

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: 6/30/2023

Is location currently licensed?  Yes  No    Type of license: On-Premises Liquor

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

Previous or current use of the location: Restaurant

Corporation and trade name of current license: E.OCHI, INC (d/b/a/ YAKINIKU WEST)

**APPLICANT:**

Premise address: 218 E 9th Street, New York, NY 10003

Cross streets: On 9th Street, Between 2nd Avenue and 3rd Avenue

Name of applicant and all principals: HITOTSU BBQ LLC  
Keisuke Okutani, Manager

Trade name (DBA): YAKINIKU WEST

**PREMISE:**

Type of building and number of floors: Mixed. Basement, 1st Floor, and Mezzanine

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 < 74

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:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday through Friday: 5pm - 11:30pm, Saturday: 1pm - 11:30pm, Sunday: 1pm - 10:30pm

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? 16 Total number of indoor seats? 60

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
No stand-up bar. Each floor (1st fl. and Mezzanine) have 1 service bar.

(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 \_\_\_\_\_

What are the hours the kitchen will be open? While business is open.

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

How many employees will there be? 13

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  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: \_\_\_\_\_

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? \_\_\_\_\_

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.") This is a relatively small establishment with no more than 60 patrons on-site during normal service. Employees will constantly monitor the flow of pedestrian/vehicular traffic and assure that the traffic flow is not interrupted. Intervene if needed. \_\_\_\_\_

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. This establishment will only use background music. This is also a sit-down restaurant. Therefore, unreasonable noise is not expected. Employees will intervene and assure no excessive noise from leaking outside of the premises. \_\_\_\_\_

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: \_\_\_\_\_

Address: Japan \_\_\_\_\_ Community Board # N/A

Dates of operation: \_\_\_\_\_

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.

**LOCATION:**

How many licensed establishments are within 1 block? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 47

Is the premise within 200 feet on the same street 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, 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)  
Japanese restaurant, or  
 I will operate a \_\_\_\_\_,  
 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 5pm-11:30pm; Tue 5pm-11:30pm; Wed 5pm-11:30pm; Thu 5pm-11:30pm; Fri 5pm-11:30pm; Sat 1pm-11:30pm; Sun 1pm-10:30pm. (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 end by \_\_\_\_\_.
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: Keisuke Okutani

Phone Number: 646-596-8027

**Petition to Support Proposed Liquor License**

Date: \_\_\_\_\_

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) \_\_\_\_\_

\_\_\_\_\_

to the following applicant/establishment (company and/or trade name) \_\_\_\_\_

\_\_\_\_\_

Address of premises: \_\_\_\_\_

This business will be a: (circle) Bar      Restaurant      Other: \_\_\_\_\_

The hours of operation will be: \_\_\_\_\_

**PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.**

Other information regarding the license:

Name	Signature	Address and Apt # (required)

# ATTENTION RESIDENTS & NEIGHBORS

## 第 3 社區居民 請注意

HITOTSU BBQ LLC / 917-546-9255

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)

218 E 9th Street, New York, NY 10003

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 & Liquor**

(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)

### 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)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

Monday, July 17, 2023 at 6:30pm

Online: <https://us06web.zoom.us/j/89482152857>

see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

時間 (Time) 和地點 (Location)

[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)

# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

HITOTSU BBQ LLC / 917-546-9255

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Restaurant

(Please choose) Bar/Restaurant  
sidewalk café/backyard use  
atrás

(Favor de escoger) una Barra/un Restaurante  
un café de acera o un patio de

218 E 9th Street, New York, NY 10003

address

dirección

Seeking a license to serve

En búsqueda de una  
licencia para servir:

Beer / Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting  
for comments

Reunión público  
para comentarios

Monday, July 17, 2023 at 6:30pm

Online: <https://us06web.zoom.us/j/89482152857>  
see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

At COMMUNITY BOARD 3  
SLA & DCA Licensing  
Committee Meeting

En la JUNTA COMUNITARIA 3  
La reunión del Comité  
de Licencias del SLA y del DCA

[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)



# **ATTENTION RESIDENTS & NEIGHBORS**

**HITOTSU BBQ LLC / YAKINIKU WEST (917)546-9255**

---

**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**

**218 E 9th Street, New York, NY 10003**

---

**Building Number and Street Name (Address)**

**This establishment is seeking a license to serve**

**Beer / Wine & Liquor**

---

**Beer & Wine or Beer/Wine & Liquor**

**There will be an opportunity for public comment on**

**Monday, July 17, 2023 at 6:30pm**

**Online: <https://us06web.zoom.us/j/89482152857>  
see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details**

---

**Date/Time/Location**

**(917)546-9255**

---


**Applicant Contact Information**

**At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)**

**STANGE-HILSH ARCHITECT, P.C.**  
Architect  
5115 Walnut Street, Suite 201  
Philadelphia, PA 19131  
Tel: 215-578-2200  
Fax: 215-578-2201

**PROJECT**  
INTERIOR RENOVATION  
OF EXISTING RESTAURANT  
216 EAST 3RD STREET, PHILADELPHIA, PA 19106  
Drawing No.  
CELLAR 1ST FLOOR PLAN

DATE	1/15/10
SCALE	1/4" = 1'-0"
PROJECT	INTERIOR RENOVATION OF EXISTING RESTAURANT
SHEET	CELLAR 1ST FLOOR PLAN
DESIGNED BY	A. HILSH
DRAWN BY	A. HILSH
CHECKED BY	A. HILSH
DATE	1/15/10



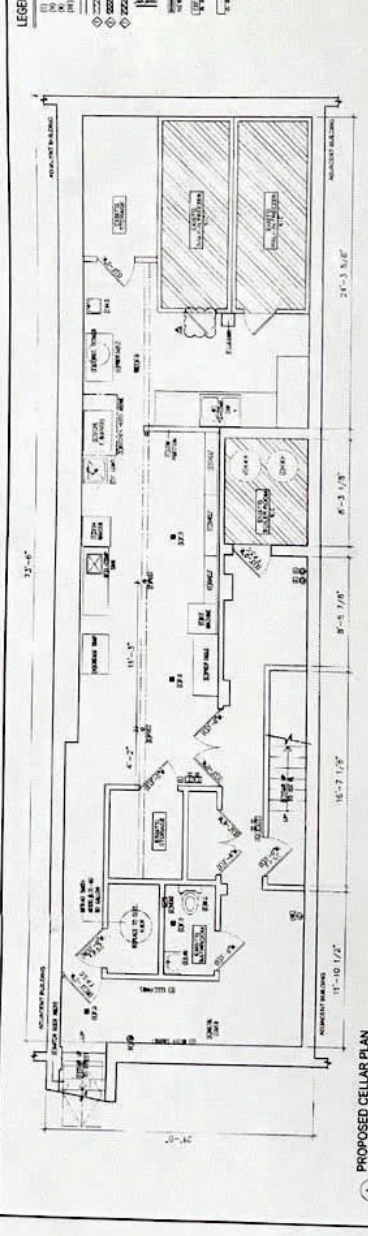
**LEGEND**

- (1) EXISTING
- (2) NEW
- (3) REMOVE
- (4) RELOCATE
- NEW FLOORING
- NEW CEILING
- NEW WALLS
- NEW PARTITIONS
- NEW DOORS
- NEW WINDOWS
- NEW LIGHTING
- NEW ELECTRICAL
- NEW MECHANICAL
- NEW PLUMBING
- NEW HVAC
- NEW SIGNAGE
- NEW SITEWORK
- NEW LANDSCAPE
- NEW PAVING
- NEW CONCRETE
- NEW BRICK
- NEW STONE
- NEW TILE
- NEW TRIM
- NEW FIXTURES
- NEW EQUIPMENT
- NEW STORAGE
- NEW UTILITIES
- NEW SECURITY
- NEW ACCESSIBILITY
- NEW SUSTAINABILITY
- NEW SMART TECHNOLOGY
- NEW GREEN BUILDING
- NEW WELLNESS
- NEW BIODESIGN
- NEW CIRCULAR ECONOMY
- NEW RENEWABLE ENERGY
- NEW WATER EFFICIENCY
- NEW AIR QUALITY
- NEW SOUND ABATEMENT
- NEW VIBRATION CONTROL
- NEW EMI/RFI SHIELDING
- NEW HISTORIC PRESERVATION
- NEW CULTURAL SENSITIVITY
- NEW COMMUNITY ENGAGEMENT
- NEW TRANSPORTATION
- NEW INFRASTRUCTURE
- NEW RESILIENCE
- NEW CLIMATE RESILIENCE
- NEW BIODESIGN
- NEW CIRCULAR ECONOMY
- NEW RENEWABLE ENERGY
- NEW WATER EFFICIENCY
- NEW AIR QUALITY
- NEW SOUND ABATEMENT
- NEW VIBRATION CONTROL
- NEW EMI/RFI SHIELDING
- NEW HISTORIC PRESERVATION
- NEW CULTURAL SENSITIVITY
- NEW COMMUNITY ENGAGEMENT
- NEW TRANSPORTATION
- NEW INFRASTRUCTURE
- NEW RESILIENCE
- NEW CLIMATE RESILIENCE

**WALL DETAILS**  
SCALE: 1/4" = 1'-0"

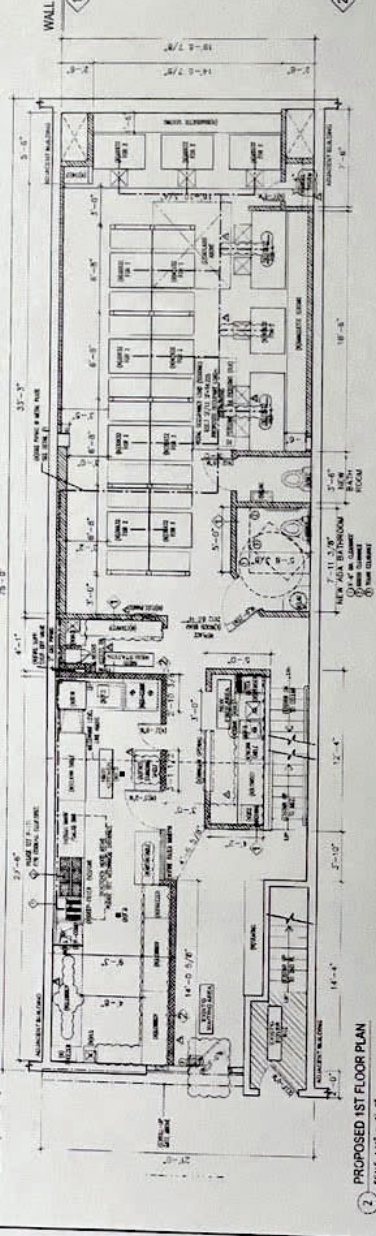
- 1) TYP. NON-FIRE RATED PARTITION DETAIL**  
DETAILS OF NON-FIRE RATED PARTITION  
1 1/2" x 1/2" METAL STUDS  
1 1/2" x 1/2" METAL TRACKS  
1 1/2" x 1/2" METAL CHANNELS  
1 1/2" x 1/2" METAL BRACES  
1 1/2" x 1/2" METAL WALL MOUNTING CHANNELS  
1 1/2" x 1/2" METAL STUDS  
1 1/2" x 1/2" METAL TRACKS  
1 1/2" x 1/2" METAL CHANNELS  
1 1/2" x 1/2" METAL BRACES  
1 1/2" x 1/2" METAL WALL MOUNTING CHANNELS
- 2) TYP. 2-HR FIRE RATED PARTITION DETAIL**  
DETAILS OF 2-HR FIRE RATED PARTITION  
2" x 2" METAL STUDS  
2" x 2" METAL TRACKS  
2" x 2" METAL CHANNELS  
2" x 2" METAL BRACES  
2" x 2" METAL WALL MOUNTING CHANNELS  
2" x 2" METAL STUDS  
2" x 2" METAL TRACKS  
2" x 2" METAL CHANNELS  
2" x 2" METAL BRACES  
2" x 2" METAL WALL MOUNTING CHANNELS
- 3) TYP. EXTERIOR WALL**  
DETAILS OF EXTERIOR WALL  
8" CMU  
1 1/2" x 1/2" METAL STUDS  
1 1/2" x 1/2" METAL TRACKS  
1 1/2" x 1/2" METAL CHANNELS  
1 1/2" x 1/2" METAL BRACES  
1 1/2" x 1/2" METAL WALL MOUNTING CHANNELS  
1 1/2" x 1/2" METAL STUDS  
1 1/2" x 1/2" METAL TRACKS  
1 1/2" x 1/2" METAL CHANNELS  
1 1/2" x 1/2" METAL BRACES  
1 1/2" x 1/2" METAL WALL MOUNTING CHANNELS

**1) PROPOSED CELLAR PLAN**  
SCALE 1/4" = 1'-0"



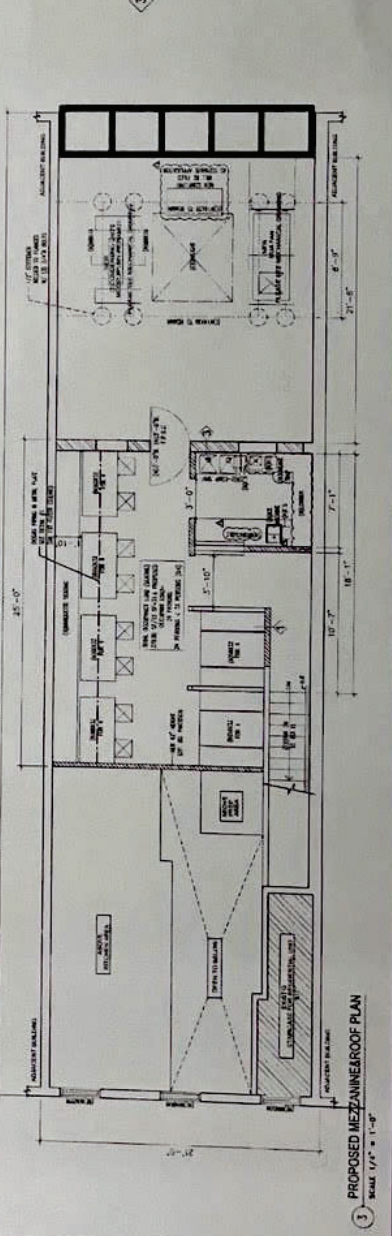
MEAT COUNTER  
MEAT CASE  
MEAT CHOPPER  
MEAT CUTTING  
MEAT STORAGE  
MEAT COOLER  
MEAT FREEZER  
MEAT WASH  
MEAT CHOPPER  
MEAT CUTTING  
MEAT STORAGE  
MEAT COOLER  
MEAT FREEZER  
MEAT WASH  
MEAT CHOPPER  
MEAT CUTTING  
MEAT STORAGE  
MEAT COOLER  
MEAT FREEZER  
MEAT WASH

**2) PROPOSED 1ST FLOOR PLAN**  
SCALE 1/4" = 1'-0"



BAR  
BOOTH  
BREAD SERVICE  
BREAD CASE  
BREAD CHOPPER  
BREAD CUTTING  
BREAD STORAGE  
BREAD COOLER  
BREAD FREEZER  
BREAD WASH  
BREAD CHOPPER  
BREAD CUTTING  
BREAD STORAGE  
BREAD COOLER  
BREAD FREEZER  
BREAD WASH  
BREAD CHOPPER  
BREAD CUTTING  
BREAD STORAGE  
BREAD COOLER  
BREAD FREEZER  
BREAD WASH

**3) PROPOSED MEZZANINE FLOOR PLAN**  
SCALE 1/4" = 1'-0"



MEZZANINE  
MEZZANINE  
MEZZANINE  
MEZZANINE  
MEZZANINE  
MEZZANINE  
MEZZANINE  
MEZZANINE  
MEZZANINE  
MEZZANINE

**NOTE**  
CHECK WITH ALL AGENCIES & DEP. HEALTH BUREAU RE: FOOD, FIRE, SANITATION, & ALL APPLICABLE LOCAL, STATE & FEDERAL CODES.  
NOT TO SCALE UNLESS OTHERWISE INDICATED ON THIS DRAWING.  
ALL DIMENSIONS TO FACE UNLESS NOTED OTHERWISE.

A proposed food and or drink menu.

# 焼 WEST 肉

HOME MENU CONTACT

### MEAT LOVER FOR 4

8 KIND OF MEAT \$180

UP TO 4 RICES FREE

CHOICE OF 3 APPETIZERS

PRIME SHORT RIB, SHORT RIB, SIRLOIN, RIBEYE, BEEF TONGUE, KOBE HARBAM, KOBE SHORT RIB AND PORK BELLY

MEMORIZER MEAT

- KIMCHEE
- EDAMAME
- SALT CABBAGE
- LEAF LETTUCE
- SHISHITO PEPPER
- FRENCH FRIES

### SUSHI & SASHIMI

**BEEF TONGUE SASHIMI**

ツツ舌 \$16.50

**YUKHOE SASHIMI**

ユツ舌 \$16.00

**SALMON SASHIMI**

サーモン \$10.50

**BEEF LIVER SASHIMI**

レバー \$10.95

**BEEF TONGUE SUSHI**

ツツ舌 \$12.50

**KOBE PRIME BEEF SUSHI**

神戸牛 \$12.50

**SALMON TORO SUSHI**

サーモンとろ \$9.95

### MEAT LOVER FOR 2

4 KIND OF MEAT \$90

UP TO 2 RICES FREE

CHOICE OF 2 APPETIZERS

PRIME SHORT RIB, SHORT RIB, BEEF TONGUE, RIBEYE, SIRLOIN AND PORK BELLY

### KOBE LOVER FOR 2

3 KIND OF KOBE BEEF \$95

UP TO 2 RICES FREE

CHOICE OF 2 APPETIZERS

KOBE SIRLOIN, KOBE SHORT RIB AND KOBE RIBEYE

### ME SO HUNGRY FOR 2

MISO \$70

UP TO 2 RICES FREE

CHOICE OF 2 APPETIZERS

SHORT RIB, DUCK, INTESTINE, PORK MISO, TRIPE, KOBE INSIDE SKIRT

### SHE SO HUNGRY FOR 2

SALT \$70

UP TO 2 RICES FREE

CHOICE OF 2 APPETIZERS

SHORT RIB, DUCK, TON-YORO, KOBE FINGER, PORK BELLY, BEEF TONGUE

### SO HUNGRY FOR 2

SALT AND MISO \$70

UP TO 2 RICES FREE

CHOICE OF 2 APPETIZERS

SHORT RIB, DUCK, TON-YORO, KOBE FINGER, PORK BELLY, BEEF TONGUE, DUCK, KOBE FINGER, PORK BELLY, SHORT RIB, KOBE HARBAM MISO

### ROLL

AVOCADO CUCUMBER \$8.00	FRESH SALMON ROLL \$9.00	AMERICAN DREAM ROLL \$10.00	SHRIMP TEMPURA ROLL \$10.00
SALMON AVOCADO ROLL \$9.50	CALIFORNIA ROLL \$8.50	SPICY SALMON ROLL \$9.50	TUNA AVOCADO ROLL \$9.50
SPICY TUNA ROLL \$9.50	CRUNCHY TUNA ROLL \$9.00	PHILADELPHIA ROLL \$10.00	MEXICAN ROLL \$10.00

### BEEF

PRIME SHORT RIB 3OZ \$15.50

BEEF TONGUE 3OZ \$15.50

ADD SCALLION \$1.00 UP

SHORT RIB 3OZ \$8.50

FINGER RIB 3OZ \$7.95

FILLET MIGNON 4OZ \$16.50

SIRLOIN STEAK CUT 3OZ \$10.50

RIBEYE STEAK CUT 3OZ \$11.50

### US KOBE BEEF 神戸牛

KOBE SUPER PRIME

KOBE BEEF IS FROM THE TAJIMA TRAIN OF JAPANESE BLACK CATTLE, RAISED IN JAPAN'S HYOGO. THE MEAT IS A DELICACY, VALUED FOR ITS FLAVOR, TENDERNESS, AND FATTY, WELL MARBLED TEXTURE. 2012, KOBE BEEF HAVE BEEN EXPORTED TO US. THOSE CATTLE ARE GROWN UP IN US FARM WITH THE SAME BREEDING METHOD. ENJOY THE SOFT AND FLAVORFUL TASTE OF US KOBE BEEF.

KOBE RIBEYE 4OZ \$18.75	KOBE FINGER 4OZ \$18.75
KOBE SHORT RIB 6OZ \$29.50	KOBE SUPER PRIME 3OZ \$18.95
KOBE INSIDE SKIRT MISO 3OZ \$10.95	KOBE SIRLOIN 3OZ \$29.95
KOBE RIBEYE 3OZ \$32.00	

### PORK

TON-TORO, PORK JAW 3OZ \$9.50

PORK BELLY 3OZ \$8.95

SAUSAGE SPCS \$8.50

BERKSHIRE PORK LOIN 3OZ \$7.95

### CHICKEN & DUCK

CHICKEN THIGH 3OZ \$8.50

SPICY CHICKEN THIGH 3OZ \$9.50

DUCK 3OZ \$8.50

### INTESTINE & OTHER

SMALL INTESTINE 3OZ \$8.95

LARGE INTESTINE 3OZ \$9.50

BEEF LIVER 3OZ \$9.50

TRIBE 3OZ \$9.95

ENOKI BACON SPCS \$8.95

### SEAFOOD 海鮮

GARLIC SHRIMP \$9.50

SPICY GARLIC SHRIMP \$9.50

SALMON IN FOIL BOX \$9.50

SQUID \$6.50

SCALLOP AND MUSHROOM IN FOIL BOX \$9.95

CLAM 4PC \$9.50

### VEGETABLE 野菜

Assorted Vegetable \$9.50

FRIED TOFU \$6.50

MUSHROOM IN FOIL \$9.50

LEAF LETTUCE \$6.00

ALL \$5.50 EACH

CABBAGE, SHITAKE MUSHROOM, CORN, ONION, BROCCOLI, TOMATO, SHISHITO PEPPER

# SALAD



**SALMON TAKI & AVOCADO SALAD FOR 2** \$12.50  
**TOFU & SEAWEED SALAD FOR 2** \$10.50  
**WEST SALT CABBAGE** \$6.50

**SMALL SALAD** \$3.50  
**W/ SEAWEED** \$1.50 UP  
**W/ AVOCADO** \$1.50 UP

# APPETIZER



**SHIO-KOJI FRIED CHICKEN** \$9.50  
**FRIED SHISHITO PEPPER** \$7.50  
**SIZZLED OKONOMIYAKI** \$10.50  
**EDAMAME** \$6.00  
**BUTTER SOY EDAMAME** \$7.00  
**KIMCHEE** \$7.50  
**ASSORTED NAMUL** \$8.50  
**TAKO WASABI** \$6.95  
**RAW OCTOPUS**  
**FRENCH FRIES** \$6.00  
**HOKKAIDO POTATO CROQUETTE** \$8.95  
**BROCCOLI TEMPURA** \$7.00  
**SHRIMP TEMPURA** \$12.50  
**PORK DUMPLING** \$8.00  
**AGEDASHI TOFU** \$7.50  
**TAKOYAKI 7PCS** \$8.50  
**FRIED SQUID** \$8.95  
**FRIED OYSTER W/ JALAPENO MAYO** \$9.90  
**FRIED SCALLOP** \$8.50  
**FRIED LOTUS ROOT** \$7.50  
**KIBINAGO FRY - BLUE SPRAT** \$8.95  
**AJI FRY - HORSE MACKEREL** \$8.50  
**HAMBURG STEAK** \$12.50

# BIBIM-BAP

IN HOT STONE POT  
 石焼ビビンバ



**REGULAR BIBIM-BAP** \$12.00  
**ADDITIONAL TOPPINGS**  
**SHORT RIB** \$5.00  
**WUKHOE** \$7.00  
**CHEESE** \$2.00  
**DUCK** \$5.00  
**TOMATO** \$3.00  
**MENTAI** \$5.00

# RICE SET FOR 1



**A: RICE SET** \$12.00  
 WHITE RICE, HOUSE SALAD OR SOUP AND ICE CREAM

**B: RICE BALL SET** \$14.00  
 RICE BALL 2PCS, HOUSE SALAD OR SOUP AND ICE CREAM

**C: BIBIM-BAP SET** \$18.00  
 BIBIM-BAP, HOUSE SALAD OR SOUP AND ICE CREAM

# SIDE



**WHITE RICE** \$3.50  
**MISO SOUP** \$3.50  
**RICE BALL 2PCS** \$4.00

# COMPLETE DINNER

COMES WITH WHITE RICE, HOUSE SALAD OR MISO SOUP, VEGETABLE, POKE EGG, CHOICE OF ICE CREAM.  
 ADD \$5.00 TO CHANGE WHITE RICE TO BIBIM-BAP.



**A: SHORT RIB 6OZ** \$28.50  
**B: PRIME SHORT RIB 6OZ** \$32.50  
**C: SLOW COOK** \$28.50  
**D: RIB EYE 5OZ** \$30.50  
**E: CHICKEN THIGH & DUCK** \$26.50  
**F: PORK** \$28.50  
**CHICKEN THIGH 4OZ DUCK MEAT 3OZ**

# DESSERT

ICE CREAM \$2.00 EACH  
 - VANILLA - GREEN TEA  
 - BLACK SESAME



**TAKIYAKI 1PC** \$4.50  
**MISO CHEESE CAKE** \$7.50  
 WITH VANILLA ICE CREAM

# YAKINIKU WEST



218 E 9TH STREET, NEW YORK, NY 10013  
 646-596-8027

MON-FRI 5:00PM - 11:30PM  
 SAT 1:00PM - 11:30PM  
 SUN 1:00PM - 10:30PM

HAPPY HOUR  
 5:00PM - 7:00PM

PARTYKU WEST

NO SUBSTITUTIONS  
 NO ACCEPTED OUTSIDE FOODS AND DRINKS  
 - MUST BE 21 OR OLDER FOR SERVING ALCOHOL - ID REQUIRED  
 - 20 PERCENT CASH/TY SUBJECT TO POLICY OF APRIL OR MORE  
 - PLEASE INFORM YOUR SERVER IF YOU HAVE FOOD ALLERGY  
 CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS,  
 Poultry, Seafood, Shellfish, OR FOOD MAY INCREASE  
 YOUR RISK OF FOOD Borne ILLNESS.



## BEER

DOUBLE DECK

ASAHI	GLASS 10OZ	\$7.00
	PITCHER 60OZ	\$28.00
BOTTLE 33.3 FL OZ		
ORION	12OZ	\$7.00
SAPPORO	12OZ	\$6.00
	20OZ	\$9.50

## COCKTAIL

<b>LYCHEE MARTINI</b>	\$12.00
FOOD, CHEESE CRACKERS AND PICKLED ONION	
<b>WEST SAKETW</b>	\$12.00
EAST, SOUTH AND WESTERN BLEND LIQUORS	
<b>AMPOKA</b>	\$10.00
FRUITFUL AND ORANGE BLEND	
<b>TRIGUN J. SINGAPORE</b>	\$8.00
TRIGUN, ORANGE, LIME AND CITRUS BLEND ONLY	
<b>JAPANESE WHISKEY HIGHBALL</b>	\$10.00
JAPANESE WHISKEY, SODA WATER	

## WINE

RED		
CADETNET SAUVIGNON	\$8.00	\$35.00
MERLOT	\$8.00	\$35.00
WHITE		
PIWOT CRIGIO	\$8.00	\$35.00
CHARDONNAY	\$8.00	\$35.00
FLUM WINE		
CHU-YA	\$7.50	\$35.00
SPARKLING WINE		
PROSECCO	\$10.00	\$40.00
ROSE	\$10.00	\$40.00

## SHO-CHU

OSHIRO	GLASS	\$7.50	\$30.00
KUROKAWASHOMA	GLASS	\$8.50	\$32.00
KAWABE	GLASS	\$8.50	\$32.00
ZUISEI	GLASS	\$8.50	\$32.00
SUGACHI-CHU	GLASS	\$7.50	\$30.00

## CHU-HI

SQUEEZE FRESH CUT GRAPEFRUIT CHU-HI \$9.00

LEMON	\$7.50	CALPICO	\$8.50
LYCHEE	\$8.50	OO-LONG	\$7.50
YUZU LEMON	\$8.50		

## HARD LIQUOR

WITH SODA 1.00 PLUS

TEQUILA SHOT	\$5.00
GREY GOOSE	\$14.00
TANQUERAY	\$12.00
BACARDI	\$12.00
JACK DANIEL	\$12.00
JONHNE WALKER BLACK	\$15.00
YAMAZAKI 12	\$32.00

## SOFT DRINK

ALL \$3.00

COKE, SPRITE, GINGER ALE, DRY COKE, LEMONADE, OO-LONG TEA, CALPICO-WATER OR SODA, ORANGE JUICE, APPLE JUICE

## SAKE LIST HOT HOUSE SAKE SMALL \$9.00 LARGE \$14.00

### SWEET & REFRESHING

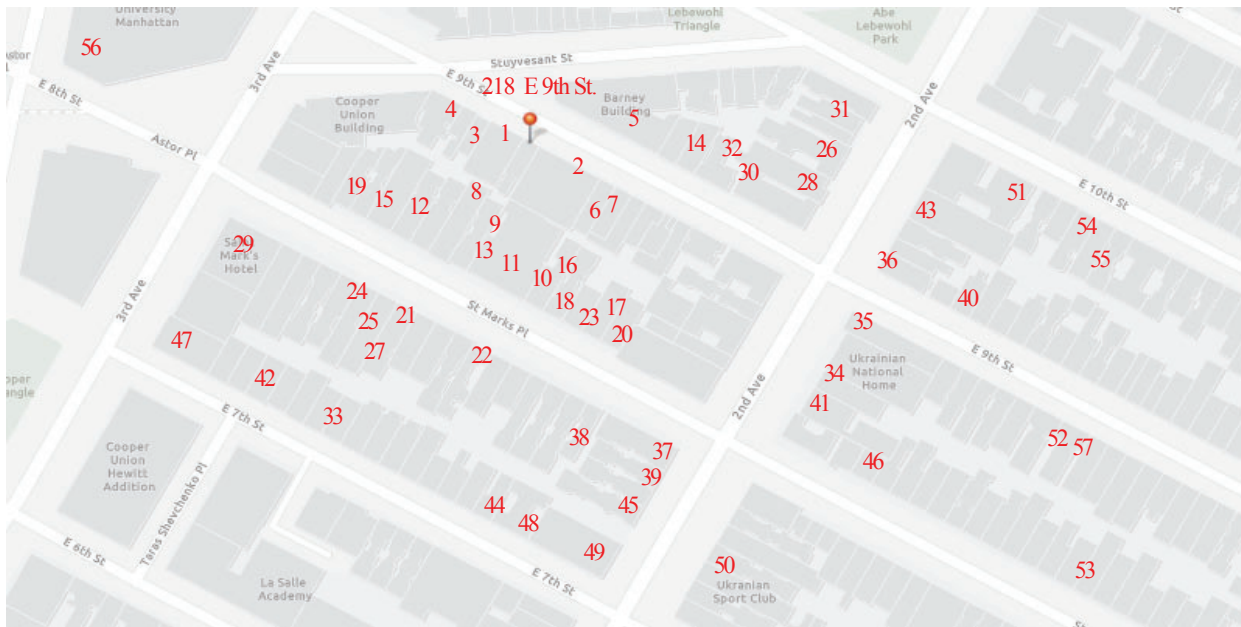
<b>HANA AWAKA</b> MILK SHIMAZU 300ML \$18.00	<b>KITAYE KURI</b> MILK SHIMAZU 300ML \$22.00	<b>SAYURI</b> MILK SHIMAZU 300ML \$40.00	<b>ONE CUP OZeki</b> 300ML \$12.00	<b>ONE CUP OZeki</b> 300ML \$12.00	<b>ONE CUP OZeki</b> 300ML \$12.00
---	--	---	--	--	--

<b>YAMADA NISHIKI</b> DAIICHI 300ML \$20.00	<b>SOUDEN YAMANA</b> DAIICHI 300ML \$24.00	<b>KURATAMBA</b> DAIICHI 300ML \$40.00	<b>ZEN</b> DAIICHI 300ML \$55.00
<b>KEMAYA KYUZAFEMON TARUZAKI</b> DAIICHI 300ML \$24.00	<b>SHIRAKAWAGO SASAKIGAWA</b> DAIICHI 300ML \$20.00	<b>ITAMI OMIGOROSHI</b> DAIICHI 300ML \$40.00	<b>FUKU SHOGUN</b> DAIICHI 300ML \$52.00
<b>DAISSAI 43</b> GLASS \$15.00 BOTTLE 600ML \$220.00	<b>SHO LIKE</b> 300ML \$12.00	<b>ONJIAN GANTHI</b> 300ML \$50.00	<b>TERUYO KOSHI</b> 300ML \$68.00

<b>MEADONDA</b> GLASS \$19.00 BOTTLE 600ML \$150.00	<b>URUKA ONO</b> GLASS \$18.00 BOTTLE 600ML \$150.00	<b>YAMATO</b> GLASS \$16.00 BOTTLE 600ML \$130.00	<b>YAMATO</b> GLASS \$17.00 BOTTLE 600ML \$135.00
---	--	---	---

HITOTSU BBQ LLC  
 218 E 9TH ST.  
 New York, NY, 10003, USA

LICENSES WITHIN 2Blocks



	ACTIVE LICENSE		Address	LICENSE TYPE
1	DUMPLING LAB INC	B/T	214 E 9TH ST	On Premises Wine
2	9TH STREET VENTURE LTD	T	232 E 9TH STREET	On Premises Liquor
3	TSAMPA INC	R	212 E 9TH ST	On Premises Liquor
4	HASAKI RESTAURANT INC	R	210 E 9TH ST	On Premises Liquor
5	SOBAYA RESTAURANT INC	R	229 E 9TH ST	On Premises Wine
6	TOKYO MAMA INC	B/R	240 E 9TH STREET	On Premises Liquor
7	TOKYO MAMA INC	R	230 E 9TH ST	On Premises Liquor
8	EIGHT ORANGES INC	R	13 ST MARKS PL	On Premises Wine
9	ACO BAKERY INC	C	13 ST MARKS PLACE LOWER LEVEL	On Premises Wine
10	ZHELI SHANGHAI INC	R	19 23 ST MARKS PL STORE F	On Premises Wine
11	MI NE FOODS GROUP INC	R	15 ST MARKS PL	On Premises Liquor
12	AUANTHAI INC	R	7 ST MARKS PLACE EAST & WEST STORES	On Premises Liquor
13	MUNESHIGE INC	R	11 ST MARKS PL	On Premises Wine
14	ROBATAYA NY LLC	R	231 E 9TH ST	On Premises Liquor
15	HOURLASS HOLDINGS INC	R	9 ST MARKS PL EAST SIDE	On Premises Liquor
16	SZECHUAN MOUNTAIN HOUSE INC	R	19-23 SAINT MARKS PL UPPER LEVEL	On Premises Wine
17	PRAMUKH 31 INC	G	31 ST MARKS PLACE	Off Premises Beer
18	HINOMARU INC	R	25 ST MARKS PLACE	On Premises Liquor
19	TAISHO INC	R	9 ST MARKS PLACE	On Premises Liquor
20	M & Y CATERING INC	R	31 SAINT MARKS PL WEST GROUND FL.	On Premises Liquor
21	L A K INC	T	9A SAINT MARKS PL 2ND FLOOR	On Premises Wine
22	TASTY TAIWAN LLC	R	26 SAINT MARKS PL	On Premises Wine
23	29 ST MARKS PLACE REST INC	T	29 ST MARKS PLACE	On Premises Liquor
24	BARCADE DOWNTOWN LLC	B/T	6 SAINT MARKS PL	On Premises Liquor
25	MRN LIQUOR INC	L	16 ST MARKS PL	Off Premises Liquor

B - Bar, R - Restaurant, C - Cafe, T - Tavern, G - Grocery, L - Liquor Store

26	MSB RESTAURANTS LLC	R	151 2ND AVE	On Premises Liquor
27	WILLIAMSBURG VEGAN CORP	R	12 ST MARKS PLACE	On Premises Wine
28	QUICKY MART INC	G	149 2ND AVE	Off Premises Beer
29	AGORIANI INC	R/C	2 ST MARKS PLACE	On Premises Beer
30	149 SECOND AVE REST INC	R	149 2ND AVENUE	On Premises Liquor
31	TEMAKASE NYC LLC	B/T	157 2ND AVE	On Premises Liquor
32	HONEY RYDER LLC	R	147 149 2ND AVE	On Premises Liquor
33	DEROSSI 6TH STREET LLC	R	21 23 E 7TH ST	On Premises Wine
34	J & K RES ENTERPRISES INC	R	140 142 2ND AVENUE MAIN FL	On Premises Liquor
35	VESELKA ENTERPRISES LTD	R	144 2ND AVENUE	On Premises Wine
36	SMZ IMPEX INC	G	146 2ND AVENUE	Off Premises Beer
37	ANGELS SPOT INC	R	131 2ND AVE	On Premises Wine
38	PROPOSE # 101 INC	R	34 1/2 ST MARKS PLACE ST	On Premises Wine
39	NISH CHEN INC	R	129 2ND AVE	On Premises Wine
40	MUD LLC	R	307 E 9TH ST	On Premises Wine
41	UKI FREEDOM LLC	R	136 2ND AVE	On Premises Liquor
42	MC SORLEYS OLD ALE HOUSE INC	B/T	15 E 7TH STREET	On Premises Beer
43	CHIBAOLA INC	R	152 2ND AVE	On Premises Wine
44	CLINTON CRAFT LLC	R	41 43 E 7TH ST BASEMENT, LOWER LEVEL	On Premises Liquor
45	YPB CORP	B/T	125 2ND AVE	On Premises Liquor
46	ST MARKS INC & TOMORROW ST MARK LLC R		41 ST MARKS PLACE	On Premises Liquor
47	SHIN RESTAURANT INC	R	63 69 COOPER SQUARE	On Premises Wine
48	STANDINGS SPORTS BAR LLC	T	43 E 7TH STREET	On Premises Wine
49	BURP CASTLE LLC	R	41 E 7TH ST	On Premises Wine
50	UKRAINIAN AMERICAN SOCCER	T	122 2ND AVENUE GR FL	On Premises Liquor
51	E VILLAGE TEA HOUSE INC	R	204 E 10TH ST 156 2ND AVE-196-204 E 10TH	On Premises Wine
52	332 SUSHI KAI LLC	R	332 E 9TH ST BASEMENT	On Premises Wine
53	65 ST. MARKS INC	R	65 ST MARKS PLACE	On Premises Wine
54	BIG BEN RESTAURANT CORP	R	212 E 10TH ST	On Premises Wine
55	SHINKO FOODS INC	R	216 E 10TH STREET WEST STORE	On Premises Wine
56	SHAKE SHACK ASTOR PLACE LLC	R	20 THIRD AVE	On Premises Wine
57	SAKAYA INC	L	324 E 9TH STREET	Off Premises Liquor