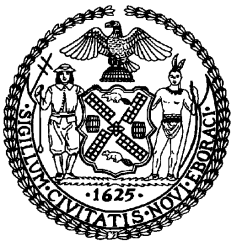


Manhattan Community
Board 3 Questionnaire
Fivedude LLC



Tareake Dorill, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- 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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
 (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: May 29, 2023

Is location currently licensed? Yes No Type of license: TW-344

If alteration, describe nature of alteration: _____

Previous or current use of the location: Hair salon

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 113 Division Street STO E, New York, NY 10002

Cross streets: Division Street, between Pike Street and Canal Street

Name of applicant and all principals: Daniel Yim, Philip Tsang, Eric Lum, and Michael lam (Principals)
Fivedude LLC (Applicant)

Trade name (DBA): Pending

PREMISE:

Type of building and number of floors: 5 stories total (ground floor retail; 4 floors residential)

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes No What is maximum NUMBER of people permitted Cellar Fl (42 persons) and Ground Fl (32 persons)

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): C6-2

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Cellar floor (bar/lounge) will be open Tuesday through Sunday, 5pm - 2am. Ground floor (omakase restaurant) will be open Tuesday through Sunday, 2pm - 1am. Closed on Mondays.

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? Yes No
If yes, please describe what type: _____

Number of indoor tables? 12 total tables Total number of indoor seats? 37 total seats

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 stand-up bar on the cellar level (16' x 16' rectangle) with 7 bar seats. 1 counter on the ground floor (16' x 16' rectangle) serving as a sushi bar with 15 counter seats.

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 Ground Floor (omakase restaurant) will serve sushi. Cellar Floor (bar/lounge) will serve bar food.

What are the hours the kitchen will be open? 2:00pm - 1:00am

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

How many employees will there be? 7

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 2 TVs on the cellar floor playing sports games.

Will premise have music? Yes No

If Yes, what type of music? Live musician DJs Streaming services/playlists

If other type, please describe _____

What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: Streaming music over typical bar monitors @ 50 - 70 decibels.

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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? 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.") All principals and staff will periodically manage vehicular traffic and crowds by physically monitoring the outside space.

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. Music volume will not be entertainment level, but applicant plans to install sound proofing.

Is sound proofing installed? Yes No

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

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) Yes No If Yes, describe and show on diagram:

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? Yes No

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

Address: N/A Community Board # N/A

Dates of operation: N/A

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name, address and describe the business _____

Has any principal had SLA reports or action within the past 5 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.

Fivedude LLC

113 Division Street STO E, New York, NY 10002

SUMMARY

Establishments within 500 feet (approx. 2 blocks)

- Total On Premises Beer (EB 141): 2
- Total On Premises Wine (RW 344): 4
- Total On Premises Wine (TW 341): 3
- Total On Premises Liquor (OP 252): 15



Fivedude LLC

113 Division Street STO E, New York, NY 10002



| Legend | |
|--------------|-------------------|
| ● OP 252 | Green Wine Glass |
| ● RW 341 | Green Wine Glass |
| ● TW 344 | Purple Wine Glass |
| ● EB 141 | Blue Wine Glass |
| ● Restaurant | Purple Wine Glass |
| ● Tavern | Green Wine Glass |

| Premise Name | DBA | Address |
|-------------------------------------|-----------------------------|--|
| 1 NOODLE INVESTORS INC | SHABU SHABU MAYUMON | 115 DIVISION ST EAST SIDE STORE NEW YORK NY 10002 |
| 2 SGRILL PLAN A GROUP LLC | KIJI'S GRILL & ROTISSERIE | 121 DIVISION ST NEW YORK NY 10002 |
| 3 CHINATOWN GREEK FOOD SERVICES LLC | KIJI'S | 130 DIVISION ST AKA 2 ORCHARD STREET NEW YORK NY 10002 |
| 4 ORCHARD STREET RESTAURANT | LLC | 9 ORCHARD ST NEW YORK NY 10002 |
| 5 MNGMT LLC & TOURBILLON9 | UP STAIRS BAR | 59 CANAL ST 2ND FL NEW YORK NY 10002 136 138 DIVISION STREET ORCHARD ST & LUDLOW ST NEW YORK NY 10002 |
| 6 BACKARO NYC INC | FORGETMENOT | 138 DIVISION ST NEW YORK NY 10002 |
| 7 PLAN A GROUP LLC | PARCELLE | 135 DIVISION ST STORE C NEW YORK NY 10002 |
| 8 KSSWINE LLC | DIMES | 49 CANAL ST NEW YORK NY 10002 |
| 9 DIMES BIG TIME LLC | CERVO'S | 43 CANAL ST NEW YORK NY 10002 |
| 10 KINGS PALACE NYC LLC | DIMES | 143 DIVISION ST NEW YORK NY 10002 |
| 11 TWO WITCHES LLC | CARLOTTA | 144 ORCHARD ST NEW YORK NY 10002 |
| 12 DULCE RANGER LLC | THE LEAD BELLY | 148 ORCHARD ST CANAL & HESTER NEW YORK NY 10002 |
| 13 SWEET RANGER INC | MICTLAN MEXICO | 17 ORCHARD ST NEW YORK NY 10002 |
| 14 ORCHARD 17 RESTAURANT CORP | LE DIVE | 37 CANAL ST NEW YORK NY 10002 |
| 15 FRENCH 37 LLC | CLANDESTINO CAFE & BAR | 35 CANAL STREET ESSEX & LUDLOW NEW YORK NY 10002 |
| 16 35 CANAL CAFE LLC | ROUND K BY SOL | 78 CANAL ST NEW YORK NY 10002 |
| 17 CAFE ROUND K INC | TREASURE CLUB INTERNATIONAL | 7 LUDLOW ST NEW YORK NY 10002 |
| 18 METROGARAH LLC | EAST BROADWAY RESTAURANT | 22 ORCHARD ST NEW YORK NY 10002 |
| 19 TREASURE CLUB INTERNATIONAL INC | SCARR PIZZA | 94 E BROADWAY NEW YORK NY 10002 |
| 20 NEW 94 EAST BROADWAY INC | LITTLE CANAL | 22A ORCHARD ST SOUTH STORE NEW YORK NY 10002 |
| 21 SCARR PIZZA LLC | RONG CITY FISHBALL | 26 CANAL ST NEW YORK NY 10002 |
| 22 COFFEEMEN'S LLC | JAJAJA | 19 ELDRIDGE ST LOWER LEVEL NORTH STORE NEW YORK NY 10002 |
| 23 RONG CITY FISH BALL NY INC | | 162 E BROADWAY NEW YORK NY 10002 |
| 24 RAISE HOSPITALITY LLC | | |

LOCATION:

How many licensed establishments are within 1 block? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 5

Is the premise within 200 feet on the same street of any school or place of worship? Yes No

Please note that Chinese Christian Assembly and Church of New York Chinatown are both located at 2 Allen St, NY, NY 10002, which is Allen Plaza (the shopping mall), thus the building is not exclusively used as a place of worship.

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, but it is not required. 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. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider

2. I will operate a full-service restaurant, specifically a (type of restaurant) _____ restaurant, or

I will operate a bar/lounge serving omakase sushi and bar food,

with a kitchen open and serving food during all hours of operation OR with less than a full-service kitchen but serving food during all hours of operation OR Other

3. My hours of operation will be:

Mon Closed; Tue Cellar: 5pm - 2am
Ground: 2pm - 1am; Wed Cellar: 5pm - 2am
Ground: 2pm - 1am; Thu Cellar: 5pm - 2am
Ground: 2pm - 1am; Fri Cellar: 5pm - 2am
Ground: 2pm - 1am; Sat Cellar: 5pm - 2am
Ground: 2pm - 1am; Sun Cellar: 5pm - 2am
Ground: 2pm - 1am. (I understand opening is "no later than" specified opening

hour, and all patrons are to be cleared from business at specified closing hour.)

4. I will not use outdoor space for commercial use (including Open Restaurants) OR

I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors

5. I will employ a doorman/security personnel: _____

6. I will install soundproofing, _____

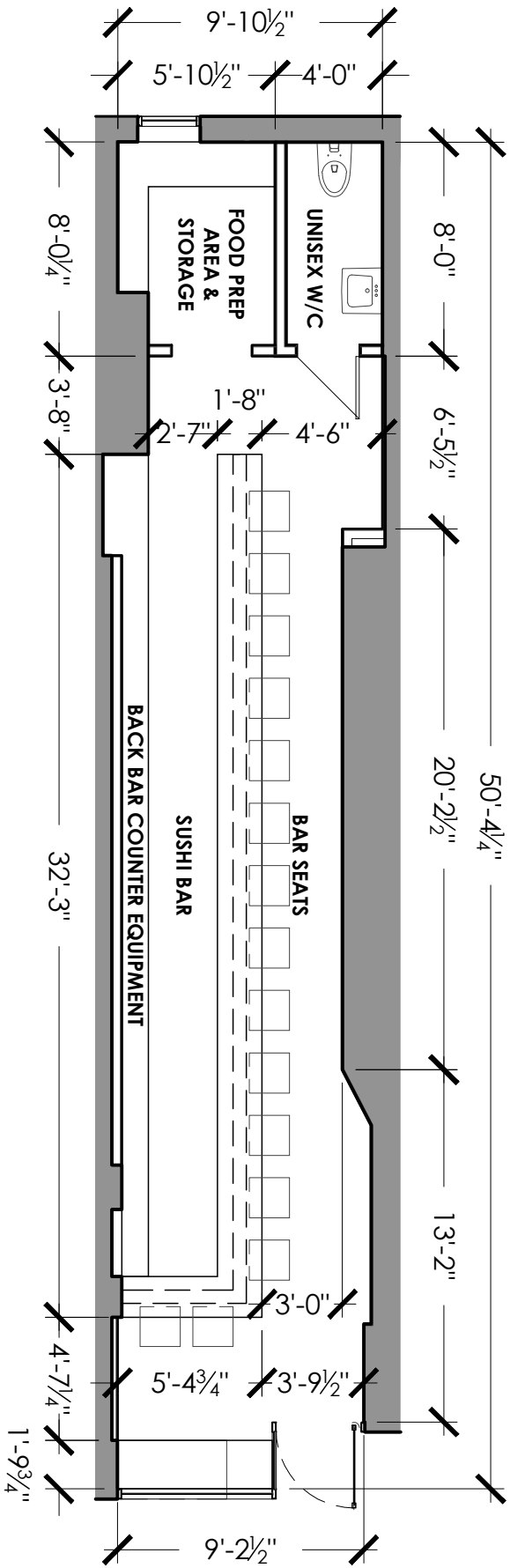
7. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
- I will have a closed fixed façade with no open doors or windows except my entrance door, which 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, or during unamplified performances or televised sports.
8. I will not have DJs, live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____
9. I will play ambient recorded background music only.
10. 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.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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: Xing Yan

Phone Number: 917.378.1885

Schematics/Floor Plan/
Architectural Drawings

Fivedude LLC

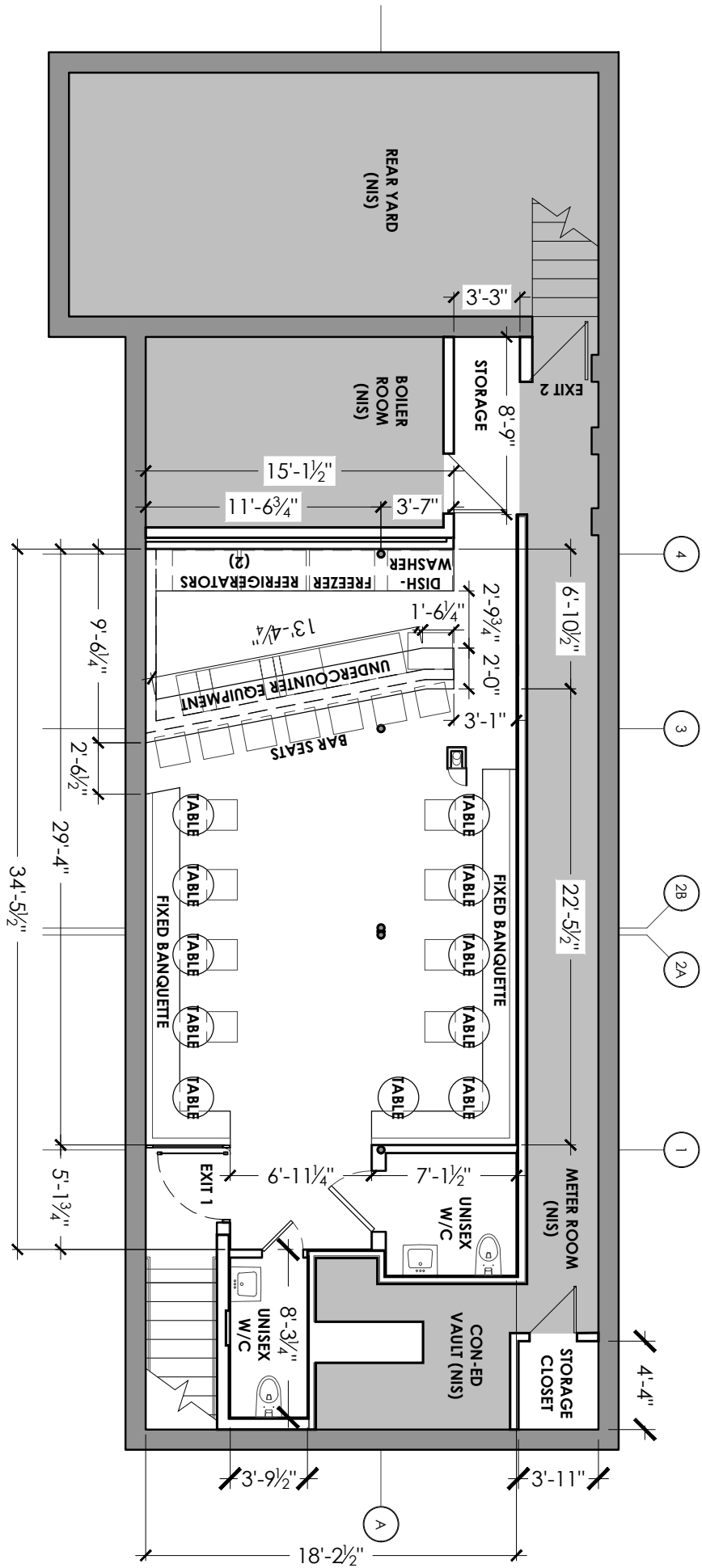


Applicant Name: Fivedude LLC
 Address: 113 Division Street STO E, New York, NY 10002

Ground Floor

Applicant Name: Fivedude LLC
Address: 113 Division Street STO E, New York, NY 10002

Cellar Floor



Proposed Food and/or Drink Menu

Fivedude LLC

Proposed Menu

Omakase

RAW FISH SELECTIONS (MARKET PRICE)

- Tuna
- Salmon
- Yellowtail
- Snapper
- Scallop
- Sea Urchin
- Octopus
- Squid
- Prawn
- Oyster

Drink

- Beer
 - Selection of Japanese Beer, TBD
- Wine
 - House Red, White, Rose
- Sake
 - Selection of Japanese Sake, TBD
- Tea
 - Oolong
 - Black
 - Matcha

Bar Food

- Edamame
- Air Fried Fish & Chips
- Wings
- French Fries
- Japanese Dried Snacks

Explanation of Work
Experience
Fivedude LLC

Eugene M. Suh, PLLC.
1979 Marcus Ave. Suite 210
Lake Success NY 11042
T (631) 390-0080
slayoon6@gmail.com

May 31, 2023

Re: Fivedude LLC dba "Pending"
113 Division Street STO E, New York, NY 10002

Dear Manhattan Community Board 3:

Please find below information on past work experiences for one of the members of Fivedude LLC (Daniel Yim) and its manager (Xian Xing Yan).

Xian Xing Yan

Summary: Xian Xing Yan has over 18 years of experience working in bar operations and business/finance management at liquor licensed establishments. Mr. Yan will be similarly managing Fivedude LLC's daily operations as well as maintain revenue and quality goals.

Please see resume attached.

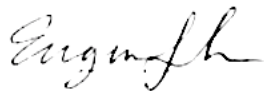
Daniel Yim

Summary: Daniel Yim is currently a registered dietician, but he has previous work experience in customer and food service. Mr. Yim has a strong passion for food and is eager to start his venture in the hospitality industry, and bring to the community a patron service oriented space.

Please see resume attached.

Thank you for your time.

Sincerely,



Eugene M. Suh, Esq.

Xian Xing Yan

355 E 10th St
Apt #6E
New York, NY 10009
(917) 378-1885
singjai31@yahoo.com

Skills

- Hospitality and customer service
- Bar operations and management
- Accounting and finance for small businesses
- Team building

Experience

2004 - 2006

KNOX KARAOKE, New York, NY - *Barback & Cook*

- Ensured that essential bar ingredients remained stocked, glassware and premises cleaned at all times.
- Prepared food made-to-order and kept the kitchen clean per DOH guidelines.

2008 - 2010

EXTREME BILLIARDS, New York, NY - *Manager & Bartender*

- Prepared and served drinks to patrons.
- Created a welcoming, social atmosphere through meaningful guest interactions.
- Engaged in regular development meetings and encouraged positive business growth.

2009 - 2013

GOLDEN BRIDGE, New York, NY - *Front desk & Cashier*

- Greeted and processed transactions for guests entering and leaving the establishment.
- Created a welcoming experience for new and familiar patrons.

2011 - 2014

ELIZABETH WINE & LIQUOR, New York, NY - *Manager*

- Streamlined front and back of house operations including inventory/stock, ordering, and POS integration.
- Delegated typical commercial tasks to staff and ensured a positive experience for employees.

2013 - 2016

NEXT KARAOKE, New York, NY - *Manager*

- Developed and evolved the business model as required to create a safe and hospitable experience for patrons.
- Engaged in staff hiring to prioritize service and experience for guests.

2018 - Present

WINNIE'S BAR, New York, NY - *Bartender*

- Prepares drinks to order and creates an enjoyable atmosphere for patrons.
- Actively processes karaoke song ticket requests and manages the song queue.
- Ensures the bar is stocked with all available fare and necessary ingredients at all times.

Education

1999 - 2003

BAYARD RUSTON OF HUMANITIES - *HS Diploma*

2004 - 2006

CUNY BRONX - *Associates in Computer Accounting and Finance*

Daniel Yim, RD, CDN

(917) 280-6080

<https://danielyim.weebly.com/>

yim.daniel6@gmail.com

<https://www.linkedin.com/in/daniel-yim6/>

EDUCATION

CUNY, Lehman College, Bronx, NY
Dietetic Internship

Class of 2020

The Pennsylvania State University, University Park, PA
Bachelor's Degree of Science in Nutritional Science

May 2019

DIETETIC EXPERIENCE

Lehman College Dietetic Internship, New York, NY

August 2019 – August 2020

Food Service Rotation – Lehman College, Bronx, NY

May 2020 – August 2020

Sustainability Rotation – Lehman College, Bronx, NY

April 2020 – May 2020

Community Rotation – Betances Health Center, New York, NY

February 2020 – March 2020

Clinical Dietetic Intern – The Rogosin Institute Dialysis, Woodside, NY

January 2020 – February 2020

Clinical Dietetic Intern – NYC Health + Hospital Coler, New York, NY

August 2019 – November 2019

Research Rotation – Lehman College, Bronx, NY

November 2019 – December 2019

PROFESSIONAL EXPERIENCE

ArchCare (Mary Manning Walsh Home), New York, NY

November 2021 – Present

Registered Dietitian

- Assess nutrition status of long-term care residents and rehabilitation patients through EMR (WellSky) documentation
- Develop and revise care plan to implement interventions with health team
- Educated residents and family on evidence-based approach treatment
- Attend Care Plan Meetings to review resident's health process
- Implement diet orders and supplements changes as needed

Holiday Inn Express- Wall St, New York, NY

June 2019 – August 2019

Guest Service Agent

- Accommodated guests with their needs and aided front desk crew
- Operated hotel management software "Opera"
- Communicated with potential customers via phone and provide customer service

Penn State University, University Park, PA

August 2018- May 2019

Lecture and Food Lab Teaching Assistant (NUTR 320 – Science of Methods of Food Preparation)

- Assisted instructor, Jennifer Meengs with food lab preparations and lecture
- Maintain kitchen hygiene, provided cooking assistance to students and demonstrated kitchen safety principles
- Interacted with students on class assignments and seek improvements on existing recipes

College of Health and Human Development, University Park, PA

September 2017- May 2019

Student Lab / Research Assistant (Human Ingestive Behavior Lab under Dr. Barbara J. Rolls)

- Prepared food lab studies for each volunteer and collected and analyzed data after each study
- Assisted Food Lab Coordinators with paperwork associated with the studies
- Discussed data collected w/ research team

Balance Eating Disorder Treatment Center, New York, NY

May 2018 – August 2018

Student Intern (400+ hours of field experiences under Melainie Rogers and the BALANCE Team)

- Operated Nutrition Cooking Group with RD, Kayla Jessops
- Attended Educational Seminars for the preceptor, which includes Avoidant/Restrictive Food Intake Disorder (ARFID), Intro to Eating Disorder, and Cognitive Behavioral Therapy / Dialectical Behavioral Therapy

- Assisted Clinical Outreach Coordinator on expanding network and contacts, Salesforce and creating an educational brochure

New York University, New York, NY

May 2018 – June 2018

Graduate-Level Teaching Assistant (NUTR-GE 2222.001- Nutritional Aspects of Eating Disorders)

- Created and researched educational materials, assisted instructors in class layout and grading procedure and operated Class Online Portal: Albert System

Community Nutrition Field Experience Project, University, PA

December 2017

Student Booth Presenter

- Educated children ages 5 to 11 on food waste and how to prevent it
- Applied class knowledge to constructing or booth
- Cooperated with other students to put together nutrition awareness booth

Penn State Campus Dining Hall, Hazleton, PA

September 2015-May 2016

Server, Food Preparer

- Managed different food stations at The High Acres Café in Penn State Hazleton
- Contributed to food preparation and assisted Head Chef upon kitchen request

ADDITIONAL EXPERIENCE

Penn State University

October 2018 – March 2019

THON Committee Member-Operations

- THON is the largest student-run philanthropy in the world
- Worked with a team to spread awareness of pediatric cancer, operated and ran special THON events and fundraised to help families battling financial problems due to pediatric cancer treatment
- Attended weekly meetings to prepare for a 46-hour dance marathon

ASSOCIATIONS & CERTIFICATION & LICENSURES

- Registered Dietitian (RD)
- Certified Dietitian Nutritionist – NY Licensure
- ServSafe Certified
- Student Nutrition Association (PSU): Treasurer
- Academy of Nutrition and Dietetics Member
- THON Operations Committee Member

Additional Skills

- Bilingual: Speak Cantonese
- Active Listening
- Nutrition Education
- Teamwork Communication