



DOCKET ITEM #4
Special Use Permit #2015-0093
1211 King Street

CONSENT AGENDA ITEM

If no one asks to speak about this case prior to the hearing, it will be approved without discussion as part of the Consent Agenda.

Application	General Data	
Public hearing and consideration of a request to operate a restaurant.	Planning Commission Hearing:	October 6, 2015
	City Council Hearing:	October 17, 2015
Address: 1211 King Street	Zone:	KR/King Street Retail
Applicant: Yuh Shimomura represented by Collin Brown	Small Area Plan:	Old Town

Staff Recommendation: APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.

Staff Reviewers: Alex Dambach, alex.dambach@alexandriava.gov



SUP #2015-0093
1211 King Street



I. DISCUSSION

The applicant, Yuh Shimomura represented by Collin Brown, requests a Special Use Permit to operate a restaurant at 1211 King Street.

SITE DESCRIPTION

The subject site is a 1,784 square foot lot that contains a 2,088 square-foot, two story commercial building. The lot has 17 feet of frontage on King Street and 105 feet of depth. It backs up to a public alley, and the rear of the lot contains one outdoor parking space. The applicant proposes to occupy this building's 600 square foot first floor commercial space. An office for a window company is on the second floor. The site is on the middle of a block that contains several retail stores at street level and office and residential uses on the upper floors. There is one other restaurant on this block, La Fromagerie, which is located across the street.



BACKGROUND

The first floor has been used for several years as a portion of the showroom for Lamplighter, which is a business that sells and repairs household light fixtures and lamps. That business also occupies the adjacent two storefronts to the east, and the owners intend to continue operating in those spaces while leasing this space to the applicant. The applicant, Yuh Shimomura is a chef who has worked for Azuma Izakaya in Rockville, Sei in Penn Quarter, Kaz Sushi Bistro and Pembroke Springs Retreat, in Winchester.

PROPOSAL

The applicant proposes to operate a 20-seat restaurant that features Japanese style cuisine. It would have seats configured in the main dining room with table service, a bar/counter area, and small private dining room for special events. It would offer on-premises alcohol sales. The applicant proposes that all foods would be made from scratch, and menu items would include such items as sashimi, yakimono, agemono, and nabe, which are typical Japanese entrees. Supplies would be delivered in the mornings before the business opens each day.

Hours of Operation: 9 a.m. to 1 a.m. seven days per week

Number of Seats: 24 total seats including up to six bar seats and seats in a private dining room for special events.

Type of Service: Table and carry-out service

<u>Alcohol Sales:</u>	On-premises service
<u>Delivery:</u>	No delivery service of food to customers
<u>Live Entertainment:</u>	No live entertainment is requested, though the applicant may feature a television in the dining area.
<u>Trash/Litter:</u>	Small amounts of trash are expected. There would be a fenced-in enclosure at the rear, and trash would be collected two or three times per week.

PARKING

The subject property is located within the Central Business District (CBD). Pursuant to Section 8-300 (B) of the Zoning Ordinance, restaurants located within the CBD are exempt from ordinary parking requirements. The 2nd floor office use is also exempt. The applicant proposes to provide one parking space at the rear, and the applicant proposes to encourage staff to use public transportation to get to work.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the KR/King Street Retail Zone. Section 4-503(W) of the Zoning Ordinance allows a restaurant in the KR zone only with a special use permit. The proposed use is consistent with the Old Town Small Area Plan chapter of the Master Plan, which designates the property for commercial use.

II. STAFF ANALYSIS

Staff recommends approval of this application. The proposal is for a very modest restaurant that would add variety to the dining options in Old Town, especially in the Upper King Street area. Minimal negative impacts are anticipated. Generally, on-street parking is available in this portion of King Street during peak restaurant activity times, and the applicant provides a parking space at the rear of the building primarily for staff. Although parking impacts are possible, as a general matter, this site is extremely well served by public transportation being within five blocks of the King Street Metro Station and along the route of the King Street Trolley and several DASH bus lines. There is also a parking garage one block away that can accommodate staff who drives, limiting parking impacts on surrounding neighborhood. The applicant is required to inform customers of the available public transportation options in Condition 20. Employees must also park off-site and are encouraged to use public transportation as specified in Conditions 18 and 19. Staff also does not anticipate that litter will impact the surrounding area because the restaurant is primarily a dine-in operation. Nonetheless, the regular pick-up of litter near the premises is included in Condition 25.

The proposed closing hours are similar to other dining establishments on King Street including Hard Times Café, which closes at 2 a.m. most nights.

Although the proposed restaurant would replace part of a retail and service establishment, the balance of retail operations along this block of King Street remains predominantly retail.

III. RECOMMENDED CONDITIONS

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The hours of operation shall be limited to between 9 a.m. and 1 a.m., each day. Meals ordered before 12 a.m. may be served, but no new patrons may be admitted and no new alcohol may be served and all patrons must leave by 1 a.m. (P&Z)
3. The maximum number of seats shall be 20 including six bar seats and seats in a private dining room.
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No delivery of food to customers may operate from the restaurant. (P&Z)
6. While no exterior alterations are proposed as part of this SUP application, the applicant is reminded that any exterior alterations, including signage, lighting, window and door replacement, paving, etc. require BAR approval; most of which can be administratively approved by staff. This project is located within the locally regulated Old and Historic Alexandria District. Exterior alterations visible from a public way require review and approval by the OHAD Board of Architectural Review. (P&Z)
7. Entertainment shall be limited to background music and a television/video monitor inside the establishment. The proposed television should be located at least four feet back from the window and not used as signage (P&Z)
8. On premises alcohol sales may be permitted at the restaurant. (P&Z)
9. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements and on how to prevent underage sales of alcohol to prevent the underage sale of alcohol. (P&Z)
10. No food, beverages, or other material shall be stored outside. (P&Z)
11. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. (P&Z)

12. The applicant shall direct patrons to the availability of parking at nearby public garages and shall provide information about off-street parking and alternative forms of transportation to access the location of the restaurant, via print and electronic promotional materials, posting on the restaurant website, and other similar methods. (P&Z)(T&ES)
13. Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
14. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
15. All waste products including but not limited to organic compounds (solvents and cleaners) shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
16. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
17. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
18. The applicant shall require its employees who drive to use off-street parking. (T&ES)
19. The applicant shall encourage its employees to use public transportation to travel to and from work. Within 60 days of SUP approval, the business shall contact the Transportation Planning Division at 703-746-4686 for information on establishing an employee transportation benefits program. (T&ES)
20. The applicant shall encourage its employees and customers to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities. (T&ES)
21. At such time as an organized parking program is adopted by city council to assist with employee or customer parking for the area in which the subject property is located, such as a shared parking program or the Park Alexandria program, the applicant shall participate in the program. (T&ES)
22. The applicant shall install signs inside the building indicating the location of off-street parking in the area and shall inform customers about the parking. (T&ES)

23. The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99). In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form. (T&ES)
24. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
25. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
26. The Director of Planning and Zoning shall review the Special Use Permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the Director has received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, or (c) the Director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF:

Alex Dambach, AICP

Staff Note: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

IV. CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- C-1 The applicant shall provide information about alternative forms of transportation to access the location of the use, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods.
- C-2 The applicant shall encourage its employees and customers to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities.
- C-3 At such time as an organized parking program is adopted by city council to assist with employee or customer parking for the area in which the subject property is located, such as a shared parking program or the Park Alexandria program, the applicant shall participate in the program.
- C-4 The applicant shall require its employees who drive to work to use off-street parking.
- C-5 The applicant shall install signs inside the building indicating the location of off-street parking in the area and shall inform customers about the parking.
- C-6 Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape or invasion by animals. No trash and debris shall be allowed to accumulate outside of those containers. Outdoor trash receptacles shall be screened to the satisfaction of the director.
- C-7 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be monitored and picked up at least twice during the day and at the close of the business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is in operation.
- C-8 The use must comply with the city's noise ordinance. No outdoor speakers shall be permitted. No amplified sound shall be audible at the property line.
- C-9 The applicant shall control odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the department of transportation and environmental services.
- C-10 Deliveries to the business are prohibited between 11:00 p.m. and 7:00 a.m.

- C-11 Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
- C-12 All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
- C-13 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99). In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form. (T&ES)

Code Enforcement:

No Comments received.

Health:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities. A permit shall be obtained prior to operation, and is not transferable between one individual, corporation or location to another. Permit application and fee are required.
- C-2 Construction plans shall be submitted to the Health Department located at 4480 King Street and through the Multi-Agency Permit Center. Plans shall be submitted and approved by the Health Department prior to construction. There is a \$200.00 plan review fee payable to the City of Alexandria.
- C-3 Construction plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food Safety Code of the City of Alexandria. Plans shall include a menu of food items to be offered for service at the facility and specification sheets for all equipment used in the facility, including the hot water heater.
- C-4 A Food Protection Manager shall be on-duty during all operating hours.
- C-5 The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
- C-6 In many cases, original wooden floors, ceilings and wall structures in historical structures may not be suitable for food service facilities. Wood materials shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent.
- C-7 Facilities engaging in the following processes may be required to submit a HACCP plan and/or obtain a variance: Smoking as a form of food preservation; curing/drying food;

using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; sprouting seeds or beans; and fermenting foods.

Parks and Recreation:

No Comments received.

Police Department:

No Comments received.



APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2015-0093

PROPERTY LOCATION: 1211 King Street, Alexandria, VA 22314

TAX MAP REFERENCE: 064.03-09-18 **ZONE:** KR

APPLICANT:

Name: Yuh Shimomura represented by Collin Brown

Address: 1054 31st Street, NW Washington D.C. 20007

PROPOSED USE: Japanese style restaurant

☒ **THE UNDERSIGNED**, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

☒ **THE UNDERSIGNED**, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.

☒ **THE UNDERSIGNED**, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

☒ **THE UNDERSIGNED**, hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Director of Planning and Zoning on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Collin Brown

Print Name of Applicant or Agent

1054 31st Street, NW

Mailing/Street Address

Washington, D.C.

City and State

20009

Zip Code

Collin Brown

Signature

(202) 450-3701

Telephone #

collinbrown@thegenagroup.com

Digitally signed by Collin Brown
DN: cn=Collin Brown, o=The Genus Group,
email=collinbrown@thegenagroup.com, c=US
Date: 2015.07.07 12:12:07 -0400

7/7/2015

Date

Fax #

Email address

ACTION-PLANNING COMMISSION: _____ **DATE:** _____

ACTION-CITY COUNCIL: _____ **DATE:** _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 1211 King Street, Alexandria, VA, I hereby
(Property Address)
 grant the applicant authorization to apply for the Restaurant use as
(use)
 described in this application.

Name: Roger Vasilas partner Phone: 703-549-4040
Please Print
 Address: 1207 King ST Alexandria Va. Email: vasilas5@msn.com
 Signature: [Signature] Date: 7/27/15

1. Floor Plan and Plot Plan. As a part of this application, the applicant is required to submit a floor plan and plot or site plan with the parking layout of the proposed use. The SUP application checklist lists the requirements of the floor and site plans. The Planning Director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver.

☐ Required floor plan and plot/site plan attached.

☐ Requesting a waiver. See attached written request.

2. The applicant is the (check one):

☐ Owner

☐ Contract Purchaser

☒ Lessee or

☐ Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant or owner, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent.

Principle Office:

Binary Sakura, DC LLC
 10920 Whiterim Drive
 Potomac, MD 20854

Registered Office:

1749 OLD MEADOW RD
 SUITE 630
 MCLEAN VA 22102

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

☒ **Yes.** Provide proof of current City business license *- See Attached*

☐ **No.** The agent shall obtain a business license prior to filing application, if required by the City Code.

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request **in detail** so that the Planning Commission and City Council can understand the nature of the operation and the use. The description should fully discuss the nature of the activity. (Attach additional sheets if necessary.)

Nasime was founded in 2015 by Yuh Shimomura who wanted to start a small size restaurant that serves unique, high quality Japanese food at casual dining pricing.

While others offer just run-of-the-mill sushi, Nasime will differentiate it's self by offering monthly menus full of creative, upscale Japanese dishes that are normally inaccessible outside of Japan - yet at an accessible price point. The restaurant is the brainchild of Yuh Shimomura, who has trained in Ginza and has over 15 years of experience in upscale Japanese cuisine.

To serve the highest quality Japanese food at an affordable pricing, all offerings are prepared from scratch by chef Shimomura. Although Nasime offers guest a variety of ala carte dishes, the essential part of the menu is 5 course prix fixe tasting. Guests have several choices to design their favorite tasting menu. With advanced notice, Nasime can offer tasting course for guests who have special restrictions.

Also, menu is changed monthly, but frequent guests never served same menu unless they prefer it.

The target market for Nasime is the local residents, business professionals, and tourists who want to enjoy more variety in Japanese cuisine beyond California Rolls or Chicken Teriyaki. Nasime serves a wide variety of Japanese cuisine. Such as Sashimi (raw dishes), Yakimono (Grilled dishes), Agemono (Fried dishes), Nabe (Japanese style casserole), and more. Nasime's menu is based on the most important concept of Japanese cuisine "Seasonal."

The 5 course tasting is offered for \$45 and 7 course tasting course for \$65. ala carte dishes are served from \$5 to \$35. Nasime restaurant is located in the heart of Oldtown, Alexandria.

Our dining room contains 8 seats at kitchen bar counter, 3 tables, and 1 private room which has capacity of 22 to 24. The property is approximately 1000 sqft.

We intend for their to be adequate parking for our quests during hours of operation that will conform with Old Town Alexandria regulations.

USE CHARACTERISTICS

4. The proposed special use permit request is for (*check one*):
- ☒ a new use requiring a special use permit,
- ☐ an expansion or change to an existing use without a special use permit,
- ☐ an expansion or change to an existing use with a special use permit,
- ☐ other. Please describe: _____

5. Please describe the capacity of the proposed use:

- A. How many patrons, clients, pupils and other such users do you expect?
Specify time period (i.e., day, hour, or shift).

The dining room contains 8 seats at kitchen bar counter, 3 tables, and 1 private room which has capacity of 22 to 24 at lunch and diner time.

- B. How many employees, staff and other personnel do you expect?
Specify time period (i.e., day, hour, or shift).

3 employees (chef, server and dish washer) during lunch and diner time.

6. Please describe the proposed hours and days of operation of the proposed use:

Day: Monday	Hours: 9:00am - 1:00 am
Tuesday - Thursday	9:00am - 1:00 am
Friday - Saturday	9:00am - 1:00 am
Sunday	9:00am - 1:00 am

7. Please describe any potential noise emanating from the proposed use.

- A. Describe the noise levels anticipated from all mechanical equipment and patrons.
- Music level inside restaurant is very low, the machines will not emit any sound that can be heard from outside, and patrons will be asked not to congregate and/or loiter after leaving the restaurant to eliminate noise to the surrounding neighborhoods.
- _____

- B. How will the noise be controlled?

Nasime will not allow guests to eat out side and will not have a patio. Also we will not allow people to congregate outside on the street. We intend for the atmosphere to be very quite within the restaurant.

8. Describe any potential odors emanating from the proposed use and plans to control them:

Nasime will be properly vented and all fresh produce will be in put in the correct storage devices. Trash will be taken out and picked up regularly. No trash will be allowed to over flow.

9. Please provide information regarding trash and litter generated by the use.

- A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)

Commercial Pick-up will be at least twice-a-week from an independent company that specializes in the Old Town Alexandria area.

- B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)

The amount of trash generated will be standard for a small-medium sized restaurant. We also intend to put a barrier around the trash containers.

- C. How often will trash be collected?

At least two times per week. Maybe three times if needed.

- D. How will you prevent littering on the property, streets and nearby properties?

There will be an employee assigned everyday to walk the premises and pickup any loose trash that is on the ground, including cigarettes.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

[] Yes. [x] No.

If yes, provide the name, monthly quantity, and specific disposal method below:

- 11.** Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

☐ Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

- 12.** What methods are proposed to ensure the safety of nearby residents, employees and patrons?
We will remain under strict guidelines set by specific Health Codes

that are standard to restaurants in Virginia. The kitchen will be cleaned daily to insure cleanliness. Contractors will be insured and bonded.

ALCOHOL SALES

13.

- A. Will the proposed use include the sale of beer, wine, or mixed drinks?

☒ Yes ☐ No

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.

We will file for an alcohol license with the ABC Board which
will be filed at the same time as the SUP.

PARKING AND ACCESS REQUIREMENTS

14. A. How many parking spaces of each type are provided for the proposed use:

_____ Standard spaces
1 Compact spaces
 _____ Handicapped accessible spaces.
 _____ Other.

Planning and Zoning Staff Only

Required number of spaces for use per Zoning Ordinance Section 8-200A _____

Does the application meet the requirement?

☐ Yes ☐ No

- B. Where is required parking located? (check one)

☐ on-site

☒ off-site

If the required parking will be located off-site, where will it be located?

1 block away, towards the south, on N. Henry St.

PLEASE NOTE: Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

- C. If a reduction in the required parking is requested, pursuant to Section 8-100 (A) (4) or (5) of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

[X] Parking reduction requested; see attached supplemental form

15. Please provide information regarding loading and unloading facilities for the use:

- A. How many loading spaces are available for the use? one(1)

Planning and Zoning Staff Only

Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____

Does the application meet the requirement?

☐ Yes ☐ No

B. Where are off-street loading facilities located? In the rear of the building and
we will have scheduled deliveries.

C. During what hours of the day do you expect loading/unloading operations to occur?
Early in the morning, most likely between 8am-9am. Certainly before opening
for the day.

D. How frequently are loading/unloading operations expected to occur, per day or per week,
 as appropriate?
The delivery frequency will vary on inventory needs but it is safe to assume
1 delivery per day.

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?
The property is adequate and does not require any improvements.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? ☒ Yes ☐ No
 Do you propose to construct an addition to the building? ☐ Yes ☒ No
 How large will the addition be? N/A square feet.

18. What will the total area occupied by the proposed use be?

600 sf usable space sq. ft. (existing) + N/A sq. ft. (addition if any) = 600 sf sq. ft. (total)

19. The proposed use is located in: (check one)

☐ a stand alone building

☐ a house located in a residential zone

☐ a warehouse

☐ a shopping center. Please provide name of the center: _____

☐ an office building. Please provide name of the building: _____

☒ other. Please describe: commercial building

End of Application



SUPPLEMENTAL APPLICATION

RESTAURANT

All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.

1. How many seats are proposed?

Indoors: 20

Outdoors: 0

Total number proposed: 20

2. Will the restaurant offer any of the following?

Alcoholic beverages (**SUP only**)

☒ Yes ☐ No

Beer and wine — on-premises

☒ Yes ☐ No

Beer and wine — off-premises

☐ Yes ☒ No

3. Please describe the type of food that will be served:

High-end Japanese Cuisine
will offer high-end 5 and 7 course Prix-Fixe Menu's

4. The restaurant will offer the following service (check items that apply):

☒ table service ☒ bar ☒ carry-out ☐ delivery

5. If delivery service is proposed, how many vehicles do you anticipate? _____

Will delivery drivers use their own vehicles? ☐ Yes ☐ No

Where will delivery vehicles be parked when not in use?

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?

☒ Yes ☐ No

If yes, please describe:

We would like the option to put up a
large television

Parking impacts. Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)
 - ☒ 100%
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ No parking can be accommodated off-street

2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)
 - ☒ All
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ None

3. What is the estimated peak evening impact upon neighborhoods? (check one)
 - ☐ No parking impact predicted
 - ☒ Less than 20 additional cars in neighborhood
 - ☐ 20-40 additional cars
 - ☐ More than 40 additional cars

Litter plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:

16	Maximum number of patron dining seats	
+	4	Maximum number of patron bar seats
+	0	Maximum number of standing patrons
=	20	Maximum number of patrons

2. 3 Maximum number of employees by hour at any one time

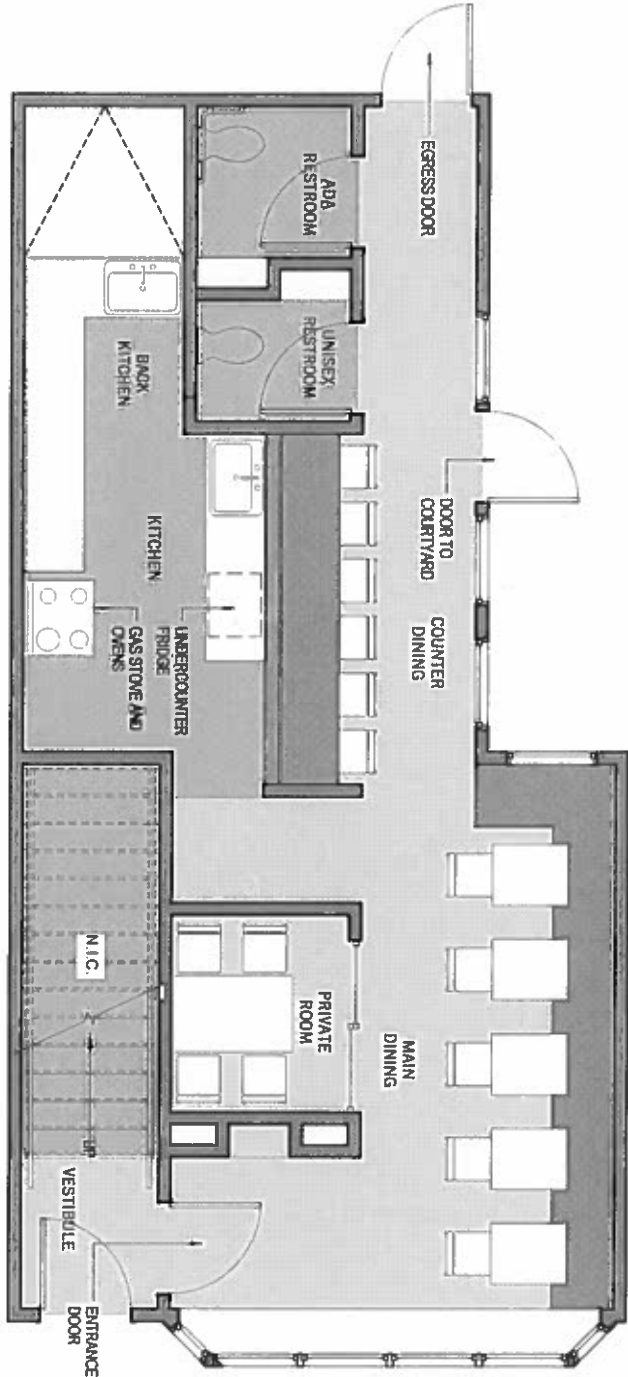
3. Hours of operation. Closing time means when the restaurant is empty of patrons. (check one)
 - ☐ Closing by 8:00 PM
 - ☐ Closing after 8:00 PM but by 10:00 PM
 - ☐ Closing after 10:00 PM but by Midnight
 - ☒ Closing after Midnight

4. Alcohol Consumption (check one)
 - ☐ High ratio of alcohol to food
 - ☒ Balance between alcohol and food
 - ☐ Low ratio of alcohol to food

Nasime

Interior Floor Plan

- ① "Nasime"
Japanese Restaurant
- 1st Floor: 600 sf
- Basement: 400 sf (drushable space)
- Total: 1,000 sf



Nasime

1
1/8" = 1'-0"

Address: 1211 King Street Alexandria, VA
Date: July 28, 2015

Binary Sakura DC | 15
APPLICATION MATERIALS
SUP2015-0093
1211 King Street
8/18/2015

Nasime

Pictures

① Aerial Photograph

② Street View



① SITE



Address: 1211 King Street Alexandria, VA
Date: July 28, 2015

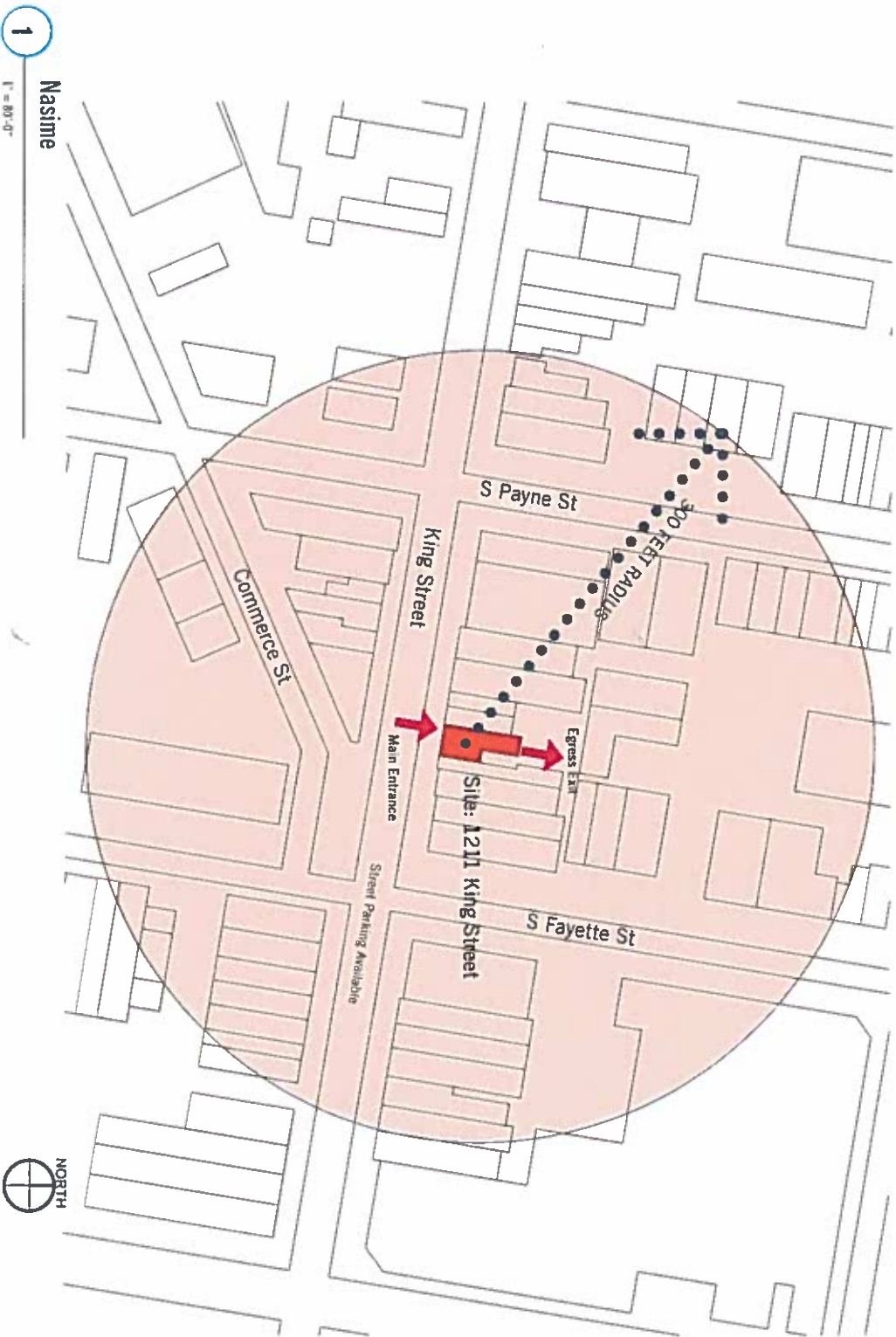
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APPLICATION MATERIALS
SUP2015-0093
1211 King Street
8/18/2015

Nasime

Site Plan

① - Nasime*
Japanese Restaurant



① Nasime

Address: 1211 King Street Alexandria, VA
Date: July 28, 2015

Binary Sakura DC

APPLICATION MATERIALS

SUP2015-0093

1211 King Street

8/18/2015



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- Measure Distance
- Print Map
- Feedback

Parcel #064.03-09-18

2015 Building Value	433706
2015 Total Value	817737
2014 Land Value	333940
2014 Building Value	456533
2014 Total Value	N/A

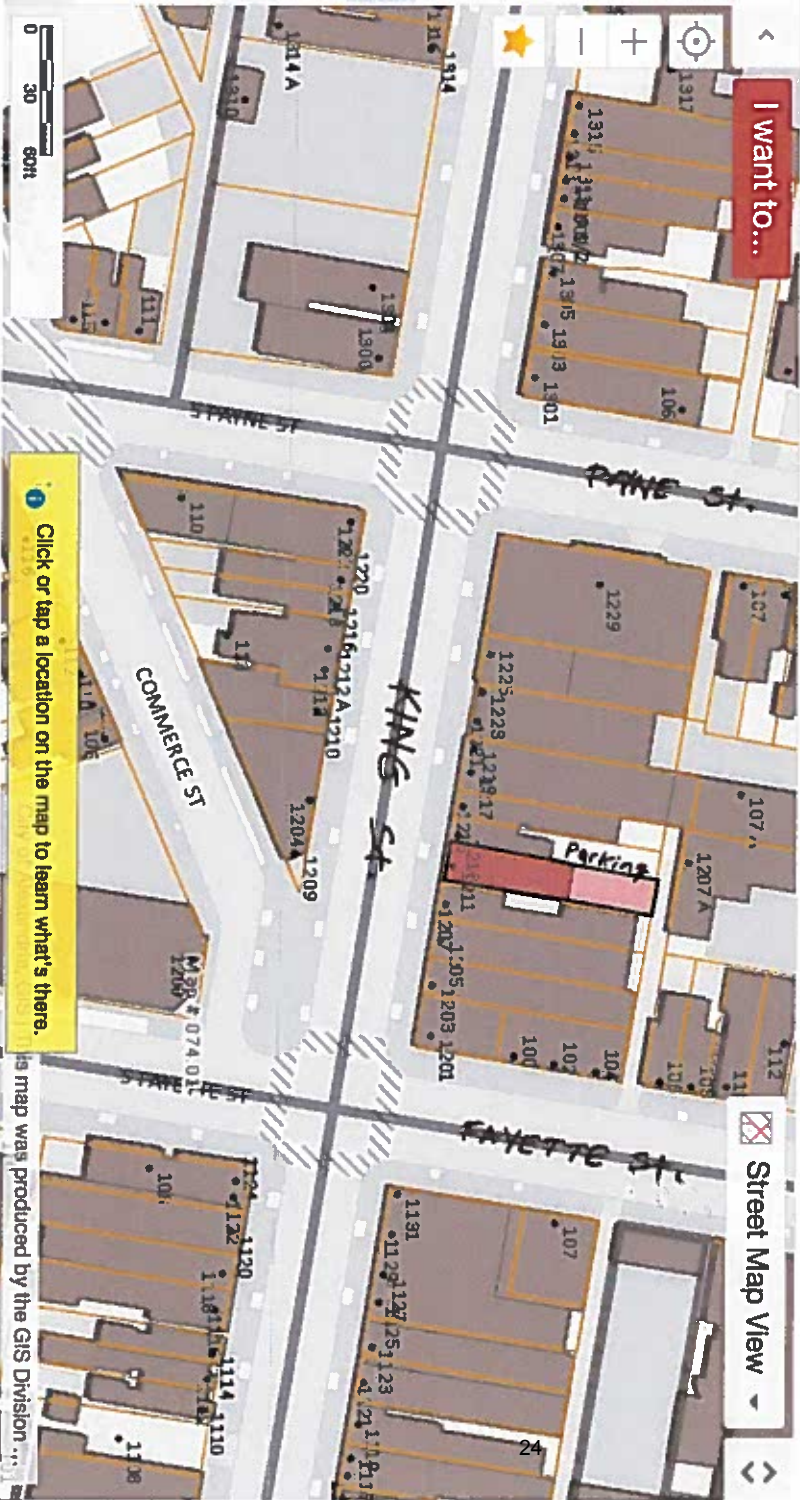
Parcel Address 1211 KING ST

Links

[View property details](#)

[View Tax Map \(PDF\)](#)

[Google Directions to here](#)



APPLICATION MATERIALS

SUP2015-0093

1211 King Street

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APPLICATION MATERIALS
 SUP2015-0093
 1211 King Street
 8/18/2015

High-End Japanese Restaurant Coming Soon to King Street?

The Lamplighter owners plan to lease a building for a restaurant to be helmed by Chef Yuh Shimomura.

By **MARY ANN BARTON** (Patch Staff) September 14, 2015

Old Town Alexandria may soon be getting a high-end Japanese restaurant. Chef Yuh Shimomura has plans to open Nasime, a small 20-seat restaurant at 1211 King St., according to planning documents filed with the City.

Shimomura's chef credentials include manning the kitchens at Azuma Izakaya in Rockville, Sei in Penn Quarter, Kaz Sushi Bistro and Pembroke Springs Retreat, a Japanese-style lodge near Winchester. ([See lots of photos of his prepared dishes from Pembroke Springs here.](#)) Shimomura trained in Ginza, Japan and has 15 years experience preparing high-end Japanese cuisine.

Roger Vasilas, an owner of [The Lamplighter](#), a family-owned business that has been at its current location since the '60s, said his family plans to lease out their building at 1211 King St. for the restaurant, while keeping the family business at 1205 and 1207 King Street.

Vasilas estimated that the restaurant would be up and running by early next year, depending on how quickly the City OKs the plans and how quickly renovation of the space is completed.

Preliminary plans for the 1,000-square foot restaurant show that it will offer seating for eight diners at a bar and also offer three tables and a private dining room, offering space for up to 22-24 people. There are plans to also apply for a permit to sell alcohol.

Here's more about the new restaurant, from planning documents filed with the City:

- All foods will be prepared from scratch by Shimomura.
- The restaurant will offer a five-course price-fixed meal for \$45 or a seven-course meal for \$65. A la carte items will sell for between \$5 to \$35.
- The menu will include foods that are raw, grilled, fried or casserole style.
- The menu will change monthly.

Proposed hours are from 9 a.m. to 1 a.m.