



HELBRAUN & LEVEY LLP
ATTORNEYS AT LAW

Requios Inc.

d/b/a Ramen Ishida

122 Ludlow Street

On Premises Liquor License
Presentation



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, 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 proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- 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: 5/24/2017

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.

Is location currently licensed? Yes No Type of license: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Currently open as Ramen Ishida (current applicant)

Corporation and trade name of current license: Requios Inc. dba Ramen Ishida

APPLICANT:

Premise address: 122 Ludlow Street, New York, NY 10002

Cross streets: Ludlow & Rivington

Name of applicant and all principals: Yohei Ishida

Trade name (DBA): Ramen Ishida

PREMISE:

Type of building and number of floors: Multi-Unit: 6 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: N/A

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No What is maximum NUMBER of people permitted? <75

Do you plan to apply for Public Assembly permit? Yes No
What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):
C4-4A

PROPOSED METHOD OF OPERATION:

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) Seven days per week from 12pm to 6pm & 7pm to 10pm

Number of tables? 3 Total number of seats? 9

How many stand-up bars/ bar seats are located on the premise? 1 counter/"bar"

(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): The counter is ~8' long, about 10' back from the door

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 Ramen Noodle/Salad/A few appetizers

What are the hours kitchen will be open? All hours of operation

Will a manager or principal always be on site? Yes No If yes, which? Principal

How many employees will there be? 3

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

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 N/A

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

Please describe your sound system: Bose Sound Speaker

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

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

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. Attached

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: N/A

Address: N/A Community Board # N/A

Dates of operation: N/A

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? _____

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

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also 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).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per ____
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

LOCATION:

How many licensed establishments are within 1 block? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 33

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

COMMUNITY OUTREACH:

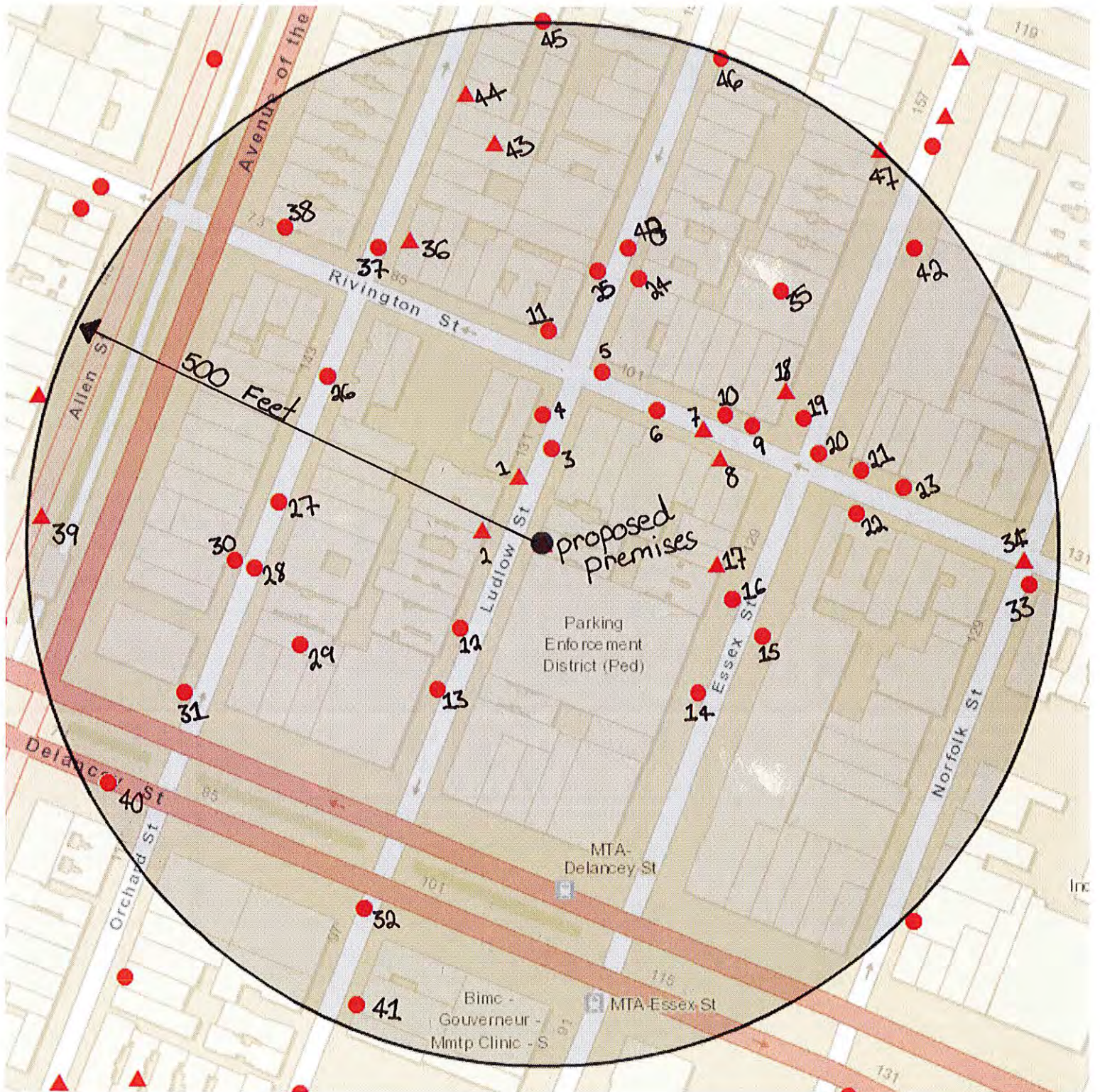
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We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per ____.
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. I will have happy hour and it will end by ____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Requios Inc.

122 Ludlow Street
New York, NY 10002
Licenses Within 500'



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122 Ludlow Street
 New York, NY 10002
 Licenses within 500'

#	Premises	DBA	Address	License Type
1	River Coyote LLC		121 Ludlow Street	RW
2	Eat Pisode Inc	Eat Pisode	123 Ludlow Street	RW
3	JMDR 127 Ludlow LLC	Set BBQ Bistro	127 Ludlow Street	OP
4	NYLA Café LLC	Spitzer's Corner	126 Ludlow Street	OP
5	Keltic Lounge Inc		132 Ludlow Street	OP
6	Downtown LLC	Hotel On Rivington	107 Rivington Street	HL
7	Sushi Hana NY Inc		111 Rivington Street	RW
8	El Castillo De Jugua Rest Corp		113 Rivington Street	RW
9	NYCJB S LLC	Fat Baby	112 Rivington Street	OP
10	Camille Productions LLC		110 Rivington Street	OP
11	Serafina Ludlow Corp		98 Rivington Street	OP
12	BG Bar Inc		113 Ludlow Street	OP
13	MPDraw LLC	Los Feliz	109 Ludlow Street	OP
14	Tenth Ward LLC	Boss Tweed's	115 Essex Street	OP
15	120 Essex Market LLC	Essex	120 Essex Street	OP
16	Swoon Corp		121 Essex Street	OP
17	Essex Project LLC	Char Sue	119 Essex Street	RW
18	Bistro Uruguay Inc		131 Essex Street	RW
19	133 Essex Restaurant LLC		133 Essex Street	OP
20	Pennsylvania Jaycox Inc		118 Rivington Street	OP
21	EHD Restaurant II LLC	Schapiros	120 Rivington Street	OP
22	Rivington Café Corp		123 Rivington Street	OP
23	122-124 Rivington Corp	La Caverna Ristorante	122-124 Rivington Street	OP
24	Pub 138 Inc	Local 138	138 Ludlow Street	OP
25	Brackluinn Rest Inc		137 Ludlow Street	OP
26	A Halibut Inc	Contra	138 Orchard Street	OP
27	131 Orchard Street Restaurant LLC	Black Tree	131 Orchard Street	OP
28	Fourthgen LLC	Russ & Daughters	127 Orchard Street	OP
29	Ulli Bar Corp	Max Fish	120 Orchard Street	OP
30	Alpha 129 Rest LLC	Lucy Jack's	127 129 Orchard Street	OP
31	Delancey Square Hosp LLC & 119 orchard Prop Inc	The John Lambs/Sazo Hotel	119 Orchard Street	HL
32	93 Ludlow St Inc		95 Delancey Street	OP
33	Prague LLC	Schiller's	131 Rivington Street	OP
34	Ghozo LLC	Tiny's Giant Sandwich Shop	129 Rivington Street	RW

Requios Inc.

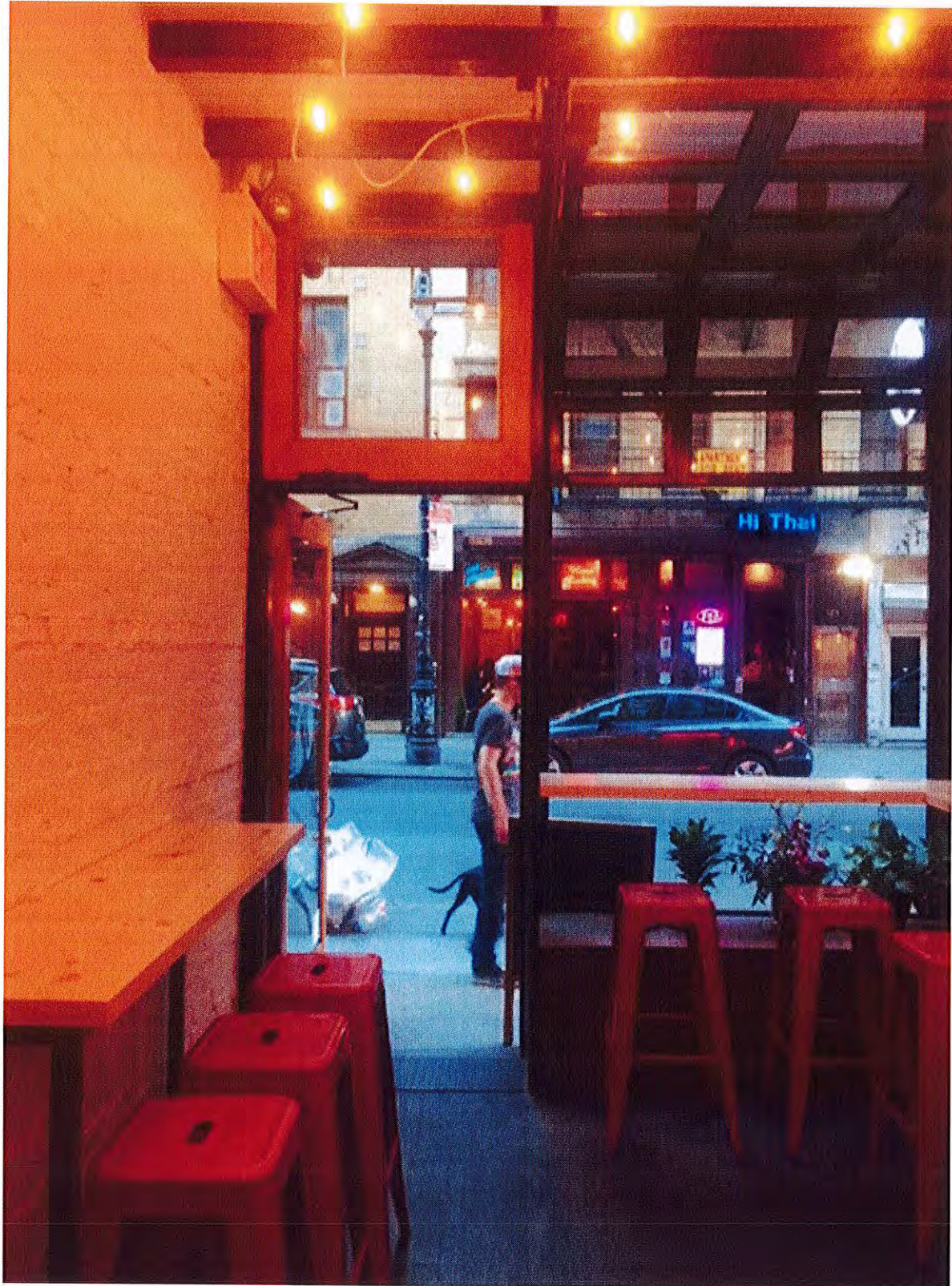
122 Ludlow Street

New York, NY 10002

Licenses within 500'

35	Foundation Lounge Corp	Mazaar Bar and Lounge	137 Essex Street	OP
36	Trapizzino LES LLC		144 Orchard Street	RW
37	Alegre Orchard LLC	Alegre	146 Orchard Street	OP
38	Sauce Management LLC	Sauce	78 84 Rivington Street	OP
39	Antler Dispensery Inc	Antler	123 Allen Street	RW
40	Barnorth Group LLC	Grey Lady	77 Delancey Street	OP
41	The Amber Avalon Corp		92 Ludlow Street	OP
42	Guapo Bodega LLC	Beauty & Essex	146 Essex Street	OP
43	812 Broadway Inc	Karaoke Boho	152 Orchard Street	RW
44	Iberia Discover Georgia Inc	Compass	154 Orchard Street, Store C,D	RW
45	Wassail LLC		162 Orchard Street	OP
46	Owlings Inc	Kind Regards	152 Ludlow Street	OP
47	Chillhouse 149 LLC	Chillhouse	149 Essex Street	TW
48	Soho-Ludlow Inc	Ludlow House	139 Ludlow Street	CL

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New York, NY 10002

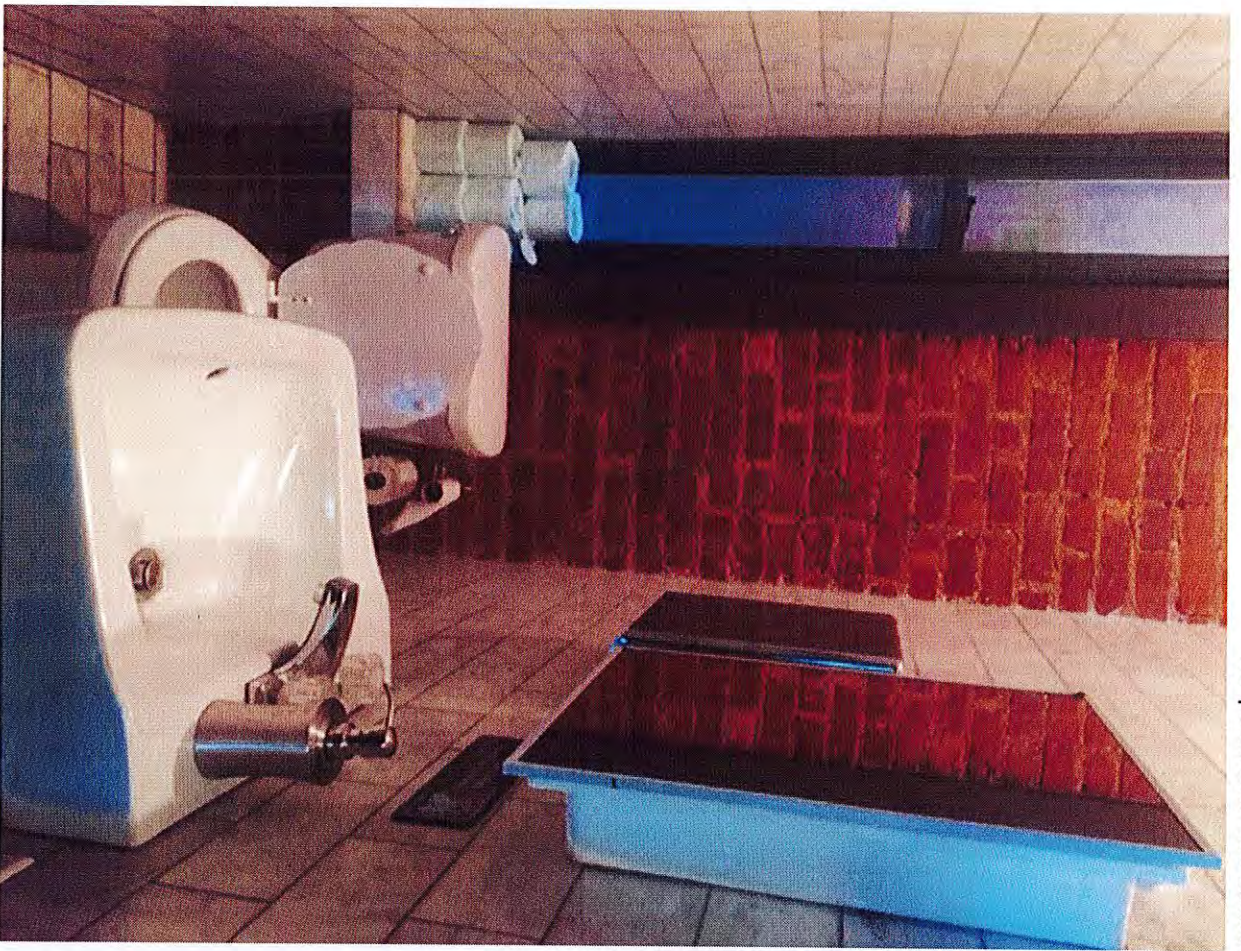


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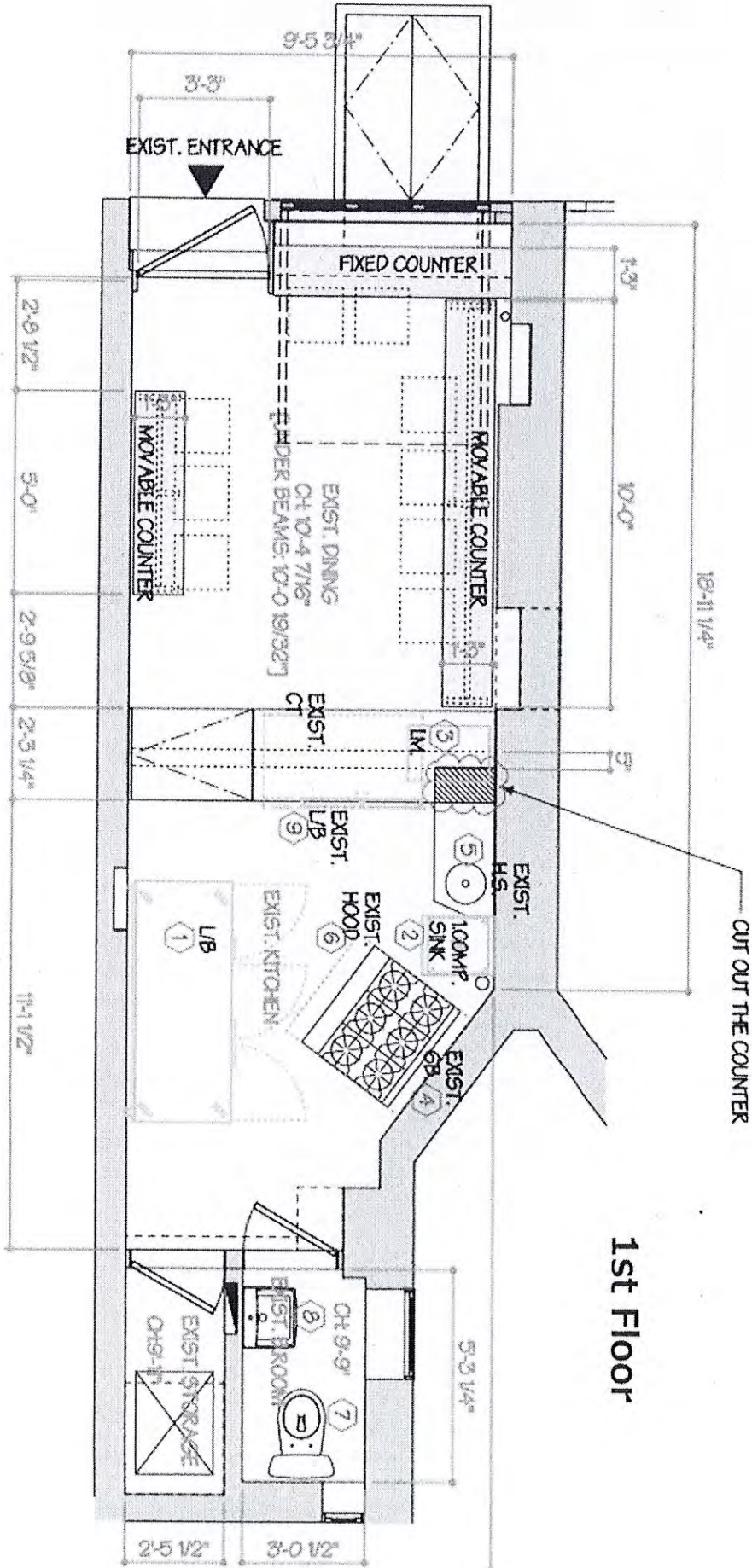
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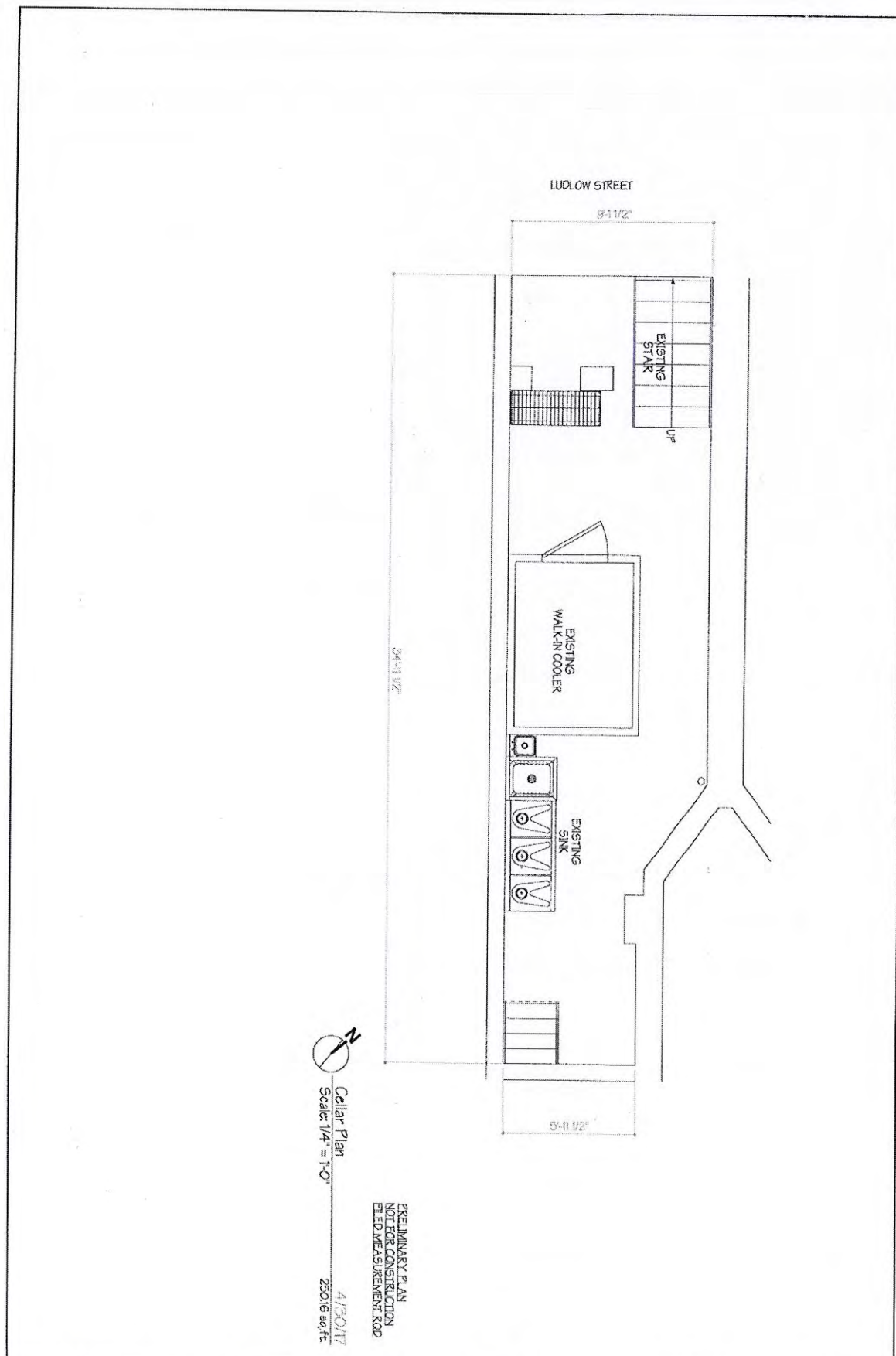
Requios Inc. 122 Ludlow Street, New York, NY 10002



LUDLOW STREET



1st Floor



Cellar Plan
 Scale: 1/4" = 1'-0"
 4/30/17
 25016 sq/ft

PRELIMINARY PLAN
 NOT FOR CONSTRUCTION
 FIELD MEASUREMENT RGD

Project No. 0201	Client BSHDA 122 Ludlow Street New York, NY 10002	Architect Super Paper Co Inc 216 East 10th Street #200 New York, NY 10003 T. 646-527-6279 F. 212-777-6836 info@superpaper.com	Designer MIMI TRUZZA	Date 02/27/17	Title Revision	No. 2501	Drawing Code Cellar Plan	Plot No. 15	Plot Date 02/02/17	Plot No. 0201	Plot Date 02/02/17	Plot No. 0201	Plot Date 02/02/17
	Cellar Plan	Scale 1/4" = 1'-0"	Area 25016 sq/ft	Volume 0 cu/ft	Weight 0 lbs	Value \$0	Cost \$0	Revenue \$0	Profit \$0	Net Profit \$0	Gross Profit \$0	Net Profit \$0	Gross Profit \$0

RAMEN ISHIDA



Red Vegetable Ramen

\$13

The original red vegetable broth with mushroom dashi. Turneric noodles topped with daikon, bok choy, and fried lotus root, and mushroom oil.



Special Red Vegetable Ramen

\$16

Red Vegetable Ramen with extra pork chashu, steamed chicken, and half-egg.



Green Vegetable Ramen

\$13

The original green vegetable broth with mushroom dashi. Spinach noodles topped with paprika, tofu, fried lotus root, and extra virgin olive oil.



Special Green Vegetable Ramen

\$16

Green Vegetable Ramen with extra pork chashu, steamed chicken, and half-egg.



**Spicy Mushroom Ramen
Tofu or Pork**

\$13

The original mushroom broth with sesame sauce. Turneric noodles topped with bok choy, fried mushrooms, spicy sesame oil, and firm tofu or pork.

SALAD

Red Ramen Salad/Tofu or Chicken & Egg

Red leaves, red vegetables, edible flowers and steamed chicken with turneric noodles; choice from ginger dressing, radish dressing, or sesame dressing.

\$9

Green Ramen Salad/Tofu or Chicken & Egg

Green leaves, green vegetables, edible flowers and steamed chicken with spinach noodles; choice from ginger dressing, radish dressing, or sesame dressing.

\$9

RAMEN TOPPING

1/2 Sauced Egg

\$7

Chashu Pork (3pc)

\$3

Steamed Chicken (3pc)

\$3

APPETIZER

Edamame

Boiled green soybean with yuzu citrus salt.

\$4

Potato Salad

Mashed potato with onion, carrot, and corn.

\$4

Pork Bun (2pc)

Steamed bun with chashu, mayo and cucumber.

\$8

Steamed Chicken (6pc)

Slow-cooked chicken breast with original pot herb sauce.

\$8

Chashu Plate (6pc)

Pork belly with special pepper sauce served with potato salad.

\$10

DRINK

Sapporo Light

Sapporo

\$6

Can Soda

(Coke, Diet Coke, Sprite, Ginger Ale)

\$6

Orion

Sapporo Reserve

\$6

Green Tea

Chong Tea

\$6

Kikusui Can (200ml)

Hakkaisan Ginjyo (150ml)

\$12

Dassai 50 (150ml)

Dassai 50 (150ml)

\$13

\$14

*Please let us know if you have any food allergies.

Yohei Ishida
Requios, Inc / Owner
21-22 33rd Street, Astoria, NY

Accounting Manager

Responsible for organizing and coordinating office operations and procedures in order to ensure organizational effectiveness and efficiency. Responsible for performing a variety of functions relating Finance and Accounting, Human Resources, General Administration and Other related duties.

Operation/Kitchen Manager

Holding primary responsibility for management of the day-to-day operations, and implement corporate goals and policies to insure corporate success in the highly competitive U.S. marketplace. Critical development and training responsibilities for qualified U.S. workers. Responsible for the selection of other employees and have ultimate review authority over the direction of operation management, quality control, employee training, and brand development.

A Production development at Slurp Ramen, developing important skills and essential firsthand knowledge of the recipes and procedures. Developing the significant varied ramen menus and operation at popular fast food restaurant located at Long Island, NY.

JOB HISTORY

IPPUDO USA HD, INC. / New York, NY

Mar 2008 – Feb 2016 **Accounting Manager**

- Manages and supervises daily operations and performance of the financial unit.
- Demonstrates a comprehensive understanding of accounting in accordance with generally accepted accounting principles (GAAP), applicable regulations, and company policies and procedures.
- Establish, modify, document, and coordinate implementation of accounting and accounting control procedures.
- Monitor, review and reconcile accounting and related system reports for accuracy and completeness.
- Analyze financial data and recommend appropriate budget levels, and ensure expenditure control.

Shimuja FL,LLC / Miami,FL

May 2016 – Aug 2016 **Operation/Kitchen Manager**

- Open pop-up restaurant in Miami South Beach as a business partner.
- Set up accounting systems
- Created and implemented new menus and individual menu items based on current food trends and regional tastes.
- Oversaw all operations of the kitchen.
- Recruited, trained, supervised, directed, counseled, and evaluated the overall performance of staffs.

Omotenashi USA Co., DBA Slurp Ramen / Port Jefferson, NY

Mar 2016 - Present **Operation/Kitchen Manager**

- Developed standard recipes and techniques for cost efficiency.
- Responsibility for preparation and quality of all kitchen operation, time management of all kitchen employees.

CERTIFICATION/LANGUAGES

Certified in Food Protection, NYC / Japanese, Fluent in conversational English

REFERENCES