

Sanpou USA LLC
92 Second Avenue
New York, NY 10003

MANHATTAN COMMUNITY BOARD THREE



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 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: September 28, 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: 92 2nd Avenue New York, NY 10003

Cross streets: East 5/6th Streets

Name of applicant and all principals: Sanpou USA LLC

Trade name (DBA): Sanpou Tei

PREMISE:

Type of building and number of floors: Mixed, Residential and commercial, 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: _____

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? 140

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):
C2-5

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) Sunday-Thursday 11:00-12:30AM Friday-Saturday 11:00AM- 1:30AM

Number of tables? 17 Total number of seats? 36

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

Describe all bars (length, shape and location): Regtangular Bar approx 50'

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

What are the hours kitchen will be open? Sun-Thurs 10:30AM-12AM Fri-Sat 10:30AM-1AM

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

How many employees will there be? approx 14

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: _____

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? _____

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) _____

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

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: _____

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 25

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 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 N/A DJs/ promoted events per N/A, more than N/A private parties per N/A.
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 7PM.
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.

Proximity Report for Location:

September 26, 2018

92 2 Ave, 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
S & P LIQUOR & WINE CORP	89 2ND AVE	100 ft
MRN LIQUOR INC	16 SAINT MARKS PL	720 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	885 ft
JCCSM INC	45 1ST AVE	930 ft
EAST VILLAGE WINES & SPIRITS INC	138 1ST AVE	1075 ft
ASTOR WINES & SPIRITS INC	399 LAFAYETTE STREET	1235 ft
MIAT LIQUORS INC	166 2ND AVE	1280 ft

Churches within 500 Feet

Name	Approx. Distance
Community Synagogue Max D Raiskin Center	315 ft
Saint Mark's Evangelical Lutheran Church	315 ft

Schools within 500 Feet

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

Name	Address	Approx. Distance
LOCAL 92 INC	92 2ND AVE NORTH STORE	0 ft
POINT JUDITH LLC	96 2ND AVENUE	35 ft
DAK 92 SECOND AVE CORP	92 2ND AVENUE	45 ft
88 2ND AVE FOOD CORP	88 2ND AVE	60 ft
HAVELI RESTAURANT INC	100 2ND AVENUE	110 ft
KITCHEN TABLE INC	88B 2ND AVE	110 ft
575 PUB ON SECOND INC	93 2ND AVE	115 ft
BOONSRI INC	95 2ND AVE	120 ft
TRIM CASTLE CORP	87 2ND AVE AKA 239 E 5TH ST	130 ft
BYTELOGICS INC	304 E 6TH ST	145 ft
BRICKLANE CURRY HOUSE INC	306 308 E 6TH ST	155 ft
FUN HAT LLC	308 E 6TH ST	170 ft
BLCH I LLC	99 2ND AVE	175 ft
BARE CITY TWO LLC	85 2ND AVE	200 ft
48 E SEVENTH STREET ASSOCIATES INC	48 E 7TH STREET	380 ft
I LIKE SIT DOWN COMEDY LLC	85 E 4TH ST	390 ft

Name	Address	Approx. Distance
WATERING HOLE OF 2ND AVE CORP,THE	68 2ND AVENUE	395 ft
MSD ENTERPRISES INC	118 2ND AVENUE	400 ft
CJFM LLC	84 E 4TH ST	410 ft
VANESSA REALTY CORP	87 E 4TH STREET	415 ft
KRAINE GALLERY BAR INC	85 E 4TH STREET	430 ft
J B MAX INC	86 E 4TH STREET	445 ft
KRAINE INTERNATIONAL INC	85 E 4TH ST	450 ft
MEATH TRAILS INC	61 2ND AVENUE	470 ft
EAST VILLAGE 4TH STREET CAFE INC	78 80 E 4TH STREET	475 ft
STUDIO CAFFE LLC	CHELSEA PIERS 59 2ND LEVEL	505 ft
LIGHT SIDE CORP	60 2ND AVE.	515 ft
ROSS KELLY INC	237 E 5TH ST	525 ft
LOCO 124 INC	124A 2ND AVE	545 ft
EAST 6TH STREET RESTAURANT GROUP LLC	342 E 6TH ST	570 ft
EDWIN & NEAL'S LLC	345 E 6TH ST	605 ft
TOMKIN SQUARE KIDS INC	73 75 E 7TH STREET	625 ft
FIGARO VILLAGGIO INC	344 E 6TH ST	630 ft
MARRY THE KETCHUP INC	95 1ST AVE	635 ft
EAST THIRD RESTAURANT CORP	29 E 3RD ST STORE 2	640 ft
ESQEV LLC	83 1ST AVE	640 ft
TWO AND EIGHT GOURMET LTD	132 2ND AVENUE	655 ft
UMM HOSPITALITY INC	99 1ST AVE	660 ft
FTCCM LLC	103 1ST AVE	665 ft
39 ST MARKS INC	41 ST MARKS PLACE	670 ft
BLUE & GOLD BAR INC	79 E 7TH STREET	670 ft
SADA TWO LLC	105 1ST AVE	670 ft
MOLINERO LLC	107 1ST AVE	675 ft
JAMIE COFFEE LLC	81 E 7TH ST	690 ft
C & V 77 ENTERPRISES LLC	1475 77 1ST AVENUE	700 ft
29 ST MARKS PLACE REST INC	29 ST MARKS PLACE	705 ft
INSIANG LLC	111 1ST AVE	705 ft
SCRATCHER CAFE INC,THE	209 EAST 5TH ST	715 ft
HINOMARU INC	25 ST MARKS PLACE	730 ft
M & Y CATERING INC	31 SAINT MARKS PL	740 ft

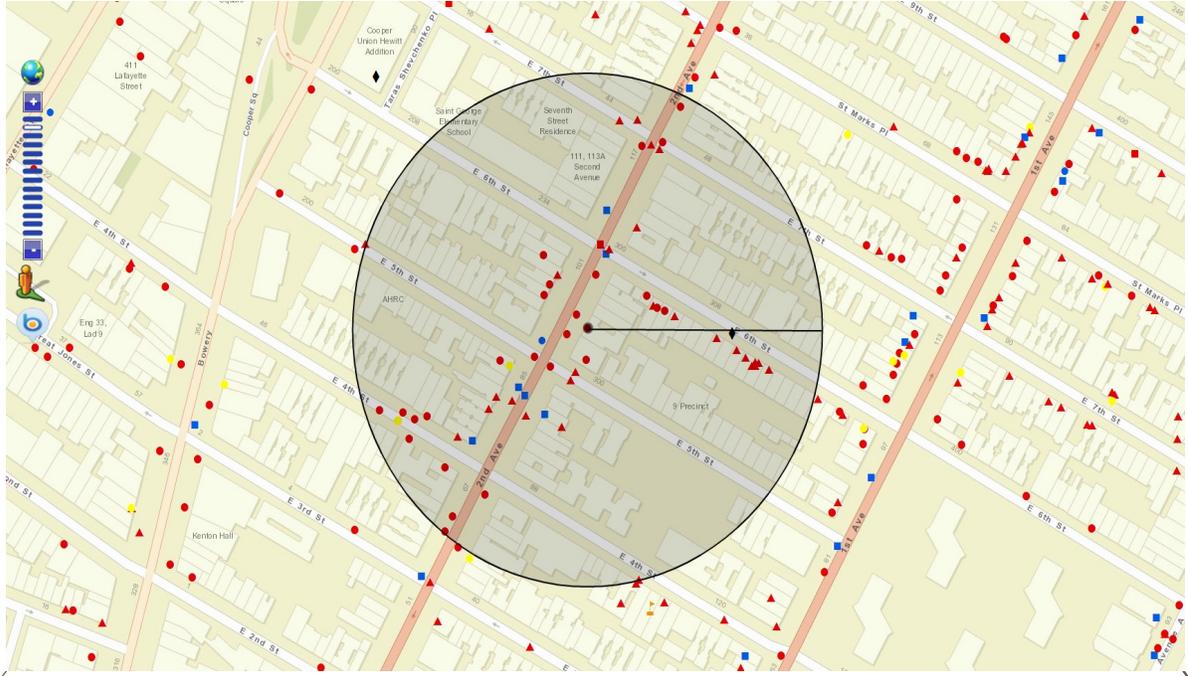
Pending Licenses within 750 Feet

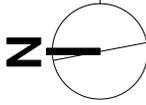
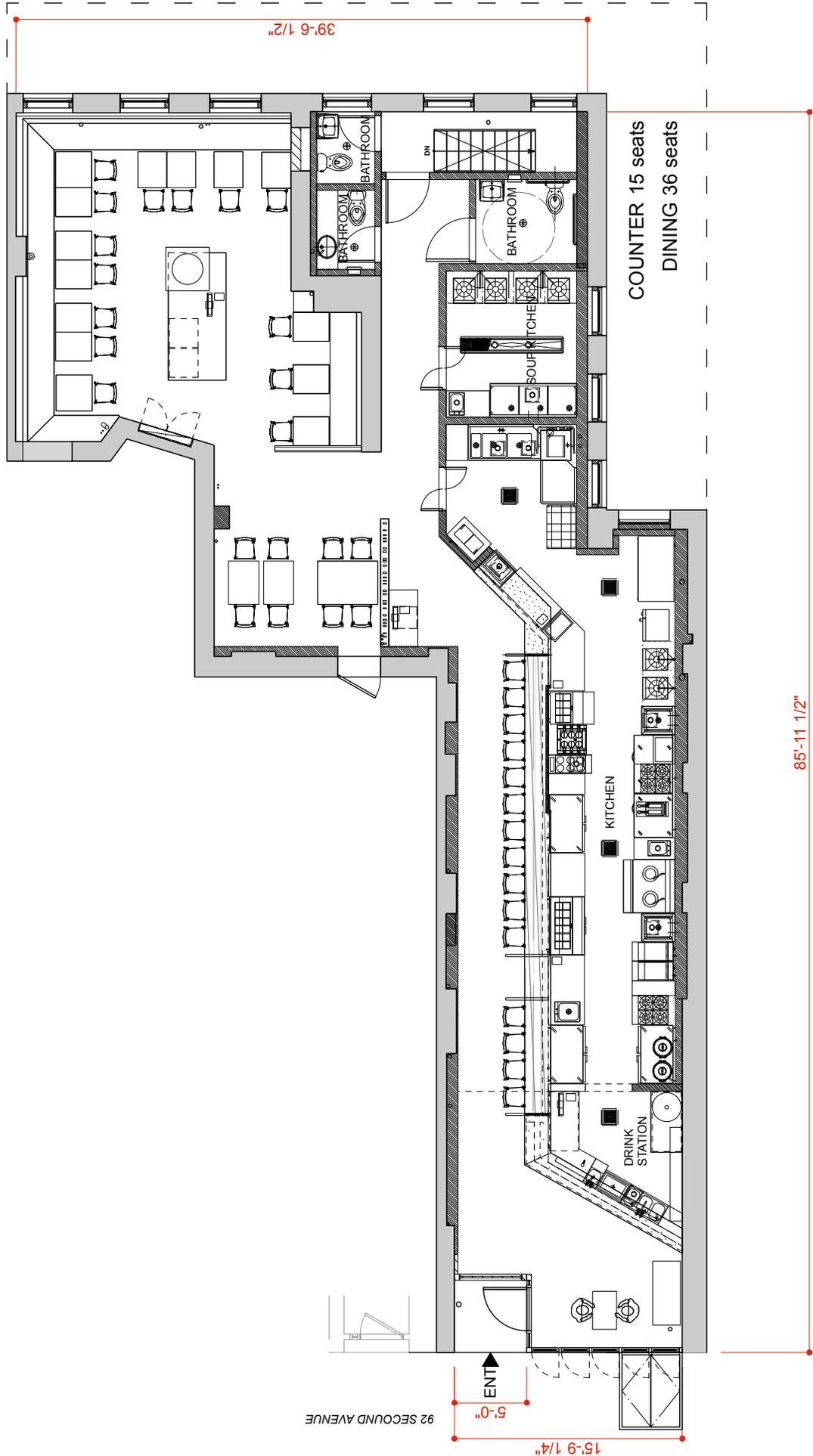
Name	Address	Approx. Distance
NAI TAPAS RESTAURANT CORP	85 2ND AVE	185 ft
HORSE TRADE MANAGEMENT GROUP	85 E 4TH ST	450 ft
SECOND AVE RESTAURANT GROUP INC	58 2ND AVE	520 ft
US LIONS INC	344 E 6TH ST	625 ft
FIRST HOSPITALITY LLC	105 1ST AVE	665 ft
HO MEI INC	58 SAINT MARKS PL	680 ft
MOLINERO LLC	107 1ST AVE	685 ft
20 ST MARKS LLC	20 SAINT MARKS PL	740 ft

Unmapped licenses within zipcode of report location

Name	Address
AOA786 LLC	820 BROADWAY
S&D WAVE GROUP INC	199 2ND AVE

500 Feet Map





1st Floor Plan / 92 Second Ave NYC
 Scale: 1" = 10 ft
 2,098.20 sqft

92 SECOND AVENUE

ENT

COUNTER 15 seats
 DINING 36 seats

KITCHEN

DRINK STATION

BATHROOM

BATHROOM

BATHROOM

SOUP KITCHEN

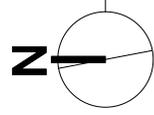
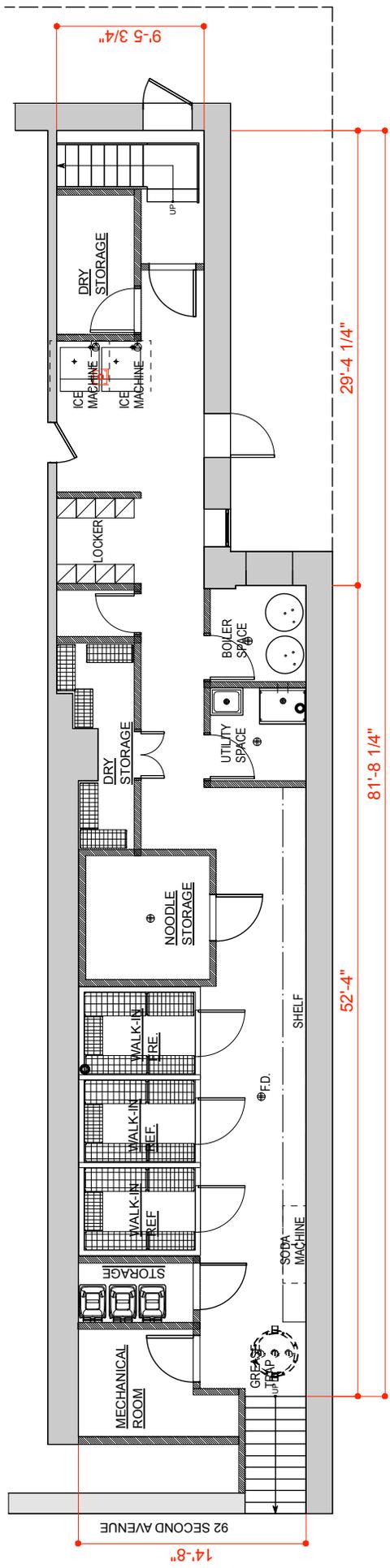
DN

85'-11 1/2"

39'-6 1/2"

15'-9 1/4"

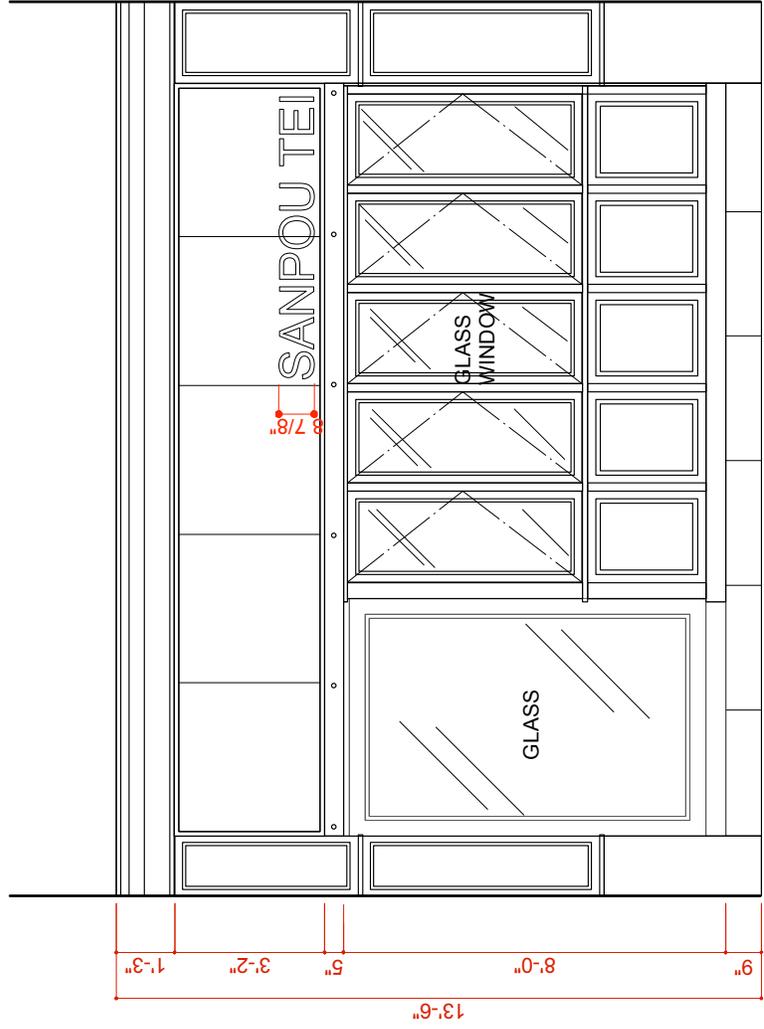
5'-0"



Cellar Plan / 92 Second Ave NYC

1,093.00 sqft

Scale: 1" = 10 ft



StoreFront / 92 Second Ave NYC
 Scale: 1/4" = 1'-0"

新潟の日本酒

SAKE from NIIGATA

Niigata is one of the most popular region for SAKE production.
A supreme Sake made from extremely clear water and delicious rice.

D1

萬寿鏡 (140ml)

Masukagami

\$9.00

D2

大吟醸 吉乃川 (140ml)

Daiginjo Yoshinogawa

\$13.00

D3

八海山 (140ml)

Hakkaisan

\$10.00

Niigata Sake Tasting set



D4 利き酒セット

Kiki-Zake set 60ml×3

\$14.50

萬寿鏡 - Masukagami -
大吟醸 吉乃川 - Daiginjo Yoshinogawa -
八海山 - Hakkaisan -

ソフトドリンク

Soft Drink

- E1 コカ・コーラ \$ 2.00
Coca-Cola
- E2 コカ・コーラ ゼロ \$ 2.00
Coca-Cola ZERO
- E3 ジンジャーエール \$ 2.00
Ginger Ale
- E4 カルピス \$ 3.50
Calpis
- E5 ラムネ \$ 3.50
RAMUNE
- E6 緑茶ホット \$ 1.00
Hot Green Tea
- E7 緑茶アイス \$ 1.00
Iced Green Tea



RAMUNE

甘味

Desserts

- F1 モチアイス 苺・抹茶 \$ 2.50
Mochi Ice cream Strawberry · Matcha



ビール

Beer

D5 スリーマン
SLEEMAN

\$6.00

D6 サッポロビール
Sapporo Beer

\$6.00



SLEEMAN



Sapporo Beer

三宝亭の若鶏唐揚げ

SANPOUTEI Deep fried Spring Chicken
Marinated classic shoyu sauce and deep-fried juicy and crisp flavor.



C8 おろしポン酢ソース \$ 6.00
OROSHI YUZU Ponzu Sauce
Refreshing tasty Japanese sauce made of grated radish mixed with YUZU KOSHO flavor sauce.

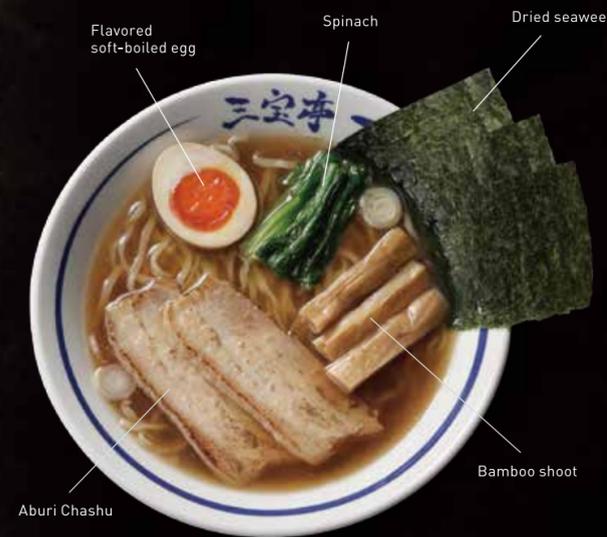


C9 タルタルソース \$ 6.00
Tartar Sauce
Homemade tartar sauce with sweet vinegar flavor added.



C10 辛味ソース \$ 6.00
Spicy Sauce
Original spicy sauce.

All prices stated are before GST and service charge. Pictures are for illustration purposes only.



創業 1967 年から培った
A1 新潟醤油らーめん
味つき半熟玉子 \$ 12.00
NIIGATA SHOYU RAMEN
with flavored soft-boiled Egg

- 2 slices of aburi chashu ● Flavored soft-boiled egg
- Dried seaweed ● Bamboo shoot ● Spinach



A2 新潟醤油らーめん 特製全部のせ \$ 14.50
NIIGATA SHOYU RAMEN with Special full-topping
● 4 slices of aburi chashu ● Flavored soft-boiled egg
● Dried seaweed ● Bamboo shoot ● Spinach



A3 新潟醤油らーめん 炙りチャーシュー \$ 13.00
NIIGATA SHOYU RAMEN with Extra Aburi Chashu
● 4 slices of aburi chashu
● Dried seaweed ● Bamboo shoot ● Spinach



A4 新潟醤油らーめん \$ 11.50
NIIGATA SHOYU RAMEN
● 2 slices of aburi chashu
● Dried seaweed ● Bamboo shoot ● Spinach

トッピング Extra Toppings

- メンマ \$ 0.50 ● 味つき半熟玉子 \$ 1.00 ● チャーシュー \$ 1.30
Bamboo Shoot Soft Boiled Egg Chashu (Pork)
- 海苔 \$ 0.50 ● ねぎ \$ 0.50 ● 麺大盛り \$ 1.00
Seaweed Spring onion Add Noodle

Glossary

SHOYU = Soy Sauce
Aburi = Charred
Chashu = Pork

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新潟米コシヒカリ

NIIGATA RICE KOSHIHIKARI

Niigata Koshihikari is rice that has been rated No.1 for it's quality in Japan. This rice is basked in hot sunlight during summer and covered in snow during the winter. The significant temperature fluctuation creates the savory and unique textures in the rice. Each grain when cooked has a mild stickiness and sweetness. The rice has been imported from Japan, Niigata, and will be cooked in the restaurant to allow Canada customers to enjoy.



B1 チャーシュー丼
CHASHU DON
\$ 9.50



B2 ミニ チャーシュー丼
mini CHASHU DON
\$ 4.75



B4 豚カ小丼
mini BUTARIKI DON
\$ 5.00



B3 豚カ丼
BUTARIKI DON
\$ 9.75

A5 濃厚煮干つけ麺 割りスープ付 \$ 12.50

TSUKEMEN

SANPOUTEI special TSUKEMEN has a rich aroma of dried sardines and bonito.

Experience a different style of ramen: dip cold noodles into SANPOUTEI's hot and flavorful stew. Complete your meal by adding "WARI" soup into the remainder of your bowl and enjoy!

A6 濃厚煮干辛つけ麺 割りスープ付 \$ 13.50

SPICY TSUKEMEN

How to Enjoy
**WARI
SOUP ?**

WARI SOUP is ...

Enjoy another tasty soup by adding plain soup stock into remaining rich dried sardine soup after finishing noodle.



トッピング

Extra Toppings

- メンマ \$ 0.50
Bamboo Shoot
- 味つき半熟玉子 \$ 1.00
Soft Boiled Egg
- チャーシュー \$ 1.30
Chashu (Pork)
- 海苔 \$ 0.50
Seaweed
- ねぎ \$ 0.50
Spring onion
- 麺大盛り \$ 1.00
Add Noodle

Glossary

Bonito = dried, fermented, and smoked skipjack tuna

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新潟醤油

Since SANPOU GROUP's establishment in 1967, the most popular and signature dish has been the "Niigata Shoyu Ramen"

In the most countries, "TONKOTSU" Ramen is known as Japan's standard ramen. However, the original standard for ramen flavor in Japan is actually "SHOYU" Ramen.

SANPOUTEI is proud to introduce one of Japan's most authentic flavors, "SHOYU" Ramen, to Canada.



新潟の日本酒

SAKE from NIIGATA

Niigata is one of the most popular region for SAKE production. A supreme Sake made from extremely clear water and delicious rice.

D1

萬寿鏡 (140ml)
Masukagami
\$ 13.00

D2

大吟醸 吉乃川 (140ml)
Daiginjyo Yoshinogawa
\$ 46.00

D3

八海山 (140ml)
Hakkaisan
\$ 15.50

Niigata Sake Tasting set



D4 利き酒セット \$ 29.00
Kiki-Zake set 60mlx3

萬寿鏡 - Masukagami -
大吟醸 吉乃川 - Daiginjyo Yoshinogawa -
八海山 - Hakkaisan -

ビール Beer

D5 スリーマン SLEEMAN \$ 4.50

D6 サッポロビール Sapporo Beer \$ 5.50



SLEEMAN Sapporo Beer

ソフトドリンク Soft Drink

E1 コカ・コーラ \$ 2.00
Coca-Cola

E2 コカ・コーラ ゼロ \$ 2.00
Coca-Cola ZERO

E3 ジンジャーエール \$ 2.00
Ginger Ale

E4 カルピス \$ 3.50
Calpis

E5 ラムネ \$ 3.50
RAMUNE

E6 緑茶ホット \$ 1.00
Hot Green Tea

E7 緑茶アイス \$ 1.00
Iced Green Tea



RAMUNE

甘味 Desserts

F1 モチアイス 苺・抹茶 \$ 2.50
Mochi Ice cream Strawberry・Matcha



All prices stated are before GST and service charge. Pictures are for illustration purposes only.

濃厚煮干 つけ麺



30%
more
noodles

おつまみ A La Carte



C1 おつまみメンマ 辛味噌和え \$ 4.00
Bamboo Shoot with **SPICY** MISO
Bamboo shoot and leeks tossed in a SANPOUTEI's spicy miso sauce.



C2 おでん \$ 9.00
ODEN
Simmered boiled egg, radish, fish cakes, konjac, served with mustard.



C3 揚げだし豆腐 \$ 5.50
AGEDASHI TOFU
Deep fried tofu in Japanese broth.



豚しゃぶサラダ
BUTA SHABU Salad
Lightly boiled pork tossed with special onion dressing.

C4 \$ 7.00 | Large
C5 \$ 5.50 | Small



サクサク海老天サラダ
Crispy TEMPURA SHRIMP salad
Tempura shrimp salad topped with a sweet chili dressing and wasabi mayo.

C6 \$ 9.00 | Large
C7 \$ 7.50 | Small

All prices stated are before GST and service charge. Pictures are for illustration purposes only.

SANPOUTEI from Niigata, Japan

In 1967, SANPOU GROUP was founded in Niigata. In order to provide exquisite ramen and a wholesome experience, SANPOU continues to pursue the best taste and service.



三宝亭のこだわり、出汁

Persistency of SANPOUTEI : Soup Stock

Japanese food culture frequently incorporates "DASHI" in their traditional cuisine. DASHI, also commonly known as "Soup Stock," is the fundamental component in unifying the flavors of a dish (i.e ramen). At SANPOUTEI, we insist on using quality ingredients in everything we produce. Hence, SANPOUTEI only uses dried sardines imported from Japan. The sardines are rare even in Japan; and with our unique and specific cooking style, we offer the most flavorful soup you will taste.



店内製麺所でつくる、こだわりの自家製麺

Persistency of SANPOUTEI : Ramen Noodles

The noodles are consistently produced in-house by our highly trained SANPOUTEI staff. Our noodle making machine enhances hydration of noodles with a method of slow preparation. It is folded 4X to create a firm, yet springy texture. SANPOUTEI ensures that every bowl of ramen served stands 110% to our philosophy and commitment to ramen noodles.

らーめん
三寶亭

濃厚鶏味噌



A7 濃厚鶏味噌らーめん
味つき半熟玉子 \$ 12.50

TORI x MISO RAMEN
with flavored soft-boiled Egg
● 2 slices of aburi chashu ● Flavored soft-boiled egg
● Vegetables and minced chicken

A8 濃厚鶏味噌らーめん 特製全部のせ \$ 15.00
TORI x MISO RAMEN with Special full-topping
● 4 slices of aburi chashu ● Flavored soft-boiled egg
● Vegetables and minced chicken

A9 濃厚鶏味噌らーめん 炙りチャーシュー \$ 13.50
TORI x MISO RAMEN with Extra Aburi Chashu
● 4 slices of aburi chashu ● Vegetables and minced chicken

A10 濃厚鶏味噌らーめん \$ 12.00
TORI x MISO RAMEN
● 2 slices of aburi chashu ● Vegetables and minced chicken

濃厚鶏辛味噌



A11 濃厚鶏辛味噌らーめん
味つき半熟玉子 \$ 13.00

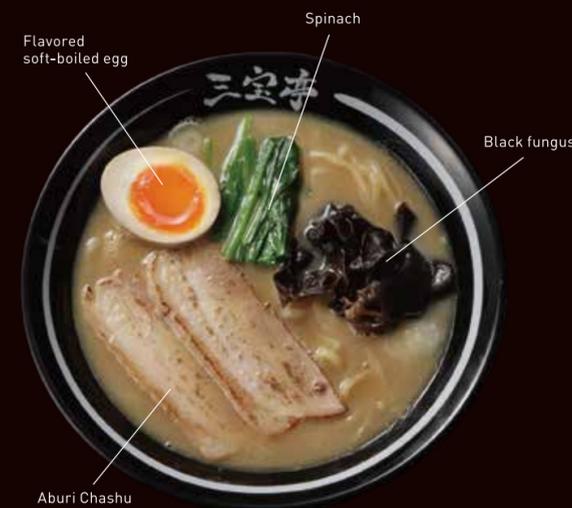
TORI x SPICY MISO RAMEN
with flavored soft-boiled Egg
● 2 slices of aburi chashu ● Flavored soft-boiled egg
● Vegetables and minced chicken

A12 濃厚鶏辛味噌らーめん 特製全部のせ \$ 15.50
TORI x SPICY MISO RAMEN with Special full-topping
● 4 slices of aburi chashu ● Flavored soft-boiled egg
● Vegetables and minced chicken

A13 濃厚鶏辛味噌らーめん 炙りチャーシュー \$ 14.00
TORI x SPICY MISO RAMEN with Extra Aburi Chashu
● 4 slices of aburi chashu ● Vegetables and minced chicken

A14 濃厚鶏辛味噌らーめん \$ 12.50
TORI x SPICY MISO RAMEN
● 2 slices of aburi chashu ● Vegetables and minced chicken

鶏白湯



A15 鶏白湯らーめん
味つき半熟玉子 \$ 12.00

TORI RAMEN
with flavored soft-boiled Egg
● 2 slices of aburi chashu ● flavored soft-boiled egg
● Black fungus ● Spinach

A16 鶏白湯らーめん 特製全部のせ \$ 14.50
TORI RAMEN with Special full-topping
● 4 slices of aburi chashu ● flavored soft-boiled egg
● Black fungus ● Spinach

A17 鶏白湯らーめん 炙りチャーシュー \$ 13.00
TORI RAMEN with Extra Aburi Chashu
● 4 slices of aburi chashu ● Black fungus ● Spinach

A18 鶏白湯らーめん \$ 11.50
TORI RAMEN
● 2 slices of aburi chashu ● Black fungus ● Spinach

まぜそば

煮干オイル×醤油



A19 まぜそば 炙りチャーシュー
鶏白湯スープ付 \$ 12.50

MAZE SOBA
● Aburi chashu ● Flavored soft-boiled egg
● Dried seaweed ● Bamboo shoot ● Noodle volume 1.3 times

トッピング Extra Toppings

- メンマ \$ 0.50
- 味つき半熟玉子 \$ 1.00
- チャーシュー \$ 1.30
- 海苔 \$ 0.50
- ねぎ \$ 0.50
- 麵大盛り \$ 1.00
- Bamboo Shoot
- Soft Boiled Egg
- Chashu (Pork)
- Seaweed
- Spring onion
- Add Noodle

Glossary
TORI = Chicken Aburi = Charred Chashu = Pork
MISO = Traditional Japanese seasoning made from fermented soybeans and barley or rice malt

All prices stated are before GST and service charge. Pictures are for illustration purposes only.

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DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN

, THE CITY OF NEW YORK

No. **48349**

Date **December 5, 1957**

CERTIFICATE OF OCCUPANCY

(Standard form adopted by the Board of Standards and Appeals and issued pursuant to Section 646 of the New York Charter, and Sections C-26-181.0 to C-26-187.0 inclusive Administrative Code 2.1.3.1. to 2.1.3.7. Building Code.)

This certificate supersedes C. O. No.

To the owner or owners of the building or premises:

THIS CERTIFIES that the ~~new~~ ~~altered~~ ~~existing~~ building—premises located at

92-94 Second Avenue

Block 447 Lot 3

, conforms substantially to the approved plans and specifications, and to the requirements of the building code and all other laws and ordinances, and of the rules and regulations of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent. **Class 3**

~~Alt. No.—1999-1946~~ Construction classification—**nonfireproof**

Occupancy classification—**New Law Tenement** . Height **6** stories, **66** feet.

Class "A" Mult. Dwell. . Located in **Business** Use District.

Date of completion—**October 4, 1957** . Height Zone at time of issuance of permit **96C-1947**

B Area **1 1/2**

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals: (Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar	on ground				Boiler room and storage.
1st story	100			70	Stores and restaurant.
2nd to 6th story, incl.	40 each				Four (4) apartments on each story.

Sec. 2403 of the Building Code of the City of New York Admin. Code
 Prior to the 1950 Code of the City of New York, the Board after January 1, 1938, the structure shall be permanently posted under glass and maintained in the main entrance hall of such structures.

THIS CERTIFICATE SHALL ALSO BE CONSIDERED A CERTIFICATE OF COMPLETION UNDER SECTION 301 OF THE MULTIFAMILY DWELLING LAW.

Thomas V. Burke
 Borough Superintendent

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

Unless an approval for the same has been obtained from the Borough Superintendent, no change or rearrangement in the structural parts of the building, or affecting the light and ventilation of any part thereof, or in the exit facilities, shall be made; no enlargement, whether by extending on any side or by increasing in height shall be made; nor shall the building be moved from one location or position to another; nor shall there be any reduction or diminution of the area of the lot or plot on which the building is located.

The building or any part thereof shall not be used for any purpose other than that for which it is certified.

The superimposed, uniformly distributed loads, or concentrated loads producing the same stresses in the construction in any story shall not exceed the live loads specified on reverse side; the number of persons of either sex in any story shall not exceed that specified when sex is indicated, nor shall the aggregate number of persons in any story exceed the specified total; and the use to which any story may be put shall be restricted to that fixed by this certificate except as specifically stated.

This certificate does not in any way relieve the owner or owners or any other person or persons in possession or control of the building, or any part thereof from obtaining such other permits, licenses or approvals as may be prescribed by law for the uses or purposes for which the building is designed or intended; nor from obtaining the special certificates required for the use and operation of elevators; nor from the installation of fire alarm systems where required by law; nor from complying with any lawful order for additional fire extinguishing appliances under the discretionary powers of the fire commissioner; nor from complying with any lawful order issued with the object of maintaining the building in a safe or lawful condition; nor from complying with any authorized direction to remove encroachments into a public highway or other public place, whether attached to or part of the building or not.

If this certificate is marked "Temporary", it is applicable only to those parts of the building indicated on its face, and certifies to the legal use and occupancy of only such parts of the building; it is subject to all the provisions and conditions applying to a final or permanent certificate; it is not applicable to any building under the jurisdiction of the Housing Division unless it is also approved and endorsed by them, and it must be replaced by a full certificate at the date of expiration.

If this certificate is for an existing building, erected prior to March 14, 1916, it has been duly inspected and it has been found to have been occupied or arranged to be occupied prior to March 14, 1916, as noted on the reverse side, and that on information and belief, since that date there has been no alteration or conversion to a use that changed its classification as defined in the Building Code, or that would necessitate compliance with some special requirement or with the State Labor Law or any other law or ordinance; that there are no notices of violations or orders pending in the Department of Buildings at this time; that Section 646F of the New York City Charter has been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent, and that, so long as the building is not altered, except by permission of the Borough Superintendent, the existing use and occupancy may be continued.

"§ 646 F. No certificate of occupancy shall be issued for any building, structure, enclosure, place or premises wherein containers for combustibles, chemicals, explosives, inflammables and other dangerous substances, articles, compounds or mixtures are stored, or wherein automatic or other fire alarm systems or fire extinguishing equipment are required by law to be or are installed, until the fire commissioner has tested and inspected and has certified his approval in writing of the installation of such containers, systems or equipment to the Borough Superintendent of the borough in which the installation has been made. Such approval shall be recorded on the certificate of occupancy."

Additional copies of this certificate will be furnished to persons having an interest in the building or premises, upon payment of a fee of fifty cents per copy.

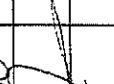
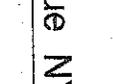
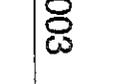
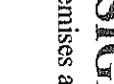
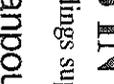
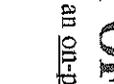
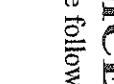
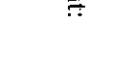
PETITION SIGNATURES IN SUPPORT OF NYSLA LICENSE

The following undersigned residents of premises and surrounding buildings support the issuance of an on-premises license to the following applicant/establishment:

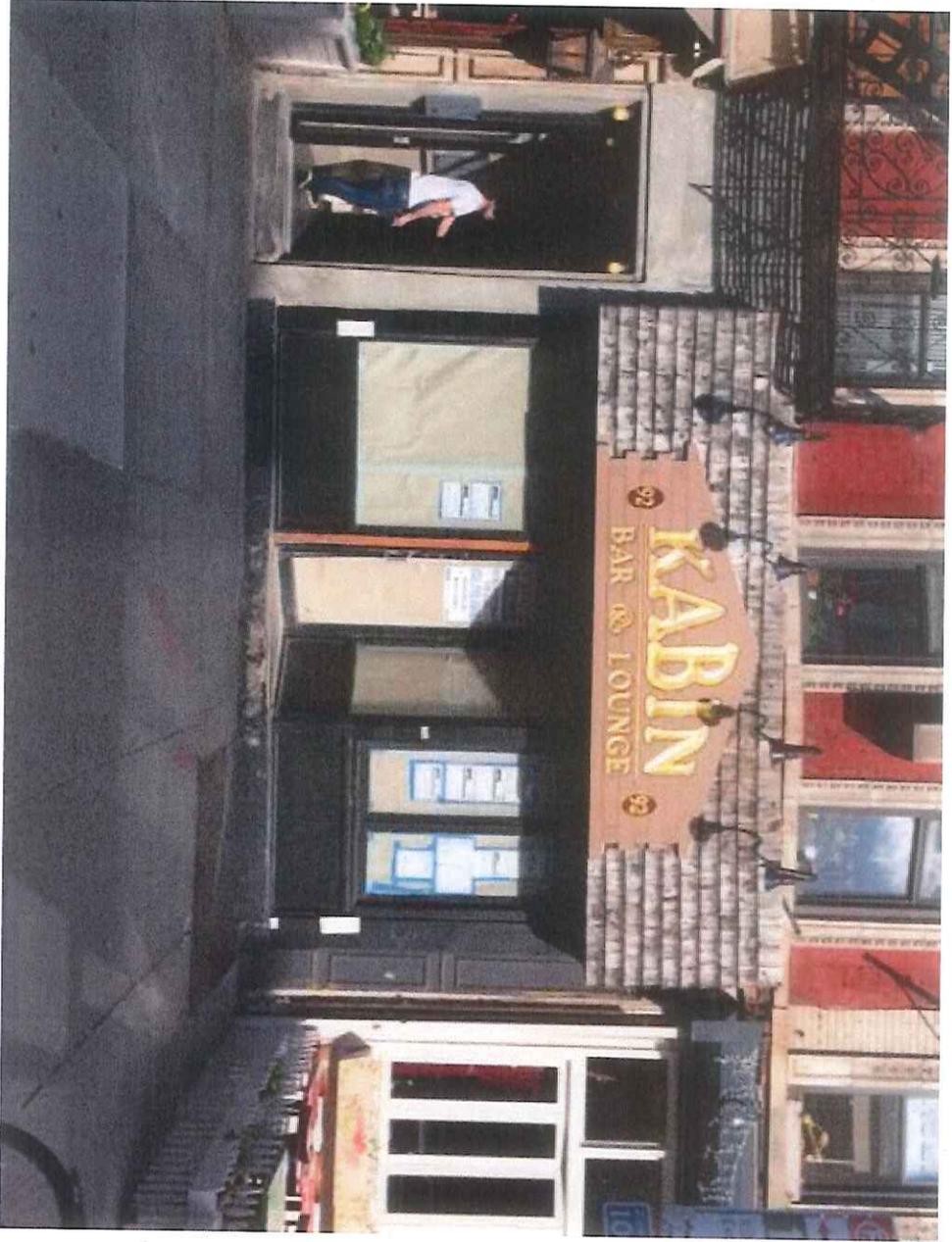
Sanpou USA, LLC.

92 2nd Avenue NY, NY 10003

This will be a Restaurant Bar Restaurant with Customer Bar Other _____ with the operating hours of 11:30 to 0:00
 There will be a Sidewalk Café Balcony Deck Patio Rooftop Other _____ with the operating hours of N/A

DATE	NAME	ADDRESS	#	SIGNATURE
8/30	Jordan Fosse	92 2nd Ave	# 11	
8/30	ANUSSA FACHRI	92 2nd Ave	# 5	
8/30	Alyssa Knodes	92 Second Ave	# 17	
8/30	Alex Neri	92 2nd Ave	# 7	
8/30	Bon Belford	92 2nd Ave	# 13	
8/30	Kelli Sidorn	92 2nd Ave	# 22	
8/30	Jaqueline Form	92 2nd Ave	# 17	
8/30	Tor Mazzoni	92 2nd Ave	# 8	
8/30	Dem Entino	92 2nd Ave	# 8	
8/30	Pete Foster	92 2nd Ave	# 19	
8/30	Drew Capetarb	92 2nd Ave	# 9	
8/30	Therontion Umi	92 2nd Ave	# 7	
8/30	Evan Tess	92 2nd Ave	# 7	
8/30	JOHN HERRMAN	92 2nd Ave	# 14	
8/30	EM 22 GUILD	92 2nd Ave	# 22	

PLEASE NOTE: signatures should be from residents of buildings, adjoining buildings, and within two-block area of proposed property





LEO 91 22

KABIN

Baldor

718.860.9100



