



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: December 26, 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: On premise liquor Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Ed's Lobster Bar Annex LLC, Ed's Lobster Bar

APPLICANT:

Premise address: 25 Clinton St

Cross streets: Stanton and East Houston

Name of applicant and all principals: Ivan ~~Orkin~~ Ramen USA LLC

Trade name (DBA): Ivan Ramen

PREMISE:

Type of building and number of floors: Mixed use

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: There is an enclosed yard in the rear of the restaurant

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 75 Outdoor Certificate of Occupancy _____
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No
Zoning designation (check zoning using map: Mixed residential and commercial - please give specific zoning designation, such as R8 or C2): Primary Zoning R7A
Commercial Overlay C1-S

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: Fun

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Lunch 12-4 M-F Dinner 6 pm - 11 pm M-Th Dinner 6 pm - 1 am Friday 12 pm - 1 am Saturday 12 pm - 9 pm Sunday Backyard closes 10 pm

Number of tables? 15 Number of seats at tables? 56

How many stand-up bars/ bar seats are located on the premise? One

(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): As you enter one 10 seat drinking bar rectangular 12' x 10' long
Any food counters? Yes No If Yes, describe: 14 seat noodle counter in rear

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

Japanese noodles (ramen) Japanese inspired appetizers

What are the hours kitchen will be open? 12-4 lunch 6-11 M-Th 6-1 on Fri all day for 12-1 ~ Sat

Will a manager or principal always be on site? Yes No If yes, which? Chef and/or GM

12-9 sun

How many employees will there be? 12

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: Simple Stereo system w/ mounted speakers

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? Yes

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.

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? 10

How many licensed establishments are within 500 feet? 5

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? _____

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).

To see all the details that are visible on the screen, use the "Print" link next to the map.

Google

Map to indicate proximity of house of worship to proposed business



Congregation Chism Sofer is approximately 190 feet from 25 Clinton St.
It is located at 10 Clinton St.

Ivan Ramen Sample Bar Menu

Beer :

Echigo Koshihikari Beer 12

20% of the grains is Koshihikari Rice. Strong Umami in every sip.
Refreshing and clean finish.

Coedo Ruri (Pilsner) 11

This classic pilsner style lager from Coedo has the malty flavors you find in a Czech beer and the bitter hops of a Bavarian beer.

If you enjoy a European pilsner, Ruri will surely please your palate.

Coedo Beniaka (Red Potato) Beer 11

The Roasted Red Potatoes give this lager a gentle caramelized malty flavor.
And at 7% abv, this beer is a full bodied experience.

Oze IPA 11

Made with Simcoe, Columbus, Cascade and Amarillo Hops, one could argue this is a Californian style IPA. Precisely the inspiration the brew master had when this beer was conceived. The play on Fruity, Bitter and Piney hops gives this well balanced IPA a full and rounded palate feel.

Sake :

Oze no Yukidoke Oh-Karakuchi Junmai 10

This artisan brewery's complete hands-on approach to craft sake making comes through with every sip. Their Oh-Karakuchi starts rich on the palate and cuts bone dry when you gulp it down. This unique sake pairs with Japanese standards, especially with Dashi.

Take no Tsuyu Junmai 11

Made with one of the softest water sources in Japan, the gentle mouth feel of this artisan sake is enjoyable with simple clean foods. A shio or shoyu ramen would be best paired with this sake.

Kikusui Funaguchi (sake in a can) 12

Unpasteurized, Cask Strength, and Slightly fortified with Brewer's Alcohol, this 19% abv sake is one of a kind. Full bodied, rich and unforgettable. We recommend this sake to be served ice cold. Experience a one/two punch with this uniquely viscous sake to coat your palate and slide down your throat.

Shochu :

Hakutake Shiro

14

Rice Shochu from Kumamoto Prefecture. Gentle on the palate. This is best enjoyed on the rocks or with a little hot water diluted from the start.

Towari

14

Shochu made with Soba (Buckwheat). The roasted buckwheat gives a nice earthy aroma to the shochu. Recommended to be diluted with hot water to release the aromatics.

Tenshi no Yuuwaku

18

Sweet Potato Shochu aged in Sherry Casks for 3 years. This one of a kind shochu can confuse even the most discerning palates convincing them they are sipping a smooth whisky.

Sample Ivan Ramen NYC Menu

Snacks

Crispy Fried Ramen with Chili Dust, Smoked Sea Salt and Kewpie Drizzle \$4
Cabbage, White Sesame Oil, Okinawa Roasted Sea Salt \$5
Market Greens, Soft Tofu, 3 Minute Farm Egg and Artisanal Shoyu Dressing \$8
Slow Roasted Tomato and Fatty Pork Hand Roll (2) \$10
Pork Belly, Pickled Plum, Wasabi Hand Roll (2) \$10
Tokyo Style Crispy Fried Pork Meatballs with Bull Dog Tonkatsu Sauce \$9
Warm Pigs Head Crepinette Teriyaki Tare \$10
Pickled and Shaved Daikon Spicy Dried Shrimp and Scallop XO Sauce \$8
Pink Shrimp Dusted Fried Fish Cakes with Curried Kewpie Dipping Sauce \$8
Fried Chicken, Ponzu, Pickled Garlic \$10

Donburi

Crispy Pork Belly Ends, Roasted Nori, Raw Farm Egg \$7
Chicken Chashuu, Tamago Dashi Scramble \$7
Slow Roasted Tomato, Bitter Greens \$8
Add Fatty Pork \$11

Ramen

Ivan Ramen Classic Shio, Pork Belly \$14
Whole Chicken and Dashi Double Soup, Japanese Sea Salt, Pork Fat, Schmaltz,
Thin Rye Noodles

Ivan Ramen Classic Shoyu, \$14
Whole Chicken and Dashi Double Soup, Small Batch Premium Shoyu, Pork Fat
and Schmaltz, Thin Rye Noodles

Ago Dashi Ramen, \$16
Flying Fish Dashi, Smaltz, Thin Rye Noodles

Vegetarian Ramen, Seasonal Vegetables \$14
Umami Rich Vegetarian Broth, 100% Animal Free, Vegetable "Fat", Thin Rye
Noodles

Roasted Garlic Maze Men \$14
Less Soup, Sweet Confit Garlic Puree, Ao Nori, Schmaltz

Spicy Chili Maze Men \$14

Less Soup, Chipotle Soffritto, Shoyu, Schmaltz

Tonkotsu, Pork Fat, Bacon, and Triple Garlic Mazemen \$15

Almost no soup, pork and garlic three ways, thick whole wheat noodles

Dashi, Katsuo Bushi and 4 Cheese Mazemen \$17

Melding of smoky fish, dashi and cheese with flat whole wheat noodles

Soy Milk and Steamed Vegetable Tsukemen \$15

Soy milk, seasonal vegetables dipping soup w/ cold thick Whole Wheat Noodle

Add a 6 minute egg \$1

Add onsen tamago \$1

Add extra Pork Belly \$3

Add Burnt Chili Oil \$1

Add Tangle of Spicy Greens \$2

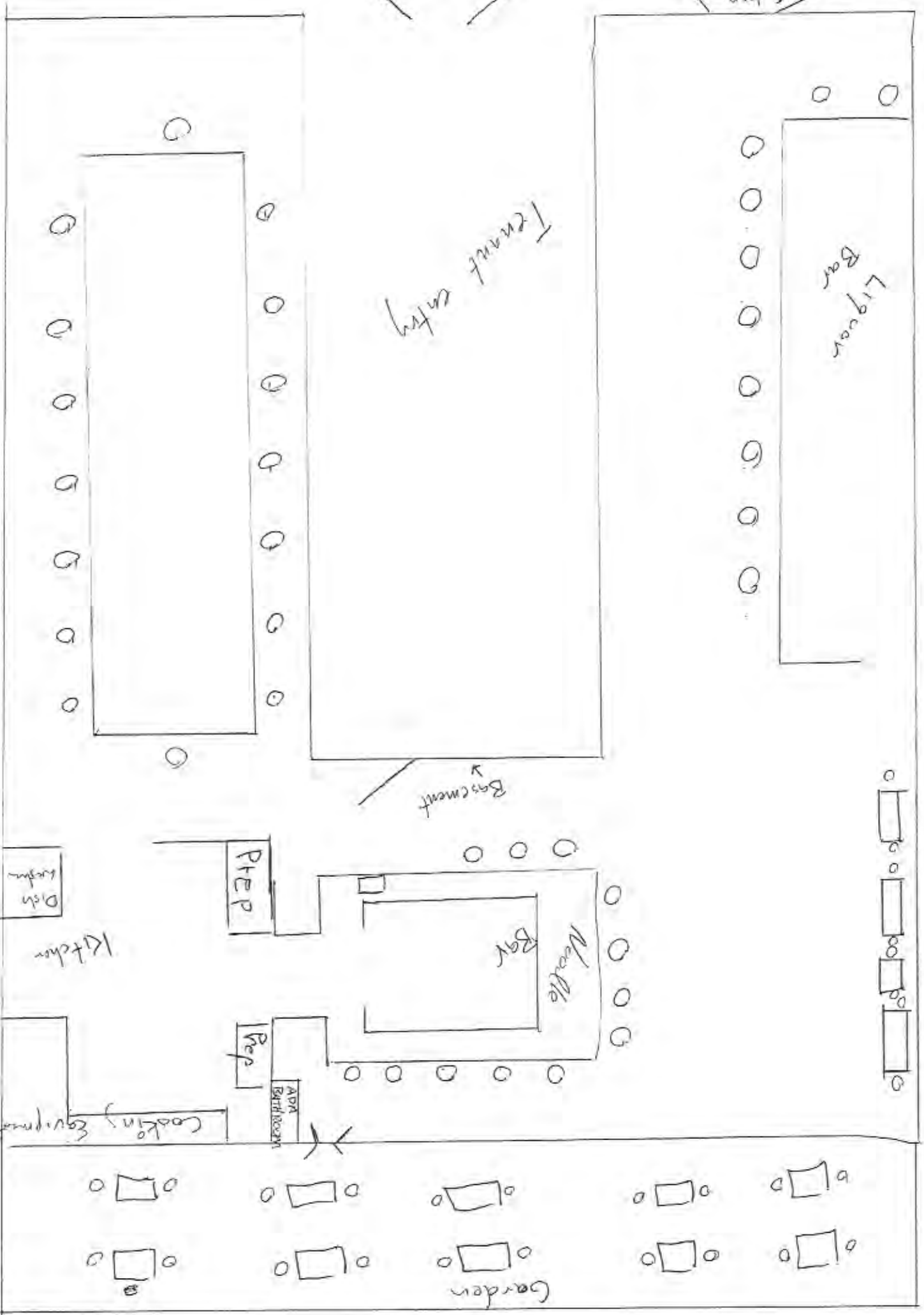
Dessert

Kakigori- Traditional Japanese Shave Ice \$6

Seasonal Flavors

Roasted Peaches/Shiso Syrup

Umeboshi /Yuzu Gelee



Enclosed Yard 9 foot wall

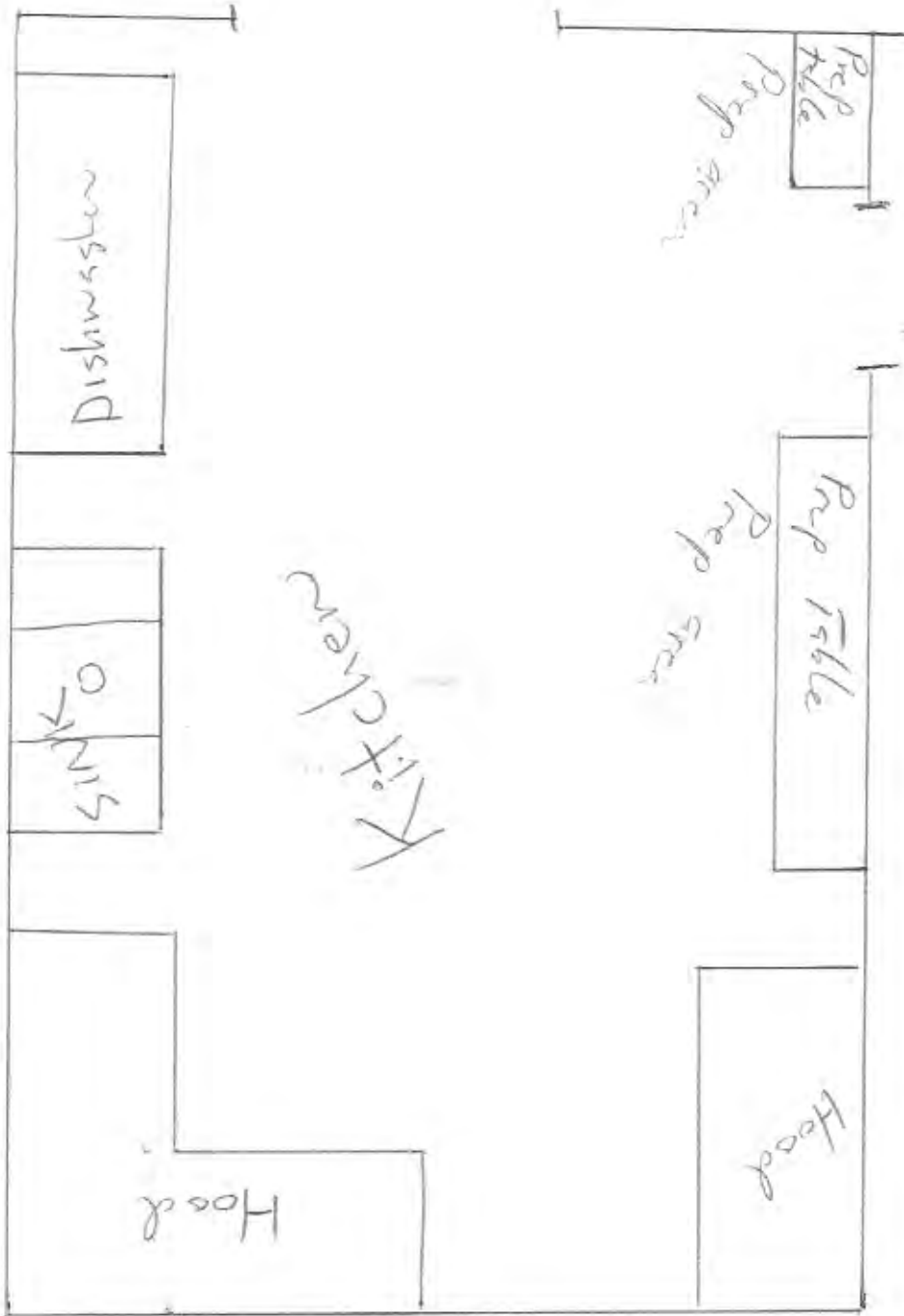
Emergency
Exit →

Window

Window

Door

Tenant
Building
Entrance



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

If my shop reaches a level of success where there are crowds gathered in front of my shop an employee will be dedicated to keep customers and vehicular traffic from interfering with the normal life of the residents of Clinton St.

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

Windows will be kept closed, volume of background music will be carefully moderated. This will be a noodle shop and music will be solely background. An employee will be take responsibility for "moving along" any people that are noisy or unruly.

Has any principal had work experince similar to the proposed business?

Yes, I (Ivan Orkin, Owner) run two ramen shops in Tokyo, Japan. Although this shop will be larger and have a broader menu, very similar noodle dishes will be offered and it will be an authentic Tokyo style ramen shop. It will be a fun but serious artisanal noodle shop, like it's two sister shops in Japan.

28 Ave B Croxley Ave (R) OP
33 Ave B Poca Restaurant (R) OP

Ave B

Solo Pizza (R) B/W
27 Ave B
25 Ave B Billy Hurricane (R) OP

2nd St

Ave B

Houston

29 Clinton Taper (R) OP
29 Clinton Salt Bar (R) OP
25 Clinton
21 Clinton Local Bar (R) B/W
9 Clinton Culture Fix (R) OP
293 Houston Finality City Restaurant (R) OP

Clinton St

4 Clinton Clinton St Baker (R) OP

Stanton

Clinton St

71 Clinton San Marzano (R) B/W
71 Clinton Dodemp (R) OP
67 Clinton Barmanudi (R) OP
63 Clinton Fatto Cucina (R) OP
49 Clinton KuperSmith (R) OP
35 Clinton Donny Brook (R) OP

50 Clinton WD #50 (R) OP
Pig and Kuro (R) B/W
68 Clinton
72 Clinton Cibao Restaurant (R) B/W

Rivington

Clinton St

79 Clinton Yeman Kitchen (R) B/W

76 Clinton Alias (R) OP

DELANCOY