Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): LEO SUSHI LLC

Trade name (DBA): SENDO

Premises address: 43 W 8th ST. 2ND FLOOR

Cross Streets and other addresses used for building/premise:
6th AVE – MACDOUGAL ST.

CONTACT INFORMATION:

Principal(s) Name(s): GUY GOLDMAN

Office or Home Address: 43 W 8th ST. 2nd FLOOR

City, State, Zip: N.Y. N.Y. 10014

Telephone #: [redacted]

Landlord Name / Contact: VG KINGS REALTY LLC

Landlord's Telephone and Fax: [redacted]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
GUY GOLDMAN	SENDO - 876 6th AVE NY NY RW # 0240-25-105128 EXP 2/28/27 SINCE - 7/2024

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on…"):
WE WILL BE A FAMILY RESTAURANT THAT WILL FOCUS ON SUSHI.

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:

EMPTY STOREFRONT

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:

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 : 1845

Describe neighboring buildings: MIXED USE

Zoning Designation: C4-5 LC

Zoning Overlay or Special Designation (applicable) LC - SPECIAL LIMITED COMMERCIAL DISTRICT

Block and Lot Number: 572 / 65

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 APPLYING FOR LNO

If yes, what is the maximum occupancy for the premises? 74

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? ✓ yes ____ no, explain : _____

WILL BE PERMITTED WITH THE LETTER OF NO OBJECTION

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: WE WILL PUT SIGNAGE UP

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 900 SQ FT

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

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? N/A

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 7 Total table seats? 14

Total number of bars? 1 Total bar seats? 15

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

Total OVERALL number of seats in Premises : 29

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 15

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:
11 A to 11 P	11 A to 11 P	11 A to 11 P	11 A to 11 P	11 A to 11 P	11 A to 11 P	11 A to 11 P

Will the business employ a manager? ✓ no ___ yes, name / experience if known : OWNER WILL MANAGE

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 EXISTING

IF YES, will you be using a professional sound engineer? NO

Please describe your sound system and sound proofing: IPAD + SMALL SPEAKERS

Will you be permitting: NO ___ promoted events NO ___ scheduled performances NO ___ outside promoters

NO ___ any events at which a cover fee is charged? NO ___ 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 NO ___ ropes NO ___ movable barriers NO ___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: GUY GOLDMAN Phone: [redacted]

Address: 43 W 8th St. 2nd floor N.Y. N.Y. 10014

Email : [redacted]

Application submitted on
behalf of the applicant by:

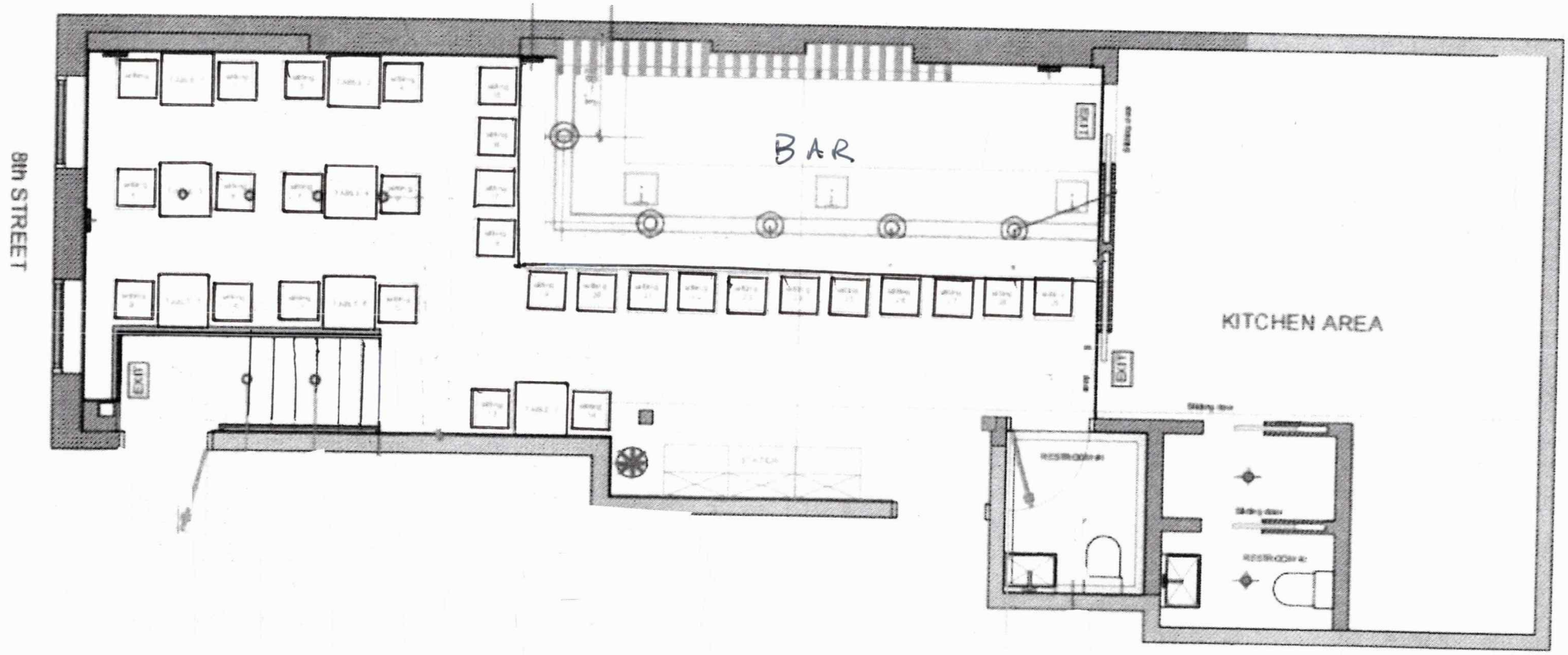
_____
Signature

Print or Type Name MICHAEL KELLY

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



2nd Floor


ALL PURPOSE

Sake 日本酒

	Glass	Carafe	Bottle
Akabu, Junmai, *Iwate* Crisp melon with light floral after-taste. A 6th generation brewer using local ingredients from Iwate.	$14	$45	$90
Hakutsuru, Junmai Ginjo, *Nada* Light, crispy, and rounded. Dry with a smooth finish, notes of grapes and cherry.	$12	$35	$65
Abe, Junmai Ginjo, *Niigata* Orange, apple and pear. Smooth and well balanced from the famous rice and sake region of Niigata.	$15	$55	$105
Heiwa Shuzo Kid, Aka, *Wakayama* Vanilla, honey, and watermelon. Brewed with an ancient red grain called Akamai.	$15	$55	$105
Shibata Shuzo, Yuzu, *Aichi* Junmai sake infused with yuzu lemons. A crisp and refreshing finish.	$13	$45	$85

Beer ビール

Sapporo, Lager	$8
Koshihikari Echigo, Rice Lager	$9

Tea お茶

Sencha, Green Tea, *Fukuoka* Deep aroma, fragrant with a rich green color.	$5
Soba, Roasted Buckwheat, *Nagano* Nutty with a subtle sweetness. Caffeine-free.	$5
Gyokuro, Shaded Green Tea, *Fukuoka* Shaded for 20 days, intense umami and aromatics. A luxurious and smooth finish.	$7

鮮度

寿司

SENDO SETS

Kyoto	Tokyo	Hokkaido
$34	$43	$48
7 nigiri 2 handrolls 1 kaisendon	9 nigiri 2 handrolls 1 kaisendon	10 nigiri 2 handrolls 1 kaisendon

HANDROLL SETS

(choose your own)

3 Handrolls $19	Akami Bluefin Tuna
4 Handrolls $25	King Salmon Yellowtail Shiromi
5 Handrolls $30	Unagi Eel Toro Taku (+$1)
6 Handrolls $35	Hokkaido Scallop (+$3) Botanebi Prawn (+$4)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

寿司

SPECIALS

Hokkaido Uni	MP
Santa Barbara Uni	MP
Maine Uni	MP
Uni Tasting *3 types of uni, served as nigiri.*	$35
Uni Ikura Kaisendon	$30

Sendo Handroll *Toro, Akami, Sea Bass, King Salmon, Ikura, Radish, Shiso*	$10
King Salmon Ikura Handroll *New Zealand King Salmon w/ Soy Marinated Roe*	$10
Hokkaido Handroll *Sea Scallop + Bafun Uni from Hokkaido, Japan*	$25
Double Uni Handroll *Two full rows of Hokkaido Uni*	$60

A LA CARTE

Nigiri

Akami Tuna Zuke	$5
Toro	$7
King Salmon	$4
Tasmanian Ocean Trout	$4
Hokkaido Scallop	$5
Hamachi Yellowtail	$4
Ikura	$5
Sea Bass	$4
Sea Bream	$4
Unagi	$4
Hirame Shiso	$5
Botanebi Prawn	$8
Snow Crab	$5

Handrolls

Akami Tuna	$6
Toro Taku	$8
King Salmon	$6
Hokkaido Scallop	$8
Hamachi Yellowtail	$6
Shiro Maguro	$6
Shiromi	$6
Unagi	$6
Botanebi Prawn	$14
Snow Crab	$8
Ankimo	$7
* *Ikura (add-on)*	$3

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