

SYLVOR & SORIN, LLP

ATTORNEYS AT LAW
99 MADISON AVENUE | FIFTH FLOOR | NEW YORK N.Y. 10016
T: (212) 972-1106
bsorin@sylvor.com | sylvor.com

March 25, 2024

Community Board No. 2
3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

*Re: On-Premises Beer and Wine License
Application for
MakiMaki 350 Hudson LLC*

Dear Community Board No. 2,

We are counsel to MakiMaki 350 Hudson LLC (“MakiMaki”) in their application for an on-premises beer and wine license for the restaurant located at 350 Hudson Street - Suite #103, New York, N.Y. 10014 (the “Premises”).

In preparation for the upcoming hearing before the board, enclosed please find the following documents:

A	Completed and questionnaire
B	List of all other licensed premises w/n 500 ft. of this location.
C	Floor plan of the Premise.
D	Proposed menu
E	Certificate of Occupancy for the Premises
F	Proof of community outreach to area block associations.
G	A copy of your NYS Liquor Authority application
H	Letter of Understanding from the Landlord to be provided. Front and signature page of lease attached.

Thank you for your time and attention to this matter. Please do not hesitate to contact the undersigned should you have any questions. I can be reached at [REDACTED] or at [REDACTED]

I look forward to hearing from you.

Very truly yours,

Boris Sorin, Esq.

EXHIBIT A

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):
MAKIMAKI 350 HUDSON LLC

Trade name (DBA):

Premises address:
350 Hudson Street, Suite #103, New York, New York 10014

Cross Streets and other addresses used for building/premise:
Hudson Street between Charlton Street and King Street

CONTACT INFORMATION:

Principal(s) Name(s):
Natasha Takarada and Kevin Takarada

Office or Home Address: _ 410 Central Park West - Unit #15A _____

City, State, Zip: New York, N.Y. 10128 _____

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
Trinity Hudson Holdings, LLC

Landlord's Telephone and Fax: (212) 230-2300 _____

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Natasha Takarada	Temakiya LLC dba MakiMaki
	1369 6th Avenue, New York, N.Y. 10019

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
MakiMaki 350 Hudson LLC ("MakiMaki") is a family run business operating its third sushi restaurant at this location. MakiMaki's first restaurant is located at 1369 6th Avenue, New York, N.Y. 10019 and has served Japanese sake and beer since 2017. MakiMaki opened its second location at 360 Lexington Avenue, New York, N.Y. 10017. MakiMaki opened this location in 2022 and is looking to repeat the successful business model of its first restaurant by serving Japanese style sake and beer that is not otherwise available in the immediate area of where the restaurant is located.

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
new

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.)

Not Applicable

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

Coffee shop.

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: 9 Year Built : 1930

Describe neighboring buildings:
Office buildings and residential buildings

Zoning Designation: M1-6

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 580 / 39

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? Restaurant

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? less than 75 people

If yes, what is the use group for the premises? Eating & drinking establishments

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? 1,168 rentable square feet

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?
Not applicable.

If more than one floor, what is the access between floors? Not applicable.

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? 6 Total table seats? 12

Total number of bars? 0 Total bar seats? 0

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

Total OVERALL number of seats in Premises : 12

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 0 Seats _____

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: _____
Not applicable.

* 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: Closed
Monday: 11 am to 8 pm
Tuesday: 11 am to 8 pm
Wednesday: 11 am to 8 pm
Thursday: 11 am to 8 pm
Friday: 11 am to 5 pm
Saturday: Closed

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: _____

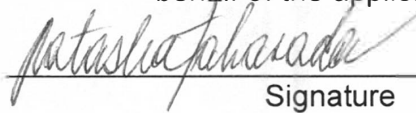
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Natasha Takarada Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

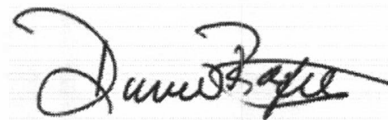
Application submitted on
behalf of the applicant by:


Signature

Print or Type Name NATASHA TAKARADA

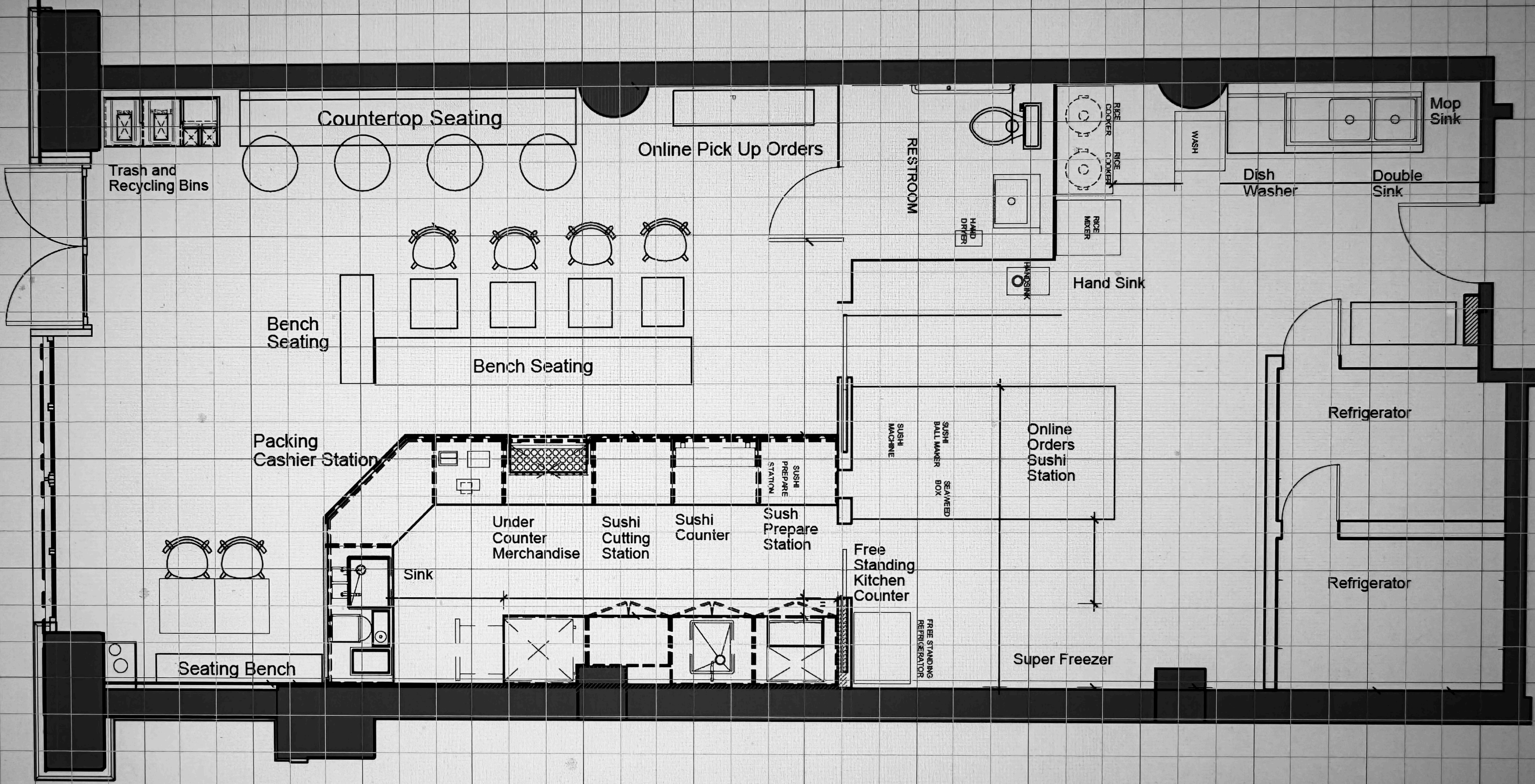
Title OWNER

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



Counter Top Seating

Online Pick Up Orders

RESTROOM

Trash and Recycling Bins

Bench Seating

Bench Seating

Hand Sink

Dish Washer

Double Sink

Mop Sink

Packing Cashier Station

Online Orders Sushi Station

Under Counter Merchandise

Sushi Cutting Station

Sushi Counter

Sush Prepare Station

Free Standing Kitchen Counter

Refrigerator

Refrigerator

Seating Bench

Sink

Super Freezer

FREE STANDING REFRIGERATOR

EXHIBIT D

1369 sixth ave nyc | 212 245 4550
 360 lexington ave nyc | 212 557 5733
 350 hudson st nyc | 646 833 7063
 miami beach fl | 786 631 4703



www.makimaki.nyc
 @ MakiMakiNYC



MAKI & HAND ROLLS

name	cutup(8pc)	handroll	name	cutup(8pc)	handroll
california kanikama, avocado, cucumber	7.95	5.00	salmon avocado cut of salmon, avocado	9.95	6.50
avocado thick cut of avocado, cucumber	7.95	5.00	spicy crab blue crab, kanikama, spicy mayo	9.95	6.50
vegetarian takuan, gobo, cucumber	7.95	5.00	spicy scallop chopped scallop, spicy mayo	9.95	6.50
spicy tuna minced tuna, spicy mayo	8.95	5.75	grilled salmon toro grilled fatty salmon belly, lettuce, mayo	10.95	7.25
tuna cut of yellowfin tuna, cucumber	8.95	5.75	eel avocado cut of grilled eel, avocado, eel sauce	10.95	7.25
ebi jalapeno boiled shrimp, jalapeno, avocado, mayo	8.95	5.75	yellowtail scallion hamachi, scallion	11.95	8.00
shrimp temura shrimp tempura, cucumber, mayo	9.95	6.50	bluefin toro fatty bluefin tuna, shiso leaf, cucumber	18	11
spicy crab blue crab, kanikama, spicy mayo	9.95	6.50	blue crab blue crab, avocado, cucumber	14	9
additional ingredients avocado, cream cheese, cucumber, gobo, jalapeño, kanpyo, lettuce, scallion, shiso leaf, takuan, tempura flakes, sesame outside, masago on top	\$0.50 each		ikura salmon roe, shiso leaf	-	12
			additional sauces spicy mayo, truffled eel, japanese mayo	\$0.50 each	

CUSTOM COMBOS comes with edamame & miso soup OR spicy seafood soup

STANDARD		PREMIUM*	
2 cutups	22	2 cutups	30
3 handrolls	23	3 handrolls	31
standard includes california, avocado, tamago, spicy tuna, yellowfin tuna, vegetarian, salmon avocado, spicy salmon, spicy crab, shrimp tempura, spicy scallop		premium includes yellowtail, eel, grilled salmon toro, bluecrab, ikura, bluefin toro	
		* bluefin toro is limited to 1 per combo	

SASHIMI

name	price
yellowfin tuna	9
salmon	9
hamachi	13

APPETIZER

name	price
edamame	4.50
miso soup	4.50
wakame salad	6.50
spicy seafood soup	8

SAKE & BEER not all stores serve alcohol

cold sake	price
dassai 39 (4oz pour)	11
dassai 39 (10oz bottle)	30
hakushika (10oz bottle)	10
ozeki premium (6oz bottle)	7
ozeki premium hot (5oz pour)	8

beer	price
sapporo draft	7
sapporo bottle	6
sapporo lite	6

DRINKS

tea by

 HONYAMA 本山製茶株式会社

custom blended teas	price
sencha traditional green tea	3
genmai green tea with roasted brown rice	3
soba roasted buckwheat	3

custom blended teas	price
matcha ceremonial shot	5
matcha latte	6
iced matcha americano	5
iced matcha latte	6
almond milk	+0.75

CATERING MENU

individual meals / party platter / special events

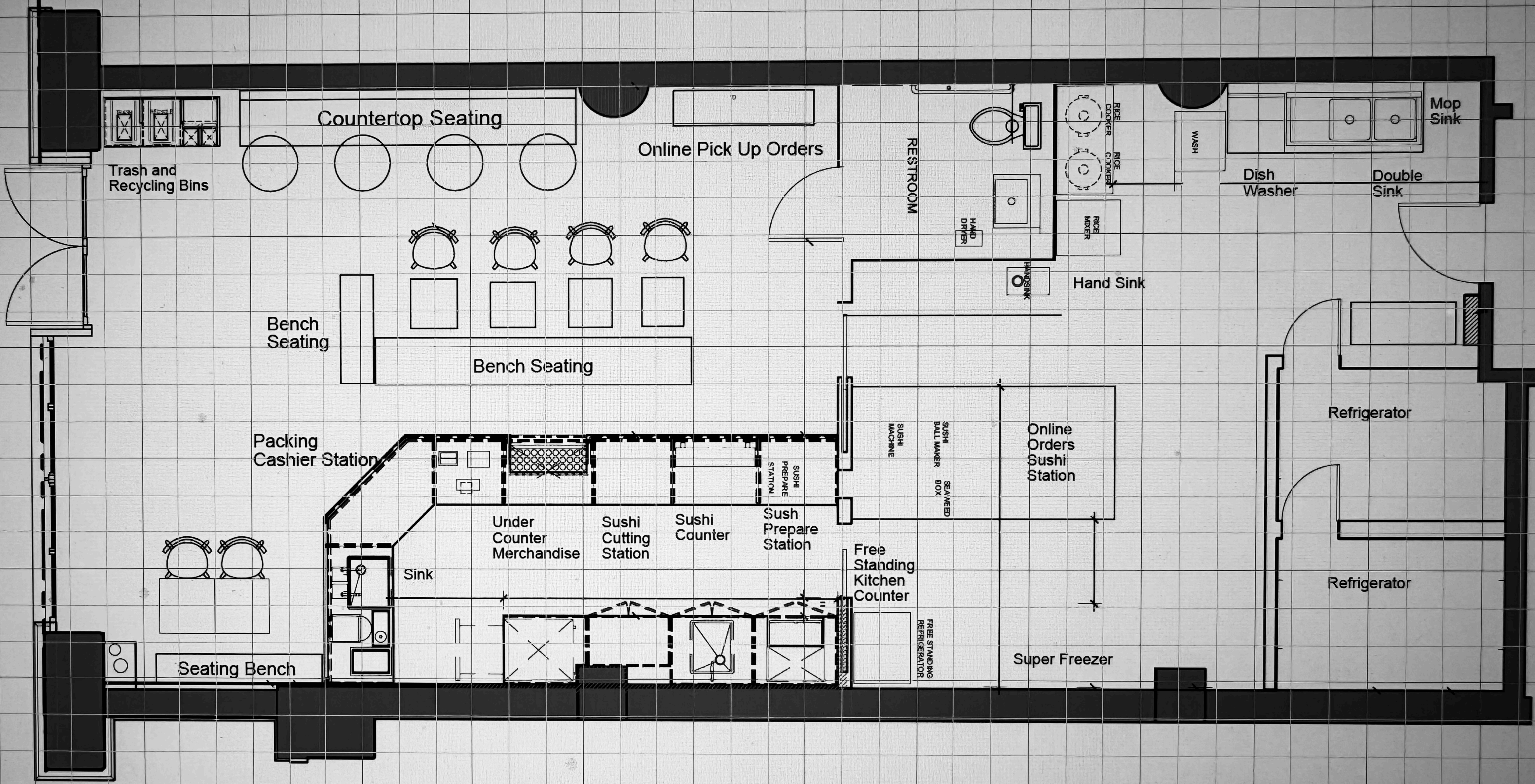
offices - individual

MakiMaki specializes in delivering individual packaged meals throughout NYC. Orders can be chosen from either our combo menu or tailored specifically to each member of a team both small and large. Group orders can easily be placed online through our website. We also do special events such as private omakase, large event halls and concert venues.

Info@MakiMaki.nyc

eating raw or undercooked foods may increase the risk of food borne illness, especially if you have certain medical conditions. also, please note that while infrequent, there could be pieces of shell or bone in our fish and shellfish.

please let us know about any food allergies.



Countertop Seating

Online Pick Up Orders

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Bench Seating

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Seating Bench

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Super Freezer

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Office Building Above

PORT SA'ID
(RESTAURANT)

GLAZE
(RESTAURANT)

**makimaki
sushi**
(RESTAURANT)

Entrance
To
Office
Building

Vacant
Space

CAVA
(RESTAURANT)
Coming Soon

King Street

HUDSON STREET

Charlton Street

Vacant Space

Entrance
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Office
Building

Chase Bank

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