

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
TRG 17 Inc		TOTTO	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
458 West 17th Street		9th & 10th Avenues	10011
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b>	Masami Kudo	<b>NAME:</b>
	<b>PHONE:</b>	646-489-2407	<b>PHONE:</b>
	<b>EMAIL:</b>	masamiku@earthlink.net	<b>EMAIL:</b>
<b>MANAGER</b>	<b>NAME:</b>		<b>NAME:</b>
	<b>PHONE:</b>	Same as above	<b>PHONE:</b>
	<b>EMAIL:</b>		<b>EMAIL:</b>
		<b>ATTORNEY/ REPRESENTAIVE</b>	
		<b>LANDLORD</b>	
<b>APPLICATION TYPE</b> <i>(Check One)</i>			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> YES <input type="radio"/> NO
	What is/was the name and address of establishment?		See Rider
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> <b>Transfer</b>	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?		<input type="radio"/> YES <input type="radio"/> NO
	If alterations or operational changes are being made, please describelist all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
<b>ESTABLISHMENT TYPE</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		<input checked="" type="radio"/> YES	<input type="radio"/> NO
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input type="radio"/> YES	<input checked="" type="radio"/> NO
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<input type="radio"/> YES	<input checked="" type="radio"/> NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	<input type="radio"/> NO

Rider

1. Ryuichi Munekata  
(917) 597-9987  
r.munekata@madisonbaygroup.com
  
  2. Name and address of establishments for Masami Kudo:  
Spring Newell Inc.  
251 West 55<sup>th</sup> Street, 2<sup>nd</sup> Floor, New York, NY 10019  
  
MMMSG Inc.  
248 East 52<sup>nd</sup> Street, 2<sup>nd</sup> Floor, New York, NY 10022  
  
Underwood Management Corp.  
248 East 52<sup>nd</sup> Street, New York, NY 10022  
  
Name and address of establishments for Ryuichi Munekata:  
New Season Foods Corp.  
248 East 52<sup>nd</sup> Street, 1<sup>st</sup> Floor, New York, NY 10022  
  
Ramen Time Inc.  
464 West 51<sup>st</sup> Street, New York, NY 10019  
  
The sake Club Inc.  
211 East 43<sup>rd</sup> Street, New York, NY 10017  
  
Chez Noodle Inc.  
366 West 52<sup>nd</sup> Street, New York, NY 10019  
  
Teshigotoya Corp.  
213 East 45<sup>th</sup> Street, New York, NY 10017  
  
WMSG Corp.  
251 West 55<sup>th</sup> Street, 2<sup>nd</sup> Floor, New York, NY 10019
-

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OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	12pm - 3pm <del>5:30pm-12am</del>	12pm - 3pm <del>5:30pm-12am</del>	12pm - 3pm <del>5:30pm-12am</del>	12pm - 3pm <del>5:30pm-12am</del>	12pm - 3pm <del>5:30pm-12am</del>	12pm - 3pm <del>5:30pm-12am</del>	12pm - 3pm <del>5:30pm-12am</del>	12pm - 3pm <del>5:30pm-11pm</del>
	Kitchen	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-11pm
	Music	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-11pm
If you plan to have music, what type(s)? (Circle all that apply)			<b>BACKGROUND</b>	LIVE MUSIC	DJ	JUKE BOX	KARAOKE		
OCCUPANCY									
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar		
INSIDE	N/A	30	6+food counter	23	0	0	0		
OUTSIDE <i>(Other than sidewalk cafe)</i>	N/A	0	0	0	0	0	0		
SIDEWALK CAFÉ	N/A	0	0	0					
How many floors are there? What is the capacity for each floor?					1st Fl. Max 60 + Celler No specification				
How frequently will the owner(s) be at the establishment?					Everyday				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="radio"/>			
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="radio"/>			
Will you be hosting private; promotional or corporate events?					YES	<input checked="" type="radio"/>			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/>			
Will you have a security plan? If, yes please attach.					YES	<input checked="" type="radio"/>			
Will security plan be implemented?					YES	<input checked="" type="radio"/>			
Will State certified security personnel be used?					YES	<input checked="" type="radio"/>			
Will New York Nightlife Association and NYPD Best Practices be followed?					YES	<input checked="" type="radio"/>			
Will applicant be using delivery bicycles? If yes, how many?					YES	<input checked="" type="radio"/>			
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES	NO	N/A		
Where will delivery bicycles be stored during the day when not in use?					N/A				

<b>LOCATION &amp; ZONING</b>			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/>	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/>	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/>	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/>	

<b>Community Notification/Relations</b>			
<b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	300 W. 18/19 St. Block Association: Cheryl Kupper	
	# 2	300 W. 18/19 St. Block Association: Laura Evans	
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?		April 22, 2016	
Where did applicant post the notice that was provided?		Front Door	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/>	NO Masami Kudo (646) 489-2407
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	<input checked="" type="radio"/>

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Naka Naka, Japanese Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Naka Naka, Inc.
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/>	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/>	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/>	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	<input checked="" type="radio"/>	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply) N/A	<b>FRENCH DOORS</b>	<b>GARAGE DOORS</b>	<b>WINDOWS THAT CAN BE OPENED</b>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/>	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	<input type="radio"/> NO	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/>	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/>	
Where will the air conditioner be located? What type is it?	Above restroom		
When was the air conditioner installed?	About 10 years ago		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			N/A
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>		<b>N/A</b>	
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	YES	NO	
Will applicant use umbrellas?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	

**ADDITIONAL STIPULATIONS: (Office Use Only)**

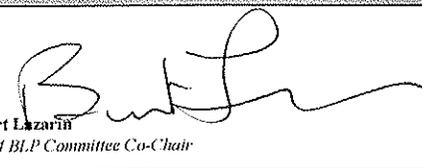
*To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.*

**ADDITIONAL STIPULATIONS: (Office Use Only), *Continued***

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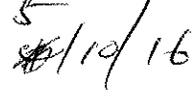
Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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**CB4 REPRESENTATIVES**

Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazarin <i>CB4 BLP Committee Co-Chair</i>
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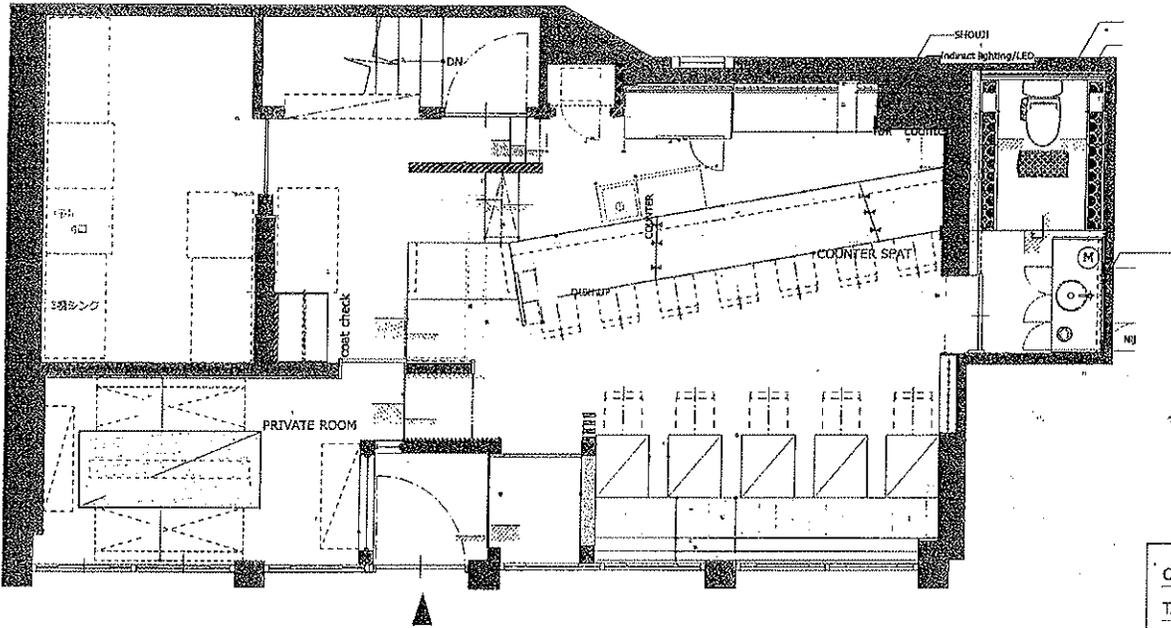
**APPLICANT AGREEMENT WITH THE COMMUNITY**

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

<b>SIGN HERE</b> →	 <b>PRINT NAME OF APPLICANT</b>	 <b>SIGNATURE OF APPLICANT</b>	 <b>DATE</b>
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# TOTTO

Floor plan

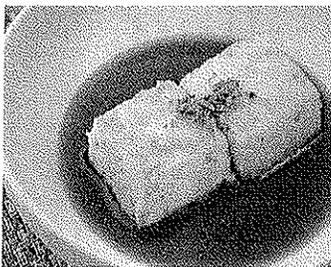


COUNTER	7
TABLE SEAT	10
PRIVATE ROOM	6
<b>23 SEATS</b>	

458 west 17<sup>th</sup> st  
 (9<sup>th</sup> & 10<sup>th</sup> Ave.)  
 TRG 17 in C.

<b>Tofu</b> Homemade	<b>Yakumi Zaru Tofu:</b> cold tofu in a bamboo basket scallion, bonito flake, ginger, sesame..... 8 薬味ザル豆腐
	<b>Tofu Salad W/ Lemon Dressing:</b> served w/ assorted vegetables..... 9 豆腐の香味野菜のつけ
<b>Salad</b>	<b>Totto's Salad:</b> Totto's special mix salad w/ chicken breast w/ shiso leaf dressing or mustard dressing ..... 8 鳥人サラダ(青じそ or カラシドレッシング)
	<b>Kyona &amp; Jyako, Onsen Tamago Salad:</b> kyona (greens) & deep-fried tiny silver fish salad w/ mildly cooked *egg & cream cheese .....10 京菜とカリカリジャコの温泉玉子サラダ
	<b>Avocado &amp; *Tuna Salad:</b> w/ *tobiko (flying fish roe) ..... 10 アボツナ
	<b>Kaisou Salad:</b> seaweed salad w/ japanese plum dressing ..... 8 海藻サラダ
	<b>Steamed Vegetable Salad:</b> served w/ bagna càuda sauce (anchovy, garlic & olive oil) ..... 10 バーニャカウダー&温野菜
<b>Soup</b>	<b>Totto Soup:</b> chicken meatball w/ scallion & mushroom ..... 7 鳥人スープ
	<b>Miso Shiru:</b> miso soup (reddish brown miso · nameko mushroom · tofu) ..... 5 お味噌汁

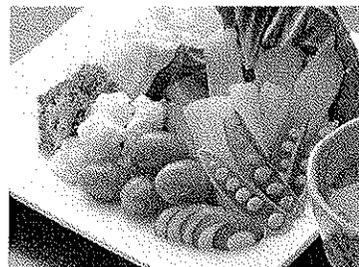
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Agedashi Tofu



Kyona Salad

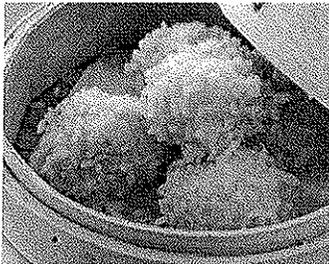


Steamed Veg. Salad

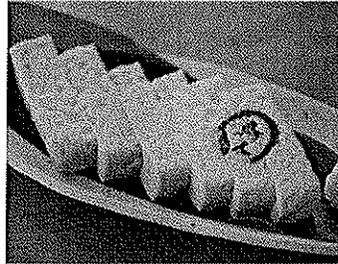


Bainiku Nagaimo Isobemaki

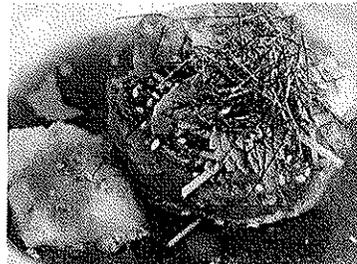
<b>Gyoza:</b> homemade pork dumplings (6 pieces) .....	9
手作り餃子	
<b>Croquette :</b> mixed beef & vegetables cutlet .....	8
お肉と野菜、具沢山コロッケ	
<b>Tori Dango:</b> steamed rice dumplings w/ chicken meatballs inside (*requires about 15 min. to prepare) .....	10
鳥団子の餅米蒸し	
<b>Dashi Maki Tamago:</b> japanese soft rolled omelette .....	10
出し巻玉子	
<b>Mizore Gake:</b> deep-fried eggplant & mochi w/ sweet spicy sauce containing daikon & nameko mushroom .....	9
米茄子と揚げ餅のナメコみぞれがけ	



Tori Dango



Dashi Maki Tamago



Mizore Gake



Aburi Shime Saba

**Negi Tori Don:** charcoal-broiled chicken & scallion w/ mildly cooked \*egg over rice / choice of thigh or negima .....reg: 13  
 ねぎ鶏丼 (温泉タマゴ付き) もも/ネギ間 .....spicy: 14

**Tori Zosui:** rice porridge w/ chicken, eggs & vegetables ..... 12  
 鶏雑炊

**Tokusen Oyako Don:** chicken, jidori \*eggs & onion over rice .....12  
 特選地鶏 親子丼

**Una-Jyuu:** broiled eel served over rice a lacquered box..... 22  
 うな重

**Jidori Donabe Gohan:** rice w/ chicken cooked in earthenware pot (\*requires about 50 min. to prepare) ..... 14  
 地鶏土鍋御飯

**Ikura Don:** \*salmon roe over rice .....12  
 イクラ丼

**Sato Yosuke's Inaniwa Udon** (Hot or Chilled): cold udon noodle served w/ dipping sauce & seasoning ..... 14  
 佐藤養助の稲庭うどん (温 / 冷) \*hot udon served w/ chicken, vegetables, & seaweed

**Takana & Jyako Gohan:** (w/ mildly cooked \*egg) takana greens & deep-fried tiny silver fish over rice w/ miso soup .....12  
 高菜とかりかりジャコの御飯 (温泉玉子入り)

**Ocha Zuke:** rice in hot broth (japanese plum, salmon, \*spicy cod roe, or dried salted kelp) ..... 9  
 さらさらお茶漬け (梅・鮭・明太子・塩昆布)

**Rice Ball:** japanese plum, salmon, \*spicy cod roe, or dried salted kelp.....4.5  
 おにぎり (梅・鮭・明太子・塩昆布)



Negi Tori Don(Left: Regular / Right: Spicy)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



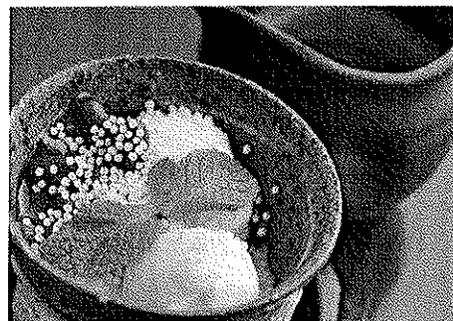
## Sweets

<b>Yawaraka Annin Tofu:</b> creamy apricot kernel tofu .....	6
やわらか杏仁豆腐	
<b>Ice Banana:</b> frozen banana served w/ coconut milk, tapioca & mint .....	7
アイスバナナ	
<b>Ice Cream:</b> vanilla or green tea .....	6
アイスクリーム	
<b>Mochi Ice Cream:</b> rice cake w/ ice cream & kinako powder (Green Tea, Vanilla or Black Sesame) .....	7
もちアイス	
<b>Green Tea Affogato:</b> sweet red beans, mochi & vanilla ice cream w/ green tea .....	8
抹茶のアフォガート	
<b>Custard Pudding</b> .....	6

### Topping トッピング

**Red Beans +2**  
小豆

**Kinako & Dark Molasses +2**  
きなこ黒みつ



Green Tea Affogato

## PREMIUM SAKE SELECTIONS



Senshin  
Junmai Daiginjo  
洗心 純米吟醸  
Niigata  
Btl. 200

Rice: Takanenishiki  
RPR: 28%  
Acidity: 1.2  
SMV: +2

*Extremely elegant and sophisticated, this sake is an absolute joy and delight. A true achievement! Senshin is milled to an astounding 28% of its original sake.*



Katsuyama Den  
Junmai Daiginjo  
勝山 無濾過 原酒 伝  
Miyagi  
Btl. 300

Rice: Yamada Nishiki  
RPR: 35%  
Acidity: 1.4  
SMV: 0

*The crisp and clean umami stands out clear and lingers as a distinct aftertaste. It is an excellent choice for drinking with tuna sashimi or salmon sashimi. It also goes well with meat dishes, whether prepared in Japanese or Western style, and other such as foods that bring out umami.*



Okunomatsu  
Daiginjo Shizuku  
奥の松 十八代伊兵衛  
Fukushima  
Btl. 250

Rice: Miyama Nishiki  
RPR: 45%  
Acidity: 1.3  
SMV: +3

*The 18th generation of Okunomatsu. The mellow and elegant ginjo aroma and the very soft and smooth finish. The high quality "SHIZUKU SAKE" or Dripped Filtered Sake.*

