

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

Alysha Lewis-Coleman, 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](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: March 2, 2018

**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: \_\_\_\_\_

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: \_\_\_\_\_

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 231 East 9th Street, New York, NY 10003

Cross streets: 2nd Avenue & 3rd Ave.

Name of applicant and all principals: Shuji YAGI

Trade name (DBA): Sakagura

**PREMISE:**

Type of building and number of floors: Single unit, 2 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 for any  
back or side yard use?  Yes  No What is maximum NUMBER of people permitted? 70

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):  
R8B

**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: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of  
outdoor space) 7 Days  
Lunch: Monday-Friday 11:30am to 2:20pm; Dinner 6pm-11pm every day

Number of tables? 10 Total number of seats? 42

How many stand-up bars/ bar seats are located on the premise? 1 bar / 15 bar 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): 25 ft x 8ft, L-Shaped bar, Ground Floor

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 Food

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? Manager

How many employees will there be? 25

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

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: iPod with speakers

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

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) \_\_\_\_\_

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

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: See rider attached

Address: See rider attached Community Board # 3

Dates of operation: See rider attached

**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? 28

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:**

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 will operate a full-service restaurant, specifically a (type of restaurant) Japanese Food restaurant  
Japanese Food restaurant, with a kitchen open and serving food during all hours of operation OR  I have less than full-service kitchen but will serve food all hours of operation.
2.  I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
3.  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 \_\_\_\_\_.
4.  I will play ambient recorded background music only.
5.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6.  I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7.  I will not participate in pub crawls or have party buses come to my establishment.
8.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by \_\_\_\_\_.
9.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



## Rider – Applicant History

<b>Establishment Name</b>	<b>Address</b>	<b>Dates of Operation</b>	<b>Type of Cuisine</b>
Hasaki	210 E. 9 <sup>th</sup> Street, New York, NY	Since 1984	Japanese
Sobaya	229 E. 9 <sup>th</sup> Street, New York, NY	Since 1998	Japanese
Shabu-Tatsu	216 E. 10 <sup>th</sup> Street, New York, NY	Since 1992	Japanese
Hi-Collar	214 E. 10 <sup>th</sup> Street, East Store, New York, NY	Since 2013	Japanese
Rai Rai Ken	218 E. 10 <sup>th</sup> Street, New York, NY	Since 2000	Japanese
Curry-Ya	214 E. 10 <sup>th</sup> Street, West Store, New York NY	Since 2008	Japanese

# Proximity Report for Location:

March 5, 2018

231 E 9 St, New York, NY, 10003

\* 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
SAKAYA INC	324 E 9TH STREET (WEST STORE)	415 ft
MRN LIQUOR INC	16 SAINT MARKS PL	430 ft
MIAT LIQUORS INC	166 2ND AVE	465 ft
TASTE WINE LLC	50 3RD AVE	655 ft
S & P LIQUOR & WINE CORP	89 2ND AVE	1020 ft
EAST VILLAGE WINES & SPIRITS INC	138 1ST AVE	1030 ft
ASTOR WINES & SPIRITS INC	399 LAFAYETTE STREET	1470 ft

## Churches within 500 Feet

Name	Approx. Distance
Saint Mark's-in-the-Bowery Church	260 ft

## Schools within 500 Feet

Name	Address	Approx. Distance
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## On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
TOKYO MAMA INC	240 E 9TH STREET	100 ft
CLOISTER EAST INC,THE	238 E 9TH STREET	110 ft
9TH STREET VENTURE LTD	232 E 9TH STREET	135 ft
MSB RESTAURANTS LLC	151 2ND AVE	140 ft
149 SECOND AVE REST INC	149 2ND AVENUE	165 ft
155 SECOND AVE REST INC	155 2ND AVENUE	180 ft
E OCHI INC	218 E 9TH ST	200 ft
YUAN NOODLE LLC	157 2ND AVE	210 ft
HONEY RYDER LLC	147 149 2ND AVE	215 ft
TSAMPA INC	212 E 9TH ST	225 ft
HASAKI RESTAURANT INC	210 E 9TH STREET	245 ft
J & K RES ENTERPRISES INC	140 142 2ND AVENUE	250 ft
HINOMARU INC	25 ST MARKS PLACE	265 ft
29 ST MARKS PLACE REST INC	29 ST MARKS PLACE	265 ft
HUNG TA CORP	31 ST MARKS PLACE	275 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	19-23 SAINT MARKS PLACE	300 ft
MARCO'S 88 INC	15 ST MARKS PL	355 ft



Name	Address	Approx. Distance
TWO AND EIGHT GOURMET LTD	132 2ND AVENUE	360 ft
AUANTHAI INC	7 ST MARKS PLACE	365 ft
39 ST MARKS INC	41 ST MARKS PLACE	375 ft
LETTA #1 LLC	160 2ND AVE	380 ft
HOURLASS HOLDINGS INC	9 ST MARKS PL	380 ft
SHARAKU INC	14-16 STUYVESANT ST	390 ft
KANAE INC	11 ST MARKS PLACE	390 ft
TAISHO INC	9 ST MARKS PLACE	420 ft
LOCO 124 INC	124A 2ND AVE	450 ft
LEX 18 INC	5 ST MARKS PLACE BASEMENT	480 ft
N Y RESTAURANT SUPPLIES INC	29 3RD AVE AKA 6 STUYVESANT ST	505 ft
FT 245 CORP	245 EAST 11TH STREET AKA 175 S	505 ft
THIRD AVE & ST MARKS INC	25 3RD AVE	510 ft
N Y RESTAURANT SUPPLIES INC	29 3RD AVE 2ND FL	520 ft
SOBAYA RESTAURANT INC	214 E 10TH ST	530 ft
1337 THIRD AVENUE LLC	1337 39 41 3RD AVENUE	545 ft
MESA SEAVIEW CORP	41 43 EAST SEVENTH ST	550 ft
MSD ENTERPRISES INC	118 2ND AVENUE	580 ft
48 E SEVENTH STREET ASSOCIATES INC	48 E 7TH STREET	595 ft
LA MERIDIANA I LTD	176 2ND AVE	605 ft
82ND STREET CAFE INC	1453 57 3RD AVE	615 ft
3RD AVENUE HOSPITALITY LLC	55 3RD AVE	620 ft
JUDEX ENTERPRISES INC	178 2ND AVENUE	630 ft
CHURCH & LOUIS INC	180 2ND AVE	655 ft
PEPRICO INC	182 2ND AVE	670 ft
JIM GILES CORP	109 E 9TH STREET	680 ft
MEXCHESTER LLC	60 3RD AVE	685 ft
AINSPH LLC	64 3RD AVE	690 ft
A VENIERO INC	342 EAST 11TH STREET	705 ft

### Pending Licenses within 750 Feet

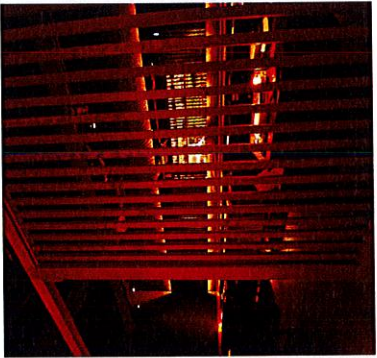
Name	Address	Approx. Distance
TOKYO MAMA INC	230 E 9TH ST	85 ft
QUICKY MART INC	149 2ND AVE	160 ft
TASTY TAIWAN LLC	26 SAINT MARKS PL	335 ft
20 ST MARKS LLC	20 SAINT MARKS PL	355 ft
ZCL INC	11 E 7TH ST	620 ft
TKM 228 EAST 10TH ST LLC	228 E 10TH ST	700 ft

### Unmapped licenses within zipcode of report location

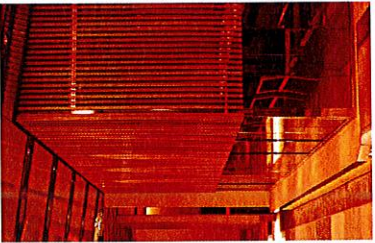
Name	Address



Partition Image



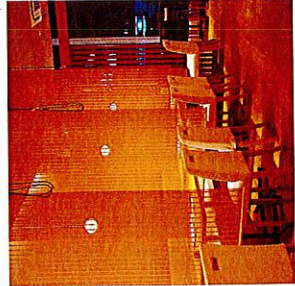
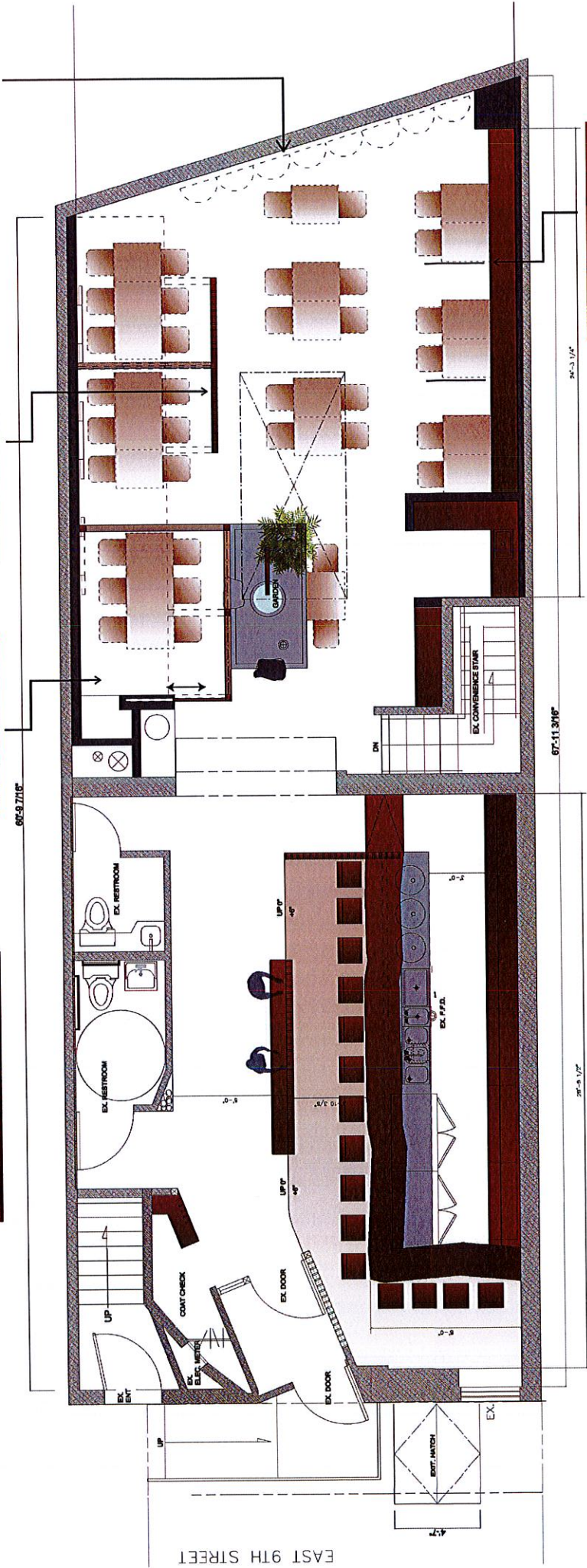
private room



semi private room



sakadaru display





# Lunch

Menu subject to change depending on availability.

🍃 ...Vegetarian Items

## APPETIZERS [前菜]

### Assorted Sashimi ( \* )

Three kinds ...18.00     Five kinds ...28.00

### Tempura Assortment

Shrimp Only ...13.00     Shrimp & Vegetables ...13.00     Vegetables Only 🍃...10.00

### Kakiage Tempura

Chopped Shrimp and Vegetable Tempura 12.00

### Gindara Yuan-yaki

Grilled Fillet of Black Cod Steeped in Sweet Soy Sauce 16.00

### Gomaae 🍃

Lightly Boiled Spinach served chilled with a Grated Sesame Sauce 6.50

### Ohitashi

Lightly Boiled Spinach Seasoned with Bonito Infused Soy Sauce 5.00

### Kuro Edamame 🍃

Boiled Young Soy Beans 6.00

### Green Salad 🍃

Fresh Mixed Greens Served with Carrot Ginger Dressing 5.00

### Fresh Tuna & Avocado Salad ( \* )

Green Salad Topped with Fresh Tuna and Avocado Flavored with Tosa Soy Wasabi Dressing 9.00

### Seaweed Salad 🍃 ( \* )

Assortment of Seaweed topped with a choice of Citrus Vinaigrette or Sesame Dressing 11.00

### Tofu Salad 🍃

Fresh Mixed Greens and Tofu Served with Chopped Tsa-Tsai and Miso Dressing 10.00

### Tsukune

Chicken Meat Balls with Original Teriyaki Sauce (4pcs) 10.00

### Sanma Onigiri

Rice Seasoned and Cooked with Various Vegetables Wrapped with Grilled Pike Mackerel 13.00

### Onigiri (1pc)

Rice Balls. Choice of Topping from: Ume Plum 🍃, Bonito Flakes , Salmon Roe ( \* ), Salmon Flakes ,  
Spicy Takana Leaves 🍃, Spicy Codfish Roe ( \* ) 4.00

### Tofu Miso Soup 3.00

### Rice 2.00

\* No substitutions

Consuming raw or undercooked food ( \* ) such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## HOUSEMADE SOBA NOODLES (COLD) [冷たい手打ち蕎麦]

### Zaru

Plain Soba Noodles Served with Bonito Infused Soy Dipping Sauce 10.00

### Maguro Tororo

Fresh Fillets of Tuna Sashimi Served with Grated Yam ( \* ) 15.00

### Healthy Soba Salad

Seaweed, Mixed Greens, Red Radish Tomato, Oba Leaf and Radish Sprouts  
Served Atop Soba with Sesame and Bonito Infused Soy Sauce 14.00

### Tenzaru

Served with Assorted Tempura (Shrimp, white fish, and vegetables) 17.00  
Shrimp Tempura only ...19.50

## HOUSEMADE SOBA NOODLES (HOT) [温かい手打ち蕎麦]

### Kake Soba

Plain Hot Soba Noodles Served with Spinach 10.00

### Vegetable Soba

Served with Shredded Burdock Roots, Carrots, Lotus Roots, Spinach,  
Onions and Shiitake Mushrooms 13.00

### Tempura Soba

Served with Assorted Tempura (Shrimp, white fish and vegetables) 17.00  
Shrimp Tempura Only...19.50

### Kamo Namban

Served with Slices of Roasted Duck, Shiitake mushrooms and scallions ( \* ) 15.50

### Kamo Curry Namban

Slices of Roasted Duck Served with Bonito Infused Curry Soup ( \* ) 16.50



Vegetable Soba



## DONBURI (BOWLS) & SOBA SET

[半井と手打ち蕎麦のセット]

### Oyako Don Set

Chicken, Soft-Scrambled Eggs, and Sliced Onion and Dried Nori Seaweeds  
Served Atop a Bowl of Rice, with Soba Noodles ( Hot or Cold ) ( \* )

14.50

### Ten Don Set

Assorted Tempura (1 pieces of Shrimp, white fish and Vegetables) Served Atop a Bowl of Rice,  
with Soba Noodles ( Hot or Cold

16.50

\*Shrimp Tempura Only ...18.50 \*Vegetable Tempura Only...16.50

### Ebiten Toji Don Set

Shrimp Tempura with Soft-Scrambled Eggs Served Atop a Bowl of Rice,  
with Soba Noodles ( Hot or Cold ) ( \* )

19.00

### Tekka Don Set

Fillets of Tuna Sashimi Served Atop a Bowl of Sushi Rice, with Soba Noodles ( Hot or Cold ) ( \* )

21.00

### Sake Ikura Don Set

Fillets of Salmon Sashimi and Salmon Roe steeped in Sweet Soy Sauce  
Served Atop a Bowl of Sushi Rice, with Soba Noodles ( Hot or Cold ) ( \* )

20.00

### Una Don Set

Broiled Eel Brushed with Original Teriyaki Sauce Served Atop a Bowl of Rice,  
with Soba Noodles ( Hot or Cold )

19.00

### Kaisen Don Set

Assortment of sliced Fresh Sashimi Served atop Sushi Rice,  
with Soba Noodles ( Hot or Cold ) ( \* )

23.00



Kaisen Don Set

Consuming raw or undercooked food ( \* ) such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## DONBURI / BOWLS [ 丼物 ]

### **Oyako Don**

Chicken, Soft-Scrambled Eggs, Sliced Onion and Dried Nori Seaweeds  
Served Atop a Bowl of Rice ( \* )

12.50

### **Ten Don**

Assorted Tempura (2 pieces of Shrimp, white fish and Vegetables) Served Atop a Bowl of Rice  
*Shrimp Tempura Only ...18.00 Vegetable Tempura Only ...14.50*

14.50

### **Sake Tekka "Half" Don**

Fresh Salmon , Tuna Sashimi and Salmon Roe steeped in Sweet Soy Sauce  
Served Atop a Bowl of Sushi Rice ( \* )

21.00

### **Ebiten Toji Don**

Shrimp Tempura Topped with Soft-Scrambled Eggs Served Atop a Bowl of Rice ( \* )

17.00

### **Tekka Don**

Filletts of Tuna Sashimi Served Atop a Bowl of Sushi Rice ( \* )

19.00

### **Sake Ikura Don**

Filletts of Salmon Sashimi and Salmon Roe steeped in Sweet Soy Sauce  
Served Atop a Bowl of Sushi Rice ( \* )

18.00

### **Una Don**

Broiled Eel Brushed with Original Sweet Teriyaki Sauce Served Atop a Bowl of Rice

17.00

### **Kaisen Don**

Assorted Variety of sliced Fresh Sashimi Served atop of Sushi Rice ( \* )

21.00



Sake Ikura Don





● Sashimi Soba Gozen [刺身蕎麦御膳]

23.00

3 kinds of Sashimi, Assorted Appetizers,  
Housemade Soba Noodles ( Cold or Hot ) (\*)

Add one scoop of ice cream \$3

● "Jewel" Oke Bento [旬菜・桶弁当]

23.00

Assorted Appetizers, Kakiage Tempura, 5 kinds of Sashimi,  
Grilled Tidbits and Mini Rice Balls (\*)

Only 10 Servings per Day / Add one scoop of ice cream \$3

● SAKAGURA Lunch Tasting Course

36.00

with sake pairing \$22

Appetizers : 5 kinds of Sashimi and Appetizer Assortment (\*)

Main Dishes : Assortment Tempura (Shrimp, White Fish and Vegetable),  
Grilled Fish, Beef Fillet Steak, and Cold Housemade Soba (Small) (\*)

Dessert : Choose one Scoop of Ice Cream



No substitutions for the three courses above

Consuming raw or undercooked food (\*) such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
We may add an 18% gratuity to parties of 6 or greater / Maximum four credit cards per table please.

# SHUKOU 酒肴

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KISHU UMEBOSHI Pickled Plum " Umeboshi "	紀州の梅干し	4.50
ABURI MENTAICO Spicy Cod Fish Roe Lightly Broiled (*)	炙り明太子	9.00
IKA SHIOKARA Sliced Raw Squid Cured in Salty Squid Liver Marinade (*)	自家製 烏賊塩辛	8.00 <i>Finish it the Sakagura way with sake \$2</i>
AMAEBI SHUTOUAE Chopped Raw Sweet Shrimp cured in Sake and Bonito Liver Marinade (*)	甘海老の酒盗和え	9.50 <i>Finish it the Sakagura way with sake \$2</i>
SHIRASU OROSHI Whitebait and Grated Daikon Radish topped with Salmon Roe Steeped in Sweet Soy Sauce (*)	しらすおろし	7.00
GOMAAE Lightly Boiled Spinach served chilled with a Grated Sesame Sauce	ほうれん草胡麻和え	6.50
GOMOKU KINPIRA Julienne of Lotus, Carrot, Hijiki Seaweed, Burdock Roots and Beef in Sesame Oil	五目きんぴら	6.80
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SANTEN-MORI 三点盛り Assorted Appetizer Platter, choose three from above		16.00
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KURO EDAMAME Boiled Young "Black Soy Beans"	黒枝豆	6.00
MAGURO BUTSU Diced Fresh Tuna Sashimi mixed with Soy Sauce (*)	鮪ぶつ	9.00
TAKOWASA Chopped Raw octopus flavored with Japanese horseradish (Wasabi) (*)	たこわさ	12.00
NUKAZUKE Assortment of Vegetable Pickles	自家製 ぬか漬	6.00
TATAMI IWASHI Dried Sardine Crackers Fried Crisp served with a Spicy Mayonnaise Dip	たたみいわし	8.00
SURUMEIKA ZUKEYAKI Grilled Squid brushed with Soy Sauce	するめいかの漬け焼き	12.00

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## SASHIMI お刺身

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**SASHIMI MORIAWASE** お刺身盛り合わせ 60.00  
Assortment of five kinds of Sashimi (\*)

**SASHIMI A LA CARTE** お刺身単品  
3pcs per order (\*)

MAGURO	鮪	12.00	FLUKE	平目	15.00
KANPACHI	勘八	15.00	UNI	雲丹	MP
SALMON	サーモン	12.00	IKURA	いくら	15.00
RED SNAPPER	鯛	15.00	SPECIAL		MP

\*Please ask your server for today's selection

**HIRAME PONZU** 平目みぞれポン酢 17.00  
Thinly Sliced Fluke Sashimi topped with Grated Daikon Radish Dressed with a Citrus Vinaigrette (\*)

**HIRAME CARPACCIO** 平目カルパッチョ 18.00  
Thin Sliced Fluke Sashimi drizzled with Olive Oil topped w / Plum Paste , Salmon Roe and Shiso Leaf (\*)

## SALAD サラダ

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**SEAWEED SALAD** 海草サラダ ポン酢又は胡麻ドレッシング 13.00  
Assortment of Seaweed topped with a choice of Citrus Vinaigrette or Sesame Dressing

**DAIKON SALAD** 大根サラダ 明太子マヨネーズ 12.00  
Sliced Daikon Radish Served with a Spicy Cod Fish Roe Mayonnaise (\*)

**TOFU SALAD** 豆腐サラダ搾菜和え 味噌ドレッシング 11.50  
Fresh Mixed Greens and Tofu Served with Chopped Tsa-Tsai and Miso Dressing

## COLD DISHES 冷菜

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HIYAYAKKO	冷奴	6.50
Chilled Tofu topped with Grated Ginger, Scallion and Bonito Flakes		
UNI IKURA ONSEN TAMAGO	雲丹いくら 温泉たまご	9.00
Soft Boiled Egg topped with Sea Urchin and Salmon Roe in Cold Dashi Soup (*)		
UZAKU	うざく	12.00
Eel, Thin Cucumber Slices and Wakame Seaweed in Vinaigrette Sauce		
MAGURO TARTAR	鮪タルタル	16.00
Chopped Tuna Tartar topped with Tobiko Roe steeped in Yuzu (*)		
WASHU BEEF TATAKI	和州牛たたきおろしポン酢	17.00
Beef Sashimi seared and served chilled with Grated Daikon Radish and Ponzu Sauce (*)		
KAMO ROAST NEGIMAKI	鴨ロースト葱巻き	13.00
Slices of Chilled Roasted Duck Wrapped around Scallion accented		

## FRIED DISHES 揚物

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SHISHITO AGE	ししとう揚げ	6.00
Lightly Fried Blistered Shishito Peppers with Sea Salt		
AGEDASHI TOFU	揚げだし豆腐	8.50
Tofu coated in a Light Batter and Deep Fried served in a Soy Sauce Infused Broth		
SATOIMO IRIDASHI	里芋の炒り出し	9.00
Taro Potato, Eggplant and Shiitake Mushrooms Fried in a Light Batter served in a Soy Sauce Infused Broth		
EBI STICK	海老スティック	11.00
Deep Fried Shrimp Roll with "NORI" Seaweed and Shiso Leaf served with a Miso Sauce		
TORI KARAAGE	若鶏の唐揚げ	12.50
Deep Fried Chicken Thigh marinated in Sake and Ginger Infused Soy Sauce		
KUROBUTA KARAAGE	黒豚唐揚げ	12.00
Deep Fried Tender Pork marinated in Curry Powder and Oyster Sauce		

\* Consuming raw or undercooked food (\*) such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## GRILLED DISHES 焼物

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NASU DENGAKU	三色茄子田楽	8.50
Grilled Japanese Eggplants served with 3 kinds of Miso ( Egg Yolk, Spinach, and Sweet Red )		
DASHIMAKI TAMAGO	だし巻き玉子	9.00
Japanese Style Egg Omelette		
TORI TSUKUNE	鶏のつくね	10.00
Chicken Meat Balls topped with Teriyaki Sauce		
SALMON SAIKYO YAKI	サーモン西京焼	19.00
Grilled Fillets of Salmon Fish steeped in "SAIKYO" Miso topped with Salmon Roe steeped in Sweet Soy Sauce (*)		
GINDARA YUAN YAKI	銀鱈の柚庵焼き	22.00
Grilled Fillets of Black Cod Fish steeped in Sweet Soy Sauce		
JIDORI SHIOYAKI	地鶏の天然塩焼き	18.00
Grilled Organic Free Range Chicken served with Sea Salt, Fresh Japanese Chili Pepper and Yuzu Citrus Pepper		
RIBEYE TOBAN STEAK	リブアイの陶板ステーキ	16.00
Diced Steak Sautéed with Garlic Sesame Oil Flavored with Grated Onion and Soy Sauce		

## STEWED • STEAMED DISHES 煮物・蒸物

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<b>BUTA KAKUNI</b>	酒蔵特製 豚の角煮	7.00
SAKAGURA'S SIGNATURE DISH. Pork Belly braised tender and served hot		
CHIKUZEN NI	筑前煮	7.00
Assortment of Cooked Roots Vegetables and Chicken		
CHAWANMUSHI	茶碗蒸し	9.00
Steamed Egg Custard served with Chicken, Shrimp and Shiitake, Gingko Nuts topped with Mitsuba leaves		
GYUSUJI KONNYAKU NIKOMI	牛スジと黒こんにゃくの煮込み	8.50
Shredded Beef Back Ribs and Konjac Yam stewed in Miso topped with Scallion		
YUBA SHUMAI	湯葉しゅうまい	10.00
Minced Pork and Lotus Roots Dumpling Wrapped in a Yuba served with "Ponzu" Sauce		
GYUTAN YAWARAKA NI	牛たんやわらか煮	16.00
Beef Tongue Stewed in a Miso Served with Daikon Radish, Taro Potato, Spinach and Shiitake Mushrooms		

We may add an 18% gratuity to parties of 6 or greater/Maximum four credit cards per table please.

# RICE/NOODLE 𠮟物

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NIHACHI SOBA	自家製二八蕎麦	14.00
Housemade Buckwheat Noodles served with Bonito Infused Soy Dipping Sauce [ Served Cold ] [ Limited Quantity ]		
UNISOBA	雲丹そば	24.00
Housemade Buckwheat Noodles topped with Fresh Sea Urchin served with Sea Urchin Soup [ Served Cold ] (*) [ Limited Quantity ]		
HOT "INANIWA" UDON	稲庭うどん	13.50
Hot Udon Noodle topped with Citrus Sudachi, Scallion and Boiled Fish Paste in Hot Broth		
COLD "INANIWA" UDON	冷やし稲庭うどん 温たま付き	14.50
Cold Udon Noodle topped with Citrus Sudachi, Scallion, Grated Ginger and Poached Egg in Cold Broth (*)		
SALMON CHIRASHI	特選サーモンちらし	26.00
Salmon Sashimi and Salmon Roe steeped in Sweet Soy Sauce served Atop of Rice (*)		
YAKI SANMA ONIGIRI	焼きさんまのおにぎり	14.00
Rice Seasoned and Cooked with Various Vegetables Wrapped with Grilled Pike Mackerel		
ONIGIRI	おにぎり	4.00
Rice Balls. Choice of Topping from: - Spicy Cod Roe (*) 明太子 / Salmon 鮭 / Salmon Roe (*) いくら / Pickled "Ume" Plum 梅 Dried Bonito Flakes おかか / Spicy "Takana" Leave 辛子高菜		
MISO SOUP	お味噌汁	
- Tofu とうふ 3.50 / Asari Clam あさり 4.50		

LET US HOST YOUR  
NEXT GET TOGETHER

Prix-fixe menu options available for parties of up to 16 people.  
Please ask your staff for details.

\* Consuming raw or undercooked food (\*) such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
We may add an 18% gratuity to parties of 6 or greater/Maximum four credit cards per table please.











# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Robataya NY LLC d/b/a Sakagura  
Company Name/ Contact Info  
 Nombre de la Compañía/ el teléfono de contacto

Plans to open a:  
SideWalk cafe/ Backyard use  
 Restaurant

231 East 9th Street, New York, NY 10003  
Address

seeking a license to serve  
Beer & Wine or Beer/Wine & Liquor  
 Liquor, Beer/Wine/Cider

Public meeting  
 for comments  
 Monday, March 19, 2018 at 6:30pm  
 Public Hotel, 17th Floor, Ava Room  
 215 Chrystie Street (btwn Houston & Stanton Sts)

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

# ATTENTION RESIDENTS & NEIGHBORS

Robataya NY LLC d/b/a Sakagura  
Company/DBA Name and Contact Number for Questions

Plans to open a  
SideWalk Cafe or Backyard Garden  
 Restaurant

231 East 9th Street, New York, NY 10003  
Building Number and Street Name (Address)

This establishment is seeking a license to serve  
Beer & Wine or Beer/Wine & Liquor  
 Liquor, Wine, Beer and Cider

There will be an opportunity for public comment on  
 Monday, March 19, 2018 at 6:30pm  
 Public Hotel, 17th Floor, Ava Room  
 215 Chrystie Street (btwn Houston & Stanton Sts)

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

# ATTENTION RESIDENTS & NEIGHBORS 第3 社區居民 請注意

Robataya NY LLC d/b/a Sakagura  
公司名字 (Company) and/或 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主要想開在第三 社區申請生意想開咖啡/後院花園)  
 Restaurant

231 East 9th Street, New York, NY 10003  
地址/生意地址

seeking a license to serve (以上的店主要想開以下酒牌牌照)  
 Liquor, Beer, Wine and Cider

Public meeting for comments  
 第3 社區的居民有權利提出自己的意見和建議。  
 (CB3 SLA & DCA Committee Meeting)  
 星期三 3 社區委員會  
 酒牌和酒牌牌照 (Wine & Liquor)

Monday, March 19, 2018 at 6:30pm  
 Public Hotel, 17th Floor, Ava Room  
 215 Chrystie Street (btwn Houston & Stanton Sts)

info@cb3manhattan.org - www.cb3manhattan.org

# The New York Times

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