

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): LAB 2 RESTAURANT INC.

Trade name (DBA): MIDO OMAKASE

Premises address: 88 WEST 3RD ST, NEW YORK NY 10012

Cross Streets and other addresses used for building/premise:
SULLIVAN ST & THOMPSON STREET

CONTACT INFORMATION:

Principal(s) Name(s): CHIMAN LEUNG

Office or Home Address: 88 WEST 3RD ST

City, State, Zip: NEW YORK NY 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: JOEL KNIGER KRIEGER REAL ESTATE

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
CHIMAN LEUNG	SAIGON CAFE 89 INC 612 AMSTERDAM AVE, NY NY 10024 (current held)
_____	_____
_____	_____

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

_____ X _____

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:

Japanese Restaurant

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:

SUSHI ZO - from 2016 to 2024

MASA MOTO SUSHI from 2011 to 2015

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: 5 Year Built : 1949

Describe neighboring buildings: MIXED USED

Zoning Designation: _____

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 539 / 16

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? 38

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

If yes, what is the use group for the premises? UG 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 N/A

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? 550 SQ FT

If more than one floor, please specify square footage by floors: BASEMENT: 550

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
No sidewalk cafe, rear yar, rooftop, or outside space will be used.

If more than one floor, what is the access between floors? stairs

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 5 Total table seats? 10

Total number of bars? 1 Total bar seats? 10
(SUSHI BAR)

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

Total OVERALL number of seats in Premises : 20

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 10
SUSHI BAR

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: _____

* 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:
12 to10PM 12 to10PM 12 to10PM 12 to 10PM 12 to11:30PM 12 to11:30PM 12 to11:30PM

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) Taking reservation

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

Taking reservation

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: CHIMAN LEUNG Phone: [REDACTED]

Address: 88 W 3RD STREET NEW YORK NY 10012

Email : [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name CHIMAN LEUNG

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



Our Omakase serves at the sushi

counter only with 90 minutes seating limit.

Saturday & Sunday 12pm-3pm only

Weekend Brunch Omakase \$68

1 appetizer, 9 nigiri

Mido Classic Omakase \$100

1 appetizer, 13 nigiri, 1 mini kaisendon

Mido Seasonal Omakase \$150

3 appetizer, 13 nigiri, 1 temaki

1 kaisendon, 1 dessert

Add on Nigiri

Akami \$8

Lean bluefin tuna, marinated soy

Chutoro \$14

Medium fatty bluefin tuna

Otoro \$18

Extra fatty bluefin tuna belly

Arctic char \$9

Alaska Peninsula

Botan ebi \$10

Spotted shrimp

Kamasu \$12

Barracuda

Sawara \$11

Spanish Mackerel

Sayori \$10

Japanese half beak

Kinmedai \$11

Alfonsino

Madai \$10

Japanese Seabream

Shima Aji \$11

Striped Jack

Hotate \$10

Hokkaido scallop

Uni \$18

Sea Urchin

Ikura \$10

Marinated salmon roe

Add on Handroll

Otoro, pickle radish, scallion \$15

Otoro, caviar, kaiware \$20

Hokkaido uni \$30



Japanese Craft Beer

Orion ~ 334ml btl \$9

Nurtured in the subtropical Okinawan climate, Orion is blessed with an exhilarating crispness.

Lucky dog ~ pale ale 330ml btl \$12

Full of refreshing hoppy flavors, as well as rich and savory textures of barley malt.

Echigo ~ koshihikari ~ 350ml can \$10

Echigo brewery maximizes the flavor from rice and malt.

Echigo ~ flying IPA ~ 350ml can \$10

Crisp, sessionable, and perfect to accompany a meal.

Hot Sake

Nanbu bijin ~ Tokubetsu Junmai \$12/6oz

Neat, clean, highly aromatic with fruit and grain notes

Cold Sake

Karatamba honjozo "dry wave" \$13/6oz glass \$28/12oz carafe

Hyogo Prefecture ~ Refreshing & Balanced

Yamada nishiki \$11/6oz glass \$25/12oz carafe

Hyogo Prefecture ~ Mellow with Umami Finish

Kubota ~ junmai daiginjo \$15/6oz glass \$32/12oz carafe

Nigata prefecture, from the first scent of pear to the unmatched smoothness, this sake grace your taste buds

Dassai 45 nigori ~ junmai daiginjo \$12/6oz glass \$25/12oz carafe

Yamaguchi Prefecture ~ Aromatic and Balanced

Wine

Choya umeshu ~ plum wine \$8/6oz glass

Other Beverages

Sodas ~ coke, diet coke, ginger ale \$2.50

Bottle water, Saratoga ~ sparkling or still \$4.00/\$8.00

Iced unsweetened green tea, oolong tea \$4.00



