

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME Haru Hells Kitchen Corp.		DOING BUSINESS AS (DBA) Haru <i>55-56</i>		
STREET ADDRESS 859 Ninth Avenue, New York, NY 10019		CROSS STREETS West 56th and 57th Streets	ZIP CODE 10019	
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: See the attached list of	ATTORNEY/ REPRESENTATIVE	NAME: Lisa M. Miller, Esq., Skene Law Firm, P.C.	
	PHONE: company officers.		PHONE: 732-727-5030 (ask for Lindsey Farina, Paralegal)	
	EMAIL:		EMAIL: Lfarina@skenelawfirm.com	
MANAGER	NAME: TBD	LANDLORD	NAME: 859 Ninth Ave TR, LLC	
	PHONE:		PHONE: Steve Dluzyn 646-565-3910	
	EMAIL:		EMAIL: sdluzyn@hubbnyc.com	
APPLICATION TYPE <i>(Check One)</i>				
① New	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?		Multiple - see attached list	
	What were the dates applicant was involved with this former premise?		currently	
② Transfer	What is the prior license # and expiration date?		Multiple - see attached list	
	Is applicant making any alterations or operational changes?		<input type="checkbox"/> YES	<input type="checkbox"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>			
③ 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 <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer			
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?		<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Upon Community Board approval.
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 type="checkbox"/> YES	<input checked="" type="checkbox"/> 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	11:30AM- 11PM	11:30AM-midnight	11:30AM-midnight	11:30AM-midnight	11:30AM-midnight	11:30AM-midnight	11:30AM - 11PM
	Kitchen	same as above for all days of the week						
	Music	N/A	Background	LIVE MUSIC	DJ	JUKE BOX	KARAOKE	
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 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	C of O pending	65	9	65	0	1	18	
OUTSIDE <i>(Other than sidewalk café)</i>	0	0	0	0	0	0	0	
SIDEWALK CAFÉ	<i>All day and night</i>				No SIDEWALK CAFÉ			
How many floors are there? What is the capacity for each floor?					2 levels - basement and ground level. Basement level is for staff only. Ground level - 65			
How frequently will the owner(s) be at the establishment?					The owners do not anticipate being directly involved. Premises management will oversee operations.			
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	NO <input checked="" type="checkbox"/>		
Will applicant have bottle or table service for beverage alcohol?					YES <input checked="" type="checkbox"/>	NO	No bottle service. The premises will provide standard restaurant wait staff service.	
Will you be hosting private, promotional or corporate events?					YES	NO <input checked="" type="checkbox"/>		
Will outside promoters be used on a regular basis? If yes please describe.					YES	NO <input checked="" type="checkbox"/>		
Will you have a security plan? If yes please attach.					YES	NO <input checked="" type="checkbox"/>		
Will security plan be implemented?					YES	NO <input checked="" type="checkbox"/>		
Will State certified security personnel be used?					YES	NO <input checked="" type="checkbox"/>		
Will New York Nightlife Association and NYPD Best Practices be followed?					YES	NO	n/a	
Will applicant be using delivery bicycles? If yes, how many?					YES <input checked="" type="checkbox"/>	NO	3	
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		
Where will delivery bicycles be stored during the day when not in use?					inside the restaurant			

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO X	
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?	YES	NO	TBD once occupancy is finalized
Are your plans filed with DOB?	YES	NO	pending

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	West 50th/ 51st Streets Block Assoc.	
	# 2	West 55th Street Block Assoc.	
	# 3	300 W. 55th Street Block Assoc.	
	# 4	Hudson Hotel Residents	
	# 5		
		Please provide dates when applicant met with the groups listed above.	
Who was your contact person at each group you met with?	Pending. Local stipulation in process Steve Belida, Christine Gorman, Paul Loeb		
When did applicant post the notice that was provided?	7/15/15		
Where did applicant post the notice that was provided?	Front of premises		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES X	NO	
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES X	NO	

BUILDING DESIGN

State the name and type of business previously located in the space.		unoccupied			
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	unknown	
Do you plan any changes to the existing façade? If yes, please describe.		<input checked="" type="checkbox"/> YES X	<input type="checkbox"/> NO	new signage	
Will applicant have a vestibule within the establishment?		<input checked="" type="checkbox"/> YES X	<input type="checkbox"/> NO X		
Will applicant use a storm enclosure?		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO X		
Will applicant not 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="checkbox"/> YES X	<input type="checkbox"/> NO		
Will applicant comply with the NYC noise code?		<input checked="" type="checkbox"/> YES X	<input type="checkbox"/> NO		
Will the establishment have any of the following: (circle all that apply)		no	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?		<input 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	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	n/a - no entertainment	
Will the kitchen exhaust system extend to the roof?		<input checked="" type="checkbox"/> YES X	<input type="checkbox"/> NO		
Will the establishment have an illuminated sign?		<input checked="" type="checkbox"/> YES X	<input type="checkbox"/> NO		
Will the establishment have a canopy extending over the sidewalk?		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO X		
Where will the air conditioner be located? What type is it?					
When was the air conditioner installed?					

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Are the floorplans for the outdoor space(s) included?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Will there be no amplified music, as per the law?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES <input type="checkbox"/>	NO <input type="checkbox"/>	no amplified sound
Will applicant agree to post signs outside asking customers to respect the neighbors?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant agree to train staff to encourage a peaceful environment?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	

OUTDOOR ITEMS – SIDEWALK CAFÉ

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

Temp APPLICATION DOES NOT
EXTEND TO ~~THE~~ A
SIDEWALK CAFE.

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:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> 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 →	SETA ROSE		8/4/15
	PRINT NAME OF APPLICANT	SIGNATURE OF APPLICANT	DATE

BENIHANA

Benihana
21500 Biscayne Blvd,
Suite 900
Doral, FL 33180

Consultant:



ARCHITECTURE

Innovation and Design in
Architecture, Inc.
218 The Promenade North
Long Beach, CA 90802
www.idaexperience.com

Project Address:

589 NINTH AVENUE,
NEW YORK NY 10010



Hell's Kitchen

Issue Date:

06.30.15

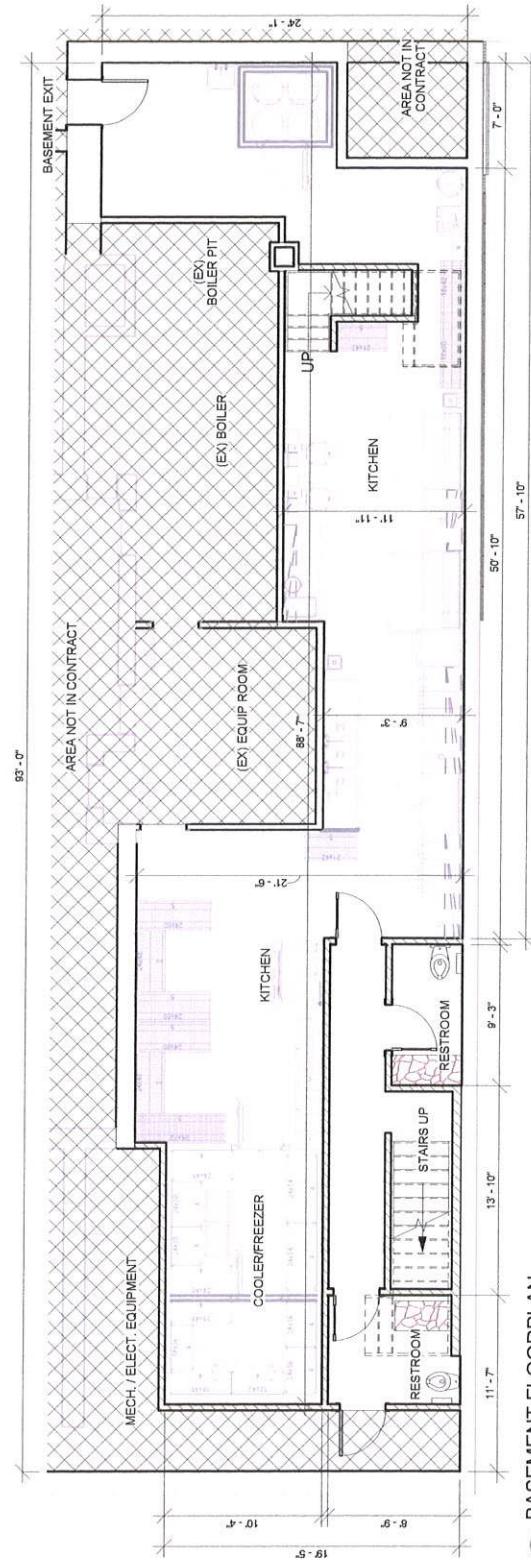
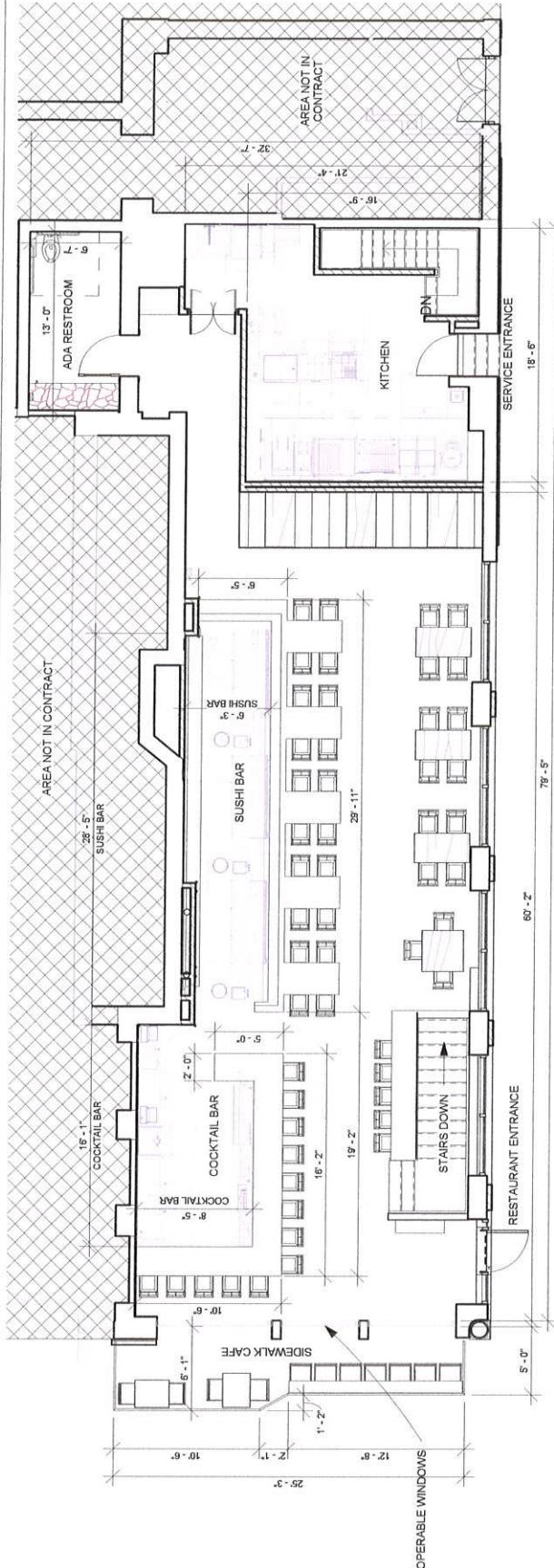
Project Number:

50-001-14

Sheet Title:

NYSLA
FLOORPLAN

Sheet:

SK-01

INTERIOR TOTAL 65

SEATING	
DINING	27
COCKTAIL BAR	18
SUSHI BAR	20

SOUPS

Miso Soup	3	Lemongrass Hot & Sour Soup	7.50
		With shrimp, scallops and cellophane noodles	
Field Greens Salad	6.50	Tangerine Duck Salad	9.75
With ginger dressing		With crispy wontons and California greens	
Sashimi Salad	15	Wafu Seaweed Salad	8.75
With Herbs special dressing		With sesame soy vinaigrette	
Caesar Salad			Lightly dressed, with miso lime dressing

HOT ENTREES

Chicken Teriyaki	22.50	Chilean Sea Bass	28
With steamed vegetables		With uni plum sauce and mei fun noodles	
Grilled Salmon Teriyaki	24.50	Crispy Duck	27
With shiitake mushrooms		With ginger scallion pancakes	
Wok-Seared Tuna	25	Shrimp & Vegetable Tempura	21
With wasabi garlic sauce		6 jumbo shrimp, shiitake mushroom, asparagus and yam	
Chicken Katsu	22.50	Grilled Filet Mignon	29
Panko-crusted, with Asian salsa		With roasted vegetables and teriyaki sauce	
Grilled Spicy Garlic Shrimp	24		
Marinated in hot chili sauce			

SPECIAL ROLLS

Spicy Tuna Roll	18.50	Kiss of Fire Roll	17
Salmon, avocado and caviar wrapped around crunchy spicy tuna		Salmon, eelbore tuna, jalapeño peppers and wasabi tobiko wrapped around crunchy spicy tuna and more jalapeños	
Phoenix Roll	18	Super Dynamite Roll	14.50
Spicy tuna, shrimp tempura and cucumber		Tempura-style tuna, freshwater eel and asparagus roll with shrimp, spicy mayo and eel sauce	
Perfect Fantasy Roll	14	Dragon Roll	17.75
Avocado-wrapped shrimp tempura and asparagus with spicy mayo		Eel and avocado wrapped around kani and cucumber	
Bronkology Roll	18	Strawberry Fin	16.75
Tuna wrapped around spicy tuna, cucumber and avocado, topped with gold leaf		Country spicy yellowtail, jalapeño peppers and mango topped with scallops, wasabi tobiko and fresh strawberries on a bed of sushi rice	
Spider Roll	16	Rainbow Roll	17.25
Crispy soft shell crab, lettuce and tobiko		Shrimp, striped bass, yellowtail, tuna and salmon wrapped around kani and avocado	
Gramercy Park Roll	18.50	Vegetarian Sushi	18.50
Crunchy spicy eelbore tuna and jalapeños wrapped with tuna, yellowtail and salmon and topped with lemon, cilantro, tobiko and yuzu miso sauce		Shiitake mushroom, eggplant, tofu, avocado, asparagus, octopus, kani and an avocado cucumber roll	

SUSHI/ENTREES

Sushi	26	Harumi	24.50
2 tuna, whitefish, salmon, yellowtail, eelbore tuna, shrimp, tobiko and a tuna or California roll		2 tuna, 2 salmon, 2 yellowtail sushi and a California or tuna roll	
Sashimi	28	Tekka Don	24
3 tuna, 2 whitefish, 2 salmon, 2 yellowtail, 2 eelbore tuna and 6 kani cucumber roll		7 tuna sashimi on a bed of sushi rice	
Sushi & Sashimi	29	Hamachi Don	23
3 tuna, whitefish, salmon, 2 yellowtail, 2 eelbore tuna, shrimp, on eel cucumber hand roll and a California roll		6 yellowtail sashimi on a bed of sushi rice	
Chirashi Sushi	24	Tekka/Hamachi Don	26
2 tuna, whitefish, salmon, sashimi, yellowtail, shrimp, 2 kani, octopus, tobiko and 2 tuna/sashimi on a bed of sushi rice		4 tuna and 4 yellowtail sashimi on a bed of sushi rice	
Sushi & Sashimi for Two	59.50	Sushi for Two	59.50
2 tuna, 2 yellowtail, 3 salmon, 2 eel, 2 eelbore tuna, tobiko and 1 each California, yellowtail scallion cracker, spicy tuna and tuna rolls		2 tuna, 2 yellowtail, 3 salmon, 2 eel, 2 eelbore tuna, tobiko and 1 each California, yellowtail scallion cracker, spicy tuna and tuna rolls	
Vegetarian Sushi	18.50		
Shiitake mushroom, eggplant, tofu, avocado, asparagus, octopus, kani and an avocado cucumber roll			

MAKI/ENTREES (ROLLS)

Kabuki	16.50	Sumo	20
Yellowtail scallion roll, tuna roll and California roll		Spicy tuna roll, eel cucumber roll and salmon avocado roll	

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your risk of foodborne illness.

Especially if you have certain medical conditions.
Some dishes contain nuts, sesame, shellfish, soy, wheat, garlic, onions, ginger, etc.

Please inform your server if you have any food allergies.

SUSHI & SASHIMI

Price per piece

Salmon	Smoked Eel	4.15
Tuna	Eel Avocado	4.25
Yellowtail	Shrimp	4.25
Toro	Sweet Shrimp	M/P
Allatore Tuna	Scallop	4
Spicy Tuna	Live Scallop	4
Smoked Salmon	Live Orange Glim	M/P
Fluke	Squid	3.25
Striped Bass	Octopus	3.25
Bonito	Tamago	M/P
Mackerel	Inari	3
Spanish Mackerel	Kani	3
Taijiki Caviar	Sea Urchin	3
Salmon Caviar	King Crab	3.75

SUSHI ROLLS & HAND ROLLS

Spicy Tuna Roll	Shrimp Tempura Roll	7.25
Crunchy Spicy Salmon Roll	Spicy Seafood Tempura Roll	7
California Roll	Rock Shrimp Avocado Roll	5.25
Tuna Roll	Spicy Crab Caviar Roll	5.50
Toro Scallion Roll	Vegetable Tempura Roll	M/P
Kamikaze Roll	Vegetable Roll	7.50
Chef's Special Roll	Shitake Cucumber Roll	10.75
Haru Wasabi Roll	Cucumber Roll	10.75
Salmon Skin Roll	Avocado Roll	5.75
Tuna Avocado Caviar Roll	Ume Shiso Roll	7.25
Eel Cucumber Roll	Kampyo Roll	7.50
Eel Avocado Roll	Oshinko Roll	7.50
Salmon Jalapeño Roll	Boston Roll	6.95
Salmon Avocado Roll	Philadelphia Roll	6.50
Yellowtail Scallion Roll		6.95

APPETIZERS

Edamame	Steamed soybeans, lightly salted	5.75	Yakitori (two skewers)	7
Smoked Eel	Flash-Fried Shishito Peppers	4.75	Chicken	7
Eel Avocado	With sea salt and lime	5	Filet Mignon	12
Shrimp	Spicy Grilled Filet Mignon	3.50	Tartare	10
Sweet Shrimp	With asparagus, shiitake mushrooms and Asian pepper sauce	M/P	Tuna	10
Scallop	Popcorn Shrimp Tempura	3	With miso vinaigrette and quail egg	10
Live Scallop	With spicy creamy sauce	M/P	Salmon	10
Live Orange Glim	Grilled Spicy Chicken	M/P	With yuzu ponzu sauce and a touch of fresh jalapeño	11
Squid	With steamed vegetables	3	Yellowtail	11
Octopus	Shrimp & Mushroom Shumai	3	With sesame lemon sauce	10
Tamago	With spicy soy vinaigrette	2.25	Red & White Tuna	10
Inari	King Crab Dumplings	2	With soy miso lemon sauce	12
Kani	Steamed, with spicy soy vinaigrette	2.25	Sashimi Cucumber Rolls	11
Sea Urchin	King Crab Dumplings	6	Tuna or Salmon	11
King Crab	Black Cod Miso	5.75	Yellowtail or Spicy Tuna	12
	With grilled lemongrass	16.50	Eel or King Crab	14
	Vegetable Dumplings	7	Toro	M/P
	Crispy Calamari	11.50	Trio of Fish Tacos	13.25
	With spicy peanut sauce		Tuna, salmon and striped bass hard-shell tacos with spicy	
	House Tempura Roll		tomato salsa, avocodo, and apple yuzu ceviche sauce	
	Eel, shrimp, salmon and asparagus	10.50	Symphony	15
	Haru Spring Rolls		Layered tones of spicy tuna, salmon, tortue, king crab	
	Vegetable with pickled plum sauce		and assorted crusts, served with wasabi sauce	
	Duck with black plum hoisin sauce	6.75	Sashimi Ceviche	11
	Lobster Gyroza	8.50	Cross-hatched king crab, shrimp, octopus	
	Fried dumplings with dipping sauce	10	and striped bass	
	Agedashi Tofu	10	Tuna Ceviche	12.75
	Crispy tofu with ginger, scallions and bonito flakes		Tuna, grape tomatoes, red onion, avocado and	
	Beef Negimaki	0.50	green apple in a citrus ceviche sauce	
	Grilled sliced beef and scallion roll		Lobster Mango Ceviche	15
	Hijiki		Fresh lobster, mango and sweet peppers wrapped in	
	Cooked Japanese black seaweed		whitefish and served with citrus ceviche sauce	
	Lobster Tempura		Tuna Totski	13.50
	With pomegranate jalapeño sauce		Seared tuna with avocado salsa and spicy soy vinaigrette	
	Tempura	16	Albacore Tuna Totski	13
	Shrimp	8.75	Seared Albacore tuna with lemon soy vinaigrette and jalapeños	
	Vegetable	7.75	Sunomono	12
	Shrimp & Vegetable	10	Sashimi and seaweed salad with sweet soy vinaigrette	
	Chicken	8.50	Spinach Sesame	6
			Cold steamed spinach with sesame sauce	
			Summer "Spring" Rolls	8.75
			Rice paper-wrapped rolls of shrimp, mesclun, light summer	
			vegetables and iced herb marinade in spicy tomato soy	

Brown rice sushi and extra sources available for an additional charge

SPECIAL APPETIZERS

Chicken Dumplings	9.50
Pan-fried, gyoza sauce, sesame seed garnish	
Guinea Pepper Ceviche	14
Octopus, shrimp, bay scallops, citrus ginger marinade	
Pan-Seared Scallops	14
With tempura-fried shiso and balsamic reduction	
Charred Beef Tenderloin	15
Mizuna, daikon, togarashi vinaigrette	
Cockles	16
Saltwater clams in spring garlic dashi broth	

SPECIAL ENTREE

Grilled Lamb Sirloin	27
With pickled cucumber salad	

SPECIAL ROLLS

Oscar Roll	18
Beef tataki, snow crab, asparagus, lemon dressing	
Shogatsu	18
Tuna, salmon and albacore tuna-wrapped spicy snow crab and asparagus roll, topped with cilantro, mango, strawberry, tobiko and wasabi tobiko sauce	
Red Hot Mama (from Louisiana)	15
Seasonal crawfish, mango and cilantro topped with yuzu tobiko and Japanese remoulade sauce	
Bride of Dragon	18
Avocado and red and black caviar wrapped around eel, kani and tamago, served with eel sauce	

SPECIAL SUSHI/SASHIMI BY THE PIECE

Salmon Toro 4.50 · **Yellowtail Toro** 5 · **Botan Ebi** M/P

SPECIAL DRINKS

Strawberry Margarita	14
Avion Tequila, agave nectar, lime juice, fresh strawberries and basil	
Black Sapphire	14
Bombay Sapphire Gin, Domaine de Canton Ginger Liqueur shaken with crushed blackberries and yuzu	
Suzaku Sparkling Sake	26 (300 ml bottle)
Junmai ginjo	

LUNCH BOXES

With California roll (or tuna roll, \$1 extra), shrimp kakigae,
rice and miso soup or house salad

Chicken Teriyaki	15.50
Salmon Teriyaki	16.50
Tofu Steak	14.50

SPECIAL LUNCHES

With miso soup or house salad

Sushi Special	18.50
7 pieces of assorted sushi and 1 tuna or California roll (or spicy tuna roll, \$2 extra)	
Roll Combo	16.50
Tuna roll, California roll and salmon avocado roll (or spicy tuna roll, \$2 extra)	
Chicken Katsu	15.00
Panko-crusted, with Asian salsa and steamed broccoli	
Mixed Tempura	16.00
Shrimp, chicken and vegetables	
Unaju	15.00
Broiled eel on rice	
Spicy Garlic Shrimp	16.00
8 grilled shrimp and sautéed vegetables	

LIGHT LUNCHES

With California roll or shiitake cucumber roll

Field Greens Salad	9.75
Grilled Chicken Salad	13.50
Crispy Duck Salad	13.50
Karai Chicken Salad	14.00

 Spicy Asian chicken salad with field greens, endive, green beans and candied peanuts

SERVED SEVEN DAYS 11:30AM-3PM 1/15

BOTTLED BEER

Sapporo	Japan	7
Asahi	Japan	7
Kirin Ichibon	Japan	7
Kirin Light	Japan	7
Budweiser	USA	6
Bud Light	USA	6
Heineken	Holland	6.5
Heineken Light	Holland	6.5
Hanachiro Nest White Ale	Japan	10
Onnategong 'Hennepin'	Coopersburg	9

SIGNATURE COCKTAILS

14

Tycheefini	7
The classic, with Absolut vodka, lychee puree and a dash of Cointreau	
Elderflower-Cucumber Crush	
Hendrick's gin, St-Germain elderflower liqueur, fresh cucumber and lime	
Kith Kat	
Sparkling wine, St-Germain elderflower liqueur and a splash of pineapple juice	
Kanoko Dragon	
Absolut 'Vanilia' vodka, Cruzan coconut rum, pineapple juice and blue Curacao	
Naughty and Nice	
Avoir Silver tequila, muddled lime and strawberry purée shaken with fresh jalapeño	
Pomegranate Martini	
Sequoia vanilla vodka, peach schnapps, pomegranate juice and sour mix	
Lilikoi Sangria	
Sauvignon blanc, Absolut 'Vanilia' vodka, Lior 43 and passion fruit sour with a splash of soda	
Myoko Islander	
Cruzan coconut and pineapple rums, Ayer's dark rum and tropical fruit juices	
berries & bubbles	
Sparkling wine, Sequoia raspberry vodka and strawberry purée	
Hans's Premium Margito	
Classic, Strawberry or Mango, with Ron Abantico and Cruzan citrus rums, fresh lime and mint	
Ultimat Sokefetti	
Ultimat vodka, Reiko sake and plum wine with fresh cucumber garnish	
Green Tea Margarita	
Patin Silver tequila, Cointreau, sweet green tea powder and sour mix	
Ichiban Whisky Smash	
Yamazaki 12 year single malt whisky and Cointreau with fresh muddled citrus and mint	
Ginger Orchid	
Ketel One 'Groot' vodka, Durame de Canton ginger liqueur, cranberry juice and sour mix	
Shiso Slim	
A "skinny" cocktail with Voi tequila, St-Germain elderflower liqueur, pink grapefruit and yuzu juices, muddled shiso and a splash of soda	
Cajipirinha	
lebihin tequila, muddled lime and sugar	
Scorpion Punch Bowl	
Jim Beam Red Stag black cherry bourbon, Reiko sake, Sequoia vodka, Disaronno amaretto, pineapple juice and orange juice (serves 4)	

CHILLED SAKE

SAKE BY THE BOTTLE

HOT SAKE		PLUM WINE	
JUNMAI			
Reiko	6.5	21	Sujin
Sushin	9.5	37	Yotsushikō
Korefumoto	8.5	28	Tenzan
			Akita Honjō
GINJO	9.5	38	JINJO
Kaoi	9.75	38	Chitoku
Kiru			Shōrin
			Musaku
DAIGINJO	13	52	Hokkōsan
Onkaroshi/Wakatake	12	50	
Kubota			DAIGINJO
			Chōhei
NIGORI	6.75	24	Kibōno
Nigori			
			JUNMAI DAIGINJO
			Honin 'Bird of Wonder'
SAKÉ FLIGHTS			
Tasting of 4 Sakes	13		300 ml
Reiko, Nigori, Kōtōbuki, Sushin			250 ml
			300 ml
Tasting – Top Flight	19		
Kaoi, Kiru, Wakatake, Kubota			
			NIGORI
			Géme de Saké
			300 ml
			24
			HOT SAKE
			7
			Kinsen
			12.5

WHITE WINE

Proximity Report for Location:

July 15, 2015

859 9TH AVE, NEW YORK, NY, 10019

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

Closest Liquor Stores

Name	Address	Approx. Distance
NINTH AVENUE WINE & LIQ CORP	860 9TH AVENUE	120 ft
CHOSEN TRADING CORP	400 WEST 55TH ST AKA 839 9TH A	230 ft
WEST 54 LIQUORS LLC	453 W 54TH ST	585 ft
ROYAL WINES & LIQUORS INC	789 9TH AVE	870 ft
501 WEST 57 LIQUORS INC	501 W 57TH ST	890 ft
921 WESTERLY LIQUOR CORP	921 8TH AVE	1015 ft
CELLAR 53 WINE & SPIRITS INC	785 10TH AVE	1070 ft

Churches within 500 Feet

Name	Address	Approx. Distance
Catholic Apostolic Church		415 ft

Schools within 500 Feet

Name	Address	Approx. Distance
HS FOR ENVIRONMENTAL STUDIES	444 W 56TH ST	230 ft
CAREER EDUC CTR	448 W 56TH ST	260 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
LISSETTE 861 CORP	401 W 56TH STREET	105 ft
SCENIC ROUTE 66 CAFE INC	858 9TH AVENUE	115 ft
KASHKAVAL KITCHEN LLC	852 9TH AVE	115 ft
DYLMAN RESTAURANT GROUP INC	867 9TH AVENUE	160 ft
PBQ LLC	832 836 9TH AVE	275 ft
MS RESTAURANT OWNERS LLC	879 9TH AVE	355 ft
BACCO 828 9TH AVE CORP	828 9TH AVE	370 ft
CHOW DOWN INC	824 NINTH AVENUE	425 ft
LAZAR EDIBLES INC	440 W 57TH STREET	425 ft
WEST 57TH HOTEL L P	426 440 W 57TH ST	440 ft
TPMJV BAR & REST CORP	815 9TH AVE	480 ft
VEGG 58TH LLC	887 889 9TH AVE	485 ft
PUCCINI RESTAURANT TWO LLC	400 1/2 W 54TH ST	490 ft
KALESMENO CORP	893 9TH AVENUE	540 ft
MEDI WINEBAR LLC	811-13 9TH AVENUE	550 ft

Name	Address	Approx. Distance
MANTA LLC	809 9TH AVE	585 ft
BAR 9 ENTERTAINMENT CORP	807 9TH AVE	600 ft
HUDSON LEASECO LLC & GU PIRKLE LLC	353 61 W 57TH STREET	625 ft
58TH STREET BAR COMPANY LLC & HUDSON LEASECO LLC	353 61 W 57 ST AKA 356 W 58 ST	625 ft
LEITRIM PUB INC	351 WEST 57TH STREET	640 ft
9TH AVE LIME JUNGLE INC	803 9TH AVE	690 ft
S SCOTTY ENTERPRISES INC	802 9TH AVE	700 ft
STOKES & MCGINLEY INC	800 9TH AVE	725 ft
KQT LLC	401 W 53RD ST	730 ft
953 ASSOCIATES LLC	798 9TH AVENUE	745 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
RISE BAR NYC LLC	859 9TH AVE	0 ft
1843 BROADWAY LIQUORS INC	344A W 57TH STREET	655 ft

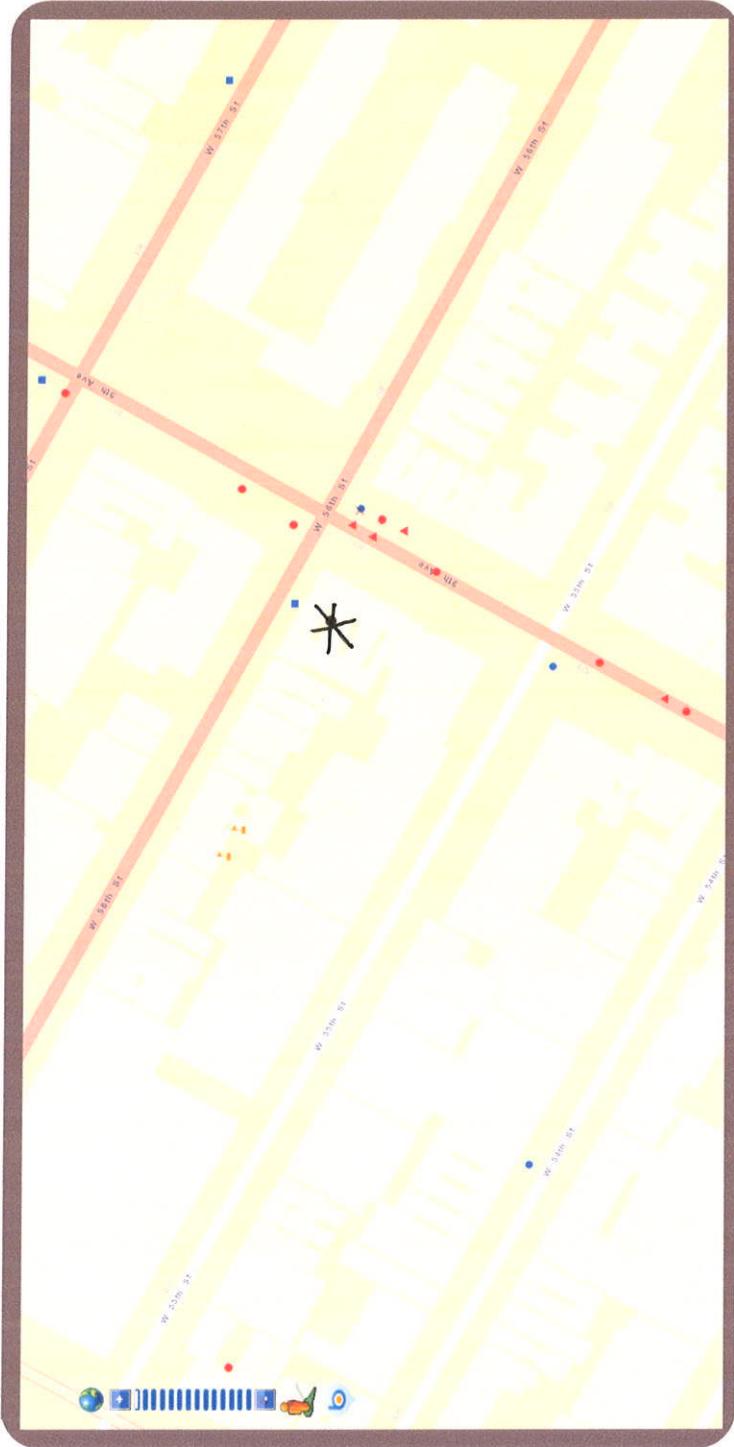
Unmapped licenses within zipcode of report location

Name	Address

Haru - 859 9th Ave. 500 Foot Map

Legend

LEGEND
On-Premises Licenses
● On Premises Liquor
▲ On Premises Wine and Beer
■ On Premises Beer
Off-Premises Licenses
● Off-Premises Liquor
▲ Off-Premises Wine
■ Off-Premises Beer
Wholesale Licenses
● Pending Licenses
All Licenses
● On Premises Liquor
▲ On Premises Wine and Beer
■ On Premises Beer
● Off-Premises Liquor
▲ Off-Premises Wine
■ Off-Premises Beer
Wholesale
● Pending
Churches
Schools
Zones
Community_Eboards
Police_Precincts
Counties



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

500-Foot Public Interest Statement

Applicant:
Haru Hell's Kitchen Corp.
859 9th Avenue
New York, NY 10019

The proposed premises for the applicant is within 500-feet of three or more establishments selling liquor for on-premises consumption. This statement provides reasons in support of granting the license.

- A. The premises will be operated as a casual family oriented restaurant located within New York City. Therefore, the licensing of this establishment will promote commerce and attract tourism to patrons and tourists already visiting Manhattan.
- B. Prior to operation, all necessary licenses and permits will be obtained.
- C. Clientele for the premises is anticipated to draw primarily from guests who are already visiting New York City, and as such, the effect on vehicular traffic and parking in proximity to the location will not adversely affect the surrounding neighborhood.
- D. The granting of this liquor license will have no negative impact on the neighborhood but will rather enhance the surrounding community by providing a family style, casual dining facility, and be a boom to the local commerce and tourism of the neighboring area.

For these and other reasons, an on-premises liquor license for this premises would be in the public interest and should be granted.

Harry Hell's Kitchen Corp.
859 9th Avenue, NY, NY 10019

