



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - info@cb3manhattan.org

Alysha Lewis-Coleman, 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
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: 8/26/2019

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: 319 BOWERY

Cross streets: BLEECKER ST & BOND ST

Name of applicant and all principals: ARSEN LIBANOV, IGOR KANFER, FELIX KOMRASH, MARK GARCIA

Trade name (DBA): KISSAKI OMAKASE

PREMISE:

Type of building and number of floors: MIXED USE. 5 TOTAL FLOORS IN THE BUILDING

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? 48

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):

R-2

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) SUN - THURS 12PM - 12AM FRI - SAT 12PM - 1AM

NO OUTDOOR SPACE

Number of tables? 0 (sushi counter only) Total number of seats? 0

How many stand-up bars/ bar seats are located on the premise? 1 bar, which is a sushi counter with 20 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): SUSHI/BAR COUNTER - 50 FEET LONG DOWN THE LEFT SIDE OF THE PREMISES

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

SUSHI - SEE ATTACHED MENU

What are the hours kitchen will be open? SUN - THURS 12PM - 11PM FRI - SAT 12PM - 12AM

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

How many employees will there be? 5

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: ELAC HIGH-FI AUDIO (NO SUB WOOFER)

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.") SEE ATTACHED

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. SEE ATTACHED

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: _____

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? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 7

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 will operate a full-service restaurant, specifically a (type of restaurant) SUSHI OMAKASE BAR
_____, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. 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.
3. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than 0 DJs / promoted events per 0, more than private parties per _____.
4. I will play ambient recorded background music only.
5. I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.

ATTENTION RESIDENTS & NEIGHBORS

KISSAKI OMAKASE

347-782-6833

Plans to open a

**RESTAURANT WITHOUT A SIDEWALK CAFE or BACKYARD
GARDEN**

at the following location

319 BOWERY

This establishment is seeking a license to serve

BEER/WINE & LIQUOR

There will be an opportunity for public comment on

**Monday, September 16, 2019 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)**

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

KISSAKI OMAKASE

347-782-6833

Plans to open a Restaurant

ADDRESS:

319 BOWERY

SEEKING A LICENSE TO SERVE BEER, WINE AND LIQUOR

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議。

(CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

Monday, September 16, 2019 at 6:30pm

Perseverance House Community Room

535 East 5th Street (btwn Aves A & B)

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

KISSAKI

Nombre de la Compañía/el teléfono de contacto

OMAKASE

Planifique abrir un/una:
RESTAURANTE

347-782-6833

Restaurant with no sidewalk cafe/backyard use
Restaurante

(Favor de escoger) una Barra/un

Plans to open a:

un café de acera o un patio de atrás

RESTAURANT

Address: 319 Bowery

dirección

Seeking a license to serve:

BEER, WINE & LIQUOR

**En búsqueda de una
licencia para servir: vino
y bebidas alcohólicas**

**Public meeting
for comments**

**Reunión público
para comentarios**

**Monday, September 16, 2019 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)**

**At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting**

**En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA**

info@cb3manhattan.org - www.cb3manhattan.org

Plan to manage vehicular traffic and crowds on the sidewalk caused by our establishment.

We will implement a reservation only policy. We will ask customers if they are driving in, if so we will provide them with the nearest parking lot options, we will also have this info on our website.

We plan manage noise inside and outside our business so neighbors will not be affected. We will only have background music , no live entertainment . Our concept is a multi course dinner where the customers attention is focused on the chef and the food that he prepares.

Certificate of Occupancy

CO Number: 121368251F

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A.	Borough: Manhattan	Block Number: 00457	Certificate Type: Final
	Address: 319 BOWERY	Lot Number(s): 8	Effective Date: 04/25/2019
	Building Identification Number (BIN): 1006538	Building Type: Altered	
This building is subject to this Building Code: 1968 Code			
<i>For zoning lot metes & bounds, please see BISWeb.</i>			
B.	Construction classification: 2-B	(1968 Code designation)	
	Building Occupancy Group classification: R-2	(2014/2008 Code)	
	Multiple Dwelling Law Classification: CAA		
	No. of stories: 5	Height in feet: 55	No. of dwelling units: 3
C.	Fire Protection Equipment: Fire alarm system, Sprinkler system		
D.	Type and number of open spaces: None associated with this filing.		
E.	This Certificate is issued with the following legal limitations: None		
Borough Comments: None			



Borough Commissioner



Acting

Commissioner

Certificate of Occupancy

CO Number: 121368251F

Permissible Use and Occupancy						
All Building Code occupancy group designations below are 2008 designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL		OG	S-2		6	ACCESSORY STORAGE TO RETAIL
001	20	100	M		6	RETAIL
002		120	R-2	1	2	ONE (1) CLASS "A" APARTMENT
003		120	R-2	1	2	ONE (1) CLASS "A" APARTMENT
004		40	R-2	0.5	2	ONE-HALF (1/2) APARTMENT (LOWER LEVEL) OF 4TH FLOOR APARTMENT
PEN	20	40	R-2	0.5	2	ONE-HALF (1/2) APARTMENT (UPPER LEVEL) OF 4TH FLOOR APARTMENT ROOF TERRACE
TOTAL: COMMERCIAL SPACE AND THREE (3) CLASS A APARTMENTS						
END OF SECTION						



Borough Commissioner



Acting

Commissioner

END OF DOCUMENT

MARK GARCIA

30-70 48st Apt 2K ▪ Long island city, NY 11103 ▪ (312) 316-7225 ▪ m.garcia92383@gmail.com

EXECUTIVE SUSHI CHEF

Innovative and creative culinary professional with an exceptional record of excellence at top establishments. Formally trained and mentored by Chef Kaze Chan. Proven track record of streamlining operations, recommending effective cost controls and improving service. Respected team leader with positive interpersonal, organizational and leadership skills. Committed to delivering top quality service and creating positive guest experiences that result in repeat customers. Passionate about food and flawless service.

- ❖ Skilled in the art of sushi, sashimi, nigiri and makimono
- ❖ Experience processing and preparing more than 10 types of costly sushi grade A, exotic fish weekly
- ❖ Daily and seasonal menu creation, sushi bar setup and operations
- ❖ Able to effectively manage ordering and inventory, control and reduce costs.
- ❖ Bi-lingual in English and Spanish

QUALIFICATIONS

RESTAURANT SERVICE SKILLS

- ▶ Worked a variety of restaurant, kitchen and chef positions, resulting in a unique perspective and understanding of the kitchen/server/staff relationship.
- ▶ Set up and provided service for breakfast, lunch, dinner, receptions, weddings and business meetings that ranged from 20 to 180 guests. Responsible for breakdown of events. ▶ Formally trained and mentored by Chef Kaze Chan in processing and preparing grade A sushi and exotic fish; made sashimi, nigiri and makimono.
- ▶ Talented in identifying new business opportunities; created sushi menus, set up sushi bar operations, played key role in new restaurant opening.

MANAGERIAL AND SUPERVISORY SKILLS

- ▶ Provided hands-on expertise in areas that included menu planning, cost control and analysis, staffing and budgeting.
- ▶ Hired, trained, scheduled and supervised kitchen and catering staff.
- ▶ Managed and trained staff of five prep cooks. Directed set-up for daily service.

- ▶ Oversaw ordering and inventory, cost control and reduction.

CUSTOMER SERVICE SKILLS

- ▶ Adept at anticipating, identifying and fulfilling guest needs and special requests.
- ▶ Proven record of superior service: received 3 performance based raises within one year.

EMPLOYMENT HISTORY

EXECUTIVE CHEF/ PARTNER, Gaijin Astoira, Queens, NY, 5/2016 - 8/2019 *omakase restaurant featuring modern omakase experience and contemporary Japanese cuisine*

EXECUTIVE SOUS SUSHI CHEF, Lettuce Entertain You Enterprises, Inc., Chicago, IL, 2/2016— 9/2016 *Hired to open new sushi restaurant with Chef Kaze Chan for Lettuce Entertain You, a Chicago-based corporation that owns over 100 restaurants nationwide. Currently in management training program.*

ACTING HEAD SUSHI CHEF, Momotaro, Chicago, IL, 6/2015—1/2016 **SOUS SUSHI CHEF**, 10/2014-6/2015 *Diverse 87-item menu, multi-dimensional sushi spot/izakaya/bar. Played key role in developing innovative menu for restaurant opening. Designed and set up sushi bar operation. Fish procured from Japan daily.*

ON-CALL BANQUET SERVER, J.W. Marriott Hotel, Chicago, IL, 3/2011-Present *Banquet space of 47,000 square feet that can accommodate 10 to 1,500 people in reception or 10 to 600 guest at sit-down dinner.*

ON-CAL BANQUET SERVER, The Wit Hotel, Chicago, IL, 12/2009-Present *16,000 sq. foot banquet space that can serve up to 350 people for a reception or up to 260 for a formal dinner.*

EVENT SERVER, Waldorf Astoria (formerly the Elysian Hotel), Chicago, IL, 4/2010-10/2104 *Opened in 2009 as one of Chicago's best luxury hotels, with event space that can accommodate receptions up to 270 guests and banquets of 160.*

SUSHI CHEF, Macku Sushi, Chicago, IL, 12/2009-4/2010 *Newest restaurant opened by the Macku clan, founders of Kaze Sushi, featuring signature creative sushi and contemporary Japanese cuisine.*

EXECUTIVE SUSHI CHEF, Joy Yee Plus, Chicago, IL, 6/2009-1/2010 *110-seat Pan-Asian restaurant and sushi bar.*

SUSHI CHEF, Kaze Sushi, Chicago, IL, 7/2004-9/2009 *Innovative, 80 seat Japanese restaurant, with seasonally changing menu. Rated one of the Top 10 Sushi Spots in the Nation by Bon Appetit, 2009; one of Chicago's "Top New Restaurants" and "Top Sushi Spots" by Chicago Magazine in 2005.*

SUSHI CHEF, Rebar, Trump International Hotel, Chicago, IL, 10/2008-6/2009 *Upscale cocktail and sushi lounge offering hand-rolls and sashimi platters.*

BREAKFAST/LUNCH COOK, Sixteen, Trump International Hotel, Chicago, IL, 4/2008-10/2008 *Signature restaurant featuring eclectic cuisine and seasonal ingredients.*

HEAD SUSHI CHEF, Aria Lounge, Fairmont Chicago, Chicago, IL, 10/2007-10/2008 *Chicago*

award recognized bar and sushi club.

EXPEDITER/LINE/PREP COOK/PANTRY CHEF, Sangria Tapas Bar, Chicago, IL, 8/2006-4/2007 *Upscale, 200 seat Latin themed restaurant and tapas bar, averaging 150 to 350 covers per night.*

GARDE-MANGER CHEF/ SUSHI CHEF HELPER, Sushi Samba, 7/2003-7/2004 *Extremely high volume, 400 seat Japanese, Brazilian and Peruvian fusion restaurant serving up to 1,000 covers on weekends per day.*

GARDE-MANGER CHEF/ INTERN, 312 Chicago, 10/2001 - 7/2003 *High volume, Italian American inspired restaurant serving an average of 100-200 customers daily.*

EDUCATION

Tilden Academy High School, Culinary Arts Major

KISSAKI

OMAKASE

MENU

DINNER

16 courses \$160

- 1- Japanese Dobin mushi soup
- 2- Appetizer Aburi buri - grilled wilded caught Japanese adult yellowtail
- Nigiri sushi
- 3- Kawahagi- Japanese filefish
- 4- kinmedai- Japanese golden eye red snapper server
- 5- Shima-aji - 16 day aged Japanese stripped jack served with ginger-chive garlic
- 6- Akamutsu - Rosy seabags
- 7- Chutoro- medium fatty bluefin tuna
- 8- kohada- Japanese gizzard shad served with kimi-oboro
- 9- Akami- lean bluefin tuna served with shitake and a hidden roasted almond
- 10- Zuke Aburi otoro- Soy marinated Grilled fatty tuna with winter shaved truffle
- 11- Ebi- seasonal shrimp
- 12- Hotate - seasonal sea scallop
- 13- Uni- seasonal sea urchin
- 14- Anago- Japanese sea eel
- 15- Temaki (handroll)

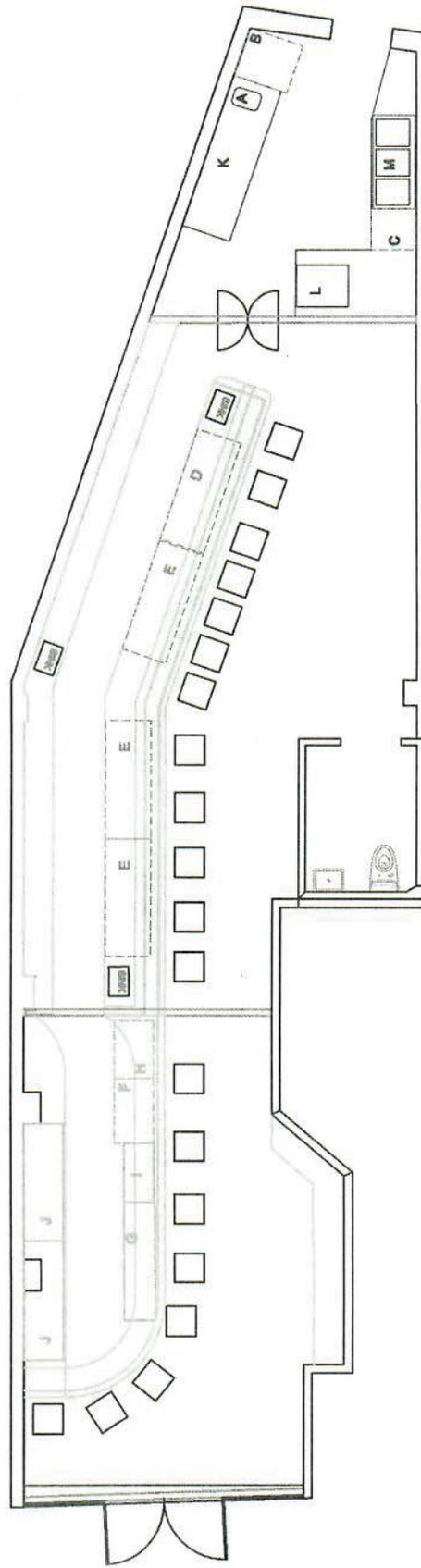
DESSERT

Kasutera tamago with Fior di latte gelato

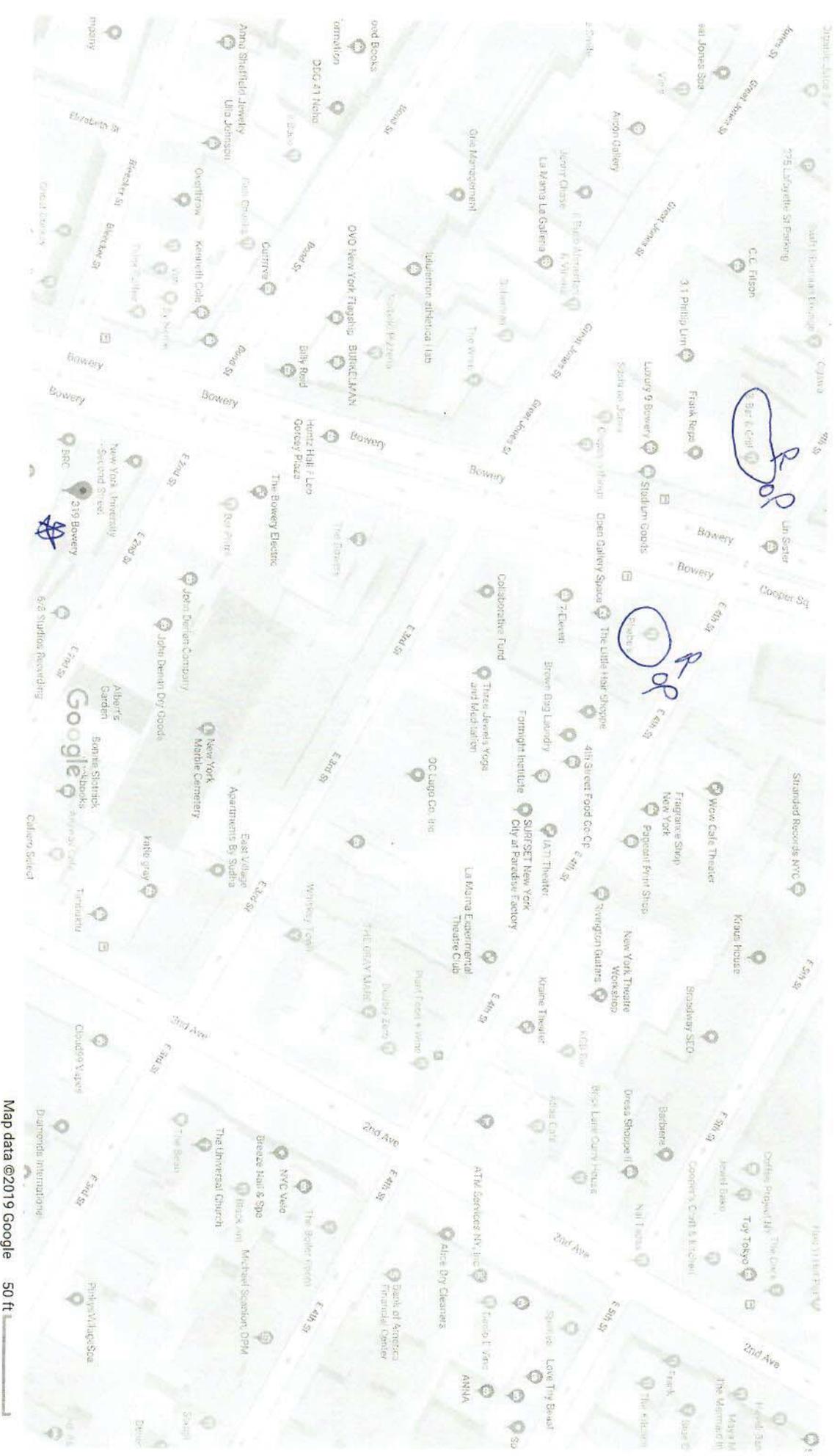
LUNCH

14 courses \$80

- 1- Madia - Japanese sea bream served with ankimo shiso ponzu
- 2- Chutoro - Medium fatty bluefin tuna served with pickled wasabi stems
- 3- Saba - mackerel from Oita Japan, salted & pickled in akasu
- 4- Hamachi - Japanese Yellowtail served with roasted sauté peppers wth butter
- 5- zuke Akami - soy marinated lean bluefin tuna
- 6- Otoro - Fatty bluefin tuna belly served with hidden uni inside
- 7- Aburi Zuke sake - Grilled soy marinated ora king salmon with shaved winter truffle
- 8- Bontan ebi - spotted prawn served with uni egg
- 9- Hotate - seasonal sea scallop
- 10- Uni - seasonal sea urchin
- 11- Unagi - Robata grilled fresh water eel
- 12-Temaki (handroll)
- 13- Miso soup
- 14- Tamagoyaki - Japanese savory rolled omelet



Google Maps 319 Bowery



Google Maps 319 Bowery



PARKING
Monday - Friday
9am - 6pm
←

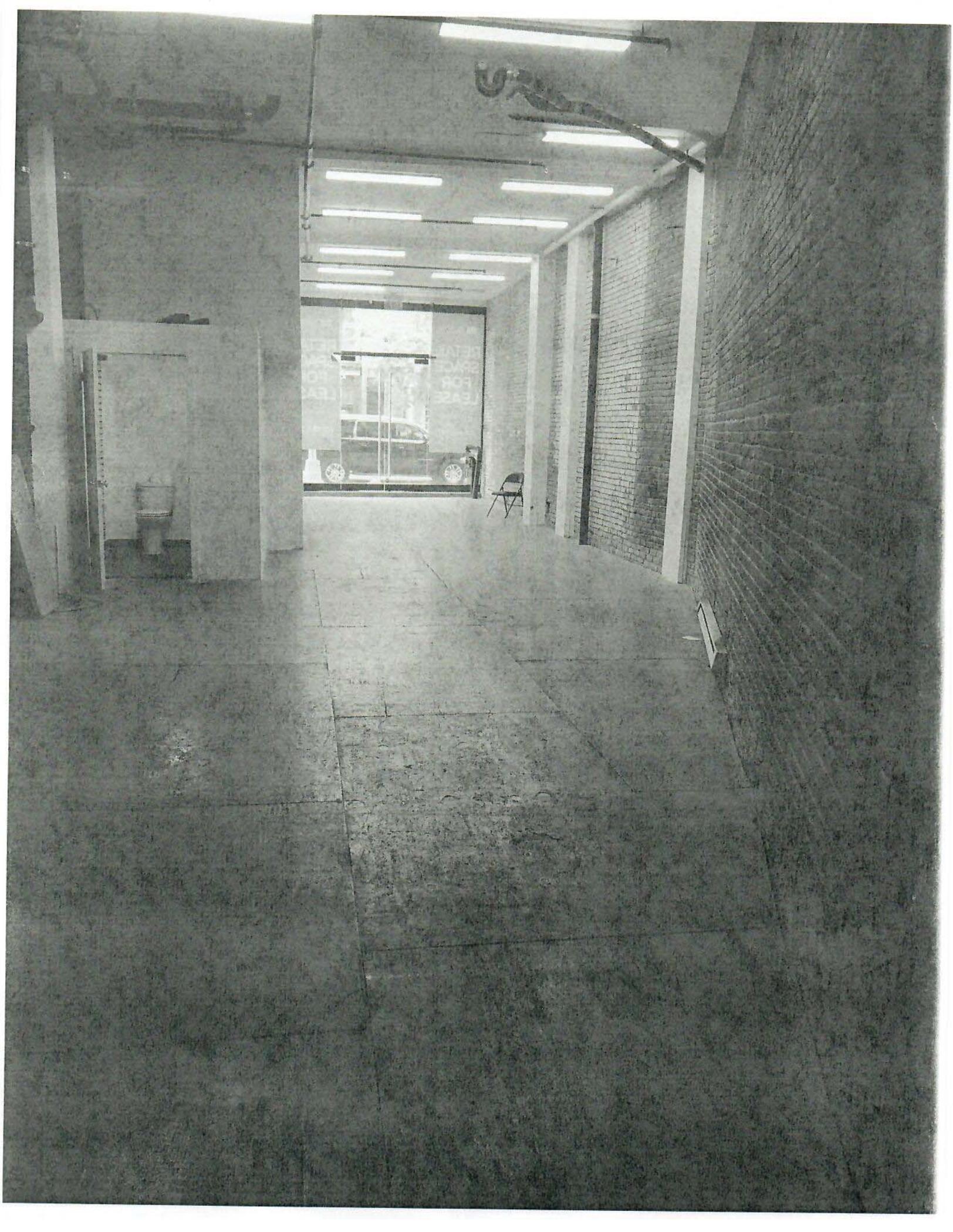
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319







Felix Komrash <fkomrash@gmail.com>

New Restaurant at 319 Bowery - Kissaki Omakase

1 message

Felix Komrash <fkomrash@gmail.com>

To: ban62007@gmail.com

Wed, Aug 28, 2019 at 1:43 PM

Hello Michele Campo and the Bowery Alliance of Neighbors,

My name is Felix Komrash and I wanted to notify you and the community group that we are filing for an On-Premises liquor license for a new sushi restaurant located at 319 Bowery called Kissaki Omakase.

The establishment will operate by a reservation only policy where guests will dine by sitting at a sushi bar counter and experience a delightful chefs' tasting menu that will gradually change with the seasons and fish availability at the time.

The hours of operation will be Sun - Thurs 12pm-12am and Fri - Sat 12pm-1am. There will be no live music and or entertainment. Simple background music will play to allow the guests to focus their attention and taste buds on the sushi being served and explained by the chef.

Once granted, the liquor license will be used to create a sake/wine/cocktail pairing menu to go along with the dinner menu.

If you would like to discuss this matter, please do not hesitate to contact me at 917-676-9589 or email me at fkomrash@gmail.com

Sincerely,
Felix Komrash

Petition to Support Proposed Liquor License

Date: 6/29/19

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor on premises

to the following applicant/establishment (company and/or trade name) Kissake Omakase

Address of premises: 319 Bowery

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be: Sun-Thurs 12pm - 12am Fri-Sat 12pm - 1am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
DAVID GOLDSTEIN		475 FDR L 2005 NY, NY 10002
Hannah Feller		172 E 7th St 1000
Ben Pop		
Wayne Kral	Wayne Kral	39 E 1 1/2 St
RICHARD SANCHEZ		151 LUDLOW ST.
Tayssia Demesa		325 E 13 St E 15th St.
William Hernandez		36 Bowery
SARAH BASSINE		224 ELIZABETH ST. NYC 10012

Leanne Papillon
29 Avenue B

Leanne

BERNARD JOHNSON - 347-957-4489
40 ANN ST.

Bernard

Anika Daley

Anika

Tom Compton

Tom

Petition to Support Proposed Liquor License

Date: 8/27/19

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor license

to the following applicant/establishment (company and/or trade name) Kissaki Omakase

Address of premises: 319 Bowery

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:
Sun-Thu 12pm-12am Fri-Sat 12pm-1am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Maxim Kausky		100 MORTON ST. Apt 8CE
Russell Naftali		N4C, NY 10014
		219 Chrystie St. New York, NY 10002

11:06



New York - NoHo
Yesterday 4:55 PM

Edit



11:07



New York - NoHo
Yesterday 4:55 PM

Edit



PARKING
Monday - Friday
8am - 6pm
←

319

RETAIL SPACE FOR LEASE

MERIDIAN
RETAIL LEASING

James Kamulian
John Roesch
212.468.5971
j@meridiancapital.com

30945

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