Valerie De La Rosa, *Chair*
Eugene Yoo, *First Vice Chair*
Donna Raftery, *Second Vice Chair*
Mark Diller, *District Manager*

Antony Wong, *Treasurer*
Emma Smith, *Secretary*
Brian Pape, *Assistant Secretary*

COMMUNITY BOARD NO. 2, MANHATTAN
3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899
www.manhattancb2.org
P: 212-979-2272 F: 212-254-5102 E: info@manhattancb2.org
Greenwich Village ❖ Little Italy ❖ SoHo ❖ NoHo ❖ Hudson Square ❖ Chinatown ❖ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover** request will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. If **outdoor seating of any kind** is included in the application please download and complete **CB2 SLA's Addendum for Outdoor Seating**. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):
Rament Corp

Trade name (DBA):
Ramen Takumi

Premises address:
1 University Pl, Store #2, New York, NY 10003

Cross Streets and other addresses used for building/premise:

Between Waverly Pl & Washington Mews

CONTACT INFORMATION:

Principal(s) Name(s):
Pan Gi Lee, President

Office or Home Address: [redacted]

City, State, Zip: New York, NY 10044

Telephone #: [redacted]

Landlord Name / Contact:
Pik Record LLC

Landlord's Telephone and Fax: [redacted]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Pan Gi Lee	Please see attached

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

Located in Lower Manahttan near NYU, Ramen Takumi is a premier restaurant with fresh made ramen. In addition to the best ramen in the district, we also serve sushi rolls, curry specials, gyoza, and more. We even offer vegetarian options.

Pan Gi Lee, President

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD:

1. Space NY 62 Corp
   1130 1st Ave
   New York, NY 10065
   AX 1248194
   (2011 – 2025)

2. HSP NYC Corp
   21 St Marks Pl
   New York, NY 10003
   AX 1282070
   (2014 – 2020)

3. LKREVE Corp
   1 University Pl
   New York, NY 10003
   AX 6013128
   (2017 – 2023)

4. AJBP Corp
   1 University Pl
   New York, NY 10003
   AX 6013128
   (2023 – Present)

5. NY Takumi Inc
   1 University Pl, Store #2
   New York, NY 10003
   RW 1272294
   (2013 – 2018)

6. LPBK Corp
   1 University Pl, Store #2
   New York, NY 10003
   RW 1307793
   (2018 – Present)

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.)

N/A

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

Ramen 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: _____

Current licensee: LPBK Corp, RW 1307793, Exp 04/30/2026. Currently active license.

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:

NY Takumi Inc DBA Ramen Takumi - RW 1272294 exp 08/31/2019

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: 21 Year Built : 1930

Describe neighboring buildings:
Mixed Residential and Commercial

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 548 / 1

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? ✓ yes __ no
1st fl + basement

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? 55

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? 74 Max

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 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? 1,800 sq ft

If more than one floor, please specify square footage by floors: 1st fl: 1,200 sq ft basement: 600 sq ft

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

No outdoor space

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 12 Total table seats? 49

Total number of bars? 1 Total bar seats? 0

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

Total OVERALL number of seats in Premises : 49

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

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 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am

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?) N/A
Do you have or plan to install French doors, accordion doors or windows that open? ✓ no ___ yes

If yes, please describe : N/A (existing store front to remain)

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: _____

_____

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: Pan Gi Lee Phone: [redacted]

Address: [redacted]

Email : [redacted]

Application submitted on
behalf of the applicant by:

/s/ Sam Park
Signature

Print or Type Name Sam Park

Title Representative

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, Chair

RAMEN TAKUMI

212.220.2752

1 University Pl, New York, NY 10003

前菜 KITCHEN APPETIZER

HOT

TOFU MISO SOUP (V)		5
EDAMAME (V)	BOILED SOYBEANS WITH HINT OF SALT	7
AGEDASHI TOFU	FRIED TOFU SERVED IN BONITO DASHI SAUCE	8
PORK / SHRIMP GYOZA (6PC)	PAN FRIED DUMPLING	9
PORK BUN (2PC)	CHASHU AND VEGETABLE IN BAO BUN	9
TAKOYAKI (6PC)	FRIED OCTOPUS BALLS	10
KARA AGE	JAPANESE STYLE FRIED BONELESS CHICKEN	11

HOT

SHRIMP TEMPURA (4PC)		12
FRENCH FRIES		8
K-DOG	SAUSAGE AND MOZZARELLA W/ SUGAR	6

COLD

SEAWEED SALAD (V)		6
TAKO WASABI	SEASONED RAW OCTOPUS. SERVED WITH YAKINORI	6
HOUSE SALAD (V)		5

ラーメン RAMEN

TAKUMI RAMEN

鶏白湯 CHICKEN BROTH

LUNCH/ DINNER

SHIO 17 / 18
THIN NOODLE IN CLEAR, LIGHT BROTH. TOPPED WITH CHASHU PORK, SALTED EGG, FISHCAKE, SCALLION, SEAWEED

SHOYU 17 / 18
WAVY NOODLE IN STRONG TANGY BROTH. TOPPED WITH CHASHU PORK, SOY EGG, FISHCAKE, SCALLION, SPINACH, SEAWEED

MISO 17 / 18
WAVY NOODLE IN HEAVY, RICH BROTH WITH GROUND PORK, BEAN SPROUT. TOPPED WITH CHASHU PORK, SALTED EGG, CORN, SCALLION.

TAN TAN 🌶🌶🌶🌶 17 / 18
THIN NOODLE IN SPICY BROTH WITH GROUND PORK, BEAN SPROUT. TOPPED WITH CHASHU PORK, SALTED EGG, SCALLION, SEAWEED

KARAI MISO 🌶🌶 17 / 18
WAVY NOODLE WITH SPICY MISO BROTH WITH GROUND PORK AND BEAN SPROUT. TOPPED WITH CHASHU PORK, SALTED EGG, CORN, SCALLION.

NINNIKU (GARLIC) 20
THICK NOODLE IN GARLIC FLAVORED CHICKEN BROTH. TOPPED WITH CABBAGE, BEAN SPROUT, CHASHU PORK, SCALLION, CRUNCH GARLIC CHIP, SOY EGG, SEAWEED, AND MAYU (BLACK GARLIC OIL)

SHOYU OR TAN TAN TSUKEMEN 19
DIPPING COLD THICK NOODLE TOPPED WITH EGG, FISHCAKE, BROCCOLI WITH HOT FLAVORFUL BROTH

KIDS RAMEN* 10
CHOICE OF SOUP AND NOODLE WITH SALTED EGG
*THIS IS A LIMITED RAMEN FOR CHILDREN WHO ARE UNDER 11 YEARS OLD

RAMEN SPECIAL SET $25

PICK 1 RAMEN AND 1 SMALL DONBURI OR GYOZA

DONBURI CHOICE OF CURRY, GYU, OR TARE RAYU
GYOZA CHOICE OF PORK OR SHRIMP
*EXCEPT TSUKEMEN, NAGASAKI CHAMPON, AND COLD RAMEN

TONKOTSU RAMEN

豚骨 PORK BROTH

LUNCH/ DINNER

SHOYU TONKOTSU 17 / 18
CLASSIC TONKOTSU NOODLE IN STRONG TANGY BROTH WITH BEAN SPROUT. TOPPED WITH CHASHU PORK, SOY EGG, FISHCAKE, SCALLION, SPINACH, SEAWEED

MISO TONKOTSU 17 / 18
WAVY NOODLE IN RICH AND CREAMY BROTH WITH GROUND PORK, BEAN SPROUT. TOPPED WITH CHASHU PORK, SALTED EGG, CORN, SCALLION

NAGASAKI CHAMPON 🌶 19
WAVY NOODLE IN RICH BROTH WITH CLAMS, SQUID, SHRIMP, BEAN SPROUT, JALAPEÑO. TOPPED WITH SHRIMP, SALTED EGG, FISHCAKE, SCALLION

VEGETABLE RAMEN

VEGETABLE BROTH

LUNCH/ DINNER

SHIO OR TAN TAN RAMEN (V) 17 / 18
WAVY NOODLE IN VEGETABLE BROTH WITH BEAN SPROUT, CABBAGE. TOPPED WITH BOK CHOY, MUSHROOM, SCALLION

TAKUMI COLD RAMEN 18
THIN NOODLE IN CLEAR VEGETABLE BROTH. TOPPED WITH SALTED EGG, CUCUMBER, SEAWEED SALAD, MUSHROOM, SEAWEED, FISHCAKE, SCALLION

CURRY RAMEN* 19
THIN NOODLE IN CLEAR VEGETABLE BROTH. TOPPED WITH TAKUMI CURRY SAUCE, SALTED EGGS, BROCCOLI

CHICKEN KATSU +4 SHRIMP TEMPURA 2PC +4

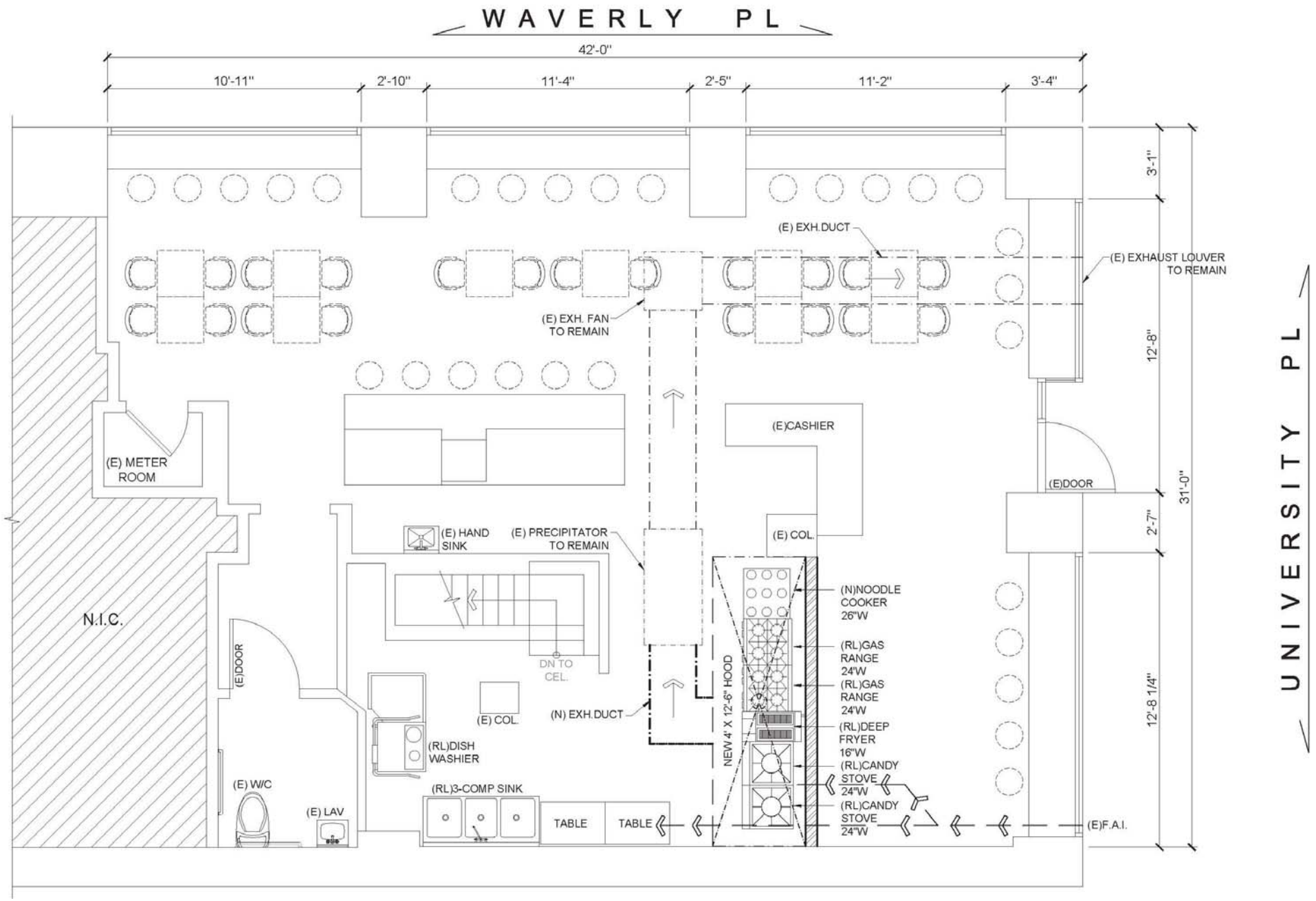
*OUR CURRY SAUCE HAS CHICKEN BREAST

PAN FRIED SOBA

YAKI SOBA 19
PAN FRIED YAKI SOBA NOODLE WITH BEAN SPROUT, CABBAGE, CARROT, ONION, PORK. TOPPED WITH BONITO FLAKES, SOY EGG, BROCCOLI, BENI SHŌGA(GINGER PICKLE)

PORK +3 BEAN SPROUT +2 FRIED EGG +2

Google


WAVERLY PL
42'-0"
10'-11"
2'-10"
11'-4"
2'-5"
11'-2"
3'-4"
3'-1"
12'-8"
2'-7"
31'-0"
12'-8 1/4"
UNIVERSITY PL
(E) EXH.DUCT
(E) EXHAUST LOUVER TO REMAIN
(E) EXH. FAN TO REMAIN
(E) METER ROOM
(E)CASHIER
(E)DOOR
(E) HAND SINK
(E) PRECIPITATOR TO REMAIN
(E) COL.
N.I.C.
(N)NOODLE COOKER 26"W
(RL)GAS RANGE 24'W
(RL)GAS RANGE 24'W
(RL)DEEP FRYER 16"W
(RL)CANDY STOVE 24"W
(RL)CANDY STOVE 24"W
NEW 4' X 12'-6" HOOD
DN TO CEL.
(E)DOOR
(E) COL.
(N) EXH.DUCT
(RL)DISH WASHIER
(E) W/C
(E) LAV
(RL)3-COMP SINK
TABLE
TABLE
(E)F.A.I.

EXIT

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RAMEN TAKUMI