

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
Haru Chelsea Corp		Haru	
STREET ADDRESS		CROSS STREETS	ZIP CODE
176 8th Avenue		19th and 8th Ave	10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME:	ATTORNEY/ REPRESENTATIVE	NAME: Lindsey Farina
	PHONE:		PHONE: 732-727-5030
	EMAIL:		EMAIL: lfarina@skenelawfirm.com
MANAGER	NAME: Dallas Bird	LANDLORD	NAME: Rosanne Skoufalos
	PHONE: 212-739-9740		PHONE: 914-835-7438
	EMAIL: chelsea@harusushi.com		EMAIL: georgeandco@optonline.net
APPLICATION TYPE (Check One)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?	See attached list	
	What were the dates applicant was involved with this former premise?	All business ongoing	
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> 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="checkbox"/> YES	<input type="checkbox"/> NO	License granted 5/20/16
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 checked="" type="checkbox"/> YES	<input type="checkbox"/> 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="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

Cristina L. Mendoza -- Secretary

21500 Biscayne Blvd., Suite 900

Aventura, FL 33180

Phone: 305.702.2889

Seth J. Rose, Vice President of Operations Haru Sushi

355 West 36th Street NY, NY 10018

(O): 212-494-0419

(C): 305-720-4829

Steven Shlemon, President

21500 Biscayne Blvd., Suite 900

Aventura, FL 33180

Phone: 305.702.2889

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	11:30am-11:00pm	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-11:00pm
	Kitchen	Same	Same	Same	Same	Same	Same	Same	
	Music	Same	Same	Same	Same	Same	Same	Same	
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> 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		70	20	50	0	1	10		
OUTSIDE <i>(Other than sidewalk café)</i>	n/a								
SIDEWALK CAFÉ			8	16					
How many floors are there? What is the capacity for each floor?					Ground Floor and basement				
How frequently will the owner(s) be at the establishment?					Regularly				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	NO <input checked="" type="checkbox"/>			
Will applicant have bottle or table service for beverage alcohol?					YES	NO <input checked="" type="checkbox"/>			
Will you be hosting private; promotional or corporate events?					YES	NO <input checked="" type="checkbox"/>			
Will outside promoters be used on a regular basis? If yes please describe.					YES	NO <input checked="" type="checkbox"/>			
Will you have a security plan? If, yes please attach.					YES	NO <input checked="" type="checkbox"/>			
Will security plan be implemented?					YES	NO <input checked="" type="checkbox"/>			
Will State certified security personnel be used?					YES	NO <input checked="" type="checkbox"/>			
Will New York Nightlife Association and NYPD Best Practices be followed?					YES <input checked="" type="checkbox"/>	NO			
Will applicant be using delivery bicycles? If yes, how many?					YES <input checked="" type="checkbox"/>	NO	Anticipate 3		
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 <input checked="" type="checkbox"/>	NO			
Where will delivery bicycles be stored during the day when not in use?					Bicycle Rack applied for with DOT				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES ✓	NO	
Is a Public Assembly permit required?	YES	NO ✓	
Are your plans filed with DOB?	YES ✓	NO	

Community Notification/Relations			
NOTIFICATION: 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	Manhattan Community Board 4	
	# 2		
	# 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?		Yes	
Where did applicant post the notice that was provided?		On front windows of entrance door	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES ✓	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES ✓	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Nisos Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	Nisos Restaurant
Do you plan any changes to the existing façade? If yes, please describe.	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	Cleaned up the wall with tile & stucco
Will applicant have a vestibule within the establishment?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Will applicant use a storm enclosure?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
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 type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Will applicant comply with the NYC noise code?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS <input checked="" type="checkbox"/>	GARAGE DOORS <input type="checkbox"/>	WINDOWS THAT CAN BE OPENED <input type="checkbox"/>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
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?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the kitchen exhaust system extend to the roof?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have an illuminated sign?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have a canopy extending over the sidewalk?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Where will the air conditioner be located? What type is it?	On the Roof		
When was the air conditioner installed?	Refurbished in 2016		

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

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

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant will reach out to nearby Block Associations prior to 7/27
- Two tables furthest to east will be eliminated and revised plans submitted by 7/22
- There will be no barriers, planters, or dividers in sidewalk cafe
- Stipulations from 11/10/15 application remain in effect

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*

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.

Manhattan Community Board 4 (MCB4) recommends:

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation
 Denial Approval

CB4 REPRESENTATIVES

Nelly Gonzalez
CB4 Assistant District Manager

Frank Holozubiec
CB4 BLP Committee Co-Chair

Burt Lazarin
CB4 BLP Committee Co-Chair

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.

SIGN HERE →

SETH ROSE

PRINT NAME OF APPLICANT

[Signature]

SIGNATURE OF APPLICANT

7/12/16

DATE

HARU SIDEWALK CAFE

F Z A D ARCHITECTURE + DESIGN
 100 WEST 19TH STREET, 10TH FLOOR, NEW YORK, NY 10011
 TEL: 212-255-1111 FAX: 212-255-1112
 WWW.FZAD.COM



OWNER:
 HURU SIDEWALK CAFE
 100 WEST 19TH STREET, 10TH FLOOR
 NEW YORK, NY 10011
 TEL: 212-255-1111 FAX: 212-255-1112

PROJECT:
 HARU SIDEWALK CAFE
 100 WEST 19TH STREET, 10TH FLOOR
 NEW YORK, NY 10011
 TEL: 212-255-1111 FAX: 212-255-1112

DATE:
 10/15/14

SCALE:
 1/8" = 1'-0"

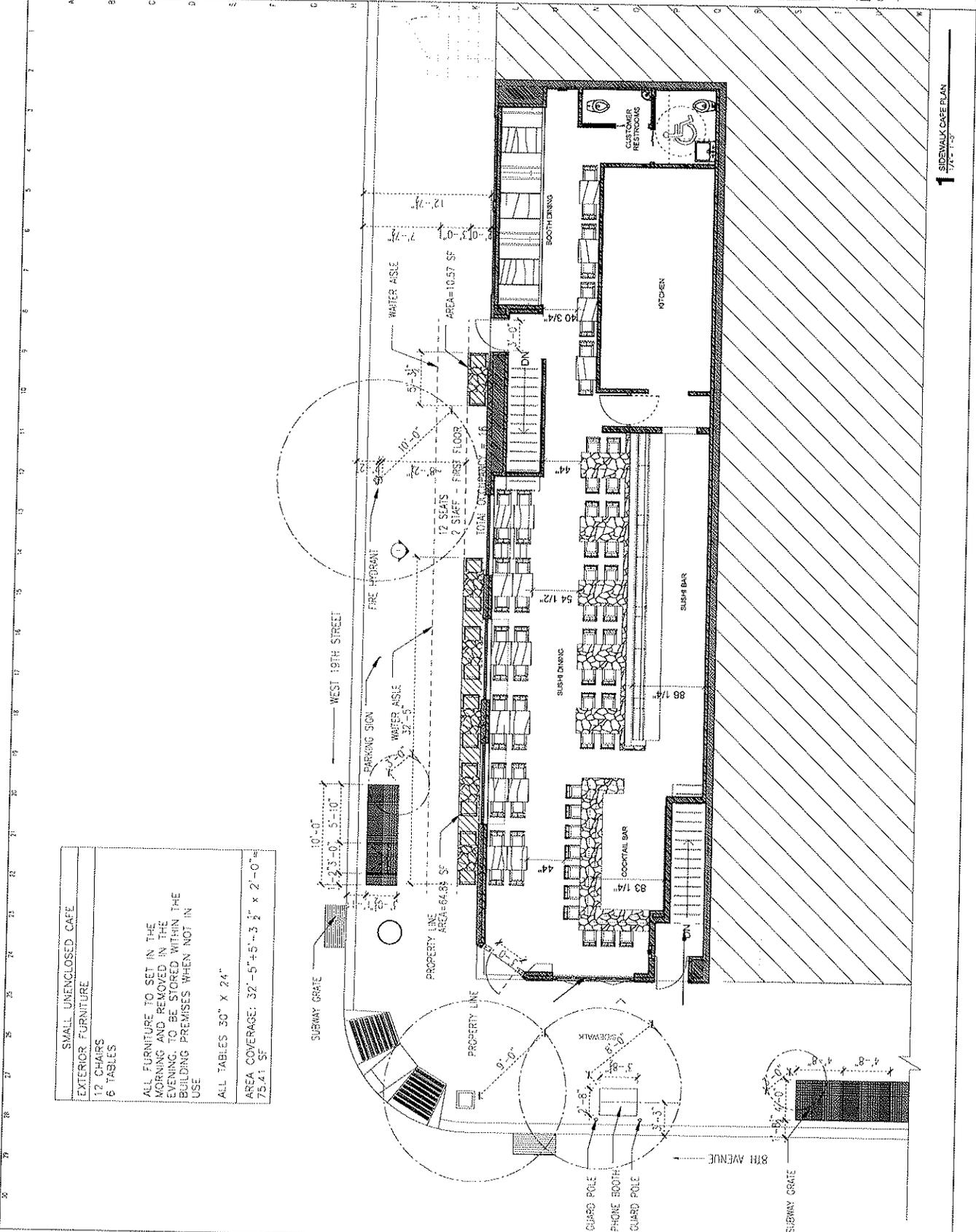
PROJECT SPACE:
 HARU SIDEWALK CAFE
 SMALL UNENCLOSED CAFE
 SCALE: 1/8" = 1'-0"

PROJECT NO.:
 15-145

PROJECT TITLE:
 HARU SIDEWALK CAFE

NO.	REVISION	DATE
1	ISSUED FOR PERMITS	10/15/14
2	REVISED PER PERMITS	10/15/14
3	REVISED PER PERMITS	10/15/14
4	REVISED PER PERMITS	10/15/14
5	REVISED PER PERMITS	10/15/14
6	REVISED PER PERMITS	10/15/14
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97	REVISED PER PERMITS	10/15/14
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99	REVISED PER PERMITS	10/15/14
100	REVISED PER PERMITS	10/15/14

PROJECT SPACE:
 HARU SIDEWALK CAFE
 SMALL UNENCLOSED CAFE
 SCALE: 1/8" = 1'-0"



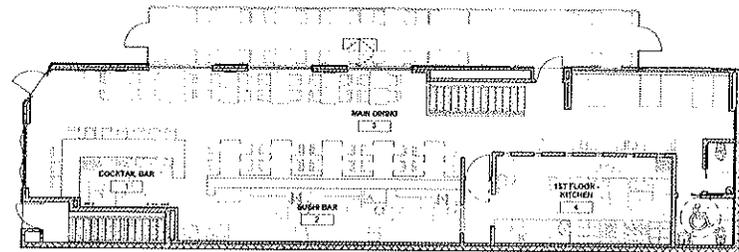
SMALL UNENCLOSED CAFE
 EXTERIOR FURNITURE
 12 CHAIRS
 6 TABLES
 ALL FURNITURE TO SET IN THE MORNING AND REMOVED IN THE EVENING. TO BE STORED WITHIN THE BUILDING PREMISES WHEN NOT IN USE
 ALL TABLES 30" X 24"
 AREA COVERAGE: 32'-5" x 5'-3" x 2'-0" = 75.41 SF

1 SIDEWALK CAFE PLAN
 1/8" = 1'-0"

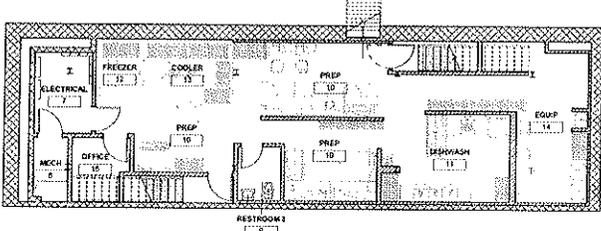
NO.	ROOM NAME	MATERIAL	FLOOR				CEILING	WALLS				REMARKS
			BASE	WALL	CEILING	PLAN WEST		PLAN NORTH	PLAN SOUTH	PLAN EAST		
1	COCKTAIL BAR	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	PAINTED VINYL CEILING TILE	FRP BELOW COUNTER TOP							
2	SUSHI BAR	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	PAINTED VINYL CEILING TILE	FRP BELOW COUNTER TOP							
3	MAIN DINING	TILE	ALUMINUM	PAINTED VINYL CEILING TILE	PAINTED GYPSUM BOARD							
4	1ST FLOOR RESTROOM	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	PAINTED VINYL CEILING TILE	FRP	FRP	FRP	FRP	FRP	FRP		
5	ADA RESTROOM	TILE	4" x 8" 3/8" RADIUS ALUMINUM TILE TRANSITION STRIP	PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD		
6	RESTROOM 2	TILE	4" x 8" 3/8" RADIUS ALUMINUM TILE TRANSITION STRIP	PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD		
7	ELECTRICAL	SEALED CONCRETE AND/OR MMA TRACTION	SEALED CONCRETE AND/OR MMA TRACTION	VINYL CEILING TILE	PAINTED GYPSUM BOARD							
8	MECH	SEALED CONCRETE AND/OR MMA TRACTION	SEALED CONCRETE AND/OR MMA TRACTION	VINYL CEILING TILE	PAINTED GYPSUM BOARD							
9	RESTROOM 3	TILE	4" x 8" 3/8" RADIUS ALUMINUM TILE TRANSITION STRIP	PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD		
10	PREP	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	FRP	FRP	FRP	FRP	FRP	FRP		
11	DISHWASH	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	FRP	FRP	FRP	FRP	FRP	FRP		
12	FREEZER	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	FRP	FRP	FRP	FRP	FRP	FRP		
13	COOLER	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	SS PANELS PER MANUFACTURER							
14	EQUIP	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	SS PANELS PER MANUFACTURER							
15	OFFICE	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTH HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	PAINTED GYPSUM BOARD							

GENERAL NOTES

- ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF ALL APPLICABLE CODES.
- ALL FINISHES SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.
- ALL WALLS SHALL BE 1/2" GYPSUM BOARD OVER STUDS UNLESS OTHERWISE NOTED.
- ALL FLOORS SHALL BE 1/2" GYPSUM BOARD OVER CONCRETE UNLESS OTHERWISE NOTED.
- ALL CEILING SHALL BE 1/2" GYPSUM BOARD OVER JOISTS UNLESS OTHERWISE NOTED.
- ALL DOORS SHALL BE 1 3/4" SOLID CORE UNLESS OTHERWISE NOTED.
- ALL WINDOWS SHALL BE 1/2" GYPSUM BOARD OVER FRAMES UNLESS OTHERWISE NOTED.
- ALL GLASS SHALL BE 1/2" CLEAR UNLESS OTHERWISE NOTED.
- ALL METALS SHALL BE 304 STAINLESS STEEL UNLESS OTHERWISE NOTED.
- ALL PAINTS SHALL BE 100% SOLID UNLESS OTHERWISE NOTED.
- ALL LIGHTING SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.
- ALL ELECTRICAL SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.
- ALL MECHANICAL SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.
- ALL PLUMBING SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.
- ALL FINISHES SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.



1) ROOM & MATERIALS PLAN - GROUND FLOOR



2) ROOM & MATERIALS PLAN - BASEMENT



PRECISION AND DESIGN ARCHITECTURE, INC.
1258 HAUNTSIDE
NEW YORK, NY 10011



HARU ARCHITECTURE

Project No: CS6.0

Project Name: ADA RESTROOM

Project Address: 1258 HAUNTSIDE, NEW YORK, NY 10011

Project Number: 50.004.15

Sheet Title: MATERIALS PLAN

Scale: 1/8" = 1'-0"

Date: 11/25/15

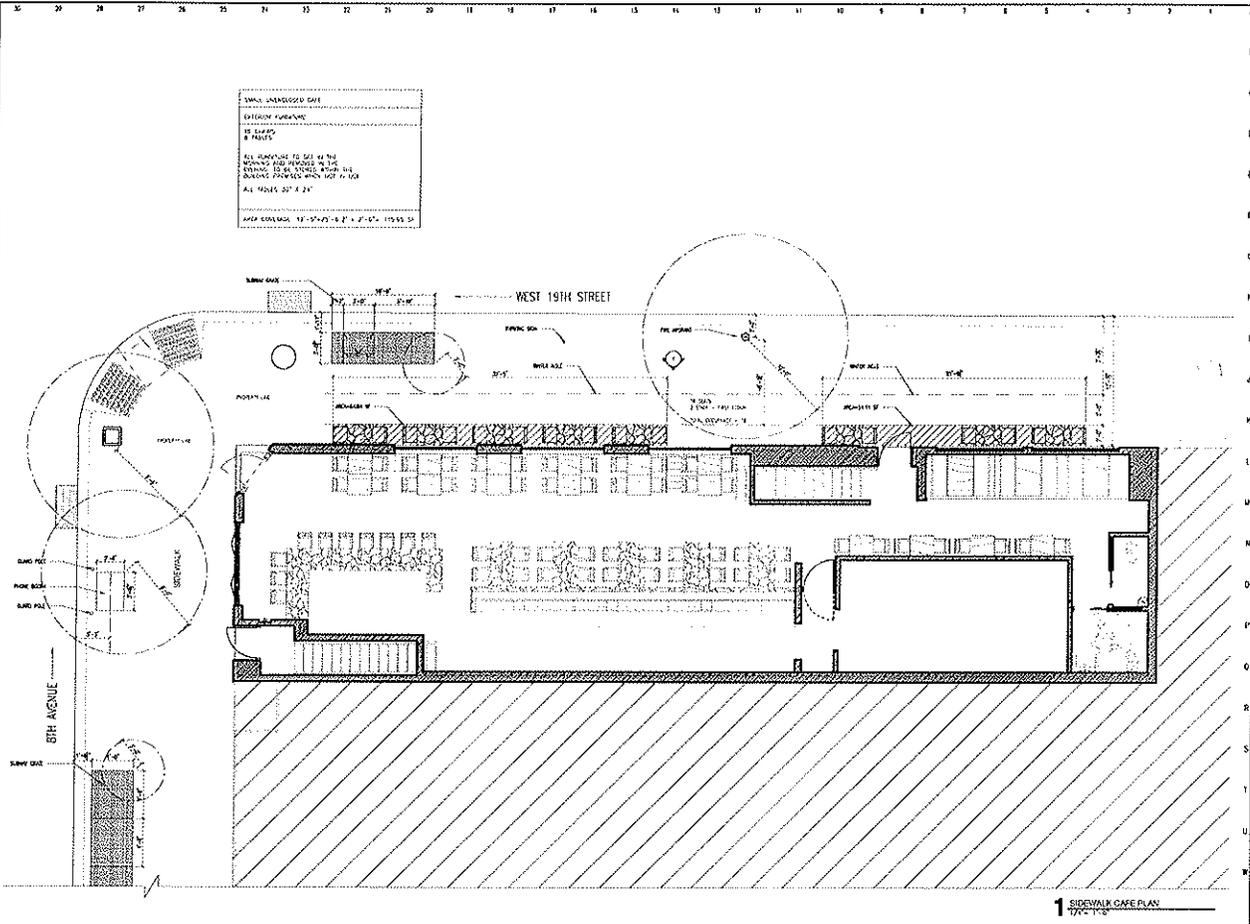
Author: [Name]

Checker: [Name]

Project Manager: [Name]

Client: [Name]

CS6.0



SINGLE ANTI-CORROSION GATE
 10' HIGH
 8' WIDE
 ALL DIMENSIONS TO FACE UNLESS NOTED OTHERWISE
 ALL MATERIALS TO BE 304 STAINLESS STEEL
 ALL FINISHES TO BE 304 STAINLESS STEEL
 ALL MATERIALS TO BE 304 STAINLESS STEEL
 ALL DIMENSIONS TO FACE UNLESS NOTED OTHERWISE

HARU SIDEWALK CAFE

1234 8TH AVE. S.W. SEASIDE, OR 97138
 PHONE: 503.325.1234 FAX: 503.325.1234

F Z A D
ARCHITECTURE + DESIGN
 1234 5TH AVE. S.W. SEASIDE, OR 97138
 PHONE: 503.325.1234 FAX: 503.325.1234
 WWW.FZAD.COM

OWNER:
 HARU CAFE
 1234 8TH AVE. S.W. SEASIDE, OR 97138
 PHONE: 503.325.1234 FAX: 503.325.1234

DESIGNER:
 FZAD ARCHITECTURE + DESIGN
 1234 5TH AVE. S.W. SEASIDE, OR 97138
 PHONE: 503.325.1234 FAX: 503.325.1234

DATE:
 10/15/2024

SCALE:
 1/8" = 1'-0"

PROJECT SPACE
HARU SIDEWALK CAFE

DATE:
 10/15/2024

1 SIDEWALK CAFE PLAN

A-101.00

APPETIZERS

Symphony Spicy tuna, salmon tartare, king crab, caviar foie gras	15	Hot Chili-Garlic Shrimp Harusame noodles, carrot, squash	12.5	Duck Spring Roll Black plum hoisin	9
Crispy Calamari Sweet chili peanut sauce	11.5	Fish Tacos Tuna, salmon, yellowtail, avocado, peppers, shallot, yuzu apple marinade	13.3	SASHIMI CUCUMBER ROLLS	
Popcorn Shrimp Tempura shrimp, Korean hot pepper oil	12.5	Sashimi Ceviche King Crab, shrimp, octopus, striped bass, cucumber, scallion, lemon	12	Yellowtail or Spicy Tuna	12
Edamame Sea salt	6	Beef Negimaki Grilled beef-scallion roll	10.5	Tuna or Salmon	11.3
Agedashi Tofu Ginger, scallion, tenjuyu broth	6.3	Edamame Dumplings Shitake, chive oil, Szechuan broth	8.8	TEMPURA	
Chicken Yakitori	7.3	King Crab Dumplings	9.5	Shrimp & Vegetable	10.3
Filet Mignon Yakitori	12	Chicken Gyazo Ginger and soy chicken dumpling, scallion, sesame seeds, dumpling sauce	9	Vegetable	8
Spicy Grilled Filet Mignon	13	Shrimp Shumai	8.5	Shrimp	9
Asparagus, shitake, pepper sauce		Shishito Peppers Flash-fried, smoked salt	7.3	Spinach Sesame Chilled, steamed spinach, sesame sauce	6
Black Miso Cod Grilled asparagus	16.8	Vegetable Spring Roll Pickled plum sauce	7	Crispy Duck Ginger scallion pancake, black plum hoisin	12.7
Tuna Tataki Seared tuna, avocado salad, chili-garlic ponzu	13			Tuna Tartare Miso vinaigrette, quail egg, taro chip	10.5
Tuna Poke Diced tuna, scallion, avocado, mi-yu sesame	11			Salmon Tartare Citrus jalapeno sauce, taro chip	10.5

SALADS

Sashimi Salad Shiro miso vinaigrette	15
Calamari Salad Flash-fried, miso-lime dressing	10
Field Greens Salad Mixed greens, ginger dressing	6.3
Wafu Seaweed Salad Sesame soy vinaigrette	8.5
Citrus Duck Salad Mandarin vinaigrette, toasted almond, navel orange, crispy wonton skin	9.8

SOUPS

Lemongrass Hot & Sour Soup Shrimp, scallops, harusame noodles	7
Miso Soup Tofu, seaweed, scallion	3

SEASONAL SPECIALS

Chelsea Roll Spicy blue crab and cucumber rolled and topped with tuna, shiso leaf, and yuzu tobiko, served with a lemon chili mayo	18
Loyster Tacos Maine lobster, cucumber, avocado and cilantro, tossed in a jalapeno ponzu dressing, finished with sesame seeds and scallions, served in a crispy wonton shell	15
Bluefin Crab & Corn Fritter Blue crab, corn, green onion, ginger and chili hash, served with an old bay dressing	8

HOT ENTRÉES

SERVED WITH RICE

Chicken Teriyaki Steamed vegetables	21.5	Hot Chili-Garlic Shrimp Harusame noodles, carrot, squash	23.8
Salmon Teriyaki Shitake, bok choy, taro chip, sesame	23.5	Crispy Duck Ginger scallion pancake, black plum hoisin	26.5
Tuna Tataki Seared tuna, avocado salad, chili garlic ponzu	24	Yuzukasho-Chilean Bass Sake glazed vegetables, fried shallots	27.8
Filet Mignon Ohitashi spinach, potato-wasabi fritters, shitake-togarashi demi	28	Shrimp & Vegetable Tempura Tsuju sauce	20.5
Chicken Katsu Flash-fried, panko crusted Japanese eggplant	21		

SPECIALTY ROLLS

Gramercy Park Crunchy spicy albacore tuna and jalapeños wrapped with tuna, yellowtail and salmon, topped with lemon, cilantro, tobiko and yuzu miso sauce	18.8
Park Ave Spicy red and white tuna, mango, avocado, tempura flakes, topped with gold leaf	18
Spicy Titanic Salmon, avocado and caviar, wrapped around crunchy spicy tuna	18
Lobster Lobster, Boston lettuce, spicy mayo, avocado, cucumber, mango and tobiko	16
Super Dynamite Tempura style tuna, freshwater eel and asparagus, with Sriracha, spicy mayo and eel sauce	14
Rainbow Shrimp, striped bass, yellowtail, tuna and salmon, wrapped around kani and avocado	17.3
Strawberry Fin Crunchy spicy yellowtail, jalapeno and mango, topped with scallions, wasabi tobiko and fresh strawberry	17
Perfect Fantasy Avocado wrapped shrimp tempura and asparagus, with spicy mayo	14
Spider Crispy soft shell crab with cucumber, lettuce and tobiko	16.5
Phoenix Spicy tuna wrapped around shrimp tempura and cucumber	18
Kiss of Fire Salmon, albacore tuna, jalapeno and wasabi tobiko, wrapped around crunchy spicy tuna and jalapeno	17.5
Dragon Eel and avocado wrapped around kani and cucumber	17.8
Shogatsu Tuna, salmon and albacore tuna wrapped spicy snow crab and asparagus, topped with cilantro, mango, strawberry, tobiko and wasabi tobiko sauce	18

NIGIRI & SASHIMI

PIECE PER PIECE

Salmon	4.2	Striped Bass	3.2	Scallop	3.2
Tuna	4.2	Eel Avocado	4.9	Squid	3
Yellowtail	4.1	Mackerel	3	Octopus	3.1
Toro	11	Tobiko Caviar	3	Tanago	2.3
Albacore Tuna	4	Salmon Caviar	3.9	Inari	2
Spicy Tuna	4	Smoked Eel	4.6	King Crab	5.5
Smoked Salmon	3.9	Shrimp	3.6	Sea Urchin	6

SUSHI & HAND ROLLS

Spicy Tuna	7.1	Salmon Skin	5.9	Spicy Crab Caviar	9.7
Crunchy Spicy Salmon	7.1	Kanikazo	7.5	Vegetable Tempura	6.5
California	5.2	Haru Wasabi	1.1	Vegetable	5.9
Salmon Avocado	6.3	Eel Cucumber	7.5	Shitake Cucumber	4.8
Salmon Jalapeno	6.8	Eel Avocado	7.5	Cucumber	3.8
Toro Scallion	20	Yellowtail Scallion	6.9	Avocado	3.8
Tuna	5.4	Shrimp Tempura	7.4	Philadelphia	6.9

SUSHI ENTRÉES

Sushi & Sashimi for Two 4 tuna, 4 salmon, 2 shrimp, 2 yellowtail, 2 eel, 2 albacore tuna, 1 each Eel Cucumber, Tuna Avocado Caviar, Crunchy Spicy Salmon Rolls	61	Takka Don 7 tuna sashimi on sushi rice	23.5
Sushi for Two 2 tuna, 2 yellowtail, 3 salmon, 2 eel, 2 albacore tuna, tobiko, 1 each California, Yellowtail Scallion Caviar, Spicy Tuna, Tuna Roll	59.5	Samurai Spicy Tuna Roll, Yellowtail Jalapeno Roll, Crunchy Spicy Salmon Roll	20.5
Sushi & Sashimi 3 tuna, whitefish, salmon, 2 yellowtail, 2 albacore (tuna), shrimp, Eel Cucumber Hand Roll, California Roll	28.5	Kabuki Yellowtail Scallion Roll, Toro Roll, California Roll	16.8
Sashimi 3 tuna, 2 whitefish, 2 salmon, 2 yellowtail, 2 albacore tuna, 2 sashimi cucumber kani	27.8	Vegetarian Sushi Shitake, inari, pickled burdock root, tofu, avocado, Japanese eggplant, asparagus, Avocado-Cucumber Roll	17.5
Harumi 2 tuna, 2 salmon, 2 yellowtail sushi, California Roll or Tuna Roll	24	Chirashi Sushi 2 tuna, whitefish, salmon, albacore tuna, yellowtail, shrimp, 2 kani, octopus, tobiko, 2 tunago sashimi on sushi rice	23
Sushi 2 tuna, whitefish, salmon, yellowtail, albacore tuna, shrimp, tobiko, Tuna Roll or California Roll	24.5	Sumo Spicy Tuna Roll, Eel Cucumber Roll, Salmon Avocado Roll	20

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have allergic issues. Some dishes may contain raw sesame, shellfish, egg, wheat, garlic, onions, ginger, etc. Please inform your server if you have any food allergies.

WINE

WHITE WINE			GLASS	CARAFE	BOTTLE
Sauvignon Blanc	Santa Rita '120'	Chile	10	15	37
Sauvignon Blanc	Whitehaven	New Zealand	13	19.5	50
Pinot Grigio	Bertani Velante	Italy	12	18	47
Riesling	Chateau Ste. Michelle	Washington	9.5	14	36
Chardonnay	Rodney Strong	Sonoma, CA	10.5	15.5	40
Sancerre	Domaine Jean-Paul Balland	France	15	22.5	58
Rosé	Belleruche	France	10.5	15.5	40
Plum Wine	Kinsen	Berkley, CA	8	-	-

RED WINE			GLASS	CARAFE	BOTTLE
Pinot Noir	MacMurray Estate	Russian River, CA	14	21	54
Meritage	Orin Swift 'The Prisoner'	Napa Valley, CA	17	25.5	68
Malbec	Salentein Reserve	Argentina	11.5	17	45
Merlot	14 Hands	Washington	9.5	14	36
Cabernet	Chateau St. Jean	California	10.5	15.5	40
Cabernet	Estancia	Paso Robles, CA	12.5	18.5	50

RESERVE WINES

Chardonnay	Sonoma-Cutrer	Sonoma, CA	57
Chardonnay	Patz & Hall 'Dutch Ranch'	Russian River, CA	68
Riesling	Eroica	Washington	52
Pinot Noir	Etude	Carneros	65
Meritage	Dominus Estate	Napa Valley, CA	250
Cabernet	Sequoia Grove	Napa Valley, CA	74

SPARKLING WINES

Prosecco	Pasqua	Italy	9.5	36
Champagne	Veuve Clicquot	France	18	74

SEASONAL WINE ON TAP

		GLASS	CARAFE
Pinot Grigio	Coppola Blanco, California	9.5	14
Chardonnay	Franciscan Estate, Napa Valley	13	19.5
Pinot Noir	10 Spot, Santa Barbara	10.5	15.5
Cabernet	Simi, Alexander Valley	15.5	23

BEER

Sapporo	6
Kirin	6
Seasonal	6
Kirin Light (12oz)	7
Asahi (12oz)	7
Hitachino Nest White Ale (11.2oz)	9
Heineken	6.5
Budweiser	6.3
Lagunitas IPA	6.8

JAPANESE WHISKIES

Nikka Coffey Grain	17
Yamazaki 18 yrs	35

BOTTLED WATER

Fiji still (1 ltr)	8.5
Voss sparkling (800 ml)	8.5

CH5/16

SAKE

SPECIAL SAKE	GLASS	BAMBOO	BOTTLE
Hana Lychee	9	27	-
Ty Ku Cucumber	10	30	-
Nigori Crème De Sake	-	-	24
Mio Sparkling	-	-	22

ARTISANAL SAKE	GLASS	BAMBOO	BOTTLE
Karatamba "Dry Wave"	9.8	29	-
Kubota	10.8	32.5	-
Koshu Masamune	7	20.5	-
Sho Chiku Bai Nigori	6.8	20.5	-
Suigei "Drunken Whale"	8.8	27	-
Suishin "Drunken Heart"	11.8	35	-
Wakatake "Demon Slayer"	13.8	41	-
Dassai 50 "Otter Fest"	14.8	44	-
Okunomatsu "Deep Pine Forest" (300ml)			31
Suijin "God of Water" (300ml)			33
Ohtouka "Cherry & Peach Blossom" (300ml)			26
Madoka (720ml)			55
Shoin (500ml)			50
Ty Ku Silver (720ml)			39

SAKE FLIGHTS *Four 7oz. pours*

Discovery Flight lychee, Nigori, Koshu Masamune, Suigei	13
Seasonal Flight Karatamba, Dassai 50, Kubota, Suishin	19

HOT SAKE

Small	6.8
Large	12

SEASONAL COCKTAILS | 13

Nippon Sour

Don Q Limón Rum, Junmai sake and Hendrick's Gin mixed with homemade yuzu lemonade

Gama Colada

Don Q Coconut Rum shaken with Sho Chiku Bai Nigori Sake, coconut milk, black sesame

Red Lotus Martini

New Amsterdam Peach Vodka, crushed lychee, fresh lime juice, cranberry

SIGNATURE COCKTAILS | 13

Elderflower

Cucumber Crush

Langley's no. 8 London Gin, St. Germain, fresh cucumber, fresh lime

Lycheetini

Absolut Vodka, lychee purée, Chambier Liqueur D'Orange

Spicy Marcha-Rita

Aston Blanco Tequila, matcha powder, jalapeño, cucumber

Ultimat Sakefini

Ultimat Vodka, Junmai sake, plum wine, fresh cucumber

Tiki Tiki

Martini

Svedka Mango-Pineapple Vodka, Hibiscus syrup, Calypso

Berries & Bubbles

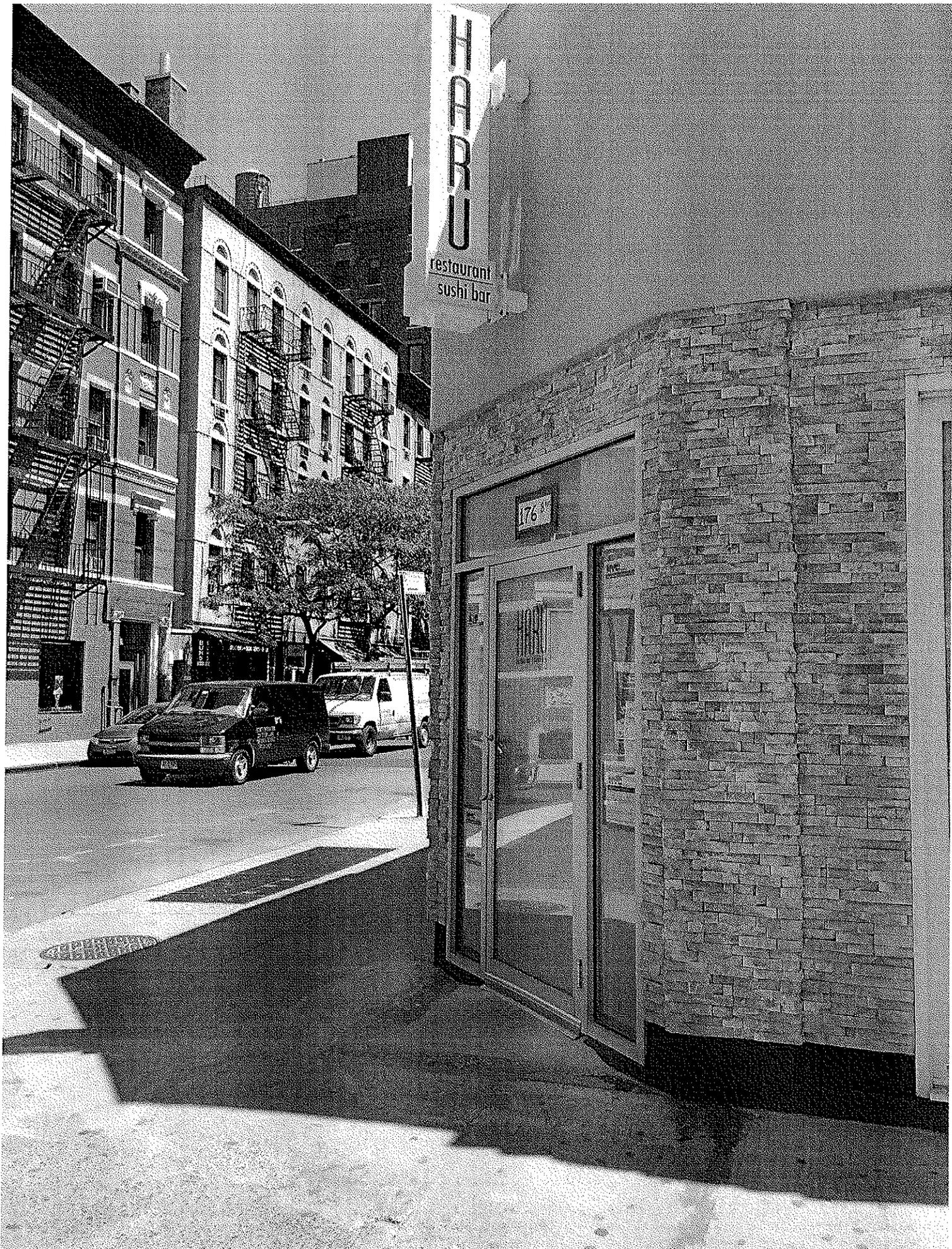
Prosecco, Svedka Raspberry Vodka, strawberry purée

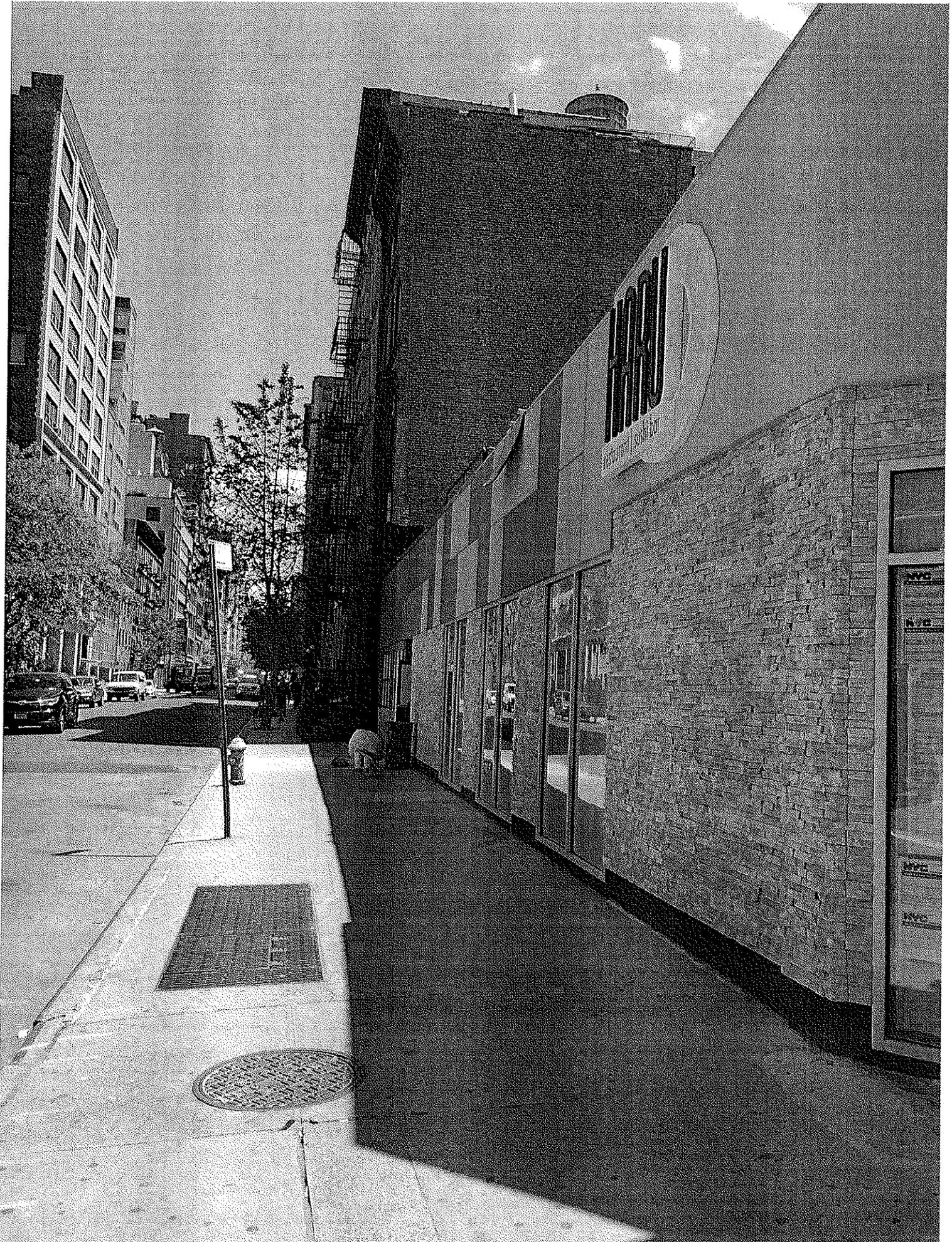
Rising Sun Margarita

Casa Noble Reposado Tequila, Hibiscus, pomegranate, fresh lime

Haru's Premium Mojito

Don Q Rum mixed with fresh mint, lime juice. Choose from:
Classic, Ginger, Coconut or Strawberry & Ginger





Proximity Report for Location:

October 16, 2015

176 8 Ave, New York, NY, 10011

* 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
FORAGERS WINES CHELSEA LLC	231 8TH AVE	725 ft
CHELSEA WINE CELLAR INC	200 W 21ST STREET	965 ft
SUEBOB LIQUOR INC	312 W 23RD STREET	1045 ft
MIDTOWN SPIRITS INC	177 9TH AVE UNIT C	1050 ft
HOME OF CHEERS CORP	188 90 8TH AVE	1105 ft
CHELSEA WINE COUNTRY INC	86 7TH AVENUE	1190 ft
MAHADEV INC	242 W 14TH ST	1325 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
LIBERTY HS	250 W 18TH ST	435 ft
PS 11 WILLIAM T. HARRIS SCHOO	320 W 21ST ST	435 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
EL CID RESTAURANT INC	174 8TH AVE	35 ft
BUCKWHEAT & ALFALFA INC	182 8TH AVENUE	105 ft
TEAM MWB LLC	167 8TH AVENUE	125 ft
915 MANAGEMENT LLC	184 8TH AVE	140 ft
RTC 18 CORP	166 8TH AVE	145 ft
915 MANAGEMENT LLC	263 W 19TH ST	155 ft
169 EIGHT RESTAURANT CORP	169 8TH AVE	165 ft
MAGNUMS IN PARIS LLC	158 8TH AVE	250 ft
EISEN & SON INC	196 8TH AVE AKA 258 W 20TH ST	280 ft
MEJO LLC	259 W 19TH ST	325 ft
151 ROYS REST INC	151 8TH AVENUE	335 ft
B & R SORRENTO CORP	202 8TH AVE	355 ft
DISH RESTAURANT CORP	201 8TH AVENUE	355 ft
BANGKOK BISTRO 148 INC	150 8TH AVENUE	360 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	149 8TH AVE	365 ft
SWEET CONCESSIONS INC	336 W 20TH ST	480 ft

Name	Address	Approx. Distance
223 WEST CORP	223 W 19TH ST	635 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
POUNDS & OUNCES LLC	160 8TH AVE	220 ft
BE TEMERARIO GROUP LLC	198 8TH AVE	320 ft
EIGHTH AVENUE GOURMET DELI INC	134 8TH AVE	560 ft
MOMOFUKU 232 EIGHTH AVENUE LLC	232 8TH AVE	715 ft

Unmapped licenses within zipcode of report location

Name	Address
------	---------

Haru Chelsea Corp.

Legend

LEGEND

On Premise Licenses

- On Premise Liquor
- On Premise Wine and Beer
- On Premise Beer

Off Premise Licenses

- Off Premise Liquor
- Off Premise Wine
- Off Premise Beer

Wholesaler Licenses

- Wholesale

Pending Licenses

- Pending

All Licenses

- On Premises Liquor
- On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending

Churches

- Churches

Schools

- Schools

Zones

- Zones

Commodity Boards

- Commodity Boards

Police Precincts

- Police Precincts

Courties

- Courties



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.