

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME <i>SC Hospitality LLC</i>		DOING BUSINESS AS (DBA) <i>Kochi</i>	
STREET ADDRESS <i>652 10th Avenue</i>		CROSS STREETS <i>W. 46th St. & 10th 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>Sungchul Shim</i>	ATTORNEY/ REPRESENTATIVE	NAME: <i>Virgo Lee</i>
	PHONE: <i>646-578-4516</i>		PHONE: <i>646-998-3659</i>
	EMAIL: <i>cooksung@gmail.com</i>		EMAIL: <i>vleere@gmail.com</i>
MANAGER	NAME: <i>Same as above</i>	LANDLORD	NAME: <i>Family Partners, Inc.</i>
	PHONE:		PHONE: <i>212-840-0930</i>
	EMAIL:		EMAIL:
APPLICATION TYPE (<input type="checkbox"/> Liquor License <input checked="" type="checkbox"/> Unenclosed Sidewalk Cafe)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	YES	<input checked="" type="checkbox"/> NO <i>No</i>
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="checkbox"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	<input checked="" type="checkbox"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input 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	<i>No, after CB4 hearing</i>
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="checkbox"/> YES	<input type="checkbox"/> NO	<i>see proximity statement + public interest statement</i>
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* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	5pm - 12 midnight	5pm - 12mid - midnight	5pm - 12mid - midnight	5pm - 12mid - midnight	5pm - 2am	5pm - 2am	5pm - 12mid - midnight
	Kitchen	5pm - 11pm	5pm - 11pm	5pm - 11pm	5pm - 11pm	5pm - 11pm	11am - 2am	11am - mid - midnight
	Music	same as operation hours						

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
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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			9	23	0	0	0
OUTSIDE (Other than sidewalk café)	N/A						
SIDEWALK CAFÉ	N/A						

How many floors are there? What is the capacity for each floor?
ground floor - 30, psmt - 0

How frequently will the owner(s) be at the establishment?
6 days / 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	<input checked="" type="radio"/> NO
Will State certified security personnel be used?	YES	<input checked="" type="radio"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	<input checked="" type="radio"/> NO
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	<input checked="" type="radio"/> NO

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?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	application for a LNO
Is a Public Assembly permit required?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Are your plans filed with DOB?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> 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	W. 46 th St Block Assoc., Steve Fanto
	# 2	Rudy Papiri, W 44 th between 9/10 th Ave.
	# 3	Carina Widawski, W 45 th between 9/12 Ave.
	# 4	Elke Fein, W 47 th & 48 th St.
	# 5	
Please provide dates when applicant met with the groups listed above.		emails sent on 7/26/19
Who was your contact person at each group you met with?		see above
When did applicant post the notice that was provided?		7/26/2019
Where did applicant post the notice that was provided?		front window of restaurant
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 <input type="checkbox"/> NO 646-578-4516
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 <input type="checkbox"/> NO

BUILDING DESIGN

State the name and type of business previously located in the space.			
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	Gourmet Express Serial # 1305080
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Name of restaurant on the window
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	ramp on 10th Ave.
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input 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)	<input type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input type="checkbox"/> 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="radio"/> YES	<input type="radio"/> 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="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="radio"/> YES	<input 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 checked="" type="radio"/> YES	<input type="radio"/> NO	no need for such action in small restaurant
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 checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Central AC, compressor on roof		
When was the air conditioner installed?	more than 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 checked="" 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	as required by circumstance of small restaurant
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

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
 September 4, 2019 full board meeting, with 38 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 Holuzubiec
 CB4 BLP Committee Co-Chair

Yoni 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.

SIGN HERE



Sungchul Shin

PRINT NAME OF APPLICANT



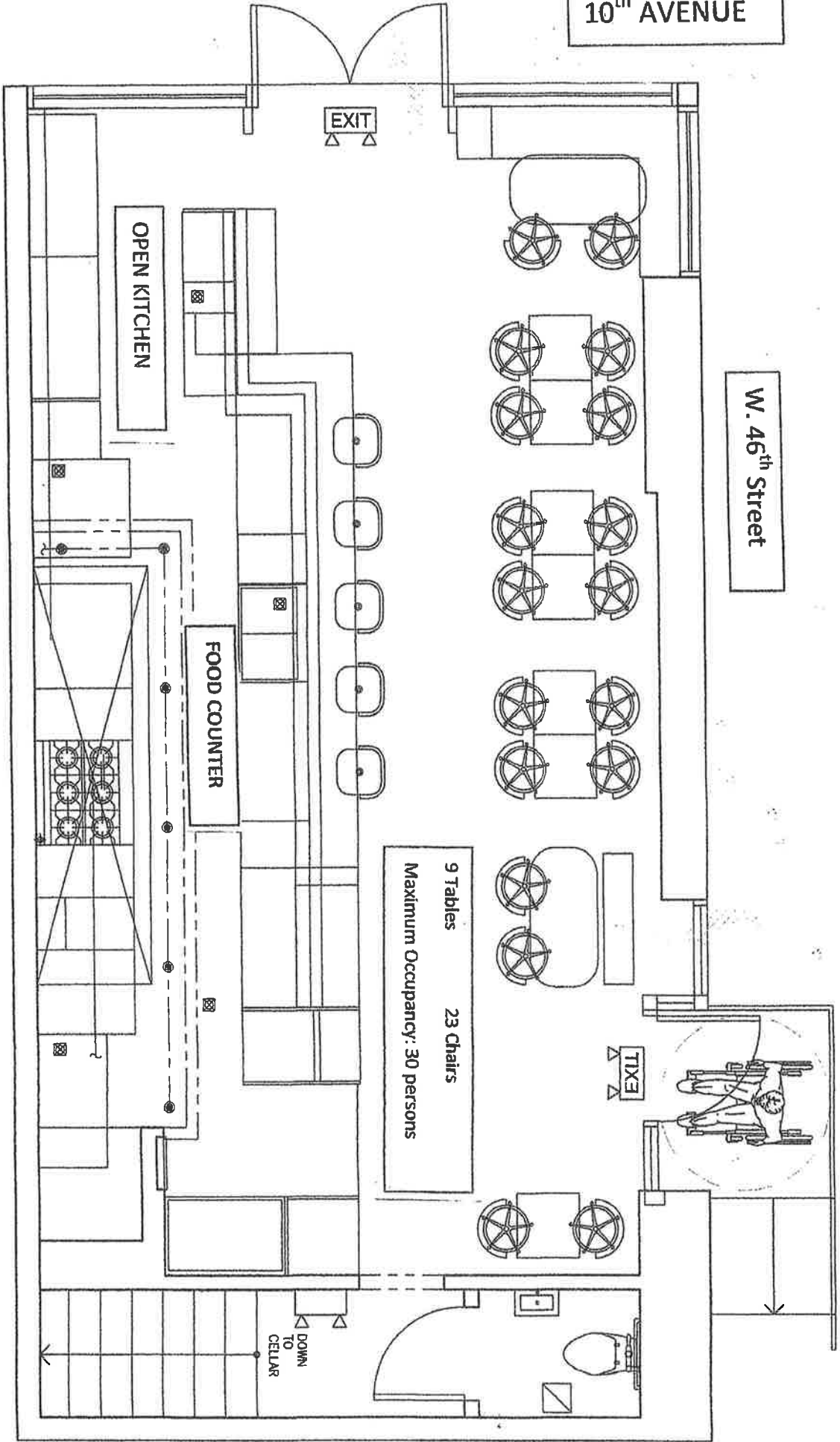
SIGNATURE OF APPLICANT

8.13.2019

DATE

10th AVENUE

W. 46th Street



SC HOSPITALITY LLC, DBA: KOCHI

652 10th Avenue, New York, NY 10019

FAST & FRESH GOURMET F



YAW ONE

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NOTICE TO APPLICANTS
FOR THE REDEMPTION OF THE
RIGHT OF FIRST REFUSAL

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657

PUBLIC INTEREST STATEMENT

SC Hospitality LLC, D/B/A KOCHI, 652 10TH AVENUE, New York, NY 10019
AUGUST __, 2019

To Whom It May Concern:

As a experienced chef and restaurateur, I am opening a full service Korean Omakase style restaurant at 652 10th Avenue in Manhattan's trendy Clinton district. The location has many restaurants but no modern style Korean restaurants within its borders. My concept of Omakase or chef's tasting will feature seasonal seafood and modern adaptations of classic Korean dishes that has become popular among restaurant goers. 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 food counter.

My menu will include classic Korean dishes as well as sushi and specialty items. I will also offer Omakase or Chef's tasting based on my knowledge of fresh Korean & Japanese seafood. I will emphasize seasonal ingredients from local and imported sources. 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 business cliental and provide customers a friendly and warm style eating and drinking establishment based on my experience with working with other famous chefs. 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.

Sungchul Shim
Owner



Kochi is modern Korean skewer tasting menu of piquant Korean flavors with modern touches and global influence in a fun and lively setting that makes guests feel at home.

Our restaurant brings you the best with unique preparations and warm service for a special dining experience.

652 10th Ave
New York, NY 10036
T. 646 478 7308



**Chef Tasting
"Omakase"**

55 / 135

"Omakase" means "chef's choice."

This full menu is highly recommended for guests to experience the chef's inspirations. Omakase is seasonal and reflects the best available ingredients currently available. Each course is designed to harmonize with the next. Please let your server know if you have any food allergies.

Omakase is available for the entire party only.

20% gratuity will be added to parties of 6 or more.



Today's TASTING OMAKASE 09.01.19

DUBU 두부

House-made soft tofu, daikon, garlic-wasabi soy,
scallion, sesame seed

GUL 굴

Kumamoto oyster,
nigori sake lees mignonette

ODEN 오뎅

Spiced fishcake, chilled summer truffle dashi, corn,
crispy forbidden rice

TORO & CAVIAR 참치 & 상어알

Blue fin tuna toro tartar, Osetra sturgeon caviar,
lotus root crisp

YEONEO 연어

King salmon sashimi, housemade yuba,
wasabi tobiko, yuza sauce

HIRAME 광어

Hirame kobujime, daikon salad, sweet chili dashi, spiced potato

ORI 오리

Roasted Pekin duck,
frozen foie gras torchon

WAGYU 와규

Snake River Farms kobe beef katsu, Hokkaido uni,
ginger-kurozu glaze

BINGSHU 빙수

Grilled peach,
umeshu-maple cherry ice cream

EXECUTIVE CHEF SUNGCHUL SHIM

652 10th Ave
New York, NY 10036

T. 646 478 7308

DESSERT

Granite 6
Grapefruit with shiso leaf

Ice Cream
Peanut butter 8
Pistachio, Apple & Kumquat 9

NON-ALCOHOLIC DRINKS

Hot Tea
Fresh Jasmine 6

Water
still 7
sparkling 7

Soda
Fentimans Curiosity Cola 5
Fever Tree Ginger Ale 5
Fever Tree Bitter Lemon 5

EXECUTIVE CHEF SUNGCHUL SHIM

652 10th Ave
New York, NY 10036
T. 646 478 7308



Brunch

09.15.2019

SWEETS

pastry basket grapefruit pound cake, baguette, bacon cheddar scone, honey cake + gougères 17

doughnuts assorted chef's selection 11

buttermilk pancakes mixed berries, bananas + maple syrup 18

EGGS

two eggs any style* bacon or sausage, grilled bread + smashed potatoes 17

eggs in shell* tomato, oregano, fresno chili + grilled bread 17

egg + tortilla crispy tortilla, refried beans, egg, avocado + cilantro 18

eggs benedict* poached eggs, country ham + yuza lemon hollandaise 18

egg soufflé, bacon, american cheese, caramelized onion bun 16

farm egg omelette bulgarian feta, spinach + mixed greens 16

quiche house-made chorizo, pepper jack cheese + baby mixed green salad 16

spinach "soufflé" egg, bechamel, za'atar, spinach + pecorino 16

angus skirt steak* black garlic, romesco, fried egg + bunching onions 31

SALADS + BREADS

Bulgogi Sourdough Sandwich, Mignonette honey soy sauce, white cheddar cheese, red onions 21

little gem salad avocado, cucumber, ricotta salata + walnut vinaigrette 19

five lettuce 'caesar' watermelon radish, garlic anchovy vinaigrette + breadcrumbs 19

smoked salmon pizza cloumage, red onion, sunflower sprouts + caper berries 22

Bossam Sourdough Sand Pickled jalapenos, cucumbers, white cheddar, spicy Sambal sauce 19

Scallion Biscuit & Gravy, smoked slab bacon, fried egg

everything bagel, house smoked salmon, capers, tomatoes + wasabi cream cheese 21



Brunch

9.15.2019

Pasta / Noodle

spaghettoni* fried egg, roasted pepper + bread crumbs 18

fried chicken sandwich avocado-bacon mash + alfalfa sprouts 17

upland cheeseburger grass fed beef, american cheese, peppadew peppers + avocado 24

smoked duck sausage brown rice, mushroom, egg + toasted garlic 24

ora king salmon* brown rice, mushroom, asparagus, sesame, wafu + Onsen egg 26

SIDES

mixed greens 7

porchetta 9

Korean Boudin Noir 9

bacon 8

sausage 8

crispy potatoes rosemary + jalapeño aioli 8

fries 8

one egg* 3

Executive chef Sungchul Shim Brunch Menu 09.15.2019

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