

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):

SUSHI MAKOTO INC

Trade name (DBA):

N/A

Premises address:

204-208 W 14TH ST, New York, NY 10011

Cross Streets and other addresses used for building/premise:

7th Ave & 8th Ave

CONTACT INFORMATION:

Principal(s) Name(s):

Ying Liu

Office or Home Address:

City, State, Zip:

Telephone #:

email :

Landlord Name / Contact:

204-208 W 14 REALTY LLC

Landlord's Telephone and Fax:

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Ying Liu

None

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

We are running a boutique omakase Japanese restaurant in Manhattan, offering an intimate and immersive dining experience. Our concept revolves around a chef's choice omakase menu, highlighting premium sushi and Japanese delicacies. We believe that the addition of a liquor license will enhance our patrons' overall dining experience, combining exceptional Japanese cuisine with premium beverage offerings.

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.)

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

Restaurants

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:

DBTG 14 LTD DBA DIRTY BIRD TO-GO (serial #1290578), since 11/19/2015 and it is now Inactive *as of*

6/30/2020

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 : 1969

Describe neighboring buildings:
mix-used buildings

Zoning Designation: C6-2A

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 618 / 28

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? Stores.

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? Use Group 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 X/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: We will have two storefronts entrances. One is for Bubble Tea entrance, and another entrance for the Sushi Restaurant.

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1800 sqf

If more than one floor, please specify square footage by floors: 1st FL: 1110 SQF; BASEMENT: 800sqf

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? Stairs inside of store

How many entrances are there? 2 How many exits? 2 How many bathrooms? 1 Public Restroom.& Employee Use only

Is there access to other parts of the building? no yes, explain: an access located in basement connected with hallway for the building basement

OVERALL SEATING INFORMATION:

Total number of tables? 1 Total table seats? 4

Total number of bars? 1 Total bar seats? 8

Total number of "other" seats? 07 please explain: Bubble Tea Area has 7 seats available (different Entrance)

Total OVERALL number of seats in Premises: 12

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 8

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

Any food counters? no yes, describe: We serve sushi

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:
11am to 11pm 11am to 11pm 11am to 11pm 11am to 11pm 11am to 11pm 11am to 11pm 11am to 11pm

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: _____

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: _____

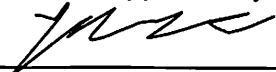
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: YING LIU Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on behalf of the applicant by:

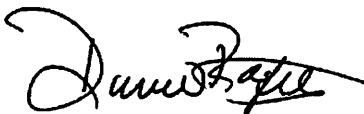


Signature

Print or Type Name YING LIU

Title OWNER

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

SUSHI MAKOTO MENU

Address: 204-208 W 14th St, New York, NY 10011

Phone: 646-736-1099

SUSHI BAR EXPERIENCE

Omakase, a Japanese dining tradition in which the meal is determined by the chef for the enjoyment of the diner.

13 COURSE DINNER OMAKASE \$ 120.00

Chef's selection of 2 appetizers, 9 pieces nigri, miso soup & dessert

16 COURSE DINNER OMAKASE \$ 150.00

Chef's selection of 2 appetizers, 12 pieces nigri, miso soup & dessert

ALCOHOL

SAKE PROGRESSION \$ 65.00

Featured selection of four 3oz pours of sake

PREMIUM ADDITIONS

KALUGA CAVIAR SERVICE

2oz / \$90.00
4oz / \$170.00

DAILY SELECTION OF UNI

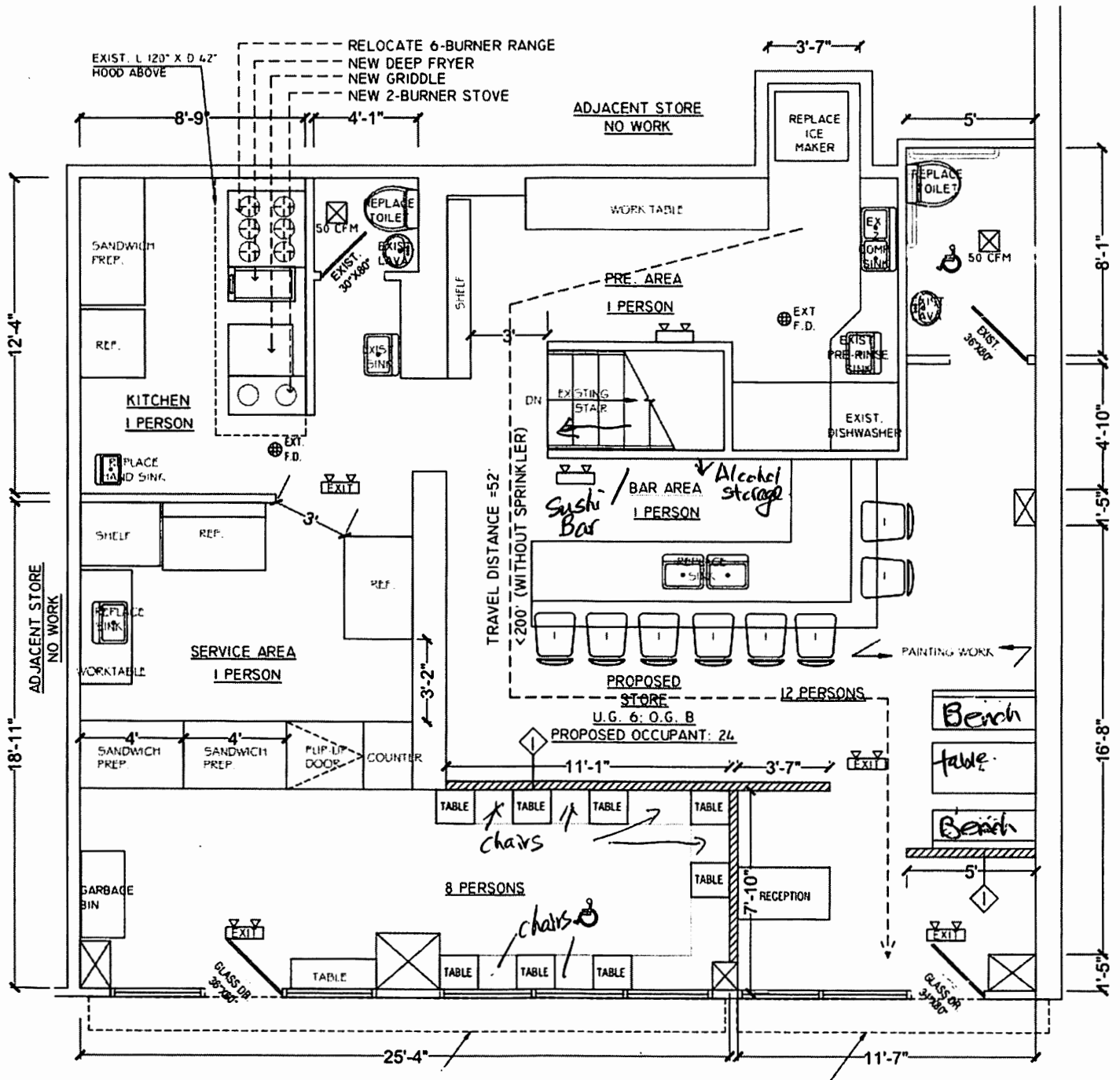
Minimum order 60g
Hokkaido / \$2.00
Maine / \$1.00
Santa Barbara Uni / \$1.50

SEARED WAYGU \$ UNI NIGIRI \$ 20.00

NEGITO TARTARE & KALUGA CAVIAR HANDROLL \$ 24.00

UNI SUNDAE \$ 65.00

Toro Tartare, uni & black kaluga caviar over rice



FIRST FLOOR PLAN

Basement

40 feet

800 SF
Open space alcohol storage



20 feet