

THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD NO. 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Dominic Pisciotta, 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.
- Letter of notice of proposed business to block, tenant or neighborhood 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
- upgrade of an existing liquor license
- sale of assets

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: BEER & WINE Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: RESTAURANT / BAR

Corporation and trade name of current license: ALPHABET CAFE LLC

DBA: SAVE BAR SATSKO

APPLICANT:

Name of applicant and all principals: AMY WATANABE

Trade name (DBA): SAVE BAR SATSKO

Premise address and cross streets: 702 E. 7TH ST BTWN AVE B & C

PREMISE:

Type of building and number of floors: SIX FLOOR RESIDENTIAL

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 certificate of occupancy of back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 38 Outdoor Certificate of Occupancy _____

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/>):

ROB RESIDENTIAL & BUSINESS

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 / BAR

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] SUN: 4pm - 12 AM MON - WED: 5pm - 2AM

THURS - SAT: 5pm - 3AM

Number of tables? 9 Number of seats at tables? 24 18

How many stand-up bars/ bar seats are located on the premise? 8

(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): L shaped, 88" x 95"

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

ASIAN INSPIRED, HEALTHY

What are the hours kitchen will be open? 5 - 12 AM

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

How many employees will there be? 6 TOTAL, 2-3 ON SITE PER DAY

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?) ONE

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: SURROUND SOUND

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?

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.

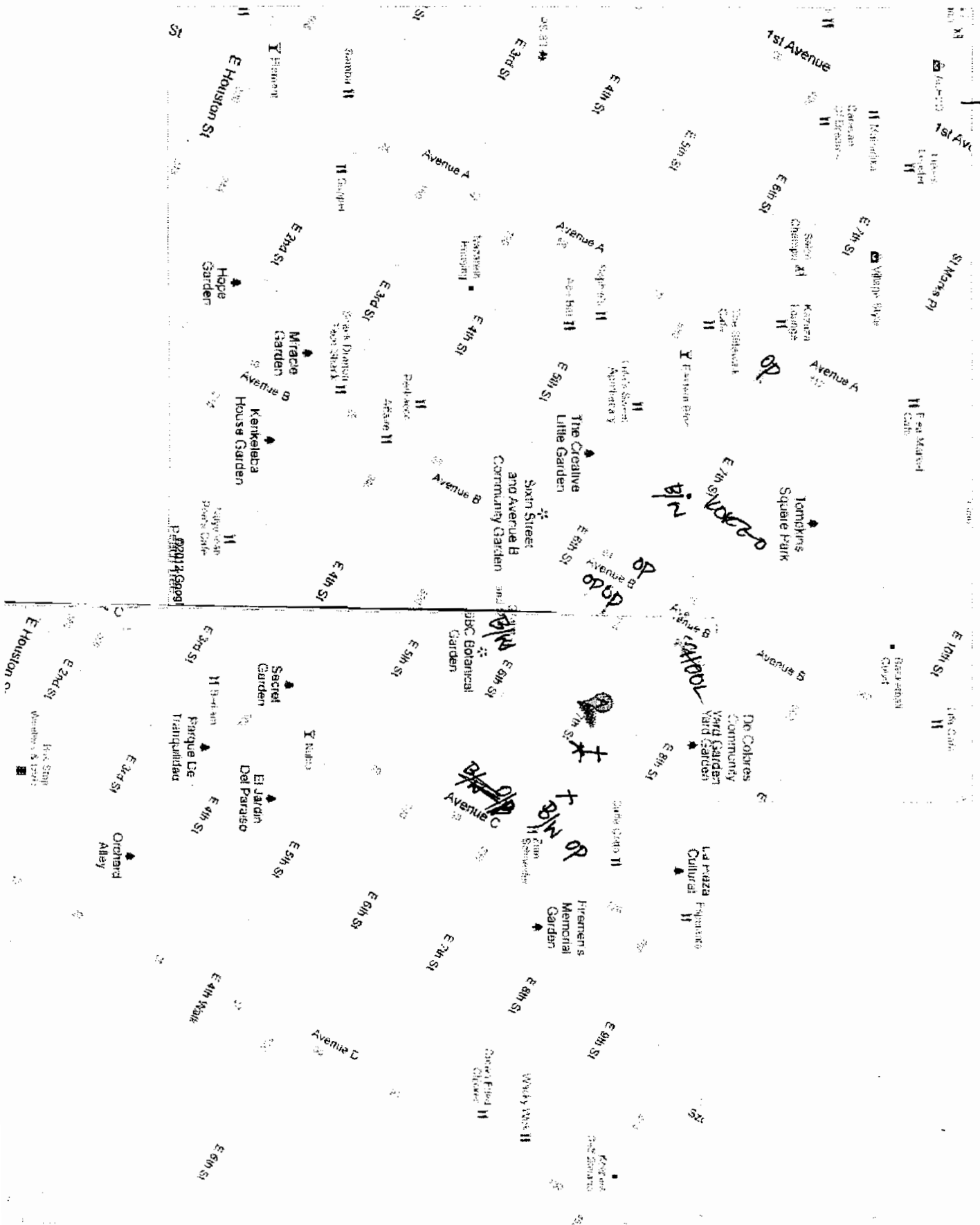
LOCATION:How many licensed establishments are within 1 block? 0How many licensed establishments are within 500 feet? 5Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes NoHow many On-Premise (OP) liquor licenses are within 500 feet? 3Is premise within 200 feet of any 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, neighborhood 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 that is on file.

Petitions should 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).



Noise and Crowd Control

Placement of visible sign to control the noise level outside.

Manager, Principal and Server assigned will control crowd traffic and Noise outside.

If need be, hire a security guard.

Applicant Work Experience

John Dory Aug. '11 – Jan '12

Izakaya Ten July '09 – Sep '11

Satsko June '08 – June '09

Lucien May '07 – Sep '07

Appetizer

Edamame (Steamed salted soy beans).....	5.00
Edamame Hummus (Edamame instead of chick peas).....	6.00
Shumai (Steamed seafood dumplings)	8.00
Vegetable Dumpling (Seasoned tofu with kimchi)	8.00
Gyoza (Ground pork and beef dumpling)	8.00
Asian Chicken (Deep fried soy ginger marinated chicken nuggets)	10.00
Grilled Squid (Grilled squid jerky with soy sauce, mayo)	12.00
Fresh Chunky Guacamole (+ warm corn tortilla)	14.00
Queen Avocado (Jumbo shrimp, avocado mix greens with lemon mayo)	14.00
Tuna Tartar (Sesame flavored raw tuna with wasabi mayo dressing)	16.00

Salad

Hijiki Salad (Cooked hijiki seaweed salad)	6.00
Tofu Sesame Ginger Salad (Grilled tofu, salad, sesame ginger dressing)	9.00
Kaiso Salad (Mixed seaweed, sesame miso dressing)	9.00
Jumbo Shrimp Sesame Ginger Salad	12.00
Smoked Salmon Sesame Ginger Salad	13.00

Soy Roll

Tofu Soy Roll (sautéed tofu, mix green, avocado in soybean paper)	10.00
Jumbo Shrimp Soy Roll shrimp, mix green, avocado in soybean paper)	13.00
Smoked Salmon Soy Roll (house smoked salmon in soybean paper)	14.00
Spicy Tuna Soy Roll (spicy tuna, mix green, avocado in soybean paper)	16.00

Main

Chicken/Beef Curry (Spicy curry sauce over rice with chicken/beef)	12.00
Jennygiri (Avocado, melted mozzarella in rice wrapped in nori)	13.00
Debgiri (Avocado, smoked salmon in rice wrapped in nori)	15.00
Carriegiri (Avocado, smoked salmon, mozzarella in rice wrapped in nori)	16.00
Spicy Tuna Onigiri (Spicy tuna in rice wrapped in nori)	16.00
Garlic Jumbo Shrimp (Jumbo shrimp sautéed with garlic and rice)	14.00
Tuna Tataki with Sesame Seeds (Seared sesame crusted tuna, salad, rice)....	16.00

Soup

Miso Soup	3.50
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20% Gratuity will be included on parties of 6 or more