Name of applicant(s): CHUBBY CATTLE BBQ SPRING ST. NYC LLC

Trade name (DBA): PENDING

Premises address: 206 SPRING ST. NY NY

Cross Streets and other addresses used for building/premise:

✓ AVENUE OF THE AMERICAS AND SULLIVAN STREET

CONTACT INFORMATION:

Principal(s) Name(s): DAWEI ZHAO

Office or Home Address: [redacted]

City, State, Zip: PHILADELPHIA PA 19104-5088

✓ Telephone #: ✓ email :

Landlord Name / Contact: 206 SPRING PROPERTY LLC

Landlord's Telephone and Fax: HARKHAM VENTURES [redacted]

NAMES OF ALL PRINCIPAL(s):	**NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**
DAWEI ZHAO	[redacted]

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

ASIAN BARBEQUE RESTAURANT. THAT WILL FOCUS ON ASIAN WAY OF GRILLING.

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:

PREVIOUS USE WAS A KOREAN BBQ 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: _____

THE WOO INC SERIAL # 1304573 AUG 31, 2026

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:

THE WOO INC. SINCE MARCH 2018

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: 6 Year Built : _____ ✓

Describe neighboring buildings:
RETAIL ON GROUND FLOOR WITH MIX OF OFFICE AND RESIDENTIAL USE ON UPPER FLOORS

✓ Zoning Designation: C1-5

✓ Zoning Overlay or Special Designation (applicable) _____

✓ Block and Lot Number: 490 / 23

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? 161

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: ONLY NEW SIGN FOR LICENSEE

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 6000 SQ FT

If more than one floor, please specify square footage by floors: BASEMENT : 2000 SQ FT
GROUND : 2000 SQ FT
1ST FLOOR : 2000 SQ FT

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? ELEVATORS & STAIRWAY

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 28 Total table seats? 112

Total number of bars? 1 Total bar seats? 4

Total number of "other" seats? 0 please explain : _____

Total OVERALL number of seats in Premises : 116

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 : _____

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 midnight 11AM to midnight 11AM to midnight 11AM to midnight 11AM to midnight 11AM to midnight
____ to ____

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: MATTHEW LEE Phone: [redacted]

Address: [redacted]

Email : [redacted]

Application submitted on behalf of the applicant by: [redacted]

_____
Signature

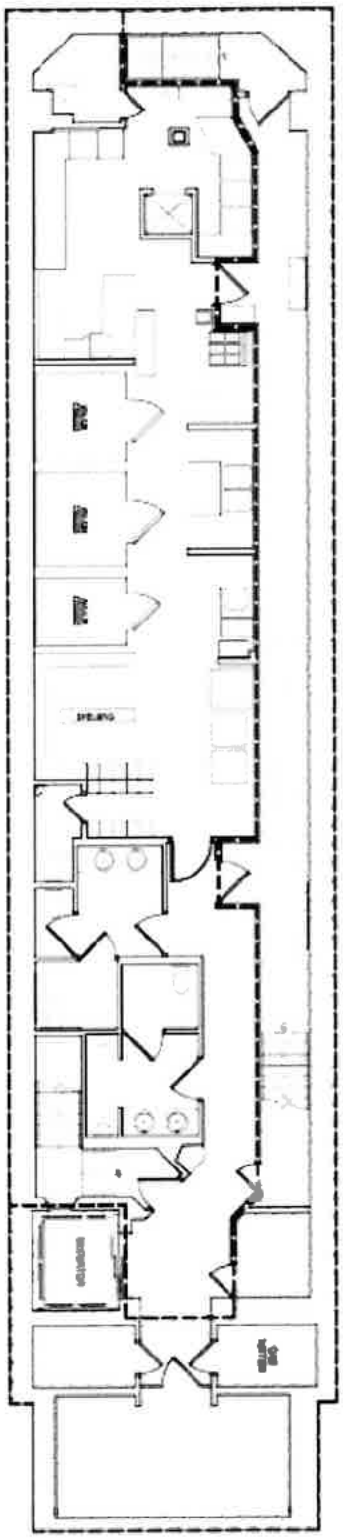
Print or Type Name SAMUEL AHN

Title ATTORNEY

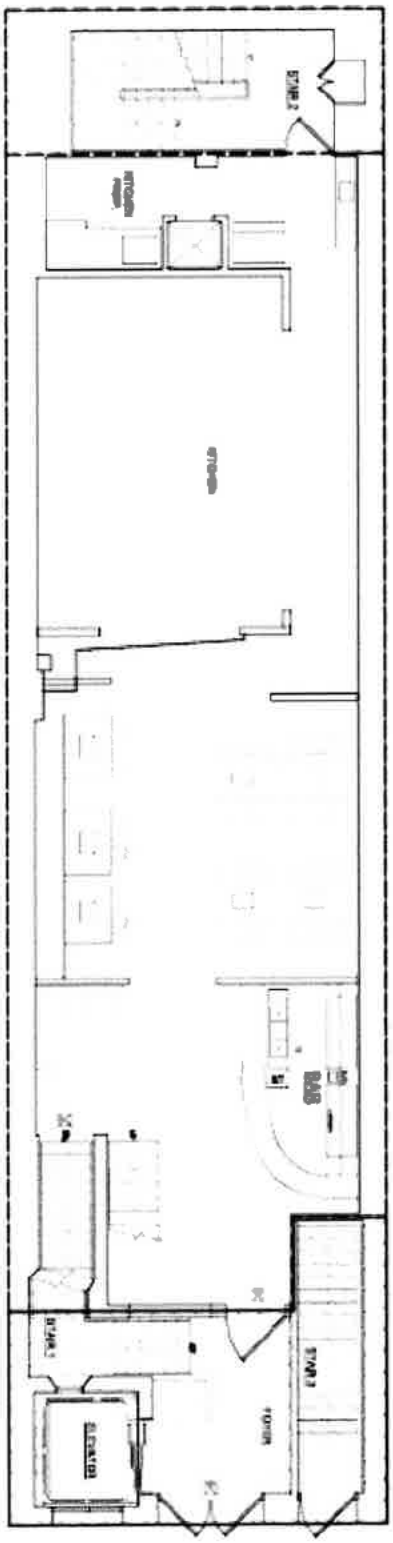
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

CELLAR

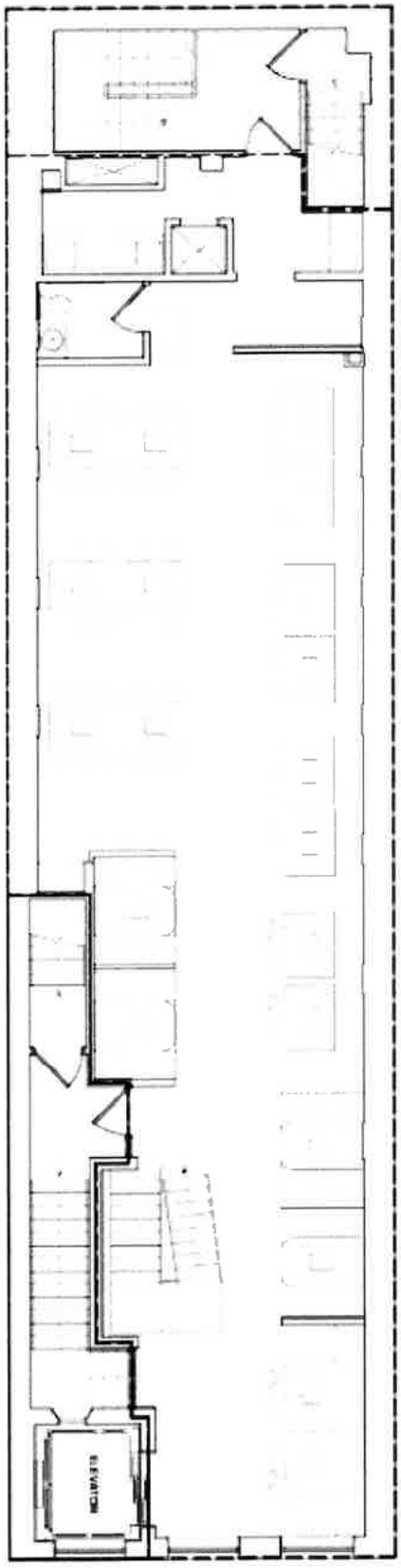


GROUND FLOOR



SPRING STREET

SECOND FLOOR



MGNU

RESERVATIONS

UNLIMITED SEAFOOD & WAGYU EXPERIENCE

(AVAILABLE FOR LUNCH (FRI-SUN) & DINNER)

Wagyu Journey Tasting Menu

100 Minutes Dining Experience

$109 MON-THU $119 FRI-SUN

($10 OFF Chubby Plus Members)

STARTERS 前菜

CHEF'S SALAD *WAGYU/LOBSTER*
SEAFOOD TARTARE
COCKTAIL SHRIMP
TORO W. UNI & CAVIAR
WAGYU NIGIRI W. FOIE GRAS
OXTAIL POTSTICKERS
A5 WAGYU CARPACCIO
SASHIMI PLATTER
A5 WAGYU TARTARE
A5 WAGYU KATSU SANDO
GANGNAM GLAZED WINGS
SHRIMP TEMPURA

SEAFOOD 海産

Limited one order per guest

BIG HEAD PRAWN GRILLED
MISO CHILEAN SEABASS GRILLED
LOBSTER TAIL GRILLED
KING CRAB LEG GRILLED

SOUP 湯

SEAWEED MISO SOUP
TOM YUM SEAFOOD SOUP

WAGYU JOURNEY 和牛味の探求

Wagyu Grand Tasting Bar, featuring a premium selection of domestic, Australian, and Japanese A5 Wagyu. This carefully curated assortment showcases the finest cuts from renowned Wagyu regions, each offering its own unique marbling, flavor profile, and tenderness.

MASAMI RANCH DOMESTIC WAGYU **RIB EYE STEAK**

AUSTRALIAN WAGYU PURE BRED **WAGYU STEAK**

JAPANESE A5 WAGYU **DAILY CHEF'S CHOICE**

JAPANESE A5 WAGYU **TOP SIRLOIN**

JAPANESE A5 WAGYU **RIB EYE YAKISUIKI**
FURIKAKE RICE | JIDORI EGG YOLK | SUKIYAKI SAUCE
LIMITED TO ONE ORDER PER GUEST

SIDES 惣菜

POTATO TERRINE
WAFFLE FRIES W/ GARLIC AIOLI
KING CRAB WAGYU FRIED RICE
A5 WAGYU YAKI UDON
MISO CORN
WAGYU TALLOW SHISHITO PEPPER

EPICUREAN 味の探求

Chubby Plus members receive one complimentary selection on every visit

CAVIAR $18
UNI $18

DESSERT デザート

MATCHA ICE CREAM

Please do NOT waste food. We will charge a fee of 20% of the menu price for excess food ordered.
A gratuity of 20% will be added to parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you are concerned an Allergy, please speak to a member of staff.
All menu items are subject to availability and may vary based on seasonality. To confirm specific offerings, please contact in advance.

GRAND WAGYU TASTING MENU

RESERVATIONS

Unlimited Grand Wagyu Tasting Menu

100 Minutes Dining Experience

$158 MON-THU $168 FRI-SUN

($20 OFF Chubby Plus Members)

STARTERS 前菜

CHEF'S SALAD *WAGYU/LOBSTER*
SEAFOOD TARTARE
COCKTAIL SHRIMP
TORO W. UNI & CAVIAR
OXTAIL POTSTICKERS
WAGYU NIGIRI W. FOIE GRAS
A5 WAGYU CARPACCIO
SASHIMI PLATTER
A5 WAGYU TARTARE
A5 WAGYU KATSU SANDO
GANGNAM GLAZED WINGS
SHRIMP TEMPURA

SEAFOOD 海産

BIG HEAD PRAWN GRILLED
KING CRAB LEG GRILLED
MISO CHILEAN SEABASS GRILLED
NORWEGIAN KING CRAB
LOBSTER TAIL GRILLED
SNOW CRAB LEG

SOUP 湯

SEAWEED MISO SOUP
TOM YUM SEAFOOD SOUP

WAGYU GRAND TASTING 極牛鑑賞

Wagyu Grand Tasting Box featuring a premium selection of domestic, Australian, and Japanese A5 Wagyu. This carefully curated assortment showcases the finest cuts from renowned Wagyu regions, each offering its own unique marbling, flavor profile, and tenderness.

JAPANESE A5 WAGYU **SKIRT STEAK**
AUSTRALIAN WAGYU PURE BRED **ZABUTON** *Yakiniku Style*
JAPANESE A5 WAGYU **TOP ROUND**
JAPANESE A5 WAGYU **STRIPLOIN**

JAPANESE A5 WAGYU **TENDERLOIN W. UNI & CAVIAR**
LIMITED TO ONE ORDER PER GUEST

JAPANESE A5 WAGYU **RIB EYE YAKISUIKI**
FURIKAKE RICE | JIDORI EGG YOLK | SUHIYAKI SAUCE

JAPANESE A5 WAGYU **RIB EYE STEAK**
YAHINIKU SALT

JAPANESE A5 WAGYU **TOP SIRLOIN**
MASAMI RANCH DOMESTIC WAGYU **RIB EYE STEAK**
MASAMI RANCH DOMESTIC WAGYU **PREMIUM THICK-CUT WAGYU TONGUE**

SIDES 惣菜

POTATO TERRINE
WAFFLE FRIES W/ GARLIC AIOLI
KING CRAB WAGYU FRIED RICE
A5 WAGYU YAKI UDON
MISO CORN
WAGYU TALLOW SHISHITO PEPPER

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WAGYU JOURNEY TASTING MENU

(AVAILABLE FOR LUNCH (FRI-SUN) & DINNER)

RESERVATIONS

Grand Wagyu Tasting Menu

$119 MON-THU

($10 OFF Chubby Plus Members)

STARTERS 前菜

Select TWO per guest

CHEF'S SALAD *WAGYU/LOBSTER*
SEAFOOD TARTARE
COCKTAIL SHRIMP
TORO W. UNI & CAVIAR
WAGYU NIGIRI W. FOIE GRAS
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A5 WAGYU TARTARE
A5 WAGYU KATSU SANDO
GANGNAM GLAZED WINGS
SHRIMP TEMPURA

SEAFOOD 海産

Select ONE per guest

BIG HEAD PRAWN GRILLED
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LOBSTER TAIL GRILLED
KING CRAB LEG GRILLED

SOUP 湯

Select ONE per guest

SEAWEED MISO SOUP
TOM YUM SEAFOOD SOUP

WAGYU GRAND TASTING 極牛鑑賞

Wagyu Grand Tasting Box. Featuring a premium selection of domestic, Australian, and Japanese A5 Wagyu. This carefully curated assortment showcases the finest cuts from renowned Wagyu regions, each offering its own unique marbling, flavor profile, and tenderness.

Each limited to One Order Per Guest

JAPANESE A5 WAGYU **TENDERLOIN W. UNI & CAVIAR**

JAPANESE A5 WAGYU **RIB EYE YAKISUIKI**
FURIKAKE RICE | JIDORI EGG YOLK | SUKIYAKI SAUCE

Select TWO cuts per guest

JAPANESE A5 WAGYU **SKIRT STEAK**
AUSTRALIAN WAGYU PURE BRED **ZABUTON** *Yakiniku Style*
JAPANESE A5 WAGYU **TOP ROUND**
JAPANESE A5 WAGYU **STRIPLOIN**
JAPANESE A5 WAGYU **TOP SIRLOIN**
MASAMI RANCH DOMESTIC WAGYU **RIB EYE STEAK**
MASAMI RANCH DOMESTIC WAGYU **PREMIUM THICK-CUT WAGYU TONGUE**

SIDES 惣菜

Select TWO per guest

POTATO TERRINE
WAFFLE FRIES W/ GARLIC AIOLI
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