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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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### 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): Viejo Group LLC

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Trade name (DBA):  
Tokyo Record Bar

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Premises address:  
127 Macdougall St

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Cross Streets and other addresses used for building/premise:

West 3rd Street & Macdougall St

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**CONTACT INFORMATION:**

Principal(s) Name(s):  
Ariel Arce

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Office or Home Address: 127 Macdougall St

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City, State, Zip: New York, NY 10012

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Telephone #: [REDACTED] email : [REDACTED]

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Landlord Name / Contact:  
127 Macdougall Street, LLC PO BOX 354, Emerson, NJ 07630

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Landlord's Telephone and Fax: \_\_\_\_\_

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

Ariel Arce	Badhair LLC; Likeminded Hospitality LLC; 357 West Broadway LLC
Kapoor, Ritu	_____
Kapoor, Deepak A	_____
Zimberg, Shawn	_____

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

Tokyo Record Bar has been operating in good standing for the past 7 years with a great neighborhood and industry reputation. Our restaurant has two floors, the sub basement is an omakase tasting menu and the upstairs is now an izakaya where guests who are waiting for their tables downstairs or are visiting other venues in the area can enjoy casual food and drinks and a high fidelity music experience designed by McIntosh. After 7 years of reputable operations we requesting an upgrade from wine & beer to full OP.

**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.)

The main operation of the restaurant is unchanged, our previous wine bar is now an izakaya style casual restaurant and listening room.

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No change to licensed hours.

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

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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: \_\_\_\_\_

VIEJO GROUP LLC 1220699 5/31/2025

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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:

Riddling Widdow, PRE 2016

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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: 3 Year Built : 1910 appx

Describe neighboring buildings: Similar style, neighboring businesses are Groove & La Lanterna

Zoning Designation: r7-2

Zoning Overlay or Special Designation (applicable) c1-5

Block and Lot Number: 543 / 59

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 \_\_\_\_\_

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? 50

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? 1200

If more than one floor, please specify square footage by floors: 600 & 600

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? front and rear staircases

How many entrances are there? 1 How many exits? 2 How many bathrooms? 1

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

## OVERALL SEATING INFORMATION:

Total number of tables? 11 Total table seats? 34

Total number of bars? 1 Total bar seats? 4

Total number of "other" seats? 12 please explain: sushi counter with no bartender, waiter service

Total OVERALL number of seats in Premises: 50

## BARs:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 4

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

Any food counters?  no  yes, describe: sushi counter with no bartender, waiter service

### *For Alterations and Upgrades:*

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

one bar upstairs with four seats, one suhi counter downstairs with 12 seats - no bartender service

\* 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 4a    12p to 4a    12p to 4a    12p to 4a    12p to 4a    12p to 4a    12p to 4a

Will the business employ a manager? \_\_\_ no  yes, name / experience if known : Max Katzenberg, 15 years experience

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? already installed, no historical sound complaints

Please describe your sound system and sound proofing: McIntosh high fidelity sound system two speakers downstairs,  
four speakers upstairs

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: \_\_\_\_\_

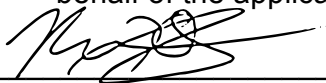
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Max Katzenberg Phone: [REDACTED]

Address: 127 Macdougall St

Email : [REDACTED]

Application submitted on  
behalf of the applicant by:



\_\_\_\_\_  
Signature

Print or Type Name Max Katzenberg

Title Director of Operations

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



# Tokyo Record Bar Tasting Menu

## 1st Course

AONORI POPCORN  
seaweed salt, togarashi chili powder

## 2nd Course

FLUKE SASHIMI  
irizake, daikon

## 3rd Course

GEM SALAD  
umami kombu, sesame, yuzu vinaigrette

## 4th Course

YOKOHAMA SHUMAI DUMPLINGS  
with ponzu & spicy yuzu

## 5th Course

WAGYU & JAPANESE POTATO SALAD  
shiso, pickled fresno chili

## Dessert

CHEESECAKE  
miso anglaise, brown butter crumble, ringo apple

## Surprise Course

PIZZA!

## SNACKS & SMALL BITES

SAKURA SMOKED MIX NUTS HOUSE-SMOKED WITH CHERRYWOOD	7
AONORI POP CORN SEAWEED SALT, TOGARASHI CHILI POWDER	8
WAGYU JERKY WASABI-SOY HONEY CURED, CARDAMOM (NOT SPICY!)	10
KAISO SALAD HOUSE-MARINATED TRICOLOR SEAWEED	8
PIRIPIRI KYURI SWEET, SOUR AND SPICY FRESH CUCUMBER	8
EDAMAME SALAD UMAMI KOMBU, SESAME	8
JAPANESE POTATO SALAD ONION, CARROTS, CUCUMBER, VEGAN MAYO	8
LOMI-LOMI POKÉ SALMON AVOCADO, YUZU-KOSHO, PEPPER	14
YELLOWTAIL TARTARE MINI DON SHALLOTS, SCALLION, NORI, PICKLES, GINGER CHIVE RICE	16
TLB KARAAGE (W/ CHOICE OF DIPPING SAUCE) OR ALL 3 TLB SAUCE (GARLIC SOY), TANGY GREEN CURRY, TLB SPICY MAYO	14 +4
YOKOHAMA SHUMAI DUMPLINGS STEAMED PORK DUMPLINGS (4 PCS) W/ PONZU / SPICY YUZU	12
TOKYO EGG SANDWICH ON JAPANESE BUTTER ROLL, SIDE OF PICKLES ADD SALMON ROE (+ 12) ADD CAVIAR (+ 40)	18
JAPANESE PIG IN A BLANKET KUROBUTA PORK SAUSAGE IN A BUTTER ROLL (1 PC) W/ POTATO SALAD, WHOLE GRAIN MUSTARD	16
<b>CAVIAR</b>	
OSETRA 1/2 OUNCE (ORDER AS MUCH AS YOU WANT!) YUZU CRÈME FRAICHE, HERBS, MILK BREAD SOLDIERS	40
SALMON ROE IKURA (OVER RICE)	20

## BOTTLES

### SPARKLING

PARIGOT & RICHARD, LA SENTINELLE	60
CRUSE WINE CO, TRADITION BLANC	80
ULTRAMARINE, CHARLES HEINTZ VINEYARD ROSÉ 2017	215
ULTRAMARINE, HEINTZ BLANC DE BLANC 2014 1.5L	650

### CHAMPAGNE

H. RAFFLIN, EXTRA BRUT 1ER CRU LA MEUNIER	65
GAMET, BRUT RIVE DROITE	85
GEORGES LAVAL, BRUT NATURE 1ER CRU CUMIÈRES	175
OUIDETTE X FILLES, EXTRA BRUT LES SABLONNIÈRES	130
VOUETTE ET SORBÉE, BLANC D'ARGILE 2019	200
PIERRE GERBAIS, EXTRA BRUT LA LOGE	215
PIERRE PETERS, GRAND CRU BRUT LES CHÉTILLONS	315
KRUG, GRANDE CUVÉE 169TH ED.	350
MARIE-NOËLLE LEDRU, BRUT NATURE MILLESIME 2010	550
JACQUES SELOSSE, EXTRA BRUT VERSION ORIGINALE	800
PHILIPPONNAT, EXTRA BRUT CLOS DES GOISSES 1999	1100
ETIENNE CALSAC, EXTRA BRUT 1ER CRU LES ROCHEFORTS	300

### CHAMPAGNE ROSÉ

PAUL LAURENT, BRUT ROSÉ	65
GRONGNET, EXTRA BRUT CARPE DIEM	95
PIERRE GERBAIS, GRAINS DE CELLES ROSÉ	100
C. MIGNON, BRUT ADN DE MEUNIER ROSÉ DE SAIGNÉE	160
E. BROCHET, EXTRA BRUT ROSÉ DE SAIGNÉE 2020	250
DOM PERIGNON, ROSÉ 2008	715

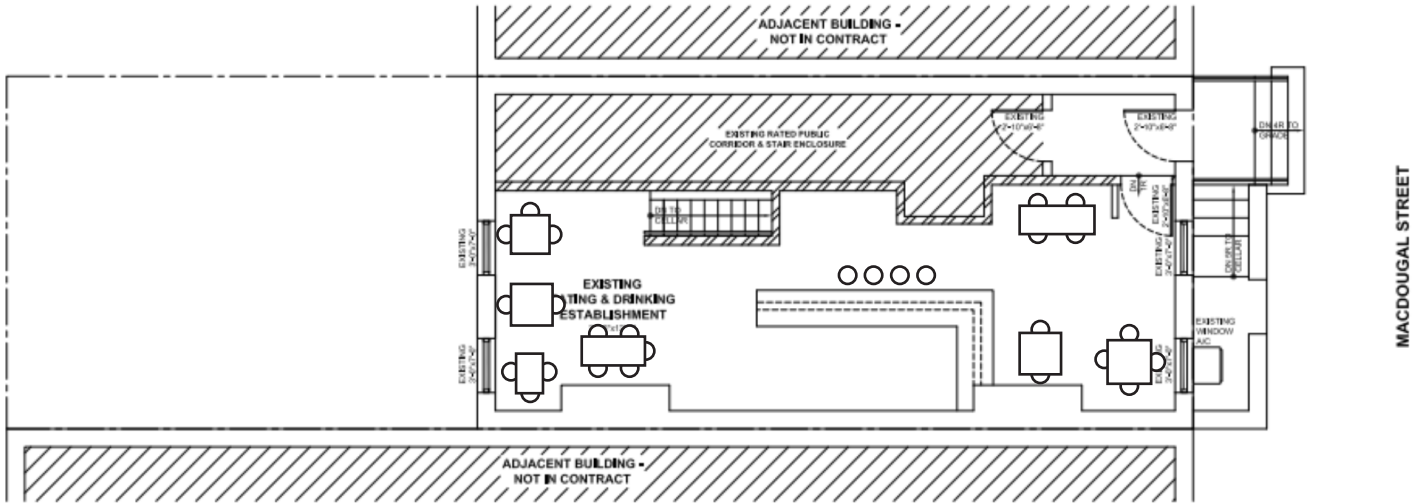
## Tokyo Record Bar

127 MACDOUGAL ST.

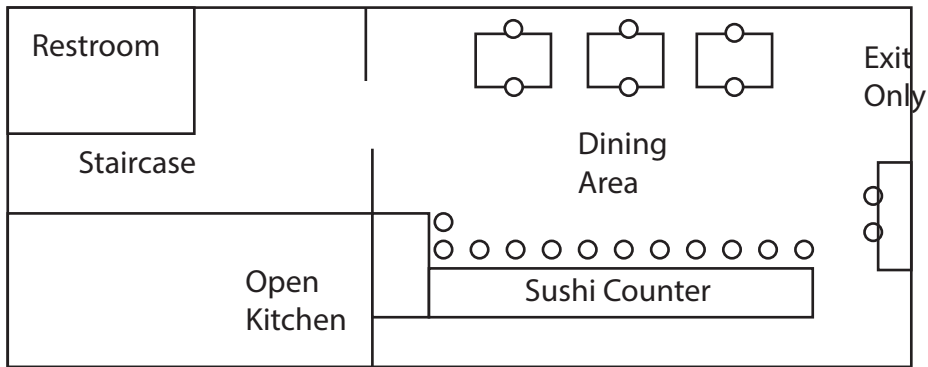


**FOOD & DRINK**

# Tokyo Record Bar Floor Plan 127 Macdougal St, NY, NY 10012



 EXISTING FIRST FLOOR PLAN  
SCALE: 1/8" = 1'-0"



Existing  
Sub Basement  
Plan