



COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village Little Italy SoHo NoHo Hudson Square Chinatown Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies** plus supporting material requested to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request** will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

- X 1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
- X 2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
- N/A 3. ~~Provide any plans filed or to be filed with the Buildings Department.~~
- X 4. Proposed menu, if applicable.
- N/A 5. ~~Certificate of Occupancy or Letter of No Objection for the premises.~~
- X 6. Letter of Understanding or Letter of Intent from the Landlord.
- X 7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
- X 8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): Wegmans Food Markets, Inc.

Trade name (DBA): N/A

Premises address: 770 Broadway, New York, NY 10003

Cross Streets and other addresses used for building/premise:
Located between (a) Wanamaker Place and East 8th Street and (b) Broadway and Lafayette St.

CONTACT INFORMATION:

Principal(s) Name(s): Stephen R. Van Arsdale

Office or Home Address: [REDACTED] _____

City, State, Zip: [REDACTED] _____

Telephone #: [REDACTED] email : [REDACTED] _____

Landlord Name / Contact: 770 Broadway Owner LLC

Landlord's Telephone and Fax: [REDACTED] _____

NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Please see rider

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Premises will be located in corner on ground floor of Wegmans Food Market. Premises will be a
restaurant serving lunch and dinner. The menu will be seafood-forward, with options for sushi and
sashimi, seafood platters, and raw oysters. Restaurant will also serve vegetable-forward appetizers,
dim sum, noodle dishes, burgers, poke bowls, and other diverse items.

Wegmans Food Markets, Inc.
770 Broadway, New York, NY 10003
Community Board 2 Questionnaire **List of Principals**

List of Principals

Direct Owner

Name of Principal	Title	List of Licensed Locations
Daniel R. Wegman as Trustee of Wegmans Family Voting Trust	Sole Shareholder	Please see attached rider.

Officers & Directors

Name of Principal	Titles	List of Licensed Locations
Daniel R. Wegman	Chairman of the Board and Director	Please see attached rider.

Name of Principal	Titles	List of Licensed Locations
Colleen J. Wegman	President, CEO, Treasurer, Director	Please see attached rider.

Name of Principal	Titles	List of Licensed Locations
Nicole Wegman	Senior Vice President, Director	Please see attached rider.

Name of Principal	Title	List of Licensed Locations
Stephen R. Van Arsdale	Secretary	Please see attached rider.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

a new liquor license (Restaurant Tavern / On premise liquor Other)

an UPGRADE of an existing Liquor License

an ALTERATION of an existing Liquor License

a TRANSFER of an existing Liquor License

a HOTEL Liquor License

a DCA CABARET License

a CATERING / CABARET Liquor License

a BEER and WINE License

a RENEWAL of an existing Liquor License

an OFF-PREMISE License (retail)

OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

N/A

If this is for a new application, please list previous use of location for the last 5 years:

Kmart

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: N/A

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

yes no

If yes, please list DBA names and dates of operation:

Kmart Corporation (Kmart) - Drugstore Beer & Wine Products (serial # 1022710) - 7/21/2003-7/5/2019

Transform KM LLC (Kmart) - Drugstore Beer & Wine Products (serial # 1318572) - 1/30/2020-8/6/2021

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 15 Year Built : 1903 & 1907

Describe neighboring buildings:
Nearby buildings are commercial, mixed-use and residential.

Zoning Designation: C6-2

Zoning Overlay or Special Designation (applicable) NoHo Historic District

Block and Lot Number: 554 / 1

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain : Additional changes to signage not yet submitted for approval

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain _____

What is the proposed Occupancy? 110

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no yes

If yes, what is the maximum occupancy for the premises? N/A

If yes, what is the use group for the premises? N/A

If yes, is proposed occupancy permitted? yes no, explain : N/A

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no

Do you plan to file for changes to the Certificate of Occupancy? yes no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: Doors to replace windows; new signage

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2,637 sq. ft.

If more than one floor, please specify square footage by floors: N/A

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

N/A

If more than one floor, what is the access between floors? N/A

How many entrances are there? 1 How many exits? 2* How many bathrooms? 1 in OP area;
*1 exit for emergencies only mens and womens

Is there access to other parts of the building? no X yes, explain: Access to grocery restrooms in
area (ground and grocery area
basement floors)

OVERALL SEATING INFORMATION:

Total number of tables? 33 Total table seats? 76

Total number of bars? 1 Total bar seats? 8 (Oyster bar)

Total number of "other" seats? 10 please explain : 10 seats at Sushi Bar

Total OVERALL number of seats in Premises : 94

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1* Seats 8
*Oyster Bar is "stand-up bar"

How many service bars are being applied for on the premises? 0

Any food counters? no X yes, describe : Sushi Bar and Oyster Bar

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: N/A

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food X Restaurant Club/ Cabaret Hotel Other:

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

10am to 1am 10am to 1am 10am to 1am 10am to 1am 10am to 1am 10am to 2am 10am to 2am

Will the business employ a manager? ___ no yes, name / experience if known : Matthew Dailor (grocery retail/grocery experience) manager with 30 years

Will there be security personnel? ___ no yes(if yes, what nights and how many?) Varies

Do you have or plan to install French doors, accordion doors or windows that open? no ___ yes

If yes, please describe : N/A

Will you have TV's ? no ___ yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ ___ Juke Box Ipod / CDs ___ none

Expected Volume level: Background (quiet) ___ Entertainment level ___ Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no ___ yes

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: Ceiling speakers for ambient level background music. Ceiling (1 layer of type 'x' gypsum wall board), furniture, & flooring to absorb sound.

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? ___ private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no ___ yes (if yes, please attach plans)

Will you be utilizing ___ ropes ___ movable barriers ___ other outside equipment (describe) _____

N/A

Are your premises within 200 feet of any school, church or place of worship? no ___ yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

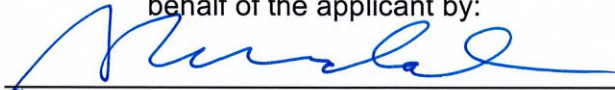
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Matthew Dailor (store manager) Phone: [REDACTED]

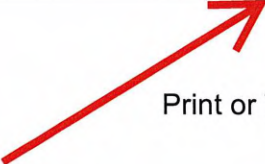
Address: 770 Broadway, New York, NY 10003

Email : [REDACTED]

Application submitted on
behalf of the applicant by:



Signature



Print or Type Name Stephen R. Van Arsdale

Title Secretary

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

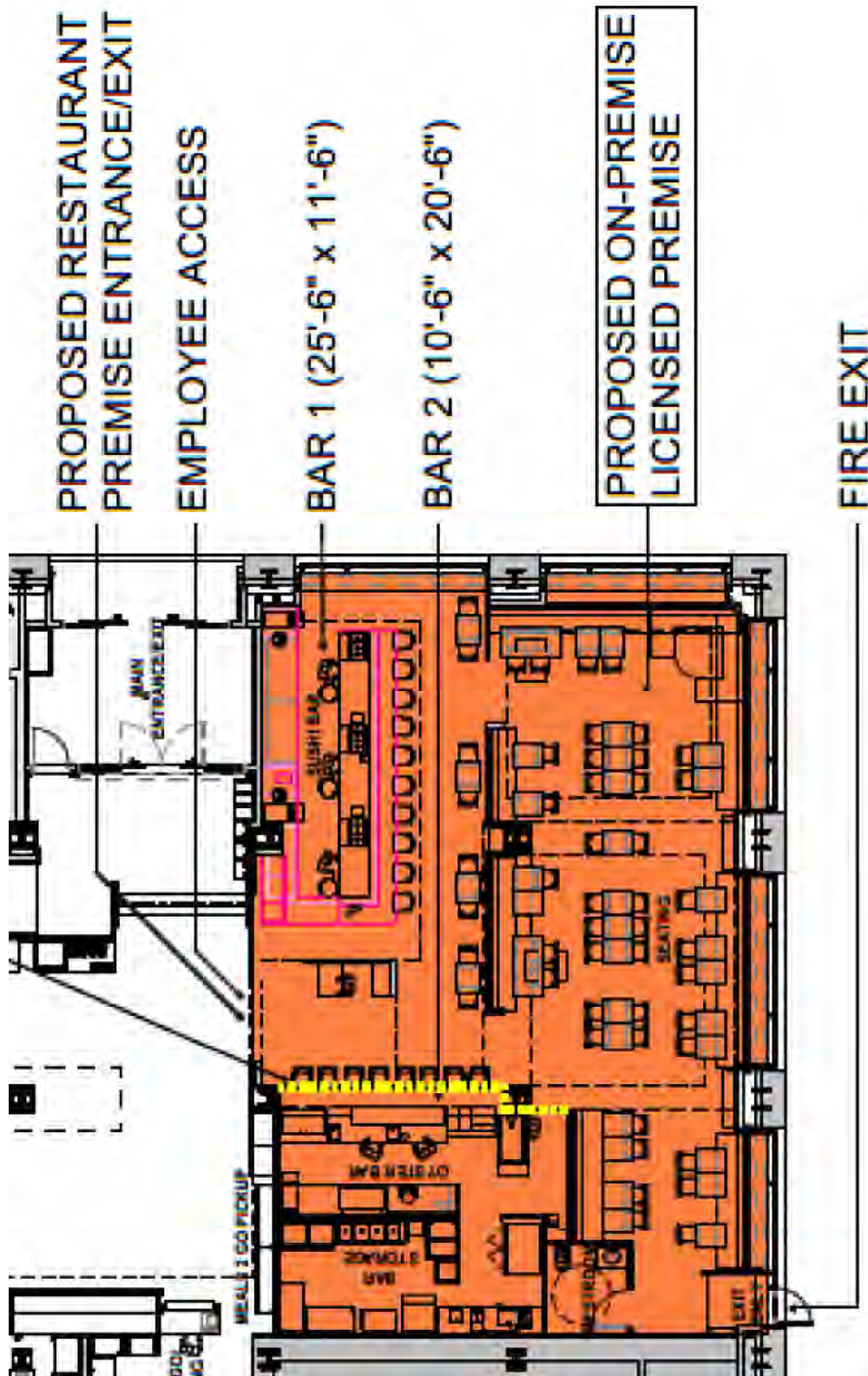


Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

**LIST OF ACTIVE
LIQUOR
LICENSES WITHIN
500 FEET OF
PROPOSED
PREMISES**

FLOORPLAN

Floorplan



MENU

Lunch Menu

SUSHI / SASHIMI

Traditional

Traditional Nigiri

Nigiri A \$5
Nigiri B \$6
Nigiri C \$7
Nigiri D \$8
Nigiri E \$9
Nigiri F \$10
Nigiri G \$11

Maki Sushi

Maki A \$7
Maki B \$8
Maki C \$9

Traditional Roll

Roll C \$14
Roll D \$15
Roll E \$16

Sushi Plate

Innovative

Oshi Sushi

Oshi B \$15
Oshi C \$16
Oshi D \$17
Oshi E \$21

Innovative Nigiri

Nigiri A \$5
Nigiri B \$6
Nigiri C \$7
Nigiri D \$8

Innovative Roll

Roll A \$12
Roll B \$13
Roll C \$14

Roll

California Roll \$12
Spicy Tuna Roll \$13
Roll D \$15

Seafood

Seafood platter FOR 2

Fresh Oyster 6pc / 12pc

muoi vinaigrette, Sichuan pepper black vinegar, ponzu, tobanjan cocktail sauce

Caviar MP

Soba crepe, yuzu crème fraiche

Prawn Cocktail

tobanjan cocktail sauce

Crispy Prawn fritter

Sweet and sour dipping sauce

Steamed Mussels

Coconuts curry broth

Sashimi

Sashimi A \$25

Sashimi C \$48

Sashimi E \$60

Appetizers

Scallion & Ginger Scallop

Scallion oil, soy broth, Chinese donut

Marinated Spot Prawn

Chill oil, Sichuan vinaigrette

Entrée

Lobster garlic noodle \$42

King club B \$42

Miso glazed short rib \$38

Scallion & Ginger Sea Bass

Lunch Features

Gozen Bento

Sushi Gozen \$28 to \$45

Vegan Sushi Gozen \$26

Gozen A \$32

Gozen B \$28

Gozen C \$38

Asian style burger

Oyster Katsu sand

Poke Bowl

Sashimi salad

Chirashi bowl

Noodle

Garlic noodle \$42

Wagyu beef Lo-mein \$32

XXX Noodle

Dim sum

Prawn Shumai cilantro NƯỚC MẮM vinegar

Xiaolongbao Japanese konbu soy vinegar

Har gow cilantro miso sauce

Japanese Gyoza spicy miso sauce

Prawn miso Japanese eggplant black garlic sauce

Vegan Appetizers

Smacked Cucumber Salad

chrysanthemum, Shanxi vinegar, Sichuan Province

Soy Caramelized Japanese Sweet

Potato

Scallion crème fraiche

Crispy Brussels Sprouts

Five spices, Black vinegar

Charred Cabbage

Sichuan peppercorn, cumin, sweet soy

Shaanxi Province

Dinner Menu

SUSHI / SASHIMI

Traditional

Traditional Nigiri

Nigiri A \$5
Nigiri B \$6
Nigiri C \$7
Nigiri D \$8
Nigiri E \$9
Nigiri F \$10
Nigiri G \$11

Maki Sushi

Maki A \$7
Maki B \$8
Maki C \$9

Traditional Roll

Roll C \$14
Roll D \$15
Roll E \$16

Sushi Plate

Innovative

Oshi Sushi

Oshi B \$15
Oshi C \$16
Oshi D \$17
Oshi E \$21

Innovative Nigiri

Nigiri A \$5
Nigiri B \$6
Nigiri C \$7
Nigiri D \$8

Innovative Roll

Roll A \$12
Roll B \$13
Roll C \$14

Roll

California Roll \$12
Spicy Tuna Roll \$13
Roll D \$15

Seafood

Curdo

Japanese Hamachi \$25

Scallion oil, soy broth, Chinese bokchoy, Guangdong Province

Big eye tuna \$25

Truffle XO sauce and shredded Asian vegetables

Japanese Tai snapper \$32

green curry vinaigrette and pickled papaya salad

Appetizers

Scallion & Ginger Scallop

Scallion oil, soy broth, Chinese donut

Marinated Spot Prawn

Chili oil, Sichuan vinaigrette

Seafood platter

Fresh Oyster 6pc / 12pc

muoi vinaigrette, Sichuan pepper black vinegar, ponzu, tobanjan cocktail sauce

Caviar MP

Soba crepe, yuzu crème fraiche

Prawn Cocktail

tobanjan cocktail sauce

Crispy Prawn fritter

Sweet and sour dipping sauce

Steamed Mussels

Coconuts curry broth

Entrée

Lobster garlic noodle \$42

King club B \$42

Miso glazed short rib \$38

Scallion & Ginger Sea Bass

Vegan Appetizers

Smacked Cucumber Salad

chrysanthemum, Shanxi vinegar, Sichuan Province

Soy Caramelized Japanese Sweet

Potato

Scallion crème fraiche

Crispy Brussels Sprouts

Five spices, Black vinegar

Charred Cabbage

Sichuan peppercorn, cumin, sweet soy
Shaanxi Province

Dim sum

Prawn Shumai

cilantro Nước mắm vinegar

Xiaolongbao

Japanese konbu soy vinegar

Har gow

cilantro miso sauce

Japanese Gyoza

spicy miso sauce

Prawn miso Japanese

eggplant black garlic sauce

Noodle

Garlic noodle \$42

Wagyu beef Lo-mein \$32

XXXX Noodle

Meat

Wagyu Carpaccio \$36

Bo tai chanh style, toasted almond, pickled onion, muoi vinaigrette

Wagyu Tartare \$38

sesame sweet soy, Asian pear, miso cured egg york

Wagyu Tataki \$35

black vinegar ponzu, Sichuan peppercorn

Wagyu satay \$28

coconuts green curry sauce

Omakase

Next Door signature Omakase menu \$180 - \$200

Traditional Sushi Omakase menu \$120 - \$150

Dinner Sushi Counter only Menu

Ala carte Menu

The Aster signature Omakase menu \$200 (24 hours notice)

The Aster Sushi Kaiseki tasting menu \$120

Including small appetizers

Traditional Sushi tasting menu 16pc \$90

Simple sushi only course menu with miso soup

Traditional Sushi tasting menu 12pc \$65

Simple sushi only course menu with miso soup

SUSHI / SASHIMI

Traditional

Traditional Nigiri

Nigiri A \$5

Nigiri B \$6

Nigiri C \$7

Nigiri D \$8

Nigiri E \$9

Nigiri F \$10

Nigiri G \$11

Maki Sushi

Maki A \$7

Maki B \$8

Maki C \$9

Traditional Roll

Roll C \$14

Roll D \$15

Roll E \$16

Sushi Plate

Innovative

Oshi Sushi

Oshi B \$15

Oshi C \$16

Oshi D \$17

Oshi E \$21

Innovative Nigiri

Nigiri A \$5

Nigiri B \$6

Nigiri C \$7

Nigiri D \$8

Innovative Roll

Roll A \$12

Roll B \$13

Roll C \$14

Roll

California Roll \$12

Spicy Tuna Roll \$13

Roll D \$15

Sashimi

Sashimi A \$25

Sashimi B \$48

Sashimi C \$60

Dinner Oyster bar menu

SUSHI

Oshi Sushi
Oshi B \$15
Oshi C \$16
Oshi D \$17
Oshi E \$21

Innovative Nigiri
Nigiri A \$5
Nigiri B \$6
Nigiri C \$7
Nigiri D \$8

Innovative Roll
Roll A \$12
Roll B \$13
Roll C \$14

Bao

Crispy chicken Bao
Pork Belly Bao
Fish Katsu Bao

Seafood

Curdo

Japanese Hamachi \$25

Scallion oil, soy broth, Chinese bokchoy, Guangdong Province

Big eye tuna \$25

Truffle XO sauce and shredded Asian vegetables

Japanese Tai snapper \$32

green curry vinaigrette and pickled papaya salad

Appetizers

Scallion & Ginger Scallop

Scallion oil, soy broth, Chinese donut

Marinated Spot Prawn

Chili oil, Sichuan vinaigrette

Seafood platter

Fresh Oyster 6pc / 12pc

muoi vinaigrette, Sichuan pepper black vinegar, ponzu, tobanjan cocktail sauce

Caviar MP

Soba crepe, yuzu crème fraiche

Prawn Cocktail

tobanjan cocktail sauce

Crispy Prawn fritter

Sweet and sour dipping sauce

Steamed Mussels

Coconuts curry broth

Stone Crab

Dipping sauce

Vegan side dishes

Smacked Cucumber Salad

chrysanthemum, Shanxi vinegar, Sichuan Province

Soy Caramelized Japanese Sweet

Potato

Scallion crème fraiche

Crispy Brussels Sprouts

Five spices, Black vinegar

Charred Cabbage

Sichuan peppercorn, cumin, sweet soy

Shaanxi Province

Dim sum

Prawn Shumai cilantro Nước mắm vinegar

Xiaolongbao Japanese konbu soy vinegar

Har gow cilantro miso sauce

Japanese Gyoza spicy miso sauce

Prawn miso Japanese eggplant black garlic sauce