

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME GIFT NEW YORK No 2 LLC		DOING BUSINESS AS (DBA) E.A.K. RAMEN	
STREET ADDRESS 360 W 86th Street		CROSS STREETS A St Ave and 9th Ave	ZIP CODE 10036
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: KIYOYUKI MIYASHITA	ATTORNEY/ REPRESENTATIVE	NAME: TAIYOSHI SAITO
	PHONE: 347 609 2109		PHONE: 718 925 1753
	EMAIL: miyashita.k@gift-group.co.jp		EMAIL: saito.taiyoshi
MANAGER	NAME: Kiyoyuki Miyashita	LANDLORD	NAME: DAVIS REALTY
	PHONE: 347 609 2109		PHONE: 212 541 8788
	EMAIL: miyashita.k@gift-group.co.jp		EMAIL: davisrealty.nyc@yahoo.com
APPLICATION TYPE (<input checked="" type="radio"/> Liquor License <input type="radio"/> Unenclosed Sidewalk Cafe)			
<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input checked="" type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?	923969	06/20/2020
	Is applicant making any alterations or operational changes?	YES	NO
	If alterations or operational changes are being made, please describe/list all changes. Change of hours to serve alcohol		
<input type="radio"/> 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 checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <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?	YES	NO	12/22/2020
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	NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	YES	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	11a-12a	11a-12a	11a-12a	11a-2a	11a-2a	11a-2a	11a-12a
	Kitchen	11a-12a	11a-12a	11a-12a	11a-12a	11a-2a	11a-2a	11a-2a
	Music	11a-12a	11a-12a	11a-12a	11a-12a	11a-2a	11a-2a	11a-2a

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 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	96	96	16	29	0	1	8
OUTSIDE (Other than sidewalk café)	n/a	7	1	7	0	0	0
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ							

How many floors are there? What is the capacity for each floor? *(2) ground floor and basement*

How frequently will the owner(s) be at the establishment? *Miyashita is full-time manager*

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 applicant 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 applicant have a security plan? If, yes please attach.	YES	<input checked="" type="checkbox"/> NO
Will security plan be implemented?	YES	<input checked="" type="checkbox"/> 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?	YES	<input checked="" type="checkbox"/> NO
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	YES	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> NO <i>3rd party delivery services used</i>
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 checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Clinton
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	
Is a Public Assembly permit required?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Are your plans filed with DOB?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a

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	Manhattan Community Board 7	
	# 2	West 96th Street Association (84th Ave)	
	# 3	Hudson Yards Hell's Kitchen Association	
	# 4	West 36th Street Block Association	
	# 5	CHDC (incl. Bobs and Bird Parts)	
Please provide dates when applicant met with the groups listed above.		No response to email	
Who was your contact person at each group you met with?		w/a	
When did applicant post the notice that was provided?		01/01/2021	
Where did applicant post the notice that was provided?		ground entrance	
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
		718 925-1953	
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.	Currently licensed as OP restaurant		
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	Applicant has OP at this location now.
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as 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)	<input checked="" 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="checkbox"/> YES	<input type="checkbox"/> 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 checked="" type="checkbox"/> YES	<input type="checkbox"/> 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 checked="" type="checkbox"/> YES	<input 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	Existing
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Existing canopy only on private property
Where will the air conditioner be located? What type is it?	Roof, Luxaire		
When was the air conditioner installed?	2017		

OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFE			
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, gazebo or open dining in the parking lane? If yes, which one(s)?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<i>Small patio on private property near front door</i>
Are the floorplans for the outdoor space(s) included?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will there be no amplified music, as per the law?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<i>n/a</i>
Will applicant agree to post signs outside asking customers to respect the neighbors?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<i>Existing lighting is adequate</i>
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<i>N/a</i>
If open dining, will you comply with all NYC DOT guidelines?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
If open dining, will the installation be year-round?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

DCA APPROVED UNENCLOSED 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	NO	n/a
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 cafe?	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 st and March 21 st , 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 closest obstruction including construction barricades?	YES	NO	n/a
If open dining is in the parking lane, will applicant agree to remove its sidewalk café?	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
 February 3, 2021 full board meeting, with 42 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

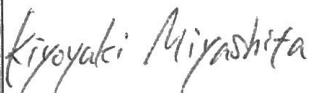

 Frank Holozubiec
 CB4 BLP Committee Co-Chair

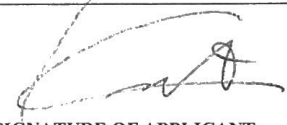

 Burt Lazarin
 CB4 BLP Committee Co-Chair

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 →


 PRINT NAME OF APPLICANT


 SIGNATURE OF APPLICANT

01/03/2020
 DATE

Owner

SHO TAGAWA:

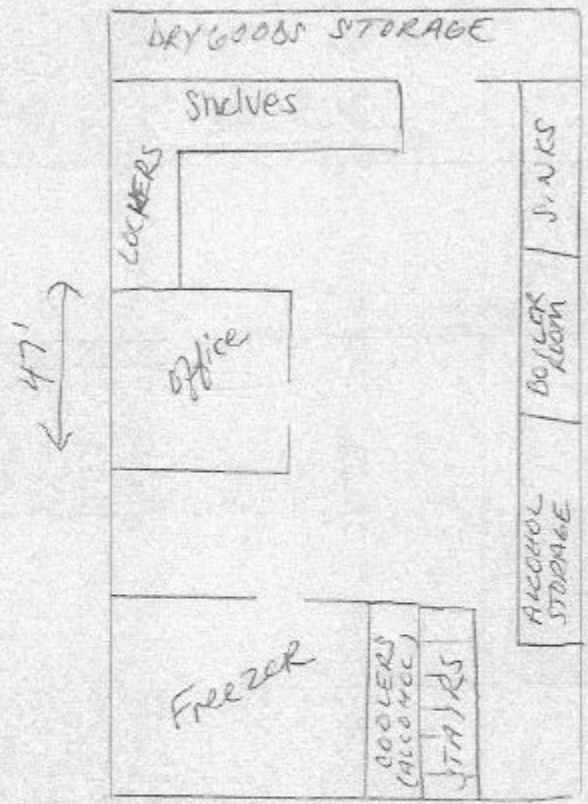
1. 4-5-22 NAKAMACHI, MACHIDA CITY, TOKYO, 104-0021
2. NOVEMBER 08 1982
3. N/A
4. CEO (GIFT INC - JAPAN)
5. 81 42 705 9720
6. 81 90 9971 3793

TATSUYA SASAJIMA:

1. 1-30 HAMASUKA, CHIGASAKI CITY, KANAGAWA, JAPAN, 253-0035
2. JULY 17 1974
3. N/A
4. EXECUTIVE VICE PRESIDENT (GIFT INC - JAPAN),
PRESIDENT/DIRECTOR (GIFT USA)
5. 81 467 88 0144
6. 81 902436 9744

KIYOYUKI MIYASHITA:

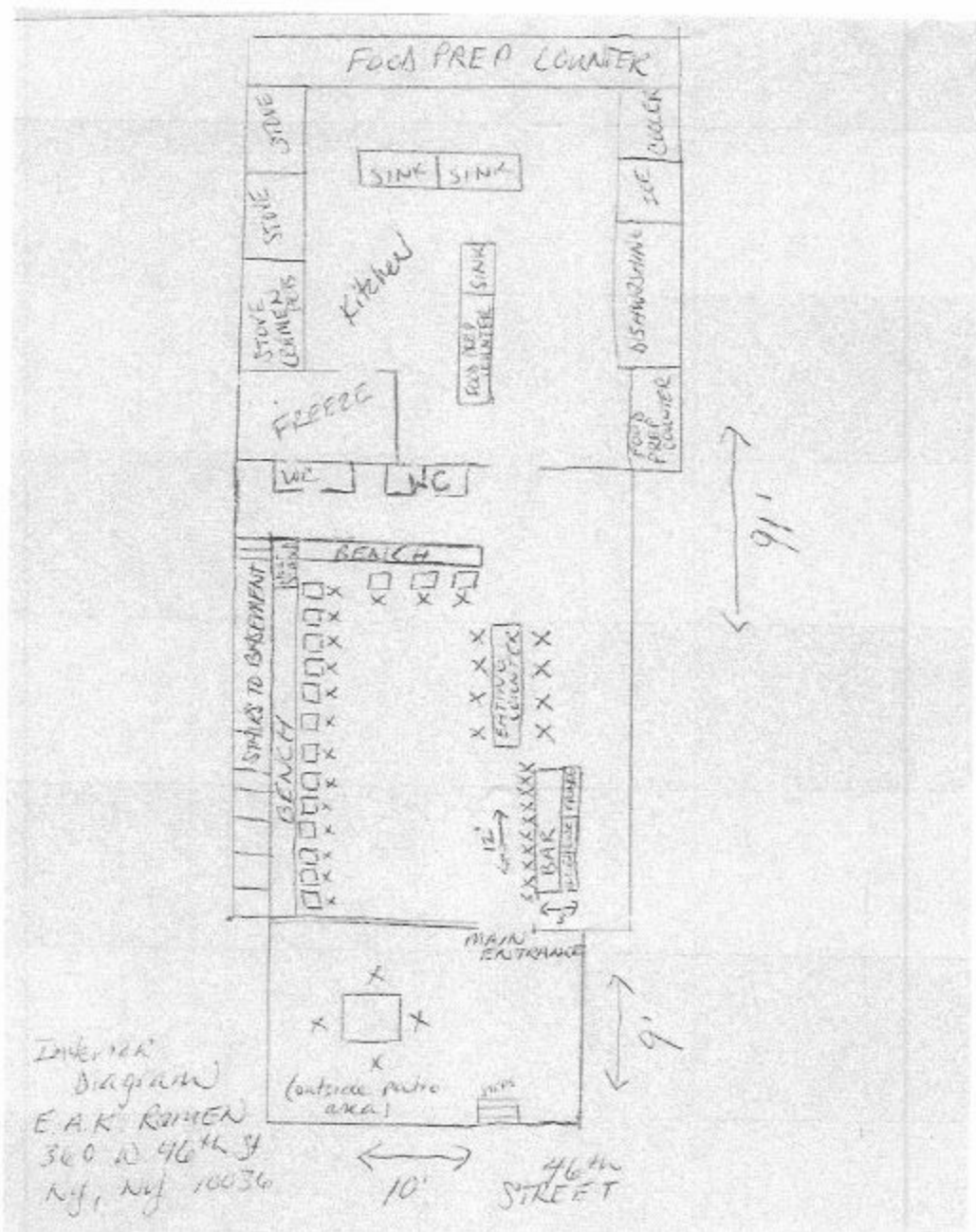
1. 635 W 42ND ST APT 6E NEW YORK, NY 10036-1921
2. DECEMBER 08 1980
3. 734 17 3661
4. MANAGER
5. N/A
6. 1 347 609 2109



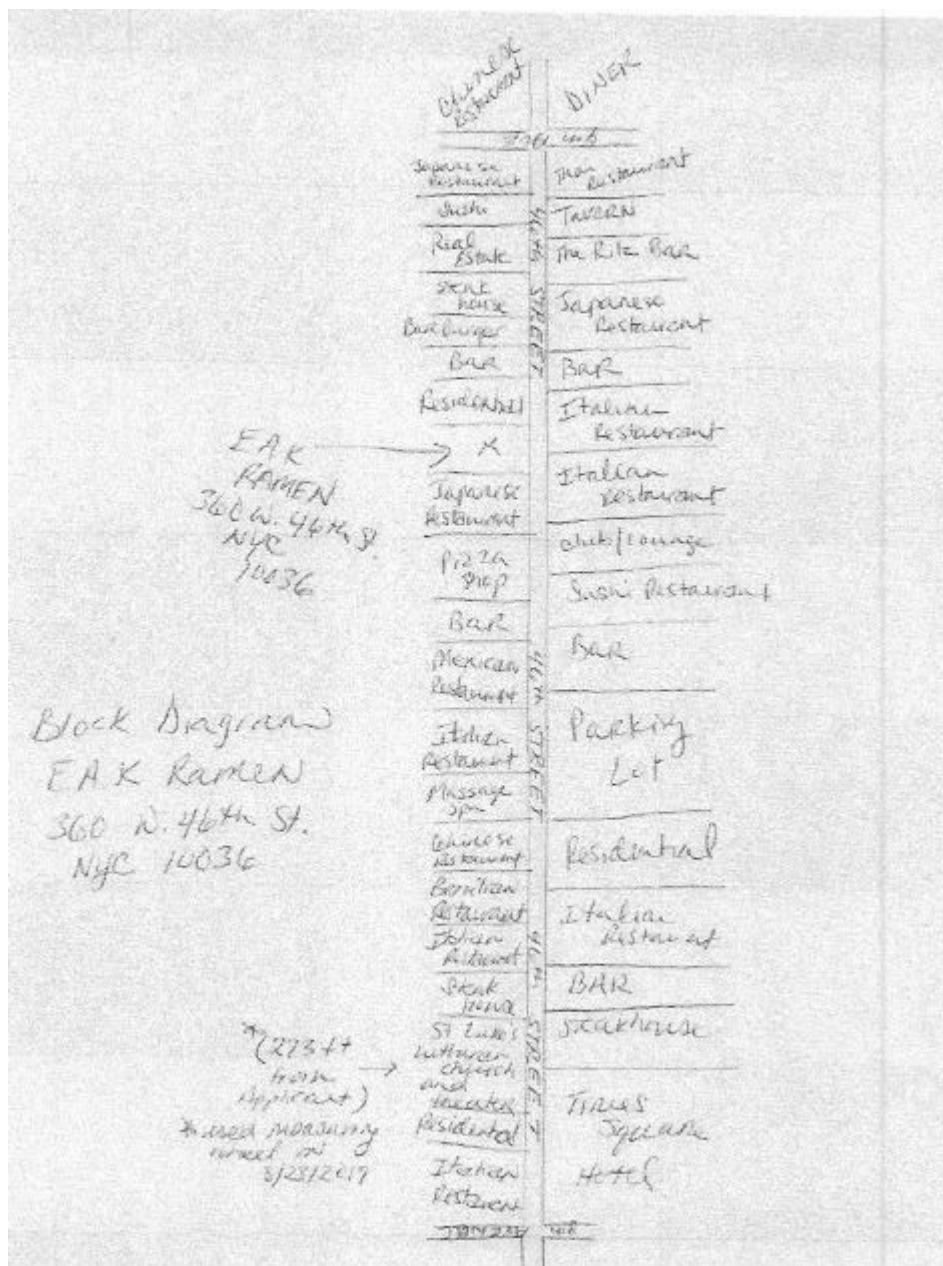
47'

15'

Basement Diagram
 E.A.K. Ramen
 360 W 46th St.
 Ny, Ny 10036



Interior
Diagram
E.A.K. ROOMEN
300 W 46th St
NY, NY 10036



DRAFT BEER 生ビール

Sapporo	glass 6.00 pitcher 22.00
Pale lager, Japan	
Orion	glass 9.00 pitcher 23.00
Rice lager, Okinawa Japan	
Kirin	glass 6.00 pitcher 22.00
Matcha Beer	glass 7.00
Green tea and Beer	

SPARKLING スパークリング

Prosecco	187ml 13.00 375ml 28.00
Carpene Malvoliti, Italy	
Rose:	187ml 13.00
Carpene Malvolti, Italy	

WINE ワイン

White 白

Vermentino	glass 9.00 bottle 34.00
Aragosta 2018, Sardinia, Italy	
Pinot Gris	glass 12.00 bottle 40.00
Lucien Albercht 2017, Alsace, France	
Sauvignon Blanc	glass 11.00 bottle 38.00
Les Hexagonales 2018, Loire Valley, France	
Chardonnay	glass 12.00 bottle 40.00
Trentino 2018, Trentino-Alto Adige, Italy	
Riesling	glass 13.00 bottle 42.00
Thanisch 2018, Mosel Germany	

Red 赤

Pinot Noir	glass 10.00 bottle 36.00
Rickshaw 2018, California, United States	
Pinot Noir	glass 10.00 bottle 36.00
Contour, Napa California, United States	
Garnacha	glass 10.00 bottle 36.00
Herencia Altas 2018, Catalonia Spain	
Cannonau	glass 9.00 bottle 34.00
Le Bombarde 2018, Sardinia, Italy	
Cabernet Sauvignon	glass 10.00 bottle 36.00
Broadside, Paso Robles, CA	

BOTTLED BEER ボトルビール

Kawaba Sunrise Ale	10.00
Amber ale, Gunma Japan	
Kawaba Snow Weizen	10.00
Wheat, Gunma Japan	
Nagisa Pale Ale	10.00
Wakayama Japan	
Nagisa India Pale Ale	10.00
Wakayama, Japan	

SHOCHU 焼酎

Barley 麦

いいちこ lichiko - Silhouette	glass 6.00 bottle 750ml 50.00
麦 (Barley) - Oita Japan	
吉四六 Kitchomu	glass 8.00 bottle 750ml 80.00
麦 (Barley) - Oita Japan	
ハウス House Shochu	glass 5.00
麦 (Barley)	

Potato 芋

一刻者 Ikkomon	glass 8.00 bottle 750ml 80.00
芋 (Potato) - Kagoshima Japan	
白波 Shiranami	glass 6.00 bottle 750ml 50.00
芋 (Potato) - Kagoshima Japan	

Rice 米

鳥飼 Torikai	glass 10.00 bottle 750ml 90.00
米 (Rice) - Kagoshima Japan	

Shiso (Perilla Leaves) 紫蘇

鍛高譚 Tantakatan	glass 6.00 bottle 720ml 50.00
紫蘇 (Perilla Leaves) - Hokkaido Japan	

Mixers for Shochu 焼酎割りもの

Soda	1.00 pitcher 10.00
Green Tea	1.00 pitcher 10.00
Lemonade	1.00 pitcher 10.00
Oolong	1.00 pitcher 10.00

★ Water, hot water free of charge

SAKE 日本酒

Fruity Sake 甘いお酒

雅山流 Gasanryu	glass 180ml 20.00 bottle 720ml 80.00
Yamagata Japan Kisaragi	
八鹿 Yatsushika	glass 180ml 13.00 bottle 720ml 50.00
Oita Japan Mono	
柚子思い Yuzu Omoi	glass 180ml 15.00 bottle 500ml 43.00
Kyoto Japan Yuzu Sake	

Plum Wine 梅酒

白鶴 Hakutsuru	glass 180ml 9.00
Authentic Japanese Plum Wine Fruity bottle 750ml 34.00	
一本義 Ippongi Hannyatou "Devil"	glass 180ml 16.00
Fukui Japan Fruity and Spicy bottle 720ml 60.00	

Sparkling Sake スパークリング酒

獺祭 Dassai 50 Nigori	bottle 750ml 58.00
Yamaguchi Japan Junmai Daiginjo	
八海山 Hakkaisan Nigori	bottle 360ml 34.00
Niigata Japan	

Hot Sake 熱燗

Hot Sake - House	glass 12.00
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JAPANESE WHISKY 日本のウイスキー

山崎 Yamazaki 12	glass 20.00
Single Malt Japanese Whisky	
響 Hibiki	glass 15.00
Japaese Harmony Whisky	

久保田 Kubota Suiju	glass 180ml 18.00 bottle 720ml 73.00
Niigata Japan Dai Ginjo Nama	

久保田 Kubota Senju	glass 180ml 14.00 bottle 720ml 55.00
Niigata Japan Ginjo	

魔斬 Makiri	glass 180ml 17.00 bottle 720ml 62.00
Yamagata Japan Junmai Ginjo	

久保田 Kubota Suiju	glass 180ml 18.00 bottle 720ml 73.00
Niigata Japan Dai Ginjo Nama	

Nigori Sake 濁り酒

くろさわ Kurosawa	glass 180ml 10.00 bottle 720ml 36.00
Nagano Japan Fruity nose and creamy flavor	

獺祭 Dassai 45 Nigori	glass 180ml 13.00 bottle 720ml 50.00
Yamaguchi Japan Junmai Daiginjo	

氷晶 Hyousyou	glass 180ml 18.00 bottle 720ml 69.00
Akita Japan Junmai Ginjo	

Non-Alcoholic Beverages ノンアルコール

Boylan Soda (Cane Cola, Diet Cola, Ginger Ale)	3.00
Lemonade	3.00
Calpico (carbonated or non-carbonated)	3.00
Flavored Soda (lychee, white peach, green apple, grapefruit)	4.00
Tea (iced green tea, iced oolong tea, hot tea)	3.00
San Pellegrino	3.00

家系

E.A.K.
since 2008

SMALL BITES こざら料理

COLD れい菜

Spicy Menma with Cilantro (V) Bamboo shoots marinated in homemade spicy sauce topped with cilantro.	7.00
Spicy Hiyayakko (V) Chilled tofu with radish sprouts and homemade chili sauce.	7.00
Traditional Japanese Hiyayakko Chilled tofu topped with bonito flakes, grated ginger, green onions and served with soy sauce.	6.00
Takowasa Nori - Octopus with Nori ★ Okura, octopus, sliced green onion, shiso, with seaweed.	8.00
Sanshu Tsukemono - Pickled Vegetables Seasonally selected three types of fresh vegetable pickles.	7.00
BBQ Brussel Sprouts Brussel sprouts stir fried with our homemade pork BBQ sauce (VO)	8.00

HOT おん菜

Edamame (V) Soybeans that are boiled and lightly salted.	6.00
Garlic Edamame Grilled with garlic aioli sauce and anchovy paste.	7.00
Blistered Shishito Peppers (V) roasted shishito peppers sauted with garlic aioli. Sometimes super spicy so be careful!	8.00
Stir-fried Eggplant (V) Sliced eggplant brushed with Japanese style sweet savory garlic mirin glaze.	8.00
Asian Fries French fries with seaweed flakes, mayo and spicy bottarga dip.	7.00

Hot Appetizers おいしいいろいろ

Wagyu Katsu - Deep - fried Japanese Wagyu ★ Deep - fried Japanese Wagyu cutlet with sliced cabbages, served with E.A.K. original sauce.	48.00	Mabo Nasu - Eggplant with Mabo Sauce Eggplant sauteed with miso tare and spicy ground chicken.	9.00
Butakaku - Pork Belly Braised pork belly simmered in a soy based sauce.	10.00	Tonpei Yaki - Osaka-Style Omlette ★ Osaka-style omlette filled with cheese, green onion, slices of pork belly with Takoyaki sauce, and spicy mayo on top.	9.00
Garlic Shrimp ★ Shrimp stir fried with broccoli and our garlic aioli seasoning with butter shoyu.	11.00	Mune Kouji - Salted Rice Malt Chicken Slices of chicken breasts and shishito sauteed with salted rice malt.	11.00
Takoyaki Savory round octopus pancake, with a sweet takoyaki sauce, spicy mayo sauce, and nori flakes.	8.00	Ebi Chili - Shrimp and Chili Shrimps, cooked with garlic, onions, and ginger with original chili sauce.	12.00
Tempura - Fried Shrimp and Vegetables ★ Fried shrimp, squid, sillaginoid, and some vegetables such as shiso, brussel sprouts, shishito, and eggplant, served with our original sauce.	15.00	Ebi Fry - Japanese Style Fried Shrimp Three pieces of shrimps fried with breadcrumbs with sliced cabbages, served with E.A.K. original sauce.	14.00
Agedashi Mabo Tofu - Fried Silky Tofu with Mabo Sauce Fried silky tofu lightly buttered with miso sauce and spicy chicken sauce.	9.00	Chicken Karaage 5pc (we use juicy thigh) Lightly salted crispy fried chicken, with shishito peppers and lemon. (We use juicy thigh meat so it may look pink when you bite into it. We take extra care to make sure the correct temperature is met so do not be alarmed. It is the characteristic of dark meat and does not mean it is under cooked).	8.00
Agedashi Tofu Silky tofu lightly buttered and fried. Garnished with radish sprouts and spicy grated daikon. Served with snap peas and homemade dashi sauce.	8.00	Chicken Karaage 10pc	14.00
Chicken Teriyaki Chicken thigh, green onions, shishito cooked with teriyaki sauce.	10.00	Tofu Karaage 3pc Tofu treated with our special garlic sauce and then deep fried to create an unimaginable texture served with 2 choices sauces.	9.00

Gyoza ぎょうざ

Homemade Ginger Pork Gyoza Homemade grilled dumplings filled with seasoned pork, chives and ginger with original gyoza sauce.	9.00
Pizza Gyoza Homemade grilled dumplings filled with seasoned pork, chives and ginger with cheese and original pizza sauce.	10.00

Karaage からあげ

2 choices of sauces: - Ponzu - Sweet chili - Tartar
Spicy garlic - Curry - Honey mustard

Salad サラダ

Superfood salad Baby kale, spinach, seaweed, hijiki, cucumber, cranberries, shoyu based onion dressing.	10.00
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• (V) Vegan • (VO) - Vegan option • (★) Recommended

18% gratuity will be added to parties of 6 or more. - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Food Allergy Notice: please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, fish and shell fish. Please ask your server if you have any concerns or if you think their hot.

Buns Original E.A.K バンズ

Butakaku Bao	7.00
Bun with tender pork belly, lettuce, boiled egg, and Japanese mayo.	
Chicken Bao ★	6.00
Bun with juicy fried chicken with lettuce and home-made sauce.	
Shrimp Bao ★	9.00
Bun with deep - fried Shrimp and lettuce with Japanese mayo.	
Tofu Bao	7.00
Bun with grilled sliced eggplant with tofu steak and green leaf with our homemade vegan bbq sauce.	

Fried Rice いためし

E.A.K. Fried Rice ★	9.00
Pork fried rice with green onions and egg shot served table, side in a piping hot iron skillet.	
Spicy Fried Rice ★	10.00
Pork fried rice with green onions and egg shot served table side in a piping hot iron skillet, above fried rice with a spicy bomb on top.	
Mushroom Fried Rice (V)	9.00
Assorted mushrooms sauted in garlic aioli sauce, "with sweet corn, edamame topped with shoyu tare."	
Veggie Fried Rice (V)	9.00
Chopped red, yellow and orange bell peppers, mini tomato, celery and cauliflower topped with cilantro (all ingredients besides cilantro are chopped and cannot be taken out individually) on rice served in a piping hot skillet. Very hot! Please be careful!	

Poke Bowl ポケどん

Tuna Poke Bowl	14.00
Tuna, avocado, crunchy garlic chips, edamame, sliced shishito peppers, sliced onions, topped with nori and golden sesame seeds in our speciality bbq poke sauce with a hint of shiso and ginger on a bed of rice.	
Salmon Poke Bowl ★	14.00
Salmon, avocado, crunchy garlic chips, edamame, sliced shishito peppers, sliced onions, topped with nori and golden sesame seeds in our speciality bbq poke sauce with a hint of shiso and ginger on a bed of rice.	

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Roll Sushi ロールすし

Crispy Chicken Roll	14.00
Sushi Roll. Karaage, sushi rice, sesame, cucumber by nori, wrapped with special homemade sauce on top.	
Spicy Tuna Shrimp Roll ★	16.00
Sushi roll. Tuna, tobiko, fried shrimp, nori, with homemade spicy sauce,	
Green Salmon Avocado Roll	16.00
Sushi Roll. Avocado, salmon, tobiko, sushi rice, nori.	
Wagyu Beef Roll ★	28.00
Sushi Roll. Sautéed Wagyu beef with garlic aioli, sushi rice, sesame, nori.	

Curry カレー

Curry Rice (V)	11.00
Vegan. Curry sauce with mix flakes with yellow and red puprica, red and yellow bell peppers, tomatos, cauliflower, shishito and potato.	

Extra Toppings for Curry

Avocado	2.00
Karaage	2.00

Rice Bowls どんぶりごはん

Tendon - Fried Shrimp, fish, and vegetables ★	18.00
Fried shrimps, squid, and sillaginoid, and seasonally selected vegetables with E.A.K. original sauce.	
Chashu Bowl	13.00
Pork Chashu, ajitama, pickled ginger, spinach, sesame seeds.	
Salmon Ikura Bowl	15.00
Slices of salmon, salmon roe served with nori.	
Salmon Avocado Bowl	15.00
Slices of salmon and avocado, served with nori and sesame seeds.	
Ikura Bowl	16.00
Lightly marinated salmon roe and nori on rice.	
Avocado Bowl (V)	15.00
Avocado and sliced radish sprouts on a bed of rice with Japanese shoyu onion sauce.	
Yakiniku Beef Bowl	13.00
Grilled beef with onions marinated in our original BBQ sauce.	

Oyako Bowl	13.00
Chicken and egg marinated in soy sauce, mirin and dashi with radish sprouts	

Mushroom Bowl (V)	14.00
Assorted mushrooms sauteed in garlic aioli sauce with sweet corn, snap peas topped with shoyu tare.	

Extra topping for rice bowl

Salmon	3.00	Ikura	3.00
Avocado	2.00	Chicken breast	2.00

White rice	2.00
Steamed japanese rice.	

Ramen Toppings ラーメンのトッピング

Seasoned egg	2.00	Nori seaweed	1.00
Grilled marinated		Menma	1.00
beef and onions	3.00	Tofu	1.00
Pork belly chashu	3.00	Butter	1.00
Spicy miso w/		Garlic Oil	1.00
Ground chicken	2.00	Sweet Corn	1.00
Chicken breast	2.00	Kimchi	1.00
Bean sprouts	1.00	Spicy Bomb	1.00
Broccoli	1.00	Spicy leak	1.00
Brussel sprouts	1.00	Parmesan cheese	1.00
Cilantro	1.00	Extra Noodle	3.00
Cabbage	1.00	Extra Soup	3.00
Eggplant	1.00	Gluten free noodle	3.00
Ginger	1.00		
Spinach	1.00		
Green onions	1.00		
Mushroom	1.00		
Shishito	1.00		

RAMEN らーめん

TONKOTSU 家系とんこつ

The E.A.K Shoyu オリジナルしょうゆ	15.00
Our signature Yokohama style pork and chicken broth, shoyu tare and thick noodles, topped with spinach, chashu, and nori.	

Zebra Shio 焦がしニンニクバターしお	16.00
Our signature Yokohama style pork and chicken broth, shio tare and thick noodles, topped with spinach, chashu, butter, garlic oil and nori.	

Oh So Hot! Miso うまからみそ	17.00
Our signature Yokohama style pork and chicken broth, miso tare fried garlic and thick noodles. spinach, chashu, bean sprouts, cabbage, spicy ground chicken and nori.	

Choose a spicy level - Mild - Spicy - Hot

CHICKEN 中華そば

Tokyo Chicken (Chuka soba)	15.00
Chicken and umami vege broth. thin wavy noodles, chicken breast, menma, naruto, diced onions and green onions.	

VEGAN やさい

Umami Mushroom Shio きのこしお(V)	17.00
Umami dashi broth (konbu and shiitake). spinach noodles, shoyu tare. shiitake, maitake, shimeji and mushroom, topped with baby corn and snap pea.	

Green House Shoyu やさいしょうゆ(V)	16.00
6 kinds vegetable broth, and kombu umami dashi shoyu tare sansho and thin noodles. mixed leaf, lotus root, baby corn, mini tomatoes, snap pea, sesame seeds oil.	

V-Garden やさいしお(V)	17.00
Thin noodles, vegetable broth, yellow and red bell peppers, tomatoes, cauliflower, broccoli, celery, garlic, radish sprouts.	

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JAPANESE RAMEN DINING

E. A. K.

JAPANESE RAMEN DINING
町田本店
E. A. K. RAMEN











RAMEN
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BEER

STATEMENT CONCERNING PUBLIC INTEREST STATEMENT
PURSUANT TO THE 500-FOOT LAW

The following facts are submitted in support of the application for an on-premise liquor license where there are three more active OP liquor licenses with 500 feet of the proposed premise.

1. The proposed premise is currently licensed for restaurant OP liquor, attracting the customers demand for imported spirits from Asia not generally offered in the area.
2. The premise has no live music, no dancing, no promoters, no licensed security guards..
3. As an OP licensee, the applicant has no adverse history with the SLA and this or other locations owned by the same principals.
4. The applicant has not been made aware of any opposition to this application.

For the foregoing reasons, the applicant respectfully requests that the 500-foot law hearing officer issue a finding that the instant application is in the Public interest and a recommendation that the Licensing Board issue a conditional letter of approval that include stipulations with CB 4.

Respectively submitted

Taiyoshi Saito
Representative