Dear Neighbor,

I am writing to let you know that I am working with a highly-acclaimed Japanese sushi chef to open an Omakase-based (tasting menu only) Japanese restaurant and sushi bar at 69 Leonard Street (between Church Street and Broadway).

The restaurant will have a sushi bar for 10 guests only and will have only 2 seating times per day. The Chef will change and create each tasting menu daily, based on ingredients available and guests will be seated around the Chef to watch and interact with him as he masterfully prepares each item.

The restaurant will be applying for a liquor license so that guests may enjoy a wide range of beers, wines, sakes, and spirits with their meal.

All guests will have reservations and no patron will be entering the restaurant after 9:30 p.m. We are asking for the final closing hours (i.e., all patrons out) of 1:00 a.m. on Sunday to Thursday and 2:00 a.m. on Friday and Saturday to ensure that all guests have ample time to enjoy their experience without the Chef ever having to ask them to leave.

In connection with this application, we will be at <u>Community Board 1's Tribeca</u>

<u>Committee meeting on Wednesday, June 8, 2016</u> to present our concept. The meeting will begin at <u>6:00 p.m.</u> and will be held at 1 Centre Street, <u>Room 2202A-North(please bring photo identification)</u>.

If you have any questions or would like more information about the proposed venue, please contact me at: ielkon@graphnet.com. Thank you very much.