



**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:

---

---

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: 6 Year Built : 1910

Describe neighboring buildings:

~~Mixed-use buildings with ground-floor retail stores and residential apartments above.~~

Zoning Designation: C6-2G

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 238 / 21

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? 13

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? \_\_\_\_\_

If yes, what is the use group for the premises? \_\_\_\_\_

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: \_\_\_\_\_

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 380 sqft

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?

None

If more than one floor, what is the access between floors? Access via exterior staircase

How many entrances are there? 2 How many exits? 3 How many bathrooms ? 2

Is there access to other parts of the building? ☒ no ☐ yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 1 Total table seats? 3

Total number of bars? 2 Total bar seats? 10

Total number of "other" seats? \_\_\_\_\_ please explain : \_\_\_\_\_

Total OVERALL number of seats in Premises : 13

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 10

How many service bars are being applied for on the premises? 0

Any food counters? ☐ no ☒ yes, describe : Customer service counter for food service

## *For Alterations and Upgrades:*

Please describe all current and existing bars / bar seats and specific changes: N/A

\* 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~~ to ~~11~~ ~~11~~ to ~~11~~ ~~11~~ to ~~11~~ ~~11~~ to ~~11~~ ~~11~~ to ~~11~~ ~~11~~ to ~~11~~ ~~11~~ to ~~11~~

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : Over 10 years

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: Low-volume background music played through

Ceiling/wall-mounted 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: Kohei Orito Phone: [REDACTED]

Address: [REDACTED]

Email: [REDACTED]

Application submitted on  
behalf of the applicant by:

  
Signature

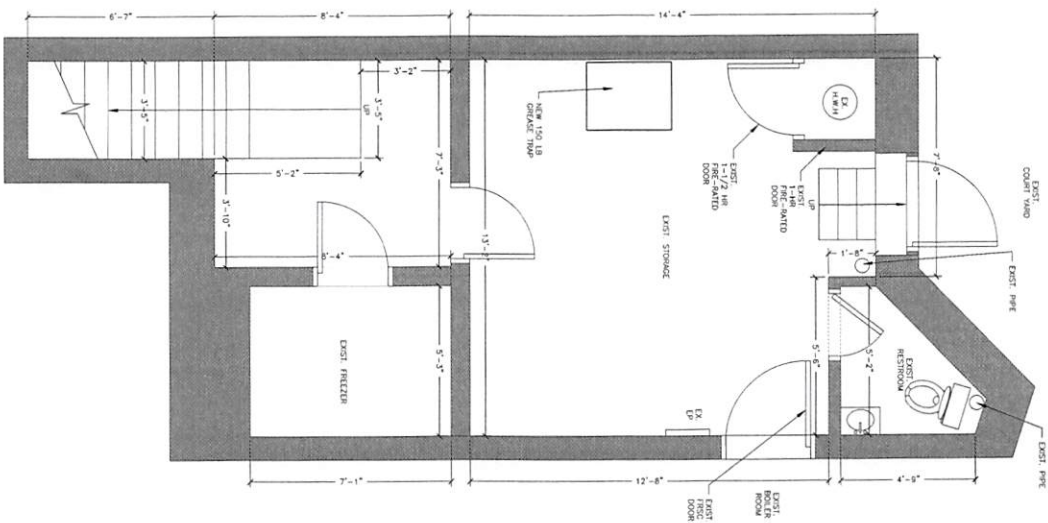
Print or Type Name Kohei Orito

Title Manager

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.

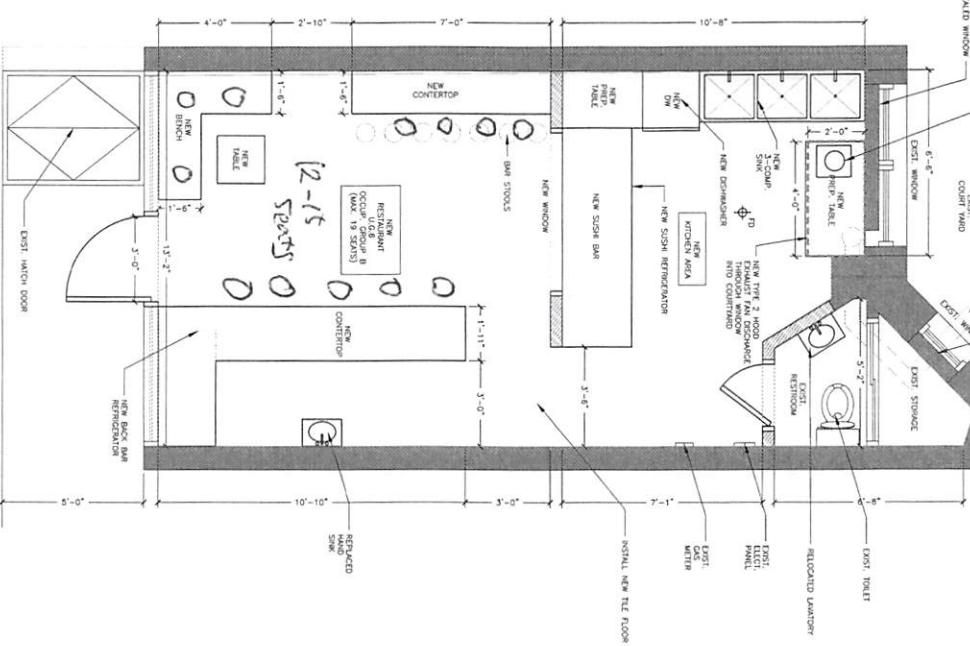


Community Board 2,  
Manhattan SLA Licensing  
Committee Donna Raftery, Chair



ELIZABETH STREET

PROPOSED FLOOR PLAN ON CELLAR  
SCALE: 1/2"=1'-0"



ELIZABETH STREET

PROPOSED FLOOR PLAN ON 1ST FLOOR RESTAURANT

SCALE: 1/2"=1'-0"

2

# SOMETHING SMELLS FISHY

## • DONBURI 丼もの

Served All Day

### • THREE AMIGOS 三種盛り丼 \$20 (S) / \$25 (L)

Build your own donburi — choose any 3

Tuna • Salmon • Hamachi • Kanpachi  
Fluke • Madai • Squid • Spicy Tuna

### • THE GENERAL 特上丼 \$45

Otoro, Tuna, Salmon, Hamachi, Kanpachi,  
Fluke, Madai, Squid, Ikura.

### • BARA CHIRASHI ばらちらし丼 \$35

Chunk of fish, Ikura, tamago yaki.

### • UNAGI うなぎ丼 \$25 (S) / \$30 (L)

Grilled Eel.

### • SPECIAL OF THE DAY スペシャル丼 MP

See the chalkboard.

### • BUDDHA BOWL ブッダ丼 \$18 (VG)

Mushroom Takikomi Rice

Japanese seasoned rice cooked with  
kombu and shiitake broth.



All Donburi are served with  
homemade pickles and Miso Soup.

## — DRINKS 飲み物 —

### • BEER ビール \$8

Asahi, Pacifico

### • SAKE 日本酒 \$25

Dassai 45

Kubota

Kikusi

### • WINE (GLASS) ワイン (グラス) \$16

Red

White

### • SOFT DRINKS

• Coca Cola

• Ginger Ale

• Sprite

• Seltzer Water

• Japanese Tea

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# Operational Statement

**95A Elizabeth Street**  
New York, NY 10013

## **To the Members of Community Board 2:**

This letter is submitted in support of our application for an On-Premises Beer, Wine, Cider, and Sake License.

The premises located at **95A Elizabeth Street, New York, NY 10013**, does not currently have a Certificate of Occupancy due to the age of the building. We are working with licensed professionals and the appropriate City agencies to ensure that all required permits, approvals, inspections, and safety requirements are satisfied before commencing operations.

Our business will be a small, neighborhood Japanese seafood rice bowl (Kaisendon) restaurant focused primarily on food service. Alcohol sales will be incidental to the dining experience and will consist only of beer, wine, cider, and sake.

The restaurant will operate in a manner that minimizes any impact on the surrounding community.

Specifically:

- Approximately **12 seats**.
- Alcohol will only be served to customers dining at the restaurant.
- No full liquor or spirits will be sold.
- No live music, DJs, dancing, or entertainment.
- No outdoor seating.
- No promoted late-night activities.
- Staff will monitor the premises to minimize noise and ensure customers leave respectfully.
- Trash and recycling will be handled in accordance with NYC sanitation regulations.
- The business will comply with all applicable requirements of the New York State Liquor Authority, the New York City Department of Buildings, the Department of Health, and all other applicable agencies.

Our goal is to become a responsible neighborhood restaurant that provides high-quality Japanese food while being respectful of our neighbors and contributing positively to the community.

We appreciate your consideration of our application.

Sincerely,

Kohei Orito