

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME <i>Wogashi New York Inc.</i>		DOING BUSINESS AS (DBA) <i>Wogashi</i>	
STREET ADDRESS <i>318 W. 57th Street</i>		CROSS STREETS <i>8th - 9th Ave.</i>	ZIP CODE <i>10019</i>
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: <i>Atsushi Nagumo</i>	ATTORNEY REPRESENTATIVE	NAME: <i>VIRGO LEE</i>
	PHONE: <i>212-684-3734</i>		PHONE: <i>646-998-3659</i> <i>mobile 917-274-9227</i>
	EMAIL: <i>frontier.j7@gmail.com</i>		EMAIL: <i>vleece@gmail.com</i>
MANAGER	NAME: <i>same as</i>	LANDLORD	NAME: <i>Washington-Jefferson Hotel LLC</i>
	PHONE: <i>above</i>		PHONE: <i>212-453-4105</i>
	EMAIL:		EMAIL:
APPLICATION TYPE <input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	<i>Wogashi LLC 188 3rd Ave. DBA: Wogashi, NY, NY 10009</i>	
	What were the dates applicant was involved with this former premise?	<i>10/1/16 - 10/31/18</i>	
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
<b>METHOD OF OPERATION</b>			
TYPE OF ALCOHOL	<input checked="" type="radio"/> <b>Liquor/Wine/Beer &amp; Cider</b> <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> <b>Restaurant</b> <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
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.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

H\*W\*W, N/S\*W - MIDNIGHT DAILY.

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	12n - 2:30am 5:30am - midnight	12n - 2:30am 5:30am - midnight	12n - 2:30am 5:30am - midnight	12n - 2:30am 5:30am - midnight	12n - 2:30am 5:30am - midnight	12n - 2:30am 5:30am - midnight	12n - 2:30am 5:30am - midnight	12n - 2:30am 5:30am - midnight
	Kitchen	↓	↓	↓	↓	↓	↓	↓	
	Music	yes	yes	yes	yes	yes	yes	yes	
If you plan to have music, what type(s)? (Circle all that apply)		BACKGROUND		LIVE MUSIC	DJ	JUKE BOX	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	50	50	12	24	0	1	10		
OUTSIDE (Other than sidewalk café)	N/A								
SIDEWALK CAFÉ	N/A								
How many floors are there? What is the capacity for each floor?					2 - Ground floor restaurant 250 Kitchen in basement 3				
How frequently will the owner(s) be at the establishment?					6 days per week				
Will there be dancing?					YES	<input checked="" type="radio"/> NO			
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="radio"/> NO			
Will you be hosting private, promotional or corporate events?					YES	<input checked="" type="radio"/> NO			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/> NO			
Will you have a security plan? If, yes please attach.					YES	<input checked="" type="radio"/> NO			
Will security plan be implemented?					YES	NO	N/A		
Will State certified security personnel be used?					YES	NO	N/A		
Will New York Nightlife Association and NYPD Best Practices be followed?					YES	NO	N/A		
Will applicant be using delivery bicycles? If yes, how many?					YES	<input checked="" type="radio"/> 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="radio"/> NO
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO

Community Notification/Relations		
<b>NOTIFICATION:</b> 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	50/51 <sup>st</sup> Street Block Ass'n email: hK5051@gmail.com
	# 2	Oasis Gardens email: nkyriacou@yahoo.com, gdcelay@att.net
	# 3	see CP4 list
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.		emails sent on 1/30/19
Who was your contact person at each group you met with?		50/51 Block Ass'n: Steve Belida, Jeff Robins Oasis Gardens: Nancy Kyriacou, Gary Dipasquale
When did applicant post the notice that was provided?		1/30/2019
Where did applicant post the notice that was provided?		front door & street lamp post
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/> YES    NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES    NO    646-287-6023

BUILDING DESIGN			
State the name and type of business previously located in the space.	Shimizu & Todo Japanese Rest.		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Shimizu & Todo LLC #1158134
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Change the name
Will applicant have a vestibule within the establishment?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant agree not to 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="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> 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 type="radio"/> YES	<input type="radio"/> NO	N/A
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 type="radio"/> YES	<input type="radio"/> NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="radio"/> YES	<input checked="" type="radio"/> 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 type="radio"/> YES	<input type="radio"/> NO	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Rearyard compressor		
When was the air conditioner installed?	~ 10 years		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ		
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> 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="radio"/> YES	<input checked="" type="radio"/> NO
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input checked="" type="radio"/> 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="radio"/> YES	<input type="radio"/> NO N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input type="radio"/> YES	<input type="radio"/> NO N/A
Will there be no amplified music, as per the law?	<input type="radio"/> YES	<input type="radio"/> NO N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO N/A

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

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

*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  
 3/6/19 full board meeting, with 39 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 Holizubiec  
 CB4 BLP Committee Co-Chair

  
 Yoni Boker  
 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.

SIGN HERE →	ATSUSHI NAGU		2/12/19
	PRINT NAME OF APPLICANT	SIGNATURE OF APPLICANT	DATE

**PLUMBING NOTES**

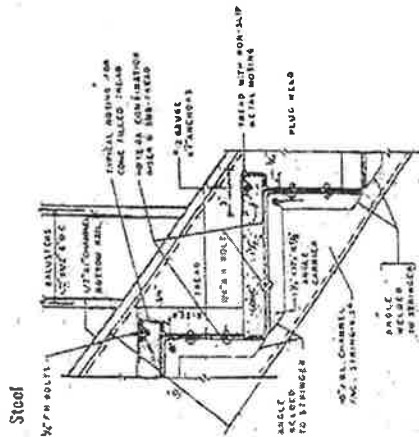
ALL MATERIALS AND WORK SHALL COMPLY WITH THE N.Y.C. ADMINISTRATIVE CODE RS-16. VENTS SHALL BE MIN. NO HUB CAST IRON SOIL, PIPE OR GALVANIZED STEEL PIPE. DRAINAGE PIPES SHALL BE MIN. NO HUB CAST IRON SOIL, OR GALVANIZED STEEL PIPE. WATER SUPPLY SHALL BE MIN. COPPER HARD TEMPER TYPE "K" OR 1" TUBE WITH WROUGHT COPPER FITTINGS. ALL NEW PIPING AND PIPING AFFECTED BY THE DRAWING SHALL BE ADEQUATELY PROTECTED FROM FREEZING ACT.

**RESTOPPING**

CONTRACTOR SHALL PROVIDE FIRESTOPPING WITH INCOMBUSTIBLE MATERIALS AT ALL CONCEALED SPACES BETWEEN FLOOR FRAMING, PARTITIONS, SHAFTS AND CHASES AS REQUIRED BY SECTION C28-683 THRU C28-688 OF THE N.Y.C. ADMINISTRATIVE CODE.

**ELECTRICAL NOTES**

ALL NEW ELECTRICAL WORK SHALL CONFORM TO THE N.Y.C. BLDG. CODE REGULATIONS AND THE NATIONAL ELECTRICAL CODE N.F.P.A. # 70 (1978).



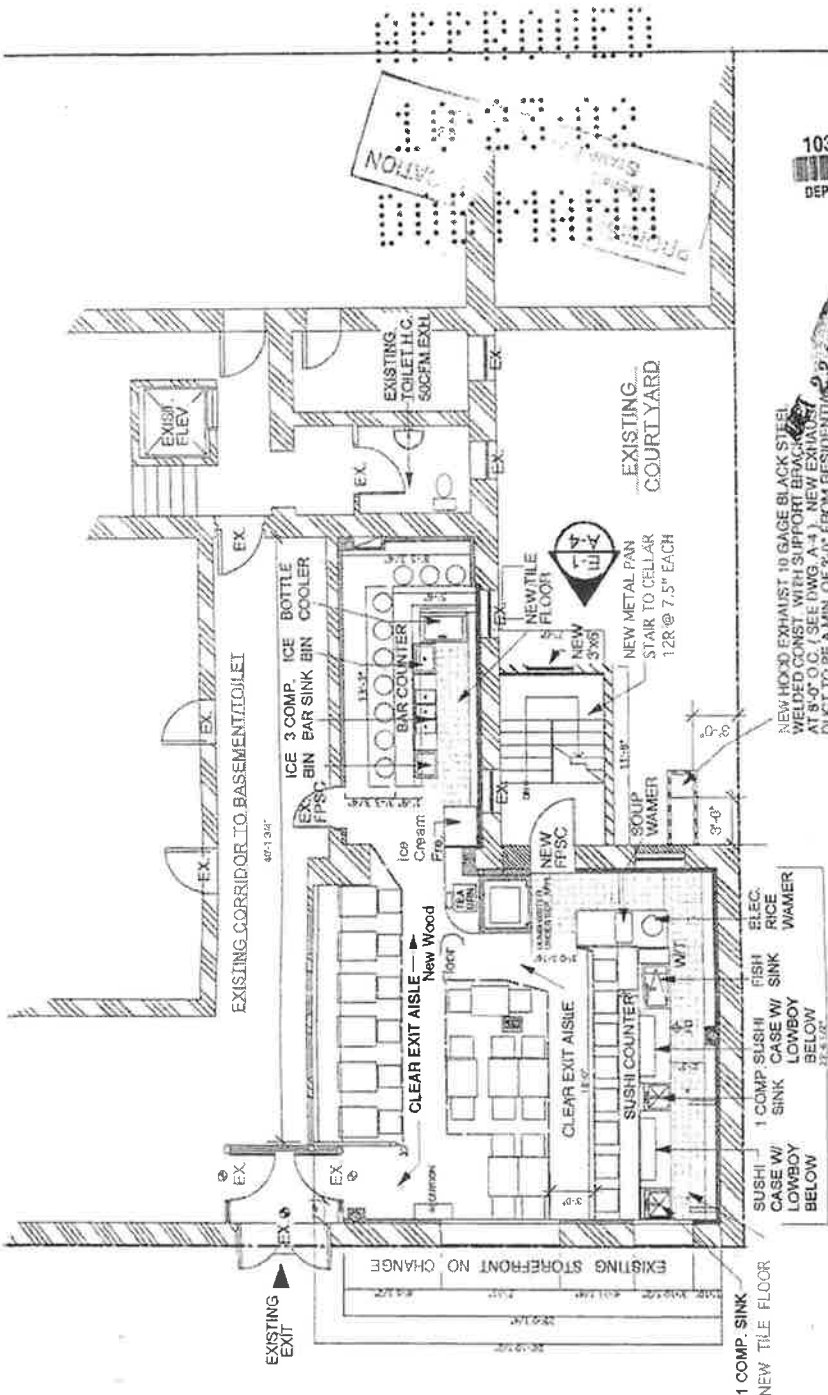
TYPICAL DETAIL OF STEP

**STEEL STAIR DETAIL**

**LEGEND**

- EXISTING WALL TO BE REMAIN
- NEW FULL HEIGHT WALL 5/8" SHEETROCK ON 2-1/2" METAL STUDS @ 16" O.C. PROVIDE THERMAFIBER INSULATION BETWEEN STUDS
- NEW FULL HEIGHT WALL 5/8" WATERPROOF SHEETROCK ON 2-1/2" METAL STUDS @ 16" O.C. PROVIDE THERMAFIBER INSULATION BETWEEN STUDS
- NEW MASONRY EXTERIOR WALL TO MATCH EXISTING BLD.
- EXISTING PROPERTY LINE
- NEW EMERGENCY EXIT SIGN AND LIGHTING

WEST 51 STREET



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DEPT. OF BLDGS.

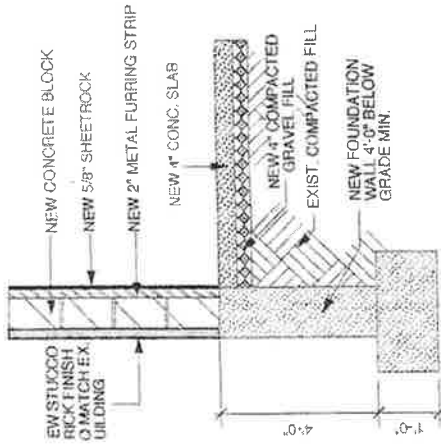


**EXISTING FULLY SPRINKLERED FIRST FLOOR PART PLAN**

SCALE: 1/8" = 1'-0"  
24 PERSONS SEATED  
18 PERSONS STOOL SEATED  
4 EMPLOYEES  
46 TOTAL PERSONS

NOTE:  
DRAWINGS IN GENERAL ARE TO SHOW HOWEVER ALL WORKING DIMENSIONS SHALL BE TAKEN BY SECTIONAL MEASUREMENTS AT THE SITE. THE CONTRACTOR WILL BE RESPONSIBLE TO INSPECT THE SITE TO VERIFY ALL DIMENSIONS AND TO BE PROPOSAL AND SHALL BE RESPONSIBLE FOR ANY AND ALL ERRORS IN THE CONTRACTORS WORK WHICH MIGHT HAVE BEEN ADVISED THEREBY.  
THERE WILL BE NO CHASING OR CHOPPING OF THE STRUCTURAL SLAB, MASONRY CORE WALLS AND OR PERIMETER WALLS IS STRICTLY PROHIBITED

ROBERT STRONG  
REGISTERED PROFESSIONAL ARCHITECT  
100 WEST 57 STREET  
NEW YORK, N.Y. 10019  
PHONE: 212 269 1999 FAX: 212 269 2348



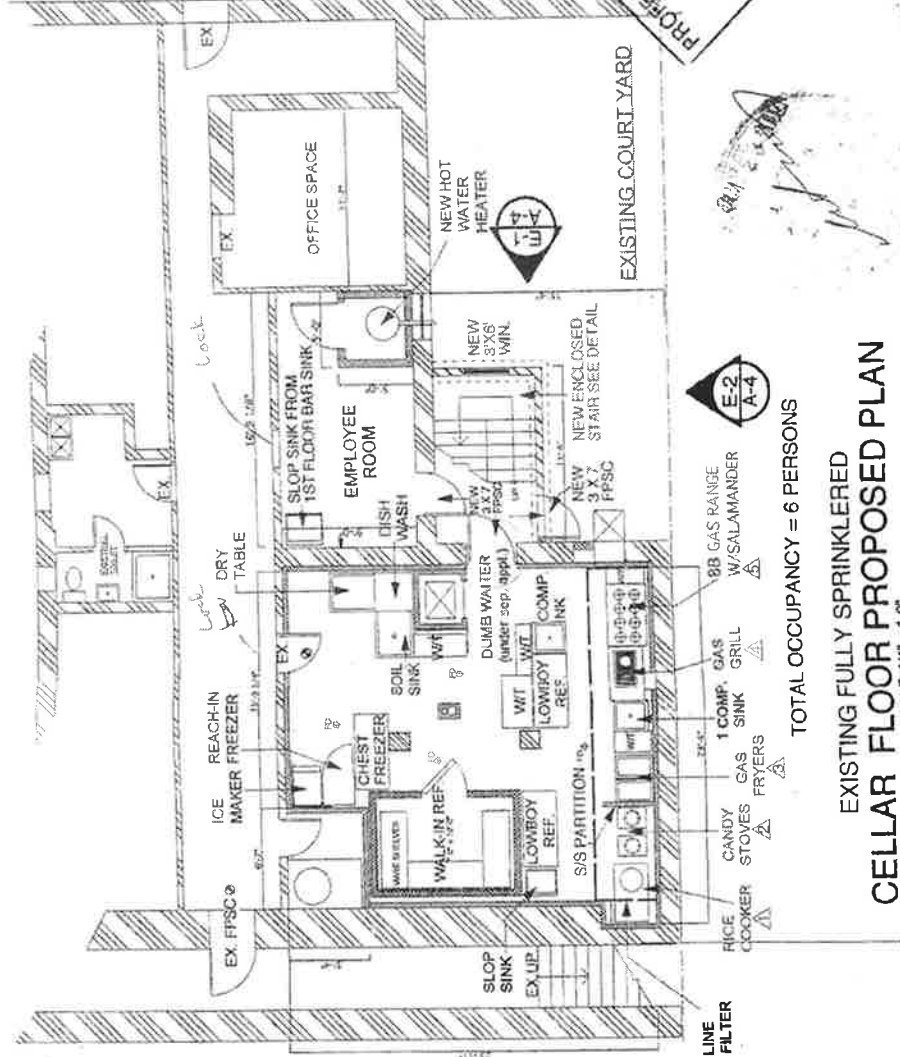
### STAIR ENCLOSURE DETAIL

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

EQUIPMENT DESCRIPTION	MODEL#	MEA #
ICE MAKER	283-85E	
REACH-IN FREEZER	CUSTOM	311-84E
SOIL SINK	GF40	491-87E
WALK-IN REFRIG.	CUSTOM	392-82E
BB GAS RANGE W/SALAMANDER	CUSTOM	140-89K
GREASE FILTER FIRE CHIEF	N/A	137-AZ-M
HOT WATER HEATER A.O. SMITH	N/A	150-79E

### LEGEND

- EXISTING WALL TO BE REMAIN
- NEW FULL HEIGHT WALL 5/8" SHEETROCK ON 2-1/2" METAL STUDS @ 16" O.C. PROVIDE THERMAFIBER INSULATION BETWEEN STUDS
- NEW FULL HEIGHT WALL 5/8" WATERPROOF SHEETROCK ON 2-1/2" METAL STUDS @ 16" O.C. PROVIDE THERMAFIBER INSULATION BETWEEN STUDS
- NEW MASONRY EXTERIOR WALL TO MATCH EXISTING BLD.
- NEW EMERGENCY EXIT SIGN AND LIGHTING



TOTAL OCCUPANCY = 6 PERSONS

### EXISTING FULLY SPRINKLERED CELLAR FLOOR PROPOSED PLAN

SCALE: 1/4" = 1'-0"

FM #	VENT INDEX			TOTAL	REQ. CFM		
	A	B	C		SUF	EXH	EXH
CELLAR FLOOR	694	600	0	1294	.87	.67	350
FIRST FLOOR	147	170	68	405	2.0	1.5	1200

NOTE: DRAWINGS IN GENERAL ARE TO SCALE UNLESS OTHERWISE NOTED. DIMENSIONS SHALL BE TAKEN BY ACTUAL MEASUREMENTS AT THE SITE. THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS, LOCATIONS, QUANTITIES AND ACQUISITION OF MATERIALS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS, LOCATIONS, QUANTITIES AND ACQUISITION OF MATERIALS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS, LOCATIONS, QUANTITIES AND ACQUISITION OF MATERIALS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS, LOCATIONS, QUANTITIES AND ACQUISITION OF MATERIALS.

ROBERT STRONG  
A  
REGISTERED PROFESSIONAL ENGINEER  
STATE OF NEW YORK, N.Y. 10001

326  
WEST 51  
STREET  
NYC

00-000000  
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10329687 1  
DEPT. OF BLDGS.

**GENERAL NOTES**

1. ALL CONSTRUCTION WORK SHALL CONFORM TO THE REQUIREMENTS OF NEW YORK CITY CODE, TEST EDITION, AND ALL AUTHORITIES HAVING JURISDICTION. CONTRACTORS SHALL SECURE LICENSES AND PERMITS NECESSARY FOR THE COMPLETION OF THIS WORK, AND SHALL PAY ALL COSTS IN CONNECTION THEREWITH. WHERE LOCAL REGULATIONS REQUIRE INSPECTION, THIS CONTRACTOR SHALL SECURE A CERTIFICATE OF FINAL INSPECTION AND APPROVAL OF THE WORK, WHICH SHALL BE TURNED OVER TO THE OWNER BEFORE FINAL PAYMENT IS MADE.
2. THE CONTRACTOR SHALL VISIT THE PREMISES AND BECOME FAMILIAR WITH EXISTING CONDITIONS BEFORE ISSUING BID.
3. THE ARCHITECT WILL NOT BE RESPONSIBLE WHERE THE CONSTRUCTION DEVIATES FROM THESE DRAWINGS, OR WHERE THE CONTRACTOR'S OMISSIONS OR MISTAKES ARE NOT IDENTIFIED BY THE ARCHITECT.
4. THE CONTRACTOR SHALL VERIFY AND COORDINATE ALL EXISTING CONDITIONS WITH PROPOSED NEW WORK AND SHALL NOTIFY THE ARCHITECT OF ANY DISCREPANCIES THAT MAY OCCUR BEFORE PROCEEDING. THE CONTRACTOR SHALL OTHERWISE ONLY BE RESPONSIBLE FOR MEASUREMENT CORRECTNESS.
5. DIMENSIONS SHOWN ARE APPROXIMATE. FINAL DIMENSIONS SHALL BE DETERMINED IN THE FIELD, ACCORDING TO LOCATION OF EXISTING JOISTS, FIRES, ECT.
6. ALL STRUCTURAL WORK SHALL BE COORDINATED WITH MECHANICAL, ELECTRICAL, PLUMBING, ECT. REQUIREMENTS, DISCREPANCIES AND/OR INTERFERENCE SHALL BE REPORTED TO THE ARCHITECT IMMEDIATELY.
7. THE CONTRACTOR SHALL PROTECT AND PRESERVE ALL EXISTING ITEMS TO REMAIN AND SHALL REPAIR AND REPLACE ANY DAMAGED ITEMS TO THE APPROVAL BY THE ARCHITECT AND WITHOUT ANY ADDITIONAL COST TO THE OWNER.
8. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS FOR THE APPLICATION AND FINISHING OF GYPSUM WALL-BOARD. CONTRACTOR SHALL INCLUDE ALL NECESSARY WORK AND MATERIALS TO FINISH PROJECT WITHIN THE SAME EXISTING QUALITY.
9. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND APPLICABLE FEDERAL, STATE AND LOCAL CODES.

**VENTILATION NOTES:**

1. VENTILATION SYSTEMS FOR KITCHENS AND BATHS.
- A. DUCTWORK MIN. 24 GAGE GALVANIZED STEEL.
- B. FUSIBLE LINK FIRE DAMPERS AND RESISTERS BSA APPROVED.
- C. DUCTWORK FIRE STOPPED AT FLOORS AND RATED PARTITIONS.
- D. DUCTWORK FIRE RETARDED TO MEET THE REQUIREMENTS TO MEET REQUIREMENTS OF DEPT. RULES.

**TENANT SAFETY NOTES:**

THE BUILDING DEPARTMENT APPLICATION REFERENCED ABOVE IS FOR THE RENOVATION OF ONE OR MORE COMM. SPACE WITHIN A CLASS A MULTIFAMILY DWELLING CONSTRUCTION WORK WILL BE CONFINED TO THE COMM. SPACE INTERIOR AND WILL NOT CREATE DUST, DIRT, OR ANY OTHER SUCH INCONVENIENCES TO THE OTHER UNITS WITHIN THE BUILDING. CONSTRUCTION OPERATIONS WILL NOT BLOCK ANY HALLWAYS OR MEANS OF EGRESS FOR THE TENANTS OF THE BUILDING. CONSTRUCTION OPERATIONS WILL BE CONFINED TO THE NORMAL WORKING HOURS: 8 AM TO 5 P.M. MONDAY THROUGH FRIDAY, EXCEPT LEGAL HOLIDAYS. THERE WILL BE NO ONE OCCUPYING THE COMM. SPACE TO BE RENOVATED DURING THE COURSE OF THE WORK. THERE WILL BE NO CHANGE TO OCCUPANCY USE OR EGRESS UNDER THIS APPLICATION.

**ROUGH CARPENTRY NOTES**

1. SPECIES TO BE USED FOR FRAMING TO BE HEM FIR OR APPROVED EQUAL - CONSTRUCTION GRADE OR BETTER. JOISTS AND RAFTERS SHALL BE S4S NO. 1 GRADE OR BETTER WITH A STRESS RATING OF AT LEAST 1400 PSI.
2. ALL STRUCTURAL LUMBER AND GROSS JOISTS SHALL BE SET WITH GROWNS UP AND CROSS BRIDGING SHALL BE SET AT 8' 0" INTERVALS.
3. ALL STRUCTURAL LUMBER AND GROSS JOISTS SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL FOREST PRODUCT ASSOCIATION FOR STRESS GRADE LUMBER AND ITS FASTENINGS.
4. SOIL VALUE ASSUMED AT 3 TONS PER SQ. FT.
5. THE SOIL DIRECTLY UNDERLYING FOOTINGS, FOUNDATION WALLS SHALL BE INSPECTED BY AN ARCHITECT OR AN ENGINEER AFTER EXCAVATION AND PRIOR TO THE CONSTRUCTION OF FOOTINGS. THE DEPT. OF BUILDINGS SHALL BE NOTIFIED TWO WORKING DAYS PRIOR TO THE EXCAVATION OF FOOTINGS. A REPORT OF SUCH INSPECTION SHALL BE SUBMITTED TO THE ARCHITECT OR FILED WITH THE DEPT. OF BUILDINGS.
6. THE ENGINEER MAKING THE INSPECTIONS, FOUNDATION OR CONCRETE MIX SHALL HAVE A MIN. CEMENT FACTOR OF 5.75 BAGS PER CU. YD. OF WATER AND A MAX. IF 6.25 U.S. GALLONS OF WATER PER BAG OF CEMENT. CONCRETE DESIGN IS BASED UPON 70% OF MIN. COMP. STRENGTH.
7. PROPORTION OF AGGREGATED TO CEMENT SHALL PRODUCE A MIX THAT WILL WORK FREELY THROUGH FRAMEWORK WITHOUT PERMITTING EXCESS WATER TO COLLECT ON SURFACES.
8. THREE CYLINDER SHALL BE PROVIDED FOR EACH 50 CU. YARDS OR FRACTION THEREOF IN ANY ONE DAYS PLACING.
9. CONCRETE EXPOSED TO THE ACTION OF FREEZING WEATHER SHALL BE DESIGNED WITH EXTRAINED AIR CONTENTS.
10. CONCRETE OPERATIONS SHALL BE SUBJECTED TO THE TESTINGS OF CONCRETE CYLINDERS.
11. MAXIMUM SLUMP OF CONCRETE FOR FOOTINGS SHALL BE 5 INCHES MINIMUM SLUMP SHALL BE 2 INCHES.

**CONCRETE NOTES:**

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3. ALL STRUCTURAL LUMBER AND GROSS JOISTS SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL FOREST PRODUCT ASSOCIATION FOR STRESS GRADE LUMBER AND ITS FASTENINGS.
4. SOIL VALUE ASSUMED AT 3 TONS PER SQ. FT.
5. THE SOIL DIRECTLY UNDERLYING FOOTINGS, FOUNDATION WALLS SHALL BE INSPECTED BY AN ARCHITECT OR AN ENGINEER AFTER EXCAVATION AND PRIOR TO THE CONSTRUCTION OF FOOTINGS. THE DEPT. OF BUILDINGS SHALL BE NOTIFIED TWO WORKING DAYS PRIOR TO THE EXCAVATION OF FOOTINGS. A REPORT OF SUCH INSPECTION SHALL BE SUBMITTED TO THE ARCHITECT OR FILED WITH THE DEPT. OF BUILDINGS.
6. THE ENGINEER MAKING THE INSPECTIONS, FOUNDATION OR CONCRETE MIX SHALL HAVE A MIN. CEMENT FACTOR OF 5.75 BAGS PER CU. YD. OF WATER AND A MAX. IF 6.25 U.S. GALLONS OF WATER PER BAG OF CEMENT. CONCRETE DESIGN IS BASED UPON 70% OF MIN. COMP. STRENGTH.
7. PROPORTION OF AGGREGATED TO CEMENT SHALL PRODUCE A MIX THAT WILL WORK FREELY THROUGH FRAMEWORK WITHOUT PERMITTING EXCESS WATER TO COLLECT ON SURFACES.
8. THREE CYLINDER SHALL BE PROVIDED FOR EACH 50 CU. YARDS OR FRACTION THEREOF IN ANY ONE DAYS PLACING.
9. CONCRETE EXPOSED TO THE ACTION OF FREEZING WEATHER SHALL BE DESIGNED WITH EXTRAINED AIR CONTENTS.
10. CONCRETE OPERATIONS SHALL BE SUBJECTED TO THE TESTINGS OF CONCRETE CYLINDERS.
11. MAXIMUM SLUMP OF CONCRETE FOR FOOTINGS SHALL BE 5 INCHES MINIMUM SLUMP SHALL BE 2 INCHES.

**CONTROLLED INSPECTIONS**

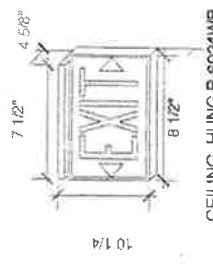
1. MECHANICAL VENTILATION
2. FIRE STOPS
3. STRUCTURAL STABILITY

**ZONING NOTES**

LOT SIZE 100.5' X 120' = 12,060. SF  
 X 4 FAR = 48,240. MAX FA  
 BUILDING 8,020. SF X 6 = 48,120. SF  
 48,120. SF + 75 SF ENLG. = 48,195. SF < 48,240 SF.

**EMERGENCY LIGHTING NOTES**

1. MAINTENANCE FREE LEAD ACID BATTERIES AND SOLID STATE BATTERIES CHARGER IN CANOPY. FIRE WIRE AND PRE-ASSEMBLED BATTERY TO OPERATE FOR 90 MINUTES AND FULLY RECOVER WITHIN 24 HOURS AFTER TAG IS REMOVED. EVEN WHEN DEFLECTY DISCONNECTED. LIGHT INDICATES AC POWER AVAILABLE.
2. TEST SWITCH FOR SYSTEM CHECK. EXTRUDED ALUM. HOUSING FINISHED IN WHITE KNOCK OUT DOWNLIGHTS. PRISMATIC DOWNLIGHT DIFFUSER. ALUM. STENCIL WITH 6" LETTERING TO FIT HOUSING IN EITHER DIRECTION. KNOCK OUTS FOR APPROX. POSITIONS AND FOR USE WITH EITHER 120 OR 220 VOLT, 60HZ AC INPUT.
3. TWO OR THREE LIGHT UNIT MAINTENANCE FREE LEAD ACID BATTERIES AND SOLID STATE CHARGER.
4. ALL US WITH 120 OR 220 VOLT, 60HZ AC INPUT. BATTERY TO BE PRE-ASSEMBLED AND WILL RECOVER WITHIN 24 HOURS AFTER AC IS RESTORED.
5. TEST SWITCH.
6. STEEL HOUSING PAINTED SIEGE HOUSING DIMENSIONS ARE 9" X 11.75" X 2.56". LAMPS INCLUDE TWO OR THREE PAR-38 6 VOLT SEALED BEAMS.



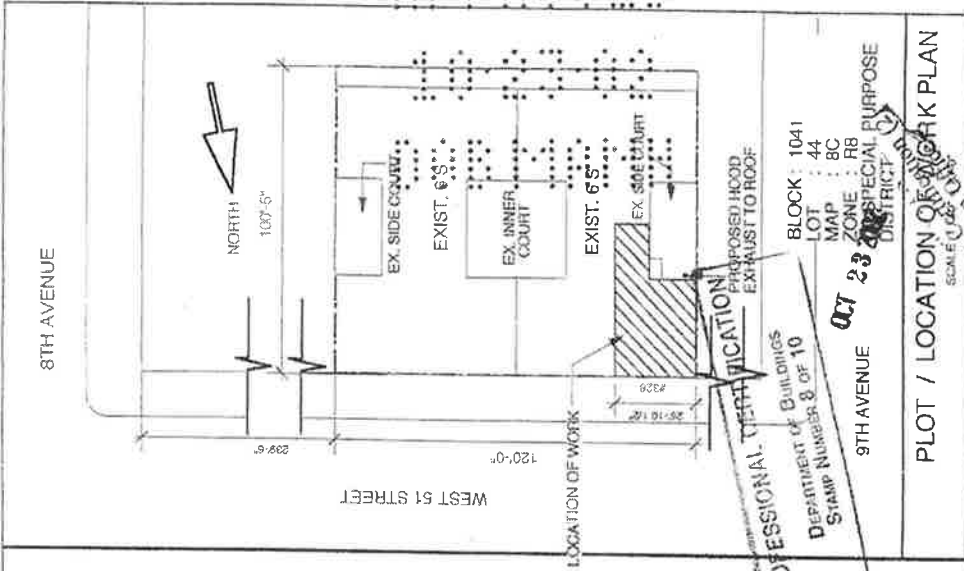
CEILING HUNG P-6024WB



P-6025WB



**EMERGENCY LIGHT DETAILS**



**NOTE:**  
 DIMENSIONS IN GENERAL ARE TO SCALE. HOWEVER ALL WORKING DIMENSIONS SHALL BE TAKEN BY ACTUAL MEASUREMENTS AT THE SITE. THE CONTRACTOR WILL BE RESPONSIBLE TO INSPECT THE SITE TO VERIFY ALL FIELD DIMENSIONS, LOCATION, QUANTITIES AND FIXTURES BEFORE SUBMITTING THERE PROPOSAL AND SHALL BE RESPONSIBLE FOR ANY AND ALL ERRORS IN THE CONTRACTOR'S WORK WHICH MIGHT HAVE BEEN AVOIDED THEREBY.  
 THERE WILL BE NO CHASSING OR CHOPPING OF THE STRUCTURAL SLAB, MASONRY CORE WALLS AND OR PERIMETER WALLS IS STRICTLY PROHIBITED.

**ROBERT STRONG**  
 326 WEST 51 STREET  
 10014

⊕ 魚河岸

UOGASHI

Uogashinewyork@gmail.com  
318 West 51st Street  
New York, NY 10019  
212.581.1581

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## Appetizers

枝豆	Edamame( Steamed Green Soy bean)	5
イカの唐揚げ	Fried Squid	12
おしんこ	Oshinko( Homemade Pickles)	8
天麩羅盛り	Tempura (Shrimp, Veggie, Fish)	15
穴子一本揚げ	Anago Tempura (Fried Sea Eel)	13
本日の焼き魚	Today' s Grilled Fish	m/p
茶わん蒸し	Chawanmushi (Steamed Egg Custard, Seafood & Veggie)	8
炙り明太子	Seared Mentaiko From Hakata (Spicy Cod Roe)	13
もずく酢	Mozuku Su (Seaweed with Vinegar Sauce)	8
海藻サラダ	Seaweed Salad	12
グリーンサラダ	House Green Salad with Ginger Dressing	7
味噌汁	Miso Soup	5
お吸い物	Seafood Clear Soup	8

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## DINNER MENU

<p>寿司おまかせ 135</p> <p>前菜 三点盛り</p> <p>お造り</p> <p>焼き物</p> <p>寿司 12巻</p> <p>手巻き</p> <p>止椀</p> <p>デザート</p>	<p>OMAKASE 135</p> <p>Appetizer</p> <p>Sashimi</p> <p>Grilled Fish</p> <p>Sushi 12pcs</p> <p>Sushi Roll</p> <p>Soup of the day</p> <p>Dessert</p>
<p>寿司おまかせ 95</p> <p>前菜 三点盛り</p> <p>寿司 9巻</p> <p>手巻き</p> <p>うに、いくらカクテル</p> <p>止椀</p> <p>デザート</p>	<p>OMAKASE 95</p> <p>Appetizer</p> <p>Sushi 9pcs</p> <p>Sushi Roll</p> <p>Sea Urchin &amp; Salmon Roe Cocktail</p> <p>Soup of the day</p> <p>Dessert</p>

刺身御膳	Sashimi Gozen	45
	Assorted Sashimi Chawanmushi (Egg Custard) Side Dish, Soup, Rice	
寿司盛り合わせ A	Sushi Mori A	55
	Sushi 10pcs, 1 Sushi Roll Chawanmushi (Egg Custard), Soup	
寿司盛り合わせ B	Sushi Mori B	38
	Sushi 8pcs, 1 Sushi Roll Chawanmushi (Egg Custard), Soup	
海鮮丼	Kaisen Don	38
	Chef's Choice Assorted Sashimi Over Rice w/Chawanmushi (Egg Custard), Soup	
本マグロ丼	Hon Maguro Don	45
	Blue Finn Tuna Over Rice w/Chawanmushi (Egg Custard), Soup	

## LUNCH MENU

12pm-2:30pm

Served with Soup, Side Dish and Chawanmushi (Egg Custard)

寿司 A セット	Sushi Lunch A Set Sushi 9pcs, 1 Sushi roll	38
寿司 A セット	Sushi Lunch B Set Sushi 7pcs, 1 Sushi roll	28
刺身ランチセット	Sashimi Lunch Set Assorted Sashimi with Rice	38
海鮮丼	Kaisen Don Assorted Sashimi Over Rice	38
魚河岸丼	Uogashi Don Assorted Sashimi Over Rice	25
天麩羅セット	Tempura Set Fried Shrimp, Fish, Squid and Veggie w/Rice	25
ミックスフライセット	Seafood Mix Fry Set Fried and Breaded Shrimp, Cod Fish, Oyster w/Rice	25
焼き魚セット	Yaki Sakana Set Grilled Fish with Rice	22
サーモン照り焼き	SALMON Teriyaki	
鯖塩焼き	or SABA-Mackerel	
ホッケ塩焼き	or HOKKE-Atka Mackerel	



## A La Carte

玉子 Egg Custard		\$3
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小肌 KOHADA-Gizzard Shad	赤身 AKAMI-Blue Fin Tuna	
鰯 IWASHI-Sardine	烏賊 IKA-Squid	
鯖 SABA-Mackerel	蛸 TAKO-Octopus	
勘八 KANPACHI-Amberjack	蒸し海老 EBI-Shrimp	
真鯛 MADAI-Sea Bream	キングサーモン KING SALMON	\$6
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中とろ CHU TORO Medium Fatty Tuna	いくら IKURA-Salmon Roe	
鰯 HIRAME-Fluke	帆立 HOTATE-Scallop	
伊佐木 ISAKI-Grunt Fish	みる貝 MIRU GAI- Giant Clam	
縞鰯 SHIMA AJI Jack Fish	鳥貝 TORI GAI-Japanese Cockle	
鰯 AJI-Horse Mackerel	牡丹海老 BOTAN EBI-Jumbo Sweet Shrimp	
穴子 ANAGO-Sea Eel		\$8
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金目鯛 KINME DAI-Golden Eye Snapper	雲丹 UNI-Sea Urchin	
白海老 SHIRO EBI-White Sweet Shrimp	鮑 AWABI-Abalone	\$10
<hr/>		
大とろ O-TORO-Fatty Tuna	赤ムツ AKAMUTSU-Rosy Sea Bass	
車海老 KURUMA EBI-Tiger Shrimp	NODOGURO	\$12

## A La Carte Roll

かっぱ巻き	KAPPA MAKI Japanese Cucumber Roll	5
かんぴょう巻き	KAMPYO MAKI Sweetened Squash Roll	5
梅しそ巻き	UME SHISO MAKI Pickled Plum & Shiso Leaf	5
鉄火巻き	TEKKA MAKI Tuna Roll	5
ネギトロ巻き	NEGI TORO MAKI Fatty Tuna & Scallion	7
太巻き	FUTO MAKI	10

Please ask your server for today's Specials

## Proximity Report for Location:

January 8, 2019

318 W 51 St, New York, NY, 10019

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

### Closest Liquor Stores

Name	Address	Approx. Distance
SHON 45 LIQUORS INC	840 8TH AVENUE	400 ft
ROYAL WINES & LIQUORS INC	789 9TH AVE	780 ft
RAY & FRANK LIQUOR STORE INC	706 9TH AVENUE	865 ft
921 WESTERLY LIQUOR CORP	921 8TH AVE	1010 ft
REIDY WINE & LIQUOR CO INC	762 8TH AVENUE	1140 ft
54 WINES & SPIRITS INC	400 W 55TH ST AKA 839 9TH AVE	1220 ft
NINTH AVENUE VINTNER LTD	669 671 9TH AVENUE	1335 ft

### Churches within 500 Feet

Name	Approx. Distance
Saint Benedict's Roman Catholic Church	430 ft

### Schools within 500 Feet

Name	Address	Approx. Distance
PS 35	317 W 52ND ST	300 ft

### On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
WASHINGTON JEFFERSON HOTEL LLC	318 W 51ST ST	0 ft
IPPUDO NY LLC	321 323 W 51ST ST	80 ft
SHIMIZU & TODO LLC	318 324 W 51ST STREET	90 ft
CERTA GENTE LLC	325 W 51ST STREET	105 ft
329 BLEECKER CORP	329 W 51ST ST	110 ft
SPOONFED NEW YORK COUNTRY GROUP LLC	331 W 51ST ST	125 ft
319 WEST 51ST STREET REST INC	319 WEST 51ST STREET	150 ft
DON ANTONIO RESTAURANT LLC	309 W 50TH ST	210 ft
TOUT VA BIEN RESTAURANT INC	311 W 51ST ST	215 ft
TBB TAVERN CORPORATION	302 W 51ST STREET	280 ft
KIOSK 50 CORP	322 W 50TH STREET	290 ft
PRIVY LLC	346 W 52ND STREET	290 ft
TWO GUYS AND TOM INC	348 W 52ND ST	300 ft
NEW WORLD STAGES HOLDING CO LLC &	340 W 50TH ST	300 ft
MONTAFON LLC	344 346 W 52ND ST	305 ft
23 INNOVATIONS INC	308 W 50TH ST	310 ft

Name	Address	Approx. Distance
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	854 8TH AVENUE	390 ft
WOO LAE OAK 50 INC	350 WEST 50TH STREET	400 ft
17 STONE STREET LLC	832 8TH AVE	405 ft
TB CANTINA LLC	840 8TH AVE	410 ft
ELYMAR RESTAURANT CORPORATION	365 W 50TH STREET	455 ft
MIL LLC	329 W 49TH STREET	475 ft
251 WEST 51 HOSPITALITY CORP	251 W 51ST ST	485 ft
FEDERICO S RESTAURANT INC	249 251 W 50TH STREET	505 ft
PALM WEST CORPORATION	250 WEST 50TH STREET	505 ft
NIPPORI INC	245 W 51ST ST	510 ft
BARRAJA INC	250 W 50TH STREET	510 ft
BOXERS ENTERPRISES LLC	742 9TH AVE	515 ft
VYNL LLC	754 9TH AVE	525 ft
HIGHLANDERS 756 INC	756 NINTH AVE	525 ft
ARRIBA ARRIBA MEXICAN RESTAURANTS INC	762 9TH AVENUE	530 ft
7 WASHINGTON LANE CORP	369 W 51ST ST	535 ft
HELLS KITCHEN THAI INC	750 9TH AVE	535 ft
316 WEST 49TH RESTAURANT CORP	316 W 49TH STREET	535 ft
INISTIOGE INC	768 9TH AVE	545 ft
SANDBAR CONCESSION INC	222 W 51ST STREET	545 ft
DREAM TEAM PARTNERS LLC	744 9TH AVENUE	545 ft
MORNINGSIDE TERRACE CORP	772 9TH AVE	555 ft
LAMHE FOODS LLC	241 W 51ST ST	560 ft
THE RUSSIAN VODKA ROOM INC	888 EIGHTH AVE	565 ft
T N 888 EIGHTH AVENUE LLC	888 8TH AVE	570 ft
WESTSIDE TM CORPORATION	813 8TH AVE	590 ft
401 W 50 TAVERN INC	401 W 50TH STREET	625 ft
IDEALIZE INC	362 W 53RD ST	630 ft
OXIDO CORP	753 9TH AVE	635 ft
LARRY KEVIN K CORP	751 9TH AVE	635 ft
COVADONGA INC	763 9TH AVE	635 ft
SAS RESTAURANTS LLC	807 8TH AVE	640 ft
AGGIEPOLO INC	761 9TH AVE	640 ft
PGNV LLC	765 9TH AVE	640 ft
UNCLE NICKS INC	747 9TH AVENUE	645 ft
AGEHA JAPANESE FUSION INC	767 9TH AVE	650 ft
BASERA INDIAN CUISINE INC	745 9TH AVE	650 ft
RUSSIAN SAMOVAR INC	256 W 52ND STREET	650 ft
SURYA HELLS KITCHEN INC	788 9TH AVE	655 ft
49TH STREET RESTAURANT LLC	249 W 49TH STREET	660 ft
TATSU RESTAURANT LLC	226 W 50TH ST EAST STORE	675 ft
BROADWAY BLUES 50TH ST CORP	226 W 50TH STREET	685 ft
SANDBAR CONCESSION INC	250 WEST 52ND STREET	685 ft
TATSU RESTAURANT LLC	226 W 50TH ST WEST STORE	690 ft
SOCIAL 8TH AVE CORP	795 8TH AVE	700 ft
MORALES CABRERA CORP	741 9TH AVE	705 ft
AURA LLC AND SCOTT STERNICK AND RICHARD WINKELMAN	350 W 49TH ST	705 ft

Name	Address	Approx. Distance
KNICKERBOCKER SOCIAL LLC	240 W 52ND ST	710 ft
SOUND BITE RESTAURANT LLC, THE	735 739 9TH AVE	715 ft
733 RESTAURANT CORP	733 9TH AVENUE	715 ft
JUJAMCYN THTRS LLC & SWEET HOSPITALITY GRP AS MGR	245 W 52ND ST	735 ft
798 NINTH RESTAURANT LLC	798 9TH AVE	735 ft
785 CAFE INC	785 9TH AVENUE	750 ft
VICTORS CAFE 52ND STREET INC	236 238 W 52ND STREET	750 ft

### **Pending Licenses within 750 Feet**

Name	Address	Approx. Distance
TOM & TOON INC	245 W 51ST STREET	510 ft
HUNTER 53 INC	310 W 53RD ST	530 ft
TYWISH LLC	783 9TH AVE	730 ft

### **Unmapped licenses within zipcode of report location**

Name	Address
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## PUBLIC INTEREST STATEMENT

Uogashi New York Inc., D/B/A Uogashi, 318 W. 51<sup>st</sup> Street, New York, NY 10019  
February 12, 2019

To Whom It May Concern:

As a experienced restaurateur and seafood importer serving the Japanese food industry, I am opening a full service Japanese restaurant at 318 W. 51<sup>st</sup> Street in Manhattan within the building that also includes the Washington-Jefferson Hotel at the same address. The location is within borders of Manhattan's theatre district so I am serving hotel guests, theatre goers and Japanese clientele. My concept of Japanese food will feature an open sushi counter where diners can sit at the food counter and observe their sushi and sashimi being prepared or sit at a table if they want more privacy. My restaurant will have a cozy and warm ambiance and will have welcoming bar at the side of the restaurant space where diners can wait for a table or space at the sushi counter.

My menu will include classic Japanese seafood sushi and sashimi as well as tempura and teriyaki dishes and specialty items. I will also Omakase or Chef's tasting based on my knowledge of fresh Japanese seafood. I will emphasize seasonal ingredients from local and imported sources. As an experienced seafood importer I will bring in high quality seasonal fish and other unique seafood to be offered to my customers. Small tapas style plates will also be available as well as full plated dishes. Small plates offer customers more choice and are more conducive to talking and sharing while eating with friends and colleagues. I will also offer select beers, specialty wines and liquor choices for my customers.

I intend to serve the knowledgeable, local neighborhood, tourist as well as the Japanese and business cliental and provide customers a friendly, casual, and warm style eating and drinking establishment while providing excellent personal service. As a responsible restaurant operator, I will offer a broad selection of modern style high quality choices to the neighborhood. I hope you give me the opportunity to bring my brand of excellent service to the neighborhood. Thank you in advance for your consideration.

Atsushi Nagumo  
Owner