

HELBRAUN || LEVEY

UCHI NEW YORK, LLC
206-210 ELIZABETH STREET
NEW YORK, NY 10012

MANHATTAN COMMUNITY BOARD 2

David Gruber, *Chair*
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Jo Hamilton, *Second Vice Chair*
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Antony Wong, *Treasurer*
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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:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
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.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
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.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

APPLICANT INFORMATION:

Name of applicant(s):

UCHI NEW YORK, LLC

Trade name (DBA):

UCHI

Premises address:

206-210 ELIZABETH STREET NEW YORK, NY 10012

Cross Streets and other addresses used for building/premise:

PRINCE AND SPRING STREETS

CONTACT INFORMATION:

Principal(s) Name(s):

TODD REPERT

Office or Home Address: 206-210 ELIZABETH STREET

City, State, Zip: NEW YORK, NY 10012

Telephone #:



email :



Landlord Name / Contact:

SW MANAGEMENT LLC

Landlord's Telephone and Fax:



NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

** SEE ATTACHED

** SEE ATTACHED

N/A

N/A

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

FINE DINING JAPANESE & SUSHI RESTAURANT THAT STARTED IN AUSTIN, TX IN 2003; NOW WITH 8 LOCATIONS.

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:

PREVIOUSLY USED AS A RESTAURANT

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:
PUBLIC REST L.P. AVROKO REST GRP. LLC, G.P. & 27 LTD SN: 1143335 EXP: 10/31/2017

*BUILDING WAS THEN VACATED FOR RENOVATIONS

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: 6 Year Built : 1922

Describe neighboring buildings:

MIXED-USE, COMMERCIAL AND RESIDENTIAL

Zoning Designation: C6-2

Zoning Overlay or Special Designation (applicable) LI

Block and Lot Number: 492 / 8 & 10

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 : N/A

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 COURTYARD

What is the proposed Occupancy? 291

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

no yes CO IS PENDING - LANDLORD IS WORKING ON THIS WITH DOB

If yes, what is the maximum occupancy for the premises? PENDING

If yes, what is the use group for the premises? PENDING, COMMERCIAL USE

If yes, is proposed occupancy permitted? yes no, explain : LANDLORD IS WORKING ON TCO

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: will add signage to the facade to showcase business name

What are the Hours of Operation? *OUTSIDE HOURS: CLOSE AT 10PM SUN-THUR; 11PM FRI-SAT

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
11:30A to 11PM 11:30A to 11PM 11:30A to 11PM 11:30A to 11PM 11:30A to 12AM 11:30A to 1AM 11:30A to 1AM

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 HAVE FRENCH DOORS LEADING INTO COURTYARD

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: _____
12 SMALL SPEAKERS IN DINING ROOM

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties (ON OCCASSION)

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 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: (N/A)

Address: _____ Distance: _____

Name of School / Church: _____

Address: (N/A) 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: TODD REPERT Phone: XXXXXXXXXX

Address: 206-210 ELIZABETH STREET NEW YORK, NY 10012

Email: XXXXXXXXXX

Application submitted on
behalf of the applicant by:

Signature

Print or Type Name HEATHERKIRK

Title REPRESENTATIVE

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



WEDNESDAY, APRIL 19

executive chef & owner
tyson cole

chef de cuisine
dina butterfield

head sushi chef
cyrus hire

pastry chef
ariana quant

omakase

chef's tasting * mkt
ten course

signature tasting * mkt
six course

vegetarian tasting mkt
six course

specials

kaluga hybrid caviar * 75
crème fraîche, meyer lemon,
plantain

oyster * 5.5 / 33
orange, tosazu, thai chili

a5 hot rock * 85
miyazaki wagyu, kizami wasabi

wagyu tartare * 38
a5 wagyu beef, black garlic, dill

negitoro maki * 16
bluefin tuna, scallion, tamari

bluefin tataki * 49
tuna loin, ginger shoyu, sesame,
maitake

ora king crudo * 30
new zealand king salmon,
gooseberry, winter squash, cherry
blossom shoyu

sweet potato maki 14
tempura, peanut, japanese curry

salmon sunchoke 32
meyer lemon gremolata, sunchoke

scallop kosho 33
aka kosho, breakfast radish,
smoked trout roe

sakana mushi 31
halibut, tom kha, maitake

make it fancy * 40
kaluga hybrid caviar 8g

(add this on to dishes or nigiri)

toyosu selection

suzuki * 8 / 24
striped bass

matsukawa * 11 / 40
baby flounder

isaki * 9
threeline grunt

medai * 8 / 24
bluenose trevally

kinmedai * 12
goldeneye snapper

ishidai * 12
striped knifejaw

kurodai * 11 / 40
black bream

kanpachi * 9 / 27
amberjack

hiramasa * 8 / 24
greater amberjack

ora king * 8 / 24
new zealand king salmon

kamasu * 9
red barracuda

sawagani 9
japanese river crab

ika * 8
squid

hokkaido uni * 18
japanese sea urchin

snow crab 15

a5 wagyu tartare * 19

bluefin selection

bluefin akami * 14
tuna loin

bluefin chutoro * 16
medium fatty tuna

bluefin otoro * 18 / 65
extra fatty tuna

bluefin toro tartare * 18
extra fatty tuna gunkan

*
items are served raw or undercooked or may
contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness. Please inform us of any allergies
or dietary restrictions.

cool tastings

hirame usuzukuri *	20
thinly-sliced flounder, candied quinoa, lime zest, olive oil	
hama chili *	22.5
yellowtail, ponzu, thai chili, orange supreme	
kinoko usuzukuri	16.5
king trumpet mushroom, shallot, yuzu sanbaizu	
sake toro crudo *	20
salmon belly, ginger, lychee, passionfruit zu	
madai crudo *	22.5
salmon belly, ginger, lychee, passionfruit zu	
akami crudo *	22.5
bigeye tuna, blood orange, pumpkin seed granola, aji amarillo	

hot tastings

hot rock *	21
wagyu beef, ponzu	
bok choy	18.5
cashew, cherry tomato, cilantro	
kinoko nabe *	20.5
seasonal mushroom, koshihikari rice, egg yolk + with gyutoro + with foie gras	
walu walu	19.5
oak grilled escolar, yuzupon, candied citrus, myoga	
halibut	32.5
romanesco, shiitake, hazelnut, coconut beurre blanc	
pork belly	21.5
kohlrabi, basil cream, jalapeño	
sasami yaki	16.5
airline chicken breast, coconut milk, cilantro	
wagyu ninjin	32.5
short rib, five spice carrot, toasted nori	

yasaimono

edamame	7
grilled soybeans	
shishito	8.5
grilled shishito peppers, kimchi	
uchi salad	12.5
farm greens, daikon, edamame jalapeño puree	

sushi + sashimi

akami *	8.5 / 30
big eye tuna loin	
sake *	6 / 19
atlantic salmon	
sake toro *	6.5 / 19.5
salmon belly	
hamachi *	8 / 23
yellowtail	
hirame *	6 / 19
flounder	
madai *	7 / 22
japanese sea bream	
bincho *	8 / 23
albacore tuna	
boquerones *	4.5 / 18
cured spanish white anchovy	
shime saba *	6.5 / 20
norwegian mackerel	
namahotate *	7.5
dayboat scallop	
ikura *	8
salmon roe	
unagi	5
freshwater eel	
nasu	4.5
japanese eggplant	
avocado	5
yuzu kosho	
kinoko	7
king trumpet mushroom	
gyutoro	14
72-hour short rib	
foie gras	15

makimono

spicy crunchy tuna *	15.5
cucumber, avocado, chili	
zero sen *	15.5
yellowtail, avocado, shallot, cilantro	
taki maki	16
octopus, jalapeño, spicy ponzu	
spicy sake *	16.5
atlantic salmon, cucumber, crispy shallot	
ham and eggs	14.5
pork belly katsu, egg yolk, beer mustard	
softshell crab	18
pickled cucumber, cilantro, avocado	

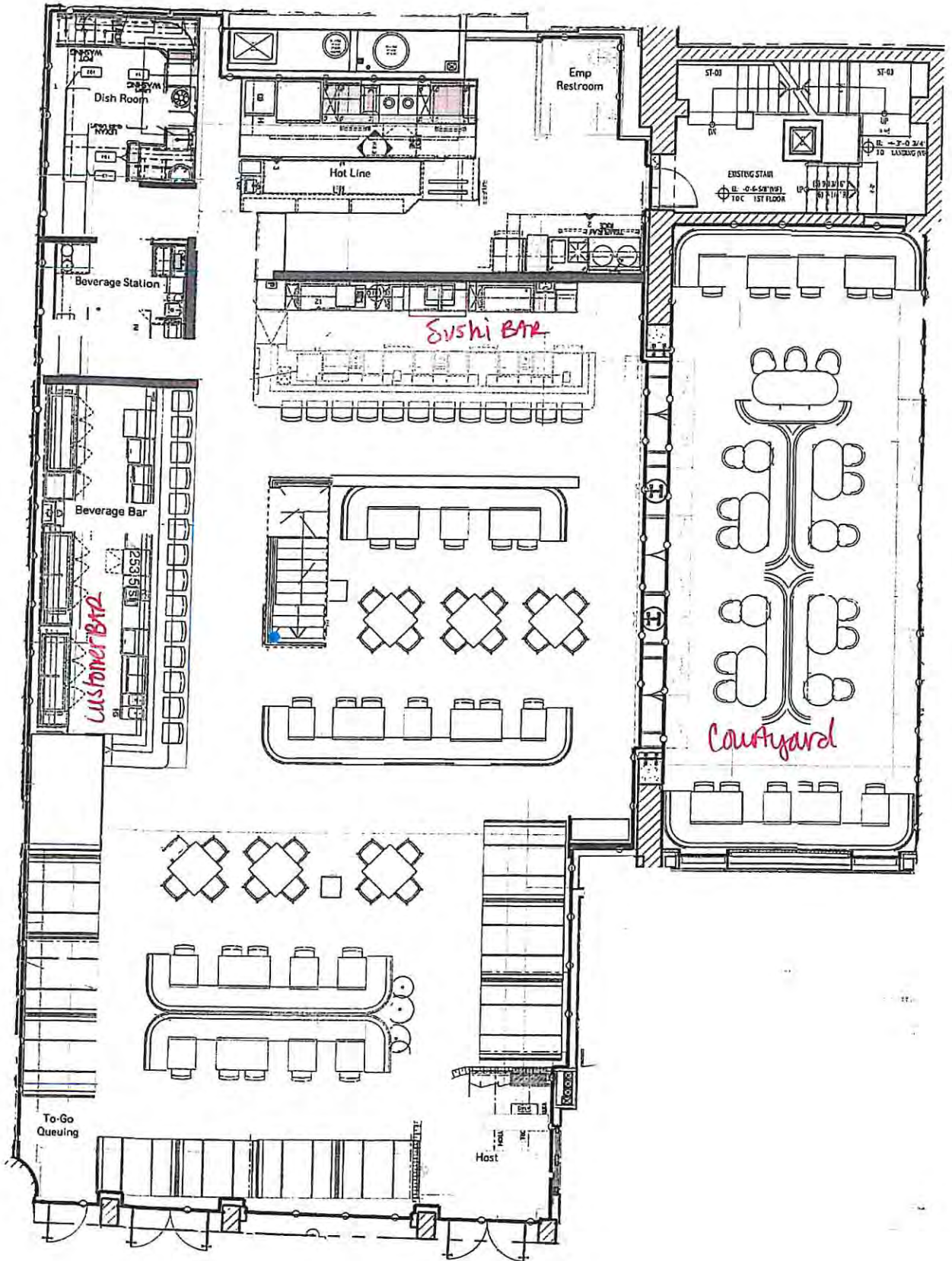
agemono

ebi	9
shrimp tempura	
kabocha	7.5
japanese pumpkin tempura	
onion	7
onion ring tempura	
hana	7
cauliflower tempura	
sweet potato	9
tempura, chili beer, spicy honey	
karaage	14.5
chicken thigh, sweet chili, seasonal pickle	
brussel sprouts	10
sweet chili, lemon	

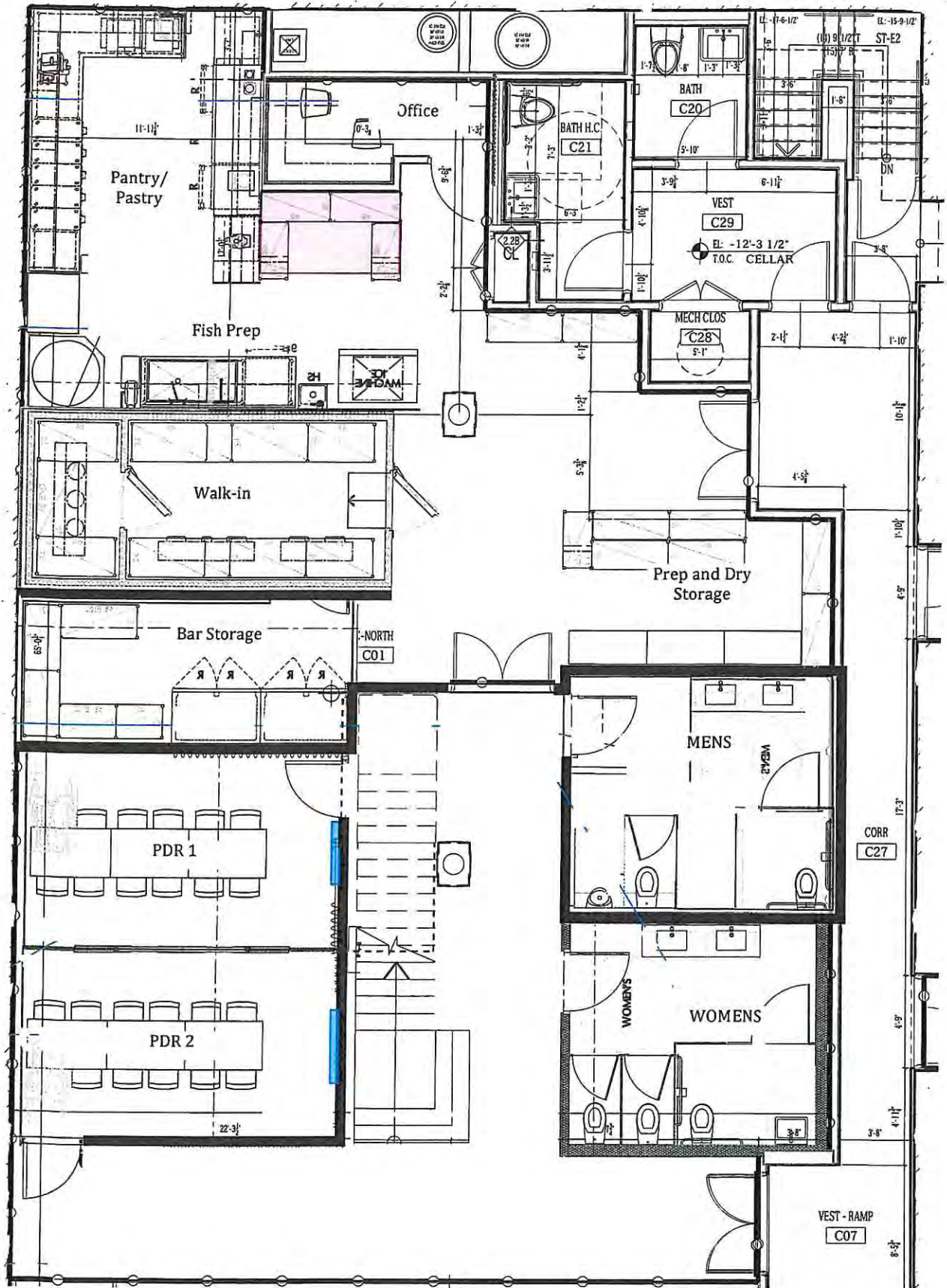
dessert

jasmine cream	11.5
cilantro granita, pineapple, honey tuile	
coconut tapioca	11.5
pickled blueberry, hazelnut, lychee sorbet	
warm banana cake	12.5
chicory caramel, buckwheat, white coffee kahlua ice cream	
okashi	12
carrot ginger cake, orange, almond semifreddo	
sorbet + ice cream trio	10.5
seasonal	

Ground Floor



Basement











Regarding Plan to Manage Cleanliness of the Sidewalk Space:

- No smoking will be allowed in front of premise.
- Owner/manager will ensure that deliveries occur quickly and efficiently to prevent congestion. Boxes are not left sitting at the curb, brought straight in to premise.
- If trash is not picked up in a timely manner, staff will bring trash bags/debris back into premise until pickup can occur.
- Will work with an extermination/pest control company to help eliminate unwanted pests.
- Will use garbage bags that will not allow liquids to spill out onto the sidewalk.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.

Regarding Plan to Manage Noise:

- There will be a manager and/or owner on duty at all times, who will be able to make sure that there is no excessive noise coming from the premises. This person will make sure that the premises does not become disorderly.
- The business plays piped in music only, with no amplified music, live music or DJ.
- Will soundproof the establishment.
- The owner/manager are the only people with access to operate/change the sound system.
- Will provide contact information to local residents in case there are complaints or concerns.
- Courtyard doors will close by 10 pm OR when music is playing.
- Courtyard will be covered and will have skylights that will only be opened when weather permits.

Regarding Plan to Manage Traffic:

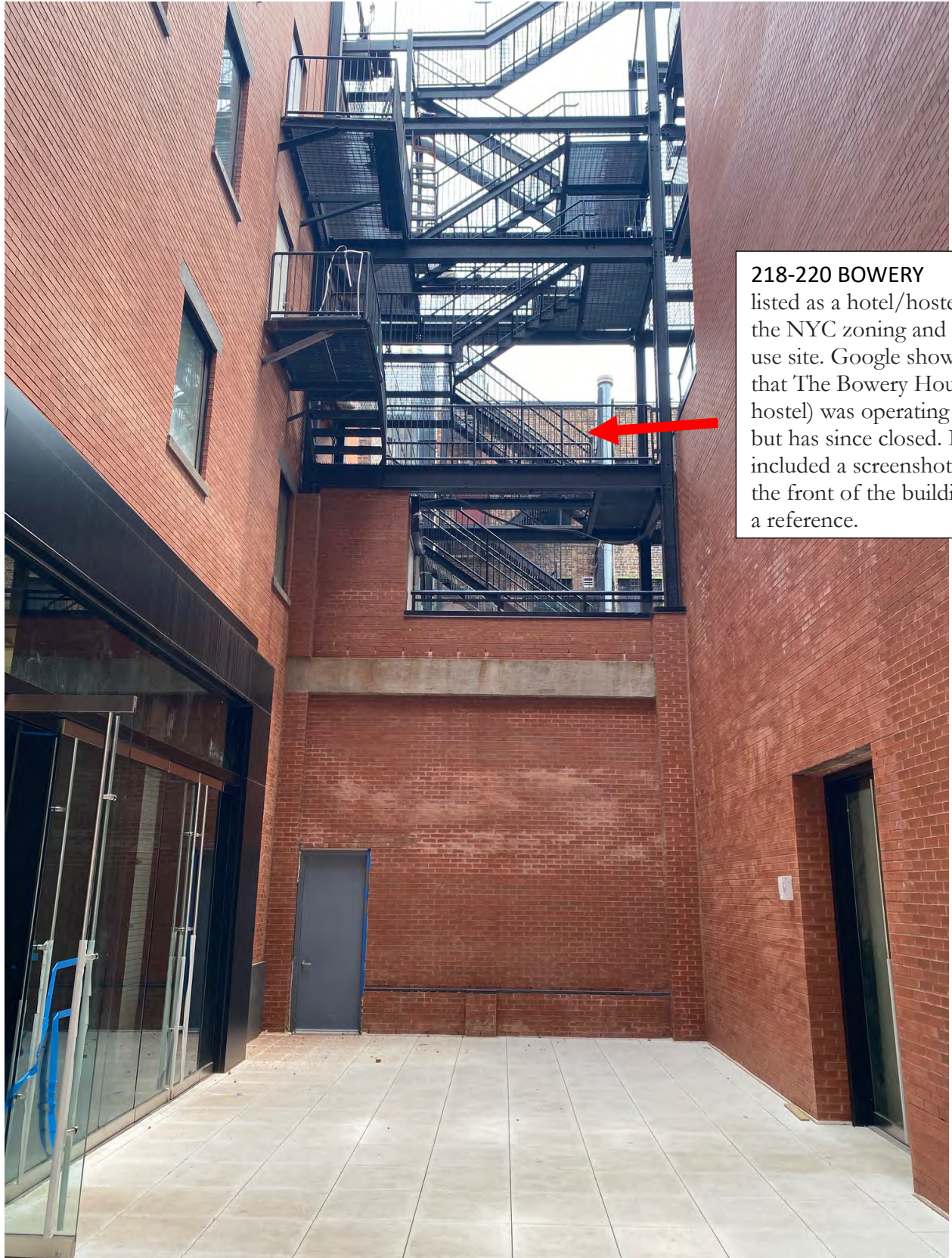
- No lines will be formed outside.
- There will be a reservation system and an area to wait inside of the premises.
- Will send a correspondence to guests prior to reservation to let them know about transportation, traffic, etc. Will include directions for drop-off and pickup. Will include a note about being respectful of the neighbors.
- Will work with for-hire taxi services to designate pick-up and drop-off patterns related to open street closures.
- The business is a short walk from multiple subway and bus routes and the majority of their guests arrive on foot, public transportation or taxi.







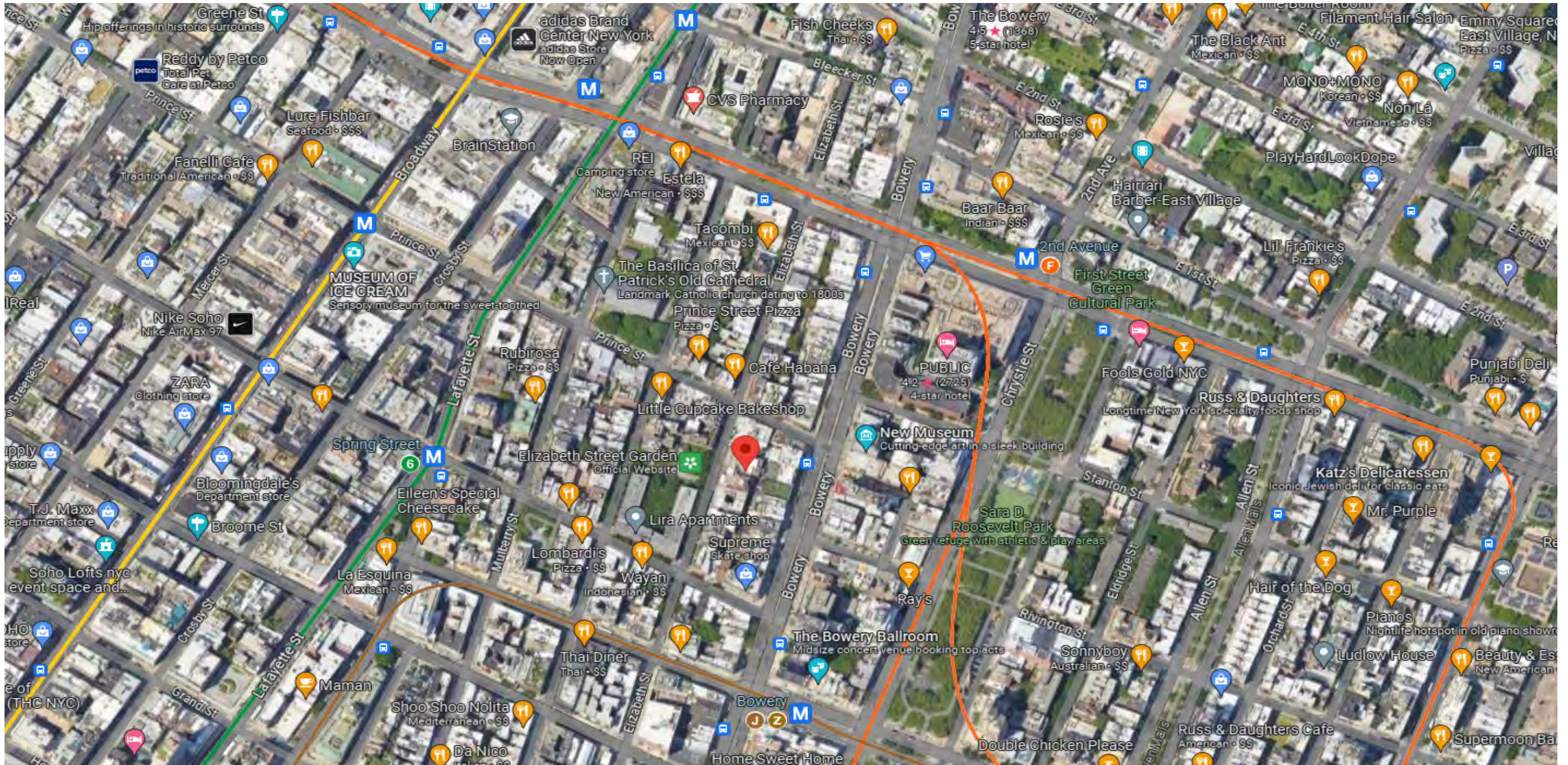




218-220 BOWERY
listed as a hotel/hostel on the NYC zoning and land use site. Google shows that The Bowery House(a hostel) was operating there but has since closed. I've included a screenshot of the front of the building as a reference.



218-220 BOWERY (BEHIND APPLICANT PREMISE) *REFERENCE FOR COURTYARD PHOTO



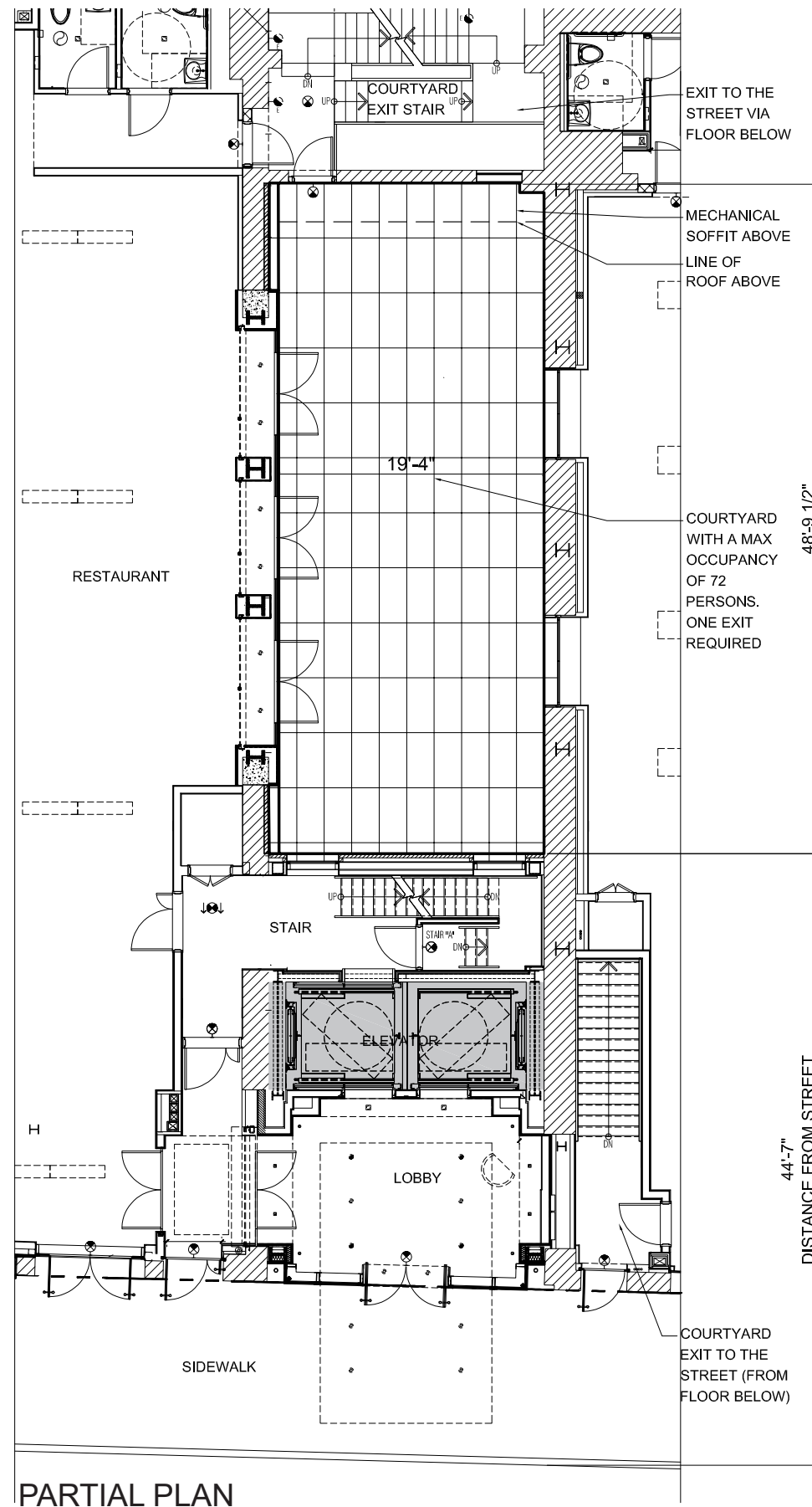
wai

HIGHLAND
ASSOCIATES

architecture | engineering | interior design

UCHI RESTAURANT
210 ELIZABETH

JULY 23rd 2023



PARTIAL PLAN

DESIGN INTENT

PROPOSED DESIGN FOR THE COURTYARD IS ABOUT 19 BY 48 FEET IN SIZE. THE COURTYARD WILL BE ACCESSED THROUGH THE RESTAURANT (PLAN LEFT). THIS WILL BE AN INTERIOR SPACE ADEQUATELY CONDITIONED AS REQUIRED BY THE NEW YORK CITY DEPARTMENT OF BUILDINGS AND REGULATING CODES HAVING JURISDICTION.

THE COURTYARD IS 44 FEET FROM THE STREET ALLOWING THE LOBBY, ELEVATOR SHAFT AND VERTICAL STAIR TO ACT AS NOISE SEPARATION BETWEEN THE STREET AND THE COURTYARD. FURTHERMORE, THE RESTAURANT IS EXPECTED TO USE NOISE REDUCTION STRATEGIES THAT INCLUDE NOISE ABSORBING MATERIALS AND VEGETATION.

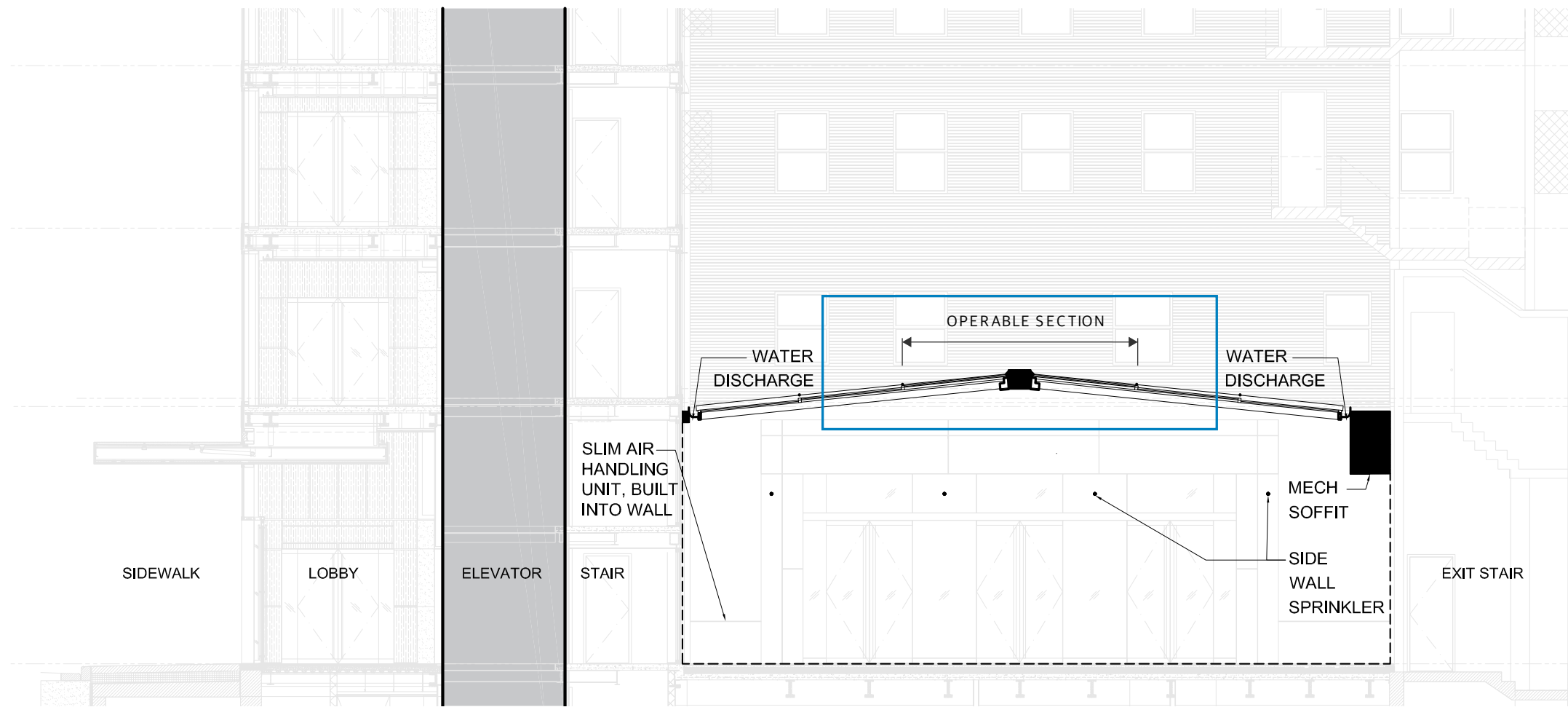
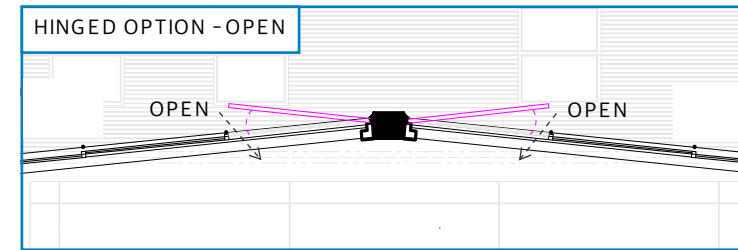
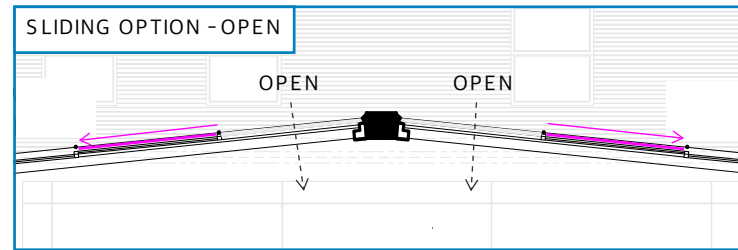
THE COURTYARD IS INTENDED TO HAVE A STAND ALONE DESIGN WITH INDEPENDENT MECHANICAL, SPRINKLER AND ELECTRICAL SYSTEMS.

OVERHEAD LIGHTING IS INTEGRATED INTO THE THE ROOF. SPRINKLER COVERAGE IS PROVIDED BY CONCEALED SIDE WALL SPRINKLERS. AIR SUPPLY IS PROVIDED BY IN WALL UNITS WITH AN AIR INTAKE DUCT LOCATED IN A SOFFIT IN THE NORTH SIDE OF THE SPACE.

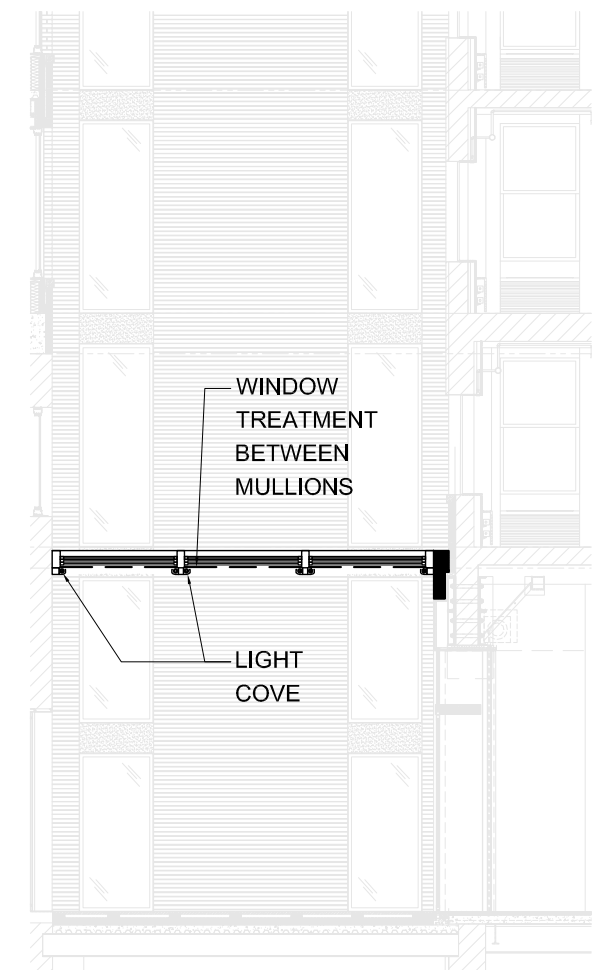
THE COURTYARD HAS A SINGLE EXIT IN THE NORTH STAIR. STAIR EXITS DOWN TO THE CELLAR AND OUT TO THE STREET (RIGHT SIDE OF THE LOBBY).

THE COURTYARD IS EXPECTED TO HAVE A MAXIMUM OCCUPANCY OF 72 PERSONS.

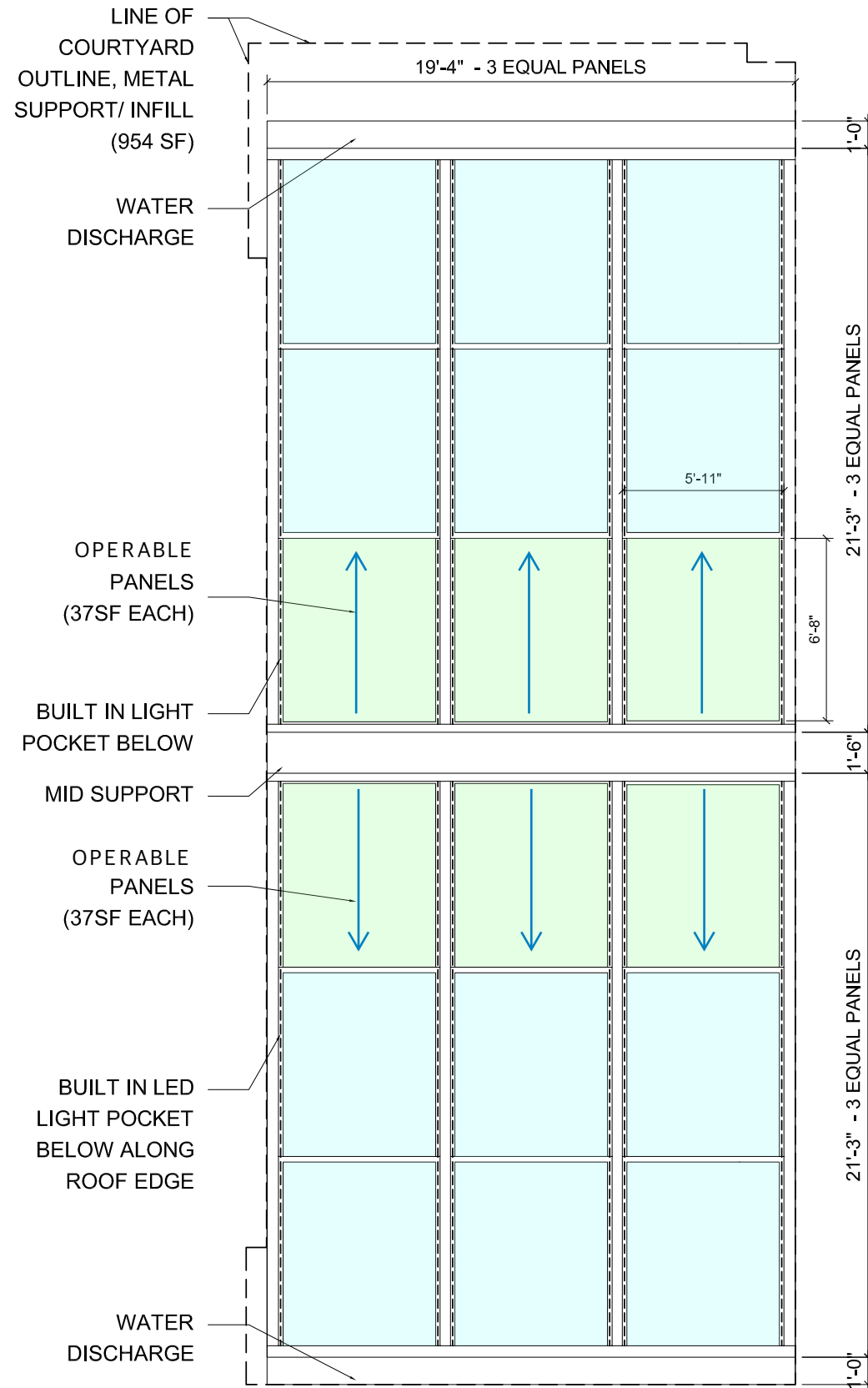
COURTYARD SECTIONS



COURTYARD SECTION



COURTYARD SECTION



ROOF PLAN

- =FIXED PANELS
- =SLIDING OR HINGED PANELS



GLAZING DETAIL

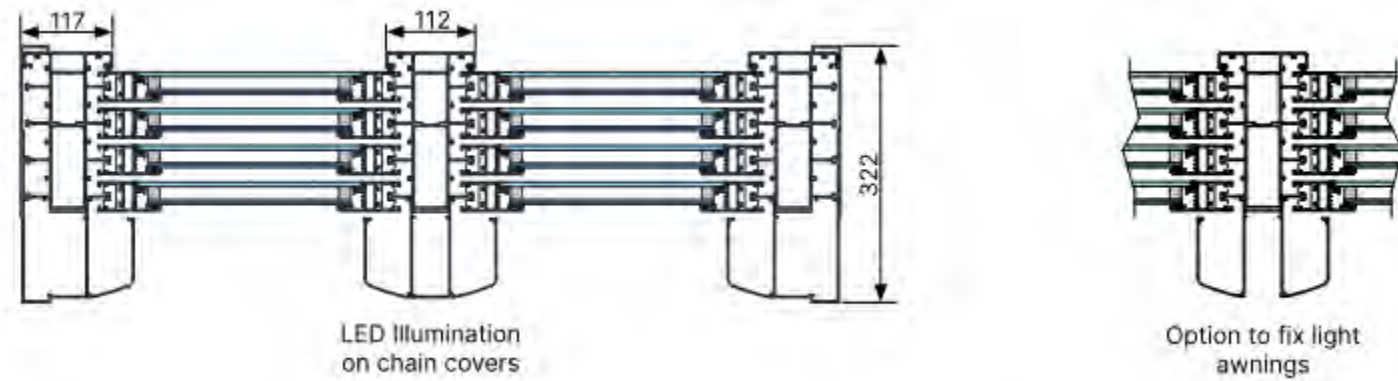
THE GLAZING ASSEMBLY INCLUDES THE FOLLOWING:

- 3+3MM LAMINATED GLASS
- 16MM AIR CAVITY
- 6MM TEMPERED GLASS

- ANCIPATED ASSEMBLY THICKNESS IS 1 1/8"
- ANGLE OF INSTALLATION IS 10%
- VLT 14%
- EXT. REFLECTION 18%
- SHGC 0.17
- WINTER U VALUE 0.41BTU
- WINTER U VALUE 2.35 W

ANTICIPATED STC RATING IS 33. CLEAR LOW-E GLAZING AND SOLAR BAN 60 WERE USED FOR THE CALCULATION.

PLEASE NOTE THAT THESE CALCULATIONS ARE FOR THE GLAZING ONLY. THESE NUMBERS WILL BE AVERAGED OUT WITH THE FRAMING ASSEMBLY TO COMPLY WITH THE 2020 NEW YORK CITY ENERGY CONSERVATION CODE AND ANY OTHER CODES HAVING JURISDICTION. THIS REQUIREMENT IS A U-FACTOR OF 0.48 AND A SHGC OF 0.38,



LIGHTING DETAIL:

LED STRIP LIGHTING TO BE INCORPORATED INTO THE ROOF SYSTEM ASSEMBLY. THIS WILL PROVIDE OVERHEAD LIGHTING. THIS LIGHTING WILL BE LIMITED TO DOWNLIGHTING, NO UPLIGHTING IS INCLUDED.

LIGHTING CALCULATIONS SHALL COMPLY WITH THE 2020 NEW YORK CITY ENERGY CONSERVATION CODE AND ANY OTHER CODES HAVING JURISDICTION. THIS REQUIREMENT IS A 0.72 TO 0.62 WATTS PER SQUARE FOOT.



Ug-value from 0.5 W/m²K. Triple glazing for the most demanding projects in terms of thermal and/or acoustic performance.



In-house manufactured fittings and accessories. As a result, we have great control over the process and can offer an unbeatable after-sales service without intermediaries throughout the entire useful life of the product.



Offset glass. A panel glazing system that creates a completely flat surface between the glass and the profiles, preventing water accumulation.



Cataphoresis treatment. Cataphoresis treatment of the fixing supports and traction mechanisms to increase their durability.



LED lighting. LED lamps aesthetically integrated into the system itself and operated from the remote control.

