



The City of Greenville, South Carolina
Public Notice

To: Property Owners, Owners of property located within 300 feet of the following Applications, and Neighborhood Association Representatives
From: Planning & Development Division
Subject: Conditional Use Applications for Administrative Review
Date: August 18, 2017

The following applications are currently under review by the Planning & Development Division:

- A. CU 17-754.** Application by Omar Naji for Sports Entertainment Management Group, LLC "Hall of Fame Sports Grill" for a Conditional Use Permit to operate a bar/nightclub until 2 AM at **531 Wade Hampton Blvd**, in the C-3, Regional Commercial District (TM# 0189010100704)
- B. CU 17-756.** Application by Jessica Yun for "Otto Izakaya" for a Conditional Use Permit to operate a restaurant serving alcohol after midnight at **802 S. Main St.** in the C-4, Central Business District (TM# 0072000100101)
- C. CU 17-758.** Application by Britton McCorkle for BW Greenville, LLC "Brazwell's Premium Pub" to modify a Conditional Use Permit to expand floor area of bar open until 2 AM at **631 S. Main St**, in the C-4, Central Business District (TM# 0089000101101)
- D. CU 17-759.** Application by Andrew Peck for "The Firmament, LLC" for a Conditional Use Permit to operate an indoor entertainment facility at **5 Market Point Dr**, in a PD, Planned Development District (TM#0547010101645)
- E. CU 17-760.** Application by Michael Redmond for "Blue Ridge Brewing Co." for a Conditional Use Permit to establish a restaurant operating after midnight at **405 Westfield St**, in the C-4, Central Business District (TM# 0071000100101)

You are invited to review documents relating to the applications on file in the Planning and Development office on the 6th floor of City Hall, 206 South Main Street, Greenville, between 8:00 AM and 5:00 PM, Monday through Friday. Some documents may also be reviewed online at www.greenvillesc.gov/1182/Conditional-Use-Submissions. For assistance, call the office at 864.467.4476.

A public comment period for these applications is open for 15 calendar days from the date of this letter. Written comments may be submitted to:

City of Greenville
Planning & Development
PO Box 2207
Greenville, SC 29602

Fax: 864.467.4510
Email: planning@greenvillesc.gov

Please reference the application number and include your name, address, and contact information on all correspondence. Comments received prior to a decision will be made part of the public record.

The Administrator will make a decision as to whether the request conforms, or does not conform, to the criteria enumerated in the application and found in Section 19-2.3.6 of the City Code. If a request is granted, conditions of approval may be included in order to address any related impacts of the use. Upon approval, Staff will prepare a Conditional Use Permit which shall be maintained on the premises with other related inspection, licensing, and occupancy information.

Notice of the Decision will be posted to www.greenvillesc.gov/1182/Conditional-Use-Submissions. Anyone having a substantial interest affected by the Decision may appeal by filing a written notice and application form to the City of Greenville Board of Zoning Appeals within ten (10) business days of the date of the Decision.



Office Use Only:

Application# CU 17-756 Fees Paid 250
Date Received 8-14-17 1:24p Accepted By [signature]

APPLICATION FOR CONDITIONAL USE
CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE: Jessica Yun Owner / 802 South Main St, LLC
Operator of the proposed use; Name Title / Organization
permit may be limited to this entity.

APPLICANT'S REPRESENTATIVE: (Optional) Name Title / Organization

MAILING ADDRESS: 1149 Woodruff Road, Greenville, SC 29607
PHONE: 864-320-6088 EMAIL: fsliou@gmail.com

PROPERTY OWNER: Bryan Barwick ← Lynn Barwick
MAILING ADDRESS: 704 East Blvd, Ste 100, Charlotte, NC 28203
PHONE: 704-491-2001 EMAIL: bryan@barwickassociates.com

PROPERTY INFORMATION

STREET ADDRESS: 802 South Main Street, Greenville, SC 29601
TAX PARCEL #: 0072.00-01-001-01 ACREAGE: 0.125 ZONING DESIGNATION:

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE:

Restaurant serving alcohol to open after midnight.

INSTRUCTIONS

- 1. The application and fee, made payable to the City of Greenville, must be submitted to the planning and development office during normal business hours.
2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a conditional use). See also Section 19-2.3.6, Conditional Use Permit, for additional information. You may attach a separate sheet addressing these questions.
3. For conditional use requests for nightclubs/bars, event venues, or businesses operating after midnight, the applicant must also submit the Zoning Compliance Application for Establishments Serving Beer, Wine, or Liquor.

4. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

5. You must attach the required application fee: \$250.00

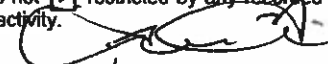
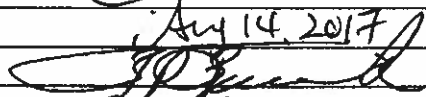
6. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information, is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant and advise them to withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is or is not restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

	APPLICANT SIGNATURE
July 14, 2017	DATE
	PROPERTY OWNER SIGNATURE
8/14/17	DATE

**Applicant Response To
Section 19-2.3.6(D), Standards – Conditional Use Permit**

(You may attach a separate sheet)

1. Describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of **Section 19-4.3, Use Specific Standards**.

We will comply with the goals, policies, and standards of the ordinance, such as having all managers and employees responsible for serving any alcoholic beverage participate in the "merchant education/server training" program.

2. Describe the ways in which the infrastructure (roads, potable water, sewerage, schools, parks, police, fire, and emergency facilities) capacity is adequate to serve the proposed conditional use.

The property has been other restaurants before, so all infrastructure capacity is adequate to serve the proposed conditional use.



city of greenville

Zoning Compliance Application


Establishments Serving Beer, Wine, Or Liquor

Applicant

Name 802 South Main St, LLC Phone 864-320-6088

Mailing Address 1149 Woodruff Road, Greenville, SC 29607

Email fslieu@gmail.com

Signature of Applicant  Date 8/14/17

Property Owner

Name Bryan Barwick Phone 704-491-2001

Mailing Address 1 704 East Blvd, Ste 100, Charlotte, NC 28203

Email bryan@barwickassociates.com

Signature of Property Owner  Date 8/14/17

Property Information

Address 802 South Main Street, Greenville, SC 29601

TMS# 0072.00-01-001.01 Zoning District Designation _____

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management
6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol Vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status Of City Business License Application
5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status Of Abl-901 Application To Sc Department Of Revenue
7. Provide Documentation That Sled Requirements Have Been Met



Provide a response for each of the following:

1. Describe the ways in which the proposed use is consistent with the comprehensive plan.
The proposed use is consistent with the city planning of downtown Greenville being a destination for shopping, dining, and entertainment. Otto Izakaya, with its quality food and service as demonstrated at our Market Point location, will be a wonderful addition to the downtown dining scene for both visitors and residents.

2. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.
Otto Izakaya, with its modern decor, maintains an image that is appropriate for downtown Greenville. Our goal is to maintain an aesthetically pleasing building with modern signage and lighting. The restaurant is trendy and upscale casual, and will not reduce the property values thereof.

3. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.
This location has been other restaurants before. Our request will have no adverse effects on adjacent lands. There will be no visual impacts, odor, noise, glare, nor vibration. The service door and loading place are behind the building. No loud music will be played.

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections	Police
Business Licensing	Fire
Economic Development	Planning
Public Information and Events	Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant’s proposal, which in turn conveys a more comprehensive understanding of the multiple Departments’ operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

**802 South Main St, LLC dba Otto Izakaya
802 South Main Street, Greenville, SC 29601**

Description of Proposed Use

Operating Plan

1. Type of Use: Restaurant
2. Hours: Monday through Saturday 4:00pm to 2:00am
Sunday 4:00pm to 10:00pm
3. Staffing Schedule: Staffed according to business traffic
4. Kitchen Equip Schedule - Attached
5. Menu - Attached
Hours of Food Service: Monday through Saturday 4:00pm to 1:30am
Sunday 4:00pm to 9:30pm
6. Parking for Customers & Employees: Public Parking
7. Designated Smoking Area: Outside the Building
8. No Live Entertainment, Only Music on Speakers
9. Last Call - 30 minutes before 2:00am

Security Procedures

1. No Designated Security Staff
2. Managers and Staff serving alcohol will be ServSafe certified.
3. Full-Service Restaurant Service and Staff Responsibilities
4. Entry/Exit/Re-Entry Procedures – n/a
5. Crowd Management – n/a
6. Crime Prevention – There are CCTVs inside the restaurant and on the building outside.

Seating Plan

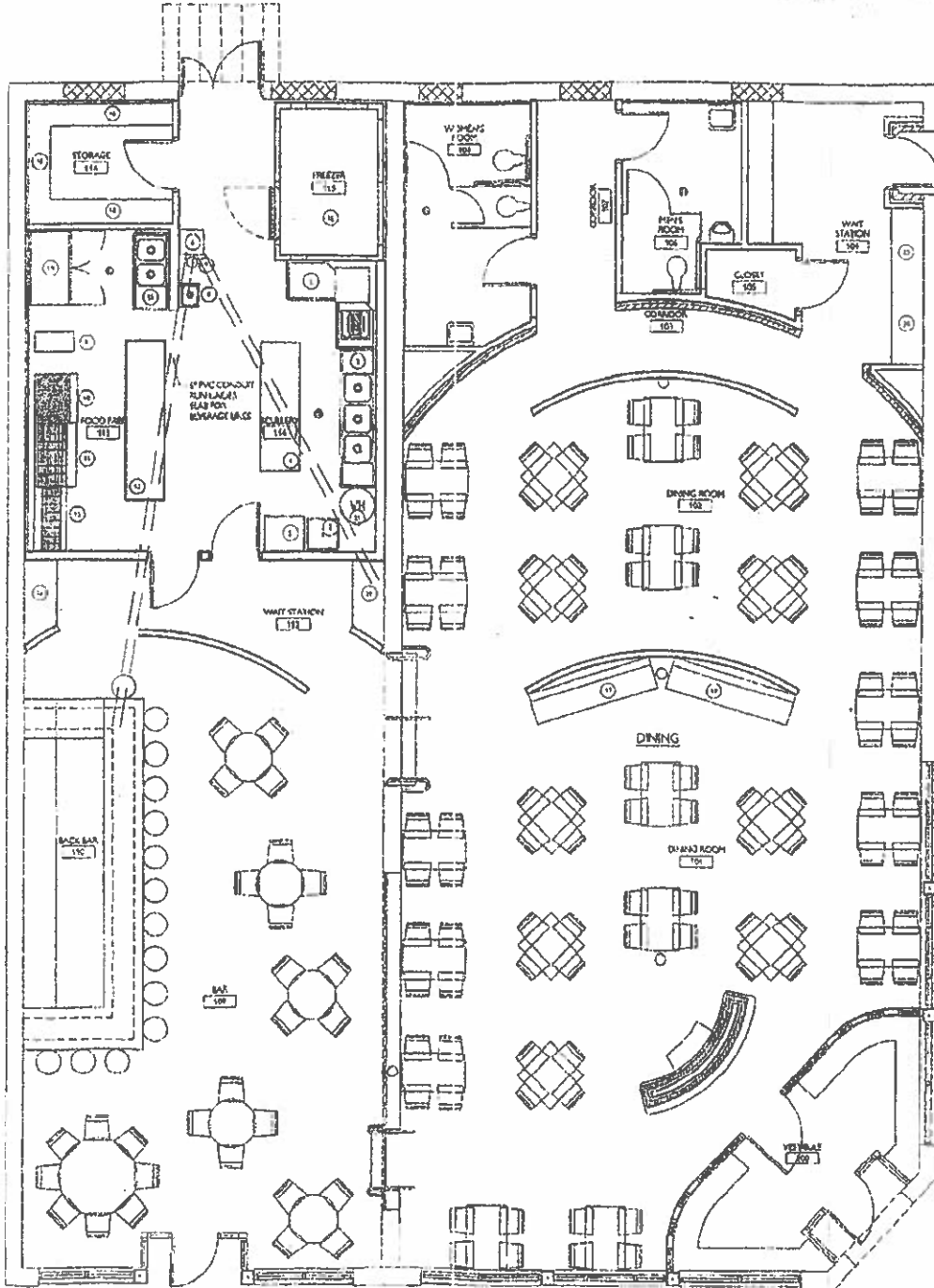
1. Floor Plan

Business Plan

1. Target Audience – Young Professionals, Professionals, Families, Tourists
Theme – Trendy restaurant serving a variety of Asian cuisine
Objectives – To become one of the best dining destinations in downtown Greenville
2. Projected Revenue: 35% Alcohol, 65% Food Sales
3. No fees for entry, No membership, No entertainment
4. Status of City Business License Application – In Process
5. Status of SCDHEC “Retail Food Establishment Permit” – In Process
6. Status of ABL-901 – Received Temporary Permit, Permanent Permit In Process
7. Documentation that Sled Requirements have been met - In Process

EXHIBIT "A"

EXHIBIT "A"



EAS BPA

EXHIBIT A

FF&E AND EQUIPMENT LIST

ITEM	QTY
48" Sandwich Station with 4 drawers	2
30" SS Prep table	2
3 Well Steam Table	1
72" Sandwich Station 3 doors	1
28" Sandwich Station 2 drawers	1
16" Fryer	2
6 Burner Gas Range and Oven	1
10 Burner Gas Range w/ 2 Ovens	1
Double Door Stack Convection Oven	1
36" Charbroiler	1
24" Flat top	1
60" Grill Stand	1
4' SS Shelving	3
48" SS Prep table	2
36" SS Prep table	1
72" SS Prep table	2
Soiled Dish table 56"	1
Clean dish table 48"	1
100" 3 compartment Sink	1
56" 2 compartment vegetable sink	1
Single Door Reach In Freezer	1
Cryovac Machine	1
Slicer 1	1
Mixer	1
Walk In 5 3/4' x 12'	1
Coated Shelving 29 x 18"	2
Coated Shelving 29 x 12"	1
Coated Shelving 53 x 18"	4

EKS

EXHIBIT A

48" 2 door under counter refrigerator	1
28" 1 door under counter freezer	1
Built in Bread warming drawers	2
Built in Ice bin (wait station)	1
69" Back bar bottle cooler with glass doors	2
69" Back bar keg cooler with 6 taps	1
36" Glass chiller	1
70" Flat Screen TV	1
48" Flat Screen TV	1
36" Flat Screen TV	2
60" Flat Screen TV	2
Dining Tables and Chairs	

ITEMS AGREED BY PURCHASER THAT SELLER CAN REMOVE

1. All Bar Stools
2. Security System
3. All inventory consisting of Beer, Wine, Liquor & Food
4. All Personal Files

ITEMS SELLER DISCLOSES ARE OWNED BY THIRD PARTY

1. Ice Machine – Leased from Ballentine
2. Kitchen and Bar Dishwashers – Leased from Ballentine
3. Soda Guns & Bar Ice Bins – Owned by Pepsi
4. Coffee/Tea Machine – Owned by Sysco
5. Soap & Paper Towel Dispensers – Owned by AmeriPride

POS LICENSE TRANSFER: The POS computer and software are included in the Purchase Price. Seller discloses that there is a \$249 per terminal license transfer fee that must be paid by the Purchaser to DinerWare. DinerWare additionally requires an \$89 per terminal annual software upgrade fee.

LIQUOR AND BUSINESS LICENSES: The seller agrees not to surrender their liquor or business license until the Purchaser applies for and receives the necessary temporary licenses from the ABL and City of Greenville.

starters

shishito 5 (seasonal)

grilled shishito pepper with lemon & salt

agedashi tofu 6

lightly fried tofu, dashi broth, grated daikon, ginger, scallion

shrimp 8 or veggie tempura 7

fried shrimp or veggie, tempura sauce

ahi hawaiian* 10

seared tuna, spicy mayo, masago, rice

spicy tuna crispy rice* 10

spicy tuna tartare, crispy sushi rice, jalapeño

yellowtail jalapeño* 10

thinly sliced yellowtail, jalapeño, cilantro, ponzu sauce

dynamite mussels 6

4 pcs, baked mussels with spicy creamy sauce, masago, scallion

soup / salad

miso soup 4

seaweed, tofu, scallion

mikkusu salad 6

field greens, cucumber, daikon, carrot, scallion, ginger vinaigrette

kani salad 9

kani, mixed greens, marinated cucumber, ponzu sauce

seaweed salad 5

marinated mixed seaweed

avocado salad* 8

avocado, shrimp, crab meat, tamago, fruit vinaigrette

yakitori

3 skewers per order

chicken 5

shrimp 8

beef 8

pork meatballs 7

hours

mon - sat 4:00p - 2:00a

small plates

edamame 5

garlic & parmesan

brussel sprouts 7

roasted brussel sprouts, teriyaki glaze

lotus nachos 9

fried lotus root chips, monterey jack, sriracha, scallion

edamame hummus 7

garlic, ginger, tahini, lemon, served with crispy wontons

panang mac n cheese 8

panang curry, radiatori, jack cheese

sweet & sour meatballs 9

pork meatballs, sweet and sour sauce

izakaya fries 7

roasted garlic, spicy mayo

karaage wings 10

crispy fried chicken wings, sweet spicy chili jam

bulgogi sliders 11

bulgogi beef, vegetable slaw, spicy mayo

banh mi sliders 9

chili pork, pickled vegetables, spicy mayo

all sliders served on toasted steamed buns,
with izakaya fries
add fried quail egg to any sliders for \$1.5

rice & noodles

bacon fried rice 8

cilantro

lobster fried rice 10

kimchi, shallots

kimchi fried rice 9

sunny-side up egg

bi bim bap 12

seasoned ground beef, carrot, zucchini, bean sprouts, romaine, egg, served over rice

teriyaki ribeye 13

teriyaki chicken 8

katsu 8

pork or chicken, fried, katsu sauce

kaibi 10

korean bbq shortribs

bulgogi 13

ribeye, thinly sliced, marinated

grilled or fried whole squid 10

eel sauce

fried soft shell crab 10

ponzu sauce

hamachi kama 14

grilled yellowtail collar, ponzu sauce

fried baby octopus 11

spicy mayo

takoyaki 8

4pcs, octopus balls

spicy pork belly 13

kimchi, tofu, stir-fried

char siu buns 9

3 pcs, sweet pork

shrimp siu mai 7

5 pcs, traditional Chinese dumplings

ramen

chicken 13

meatballs 13

shrimp 14

veggie 12

mushroom, carrot, squash, bell pepper, white onion, scallion, seaweed

chicken yakisoba 13

buckwheat noodle, stir-fried

seafood yaki udon 15

thick, Japanese noodle, stir-fried

gyoza

steamed or deep-fried
5 pcs per order

pork 7

shrimp 7

happy hour

mon - sat

house specialty rolls *

california roll 6

crab stick, avocado, cucumber, masago

i.a. roll 6

crab stick, cucumber, avocado, cream cheese, sesame

alaska roll 6

salmon, avocado, cucumber, scallion

spicy tuna roll 6

tuna, cucumber, spicy mayo, scallion

philly roll 6

smoked salmon, cream cheese, avocado, scallion

kamikaze roll 12

spicy tuna with yellowtail, masago, scallion, hot sauce

crunchy rainbow (pressed sushi) 12

crab stick, tuna, salmon, shrimp, crunch, masago, avocado

hurricane roll 12

spicy salmon, cucumber, topped with salmon, yellowtail & avocado

otto slammer 11

bbq eel, seared tuna, kanpyo, avocado, masago, topped with crunch flakes & creamy sauces, scallion

otto hamachi roll 12

scallop, asparagus, avocado, spicy mayo, scallion & masago, topped with yellowtail

shrimp tempura roll 9

tempura shrimp, avocado, cucumber, masago

samurai roll 13

spicy tuna, bbq eel, avocado, cucumber, topped with inari, crunch flakes, masago, eel sauce, spicy mayo, scallion

spider roll 11

tempura soft shell crab, mayo, avocado, masago

baked salmon roll 10

salmon, crab stick, avocado, tobiko, scallion, sesame

rainbow roll 11

california roll topped with tuna, shrimp, salmon, avocado

izakaya roll (deep fried) 11

spicy tuna, cream cheese, spicy mayo, sweet chili, kimchi sauce

typhoon roll 12

spicy yellowtail topped with salmon, yellowtail, avocado, jalapeño

lobster tempura roll 16

tempura lobster, mayo, topped with shrimp, avocado & eel sauce

american tuna roll 11

spicy tuna, cucumber, topped with tuna, avocado, spicy mayo & eel sauce

king crab volcano 16

spicy baked king crab, crab stick tempura, avocado, tobiko, scallion

vegetarian roll 6

lettuce, oshinko, cucumber, asparagus, avocado, sesame

beef roll 10

grilled wagyu beef, daikon sprouts, scallion

whitefish tempura roll 8

tempura whitefish, avocado, scallion

philly king roll 12

chopped crab, white tuna, asparagus, bbq eel, smoked salmon

playboy roll 13

spicy tuna, white tuna, asparagus, ebi, served flaming

nigiri/sashimi*

2pcs

ebi 4

boiled shrimp

kinmedai 4.5

red snapper

shime-saba 4.5

marinated mackerel

ika 4

squid

unagi 4.5

bbq fresh water eel

tako 5

octopus

mirugai (seasonal) mkt

giant clam

maguro 5.5

tuna

smoked salmon 5.5

sake 5

salmon

uni 12

sea urchin

inari 3.5

fried sweet tofu

taraba-gani 10

king crab

hotategai 7

scallop

hamachi 6

yellowtail

hokkigai 4

surf clam

il tako 4

baby octopus

ama-ebi 7

sweet raw shrimp

escolar 4

white tuna

conch 4

conch

ikura 5

salmon roe

masago 4

smelt roe

tobiko 4

flying fish roe

tamago 3.5

omelet

traditional rolls*

bbq eel roll 6

avocado

cucumber roll 4

salmon roll 6

yellowtail roll 6

scallion

tuna roll 6

assorted nigiri*

nigiri 8 pcs 15

chef's choice

nigiri 12 pcs 23

chef's choice

assorted sashimi*

sanmori 17

3 varieties of assorted sashimi – tuna, yellowtail, salmon, 3 pcs each

goshinamori 27

5 varieties of assorted sashimi – tuna, yellowtail,