

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME Som Bo LLC		DOING BUSINESS AS (DBA) Same			
STREET ADDRESS 143 8th Avenue		CROSS STREETS W 17th St & W 18th St		ZIP CODE 10011	
OWNER <small>(Attach a list of all the people that will be associated/listed with the license) *see attached</small>	NAME: Russell Yam	ATTORNEY/ REPRESENTATIVE	NAME: Anthony L. Caraballo		
	PHONE: (917) 385-6399		PHONE: (718) 875-2929		
	EMAIL: Russell@sambofood.com		EMAIL: anthony@cblservices.com		
MANAGER *also owner	NAME: Robert Chan	LANDLORD	NAME: 301 W 17 LLC		
	PHONE: (347) 916-2096		PHONE: (212) 691-6868		
	EMAIL: robert@sambofood.com		EMAIL: N/A		
APPLICATION TYPE (Check One)					
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	2 locations
	What is/was the name and address of establishment? *see attached SLA printouts		The Pokespot: 120 4th Ave 10003 & 25 Cleveland PI 10012		
	What were the dates applicant was involved with this former premise?		07/2016 - Present & 02/2017 - Present		
<input type="checkbox"/> Corp Change/Class Change/Removal	What is the license # and expiration date?				
	Is applicant making any alterations or operational changes?		<input type="checkbox"/> YES	<input type="checkbox"/> NO	
	If alterations or operational changes are being made, please describe/list all changes.				
<input type="checkbox"/> Alteration	What is the current license # and expiration date?				
	Please list/describe the nature of all the changes and attach the plans:				
METHOD OF OPERATION					
TYPE OF ALCOHOL	<input type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input checked="" type="checkbox"/> Wine/Beer & Cider				
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)				
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		YES	<input checked="" type="checkbox"/> NO	After CB meeting	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		YES	<input checked="" type="checkbox"/> NO	N/A - applying for only wine/beer & cider	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES	<input checked="" type="checkbox"/> NO		
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO		

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	10:45AM - 12:00AM	10:45AM - 12:00AM	10:45AM - 12:00AM	10:45AM - 12:00AM	9:00AM - 2:00AM	9:00AM - 2:00AM	10:45AM - 12:00AM
	Kitchen	until close						
	Music	until close						
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND		<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE	

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	74	40	11	25	0	0	0
OUTSIDE <i>(Other than sidewalk café)</i>	N/A						
SIDEWALK CAFÉ	N/A						

How many floors are there? What is the capacity for each floor?	1 floor - 40 people		
How frequently will the owner(s) be at the establishment?	Every day		
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	<input checked="" type="checkbox"/> NO	
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="checkbox"/> NO	
Will you be hosting private; promotional or corporate events?	YES	<input checked="" type="checkbox"/> NO	
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="checkbox"/> NO	
Will you have a security plan? If, yes please attach.	<input checked="" type="checkbox"/> YES	NO	
Will security plan be implemented?	<input checked="" type="checkbox"/> YES	NO	
Will State certified security personnel be used?	YES	<input checked="" type="checkbox"/> NO	
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="checkbox"/> YES	NO	
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="checkbox"/> NO	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO	N/A
Where will delivery bicycles be stored during the day when not in use?	N/A		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	PENDING
Is a Public Assembly permit required?	YES	<input checked="" type="checkbox"/> NO	
Are your plans filed with DOB?	<input checked="" type="checkbox"/> YES	NO	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Contacted those on list e-mailed - see attached for proof	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	N/A		
Who was your contact person at each group you met with?	N/A		
When did applicant post the notice that was provided?	May 16, 2018		
Where did applicant post the notice that was provided?	On front window of business		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="checkbox"/> YES	NO	(917) 385-6399
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="checkbox"/> YES	NO	

BUILDING DESIGN

State the name and type of business previously located in the space.	Uncle Sam's Burgers - never opened. Previously a bakery.		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Nooch Inc: 2004 - 2012
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="checkbox"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="checkbox"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="checkbox"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?	Central air conditioning with vents throughout premises		
When was the air conditioner installed?	2-3 years ago		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Are the floorplans for the outdoor space(s) included?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will there be no amplified music, as per the law?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant agree to train staff to encourage a peaceful environment?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A

OUTDOOR ITEMS – SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant use umbrellas?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

- Will add filter to kitchen exhaust system to remove cooking smells and use best efforts to re-orient exhaust vent away from 300 W 17th St.
- Will submit and schedule the exhaust work by 6/29/18 to CB4. Will use best effort to complete exhaust work by 8/31/18

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

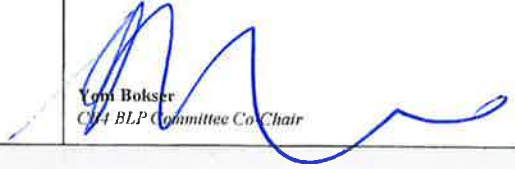
Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 7/25/18 full board meeting, with 29 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation
 Denial Approval

CB4 REPRESENTATIVES



 Nelly Gonzalez
 CB4 Assistant District Manager


 Frank Holozubiec
 CB4 BLP Committee Co-Chair


 Tom Bokser
 CB4 BLP Committee Co Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

<p>SIGN HERE →</p>	<p>Russell Yam</p> <p>PRINT NAME OF APPLICANT</p>	<p></p> <p>SIGNATURE OF APPLICANT</p>	<p>5/15/18</p> <p>DATE</p>
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 6/12/18

Additional Owners of Som Bo LLC

1. Kitty Tsang

2. David Hua



Andrew M. Cuomo, Governor
Vincent G. Bradley, Chairman
Greeley T. Ford, Commissioner

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APPLICANT'S CURRENT LIQUOR LICENSE

Public Query - Results

License Information

Serial Number: 1296323
License Type: RESTAURANT WINE
License Status: License is Active
Credit Group: 1
Filing Date: 07/26/2016
Effective Date: 09/20/2016
Expiration Date: 08/31/2018

Premises Information

Principal's Name: YAM, RUSSELL
LIANG, JACKY
LAM, ALEXANDER
WENG, MAGGIE
LUNG, ANN
Premises Name: POKESPOT LLC, THE
Trade Name: THE POKE SPOT
Zone: 1
Address: 120 4TH AVE
STORE #1
NEW YORK, NY 10003
County: NEW YORK

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APPLICANT'S CURRENT LIQUOR LICENSE

Public Query - Results

License Information

Serial Number: 1300192
License Type: RESTAURANT WINE
License Status: License is Active
Credit Group: 4
Filing Date: 02/07/2017
Effective Date: 04/25/2017
Expiration Date: 03/31/2019

Premises Information

YAM, RUSSELL
LAM, ALEXANDER
Principal's Name: LUNG, ANN
WENG, MAGGIE
LIANG, JACK
Premises Name: POKESPOT CLEVELAND PI LLC, THE
Trade Name: THE POKESPOT
Zone: 1
Address: 25 CLEVELAND PL

NEW YORK, NY 10012
County: NEW YORK

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Community Notification Regarding Beer & Wine License for New Asian Fusion Restaurant

1 message

Samantha Gumkowska <sam@cblservices.com>

Tue, May 22, 2018 at 4:04 PM

To: Russell Yam <russell@sombofood.com>

Cc: rjbenfatto@hyhkalliance.org, pgouris@hyhkalliance.org, Kathleen Treat <kathleentreat123@gmail.com>, mcgee79@aol.com, info@clintonhousing.org, jrestuccia2@clintonhousing.org, rmarcano@clintonhousing.org, eduardozeiger@compuserve.com, MP Tenants <mpta@mptenants.com>, Linda Ashley <ashleyll@aol.com>, twocatsltd@worldnet.att.net, Rudi_Papiri@timemagazine.com, Tango Tanner <tangotanner@gmail.com>, West Block <west45ba@gmail.com>, chana widawski <chanawid@gmail.com>, Allison Tupper <AllisonTupper@verizon.net>, stephen fanto <stephenfanto@gmail.com>, Elke Fears <aefearshk@earthlink.net>, Larry Roberts <larrymichaelroberts@gmail.com>, James Bagues <jamesbagues@gmail.com>, chasmv@hotmail.com, Nancy Severance Roylance <nancyroylance@ymail.com>, rpimentel@commonground.org, dsage@commonground.org, rkyriacou@yahoo.com, gdclay@att.net, jeandaniel@aol.com, john mudd <john.mudd@usa.net>, jill@midtownsouthcc.org, Paul Loeb <ploeb315@aol.com>, west55ba@gmail.com, HK5051 Neighborhood Association <hk5051@gmail.com>, Raul Larios <rrlarios@hotmail.com>, amanda cernitz <acernitz@gmail.com>, awm3333@me.com, jessbondy@aol.com, Anthony Caraballo <anthony@cblservices.com>, Nelly Gonzalez <negonzalez@cb.nyc.gov>

Good Afternoon,

Please be advised that our clients, Som Bo LLC, are looking to apply for a beer, cider & wine license for a new Asian fusion restaurant located at 143 8th Ave. There are 4 owners:

1. Russell Yam
2. Robert Chan
3. Kitty Tsang
4. David Hua

Their hours will be 10:45AM - 12:00AM on Sunday - Thursday and 9:00AM - 2:00AM on Friday and Saturday. There is only soft background music and no outside seating.

Russell Yam has extensive experience in the restaurant business as he currently owns and operates two restaurants (both doing business as the Poke Spot) with active wine licenses. He has been an extremely good operator and the licenses are clear with no violations.

If you have any questions or would like to set up a meeting with Russell at the location, please let us know. He is also in this email thread.

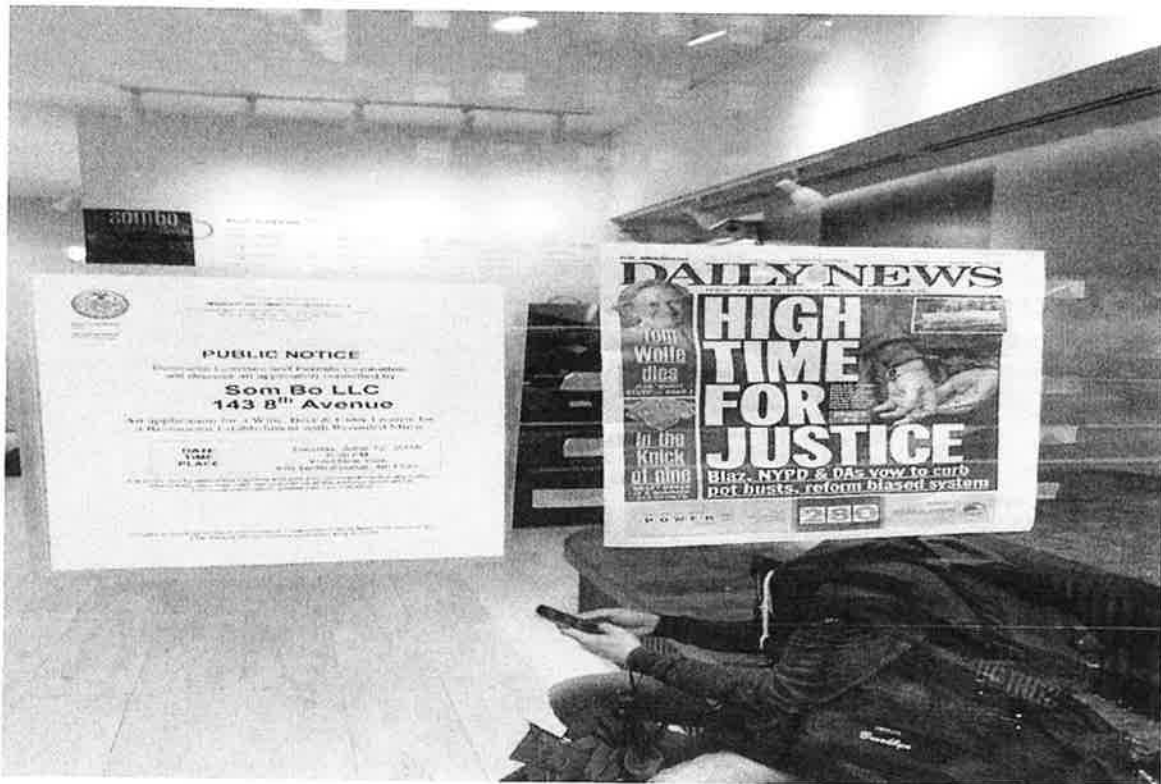
Thank you and have a great day!

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Best Regards,

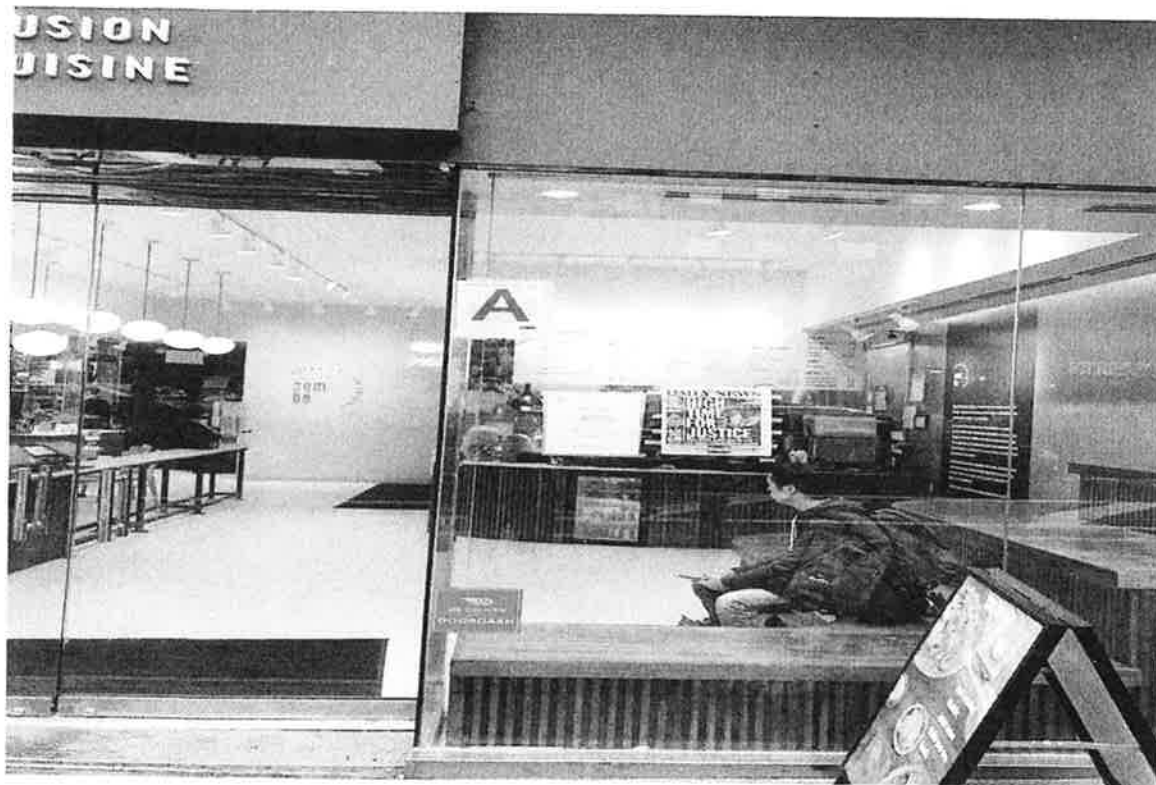
Samantha Gumkowska
Caraballo Business Licensing Services, LLC
111 Atlantic Avenue
Brooklyn, NY 11201
Tel: (718) 875-2929
Fax: (718) 875-3737

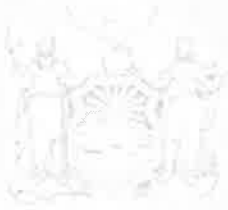
Som Bo LLC; 143 8th Ave, New York, NY 10014

Proof of Posting – Date of Posting: May 16, 2018



Som Bo LLC; 143 8th Ave, New York, NY 10014





NEW YORK STATE
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AUTHORITY**

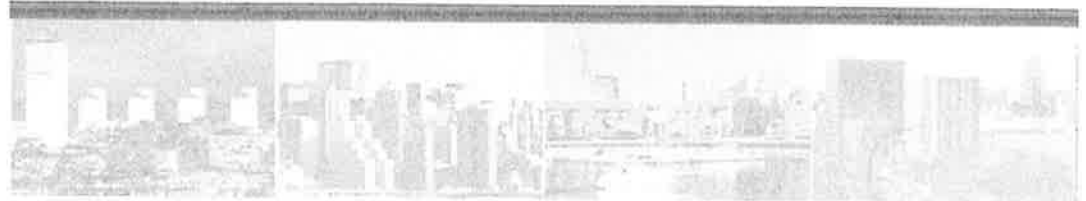
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Public Query - Results

License Information

Serial Number: 1148212
License Type: ON-PREMISES LIQUOR
License Status: Expired
Credit Group: 1
Filing Date: 01/27/2004
Effective Date: 08/17/2010
Expiration Date: 07/31/2012

Premises Information

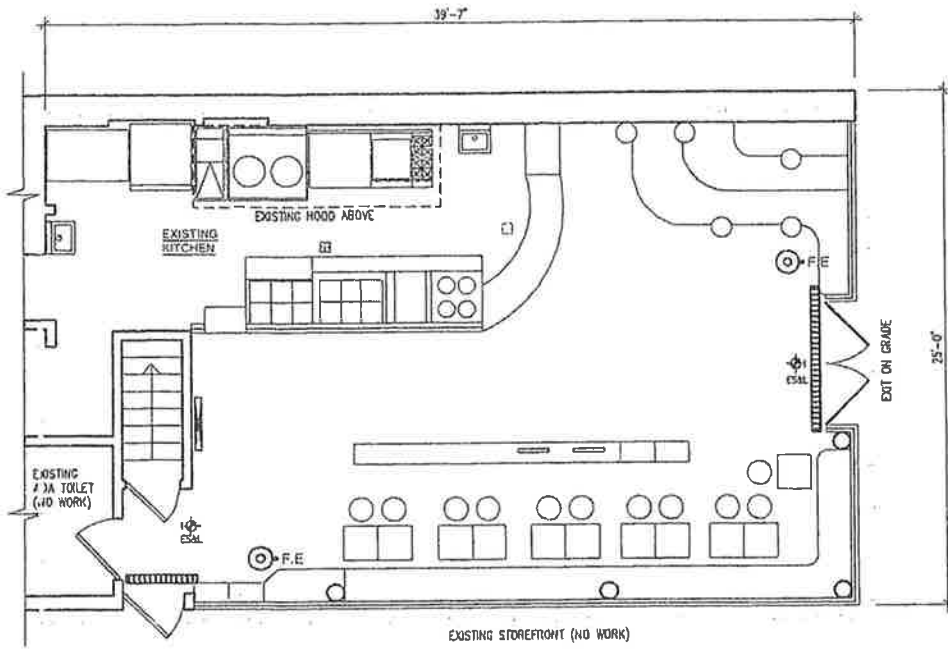
Principal's Name: ONG,SUAN LAY
Premises Name: NOOCH INC
Trade Name:
Zone: 1
Address: 143 8TH AVENUE
17TH & 18TH STREETS
NEW YORK, NY 10011
County: NEW YORK

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1 EXISTING 1st FLOOR PLAN: TENANT SAFETY PLAN
 TPP-01 SCALE: 1/8" = 1'-0"

Som Bo LLC
 143 8th Ave
 New York, NY 10011



sombo

ASIAN
FUSION
CUISINE

MENU

www.sombofood.com
917-261-7947
143 8th Avenue
New York, NY 10011

www.sombofood.com
917-261-7947
143 8th Avenue New York, NY 10011

Follow us on social media:
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BUILD YOUR OWN

Good things come in threes, which is why we named our restaurant Som Bo – it means "three treasures" in Chinese, & our treasures are our grains, proteins, and vegetables.

We are a chef-driven and operated restaurant where we embrace guilt-free relationships with food. Our philosophy is to create balance between food groups and flavors. We strive to make Asian food more approachable through creative combinations with Western ingredients and techniques to craft balanced yet nuanced flavors, providing a fresh take on Asian fusion cuisine.

Our kitchen receives fresh vegetables, fruits, grains, and meats every day, which we cook from scratch, with no artificial ingredients or preservatives. Our food is honest, wholesome, and in-season, to deliver the best flavors of each ingredient.

SEASONAL INGREDIENTS

Our menu features seasonal ingredients throughout the year.

Please visit / call our restaurant or follow us on social media to see what we have available!

Step 1

MAINS – CHOOSE 1

- Grilled Lemongrass Chicken** 206 cal \$11.02
Grilled organic de-boned chicken thigh marinated w/ lemongrass & ginger (S)
 - Grilled Steak*** 174 cal \$12.86
Hanger steak marinated in soy garlic sauce, cooked to medium rare (S)
 - Chili-Lime Roasted Cod** 92 cal \$12.86
Cod seasoned with spice blend and lime
 - Grilled Organic Tofu** 75 cal \$10.10
Firm organic tofu marinated in citrus soy sauce (S) (V)
- *Skip Mains – Choose a Base & 3 Sides \$9.19

Step 2

BASE – CHOOSE 1

- Brown Rice** 165 cal
Organic steamed brown rice (V)
- Sweet Potato Noodles** 170 cal
Sweet potato noodles with carrots and scallions with low sodium sweet soy sauce (S) (V)
- Wok Tossed Farro** 200 cal
Farro tossed with cilantro in scallion oil (V)
- House Mixed Salad** 13 cal
Blend of arugula, baby kale, and red leaf lettuce (V)

Step 3

SIDES – CHOOSE 2

- Charred Broccoli** 51 cal
Wok charred broccoli with pickled onions (V)
- Baby Bok Choy** 20 cal
Baby bok choy with ginger, garlic and soy sauce (S) (V)
- Charred Brussel Sprouts** 125 cal
Brussels sprouts with shallots, lightly fried in scallion oil (V)
- Lemon Garlic Green Beans** 49 cal
Wok fried green beans with shallots, garlic, Korean chili flakes and finished with lemon zest (V)
- Roasted Beet Salad** 55 cal
Roasted red beets, granny smith apples, and celery tossed in lime juice (V)
- Miso Kale with Tofu** 33 cal
Kale and silken tofu dressed with miso and a hint of lime (S) (V)
- Kimchi Apple** 26 cal
Honey crisp apple and granny smith apples sliced marinated with Korean chili, ginger, garlic, and scallions (V)

Step 4

SAUCES – OPTIONAL

- Scallion Chimichurri** 113 cal
Minced ginger, garlic, cilantro and scallions, rice wine vinegar, and Korean chili flakes (V)
- Lemon Ginger Vinaigrette** 50 cal
Shallots, ginger, green chili, rice wine vinegar and extra virgin olive oil (V)
- Sweet Soy** 30 cal
Mild sweetened soy sauce (S) (V)
- Korean Chili Aioli** 100 cal
Aioli with pasteurized egg yolk, lime and Korean chili flakes

ADD ONS

- Regular Avocado Slices** 80cal (V) \$1.50
- Tempura Avocado Slices** 110cal (V) \$1.86
- Extra Sides** \$3.67
- Extra Mains** \$3.90-4.59

SOUPS

- Seasonal Soup** \$4.00

DRINKS

- Vietnamese Cold Brew** \$3.95
- Iced Roasted Barley Tea** \$3.50
- Iced Lychee Hibiscus Tea** \$3.95

- (V) = vegan
- (S) = contains soy
- (*) = raw/undercooked

Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness



Som Bo LLC; 143 8th Ave, New York, NY 10014

Photo of Exterior

