

Manhattan Community Board 4

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
SANYUU WEST LLC		SANYUU WEST	
STREET ADDRESS		CROSS STREETS	ZIP CODE
228 W 18TH STREET		BTW 8TH AND 9TH AVE	10011
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: LINDA WANG	ATTORNEY/ REPRESENTAIVE	NAME:
	PHONE: 3476155031		PHONE:
	EMAIL: LINDAWG0118@GMAIL.COM		EMAIL:
MANAGER	NAME:	LANDLORD	NAME: RHUMB W18 LLC
	PHONE:		PHONE: 631-757-2758
	EMAIL:		EMAIL: rhumblinemanagement@gmail.com
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> _____ <i>Unenclosed Sidewalk Cafe</i>)			
<input checked="" type="checkbox"/> New	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?	UME *237 KENT AVE, SHINN *119 E 7TH ST	
	What were the dates applicant was involved with this former premise?	02/2018 UME, 11/2019 SHINN	
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?	#1312242 EXP: 10/31/22 #1324275 EXP 03/30/23	
	Is applicant making any alterations or operational changes?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes. Will be renovating the interior, please see attached floorplan</i>		
<input type="radio"/> 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 type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input checked="" 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	<input checked="" type="radio"/> NO	in a week
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	YES	<input checked="" type="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.	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	

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

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	X	1pm - 10pm	1pm - 10pm	1pm - 10pm	1pm - 10pm	1pm - 10pm	1pm - 10pm
	Kitchen	X	11:30am - 10:30pm	11:30am - 10:30pm	11:30am - 10:30pm	11:30am - 10:30pm	11:30am - 10:30pm	11:30am - 10:30pm
	Music	X	1pm - 10pm	1pm - 10pm	1pm - 10pm	1pm - 10pm	1pm - 10pm	1pm - 10pm
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> 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		17	1	12	1			
OUTSIDE <i>(Other than sidewalk café)</i>								
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ								
How many floors are there? What is the capacity for each floor?					1 ground floor - we only seat 12 guests			
How frequently will the owner(s) be at the establishment?					2 - 3 times a 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 applicant be hosting private; promotional or corporate events?					<input checked="" type="radio"/> YES	NO		
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/> NO		
Will applicant 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		
Does applicant agree to notify MCB4 prior to making changes to its method of operation?					<input checked="" type="radio"/> YES	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?								

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?	YES	<input checked="" type="radio"/> NO	will file this week

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	we have mass emailed all block associations, tenant associations, co-op boards, and condo boards.	
	# 2	due to covid19, we will not be meeting anyone in person	
	# 3	as to practice social distancing.	
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		a mass email was sent out 7/18/21	
Who was your contact person at each group you met with?		N/A	
When did applicant post the notice that was provided?		N/A	
Where did applicant post the notice that was provided?		N/A	
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 347 615 5031
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	<input checked="" type="radio"/> 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.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	YES	<input checked="" type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> 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 checked="" type="checkbox"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> 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
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	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?	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?	YES	NO	n/a
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="radio"/> NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	mini split, inside the restaurant		
When was the air conditioner installed?	it was already installed prior to us moving in		

****Open Restuarants Program Only****

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

DCA APPROVED UNENCLOSED SIDEWALK CAFÉ			
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 st and March 21 st , 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	

not applicable
we will not and do not plan to have a sidewalk cafe

ADDITIONAL STIPULATIONS: (Office Use Only)

- This application does not extend to any permanent outdoor space.

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.

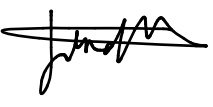
<p>Manhattan Community Board 4 (MCB4) recommends: <i>(MCB4's recommendation is based on a vote taken at its October 6, 2021 full board meeting, with 43 members voting in favor of the recommendation, 0 members opposed, 0 members abstaining and 0 present but not eligible)</i></p>	<p><input checked="" type="checkbox"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation</p> <p><input type="checkbox"/> Denial <input type="checkbox"/> Approval</p>
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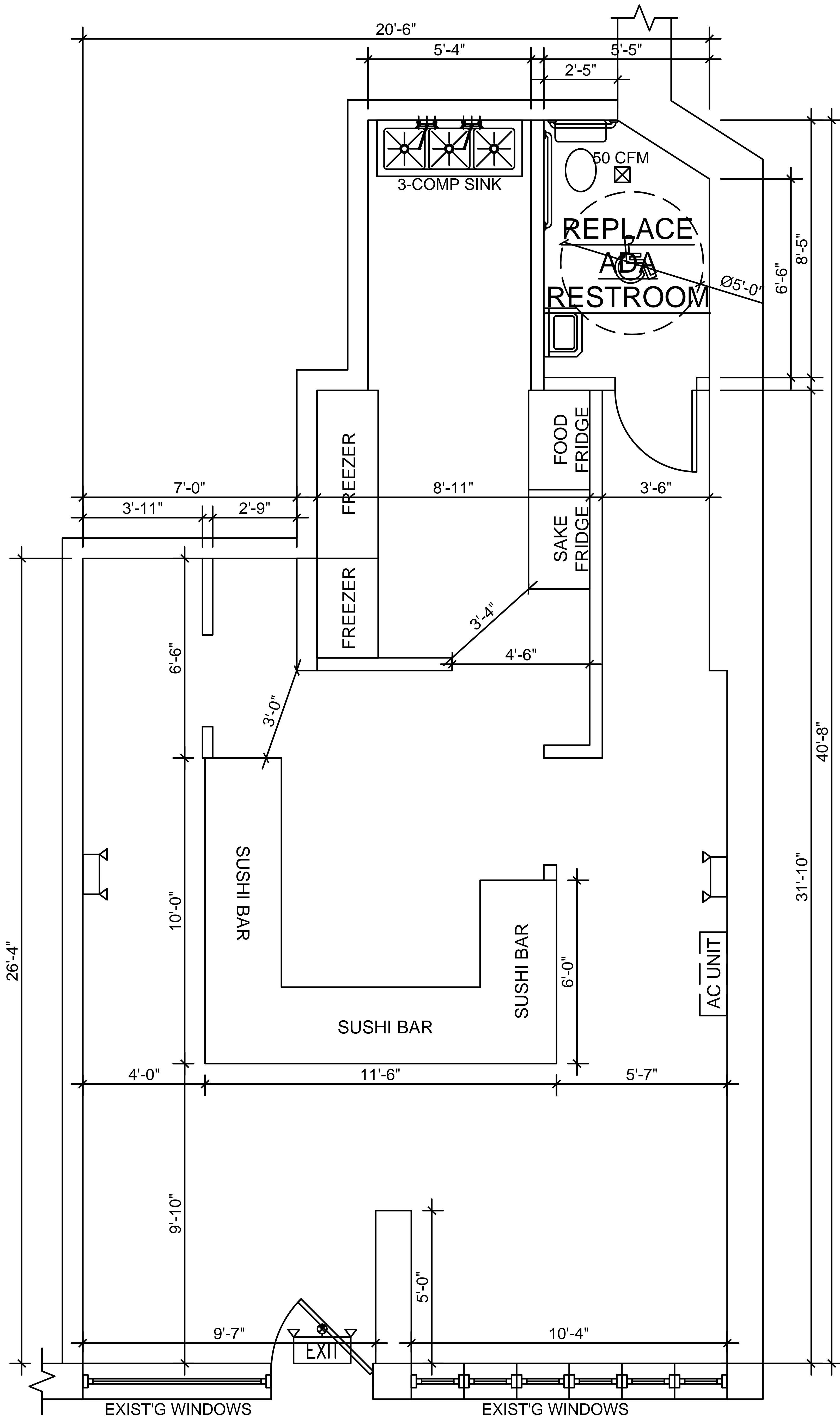
CB4 REPRESENTATIVES

 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazarin <i>CB4 BLP Committee Co-Chair</i>
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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.

<p>SIGN HERE →</p>	<p>Linda Wang</p> <p>PRINT NAME OF APPLICANT</p>	 <p>SIGNATURE OF APPLICANT</p>	<p>7/18/2021</p> <p>DATE</p>
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1
A-001

PROPOSED PARTIAL 1 FLOOR PLAN

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



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Sanyuu West

2021



1. The General Idea

- Omakase means “chef’s selection”. The chef decides what is served.
- A twelve-seater omakase restaurant in a sushi bar setting
- Midscale pricing \$100 - \$150 per person

2. Sample Menu

- 13 pieces of fish, 1 hand roll - \$74
- Sake pairing (5 types of sake) - \$30
- Chirashi Bowl (\$49)
- Toro Caviar Truffle Hand roll (\$40)
- Individuals can order a la carte after the meal in the time frame of extra fifteen minutes (each piece has a different price). A la carte pieces range from \$10 - \$15/piece.
- New specials every day and new menus every week based on the availability and seasonality of the fish (which also helps keep the cost of fish down).

6. Pricing

While we offer sake and a la carte specials, our focus is mainly our omakase menu which comes in a set. Sample Menu:

1) Omakase (\$65pp - \$100pp)

- Twelve pieces of nigiri, one hand roll.
- After the omakase experience (which is actually around 50 minutes), customers have ten minutes to be offered a la carte pieces from the omakase menu. The pieces tend to range between \$10 - \$15. From our experience working in past omakase restaurants, 80% of customers will choose to get extra pieces. The cost to produce each piece ranges from \$3 - \$5.

2) Sake Pairing (\$30)

- Five cups of sake
- We pay attention to the way different sake works with different fish so we introduce the sake at different intervals. This is an experience rarely offered in most restaurants.

3) Sample a la carte menu (\$25 - \$30)

- Chirashi bowl: A really pretty dish using an assortment of different fish on top of rice. Garnished with Iberian chives and gold flakes. This menu item is a way for us to utilize portions of the fish that are typically thrown out in many omakase restaurants. We save and make money by using parts that would otherwise be considered as trash.
- Toro Caviar Truffle Hand roll
- Eggs on Eggs/Ikura Quail Egg Don: A Japanese classic utilizing the creamy texture of two different eggs.

6. Sample Interior Style



Wabi Sabi

7. Pictures of Existing Restaurant

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Sample Interior, Ume Williamsburg



OMAKASE \$74

12 PIECES SEASONAL SUSHI, A SET MAKI AND 1 SOUP OF THE DAY



EVERYTHING DON \$65

WAGYU ASHIMIZAKI, AMAEBI, IKURA, TORO, CURED QUAIL EGG, HOKKAIDO SCALLOP AND PREMIUM KALUGA CAVIAR



CHIRASHI DON \$40

SEASONAL FISH, TAMAGO, CURED SALMON ROE, AND CHIVES ON TOP OF A BED OF SEASONED RICE



UNAGI DON \$30

GRILLED EEL ON TOP OF SEASONED RICE GARNISHED WITH SESAME AND DAIKON



YUZU CURED SALMON DON \$30

HOUSE CURED SALMON IN YUZU ON TOP A BED OF RICE. ABSOLUTELY UNIQUE AND DELICIOUS.



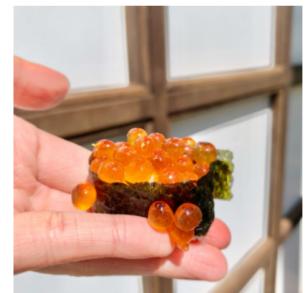
SALMON TUNA DON \$25

TUNA AND SALMON ON TOP OF SEASONED RICE GARNISHED WITH DAIKON. SIMPLE, BUT SO GOOD.



BROWN SUGAR SOYBEAN MOCHI \$9

HOUSE MADE MOCHI WITH ROASTED SOYBEAN KINAKO POWDER AND KURUMITSU BROWN SUGAR SYRUP.



A LA CARTE NIGIRI (+\$5 FOR MAKI)

- UNAGI | FRESHWATER EEL \$6
- HAMACHI | YELLOWTAIL \$5
- SHINDO IKA | SQUID \$5
- SAKE | SALMON TROUT \$5
- CURED SAKE | YUZU SALMON \$7
- HOTATE | SCALLOP \$6
- IKURA | SALMON ROE \$7 (NIGIRI ONLY)
- AKAMI | LEAN TUNA \$6
- KING SALMON \$7
- BOTAN EBI | SWEET SHRIMP \$7
- CHU TORO | MEDIUM FATTY TUNA \$8
- O TORO | FATTY TUNA \$10
- STONE CRAB KALUGA CAVIAR \$20 (MAKI +\$15)
- ASHIMIZAKI WAGYU \$12



SAKE AND CRAFT BEER

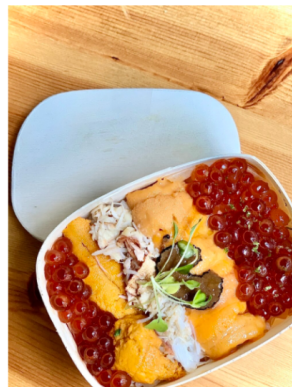
SOUTHERN BEAUTY | 300ML | \$44

one of japan's most famous sake, the nanbu bijin shinpaku (southern beauty), starts off smooth, flowery and fragrant, finishes dry and soft. junmai daiginjo

KANSANSUI KITAYA | 300ML | \$46

soft touch with subtle fruit and rice notes. finishes crisp and clean. medium dry and light. "chef's favorite sake" junmai daiginjo

OTOKOYAMA | 300ML | \$46



UNI AND IKURA DON \$45



SEASONAL A LA CARTE NIGIRI

BASED ON AVAILABILITY
UNI HOKKAIDO \$15 (+\$15 FOR MAKI)
MADAI | SEA BREEM \$7

Sample Menu, Ume Williamsburg



Sample Interior, Ume Williamsburg



Sample Menu, Shinn East



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Sample Outdoor Dining, Ume Williamsburg