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## COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

[www.cb2manhattan.org](http://www.cb2manhattan.org)

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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 month's 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)

**Meeting Date:** October, 2023

**APPLICANT INFORMATION:**

Name of applicant(s): OUII 196 Inc.

Trade name (DBA): OUII 196

Premises address: 196 Prince Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Sullivan St & Thompson St

**CONTACT INFORMATION:**

Principal(s) Name(s): Qing Lin

Office or Home Address: 196 Prince Street

City, State, Zip: New York, NY 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 196 Prince St. LLC

Landlord's Telephone and Fax: [REDACTED]

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

Qing Lin      None

\_\_\_\_\_

\_\_\_\_\_

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

We are a family restaurant that will focus on Sushi

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**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.)

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

Red & White SPA

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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: \_\_\_\_\_

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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:

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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: 4 Year Built : 1920

Describe neighboring buildings: Mixed

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Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 504 / 22

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 : \_\_\_\_\_

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? 30

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? 40

If yes, what is the use group for the premises? 6

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

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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? \_\_\_\_\_ 900sf \_\_\_\_\_

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?

\_\_\_\_\_

If more than one floor, what is the access between floors? \_\_\_\_\_

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

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

## OVERALL SEATING INFORMATION:

Total number of tables? 3 Total table seats? 12

Total number of bars? 1 Total bar seats? 12

Total number of "other" seats? 0 please explain : \_\_\_\_\_

Total OVERALL number of seats in Premises : 24

## BARs:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 12

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

Any food counters?  no  yes, describe : sushi bar use as stand-up bar

### *For Alterations and Upgrades:*

Please describe all current and existing bars / bar seats and specific changes: \_\_\_\_\_

\_\_\_\_\_

\* 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:  
12P to 11P    11A to 11P    11A to 11P    11A to 11P    11A to 11P    11A to 12A    11A to 12A

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?  \_\_\_\_\_

Please describe your sound system and sound proofing: CD player with lower volume

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) \_\_\_\_\_

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: St. Anthony's Convent (permanent closed, and sold the property)

Address: 190 Prince Street, New York, NY 10012      Distance: 54 feet



Sushi Lin

335 FLATBUST AVE. BROOKLYN N.Y.11217 TEL: 347-627-6027

## APPETIER

EDAMAME BOILED SOY BEANS	4	EBI SHUMAI STEAMED SHRIMP DUMPLING	6.5
MAGURO AVOCADO DICED TUNA & AVOCADO W. WASABI SOY DRESSING	13	GYOZA STEAMED OR PAN FRIED PORK DUMPLING	6
YUZU TAI THIN SLICED JAPANESE RED SNAPPER W. YUZU WHITE SOY	12	SEAWEED SALAD	6
OYSTER SAMPLER 2PCS KUMAMOTO, 2PCS BLUE POINT, 2PCS LUCKY LIME	20	MIXED GREEN SALAD GINGER DRESSING	5
TAKO SUNOMONO SLICED OCTOPUS, CUCUMBER W. PONZU	10	SASHIMI SALAD SOY MUSTARD DRESSING	10
KANPACHI JALAPENO THIN SLICED AMBERJACK W. YUZU KOSHO	15	KAISON SALAD VARIETY SEAWEED IN SESAME SOY	10
USUZUKIURI THIN SLICED FLUKE W. PONZU	12	KING CRAB SALAD KING CRAB, CUCUMBER, MIX SEAWEED	20
UNI TASTING 3 KIND HOKKAIDO, MAINE, SANTA BARBARA	25		

## SUSHI & SASHIMI

A LA CARTE

O-TORO	11	HIRAME	4	HOTATE	6
CHUTORO	9	MADAI	5	BOTAN	7
AKAMI	5	KIMEDAI	7	UNI CALIFORNIA	8
HAMACHI	5	AJI	6	UNI HOKKAIDO	13
KANPACHI	6	SABA	6	UNI MAINE	6
SHIMA AJI	7	IKURA	5	UNAGI	6
KING SALMON	5	TAKO	4	TAMAGO	3
YAKI SAL	5.5	KING CRAB	8	A5 WAGYU	15

\* PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGY

## OMAKASE

CHEF TASTING MENU BY ALLOWING THE CHEF TO CHOOSE THE FRESHEST SEAFOOD FROM THE MARKET DAILY TO CREATE A NEW EXPERIENCE FOR YOU

MINI OMAKASE (5PCS)	30
SUSHI OMAKASE (10PCS)	65
SASHIMI & SUSHI OMAKAS	85
FULL OMAKASE (SUSHI BAR ONLY)	110

## ROLL & HAND ROLL

NEGI TORO	10
YELLOWTAIL SCALLION	6
TUNA	6
TUNA AVOCADO	7
TUNA CUCUMBER	7
SALMON	6
SALMON AVOCADO	7
SALMON CUCUMBER	7
KING CRAB CALIFORNIA	15
CALIFORNIA	6
SPICY TUNA	7
SPICY SALMON	7
SPICY SCALLOP	9
SHRIMP TEMPURA	7
EEL AVOCADO	7
EEL CUCUMBER	7

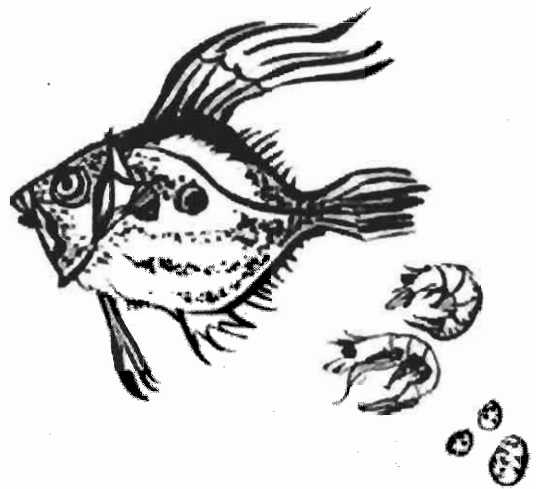
## VEGETABLE ROLL

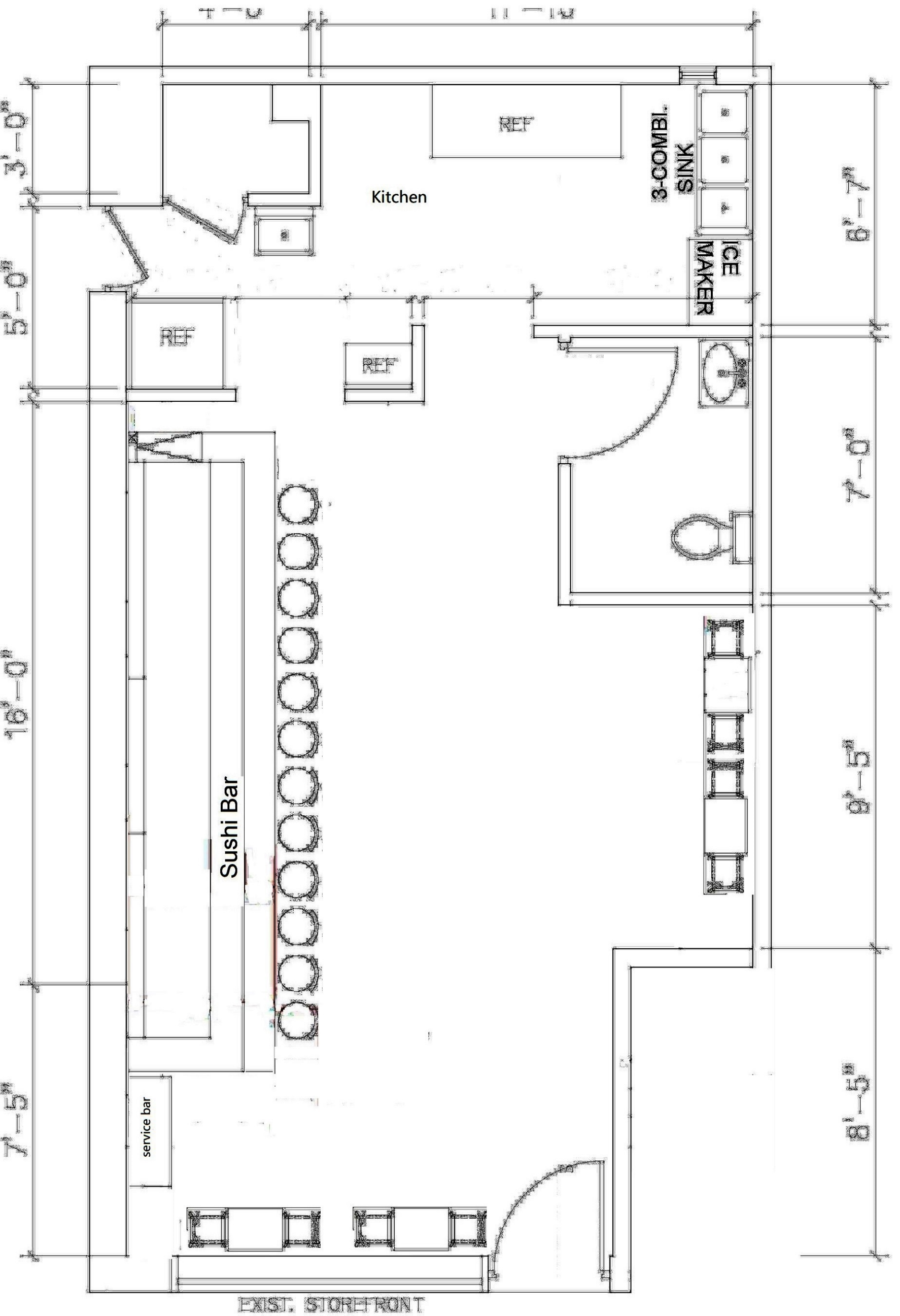
AVOCADO	5
CUCUMBER	5
KANPYO	5
AVOCADO & CUCUMBER	5.5
UME-SHISO	5
SWEET POTATO TEMPURA	6

## SUSHI BAR ENTREE

SERVED W. MISO SOUP OR SALAD

SUSHI DINNER	30
CHEF SELECTION 9PCS SUSHI OF THE DAY AND 1 ROLL	
SASHIMI DINNER	33
CHEF SELECTION 16PCS SASHIMI OF THE DAY	
SASHIMI & SUSHI COMBO	35
9PCS SASHIMI, 5PCS SUSHI AND 1 ROLL	
TUNA FLIGHT	48
2 AKAMI, 2 CHUTORO, 2 O-TORO, 2 CHOPPED TORO, 1 SPICY TUNA	
TEKKA, SALMON OR YELLOWTAIL DON	28
RAW SLICED SASHIMI OVER SUSHI RICE	
YAKI SALMON DON	28
SEARED MARINATED SALMON, SALMON ROE OVER SUSHI RICE	
UNADON	30
GRILLED FRESHWATER EEL OVER RICE	
CHIRASHI DON	35
18PCS ASSORTED SEAFOOD OVER SUSHI RICE	





PROPOSED 1ST FLOOR STORE PLAN

SCALE: 1/4" = 1'-0"

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: Qing Lin Phone: [REDACTED]

Address: 196 Prince Street, New York, NY 10012

Email : [REDACTED]

Application submitted on behalf of the applicant by:

[Signature]  
Signature

Print or Type Name James Wang

Title Consultant

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.

[Signature]

[Signature]

Community Board 2, Manhattan  
SLA Licensing Committee  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair