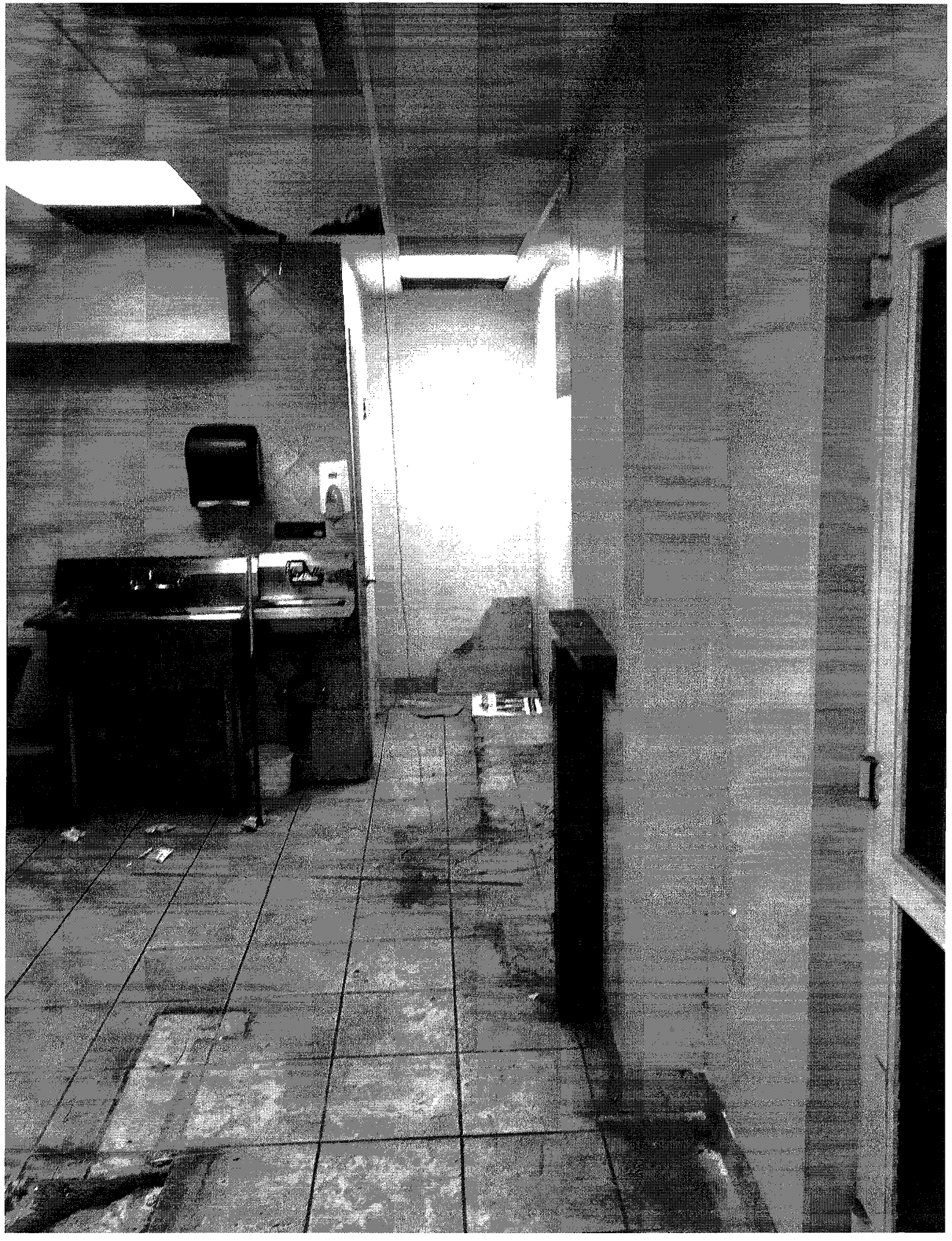
## Pending Licenses within 750 Feet

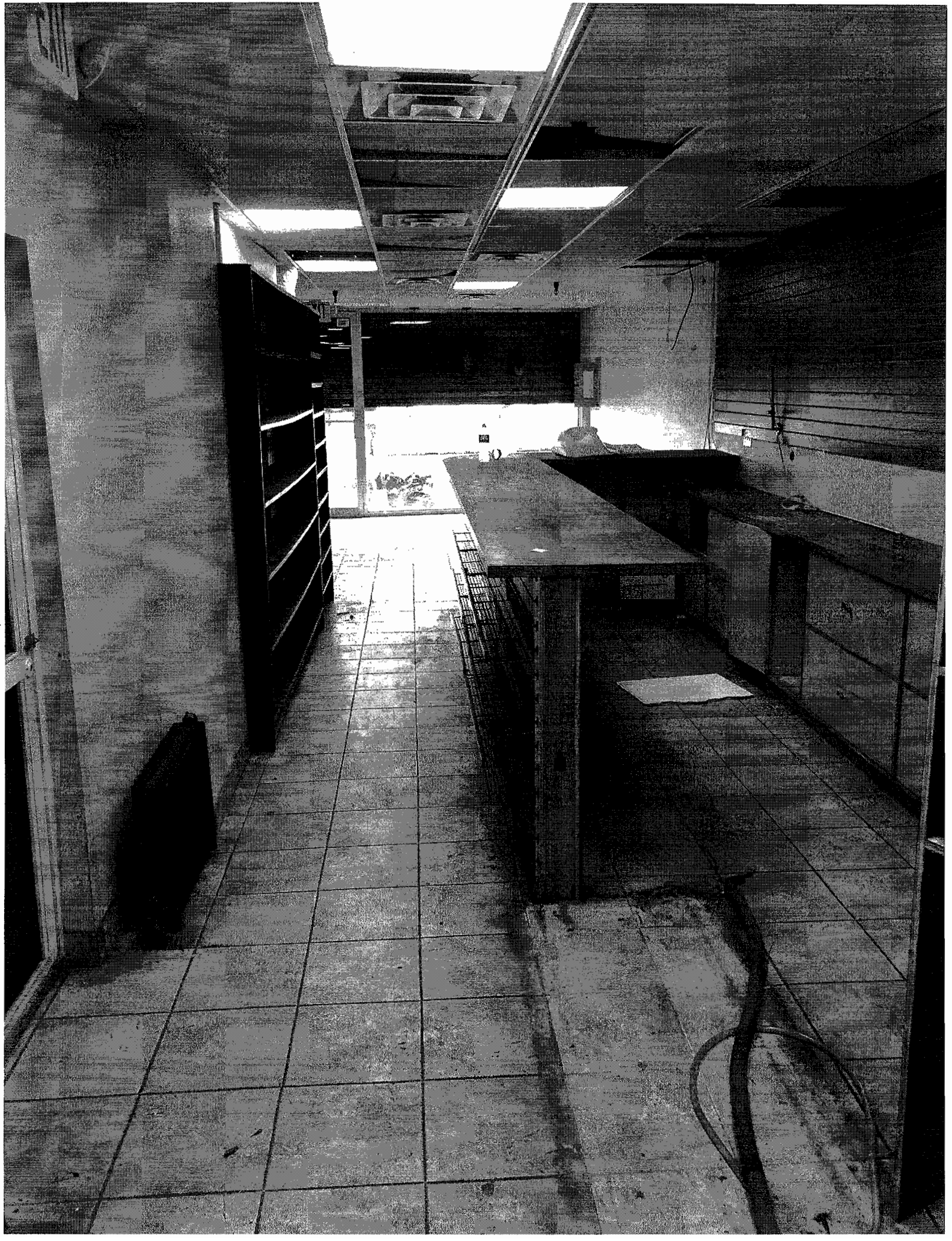
Name	Address	Approx. Distance
LOWER EAST WINE INC	201 ALLEN ST	0 ft
WHYNOT ORCHARD LLC	175 ORCHARD ST	325 ft
HEATHER JOSEPHINE JANSEN	164 ORCHARD ST	505 ft
KATZ DELICATESSEN OF HOUSTON STREET INC	205 E HOUSTON ST	515 ft
TLC TEA HOUSE INC	103 E 2ND ST	615 ft
BRIDGE & TUNNEL LLC	66 68 RIVINGTON ST	720 ft
BHH ENTERPRISE INC	52 RIVINGTON ST	730 ft
SAUCE MANAGEMENT LLC	78 84 RIVINGTON ST	735 ft
AMIRA'S DELI INC	39 1ST AVENUE	750 ft

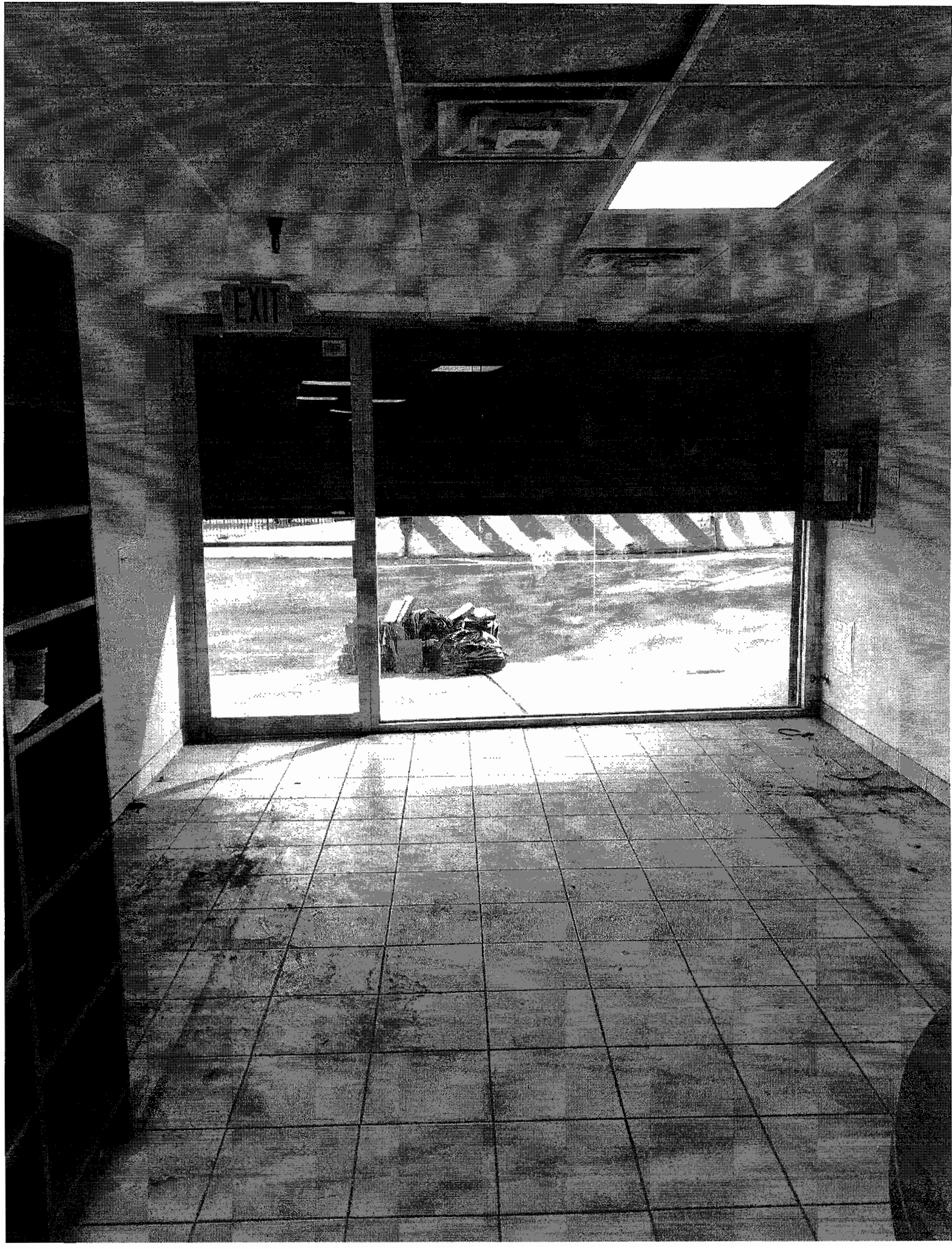
## Unmapped licenses within zipcode of report location

Name	Address
------	---------

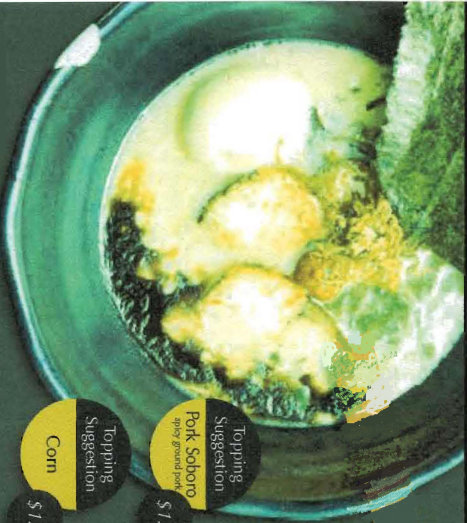








AUTHENTIC JAPANESE RAMEN

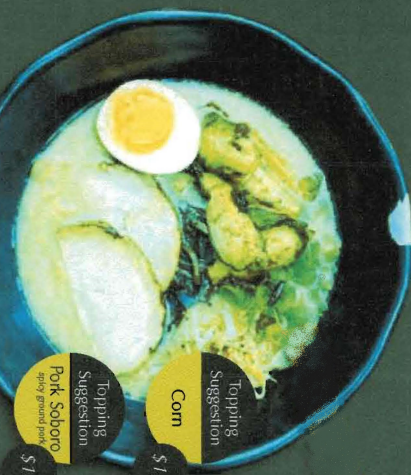


**Tonkotsu Black 12.95**

pork broth; pork chashu, kilturage, green onion, nori dried seaweed, seasoned egg\*, garlic chips, garlic oil, fried onion, served with THIN noodles

Topping Suggestion  
**Pork Soboro**  
spicy ground pork  
\$1.00

Topping Suggestion  
**Corn**  
\$1.00

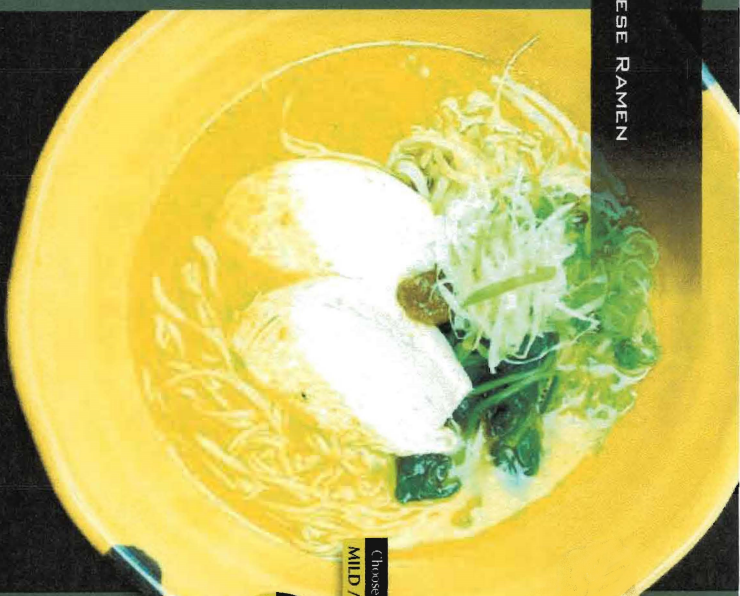


**Sprouting Up Ramen 12.95**

pork broth; pork chashu, brussels sprouts, egg, green onion, kilturage, chili oil, served with THICK noodles

Topping Suggestion  
**Pork Soboro**  
spicy ground pork  
\$1.00

Topping Suggestion  
**Com**  
\$1.00



**Spicy Chicken Ramen 11.95**

chicken broth; chicken chashu, spinach, spicy bean sprouts, tokyo negi, green onion, served with THIN noodles

Choose the spice level  
**MILD / SPICY / HOT**

Topping Suggestion  
**Onsen Tamago\***  
poached egg  
\$1.00

Topping Suggestion  
**Chicken Soboro**  
spicy ground chicken  
\$1.50

**TOPPING**

Customize your ramen

- NEW** Fresh Garlic FREE
- Butter 0.50
- Green Onion 1.00
- Fried Onion 1.00
- Cabbage 1.00
- Spicy Bean Sprouts 1.00
- Seasoned Egg\* 1.00
- NEW** Onsen Tamago\* poached egg 1.50
- Spinach 1.00
- Tofu 1.00
- Nori Dried Seaweed 1.00
- Corn 1.00
- Kilturage 1.00
- Broccoli 1.00
- NEW** Brussels Sprouts 1.00
- NEW** Chicken Sashimi spicy ground chicken 1.00
- NEW** Pork Soboro spicy ground pork 1.00
- NEW** Wonton (Chicken) 2.00
- Chicken Chashu 2.00
- Mushroom 2.00
- Bok Choy 1.00
- Tokyo Negi 1.00
- Extra Noodle 1.00
- Extra Soup 2.00

**COMBINATIONS**

You can choose one of the items below with Ramen



- Pork Gyoza 4 pcs & Salad plus 4.80
- Crispy Chicken & Salad plus 4.80
- Chicken Chashu Bowl & Salad plus 5.50
- Pork Chashu Bowl & Salad plus 5.50
- Tokyo Curry Rice & Salad plus 5.50

**Sprouting Up Ramen 12.95**  
pork broth; pork chashu, brussels sprouts, egg, green onion, kilturage, chili oil, served with THICK noodles

**Tonkotsu Spicy 11.95**  
pork broth; pork chashu, spicy bean sprouts, kilturage, green onion, served with THICK noodles  
You can choose the spice level, MILD, SPICY or HOT

**JINVA Tonkotsu Black 12.95**  
pork broth; pork chashu, kilturage, green onion, nori dried seaweed, seasoned egg\*, garlic chips, garlic oil, fried onion, served with THIN noodles

**Premium Tonkotsu White 10.95**  
pork and chicken broth; pork chashu, kilturage, green onion, seasoned egg\*, fried onion, served with THIN noodles

**Cha Cha Cha -For Garlic Lovers- 13.95**  
pork broth; pork chashu, seasoned egg\*, bean sprouts, chopped onion, green onion, fish powder, chili powder, served with THICK noodles

**Spicy Umami Miso Ramen 11.95**  
pork broth; ground pork, bean sprouts, green onion, pork choy, chili oil, served with THICK noodles

**JINVA Chicken Ramen 10.95**  
chicken broth; chicken chashu, spinach, green onion, fried onion, served with THIN noodles

**Spicy Chicken Ramen 11.95**  
chicken broth; chicken chashu, spinach, spicy bean sprouts, tokyo negi, green onion, served with THIN noodles  
You can choose the spice level, MILD, SPICY or HOT

**Wonton Chicken Ramen 10.95**  
chicken broth; wonton, spinach, green onion, served with THIN noodles

**Tokyo Yatai Ramen 10.95**  
chicken and pork clear broth; seared chicken chashu, tokyo negi, green leaf, bamboo shoot, shredded red pepper, seasoned egg\*, fried onion, served with THIN noodles

**Vegetable Soup Ramen 10.95**  
For Vegetarian:  
vegetable broth; mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, served with THIN noodles

**Spicy Creamy Vegan Ramen 12.00**  
For Vegetarian:  
vegetable broth; tofu, onion, green onion, spinach, crispy onion, garlic oil, chili oil, sesame, served with THICK noodles

**Spinach Noodles available for \$2.00**  
**Toru Noodles (Vegan gluten free) for \$3.00**

\*Multi-table with certain health conditions may be at higher risk, if these foods are consumed raw or undercooked. Please inform the servers if you have food allergies.