

Meeting Date: JUNE 6/8 TBD BY CB2

APPLICANT INFORMATION:

Name of applicant(s): shigetomi kabashima
LYN LLC

Trade name (DBA): TBD

Premises address: 55 Christopher Street, New York NY 10014

Cross Streets and other addresses used for building/premise:
7TH AVENUE & WAVERLY

CONTACT INFORMATION:

Principal(s) Name(s): shigetomi kabashima

Office or Home Address: [REDACTED]

City, State, Zip: New York NY 10031

Telephone #: [REDACTED]

Landlord Name / Contact: Murro Realty / David Berger

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>shigetomi kabashima</u>	<u>ROK C 3452 Broadway New York NY 10031</u>
	<u>N'ROLL 339 E 75th New York NY 10021</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
I currently own two restaurants. Both have the same concept, Izakaya style restaurants, serving Ramen, Curry, Japanese appetizers and Japanese cocktails. The concept is the same this time, Izakaya-style but mainly serves sushi and Japanese cocktails.

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.)

 NIL

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

 55 Bar / Jazz Bar

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: _____

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:

 SS JAZZ SPACE INC D/B/A SS BAR

 since APRIL 16, 2008

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: 4 Year Built: NOT DETERMINABLE

Describe neighboring buildings:
COMMERCIAL ON GROUND FLOOR AND RESIDENTIAL ON UPPER FLOORS

Zoning Designation: MIXED USE

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 610 / 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: APPLICATION TO BE FILED

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? SS

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? 74

If yes, what is the use group for the premises? 6 - FOOD & DRINKING ESTABLISHMENT

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 N/A

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: ADDING NEW RESTAURANT SIGN

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 980

If more than one floor, please specify square footage by floors: Basement - storage

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? INTERIOR STAIRWAY

How many entrances are there? 1 How many exits? 1 How many bathrooms? 2

Is there access to other parts of the building? no ___ yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 5 Total table seats? 4

Total number of bars? 1 Total bar seats? 10

Total number of "other" seats? 20 please explain: BOOTH SEATING

Total OVERALL number of seats in Premises: 50

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 10

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

Any food counters? no ___ yes, describe: _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: NO BAR EXISTS.
INSTALLING BRAND NEW BAR + SEATS.

* 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: Noon to 1AM Monday: 4PM to 1AM Tuesday: 4PM to 1AM Wednesday: 4PM to 1AM Thursday: 4PM to 2AM Friday: 4PM to 2AM Saturday: Noon to 2AM

Will the business employ a manager? no yes, name / experience if known : _____

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 : _____

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: NOT YET ACQUIRED - WILL USE PROFESSIONAL LEVEL SYSTEM

Will you be permitting: NO promoted events MAYBE scheduled performances NO outside promoters

NO any events at which a cover fee is charged? NO 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) _____

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 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: _____

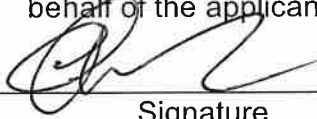
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: SHIGEFUMI KABASHIMA Phone: _____

Address: _____

Email : _____

Application submitted on behalf of the applicant by:



Signature

Print or Type Name SHIGEFUMI KABASHIMA

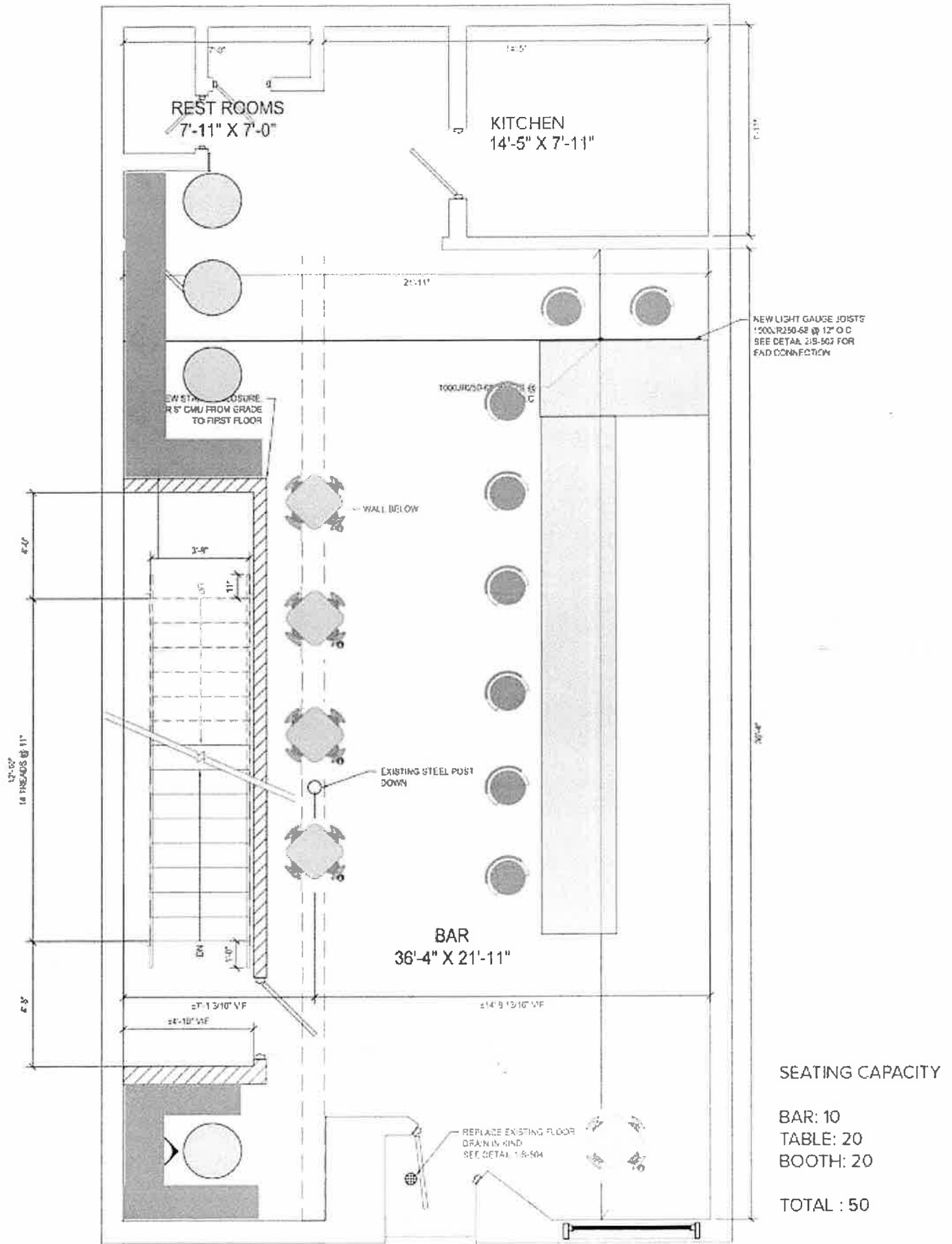
Title Applicant / 100% ELONEV

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.

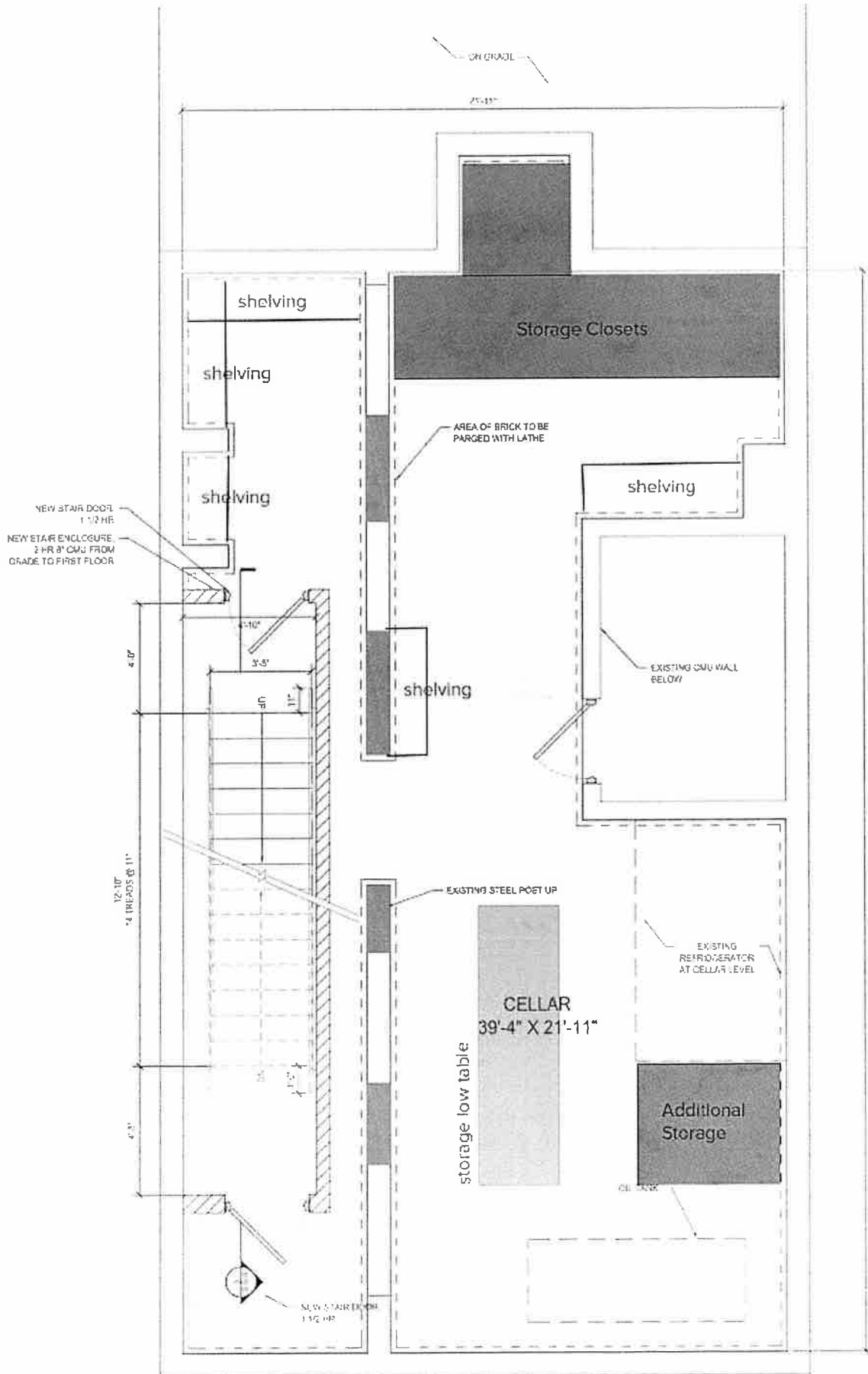


Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

MAIN LEVEL RENDERINGS



BASEMENT RENDERING STREET



Brunch



TODAY'S OYSTER DINE IN ONLY 3.5 (1.75 FOR HH)

* MINIMUM 6 PIECES
* HAPPY HOUR EVERYDAY UNTIL 7 PM



PICKLED RED + GREEN GRAPES 9

WAGYU TARTARE 28
MIYAZAKI WAGYU, FRIED SLICED POTATOES

TRUFFLE EGG SANDWICH 11
JAPANESE EGG SANDWICH WITH TRUFFLE OIL, PARSLEY,
AND WARM BUTTER ON THE SIDE

EDAMAME 6
STEAMED EDAMAME

KARAAGE FRIED CHICKEN 11
JAPANESE FRIED CHICKEN'S WITH MATCHA SALT

MISO GLAZED EGGPLANT *GF 16
DEEP-FRIED EGGPLANT, HOUSE MISO, POMEGRANATE, MINT, DILL

DEVILED EGG + EGG + EGG 18
BOILED EGGS WITH SEA URCHIN, CAVIAR, TOSA VINEGAR JELLY,
DASHI, WASABI, KARASHI (JAPANESE MUSTARD),
HOUSE MAYO, SHISO

PORK BUN 7
STEAMED BUN WITH PORK BELLY, LETTUCE,
SCALLION, HOUSE TERIYAKI SAUCE,
HOUSE TARTAR SAUCE

MUSSEL + BEER + COTTON CANDY 18
BEER STEAMED MUSSEL WITH SOY SAUCE, GARLIC,
YUZU PEEL, BUTTER, RED PEPPER, COTTON CANDY

CARPACCIO 17
SCALLOP, FLUKE, DILL, LEMON, HOUSE DASHI / VINEGAR SAUCE,
TRUFFLE OIL

SPICY FRIED CHICKEN BUN 7
STEAMED BUN WITH FRIED CHICKEN, LETTUCE,
PURPLE ONION, HOUSE SPICY SAUCE,
HOUSE TARTAR SAUCE

MIXED PLATE 18
A PLATE WHICH COMES WITH TRUFFLE EGG SANDWICH,
KARAAGE FRIED CHICKEN, AND MIXED SALAD



WAGYU + BONE MARROW (SOUPLESS) 42
UMAMI DASHI WAGYU FAT NOODLE TOPPED WITH WAGYU,
BONE MARROW, CHIVES, LEMON SALT SCALLION, WASABI, SUDACHI

SEA URCHIN + SALMON CAVIAR (SOUPLESS) 35
PREMIUM DASHI, HOUSE SEA URCHIN PASTE TOPPED
WITH SEA URCHIN, SALMON CAVIAR, SHISO, SEAWEED, KABOSU

SAPPORO 18
CHICKEN BASED BROTH WITH HOUSE MISO TOPPED WITH
CHICKEN CHAR SIU, CORN, BUTTER, BEAN SPROUTS, SCALLION, RED PEPPER

KYOTO 18
SOY SAUCE FLAVORED CHICKEN AND FISH BASED BROTH TOPPED WITH
PORK BELLY, GARLIC OIL, SOFT BOILED SEASONED EGG, SPICY BAMBOO SHOOT, SCALLION

YUZU + TRUFFLE VEGETABLE 25
SOY SAUCE FLAVORED VEGETABLE BASED BROTH WITH YUZU AND TRUFFLE OIL
TOPPED WITH HOMEMADE FRIED TOFU, 6 KINDS OF SEASONAL VEGETABLES, SCALLION

FREE - HOUSE SPICY SAUCE
\$1 EACH - SEAWEED
\$3 EACH - EXTRA NOODLE, GLUTEN FREE NOODLE, BRAISED PORK BELLY,
CHICKEN CHAR SIU, SOFT BOILED SEASONED EGG

Dinner



TODAY'S OYSTER DINE IN ONLY 3.5 (L75 FOR HH)

* MAXIMUM 6 PIECES
* HAPPY HOUR EVERYDAY UNTIL 7 PM



PICKLED RED + GREEN GRAPES 9

WAGYU TARTARE 28

MIYAZAKI WAGYU, FRIED SLICED POTATOES

TRUFFLE EGG SANDWICH 11

JAPANESE EGG SANDWICH WITH TRUFFLE OIL, PARSLEY, AND WARM BUTTER ON THE SIDE

EDAMAME 6

STEAMED EDAMAME

KARAAGE FRIED CHICKEN 11

JAPANESE FRIED CHICKENS WITH MATCHA SALT

MISO GLAZED EGGPLANT *6F 16

DEEP-FRIED EGGPLANT, HOUSE MISO, POMEGRANATE, MINT, DILL

DEVILED EGG + EGG + EGG 18

BOILED EGGS WITH SEA URCHIN, CAVIAR, TOSA VINEGAR JELLY, DASHI, WASABI, KARASHI (JAPANESE MUSTARD), HOUSE MAYO, SHISO

PORK BUN 7

STEAMED BUN WITH PORK BELLY, LETTUCE, SCALLION, HOUSE TERIYAKI SAUCE, HOUSE TARTAR SAUCE

MUSSEL+BEER+COTTON CANDY 18

BEER STEAMED MUSSEL WITH SOY SAUCE, GARLIC, YUZU PEEL, BUTTER, RED PEPPER, COTTON CANDY

CARPACCIO 17

SCALLOP, FLURE, OIL, LEMON, HOUSE DASHI / VINEGAR SAUCE, TRUFFLE OIL

SPICY FRIED CHICKEN BUN 7

STEAMED BUN WITH FRIED CHICKEN, LETTUCE, PURPLE ONION, HOUSE SPICY SAUCE, HOUSE TARTAR SAUCE

MIXED PLATE 18

A PLATE WHICH COMES WITH TRUFFLE EGG SANDWICH, KARAAGE FRIED CHICKEN, AND MIXED SALAD



WAGYU + BONE MARROW (SOUPLESS) 42

ISHAMI DASHI WAGYU FAT NOODLE TOPPED WITH WAGYU, BONE MARROW, CHIVES, LEMON SALT SCALLION, WASABI, SUDACHI



LAMB 36

LAMB BASED BROTH, ONIONS, TOMATOES, POTHERB, 15 KINDS OF SPICES WITH LAMB (3PC), EGGPLANT, CARROT, ZUCCHIN, POTATOES

SEA URCHIN + SALMON CAVIAR (SOUPLESS) 35

PREMIUM DASHI, HOUSE SEA URCHIN PASTE TOPPED WITH SEA URCHIN, SALMON CAVIAR, SHISO, SEAWEEED, KABOSU

CHICKEN 22

CHICKEN BASED BROTH, ONIONS, TOMATOES, POTHERB, 15 KINDS OF SPICES WITH CHICKENS, EGGS, EGGPLANT, CARROTS, ZUCCHINI

KYOTO 18

SOY SAUCE FLAVORED CHICKEN AND FISH BASED BROTH TOPPED WITH PORK BELLY, GARLIC OIL, SOFT BOILED SEASONED EGG, SPICY BAMBOO SHOOT, SCALLION

VEGETABLE 25

VEGETABLE BASED BROTH, ONIONS, TOMATOES, POTHERB, 15 KINDS OF SPICES WITH 8 KINDS OF SEASONAL VEGETABLES

SAPPORO 18

CHICKEN BASED BROTH WITH HOUSE MISO TOPPED WITH CHICKEN CHAR SIU, CORN, BUTTER, BEAN SPROUTS, SCALLION, RED PEPPER

CHICKEN + VEGETABLE 31

CHICKEN BASED BROTH, ONIONS, TOMATOES, POTHERB, 15 KINDS OF SPICES WITH CHICKENS, 8 KINDS OF SEASONAL VEGETABLES

YUZU + TRUFFLE VEGETABLE 25

SOY SAUCE FLAVORED VEGETABLE BASED BROTH WITH YUZU AND TRUFFLE OIL TOPPED WITH HOMEMADE FRIED TOFU, 6 KINDS OF SEASONAL VEGETABLES, SCALLION

*ALL CURRIES COME WITH LEMON PARSLEY WHITE RICE

FREE - HOUSE SPICY SAUCE

\$1 EACH - SEAWEEED

\$3 EACH - EXTRA NOODLE, GLUTEN FREE NOODLE, BRAISED PORK BELLY, CHICKEN CHAR SIU, SOFT BOILED SEASONED EGG

PLEASE CHOOSE YOUR PREFERRED SPICE LEVEL

1 2 3 4 5

*SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAIL

HERB + GREEN APPLE GRANITA 17
PROSECCO, FROZEN GREEN APPLE, LEMON, BASIL,
ROSEMARY, THYME

COSTA RICAN COFFEE 17
RUM, COFFEE, BANANA, PINEAPPLE, ORANGE, LIME,
ALLSPICE, NUTMEG, *COCONUT WASH

CARDAMON + GOLDEN KIWI 'LASSI' 17
TEQUILA, CARDAMON, SAFFRON, GOLDEN KIWI, MANGO,
HONEY, *YOGURT WASH

SMOKEY PINEAPPLE 18
MEZCAL, PINEAPPLE, LIME, PALO SANTO WOOD BITTER *MILKWASH

BEE + CHAMOMILE 17
GIN, CHAMOMILE, ELDERFLOWER, ORANGE BLOSSOM, GRAPEFRUIT,
HONEY, LEMON, *MILKWASH

YUZU + SANSHO 17
GIN, SANSHO JAPANESE PEPPER, YUZU SAKE, YUZU, HONEY,
ORANGE BLOSSOM, *MILKWASH

PINEAPPLE + PASSION FRUIT 18
RUM, PINEAPPLE, PASSION FRUIT, VANILLA, LIME, BURNED CINNAMON

SMOKE 17
BOURBON, IRIBANCHA (DEEP ROASTED GREEN TEA FROM KYOTO),
CYNAR, OLOROSO SHERRY

MARTINIS

PORN STAR MARTINI 17
GIN, HOUSE ALL NATURAL COA-COLA?, PASSION FRUIT,
EDIBLE SYMBOL, *CLARIFIED

CHANEL NO.5 ? MARTINI 17
THE PLUM I SUPPOSE, BOTANICALS, MASTIC TREE, CITRUS

BLUE CHEESE MARTINI 17
VODKA, SAUVIGNON BLANC, BLUE CHEESE, FIG

CLASSIC

ASIAN MULE 16
VODKA, CARDAMON, GINGER, SYRUP WITH 8 KINDS OF SPICES,
LIME, GINGER ALE

ENGLISH SPUMONI 16
GIN, EARL GREY, GRAPEFRUIT, TONIC

INDIGO NEGRONI 17
EMPRESS INDIGO GIN, CAMPARI, DOLIN DRY VERMOUTH,
GRAPEFRUIT, *MILKWASH

HANKY PANKY → MANHATTAN 17
GIN, RYE, COCCHI VERMOUTH, FERNET BRANCA, OLOROSO SHERRY,
HOUSE ANGSTURA BITTERS

THE RAFFLES HOTEL'S SINGAPORE SLING 16
GIN, CHERRY HEELING, GRAND MARNIER, PINEAPPLE, LIME,
ANGSTURA BITTERS

MARGARITA + CUCUMBER + SPICY 16
TEQUILA, CUCUMBER, CHIPOTLE, RED CHILI PEPPER,
SYRUP WITH 8 KINDS OF SPICES, LIME

MEXICAN FIRING SQUAD 17
MEZCAL, SPICY TEQUILA, POMEGRANATE, DEMERARA, LIME,
ANGSTURA BITTERS

OAXACA OLD FASHIONED 17
REPOSADO TEQUILA, MEZCAL, DEMERARA, ANGSTURA BITTERS

OUR BOULEVARDIER 17
JAPANESE WHISKY, RYE, CACAO, BURDOCK AMARO, DOLIN BLANC

SCOTCH LOVERS PENICILLIN 17
BOURBON, ISLAY SCOTCH WHISKY, GINGER, HONEY, LEMON,
ANGSTURA BITTERS



MOCKTAIL

BITTER SWEET 13
BITTER SWEET NON ALCOHOL, SPIRIT, PINEAPPLE,
POMEGRANATE, ELDERFLOWER, TONIC

GINGER SODA 8
GINGER, HOUSE SPICED SYRUP, GINGER ALE, LIME

HIGH BALL

PREMIUM GREEN TEA HIGH BALL 16
PREMIUM GREEN TEA GIN, TONIC, SODA, YUZU

JAPANESE HIGH BALL 15
JAPANESE WHISKY, SODA

SAKE

DASSAI 45 (JUNMAI DAIGINJO) 32
BOTTLE 300ML / YAMAGUCHI, JAPAN

HAKKAISAN (TOKUBETSU JUNMAI) 15 / 65
BOTTLE 720ML / NIIGATA, JAPAN

WINE

QUARTZ ORGANIC & VEGAN PINOT NOIR 15 / 65
BOTTLE 750ML / CHILE 2020 RED

TORREVENTO PRIMITIVO 14 / 60
BOTTLE 750ML / ITALY 2020 RED

ALBERIGO PINOT GRIGIO 14 / 80
BOTTLE 750ML / ITALY 2019 WHITE

LES LUNELUS SAUVIGNON BLANC 15 / 65
BOTTLE 750ML / FRANCE 2019 WHITE

PRA'DELLA LUNA PROSECCO BRUT 14 / 60
BOTTLE 750ML / ITALY SPARKLING

BEER

SAPPORO PREMIUM (CAN) 7

OTHERSIDE IPA (CAN) 7