



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 Stipulations for Administrative Approval

I, Brian Kim, as a qualified representative of Ays Noodle Company LLC
located at 131 Avenue A, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) Japanese Noodle
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:
Mon 11am-12am; Tue 11am-12am; Wed 11am-12am;
Thu 11am-12am; Fri 11am-12am; Sat 11am-12am; Sun 11am-12am.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than _____
- I will employ a doorman/security personnel on the following days: _____
- I will install soundproofing, _____
- 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.
 I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- 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 _____
- I will play ambient recorded background music only.
- 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.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time limitations OR I will have happy hour and it will end by 8pm.
- I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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.

Name: Brian Kim Phone Number: (616) 617-4679

18. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

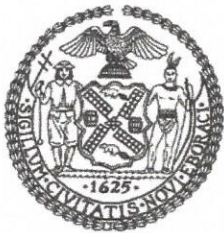
Signed Brian Kim

Dated 8/8/18

Sworn to this 08 day of August 2018

[Signature]





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

Today's Date: 8/2/18

APPLICANT

- Name of applicant and principle(s): AYS Noodle Company LLC
- Premise address: 131 Ave A
- Cross streets: ST MARKS Place + E 9TH ST
- Trade name (DBA): Tabetomo
- Check which you are applying to: New liquor licence Alteration of an existing licence Sale of assets
- If alteration, describe nature of alteration: _____
- Is location currently licensed? Yes No
- Type of license: (Had an RW)
- Previous or current use of the location: Baci E Venetta (wine bar)
- Corporation and trade name of current location: Magnetron LLC
- Type of building and number of floors: Mixed Use, 6 story building
- Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No LNO 12a. What is the permitted occupancy indoors and outdoors? 74
- 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): R7-A C1-S
- How many licensed establishments are within 1 block? 16
- How many On-Premise (OP) liquor licenses are within 500 feet? 17
- Is premise within 200 feet of any school or place of worship? Yes No

PROPOSED METHOD OF OPERATION

- Describe your method of operation: Full
- 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/hours each day and hours of outdoor space if applicable): 11am - 12am 7 days a week
- Total number of table: 8
- Total number of seats: 24

24. How many stand-up bars/ bar seats are located on the premise? 11 15 (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.)
25. Describe all bars (length, shape, and location): Rectangular, 19'7 1/2"
26. Does premise have a full kitchen? Yes No
27. What are the hours kitchen will be open? 11am - 11pm
28. What type of food is available for sale? Japanese
29. Will a manager or principal always be on site? Yes No If yes, which? _____
30. How many employees will there be? 8-10
31. Do you have or plan to install ^{EXISTING} French doors accordion doors or windows?
32. Will there be TVs/monitors? Yes No (If Yes, how many?) _____
33. Will premise have music? Yes No 33a. If Yes, what type of music? Live Music Juke box
 DJ Tapes/CDs/iPod
34. If other type, please describe: _____
35. What will be the music volume? Background (quiet) Entertainment level
36. Please describe your sound system: iPod
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? Yes No
38. If Yes, what type of events or performances are proposed and how often? _____
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? _____
40. Will there be security personnel? Yes No 40a. If Yes, how many and when? _____
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? _____
42. Do you have sound proofing installed? Yes No 43. If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously? Yes No If yes, please indicate name of establishment(s): See attached resume
45. Address: _____ 47. Community Board # _____
46. Dates of operation: _____
47. Has any principal had work experience similar to the proposed business? Yes No If yes, explanation of experience or (resume) attached
48. Does any principal have other businesses in this area? Yes No If yes, give trade name and describe type of business: _____
49. 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.

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.

Who is Tomotsugu Kubo?

Mr. Kubo possesses a decade of extensive managerial experience as well as a highly specialized skill set that make him principal for the success of this opportunity. A few unique qualities distinguish him as such:

1. Having managed multiple restaurants throughout his career, Mr. Kubo is equipped with the managerial and operational experience to understand the ins-and-outs of food preparation, kitchen flow, inventory management, and the keys to operational seamlessness at the front AND back of the house
2. His experience is complemented by a natural talent for the culinary arts that have allowed for the success and wide publicity of the restaurant he had formerly worked for (see below for more details)
3. Mr. Kubo exudes only the utmost positive work ethics and discipline in his approach for his career
4. A natural knack for initiative, self-independence and entrepreneurialism

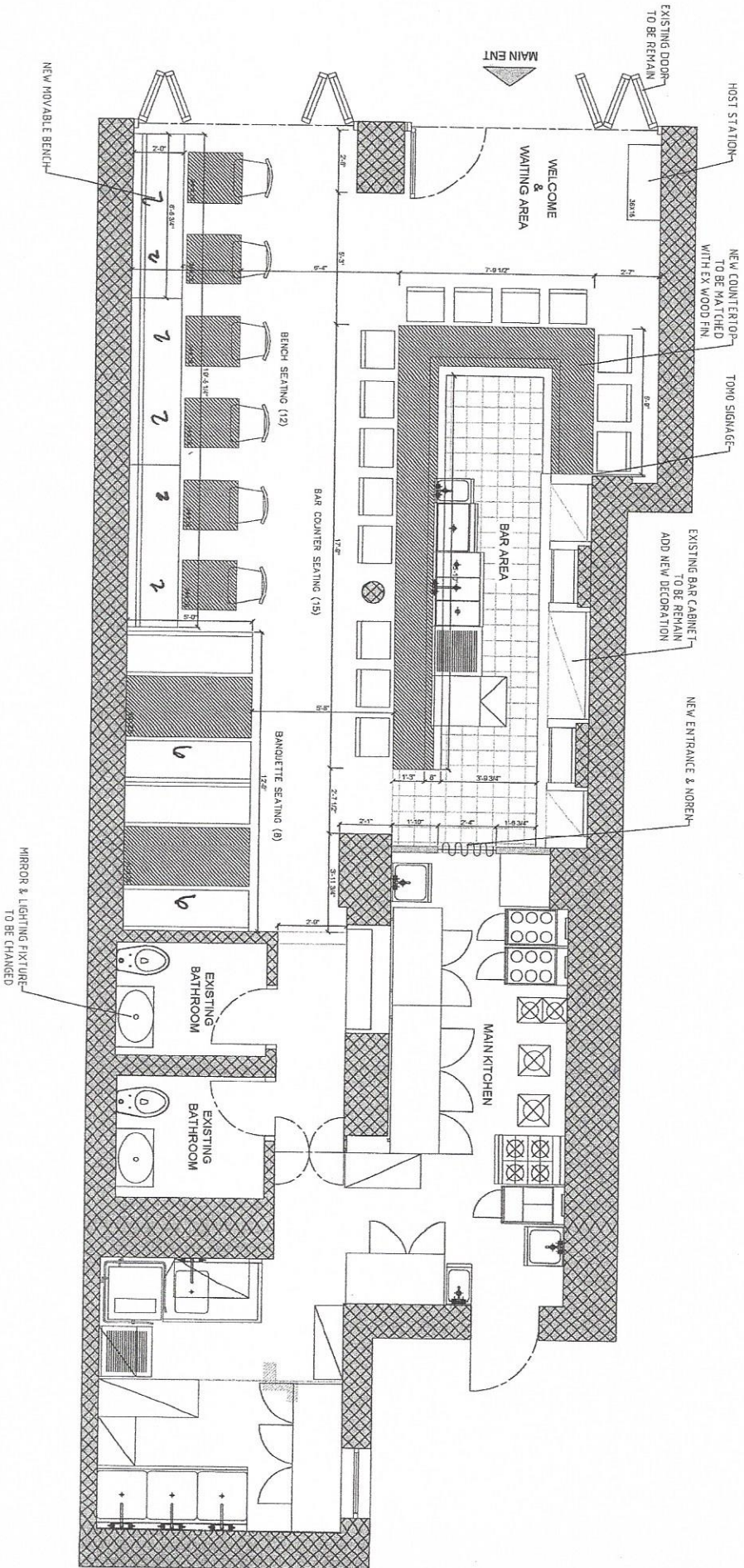
Mr. Kubo's aforementioned qualities, among many others, distinguish him as the optimal partner to embark on this opportunity. See below for an overview of his career qualifications and experiences.

Summary of Experience:

- Mr. Kubo obtained a Bachelor's Degree in Commerce from Nihon University in March 2007
- In April 2007, Mr. Kubo began working as a Manager at Daisyo Corporation, a leading company operating Japanese food restaurant chains. For three years, he operated and managed a restaurant, overseeing schedule management for staff, operations, and (most importantly) the preparation of food and cooking. Following his experience at Daisyo Corporation, he worked for five years as the Manager of restaurants at the Chimney Group and the BYO Co., Ltd.
- After receiving high recognition for his talent and economic knowhow within the restaurant business at his previous employers (experience totaling eight years), Mr. Kubo was hired by HIT World Co., Ltd. in July 2015 where he was promoted to the position of Manager at the Tsujita - Tokyo Yaesu Restaurant
 - While serving as the Manager of the Tsujita - Tokyo Yaesu Restaurant, he independently oversaw the management of the restaurant and devised plans for its every-day business. In this role, he acquired essential skills pertaining to areas such as menu development, inventory management, third-party negotiations with banks and suppliers, front-of-house management, food/labor cost management, profit maximization, monitoring and management of customer turnover, food preparation, and controls on profit margins

- In 2016, Mr. Kubo was promoted again to spearhead HIT World Corporation’s expansion in the U.S. market. He moved to Los Angeles, California, where he took on the position as Manager of the Tsujita L.A. Artisan Noodle Annex Restaurant at HIT World Corporation. In addition to supervising one Assistant Manager and eight Kitchen Staff as his immediate subordinates, he was granted executive-level responsibilities and authorities to oversee all operations of HIT World Corporation’s Japanese restaurant business
 - Owing to the fact that he assumed duties of a managerial and supervisory nature through a role charged with the important responsibility of serving as the leading employee representing the restaurant, the U.S. Citizenship and Immigration Services (“USCIS”) granted Mr. Kubo an E-2 visa
- In November 2016, under Mr. Kubo’s leadership, HIT World Corporation opened a new restaurant at the ‘Americana at Brand’ - the largest shopping complex in Glendale, CA, known for its premier dining and retail options. The new restaurant has since been well-received by its customers and continues to operate profitably

The role of the Manager requires a jack-of-all-trades: food preparation, skilled craftsmanship, service, safety and hygiene, and an innate connection to Japanese culture to name a few responsibilities. With Mr. Kubo’s experience, talent and track record for success, he is uniquely qualified to be a partner on this project.



Project:	TOMO - 131 AVENUE A	Title:	PRELIMINARY FLOOR PLAN	Phase:	No.	Scale:	1/4" = 1'-0"	Date:	07.18.2018	Drawing by:	LJ	© ALL RIGHTS RESERVED.	design
----------	---------------------	--------	------------------------	--------	-----	--------	--------------	-------	------------	-------------	----	------------------------	--------

ATTENTION RESIDENTS & NEIGHBORS

AYS Noodle Company / Tabetomo Mier (269) 598-0939
Company/DBA Name and Contact Number for Questions

plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

131 Ave A

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & wine

Beer & Wine or Beer

Mier (269) 598-0939

Applicant Contact Information

Contact the Applicant or COMMUNITY BOARD 3
With any questions or concerns.
info@cb3manhattan.org - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

QYS Noodle Company LLC / Tabetomo Mies (269) 598-0939
公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

Restaurant

(請選擇/please choose) 酒吧 (Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡(Backyard Use)

131 Ave A

Address/生意地址

seeking a license to serve(以上的店主想要請以下相關酒牌照)

Beer & wine

(請選擇/please choose) 啤酒和酒牌照 (Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

如有任何疑問或關注，請聯繫申請者或第三社區委員會
info@cb3manhattan.org - www.cb3manhattan.org

