

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): JDBN LLC

Trade name (DBA): Domodomo Kitchen

Premises address: 138-140 W Houston St, New York, NY 10012

Cross Streets and other addresses used for building/premise:
Between Sullivan St & MacDougal St

CONTACT INFORMATION:

Principal(s) Name(s): Jae Hyun Park, LLC Member

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : DomoDomoNYC@gmail.com

Landlord Name / Contact: Houston Gardens LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Jae Hyun Park</u>	<u>Domodomo LLC, 138 W Houston St, RW 1285143</u>
<u></u>	<u>JDBN LLC, 138-140 W Houston St, RW 1298283</u>
<u></u>	<u>Konban Chelsea LLC, 311 W 17th St, OP 6064969</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Delivering innovative interpretations of Asian-inspired cuisine, DOMODOMO is where culinary craftsmanship
meets thoughtful design. We are committed to quality, serving only the freshest ingredients complemented
by specially harvested seaweed, housemade sauces, and our signature warm rice.

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.)

Upgrading to On-Premise Liquor (Liquor, Wine, Beer).

Everything else will remain the same including method of operation, hours, services, ownership.

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

N/A

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: JDBN LLC, RW 1298283, Exp 12/31/2026. 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:

Domodomo LLC DBA Domodomo (138 W Houston St) - RW 1285143, exp 04/30/2025

Gotham Rose LLC DBA Ariana Restaurant - OP 1274301, exp 12/31/2015

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: 4 Year Built : 1960

Describe neighboring buildings:
Mixed Residential and Commercial

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 526 / 79

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no
basement & cellar

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? 74

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? 4,500 sq ft

If more than one floor, please specify square footage by floors: Basement: 3,300 sq ft, Cellar: 1,200 sq ft

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

Enclosed rear greenhouse for decorative purposes only, 120 sq ft

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

How many entrances are there? 1 How many exits? 2 How many bathrooms? 5

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

OVERALL SEATING INFORMATION:

Total number of tables? 26 Total table seats? 60

Total number of bars? 1 Total bar seats? 4

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

Total OVERALL number of seats in Premises : 64

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: _____

Bar will remain as 10.5' x 7.5' L-shaped with 4 stools. No changes to the bar area

* 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:
12pm to 11pm 12pm to 11pm

Will the business employ a manager? no yes, name / experience if known : Insoo Shin

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: Jae Hyun Park Phone: [REDACTED]

Address: [REDACTED]

Email : DomoDomoNYC@gmail.com

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

DRINKS

BOMB
NEW YORK

SAKE

	G	300 ml	720 ml
JUNMAI DAI GINJO			
Katsuyama "Akatsuki" (Miyagi)			395
Semi-dry, softly rich fragrance, full-bodied			
Soto Omachi Kimoto (Yamagata)			275
Fresh fruit flavours of juicy ripe melon, refreshing acidity, crisp finish			
Dassai 23 (Yamaguchi)			160
Gorgeous aroma of melons and peaches			
Heaven Sake - Regis Camus X Urakasumi			130
Elegant and smooth, with notes of melon and pear, finishing clean and balanced			
Nanbu Bijin (Iwate)	22		125
Dry, juicy, and full of umami			
Makiri Extra Dry (Yamagata)			110
Rich flavor with a clean, crisp aftertaste			
SOTO (Niigata)	50		100
Refreshing, soft mouthfeel with dry finish			
Dassai 39 (Yamaguchi)	19		95
Smooth and mellow taste with a refreshing finish			
Born Gold Muroka (Fukui)	19		95
Gorgeous aroma of green apple and peach			
Dassai Blue 50 (New York)	15		62
Licorice and cantaloupe, pineapple candy, lemon curd and vanilla			
Dassai Blue 35 (New York)			90
White peaches, ripe papayas, sweet fragrance			
Dassai Blue 23 (New York) 720ml			160
Complex aromatic of anise, pear, marshmallow			
JUNMAI GINJO	G	300 ml	720 ml
Katsuyama "KEN" (Miyagi)	21		120
Slightly dry and well-rounded aftertaste			
Heaven Sake Blue (Miyagi)	18		80
Crisp, light and refreshing			
Kiseki No Osake (Okayama)	18		80
Made out of organic rice, fruity, smooth finish			
Maboroshi No Taki (Toyama)	17		75
Clean, smooth and mild rice-forward, dry finish			
Ryujin (Gunma)	17		70
Fresh and fruit forward with a plush, medium dry			
Seikyo Omachi (Hiroshima)			70
Apple, pear, and earthy umami			
Shunka Shusetsu (Chubu)			30
Light, moderately rice-forward, elegant and smooth			
Heaven Sake Sake Baby! (Hyogo)	40		
Silky, smooth, notes of pears and white plum			
JUNMAI	G	300 ml	720 ml
Heaven Sake Junmai 12 (Hyogo)	15		60
Savory and mineral-driven, bright fresh finish			
Kunimare Ginpu (Hokkaido)	15		60
Refreshingly crisp with a medium dry finish			
Kinryo Kusakami (Kagawa)	16		65
Sharply dry, crisp and refreshing finish			
Hakuto (Tottori)			69
Nutty rice aroma, savory umami, and a clean dry finish			
HOT SAKE			TOKURI 270ml
Sawanoi Daikarakuchi (Okutama)			20
Ultra dry, sharp and crisp finish			
NIGORI	G	300 ml	720 ml
Dassai 45 (Yamaguchi)	15		65
Creamy, semi-dry, bright and lively			
Kurosawa (Nagano)	13		55
A light and fruity nose with creamy umami			
Kikusui Perfect Snow (Niigata)	30		
Thick in texture with the fluffy flavors of mochi			
Dassai Blue Nigori Sparkling (NY) 360ml			40
Fruity aroma reminiscent of green apples			

NON-ALCOHOL BEVERAGE

Domodachi	13
Preserved strawberry, yuzu juice butterfly pea tea	
Earl Grey Lemonade	13
Bottled Still Water / Sparkling Water	6
Iced Green Tea	4
Hojicha Tea	3
Coke / Diet Coke / Sprite / Ginger Ale	3

WINE

	G	B
SPARKLING		
Christophe Mittnacht Cremant d'Alsace	16	65
Pinot Blanc / 23 (Alsace / FR)		
Raventos i Blanc 'Blanc de Blancs' CAVA		69
Xarel·lo / 23 (Penedes / ES)		
Carboniste Extra Brut		79
Albarino / 23 (California / US)		
J Vineyard 'Cuvee 20' Brut		89
Chardonnay / NV (Russian River Valley / US)		
Duval-Leroy Grand Brut Reserve NV		110
Pinot Noir / MV (Champagne / FR)		
Gatinois 'Ay Grand Cru' Brut Rose		119
Pinot Noir / MV (Champagne / FR)		
ROSE	G	B
Stolpman 'Love You Bunches'	16	65
Sangiovese / 24 (Central Coast / US)		
Chateau de Pibarnon		89
Mourvedre / 22 (Bardol / FR)		
WHITE	G	B
Von Winning	16	65
Sauvignon Blanc / 24 (Pfalz / DE)		
Sandhi	18	75
Chardonnay / 24 (Central Coast / US)		
Donnhoff Oberhauser Leistenberg	18	73
Riesling / 24 (Nahe / DE)		
Nikolaihof 'Hefeabzug'	19	76
Gruener Veltliner / 23 (Wachau / AT)		
Orin Swift Mannequin		85
Chardonnay / 22 (Napa Valley / US)		
Pierre Girardin 'Eclat de Calcaire'		135
Chardonnay / 23 (Burgundy / FR)		
RED	G	B
Carboniste 'Passe-Tout-Grains'	18	76
Pinot Noir(B) / 23 (California / US)		
Chateau de Landiras	16	65
Merlot / 20 (Graves / FR)		
COCKTAIL		G
Documber		18
Cucumber, lime, chili pepper		
Lychee Affair		18
Lychee, lemon, cherry		
Silk Blossom		18
Lychee, lime juice, egg white		
Pomegranate Highball		17
Pomegranate, lime, bitters, tonic		
Soju Mojito		17
Yuzu, mint, lime		
Yuzu Mimosa		17
Refreshing yuzu sake, Spain cava		
BEER		
BOTTLED BEER		B
Koshihikari Echigo		11
Crisp, clean, balanced		
Far Yeast Tokyo White		12
Dry, smooth saison boasting an aroma		
Kagua Blanc (Belgium / Japan)		13
Belgian wheat ale with yuzu citrus		
DRAFT BEER		B
Sapporo / Asahi		9
Suntory (Premium malt)		10

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects

MENU

DOMODOMO'S
SIGNATURE COURSE

DOMOKASE

Aburi Shrimp w. Sesame Black Sauce
Torched shrimp, cucumber, jalapeno, fried leek, black bean, sesame

Sauteed Kale
Kale, roasted cashew nut, truffle ankake sauce

Wagyu Carpaccio
American wagyu, shimeji mushroom w/ calamansi dressing

Chef's Choice Premium Sushi
- 4 pieces, assorted, seasonal

Miso Black Cod
Kabocha puree, black lime, dill

Chef's Choice Premium Sushi
- 4 pieces, assorted, seasonal

Choice of (1) Hand Roll

Miso Black Cod +3
Blue Crab +3
Lobster +5
Wagyu +7
Uni +13
Uni & Wagyu +20

Choice of (1) Dessert

Hojicha Tiramisu
Creme Brulee Cheesecake w. Fig
Black Sesame Panna Cotta
Lemon Sorbet

89

HAND ROLLS

Spicy Salmon Ichim, fried potato chips	9
Salmon Sesame seed	8
Unagi (Fole Gras +5) Avocado, unagi chocolate sauce	9
Spicy Yellowtail Furikake, lime pepper	9
Negi Toro Scallion	9
Spicy Tuna Sweet potato crunch, furikake	9
Avocado Cucumber Sesame dressing, sesame seed	8
Oyster Mushroom w. Seaweed Crunch Chili flake, truffle oil	8
Miso Black Cod Kabocha puree, pickled mustard seed, scallion	10
Blue Crab Garlic butter, mayo, onion, sesame seed	10
Lobster Truffle pate, aioli	13
Wagyu (A5, Miyazaki) Scallion, Truffle pate	15
Uni (Seasonal) Truffle pate	21
Uni (Seasonal) & Wagyu (A5, Miyazaki) Scallion, Truffle pate	27

COLD DISHES

Cucumber Salad Cucumber, yuzu vinaigrette, spicy paste	11
Hamachi Ceviche Seasonal citrus, omija dressing, serrano pepper	16
Umami Tomato Peeled tomato, shiso cream cheese sauce, shiso pesto, lemon zest, parmesan cheese	16
Wagyu Carpaccio American wagyu, shimeji, calamansi dressing	19
Salmon Dip and Chip Guacamole, micro cilantro, capper, fried lotus chip	17
Spicy Tuna Cone Spicy mayo, truffle oil, avocado, micro green	17
Sashimi Platter 18 pcs, chef choice of assorted sashimi Uni +10	46

DESSERT

Hojicha Tiramisu	12
Creme Brulee Cheesecake w. Fig	14
Black Sesame Panna Cotta	10
Lemon Sorbet	10

BALANCE OF SUSHI
AND HAND ROLLS

SUSHI & HANDROLL COURSE

Chef's Choice Assorted Sushi
- 5 pieces, assorted, seasonal

Salmon Tataki
Seared salmon with guacamole, micro cilantro

Chef's Choice Assorted Sushi
- 4 pieces, assorted, seasonal

Choice of (2) Hand Rolls

Miso Black Cod +3
Blue Crab +3
Lobster +5
Wagyu +7
Uni +13
Uni & Wagyu +20

49

MAKI ROLLS

Coconut Shrimp Tempura (5pc) Avocado, cucumber, mango sweet chili salsa	16
Salmon Avocado (5pc) Ikura, apple onion sauce, parmesan cheese	16
Spicy Toro (5pc) Scallion, inari, kanpyo, pickled daikon, spicy mayo	16
Shishito Pepper (8pc) Miso, fried shishito pepper	13

NIGIRI SUSHI

PRICE OF 2PCS / SUBJECT TO AVAILABILITY

Spanish Mackerel w. Plum Shiso	13
Branzino w. Shiso Pesto	12
Red Snapper w. Chives	14
Salmon w. Apple Onion Mayo	12
King Salmon w. Truffle Salt	14
Butterfish w. Pickled Banana	12
Scallop w. Sweet Onion	13
Amberjack w. Garlic Miso	13
Yellowtail w. Lime Pepper	13
Unagi (Fresh Water Eel)	13
Big Eye Tuna	14
Blue Fin Tuna	15
Medium Fatty Tuna	16
Fatty Tuna	17
Wagyu(A5) w. Scallion & Truffle Pate	17
Uni (Seasonal) w. Truffle Pate	21

HOT DISHES

Edamame Edamame with truffle salt	10
Vegetable Gyoza Yuzu chili ponzu, radish, scallion, sesame seed	13
Roasted Cauliflower Creamy tofu, furikake, chive	14
Sauteed Kale Kale, roasted cashew nut, truffle ankake sauce	14
Garlic Bacon Fried Rice Masago, egg, chive	16
Goma Miso Maje Ground chicken, garlic scapes, scallions, pickled cabbage, chili oil, sesame oil and unsalted butter	16
Korean Chicken Pop Pickled radish, garlic soy glaze, poppy seed	18
Katsu Sando Pork katsu with onion jam, sesame seed	18
Hot Udon /w Washu Beef Spinach, dashi broth, soy marinated sliced beef, shichimi	18
Miso Black Cod Kabocha puree, black lime zest, dill	29
Uni Pasta Squid ink pasta, cheddar dashi	33
Grilled Octopus Bamboo shoots, onion and apple marinated, chive, mushroom, sesame seed	33

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

JDBN LLC

DBA Domodomo Kitchen

Basement

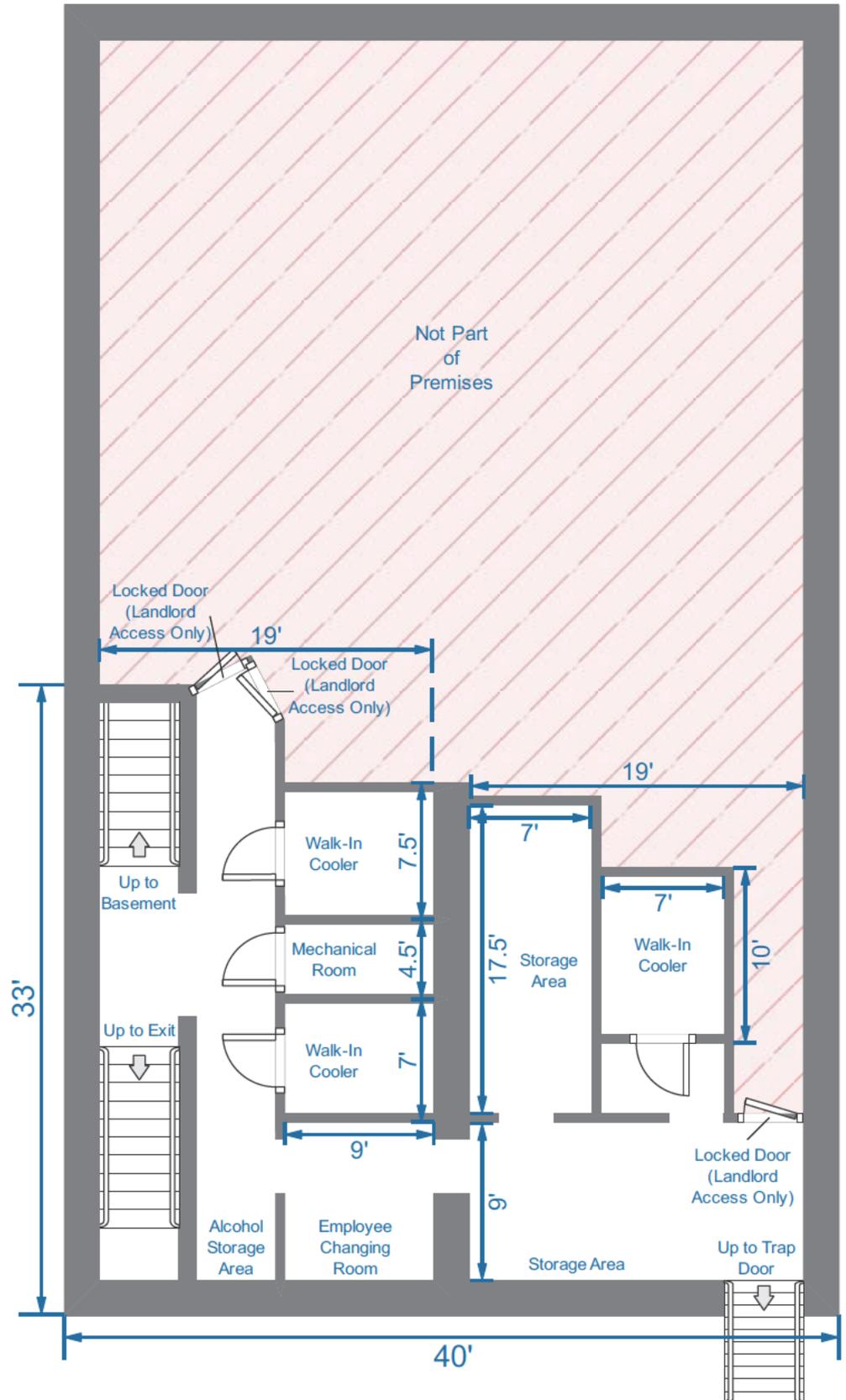
138-140 W Houston St, New York, NY 10012



JDBN LLC DBA Domodomo Kitchen

Cellar

138-140 W Houston St, New York, NY 10012





BOM8
NEW YORK

MICHELIN 2010
MICHELIN 2011
MICHELIN 2012
MICHELIN 2013
MICHELIN 2014
MICHELIN 2015
MICHELIN 2016
MICHELIN 2017
MICHELIN 2018
MICHELIN 2019
MICHELIN 2020
MICHELIN 2021
MICHELIN 2022
MICHELIN 2023

138
140

TAKE OUT & DELIVERY ENTRANCE

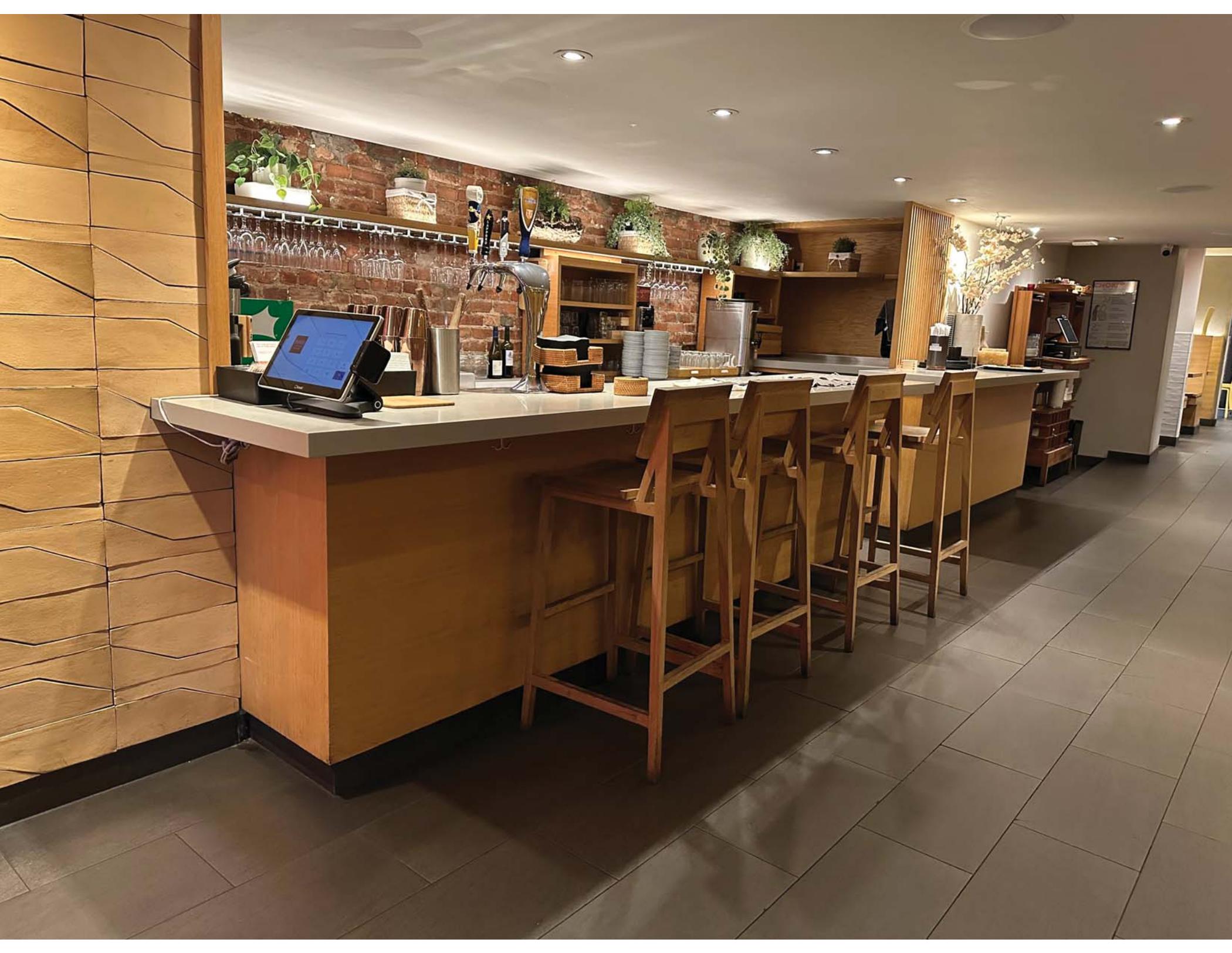
138
140

DOMODOMO

TAKE OUT
& DELIVERY
ENTRANCE

PLEASE READ
THIS SIGN
BEFORE ORDERING
ONLINE AT
WWW.
DOMODOMO.NYC.
COM

PLEASE
RING BELL FOR
ASSISTANCE











9/23 Tuesday
- Uni. Catering
- 1st round of orders
- Food M. Big Eye Tuna
- Dark M. Koft Mev
- ~~Food table turnover (Fr-Sat)~~
- ~~Upall Desk*~~
- ~~Interact with ques.*~~

VIZ PRO



ameritooler

JINI
1800ML X 64
24% ALC.