

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License/Sidewalk Cafe Stipulations Application

<b>CORPORATION NAME</b>				<b>DOING BUSINESS AS (DBA)</b>			
Gift New York No. 3 LLC				E.A.K. Ramen			
<b>STREET ADDRESS</b>				<b>CROSS STREETS</b>		<b>ZIP CODE</b>	
383 West 31st Street				38th Avenue, 39th Avenue		10001	
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b>	Sho Tagawa	Tatsuya Sasajima	<b>ATTORNEY/ REPRESENTAIVE</b>	<b>NAME:</b>	Benjamin Korngut, Esq.	
	<b>PHONE:</b>	042-860-7182	090-2436-9744		<b>PHONE:</b>	(212) 566-5021	
	<b>EMAIL:</b>	tagawa.sho@gift-group.co.jp	sasajima.t@gift-group.co.jp		<b>EMAIL:</b>	ben@korngutlawoffices.com	
<b>MANAGER</b>	<b>NAME:</b>	Taiyoshi Saito		<b>LANDLORD</b>	<b>NAME:</b>	James A. Farley Condominium / Moynihan Train Hall	
	<b>PHONE:</b>	718-925-1753			<b>PHONE:</b>	332-236-5092	
	<b>EMAIL:</b>	saito.taiyoshi@gift-group.co.jp			<b>EMAIL:</b>		
<b>APPLICATION TYPE</b> ( <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="checkbox"/> YES	<input type="checkbox"/> NO		
	What is/was the name and address of establishment?			Gift New York LLC, 469 6th Avenue, NY, NY 10011 Gift New York No. 2 LLC, 360 W 46th Street, New York, NY 10036			
	What were the dates applicant was involved with this former premise?			09/01/2016, 10/25/2019			
<input type="radio"/> <b>Corp</b> <b>Change/Class</b> <b>Change/Removal</b>	What is the license # and expiration date?						
	Is applicant making any alterations or operational changes?			<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO		
	If alterations or operational changes are being made, please describe/list all changes.						
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?						
	Please list/describe the nature of all the changes and attach the plans:						
<b>METHOD OF OPERATION</b>							
<b>TYPE OF ALCOHOL</b>	<input type="radio"/> Liquor/Wine/Beer & Cider <input checked="" type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider						
<b>ESTABLISHMENT TYPE</b>	<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?				<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	After the 30 day notice period.	
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 type="checkbox"/> YES	<input checked="" type="checkbox"/> 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="checkbox"/> 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	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am
	Kitchen	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am	10:00 am-12:00 am
	Music	Music will be played in common food hall						
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 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	Appx. 400	Appx. 400	41	171	0	1		
OUTSIDE (Other than sidewalk café)								
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ								
How many floors are there? What is the capacity for each floor?					Ground Floor			
How frequently will the owner(s) be at the establishment?					All open hours			
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?					<input checked="" type="checkbox"/> YES	NO		
Does applicant agree to notify MCB4 prior to making changes to its method of operation?					<input checked="" type="checkbox"/> YES	NO		
Will applicant be using delivery bicycles? If yes, how many?					<input checked="" type="checkbox"/> YES	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?					<input checked="" type="checkbox"/> YES	NO		
Where will delivery bicycles be stored during the day when not in use?					Using third party apps			

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?	<input checked="" type="checkbox"/> YES	NO	
Are your plans filed with DOB?	<input checked="" type="checkbox"/> 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	Please see Email sent to community board association groups.	
	# 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?		06/02/21	
Where did applicant post the notice that was provided?		Pending	
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
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.	Vacant space			
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="checkbox"/> NO		
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/> NO		
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="checkbox"/> YES	NO		
Is the entrance ADA Compliant?	<input checked="" type="checkbox"/> YES	NO		
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		
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	NO	N/A- No Sidewalk	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	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?	YES	NO	N/A- Food Hall	
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?	YES	NO	N/A- Food Hall	
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?	YES	NO	N/A- Food Hall	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	NO		
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/> YES	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?	Food Hall			
When was the air conditioner installed?	N/A			

OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ			
	N/A		
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	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)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	YES	NO	
If open dining, will you comply with all NYC DOT guidelines?	YES	NO	
If open dining, will the installation be year-round?	YES	NO	

**DCA APPROVED UNENCLOSED SIDEWALK CAFÉ****N/A**

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

**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.*

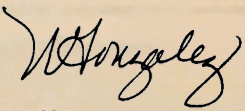
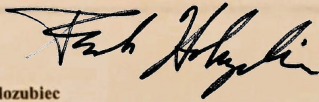
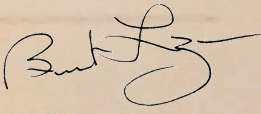
Manhattan Community Board 4 (MCB4) recommends:

(MCB4's recommendation is based on a vote taken at its July 28, 2021 full board meeting, with 35 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
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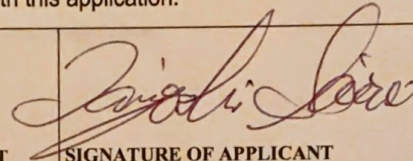
### APPLICANT AGREEMENT WITH THE COMMUNITY

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 →

Taiyoshi Saito

PRINT NAME OF APPLICANT



SIGNATURE OF APPLICANT

06/01/2021

DATE

**From:** Benjamin Korngut  
**To:** [kathleentreat123@gmail.com](mailto:kathleentreat123@gmail.com); [mcgee79@aol.com](mailto:mcgee79@aol.com); [brianscottweber@gmail.com](mailto:brianscottweber@gmail.com); [info@clintonhousing.org](mailto:info@clintonhousing.org); [jrestuccia2@clintonhousing.org](mailto:jrestuccia2@clintonhousing.org); [rmarcano@clintonhousing.org](mailto:rmarcano@clintonhousing.org); [rjbenfatto@hyhkalliance.org](mailto:rjbenfatto@hyhkalliance.org); [pgouris@hyhkalliance.org](mailto:pgouris@hyhkalliance.org); [donna@donnalangman.com](mailto:donna@donnalangman.com); [wborock@hotmail.com](mailto:wborock@hotmail.com); [cberthet@me.com](mailto:cberthet@me.com); [juliacampanelli@gmail.com](mailto:juliacampanelli@gmail.com)  
**Cc:** Gonzalez, Nelly (CB); 齋藤太栄喜; Johanny  
**Subject:** Re: New Beer and Wine License -383 W 31st Street – Gift New York No. 3 LLC  
**Date:** Tuesday, June 01, 2021 2:03:00 PM  
**Attachments:** [image001.png](#)

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Good afternoon,

I am writing to inform you of a new application for a beer and wine license at the above address which is also known as Moynihan Train Hall. It will be in the food court at the new train hall. It will be a ramen restaurant operating as E.A.K. Ramen. The operators currently have two other locations in Manhattan at 469 6<sup>th</sup> Avenue and 360 West 46<sup>th</sup> Street. A link to their website is below.

<https://eakramen.com/>

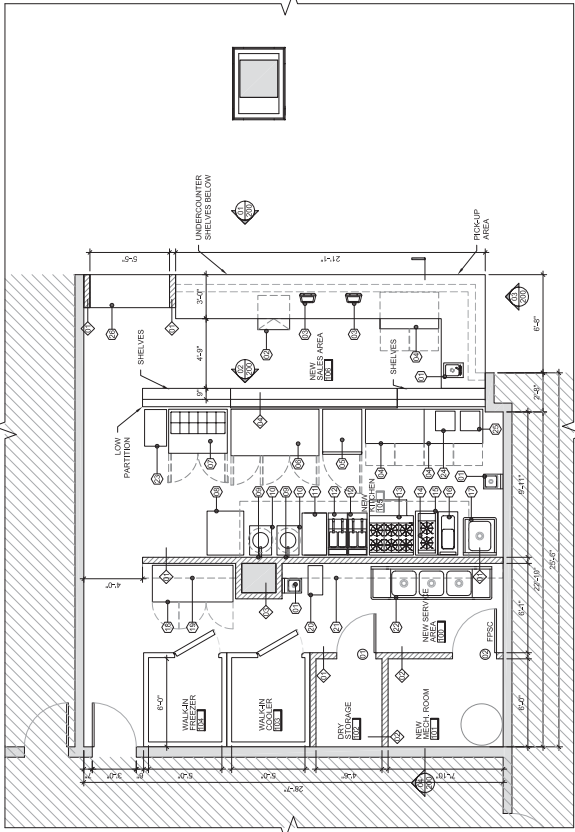
Please feel free to contact me with any questions you may have.

LAW OFFICES OF  
BENJAMIN KORNGUT

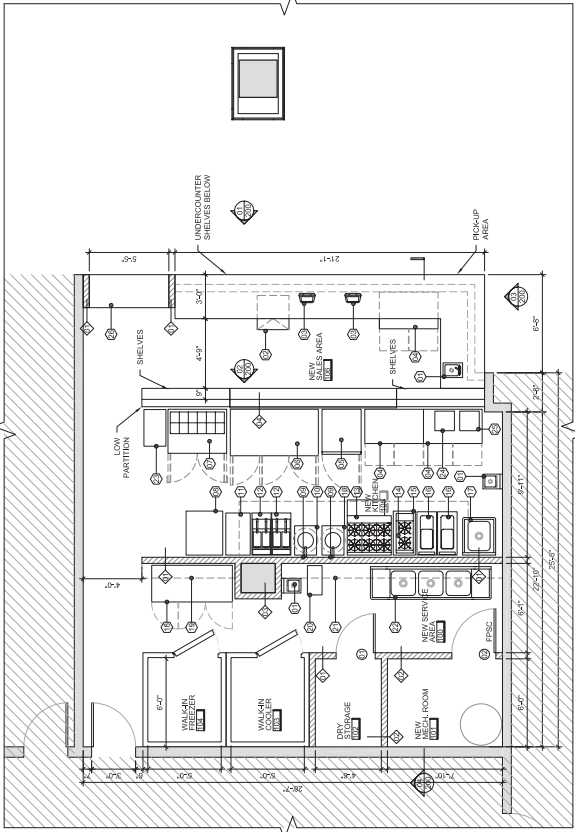
225 Broadway - Ste 1405  
New York, NY 10007  
Tel: 212-566-5021  
Fax: 646-224-9455  
[ben@korngutlawoffices.com](mailto:ben@korngutlawoffices.com)  
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01 PROPOSED PLAN @ OPTION A  
1/4" = 1'-0"



02 PROPOSED PLAN @ OPTION B  
1/4" = 1'-0"

EQUIPMENT SCHEDULE

NO.	QTY	DESCRIPTION	MANUFACTURER	MODEL
100- NEW SALES AREA				
1	3	HAND SINK	TBD	TBD
2	1	ICE MACHINE	TBD	TBD
3	2	POS SYSTEM	TBD	TBD
100- NEW KITCHEN				
4	3	48" REFRIG W/ DRAMERS	TBD	TBD
5	1	FREEZER	TBD	TBD
6	1	72" UNDERCOUNTER REFRIGERATOR	TBD	TBD
7	1	SAUSAGE PREP TABLE	TBD	TBD
8	1	STAINLESS STEEL WORK TABLE	TBD	TBD
9	2	POT FILLER FAUCET	TBD	TBD
10	2	POT RANGE (EQUPS)	TBD	TBD
11	1	DRAIN FOR DEEP FRYER / DUMP STATION	TBD	TBD
12	2	DEEP FRYER	TBD	TBD
13	1	6 BURNER RANGE	TBD	TBD
14	1	INDUCTION RANGE	TBD	TBD
15	1	STAINLESS STEEL WORK TABLE	TBD	TBD
16	1	PASTA COOKER	TBD	TBD
17	1	PREP SINK / WORK TABLE	TBD	TBD
18	1	REFRIGERATOR W/ WORKTOP	TBD	TBD
19	1	SHELVES OVERHEAD	TBD	TBD
20	1	GARBAGE BIN	TBD	TBD
21	1	SHELVES OVERHEAD	TBD	TBD
22	1	3 COMPARTMENT SINK W/ DRAINBOARDS	TBD	TBD
23	1	GARBAGE BIN	TBD	TBD
24	1	GRILL / PANINI PRESS	TBD	TBD
25	1	RICE COOKER	TBD	TBD
26	1	GRAB-N-GO UNIT	TBD	TBD

HATCH KEY

	EXISTING WALL TO REMAIN
	NEW INTERIOR WALL (NONE PROPOSED)
	INTERIOR DEMO WALL (NONE PROPOSED)

Issue	Date
ORIG.	01.01.00

150 East 49 Street, Suite 110  
New York, NY 10017  
Email: daniel@connorarchitects.com  
Tel: 212 685 0472  
Fax: 212 685 1283

2105 -  
E.A.K.  
Ramen  
421 8th Avenue,  
New York, NY 10001

CD SET  
EQUIPMENT SCHEDULE.  
OPTION A, B

DATE:	06.27.2021
PROJECT NO.:	2105
DRAWING BY:	DOAN
SCALE:	1/4" = 1'-0"
PROJECT NO.:	2105
DATE:	06.27.2021
PAGE NO.:	2 of 2
CD FILE:	

SK - 6

Daniel O'Connor Architects

SMALL BITES ござら料理

COLD れい菜

**Umami Pickled Vegetables (V)** ..... 6.50  
White radish, celery, cauliflower, carrots, cucumber pickled Japanese vinegar and white wine vinegar mixed with Umami kombu dashi and a hint of chili pepper.

**Spicy Menma with Cilantro (V) (Chicken +2)** ..... 5.50  
Bamboo shoots marinated, cilantro and Mini tomatoes, homemade spicy garlic sauce.

**Homemade Cucumber Kimchi** ..... 5.50  
Our homemade spicy leek mixed with kimchi and marinated cucumber.

**Green Salad (V) (Chicken, Salmon, Avocado +2)** ..... 5.50  
Mixed leaf, broccoli, snap peas, with homemade vegan onion dressing.

HOT おん菜

**Edamame (V)** ..... 5.50  
Soybeans that are boiled and lightly salted.

**Garlic Edamame (VO)** ..... 6.50  
Soybeans that are boiled and lightly salted, then grilled with garlic aioli sauce and anchovy paste.

**Eggplant Stir-fried (V)** ..... 6.50  
Fried Eggplants, Japanese style sweet savory, Mirin, Shoyu, garlic aioli, topped with fried garlic flake.

**Shishito Peppers Stir-fried (V)** ..... 6.50  
Fried Shishito Peppers, Japanese style sweet savory, Mirin, Shoyu, garlic aioli, topped with fried garlic flake.

**Brussel Sprouts Stir-fried (V)** ..... 6.50  
Fried Brussel Sprouts, Japanese style sweet savory, Mirin, Shoyu, garlic aioli, topped with fried garlic flake.

**Assorted Mushrooms (V)** ..... 6.50  
Marinated maitake, shimeji and mushroom, topped with snap pea and mini tomatoes.

**French fries (V)** ..... 5.50  
French fries with nori flakes served with ketchup.

Gyoza ぎょうざ

**Homemade Ginger Pork** ..... 8.50  
Homemade grilled dumplings filled with seasoned pork, chives and ginger with original gyoza sauce

Karaage からあげ

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

**Chicken (we use juicy thigh)** ..... 7.50  
Lightly salted crispy fried chicken, with shishito peppers and lemon.

**Tofu (V)** ..... 7.50  
Tofu treated with our special garlic sauce, and then deep fried to create an unimaginable texture with shishito pepper and lemon.

Hot Appetizers おいしいいろいろ

**Pork Belly (Butakaku)** ..... 10.50  
Braised pork belly simmered in a soy based sauce

**Shrimp Garlic with Broccoli** ..... 10.50  
Shrimp stir fried with broccoli and our garlic aioli seasoning with butter shoyu.

**Takoyaki** ..... 6.50  
Savory round octopus pancake, with a sweet takoyaki sauce, spicy mayo sauce, and nori flakes.

Sizzler Teppan Grill 鉄板グリル

**Tofu Agedashi (V)** ..... 10.50  
Silky tofu lightly battered and fried, edamame, served with assorted mushrooms and umami dashi sauce.

**Yakiniku Beef** ..... 10.50  
Grilled beef with onions marinated in our original BBQ sauce, boiled bean sprouts and cabbage, red ginger and sesame seeds.

Buns Original E.A.K バンズ

**Pork Belly** ..... 5.50  
Tender pork belly, (Butakaku) lettuce, boiled egg, mustard mayo sauce.

**Shrimp** ..... 5.50  
Deep fried shrimp, lettuce with sweet chili sauce, homemade tartar sauce.

Fried Rice いためし

**E.A.K.** ..... 8.50  
Pork fried rice with green onions and egg shot served table, side in a piping hot iron skillet.

**Spicy** ..... 9.50  
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 (V)** ..... 9.50  
Assorted mushrooms sauted in garlic aioli sauce, with sweet corn, edamame topped with shoyu tare.

Rice Bowls どんぶりごはん

**Poke (Tuna or Salmon)** ..... 13.50  
Avocado, crunchy garlic chips, edamame, sliced shishito peppers, sliced onions, topped with nori and golden sesame seeds in our specialty BBQ poke sauce on a bed of rice.

**Salmon Ikura Avocado** ..... 15.50  
Slices of salmon, salmon roe, and avocado, served with nori and sesame seeds on a bed of rice.

**Salmon Avocado** ..... 12.50  
Slices of salmon and avocado, served with nori and sesame seeds on a bed of rice.

**Avocado (V)** ..... 9.50  
Slices of avocado, lettuce and mini tomatoes, lime, with homemade vegan onion dressing, on a bed of rice.

**Pork Belly Chashu** ..... 10.50  
Braised pork belly simmered in a soy based sauce, lettuce, soft-boiled egg, ginger, sesame seed on a bed of rice.

**Yakiniku Beef** ..... 10.50  
Grilled beef with onions marinated in our original BBQ sauce lettuce, soft-boiled egg, ginger, sesame seed on a bed of rice.

Extra Topping for Rice Bowl

**Salmon** ..... 3.00  
**Avocad** ..... 2.00  
**Ikura** ..... 3.00  
**Chicken Breast** ..... 2.00

**White Rice** ..... 2.00  
Steamed Japanese Rice.

・ (V) - Vegan ・ (VO) - Vegan option

RAMEN らーめん

TONKOTSU 豚系とんこつ

**The E.A.K Shoyu オリジナルしょうゆ** ..... 12.80  
Our signature Yokohama style pork and chicken broth, shoyu tare and thick noodles, topped with spinach, chashu, and nori.

**Zebra Shio 集がしニンニクバター しお** ..... 13.50  
Our signature Yokohama style pork and chicken broth, shoyu tare and thick noodles, topped with spinach, chashu, butter, garlic oil and nori.

**Oh So Hot! Miso うまからみそ** ..... 14.50  
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)** ..... 12.80  
Chicken and umami vege broth, thin wavy noodles, chicken breast, menma, naruto, diced onions and green onions.

VEGAN やさいきのこ

**Umami Mushroom Shoyu きのこしょうゆ** ..... 14.50  
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** ..... 14.50  
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.

**Go Green Miso やさいみそ** ..... 14.50  
6 kinds vegetable broth and soy milk, vegan miso tare, fried garlic and thin noodles, mixed leaf, lotus root, baby corn, mini tomatoes, snap pea,  
**Choose a spicy level** - Mild - Spicy - Hot

COLD RAMEN 冷たいらーめん

**Maze Soba Taiwan Style まぜそば** ..... 13.50  
Coming Soon

**Ramen Salad (V) ざらだらーめん** ..... 14.50  
Mixed leaf on a bed of spinach noodles, topped with avocado, tofu, edamame and red ginger, mixed homemade umami onion dressing, with a hint of spice.

# DRINKS

## DRAFT BEER

<b>Sapporo</b> .....	glass 6, <sup>00</sup>	Pichers 16, <sup>00</sup>
Pale Lager Japan		
<b>Orion</b> .....	glass 7, <sup>00</sup>	Pichers 17, <sup>00</sup>
Rice Lager, Okinawa Japan		
<b>Wolf Pup</b> .....	glass 8, <sup>00</sup>	Pichers 18, <sup>00</sup>
IPA Los Angeles, CA		
<b>Matcha Beer</b> .....	glass 7, <sup>00</sup>	
Green tea and beer		

## BOTTLED BEER

<b>Kawaba Sunrise Ale</b> .....	7, <sup>80</sup>
Amber ale, Gunma Japan	
330ml, 5.2% Alc	
<b>Kawaba Snow Weizen</b> .....	7, <sup>80</sup>
Wheat, Gunma Japan	
330ml, 5.2% Alc	
<b>Kirin Light</b> .....	6, <sup>00</sup>
Premium Light Beer, Japan	
355ml, 3.2% Alc, 95Calories	

## WINE

<b>White</b> .....	glass 8, <sup>00</sup>	bottle 30, <sup>00</sup>
Nisia (100% Verdejo) from Rueda, Spain		
<b>Red</b> .....	glass 9, <sup>00</sup>	bottle 34, <sup>00</sup>
Odfjell (90% Cabernet, 10% Syrah) from Chile		

## DESSERTS

<b>Mochi Ice Cream (contains Coconutmilk Vegan)</b> .....	2, <sup>00</sup>
- Green tea - Mango - Strawberry - Yuzu - Chocolate	
<b>Matcha Cheesecake</b> .....	4, <sup>50</sup>

## COCKTAIL SOJU

<b>Lemon Sour</b> .....	8, <sup>80</sup>
Lemon, soda, soju	
with sugar syrup	
<b>Oolong Tea Hail</b> .....	7, <sup>80</sup>
Iced oolong tea and soju	
<b>Lychee Sour</b> .....	8, <sup>80</sup>
Lychee, soda, soju	
and lime	
<b>Soju Mojito</b> .....	9, <sup>80</sup>
Mint, lime, soda and soju	
with sugar syrup	

## SAKE

<b>Hot Sake</b> .....	8, <sup>50</sup>
Hakutsuru, Junmai	
<b>Plum Sake Wine</b> .....	
On the rocks or club soda	
<b>Dassai 50 Premium</b> .....	18, <sup>00</sup>
300ml Yamaguchi Japan.	
Junmai dai ginjo extra dry	
<b>Makiri Premium</b> .....	
300ml Yamagata Japan.	
Junmai ginjo extra dry	
<b>Kurosawa Nigori</b> .....	13, <sup>00</sup>
300ml Nagano Japan.	
Un-filtered, semi-dry	
<b>Organic Sake</b> .....	
300ml California	
Junmai ginjo extra dry	
<b>Kikusui Can</b> .....	8, <sup>00</sup>
200ml can, Niigata Japan.	
Honjozo Nama genshu	
<b>Mio Sparkling</b> .....	8, <sup>00</sup>
300ml, Japan.	

## NON ALCOHOL DRINKS

<b>Iced Green Tea</b> .....	3, <sup>00</sup>
<b>Iced Oolong Tea</b> .....	
3, <sup>00</sup>	
<b>Calpico Soda</b> .....	3, <sup>00</sup>
<b>Mexican Coke</b> .....	
3, <sup>00</sup>	
<b>San Pellegrino</b> .....	3, <sup>00</sup>
<b>Becks</b> .....	5, <sup>00</sup>
<b>Homemade Refreshing Flavored Soda</b> .....	5, <sup>00</sup>
Choice of: - Lychee - Cherry Blossom - Green Apple	
- White Peach - Grapefruit	

## SOUR CIDERS

<b>Black Dog</b> .....	8, <sup>00</sup>
Charcoal, blood orange,	
Lavender, Los Angeles, CA	
355ml, 6.9% Alc	
Zero sugar probiotic	
<b>Guava</b> .....	8, <sup>00</sup>
Apple, green tea	
Guava, Los Angeles, CA	
355ml, 6.9% Alc	
Zero sugar probiotic	

## SO HAPPY HOUR

WEEKDAYS MON to FRIDAY	
5PM - 7PM	30%OFF
ALL FOODS, ALL DRINKS	

- Orders are accepted by 7PM - No happy hour for to-go orders  
- Please do not take any happy hour foods and drinks outside

- 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 shellfish. Please ask your server if you have any concerns or if you think their hot.



Gift New York No. 3 LLC  
d/b/a E. A. K. Ramen  
383 West 31st Street  
New York, NY 10001



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# THE **PENN** DISTRICT

A VORNADO CAMPUS





LOWELL D. KERN  
Chair

JESSE BODINE  
District Manager

CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD No. 4

P.O. Box 2622 New York, NY 10108  
tel: 212-736-4536

<https://cbmanhattan.cityofnewyork.us/cb4/>

## PUBLIC NOTICE

Business Licenses and Permits Committee  
will discuss an application submitted by

**Gift New York No. 3 LLC.**  
**d/b/a E.A.K. Ramen**  
**383 W 31<sup>st</sup> Street**

A New Wine, Beer & Cider for a Restaurant  
Establishment with Recorded Music

**DATE:** Tuesday, June 8, 2021  
**TIME:** 6:30 PM  
**PLACE:** **Video/Phone Conference Registration:**  
**[https://zoom.us/webinar/register/WN\\_66-6SX3vS\\_6HVC2bBstV3A](https://zoom.us/webinar/register/WN_66-6SX3vS_6HVC2bBstV3A)**

We invite you to attend this meeting and learn more about this application.  
Alternately, you may email your comments by 2 p.m. Friday, June 4, 2021 or for  
more information, please email Assistant District Manager Nelly Gonzalez  
[negonzalez@cb.nyc.gov](mailto:negonzalez@cb.nyc.gov).

Posted according to the Administrative Code of the City of New York section 10-  
119. Please do not remove until after the above meeting date.