

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Takumi Taco LLC		Takumi		
STREET ADDRESS		CROSS STREETS		
75 Ninth Avenue - Chelsea Market Kiosk #4 ad #5/ New York, NY 10011		West 15th Street and West 16th Street		
OWNER	NAME:	Derek Kaye and Marc Spitzer	ATTORNEY	
	PHONE:	516 510 9228 and 561 428 2672		NAME:
	FAX:	N/A		PHONE:
			Donald M. Bernstein, Esq.	
			PHONE:	
			212 486 6000	
			FAX:	
			212 486 8668	
MANAGER	NAME:	Debbie Kaye	LANDLORD	
	PHONE:	917 710 4757		NAME:
	FAX:	N/A		PHONE:
			Jamestown LP	
			PHONE:	
			212 652 2111	
			FAX:	
			N/A	

DESCRIPTION OF BUSINESS

Establishment Type:

Bar/Tavern
 Bed & Breakfast
 Eating Place Beer
 Cabaret
 Night Club
 Hotel
 Restaurant
 Catering Establishment
 Club (Fraternal Organization - Members Only)
 Other (Explain): Bar/Arcade Kiosk in Chelsea Market with a food counter

Method of Operation:

Restaurant
 Dance Club
 Sports Bar
 Adult Entertainment
 Wine Bar
 Pizzeria
 Cafe
 Other (Explain): Bar/Arcade Kiosk in Chelsea Market with a food counter

License Type:

On-Premise
 Wine
 Beer
 Wine & Beer

APPLICATION TYPE <i>(check one)</i>	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?	see attached Background for Owners	
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM
	Music							
	Kitchen	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	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 Bars	Number of Seats	Number of Tables
	25*	25	0	0	0	1	12	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)

1-2	3-4	5+	1 = 25 capacity
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Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)

YES	NO	N/A	No
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Will applicant have bottle service?

YES	NO	N/A	No
-----	----	-----	----

Will you be hosting private parties and promotional events?

YES	NO	N/A	No
-----	----	-----	----

Will outside promoters be used?

YES	NO	N/A	No
-----	----	-----	----

Will the security plan submitted be implemented?

YES	NO	N/A	N/A
-----	----	-----	-----

Will State certified security personnel be used?

YES	NO	N/A	N/A
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Will New York Nightlife Association recommendations and NYPD Best Practices be followed?

YES	NO	N/A	N/A
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Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)

YES	NO	N/A	No
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Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)

YES	NO	N/A	No
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If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)

YES	NO	N/A	N/A
-----	----	-----	-----

Will applicant provide contact information to neighbors and respond to complaints that arise?

YES	NO	N/A	Yes
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Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?

YES	NO	N/A	No 465 JK
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If you plan to have music, what type(s)?

BACKGROUND	LIVE MUSIC	DJ	N/A
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BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.

YES	NO	N/A	N/A
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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	NO	N/A	N/A
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Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)

YES	NO	N/A	Yes
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Business Licenses & Permits Committee 2 of 7
 *The Temporary Certificate of Occupancy shows 228 occupancy for the entire space that contains a total of 12 kiosks in this area of Chelsea Market

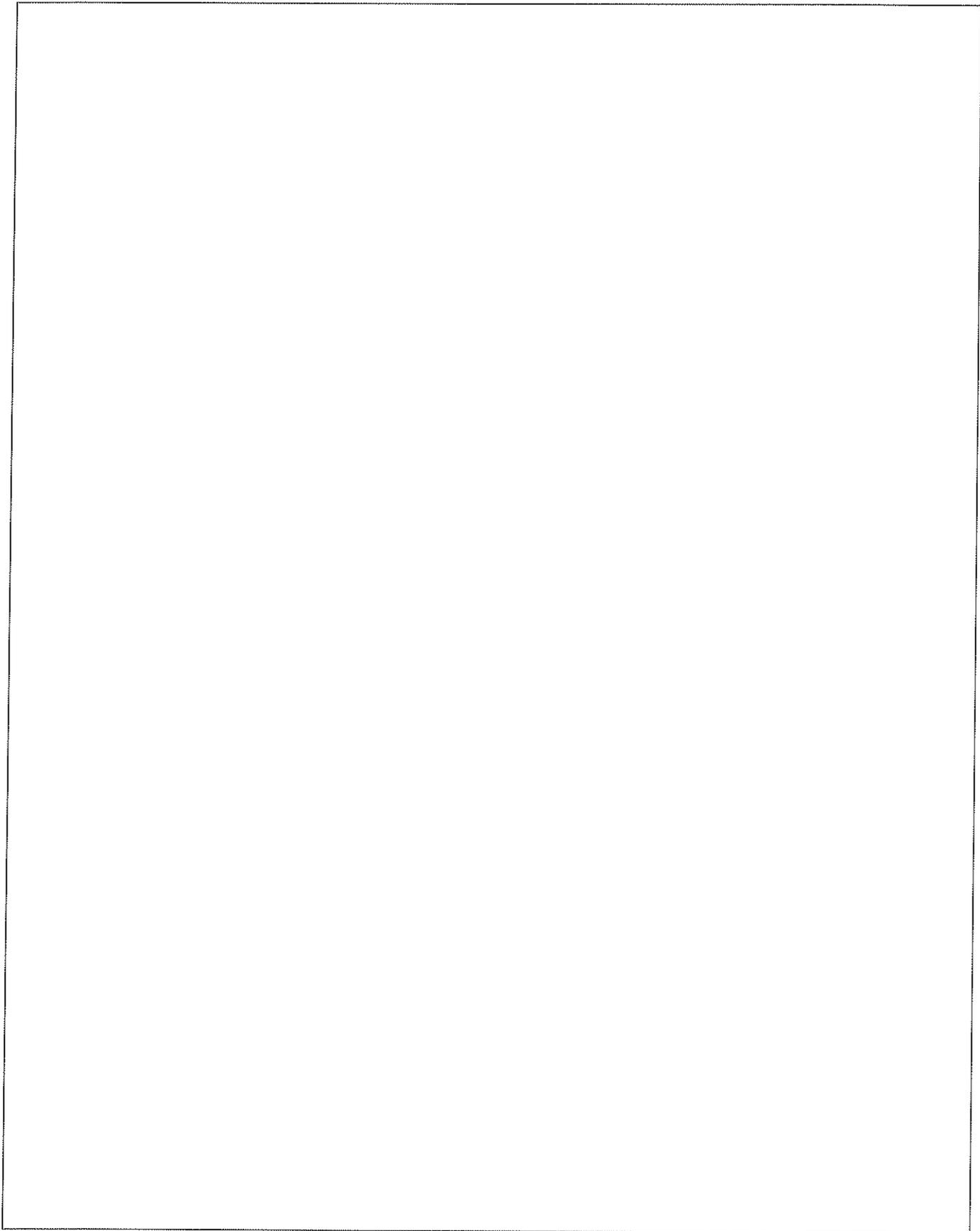
OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	N/A

LOCATION & ZONING				
Primary Zoning District:	M1-5		Overlay (If Applicable):	None
is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	Yes
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	N/A
Is a Public Assembly permit required?	YES	NO	N/A	N/A
Are your plans filed with DOB?	YES	NO	N/A	N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe:			
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	300 West 15 th Street Block Association		
	# 2			
	# 3			

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

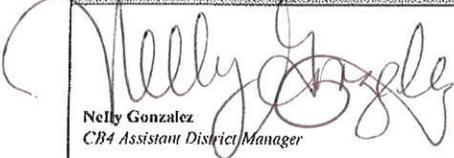
ADDITIONAL STIPULATIONS: (Office Use Only)



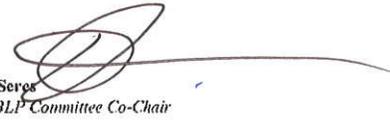
Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation
 Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Assistant District Manager


Frank Holozubiec
CB4 BLP Committee Co-Chair


Paul Serge
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

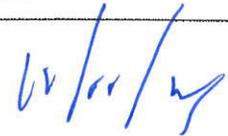
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →

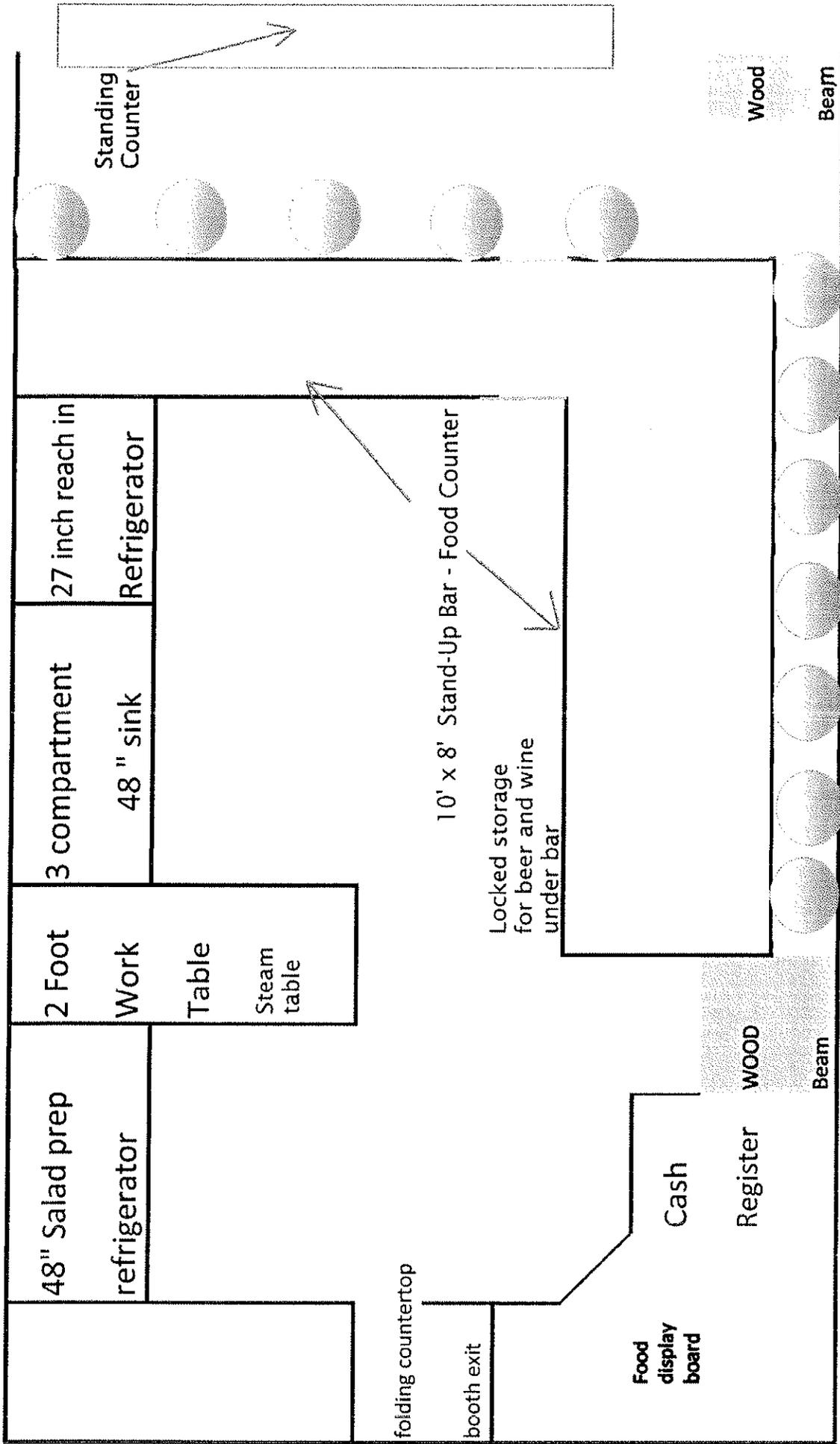

SIGNATURE OF APPLICANT

DATE

10-28-14



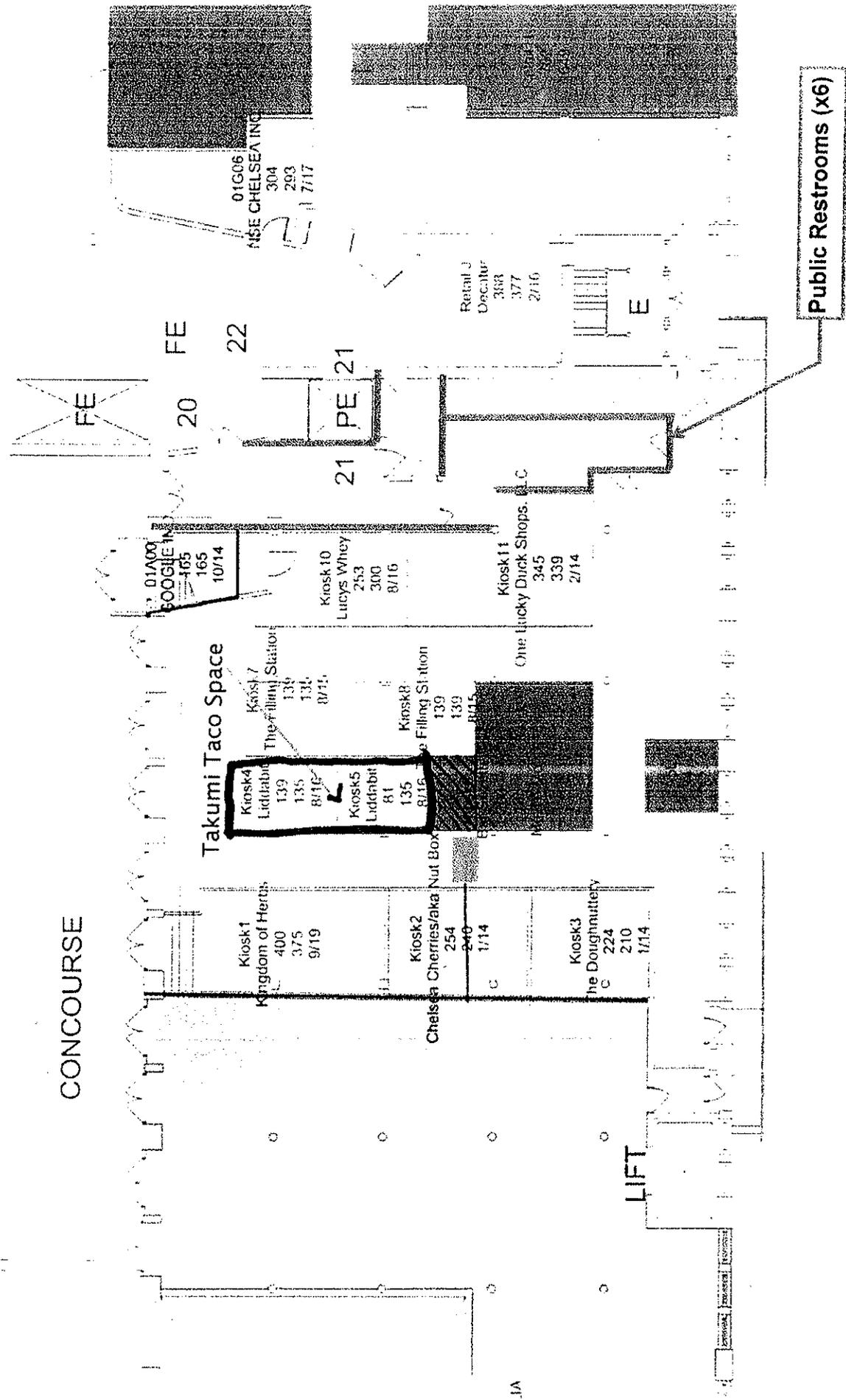
Takumi Taco LLC / Chelsea Market Kiosk #4 and #5



21 Feet or 252 Inches Across

Chelsea Market – Ground Floor Layout

Chelsea Market - Floor 1



Takumi

Create Your Own

1. Choose your base:

Burrito \$10

Brown rice, pinto & black bean, edamame, Oaxaca cheese, ginger pico, yuzu guacamole, wasabi crema

Burrito bowl \$10

Brown rice, pinto & black bean, edamame, scallion, yuzu guacamole, wasabi crema, ginger pico, lettuce

Nachos \$9.50

Yuzu guacamole, wasabi crema, ginger pico

Soft Shell Corn Tortilla \$4.75

Includes tortilla chips

Hard Gyoza Shell \$4.75

Includes tortilla chips

2. Choose your protein

Sapporo Braised Shortrib

Napa cabbage, Japanese mustard, scallion, wasabi crema, black sesame seeds

Ginger Miso Chicken

Cilantro, sesame seeds, shochu salsa

Japanese Curry Beef

Medium spiced Japanese style curry, cotija cheese, napa cabbage, cilantro, onion

Miso Marinated Tofu

Scallion, sesame seeds, ginger pico

Asian Citrus Veggie (Cold)

Charred corn, shishito pepper, tomato, edamame, avocado, citrus soy, scallion

SIGNATURE ITEMS

Spicy Tuna Taco \$5.75

Sashimi grade big eye tuna, jicama, avocado, cucumber, spicy mayo, crispy gyoza shell

Chipotle Shrimp Taco \$4.75

Poached shrimp, corn salsa, avocado, chipotle aioli, scallion, gyoza shell

Spicy Tuna Nachos \$10

Sashimi grade big eye tuna, jicama, avocado, cucumber, spicy mayo, tortilla chips, yuzu guacamole, ginger pico

Sesame Crusted Ahi Tuna Salad \$11

Sesame crusted ahi tuna, mixed greens, carrot, charred corn, edamame, shishito pepper, avocado, tomato, radish, ginger soy dressing

Tortilla Soup \$9

Miso broth, cilantro, lime, tortilla crisps, soba noodles, edamame, togarashi (includes choice of chicken or tofu)

Grilled Chicken Soba Noodle Bowl

Soba noodles, edamame, chickpeas, carrots, baby spinach, sesame miso

Chicken Teriyaki Bowl \$10

Brown rice, sesame seeds, broccoli, carrots, scallions, teriyaki sauce

Daily Special (MP)

Bento Box \$11.75

choose any 2 tacos and 1 side

-- includes market greens --

SIDES

Takumi Slaw \$4

Red cabbage, napa cabbage, edamame, carrot, radish, toasted sesame, sesame miso

Charred Corn Salad \$4

Charred corn, edamame, shishito pepper, avocado, tomato, edamame, citrus soy dressing

Japanese Rice and Beans \$4

Brown rice, edamame, scallion, pinto beans, cilantro, shochu salsa

Japanese Caprese \$4

Balsamic soy, tomato, tofu, scallion, shiso, crispy shallots

Miso Soup \$4

Wakame seaweed, tofu, scallion

Chips with Shochu Salsa \$4

DRINKS

Infused iced tea of the day \$4

Water \$2

Background Information for Owners of Takumi Taco LLC

Derek Kaye

Derek Kaye studied Hotel Administration at Cornell University where he interned at Nobu London and Town. He and his wife opened The Eddies Pizza Truck in 2010 and they operate a catering business. Derek partnered with Chef Marc Spitzer in 2012 to open Takumi Taco as a small stand at Smorgasburg in Brooklyn. Takumi means artisan in Japanese and the focus of the business is hand crafted food with quality ingredients. Takumi Taco now operates at 5 seasonal markets plus indoor office catering throughout Manhattan.

Marc Spitzer

Marc Spitzer started working in the restaurant business in high school and he graduated from The Culinary Institute of America to further his education and they worked at Le Cirque 2000 and the Russian Tea Room. Marc will be the food consultant at Takumi Taco and instruct the staff on how to prepare artisanal tacos and other dishes.

Marc Spitzer is the Executive Chef at BONDST where he has won numerous awards. In 2002, looking for something new to learn, he decided to join the team at BONDST, which has been wowing New Yorkers with its inventive upscale Japanese cuisine since 1998, under Chef Linda Rodriguez. At BONDST, he saw a whole new way to look at cooking. Thanks to Mentoring from Chef Linda, it was here that he was able to understand the balance of flavors and ingredients. Taking the best ingredients and treating them with the care and respect that they deserve. BONDST has won numerous awards including "Best Sushi" 2007 and 2008 and *New York Magazine's* "New York Awards" as well "Best Restaurant Lounge" by *Time Out New York's* Eating and Drinking Awards.



