

**Meeting Date:** 5/24/2024

**APPLICANT INFORMATION:**

Name of applicant(s): JIN NOODLES & SUSHI INC.

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Trade name (DBA): JIN NOODLE AND SUSHI

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Premises address: 49 EAST 8 STREET,  
NEW YORK, NY, 10003

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Cross Streets and other addresses used for building/premise:

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**CONTACT INFORMATION:**

Principal(s) Name(s): JASON JIN

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Office or Home Address: [REDACTED]

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City, State, Zip: [REDACTED]

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Telephone #: [REDACTED] email : [REDACTED]

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**Landlord Name / Contact:**

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

<b>NAMES OF ALL PRINCIPAL(s):</b>	<b>NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD</b>
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JASON JIN	59 HICKORY LANE, ROSLYN HEIGHTS NY 11577
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Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

We are restaurant serve ramen and sushi.

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**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:

NEW COMPANY NO PREVIOUS LOCATION

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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: \_\_\_\_\_

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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:

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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: 1 Year Built : 2003

Describe neighboring buildings:  
RETAIL STORES

Zoning Designation: \_\_\_\_\_

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

Block and Lot Number: 560 / 7501

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? 70

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? 70

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

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:** ONLY FLOOR 1

What is the total licensed square footage of the premises? 2780

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?

N/A

If more than one floor, what is the access between floors? STREET FRONT DOOR AND BACK DOOR

How many entrances are there? 1 How many exits? 1 How many bathrooms ? 3

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

**OVERALL SEATING INFORMATION:**

Total number of tables? 15 Total table seats? 60

Total number of bars? 0 Total bar seats? 0

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

Total OVERALL number of seats in Premises : \_\_\_\_\_

**BARS:** NO

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:  
11AM to 9:40 PM   11AM to 10:40 PM   11AM to 10:40 PM

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: JEFFREY ENG CPA P.C. Phone: 718-321-8981

Address: 37-20 PRINCE STREET, SUITE 3E, FLUSHING NY 11354

Email : Jecpafis@gmail.com

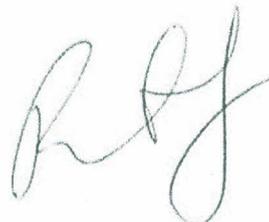
Application submitted on behalf of the applicant by:

X Jason Jin  
Signature

Print or Type Name JASON JIN

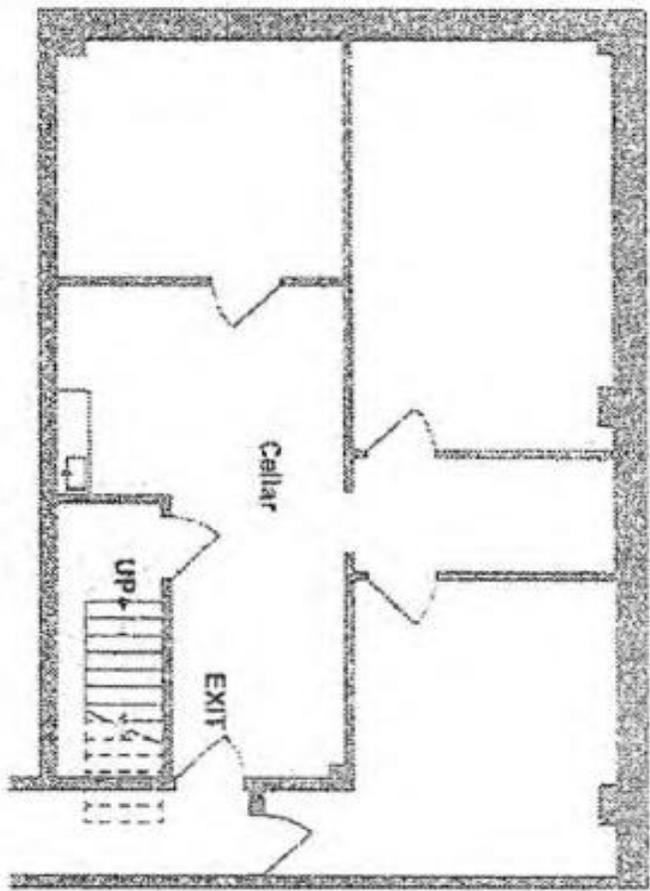
Title PRESIDENT

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





*\*notify your server of any allergies*

## APPETIZERS

**EDAMAME - 6.5**

**POPCORN CHICKEN - 9**

**SHRIMP SHUMAI - 7.5**

**CRISPY CHICKEN CUTLET - 8.5**

**GYOZA - 7.5**

*6 pieces, pork or vegetable*

**VEGETABLE SPRING ROLL - 6.5**

**SOUP DUMPLINGS - 11.5**

*6 pieces, pork*

**STEAMED DUMPLINGS - 9.5**

*8 pieces, pork*

**SMASHED CUCUMBERS - 6.5**

*with spicy vinegar*

**SUSHI APPETIZER - 14.95**

*5 pieces assorted, chef's choice*

**SASHIMI APPETIZER - 15.95**

*6 pieces assorted, chef's choice*

**SEAFOOD CEVICHE - 14**

*shrimp, octopus, kani, red clam, squid, and red onion with wasabi-yuzu sauce*

**TREASURE ISLAND - 14**

*tuna, salmon, yellowtail, whitefish, and avocado, topped with citron sauce*

**TUNA TARTARE - 11.5**

*minced tuna, avocado, yuzu sauce*

**YELLOWTAIL JALAPENO - 11.5**

*sliced yellowtail, jalapeno, tobiko, wasabi-yuzu*

**SUSHI SANDWICH - 13.5**

*spicy tuna, snow crab, avocado on rice, with honey wasabi and spicy mayo*

## BUNS (2 PCS)

**PORK BELLY - 10.5**

*with scallion, cucumber, and hoisin sauce*

**CHICKEN - 10.5**

*with scallion, cucumber, and hoisin sauce*

**CALIFORNIA - 10.5**

*kani, avocado, cucumber, eel sauce, spicy-mayo*

**SHIITAKE - 10.5**

*mushrooms, scallion, cucumber, and hoisin sauce*

## SOUP & SIDES

**MISO SOUP - 3.5**

**KANI SALAD - 7.5**

**SEAWEED SALAD - 7.5**

**AVOCADO SALAD - 7.5**

**STEAMED RICE - 2**

## NOODLES

*served with bean sprout, bamboo shoots, sesame seeds, and scallions. ask about protein substitutions*

**TONKOTSU - 14.95**

*braised pork belly, soft-boiled egg*

**VEGETARIAN - 13.95**

*mixed vegetables, corn, tofu*

**MISO - 14.95**

*ground pork, corn, soft-boiled egg, butter*

**SPICY MISO - 15.95**

*ground pork, corn, soft-boiled egg, butter, spicy ra-yu*

**SHOYU - 14.95**

*braised chicken, bok choy, soft-boiled egg*

**GINGER SCALLION - 12.95**

*no broth, with shiitake, cucumber, nori*



## ENTREES *served with miso soup*

### **CHIRASHI - 22.95**

17 pcs assorted raw fish over rice

### **UNAGI DON - 23.95**

10 pcs broiled eel over rice

### **TUNA OR SALMON DON - 23.95**

10 pcs tuna or salmon over rice

### **SUSHI ENTREE - 25.95**

10 pcs assorted sushi and california roll

### **SASHIMI ENTREE - 26.95**

18 pcs assorted sashimi

### **SUSHI AND SASHIMI ENTREE - 26.95**

12 pcs assorted sashimi, 6 pcs assorted sushi,  
and california roll

## ROLLS / HAND ROLLS

AVOCADO - 6

AVO CUCUMBER - 6

CUCUMBER - 6

TUNA - 6.5

CALIFORNIA - 6.5

SALMON SKIN - 6.5

SALMON - 6.5

SPICY SALMON - 7

SPICY TUNA - 7

SALMON AVOCADO - 7

TUNA AVOCADO - 7

SPICY KANI - 7

YELLOWTAIL - 7

ALASKAN - 7

SHRIMP AVOCADO - 7

MANGO AVOCADO - 7

PEANUT AVOCADO - 7

SHRIMP TEMPURA - 8

EEL AVOCADO - 8

SPICY SALMON AVO - 8

SPICY TUNA AVO - 8

PHILADELPHIA - 8

CRISPY CALIFORNIA - 8

*\*notify your server of any allergies*

## SPECIAL ROLLS

### **DRAGON - 13.95**

eel, cucumber, avocado, tobiko, eel sauce

### **BLACK DRAGON - 14.95**

shrimp tempura, eel, cucumber, avocado, eel sauce

### **SPIDER - 13.95**

fried soft shell crab and tobiko with eel sauce

### **YUMMY - 14.95**

spicy tuna, spicy kani topped with spicy mayo, fried  
onion, and avocado

### **ICHIBAN - 14.95**

spicy yellowtail avocado roll, topped with tuna,  
salmon, yellowtail, avocado, tobiko and wasabi-  
mayo

### **SUMMER - 14.95**

shrimp tempura avocado roll topped with salmon,  
eel sauce, and spicy mayo

### **GODZILLA - 13.95**

deep-fried spicy tuna, avocado, cream cheese roll,  
with eel sauce, and spicy mayo

### **RAINBOW - 13.95**

kani, cucumber, avocado roll, topped with tuna,  
salmon, yellowtail, and avocado

### **KISS OF FIRE - 14.95**

salmon, tuna, yellowtail-jalapeno, avocado, yuzu  
sauce

### **GOLDEN EYES - 15.95**

lobster salad, shrimp tempura, mango, avocado,  
wrapped in yellow soybean paper, with eel sauce,  
and spicy mayo

### **GREEN FUJI - 15.95**

spicy kani, shrimp tempura, eel, avocado, wrapped  
with green soybean paper, with eel sauce and spicy  
mayo

### **NARUTO - 13.95**

tuna, salmon, yellowtail, avocado, wrapped in  
cucumber, with yuzu-ponzu sauce

