



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at info@cb3manhattan.org for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 11/25/2012

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: RW / Beer & Wine Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant (take-out)

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 91 Clinton St, NY, NY 10002

Cross streets: Delancey & Livingston Streets

Name of applicant and all principals: Steven J. Perchenycki

Trade name (DBA): New York SUSHI KO

PREMISE:

Type of building and number of floors: Commercial/Residential, 5 FLOORS

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy NO Outdoor Certificate of Occupancy NO
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):
R7A

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
RESTAURANT

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space)
MONDAY - FRIDAY: 10 A.M. - 2 A.M.
SATURDAY: 4 PM - 2 AM, SUNDAY - CLOSED

Number of tables? 2 Number of seats at tables? 4, (7 at SUSHI BAR)

How many stand-up bars/ bar seats are located on the premise? 1 BAR / 7 SEATS
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 12" SUSHI BAR

Any food counters? Yes No If Yes, describe: will serve food + beverages

Does premise have a full kitchen? Yes No

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

SUSHI, RAW FOODS

What are the hours kitchen will be open? N/A

Will a manager or principal always be on site? Yes No If yes, which? JOHN DALEY, HEAD CHEF

How many employees will there be? 4-6

Do you have or plan to install French doors accordion doors or windows?

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?)

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: SMALL SPEAKER SYSTEM

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? NO

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

Will there be security personnel? Yes No (If Yes, how many and when)

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment:

Address: Community Board #

Dates of operation:

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

JOHN DALEY, SUSHI CHEF FOR 12+ YEARS

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 4 ** See Attached **

How many licensed establishments are within 500 feet? 13

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 7

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

NEW YORK SUSHI KO

91 Clinton St
New York, NY 10002

Geiger Engineering, PC
Elie Geiger
65 Broadway, Suite 506
New York, NY 10006
t: 212.349.8281
e: tpeigerengineering@yahoo.com

Design Consultant:

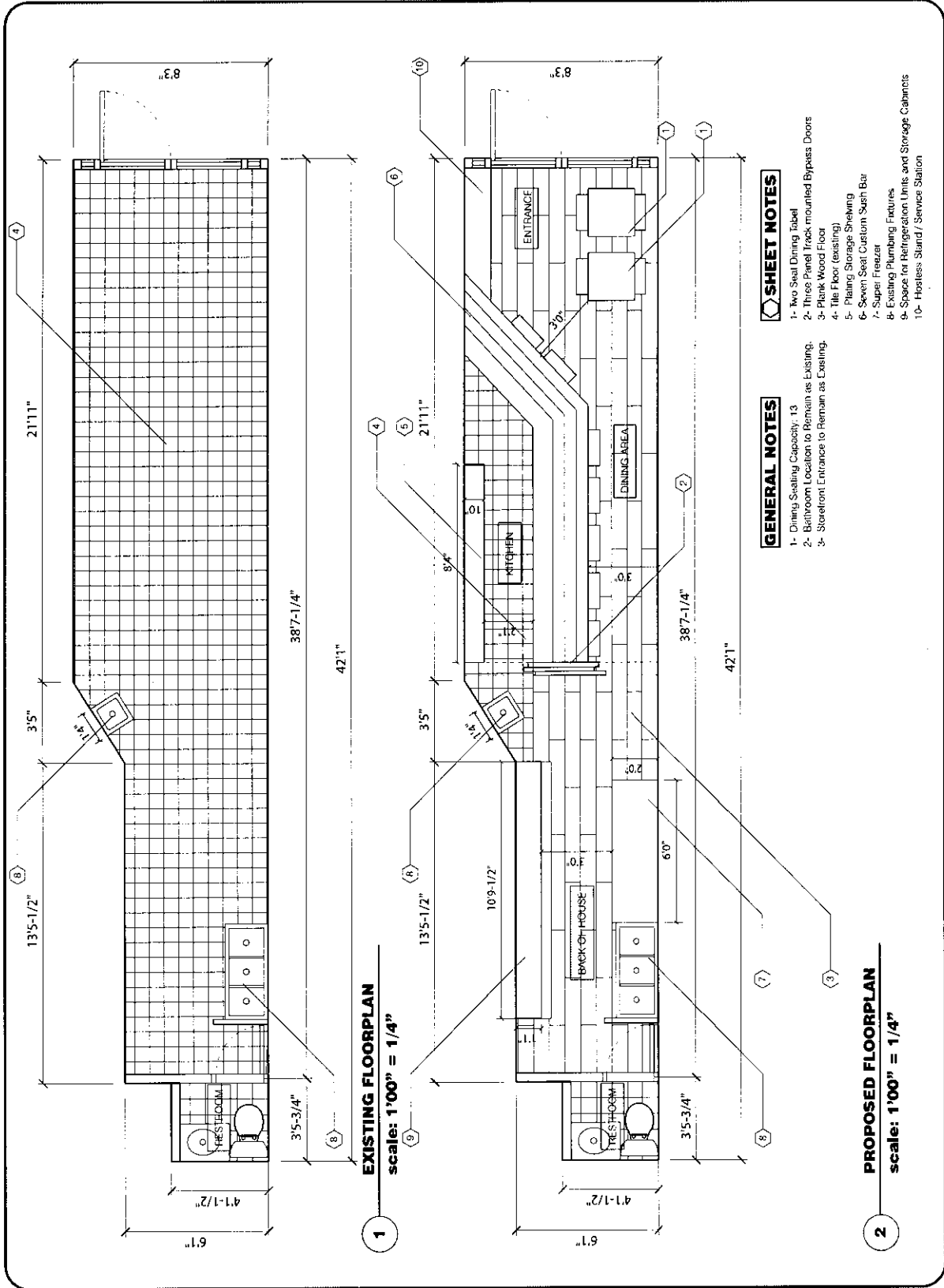
GREY MARKET

research+development

Rinaldo Perez
t: 846.238.0229
e: rinaldoperez@gmail.com

Construction:

floor plan A-101





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888-GO-BU

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New York Sushi Ko



Omekase menu choices

<u>3 Course</u>	<u>5 Course</u>	<u>7 Course</u>	<u>Supplements</u>
Sashimi	Amuse	Amuse	Miso soup - 5
Small Plate	Small Plate	Amuse	Edamame - 5
Sushi	Sashimi	Small Plate	5 pc. S/Sa - 20
75	Dressed Sashimi	Sashimi	Small Plate - MP
	Sushi	Dressed Sashimi	Maki Mono - 30
	115	Hot Dish	
		Sushi	
		150	

91 Clinton Street

- ESTABLISHMENTS WITHIN 500 FEET -

Legend

LEGEND

On-Premise Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

Off-Premise Licenses

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

Wholesale Licenses

- Wholesale

Pending Licenses

- Pending

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

- ◆ Churches

Schools

- ◆ Schools

Zones

- Zones

Community_Boards

- Community_Boards

Police_Precincts

- Police_Precincts

Countries

- Countries



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

ATTENTION RESIDENTS & NEIGHBORS

New York Sushi Co

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

(Please choose)

Bar/Restaurant/Club/Concessions/Liquor Store/Wholesale
Please indicate if there will be a Sidewalk Cafe or Backyard Garden

at the following location

91 Clinton St.

Street Number and Street Name

This establishment is seeking a license to serve

Beer & Wine

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Dec. 10. (Meeting Date) at 6:30PM

JASA/GREEN Residence at 200 East 5th Street
(at corner of Bowery)

John Daley - NYsushi.co@gmail.com

Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
info@cb3manhattan.org - www.cb3manhattan.org

DECEMBER 3, 2012