

**Meeting Date:** December , 2023

**APPLICANT INFORMATION:**

Name of applicant(s): Amber 135 New Inc.

Trade name (DBA): Amber

Premises address: 135 Christopher Street, New York, NY 10014

Cross Streets and other addresses used for building/premise:

Greenwich St & Hudson St

**CONTACT INFORMATION:**

Principal(s) Name(s): Pei Ru Amy Taur

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Christopher Realty LLC

Landlord's Telephone and Fax: [REDACTED]

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

Pei Ru Amy Taur      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:

Restaurant

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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: 1321890, 02/28/2025

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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:

1299135, Amber 135 Village Inc.

1260707, Amber Village Inc.

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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 : 1911

Describe neighboring buildings: Mixed  
\_\_\_\_\_

Zoning Designation: R6

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

Block and Lot Number: 630 / 51

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? 74

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

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? 2000sf

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? \_\_\_\_\_

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? 7 Total table seats? 26

Total number of bars? 1 Total bar seats? 5

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

Total OVERALL number of seats in Premises : 31

## BARs:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 5

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: \_\_\_\_\_

\* 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:  
11A to 12A    11A to 12A    11A to 12A    11A to 12A    11A to 12A    11A to 1A    11A to 1A

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? ) 1

**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: \_\_\_\_\_

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 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.

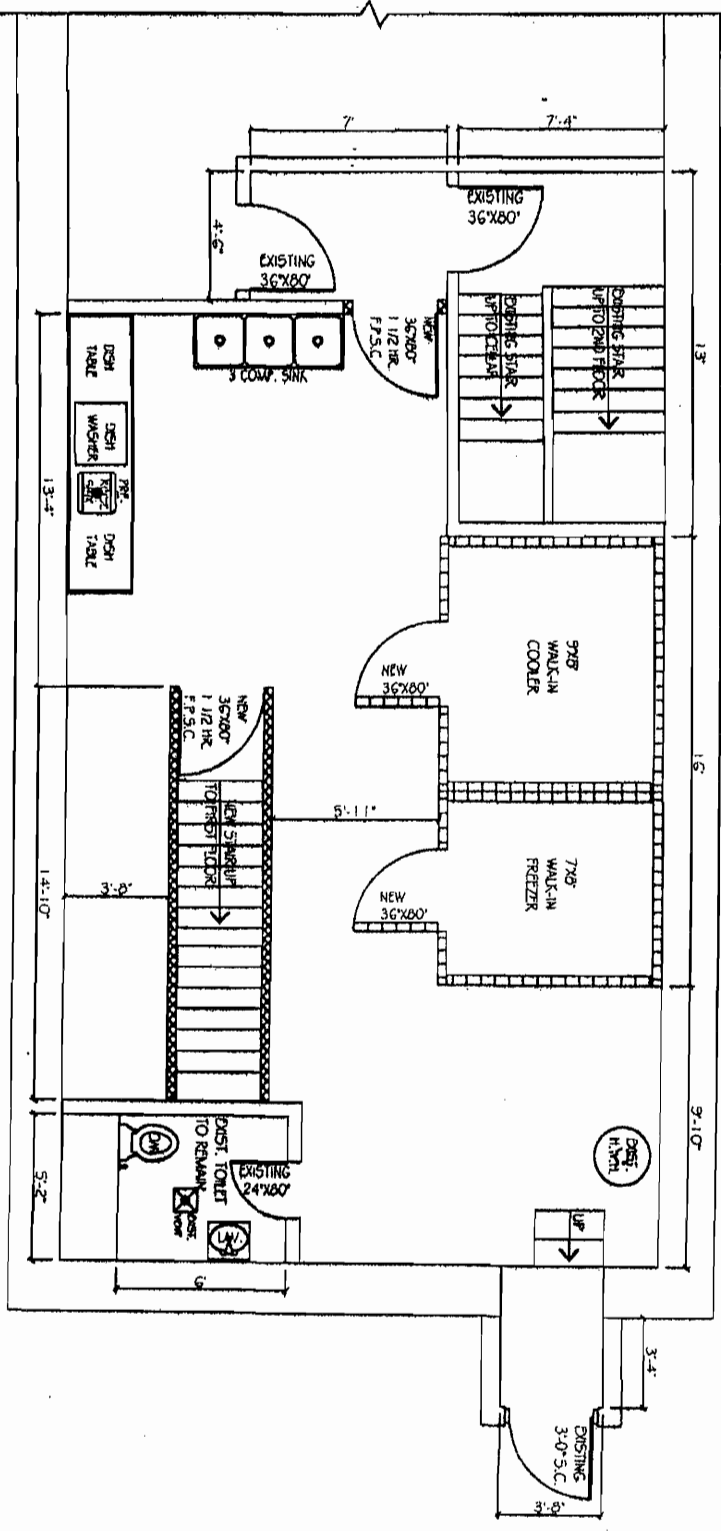


Community Board 2,  
Manhattan SLA Licensing Committee  
Donna Raftery, Co-Chair  
Robert Ely, Co-Chair



# CELLAR PLAN

SCALE: 1/8" = 1'-0"





# Sushi Bar Starter

<b>Crunchy Tuna with Mango Tartar</b> take ginger miso	8.5	<b>Yellowtail Serrano</b> olive yuzu garlic soy	11
<b>Sashimi Cucumber Wraps</b> choice of tuna, salmon, yellowtail or eel	9	<b>Live Scallop Tiratido</b> yuzu ponzu	10
<b>Crunchy!</b> crispy wasabi seaweed cracker topped w/ crunchy spicy tuna & salmon	9	<b>Kumamoto Oyster (6)</b> citrus dressing gar. dressed w/ golden tobiko	17
<b>Citrus Salmon Carpaccio</b> glazed w/ serrano & greens in citrus soy dressing	10	<b>Spicy Tuna + Salmon Tartar</b> miso ginger soy	10
<b>Black Pepper Tuna</b> seared w/ black pepper in yuzu garlic soy	10	<b>Avocado Nest</b> with kani salad	8
<b>Spicy Tuna Tempura Roll</b> tootko. Sweet sake soy	8.5	<b>Spicy Salmon Wrap</b> mango, avocado, jalapeno and mixed greens wrapped in rice paper	8.5
<b>Tuna Lover Tasting</b> tuna with dill sauce, albacore tuna w/ ginger garlic escobar w/ sake mist, spicy tuna with pearl rice	12	<b>Salmon Martini</b> chopped salmon w/ spicy sake, tempura flakes, seaweed salad w/ caviar	9
<b>Spicy Tuna Pancake</b> spicy tuna, seaweed salad, avocado with rice pearl with drizzle rice pearl	12		

\* Mildly Spicy

18% gratuity will be added to checks for parties of 8 or more

## Soup

Miso	3	Field Green	6
Shrimp & Pork Wonton	4	Mango Vermicelli	6
Lemongrass Seafood *	6	Green Papaya *	6
Kimchi Tofu *	4	Japanese Seaweed *	5
		Spicy Tuna Avocado	8
		Mixed Sashimi	10

## Salad

## Kitchen Starter

Edamame	5	Vietnamese Summer Roll	7
Indian Pancake *	5	Satay Chicken	9
Shrimp Shumai	5	Amber Baby Ribs *	10
Steamed Veggie Dumpling	6	Chicken Lettuce Wrap *	9
Pan Fried Pork Dumpling	6	Rock Shrimp Tempura *	13
Veggie Mini Roll	5	Pumpkin Tempura	8
Tempura Appetizer	9	Sake Miso Black Cod	12
Miso Eggplant	7	Singapore Chilli Soft Shell Crab	10
Filet Mignon Mini Burgers *	9	Crispy Duck Buns	8
Duck Spring Roll	8	Amber Chicken Wings	8
Spicy Edamame	7	Spicy Sechuan Wontons	5

# Special Rolls

<b>Greenwich</b> lobster salad, avocado roll topped w/ fresh chili slices & red tobiko	15	<b>Triple Toro</b> tuna, salmon & yellowtail toro on top of spicy crunchy avocado cucumber roll	17
<b>Chelsea</b> rock shrimp tempura and avocado inside, topped w/ spicy snow crab & dried seaweed	16	<b>Golden Buddha</b> spicy yellowtail, tuna & cucumber roll, w/ fresh mango slices & wasabi tobiko on top	15
<b>Perfect Match</b> spicy snow crab cucumber roll topped w/ salmon escolar, wasabi & red tobiko	15	<b>Double Dragon</b> shrimp tempura roll topped w/ eel, avocado & salmon caviar	16
<b>Salmon Tuna Rollover</b> spicy tuna avocado roll topped w/ salmon, w/ salmon caviar	15	<b>Pink Lady</b> salmon, avo, shredded mango, asp. red tobiko wrapped in pink soy paper, w/ spicy lobster sauce	15
<b>Golden Dragon</b> spicy crunchy salmon avocado roll topped w/ fresh mango slices & red tobiko	15	<b>Tuna Gaga</b> seared albacore tuna, pepper tuna, spicy tuna,	16
<b>Soho</b> spicy lobster tempura, lettuce, avocado, cucumber wrapped in soy paper	17	<b>Spicy Girl</b> crunchy spicy salmon roll, topped w/ salmon & avocado	15
		<b>Red Hot Dragon</b> spicy crunchy tuna on top of tuna avocado roll	15

\* Mildly Spicy

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# Classic Rolls or Hand Rolls

California	5	King Crab Avocado	9
Tuna	5	Sweet Potato Tempura	5.5
Crunchy Spicy Tuna	6.5	Philadelphia	6.5
Tuna or Salmon Avocado	6	Shitake Cucumber	5
Toro Chives	9	Avocado	4.25
Salmon	5	Avocado Cucumber	4.75
Crunchy Spicy Salmon	6.5	Spicy Sea Scallop	7.5
Salmon Mango	6	Shrimp Cucumber	6
Salmon Jalapeno	6	Shrimp Tempura	6.5
Escobar Jalapeno	6	Amber Wasabi	9
Yellowtail Chives	6	Boston	7
Yellowtail Jalapeno	6.25	Asparagus Avocado Cucumber	5.5
Eel Avocado	6.5	Kamikaze	7
Spicy Snow Crab Caviar	8.5	Spider	12

# Kitchen Entree's

<b>Drunken Spaghetti</b> <small>choice of chicken or flank steaks w/ sautéed mushrooms</small>	13	<b>Pad Thai Rice Noodle *</b> <small>vegetable, chicken or shrimp</small>	13
<b>Sangria Crispy Duck</b> <small>red wine glaze</small>	18	<b>Basil Fried Rice *</b> <small>vegetable, chicken or shrimp</small>	13
<b>Amber Baby Back Ribs *</b> <small>black white wine sauce</small>	19	<b>Pineapple Fried Rice</b> <small>vegetable, chicken or shrimp</small>	13
<b>Crispy Tangerine Chicken *</b> <small>slices of chicken breast lightly fried and sautéed</small>	16	<b>Zen Mixed Vegetable</b> <small>steamed or sautéed with brown rice or soy</small>	14
<b>Char-Grilled Chilean Sea Bass</b> <small>on bed vegetable bedding</small>	25	<b>Sautéed Broccoli</b> <small>with Chicken or Flank Steak</small>	12 / 17
<b>Teriyaki Chicken Breast or Salmon</b> <small>glazed vegetable bedding</small>	15 / 19	<b>Black Pepper Flank Steak *</b> <small>on bed peppers</small>	17
<b>Panko Fried or Broiled Chicken Breast</b> <small>on sautéed chicken</small>	15	<b>Singapore Chilli Jumbo Shrimp</b>	18

## Favorite Sauces

Choice of:

Mix Vegetable \$14 / Chicken \$15 / Flank Steak \$17 / Jumbo Shrimp \$19

- Thai Basil \*
- Spicy Peanut \*
- Tropical Mango \*
- Coconut Green Curry \*

# Sushi or Sashimi

Alaskan King Crab	5	Salmon Toro	3.75	Spanish Mackerel	3
Baby Yellowtail	4	Salmon	3	Escolar <small>super White tuna</small>	3
Eel	3.25	Sea Urchin	5.5	Tobiko <small>iced or Wasabi</small>	3
Fried Kumamoto Oyster	3.5	Salmon Roe	3.5	Toro	8
Jumbo Sweet Shrimp	4.75	Shrimp	3	Tuna	3
King Salmon	3.75	Smoked Salmon	3	Albacore tuna	3
Live Orange Clam	8	Spicy Sea Scallop	3.5	Yellowtail	3.25
Live Scallop	8	Spicy Snow Crab	3.5	Yellowtail Toro	4.25
Octopus	3	Squid	3	Egg Omllet	2.5
Red Snapper	3.25	Stripe Bass	3		

# Sushi Bar Entrees

<b>Sushi Entrée</b> 3pcs of sushi with choices of tuna or California roll.	20	<b>Sushi &amp; Sashimi for 1</b> 6 pcs of sashimi, 3pcs of sushi, tuna avocado roll and eel cucumber hamid roll.	26
<b>Sushi Generation</b> 2pcs of tuna, salmon and yellowtail w/ crunchy spicy salmon roll.	20	<b>Sushi &amp; Sashimi for 2</b> 10 pcs of sashimi, 8pcs of sushi, crunchy spicy salmon roll, perfect match roll, w/ kani cone/sashimi cucumber wrap.	58
<b>Sashimi Entrée</b> 14 pcs of sashimi with kani cucumber wrap.	23	<b>Sushi for 2</b> 12pcs. of sushi, spicy tuna roll, California roll, eel cucumber roll & salmon avocado roll.	48
<b>Amber Special</b> <b>Sushi or Sashimi</b> chef's daily selection of special sushi or sashimi.	25/32		

## Tuna-Salmon-Yellowtail

**Sashimi Platter**  
3pcs of tuna and yellowtail, 3pcs of salmon, served w/ shiratake urchi rice.

20

# Roll Combo

<b>Classic</b> salmon avocado, California and eel cucumber roll.	15.5	<b>Tempura</b> eel, shrimp, sweet potato tempura roll.	17.5
<b>Spicy</b> crunchy spicy salmon, spicy tuna, spicy yellowtail drive roll.	17.5	<b>Veggie</b> asparagus avocado, shiratake cucumber, seaweed cucumber roll.	13.5