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COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

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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, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 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 scheduled 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 (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind** is included in the application please download and complete **CB2 SLA's Addendum for Outdoor Seating**. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):

Trade name (DBA):

Premises address:

Cross Streets and other addresses used for building/premise:

CONTACT INFORMATION:

Principal(s) Name(s):

Office or Home Address:

City, State,

Landlord Name / Contact:

Landlord's Telephone and Fax:

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

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

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:

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:

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: _____ Year Built : _____

Describe neighboring buildings:

Zoning Designation: _____

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: _____ / _____

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? _____

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? _____

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

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? _____

If more than one floor, please specify square footage by floors: _____

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? _____ How many exits? _____ How many bathrooms? _____

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

OVERALL SEATING INFORMATION:

Total number of tables? _____ Total table seats? _____

Total number of bars? _____ Total bar seats? _____

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : _____

BARs:

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

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

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:
____ to ____ ____ to ____ ____ to ____ ____ to ____ ____ to ____ ____ to ____ ____ to ____

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: _____ Phone: _____

Address: _____

Email _____

Application submitted on
behalf of the applicant by:



Signature

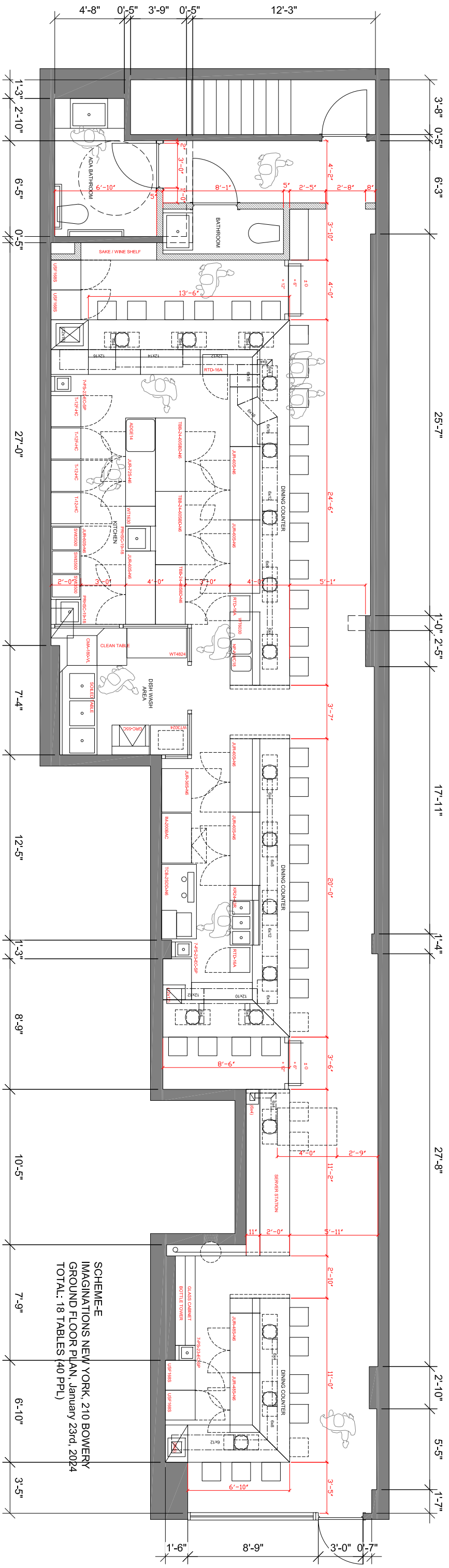
Print or Type Name _____

Title _____

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.

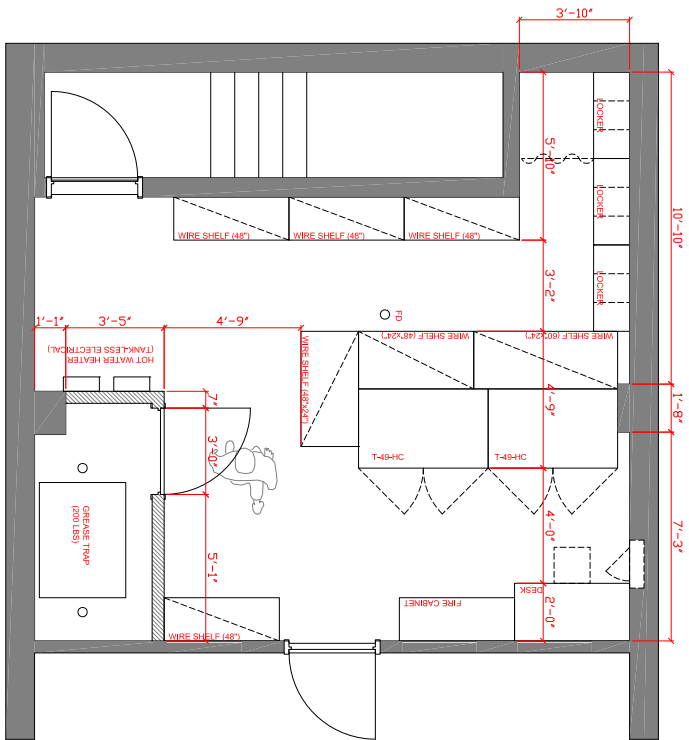


Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

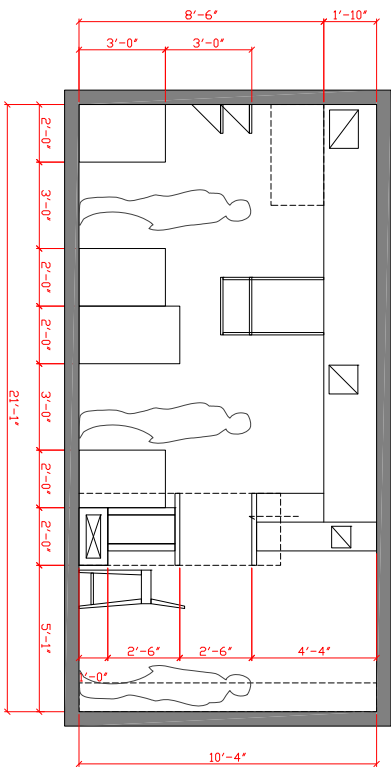


SCHEME-E
 IMAGINATIONS NEW YORK, 210 BOWERY
 GROUND FLOOR PLAN, January 23rd, 2024
 TOTAL: 18 TABLES (40 PPL)

CELLAR FLOOR PLAN



KITCHEN SECTION



OUR JAPANESE WAGYU AND SAUCE

We select our Wagyu beef with a focus on BMS (Beef Marbling Standard), freshness and the meat part rather than the place of origin.

We use only BMS10 or 11 out of A5 rank BMS 8-12. We mainly purchase Shintama and Ude, which are the rare parts of Japanese beef that are delicious and lean. Please enjoy the delicious Japanese Wagyu beef.

Yakiniku Sauce is handmade in our own kitchen in Japan and sent to Hong Kong by chilled air transportation. No additives such as preservatives are used.

OMAKASE

OMAKASE “PREMIUM” 「特上」(5cuts) \$ 73

Premium 5cuts including “Kimurayaki 2” / 1 Vegetable for Grilling

OMAKASE “KIWAMI” 「極」(9cuts) \$ 128

Ultimate 9cuts including “Uni Briand” / 2 Vegetable for Grilling

OMAKASE “GREAT” 「偉大」(9cuts) \$ 148

Ultimate 9cuts of the day, Chef’s Recommend Sides, Noodle and Dessert

All Omakase minimum order 2 servings.

All Omakase will be included Small Appetizer.

CHEF’S RECOMMEND SIDE DISHES

Great Salad \$ 13

Freshly Made Kimchi \$ 9.5

Wagyu Tartare Sashimi \$ 16

Fresh Oyster (兵庫県産) 1pc \$ 6

Ago Dashi Somen Cold Noodle \$ 13
Somen / Flying Fish Dashi / Shrimp

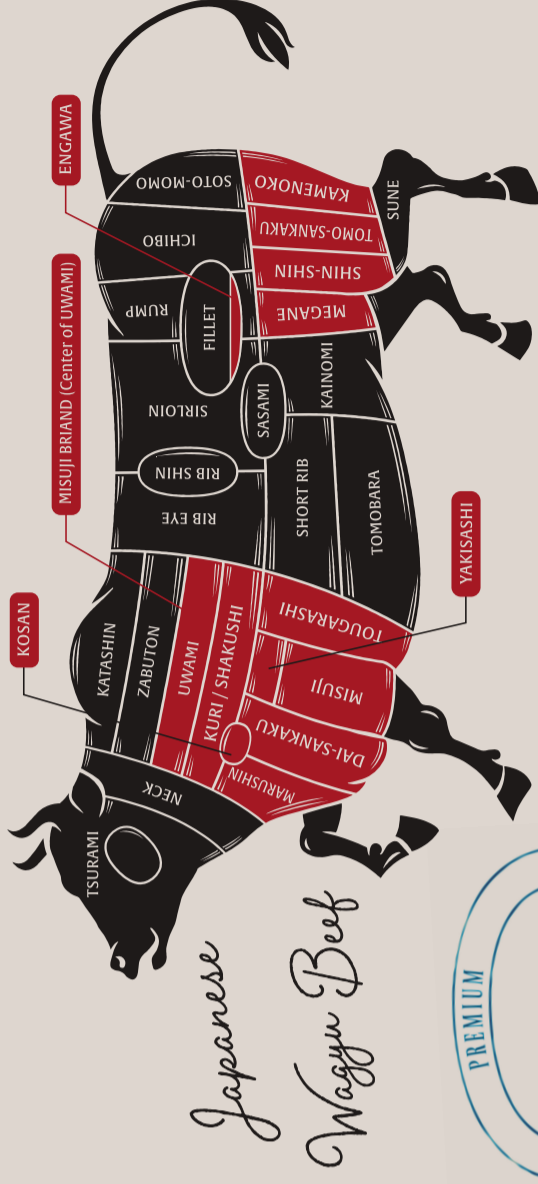
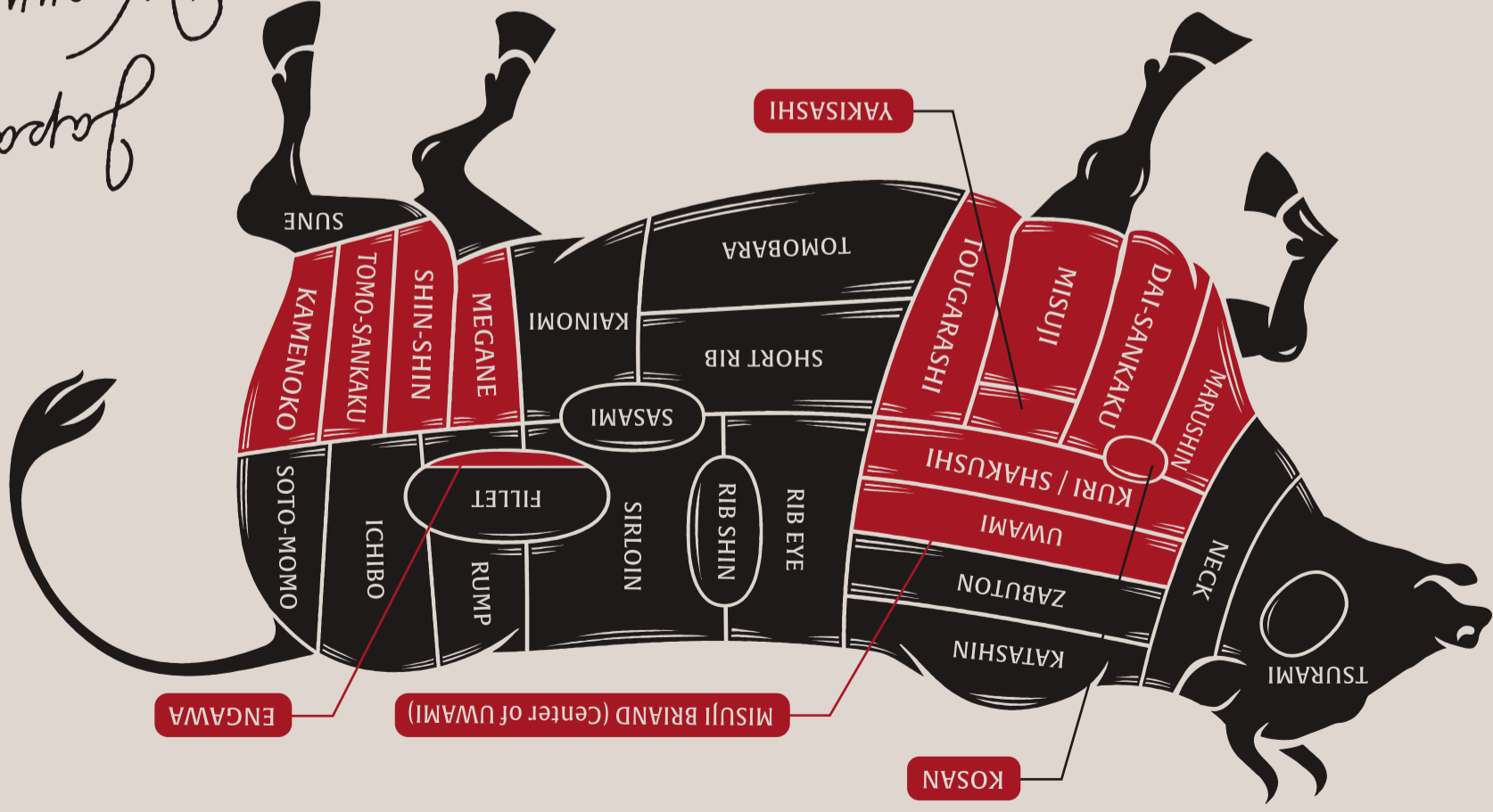
Rice \$ 4.5
Nagano (長野) prefecture-

Food

YAKINIKU GREAT
S O H O

YAKINIKU GREAT
S O H O

Japanese Wagyu Chart



Japanese Wagyu Beef



OMAKASE

- OMAKASE "PREMIUM" 「特上」 (5cuts) \$73
Premium 5cuts including "Kimurayaki 2" / 1 Vegetable for Grilling
- OMAKASE "KIWAMI" 「極」 (8cuts) \$128
Ultimate 8cuts including "Uni Briand" / 2 Vegetable for Grilling
- OMAKASE "GREAT" 「偉大」 (8cuts) \$148
Ultimate 8cuts of the day, Chef's Recommend Sides, Noodle and Dessert

All Omakase minimum order 2 servings. All Omakase will be included Small Appetizer.

SPECIAL RARE CUTS

	HALF	HALF
★ M Misuji ミスジ	\$ 39 / \$	<input type="checkbox"/> Uwami うわみ \$24 / \$
M Yaki Sashi 焼き刺し	\$ 26 / \$	★ <input type="checkbox"/> Tougarashi とうがらし \$26 / \$
M Engawa エンガワ	\$ 25 / \$	<input type="checkbox"/> Kuri 栗 \$24 / \$
M Thick Sirloin 厚切りサーロイン	\$ 49 / \$	<input type="checkbox"/> Maru Shin 丸芯 \$35 / \$
★ M Kimurayaki 2 シェフ!木村焼き2	\$ 49 / \$	<input type="checkbox"/> Misuji Briand ミスジブリアン \$37 / \$
★ <input type="checkbox"/> Daisankaku 大三角	\$ 35 / \$	<input type="checkbox"/> Fillet 特選ヒレ \$37 / \$
M Shakushi 杓子	\$ 26 / \$	<input type="checkbox"/> Chateaubriand シャトーブリアン \$93 / \$
M <input type="checkbox"/> Saikyo-Yaki 西京焼き	\$ 24 / \$	M Kosan 湖山 \$21 / \$

★ = RECOMMENDATION お薦め **M** = MARBLED 霜降り = LEAN 赤身

OTHERS

- ★ Prime Beef Tongue
特上タン塩 \$ 31
- Beef Tongue
タン塩 \$ 16
- Wagyu Tsukune
和牛つくね \$24 / \$
- ★ Karatsu Chicken (Saga)
唐津の鶏もも(佐賀県産) \$ 17
- Okinawa Pork Belly
沖縄豚カルビ \$ 17

VEGETABLES

- Shiitake Mushroom
しいたけ 2pcs \$ 9
- Asparagus
アスパラガス \$ 9
- Sweet Potato
さつまいも \$ 9

SEAFOOD

- Angel Prawn
天使の海老 2pcs \$ 16
- Scallop Ikura Tartare Sauce
帆立貝柱のイクラタルタル 2pcs \$ 16