

REI

Selene and Hemera LLC
dba REI
142 Sullivan Street – South Retail Space
New York, New York 10012

Questionnaire for a Restaurant Wine License Application

1. Diagram
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5. NY State Liquor Authority Application
6. Lease Excerpts

BERNSTEIN REDO & SAVITSKY PC
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
www.brpclaw.com

Meeting Date: November 2024

APPLICANT INFORMATION:

Name of applicant(s): Selene and Hemera LLC

Trade name (DBA): REI

Premises address: 142 Sullivan Street - South Retail Space

Cross Streets and other addresses used for building/premise: West Houston and Prince Streets

CONTACT INFORMATION:

Principal(s) Name(s): Narumi Ouchi and Ryan Nohrenberg

Office or Home Address: 142 Sullivan Street - South Retail Space

City, State, Zip: New York, New York 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Gabalio LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Narumi Ouchi</u>	<u>See attached list</u>
<u>Ryan Nohrenberg</u>	<u>See attached list</u>
<u> </u>	<u> </u>

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

The venue plans to be an upscale Japanese restaurant serving traditional meals, including sushi, sashimi and tempura dishes. The restaurant will be meticulously crafted to transport you to the heart of Japan with every visit featuring authentic Japanese fabric dividers and walls covered with stunning Japanese calligraphy. Each meal is served on genuine Japanese ceramic tableware and glassware, pieces that add elegance to the dining experience celebrating the craftsmanship of Japanese artisans. REI translates from the Japanese language to the English language as beauty or pretty.

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 **for a restaurant**

☐ 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.)

N/A

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

Txokoa LLC dba Haizea with a beer and wine license from 2021 to 2023.

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: N/A

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:

Txokoa LLC dba Haizea with a beer and wine license from 2021 to 2023.

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: 7 Year Built : 1910

Describe neighboring buildings:

Mixed

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) Sullivan-Thompson Historical District

Block and Lot Number: 518 / 37

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 : LPC application to be submitted

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? Under 75

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

___ no ☒ yes* ***Applicant will apply for all appropriate permits.**

If yes, what is the maximum occupancy for the premises? Under 75

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

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: Changing the trade name sign to REI

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 750 square feet

If more than one floor, please specify square footage by floors: N/A

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

No

If more than one floor, what is the access between floors? N/A

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

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

Entrance to residential hallway to be locked

OVERALL SEATING INFORMATION:

Total number of tables? 2 Total table seats? 3

Total number of bars? * 2 Total bar seats? 13 (Customer bar with 9 bar stools and an additional customer bar with 4 bar stools)

Total number of "other" seats? 8 please explain : Two food counters and two stand alone seats

Total OVERALL number of seats in Premises : 24

BARS:

***The customer bars also serve as food counters.**

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 13

How many service bars are being applied for on the premises? None

Any food counters? no X yes, describe : Three food counters. One with 3 seats, one with 3 seats and one no seats.

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: N/A

* 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 X 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 11am 11am to 11am

Will the business employ a manager? ____ no ☒ yes, name / experience if known : To be determined

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 : N/A

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? N/A

Please describe your sound system and sound proofing: Sound system, 6 speakers with a decibel level
between 60 to 70. It will be low-wattage 5 to 10 amplifiers

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)

Since we are a small restaurant we do not anticipate any vehicular traffic or crowds.

Will you be utilizing ____ ropes ____ movable barriers ____ other outside equipment (describe) ____

N/A

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: Shrine Church of Saint Anthony of Padua

Address: 154 Sullivan Street Distance: 146 Feet *

***See enclosed SLA Proximity Report**

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: **Ryan Nohrenberg** Phone: _____

Address: **142 Sullivan Street - South Retail Space / New York, New York 10012**

Email : _____

Application submitted on
behalf of the applicant by:

Donald M. Bernstein

Signature

Print or Type Name **Donald M. Bernstein**

Title **Counsel for applicant**

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

List of Establishments in Japan Owned by Ryan Nohrenberg and Narumi Ouchi

Wainya (Ebisu, Tokyo) 2012 to Present

Nyx at THE WALL (Nishi-Azabu, Tokyo) 2015 to-Present

PARABOLA Cuisine & Bar (Nishi-Azabu, Tokyo) 2018 to Present

Nyx Wine Bar Members Bar (Nishi-Azabu, Tokyo) 2018 to Present

Chantez (Nishi-Azabu, Tokyo) 2019 to Present

Wainya Hanare (Ebisu, Tokyo) 2019 to Present

Da House (Ebisu, Tokyo) 2021 to Present

Caprys (Ebisu, Tokyo) 2021 to Present

REI

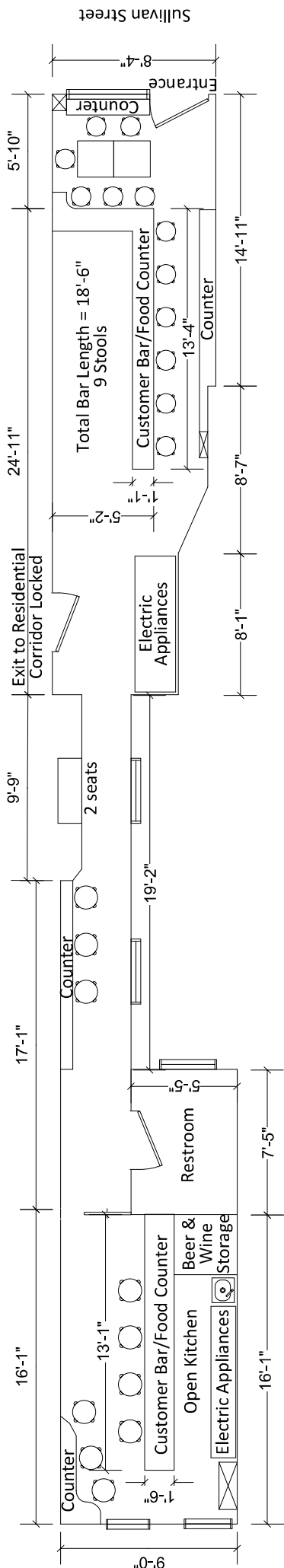
Diagram

Selene and Hemera LLC / 142 Sullivan Street - South Retail Space, New York, NY 10012

Interior with 2 tables with 3 seats with a 18'-6" customer bar with 9 bar stools and a 14'-7" customer bar with 4 bar stools.
The customer bars also serve as food counters

Two food counters with a total of 6 seats and 2 stand alone seats. One food counter with no seating.

Grand total seating is 24



REI

Photographs

Selene and Hemera LLC
142 Sullivan Street - South Retail Space
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REI

Menu

KAISEKI 「COURSE MENU」

Course 1 “Refreshing and Zesty”

\$175

■Starter

Corn mousse and fresh sea urchin

■ZENSAI (Japanese Appetizer)

Chilled fresh seafood dish

■SALAD

Salad with seasonal vegetables

■MUSHI YAKI

Assortment of steamed seasonal vegetables

■TEMPURA

Assortment of seasonal vegetables and seafood

■MONAKA CUISINE (Monaka is a crispy wafer made from

Foie gras MONAKA

■MAIN DISH (Choose 1 main dish from the 5 choices below)

- Wagyu beef stew
- Wagyu beef mince cutlet with horseradish
- Wagyu hamburg steak
- Charcoal-grilled Iberico pork with honey spice
- TUKUNE(Duck meatballs) teriyaki sauce

(Please inquire with your server for substitutions for the above)

■SUSHI (Chef's choice of fresh sushi)

■DESSERT

Cherry blossom panna cotta

■Stater

Corn mousse with fresh sea urchin and seasonal vegetables

■O-BANZAI (Kyoto-style dishes. Please choose a combination total of 3 dishes from the Cold or Hot sections below)

Cold

- Spanish mackerel sashimi with kogomi
- Celery with Chirimen-Sansho (Japanese pepper)
- Edamame (Boiled green soybeans)
- Karasumi radish (Dried mullet roe)

Hot

- Steamed white asparagus with hollandaise sauce with karasumi
- Bouillabaisse of Noret sore (Conger Eel Fry) and Firefly Squid
- Stewed pork cubes

■TEMPURA

Assortment of seasonal vegetables and seafood

■MONAKA CUISINE (Monaka is a crispy wafer made from pounded rice)

Foie gras MONAKA

■MAIN DISH (Choose 1 main dish from the 5 choices below)

- Wagyu beef stew
- Wagyu beef mince cutlet with horseradish
- Wagyu hamburger steak
- Charcoal-grilled Iberico pork with honey spice
- TUKUNE (Duck meatballs) teriyaki sauce

(Please inquire with your server for substitutions for the above)

■SUSHI (Chef's choice of fresh sushi)

■DESSERT

Matcha creme brulee

A la carte Menu

◇Cold Dishes

- Corn mousse with raw sea urchin \$18
- Celery with Chirimen-Sansho (Japanese pepper) \$42
- Marinated grilled eggplant and pickled mackerel \$55
- Karasumi radish (dried mullet roe) \$50

◇Hot Dishes

- Age dashi tofu (tofu lightly fried in a savory dashi broth) \$18
- Shrimp chawanmushi (savory steamed egg custard) \$28
- Menchi-katsu with wasabi sauce (minced meat cutlet with spicy wasabi) \$36
- Deep-fried eggplant with a thickened sweet-and-sour sauce \$20
- Deep-fried chicken \$25
- Kyoto style dashimaki tamago (Kyoto-style rolled egg) \$29
- Black cod with miso \$40
- Grilled black cod heavily salted \$42
- Seared whole dried squid \$48
- Stewed beef tendon \$45
- Stewed pork cubes \$43

◇VEGETABLES

- Edamame (boiled green soybeans) \$15
- Roasted spicy cauliflower \$18
- Assorted ASAZUKE (Japanese pickled vegetables) \$24
- Kinpira Burdock (Burdock roots cooked in soy sauce) \$22
- Steamed seasonal vegetables with sake dressing \$20

◇MEAT

- Wagyu beef stew \$40
- Wagyu beef mince cutlet with a side of horseradish \$38

• Wagyu hamburg steak		\$43
• Charcoal-grilled Iberico pork with honey spice		\$45
• TUKUNE(Duck meatballs) teriyaki sauce		\$40

◇TEMPURA

• Squid Tempura		\$34
• Shrimp Tempura		\$30
• Pumpkin Tempura		\$26
• Kakiage (Mixed Tempura)		\$30
• Corn Tempura		\$35
• Eggplant Tempura		\$35
• Assorted TEMPURA	6 Pieces	\$40
	10 Pieces	\$55

◇SASHIMI

• Oysters (Molluscs shipped from regions of Japan. *based on availability)	2 Pieces	\$26~
• Seasonal fresh fish carpaccio (inquire with server for today's availability of fish)		\$40

Assorted SASHIMI	9 Pieces (3 types of fish)	\$40
	15 Pieces (five types of fish)	\$60

A LA CARTE SASHIMI(3 pieces per order)

• Tuna		\$20
• Toro		\$35
• Salmon		\$28
• King Salmon		\$32
• Sea Urchin		\$55
• Kanpachi		\$25

◇SUSHI NIGIRI	1 Piece	
---------------	---------	--

• Tuna	\$9
• Toro	\$16
• Salmon	\$10
• King Salmon	\$12
• Yellowtail	\$10
• Shrimp	\$8
• Snow Crab	\$15
• King Crab	\$16
• Sea Urchin	\$22
• Salmon Eggs	\$14
• Tamago	\$10

◇SOUPS

• Miso Soup with Tofu	\$10
• Catch of the day miso soup(daily selection of fish broiled in miso soup)	\$15
• Red miso soup (Nagoya style)	\$17

◇NOODLES

• Pasta with sea urchin and salmon roe cream	\$21
• Peperoncino with KARASUMI	\$24
• Grilled cod roe pasta	\$30

◇DESSERT

• Azuki MONAKA (Monaka is a crispy wafer made from pounded rice with a sweet red bean paste)	\$16
• Cherry blossom panna cotta	\$20
• Fondant Chocolat with Azuki Bean Cream	\$18
• Matcha ice cream and soybean flour rice cake	\$16
• Matcha creme brulee	\$18

NOTICE

Dear Neighbor:

We are contacting you to let you know that Selene and Hemera LLC will apply for a restaurant wine license at 142 Sullivan between West Houston and Prince Streets. The space was licensed previously to Txokoa LLC dba Haizea with a beer and wine license from 2021 to 2023.

The venue plans to be an upscale Japanese restaurant serving traditional meals including sushi, sashimi and tempura dishes. The restaurant will be meticulously crafted to transport you to the heart of Japan with every visit featuring authentic Japanese fabric dividers and walls covered with stunning Japanese calligraphy.

The 750 square foot restaurant is located on the first floor. There will be an 18'-6" customer bar with 9 bar stools and a 14'-7" customer bar with 4 bar stools. The customer bars will also serve as food counters. There will be two tables with 3 seats with 3 additional food counters with 6 seats.

There will be no exterior spaces. All doors and windows will be closed. Background music only will be played featuring traditional Japanese music. There will be no live music or DJs any time. The hours of operation will be 11am to 11pm seven days a week, the same as the last operator,

The manager of the applicant entity, Ryan Nohrenberg has extensive experience in the hospitality industry. After working in the financial industries, he decided to launch his food and beverage establishments. He owns and operates eight venues in Japan consisting of bars and restaurants since 2012. He also holds a Sommelier license. Ryan's commitment to technological innovation has proved successful by implementing advanced inventory management systems and energy-efficient kitchen equipment in his venues.

Narumi Ouchi is the principal owner of the applicant and is partners with Ryan in the eight Japanese venues. Narumi also is a Sommelier. She worked as a lounge sales specialist and Sommelier at Chick from 2010 to 2014 earning the title of top salesperson for four consecutive years. Narumi also founded her own company Selene KK Japan Holding Company in 2015 which grew into a successful venture for the opening of the Japanese establishments.

We are aware of concerns raised by residents in connection with the application that was filed by Txokoa LLC. Ultimately, after a long process, the applicant and Community Board No. 2 reached an agreement memorialized in a stipulation signed on September 15, 2020, a copy of which is attached. Selene and Hemera LLC is agreeable to executing the same stipulation.

The application for the restaurant wine license will be presented at Community Board in November.

If you would like any additional information on this matter, or wish to discuss any issues or concerns, please contact donald@brpclaw.com and jules@brpclaw.com

Thank you.

**COMMUNITY BOARD NO. 2, MANHATTAN****3 WASHINGTON SQUARE VILLAGE**

NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village • Little Italy • SoHo • NoHo • Hudson Square • Chinatown • Gansevoort Market

Community Board 2 Liquor License Stipulations**The original signed and notarized form must be returned to the CB2 office by Tuesday, September 15, 2020.**

I, Mikel De Luis as a qualified representative of Txokoa LLC d/b/a Haizea located at 142 Sullivan Street, New York, New York agree to the following stipulations:

Application Type: ☐ OP Restaurant/Tavern ☐ RW ☒ TW ☐ Alteration ☐ Other: _____

☒ Premise will be advertised and operated as a Basque- and Catalan-inspired restaurant.

☒ Hours of operation:

Sunday: 11:00 AM to 11:00 PM	Thursday: 11:00 AM to 11:00 PM
Monday: 11:00 AM to 11:00 PM	Friday: 11:00 AM to 11:00 PM
Tuesday: 11:00 AM to 11:00 PM	Saturday: 11:00 AM to 11:00 PM
Wednesday: 11:00 AM to 11:00 PM	

(Premises will open no later than stated opening time and **NO** patrons will remain after stated closing time.)

☒ Will operate with less than a full service kitchen, but will serve food during all hours of operation and at all times operate in the spirit of a full service restaurant.

☒ Will not operate as a Lounge, Tavern or Sports Bar or allow any portion of premises to be operated in that manner.

☒ Will not have televisions.

☒ Will not operate a backyard garden or any outdoor area for commercial purposes (not including licensed sidewalk café)

☒ Sidewalk Café is not included in this application. ☐ Will not have a sidewalk café now or in the future.

☒ Will play quiet ambient recorded background music only. No music will be audible in any adjacent residences anytime.

☒ Will eliminate all music until the installation of adequate soundproofing, if it becomes necessary for the quiet enjoyment by building residents of their private residence(s), in particular, the units located directly above.

☒ Will bring all deliveries in through the restaurant, utilizing the common hallway only as a pass through between the interior restaurant and basement. Moving delivered items to basement through hallway will be kept to a minimum.

☒ If it is in fact permitted to use the residential hallway, and CB2 maintains this is a highly objectionable use, there will be use of the common hallway between 12:00 AM and 8:00 AM. All food and prep items for each days service will only moved prior to beginning of service and after service has concluded, not throughout the day.

☒ All alcohol will be stored within the first floor restaurant.

☒ Will close all doors and windows at all times.

☒ Will not install or have French doors, operable windows or open facades.

☒ Will not make changes to the existing façade except to change signage or awning.

☒ Will comply with NYC Dept. of Buildings Regulations and keep current at all times required Permits & Certificates.

☒ Will not have unlimited drink or unlimited food & drink specials. Will not have "boozy brunches". No pitchers of beer.

☒ There will be no "bottle service" or the sale of bottles of alcohol except for the sale of bottles of wine products.

☒ Will appear before CB2, Manhattan prior to submitting any changes to any stipulation agreed to herein.

Will not have: ☒ Dancing ☒ DJs ☒ Live Music ☒ Promoted Events ☒ Any event where cover fee is charged

☒ Scheduled Performances ☒ Velvet ropes or metal barricades ☒ Security Personnel/Doorman.

☒ Will provide a Letter of No Objection or Certificate of Occupancy permitting eating and drinking for store front premises proposed to be licensed for the first time prior to issuance of license.

☒ Will abide by all NYC Open Restaurants regulations.

Residents may contact the Manager/Owner at the following phone number. Any complaints will be addressed immediately

Name: Mikel de Luis Phone Number: 9729719035

ROSEMARY A. MCKENNA
Notary Public, State of New York
No. 01MC6385474
Qualified in Bronx County
Commission Expires January 7, 2023

Signed: [Signature] PRINT NAME: Mikel de Luis DATED: 9/15/2020
Sworn to this 15th day of September 2020 Rosemary A. McKenna
NOTARY PUBLIC

CB2 and Applicant/Licensee request that the SLA add these stipulations to the method of operation/conditions of license.