

**APPLICANT INFORMATION:**

Name of applicant(s): Retro Japan Inc

Trade name (DBA): Retro

Premises address: 87 7th Avenue South, New York, NY 10014

Cross Streets and other addresses used for building/premise:  
Barrow and Grove Streets

**CONTACT INFORMATION:**

Principal(s) Name(s): Ryan Nohrenberg

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: \_\_\_\_\_ email : [REDACTED]

Landlord Name / Contact: Eighty-Nine Seventh LLC c/o Lucy King

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Ryan Nohrenberg</u>	<u>N/A</u>
<u>Hiroshi Tsuzuki</u>	<u>N/A</u>
_____	_____

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

A traditonal Japanese restaurant with a menu thoughtfully crafted to capture the essence of Japanese culinary traditions, using fresh natural ingredients.

**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

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

Vacant Space

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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

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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:

Sushi Samba, Serial #1105067, Dates of Operation: 03/31/2000 - 08/8/2018

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**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: 2 Year Built : 1923

Describe neighboring buildings:  
Mixed: Residential/Commercial

Zoning Designation: C4-5

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 591 / 34 and 36

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 : all proposed alterations to be filed with LPC for final 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 rooftop

What is the proposed Occupancy? 200

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

no  yes Pending

If yes, what is the maximum occupancy for the premises? \_\_\_\_\_

If yes, what is the use group for the premises? \_\_\_\_\_

If yes, is proposed occupancy permitted?  yes  no, explain : \_\_\_\_\_

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

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? 6,064 SQ FT  
Cellar-1,807 sq ft; 1st Fl-2,465 sq ft  
If more than one floor, please specify square footage by floors: and 2nd Floor-1,790 sq ft

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

If more than one floor, what is the access between floors? Staircase and elevators

How many entrances are there? 2 How many exits? 2 How many bathrooms? 3

Is there access to other parts of the building?  no  yes, explain: \_\_\_\_\_

**OVERALL SEATING INFORMATION:**

Total number of tables? 26 Total table seats? 80

Total number of bars? 2 Total bar seats? 16

Total number of "other" seats? 20 please explain: outdoor seating: rooftop

Total OVERALL number of seats in Premises : 116

**BARS:**

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 16

How many service bars are being applied for on the premises? 1

Any food counters?  no  yes, describe : \_\_\_\_\_

**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  Restaurant  Club/ Cabaret  Hotel  Other: \_\_\_\_\_

What are the Hours of Operation?

Sunday:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:  
9am 12:30am 9am 12:30am 9am 12:30am 9am 12:30am 9am 12:30am 9am 3:30am 9am 3:30am  
\_\_\_ to \_\_\_ \_\_\_ to \_\_\_ \_\_\_ to \_\_\_ \_\_\_ to \_\_\_ \_\_\_ to \_\_\_ \_\_\_ to \_\_\_ \_\_\_ to \_\_\_

Will the business employ a manager? \_\_\_ no  yes, name / experience if known : Ryan Nohrenberg/10+ years in Hospitality

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

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

If yes, please describe : French Door on the second floor

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? Yes

Please describe your sound system and sound proofing: \_\_\_\_\_

In the process of consulting with acoustical engineers and architect to make premises as sound proof as possible.

Will you be permitting: No promoted events No scheduled performances No outside promoters

No any events at which a cover fee is charged? Yes 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 No ropes No movable barriers No other outside equipment (describe) No

Are your premises within 200 feet of any school, church or place of worship? No 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 1/2 " x 11").***

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

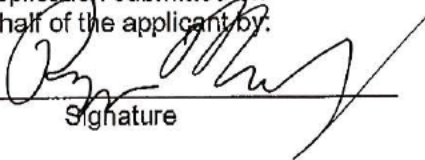
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: \_\_\_\_\_ Phone: 

Address:  \_\_\_\_\_

Email:  \_\_\_\_\_

Application submitted on  
behalf of the applicant by:

  
\_\_\_\_\_  
Signature

Print or Type Name Ryan Nohrenberg

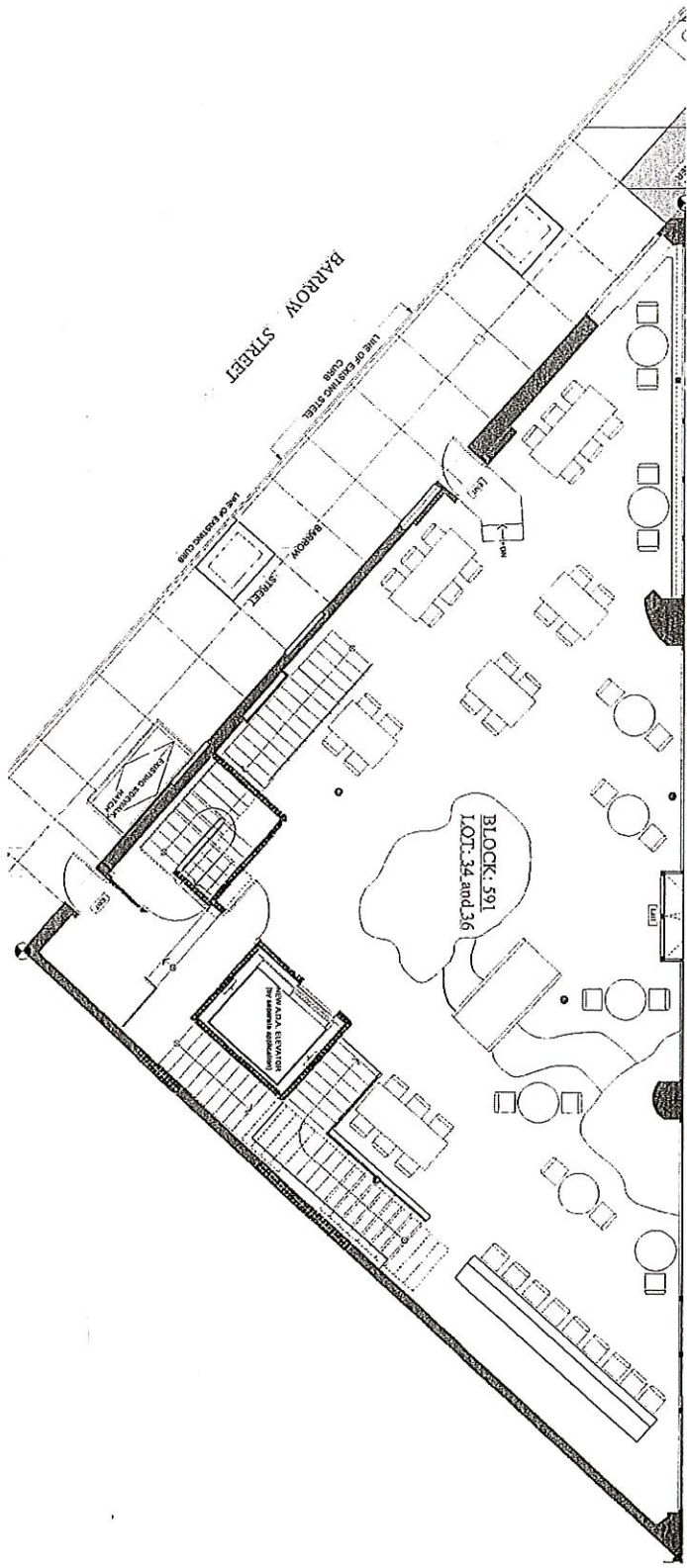
Title Restaurant Manager

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  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair



BARROW STREET

BLOCK 591  
LOT 34 and 36

LINE OF EXISTING CURB

LINE OF EXISTING SIDEWALK

KAWA ALOA ELEM/DIR

LINE OF EXISTING DRIVE

BARROW STREET





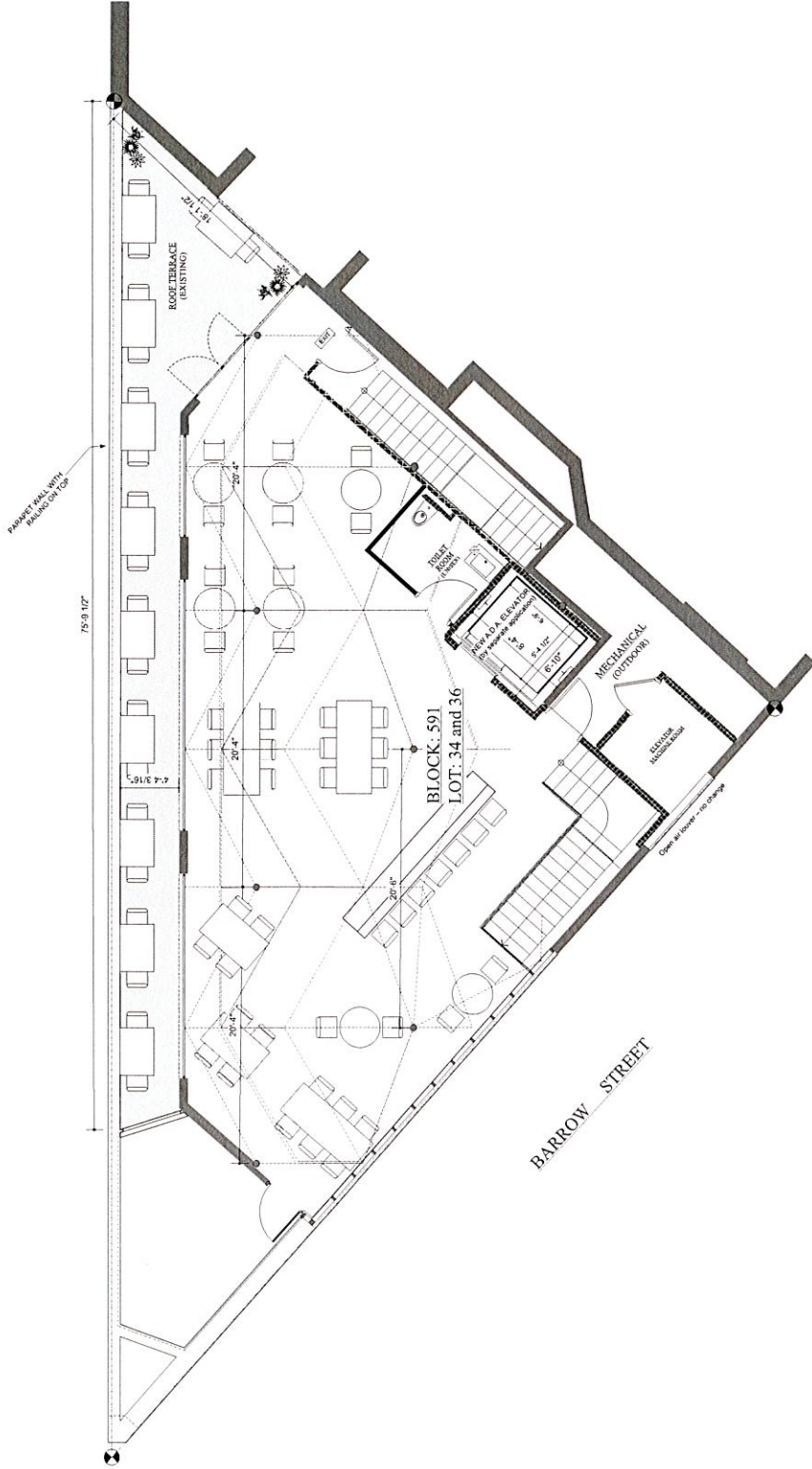
PROJECT  
**87 Seventh Avenue**  
**South**  
 New York, NY

ARCHITECT  
**ARCHITECTURE WORK, P.C.**  
 THE OFFICE OF WILLIAM HERRINGTON  
 111 EAST 107<sup>TH</sup> STREET #414  
 NEW YORK, NY 10020  
 212-754-4334 FAX

REVISION / ISSUE	DATE
DRAWING TITLE	
<b>Second Floor: New Construction</b>	
Plan	
SCALE: 1/4" = 1'-0"	DATE
DRAWN BY	CHK
CHECKED BY	
DWG. No.	
<b>A-103.00</b>	
DATE: 1-21-23	PAGE: 3 OF 3



SEVENTH AVENUE SOUTH



## KAISEKI 「COURSE MENU」

Course 1 “Refreshing and Zesty”

\$175

■Starter

Corn mousse and fresh sea urchin

■ZENSAI (Japanese Appetizer)

Chilled fresh seafood dish

■SALAD

Salad with seasonal vegetables

■MUSHI YAKI

Assortment of steamed seasonal vegetables

■TEMPURA

Assortment of seasonal vegetables and seafood

■MONAKA CUISINE (Monaka is a crispy wafer made from

Foie gras MONAKA

■MAIN DISH (Choose 1 main dish from the 5 choices below)

- Wagyu beef stew
- Wagyu beef mince cutlet with horseradish
- Wagyu hamburg steak
- Charcoal-grilled Iberico pork with honey spice
- TUKUNE(Duck meatballs) teriyaki sauce

(Please inquire with your server for substitutions for the above)

■SUSHI (Chef's choice of fresh sushi)

■DESSERT

Cherry blossom panna cotta

■ Stater

Corn mousse with fresh sea urchin and seasonal vegetables

■ O-BANZAI (Kyoto-style dishes. Please choose a combination total of 3 dishes from the Cold or Hot sections below)

Cold

- Spanish mackerel sashimi with kogomi
- Celery with Chirimen-Sansho (Japanese pepper)
- Edamame (Boiled green soybeans)
- Karasumi radish (Dried mullet roe)

Hot

- Steamed white asparagus with hollandaise sauce with karasumi
- Bouillabaisse of Noretso (Conger Eel Fry) and Firefly Squid
- Stewed pork cubes

■ TEMPURA

Assortment of seasonal vegetables and seafood

■ MONAKA CUISINE (Monaka is a crispy wafer made from pounded rice)

Foie gras MONAKA

■ MAIN DISH (Choose 1 main dish from the 5 choices below)

- Wagyu beef stew
- Wagyu beef mince cutlet with horseradish
- Wagyu hamburger steak
- Charcoal-grilled Iberico pork with honey spice
- TUKUNE (Duck meatballs) teriyaki sauce

(Please inquire with your server for substitutions for the above)

■ SUSHI (Chef's choice of fresh sushi)

■ DESSERT

Matcha creme brulee

## A la carte Menu

### ◇Cold Dishes

- Corn mousse with raw sea urchin \$18
- Celery with Chirimén-Sansho (Japanese pepper) \$42
- Marinated grilled eggplant and pickled mackerel \$55
- Karasumi radish (dried mullet roe) \$50

### ◇Hot Dishes

- Age dashi tofu (tofu lightly fried in a savory dashi broth) \$18
- Shrimp chawanmushi (savory steamed egg custard) \$28
- Menchi-katsu with wasabi sauce (minced meat cutlet with spicy wasabi) \$36
- Deep-fried eggplant with a thickened sweet-and-sour sauce \$20
- Deep-fried chicken \$25
- Kyoto style dashimaki tamago (Kyoto-style rolled egg) \$29
- Black cod with miso \$40
- Grilled black cod heavily salted \$42
- Seared whole dried squid \$48
- Stewed beef tendon \$45
- Stewed pork cubes \$43

### ◇VEGETABLES

- Edamame (boiled green soybeans) \$15
- Roasted spicy cauliflower \$18
- Assorted ASAZUKE (Japanese pickled vegetables) \$24
- Kinpira Burdock (Burdock roots cooked in soy sauce) \$22
- Steamed seasonal vegetables with sake dressing \$20

### ◇MEAT

- Wagyu beef stew \$40
- Wagyu beef mince cutlet with a side of horseradish \$38

- Wagyu hamburg steak \$43
- Charcoal-grilled Iberico pork with honey spice \$45
- TUKUNE(Duck meatballs) teriyaki sauce \$40

◇TEMPURA

- Squid Tempura \$34
- Shrimp Tempura \$30
- Pumpkin Tempura \$26
- Kakiage (Mixed Tempura) \$30
- Corn Tempura \$35
- Eggplant Tempura \$35
- Assorted TEMPURA 6 Pieces \$40
- 10 Pieces \$55

◇SASHIMI

- Oysters (Molluscs shipped from regions of Japan. \*based on availability) 2 Pieces \$26~
- Seasonal fresh fish carpaccio (inquire with server for today's availability of fish) \$40

- Assorted SASHIMI 9 Pieces \$40
- (3 types of fish)
- 15 Pieces \$60
- (five types of fish)

A LA CARTE SASHIMI(3 pieces per order)

- Tuna \$20
- Toro \$35
- Salmon \$28
- King Salmon \$32
- Sea Urchin \$55
- Kanpachi \$25

◇SUSHI NIGIRI

1 Piece

• Tuna	\$9
• Toro	\$16
• Salmon	\$10
• King Salmon	\$12
• Yellowtail	\$10
• Shrimp	\$8
• Snow Crab	\$15
• King Crab	\$16
• Sea Urchin	\$22
• Salmon Eggs	\$14
• Tamago	\$10

#### ◇SOUPS

• Miso Soup with Tofu	\$10
• Catch of the day miso soup(daily selection of fish broiled in miso soup)	\$15
• Red miso soup (Nagoya style)	\$17

#### ◇NOODLES

• Pasta with sea urchin and salmon roe cream	\$21
• Peperoncino with KARASUMI	\$24
• Grilled cod roe pasta	\$30

#### ◇DESSERT

• Azuki MONAKA (Monaka is a crispy wafer made from pounded rice with a sweet red bean paste)	\$16
• Cherry blossom panna cotta	\$20
• Fondant Chocolat with Azuki Bean Cream	\$18
• Matcha ice cream and soybean flour rice cake	\$16
• Matcha creme brulee	\$18