



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](mailto: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       <sup>Downgrade</sup>~~upgrade~~ (change of class) of an existing liquor license

Today's Date: \_\_\_\_\_

**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: Restaurant Wine Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

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

**APPLICANT:**

Premise address: 25 Clinton Street

Cross streets: Stanton and East Houston

Name of applicant and all principals: Ivan Ramen USA LLC

Trade name (DBA): Ivan Ramen

**PREMISE:**

Type of building and number of floors: Mixed use, 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: 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: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R7A (commercial overlay C1-5)

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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Lunch, M-F 12 PM-4PM; Dinner, M-Th 6PM-11PM; Fri 6PM-1am; Sat 12pm-1am; Sun 12 PM-9PM

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

How many stand-up bars/ bar seats are located on the premise? one / 10

(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): at entrance, left side; rectangular 17'8" bar w/ 10 seats

Any food counters?  Yes  No If Yes, describe: \_\_\_\_\_

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? kitchen will be open all hours of operation  
 Will a manager or principal always be on site?  Yes  No If yes, which? chef and/or GM  
 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?) N/A  
 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 N/A  
 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) N/A

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.

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

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? 5

How many licensed establishments are within 500 feet? 19

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? 15

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).

**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.**

DELAWARE

Clinton St

79 Clinton Yunnan Kitchen (R) B/W

76 Clinton Alice's (R) OP

Livingston

Clinton St

71 Clinton San Marzano (R) B/W

71 Clinton Dodompa (R) OP

68 Clinton  
Pis and Kisco (R) B/W

67 Clinton Yaramundi (R) OP

50 Clinton  
WD #50 (R) OP

63 Clinton Fatta Cuckoo (R) OP

49 Clinton Kupersmith (R) OP

35 Clinton Donny Brook (R) OP

Stanton

Clinton St

29 Clinton Salt Bar (R) O.P.

\* 25 Clinton \*

21 Clinton Cocoa Bar (R) B/W

9 Clinton Culture Fix (R) OP

293 E Houston Pindito City Restaurant (R) OP

4 Clinton Clinton St Bakery (R) OP

E Houston

Ave B

2nd St

Ave B

28 Ave B Crowley Alea (R) OP

33 Ave B Poco Restaurant (R) OP

35 Ave B Billy Hennessey (R) OP  
37 Ave B  
Solo Pizza (R) B/W

3rd St