



City of Westminster

Licensing Sub-Committee Report

Item No:	
Date:	12 January 2022
Licensing Ref No:	21/08543/LIPN - New Premises Licence
Title of Report:	Roketsu 12 New Quebec Street London W1H 7RP
Report of:	Director of Public Protection and Licensing
Wards involved:	Bryanston And Dorset Square
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Jessica Donovan Senior Licensing Officer
Contact details	Telephone: 020 7641 6500 Email: Jdonovan@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	25 August 2021		
Applicant:	Roketsu Limited		
Premises:	Roketsu		
Premises address:	12 New Quebec Street London W1H 7RP	Ward:	Bryanston And Dorset Square
		Cumulative Impact Area:	None
		Special Consideration Zone:	None
Premises description:	According to the application, the premises intends to operate as a fine dining Japanese restaurant. Customer areas are located on the ground floor, where there is a dining space and in the basement, which consists of a lounge area for customers who are pre- or post- dining, and a private dining room. There is an external area at the front of the premises for seated customers, which is on privately owned land. Kitchen facilities are located on both floors, as are customer and staff WC's.		
Premises licence history:	The premises had the benefit of a premises licence (12/09611/LIPT) from 2006-2015 in which it was suspended. Following the suspension of the previous licence, the premises applied for a new premises licence which came into effect in 2018 and is still currently in place. The current premises licence (18/05043/LIPN) can be viewed at Appendix 3 of this report along with the premises history.		
Applicant submissions:	During consultation, the applicant provided two mediation letters to the objectors. The applicant has also provided a supplementary bundle which can be found at Appendix 2 .		
Applicant amendments:	During consultation, the applicant amended the hours for the sale by retail of alcohol from 09:00-23:30 Monday to Thursday, 09:00-00:00 Friday to Saturday and Sunday 09:00-22:30 to the hours stated at 1-B.		

1-B Proposed licensable activities and hours							
Late Night Refreshment:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	N/A
End:	23:30	23:30	23:30	23:30	00:00	00:00	N/A
Seasonal variations/ Non-standard timings:				From The end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.			
				Bank Holiday Sundays: from 23:00 hours to 00:00 hours.			

Sale by retail of alcohol				On or off sales or both:			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	09:00	09:00	09:00	09:00	09:00	09:00	09:00
End:	23:00	23:00	23:00	23:00	23:00	23:30	22:30
Seasonal variations/ Non-standard timings:			From The end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day. Bank Holiday Sundays: from 09:00 hours to 00:00 hours.				

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	09:00	09:00	09:00	09:00	09:00	09:00	09:00
End:	00:00	00:00	00:00	00:00	00:30	00:30	23:00
Seasonal variations/ Non-standard timings:			From The end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day. Bank Holiday Sundays: from 09:00 hours to 00:30 hours.				

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Environmental Health Service
Representative:	Ian Watson
Received:	21 September 2021
<p>I refer to the application for a New Premises Licence.</p> <p>The applicant has submitted floor plans of the premises.</p> <p>This representation is based on the plans and operating schedule submitted.</p> <p>The applicant is seeking the following</p> <ol style="list-style-type: none"> 1. To provide for the Supply of Alcohol 'On' and 'Off' the premises Monday to Thursday 09.00 to 23.30 hours and Friday & Saturday between 09.00 and 00.00 hours and Sunday between 09.00 to 22.30 hours. New Year's Eve to New Year's Day. Sundays before a Bank Holiday 09.00 to 00.00 hours. 2. To provide Late Night Refreshment 'Indoors' Monday to Thursday 23.00 to 23.30 hours and Friday & Saturday between 23.00 and 00.00 hours. New Year's Eve to New Year's Day. Sundays before a Bank Holiday 23.00 to 00.00 hours. <p>I wish to make the following representation</p> <ol style="list-style-type: none"> 1. The hours requested for the Supply of Alcohol will have the likely effect of causing an increase in Public Nuisance within the area. 2. The hours requested to permit the provision of late-night refreshment will have the likely effect of causing an increase in Public Nuisance and impact on Public Safety within the area. 	

The applicant has provided additional information with the application which is being addressed.
Should you wish to discuss the matter further please do not hesitate to contact me.

2-B Other Persons

Name:	[REDACTED]		
Address and/or Residents Association:	[REDACTED] [REDACTED] [REDACTED] [REDACTED]		
Status:	Valid	In support or opposed:	Opposed
Received:	13 September 2021		

The restaurant's hours of operation seem to be late and not consistent with the rest of the street.

The proposed closing time for Rokestu is 00:00 on weekends which means drunk patrons leaving the establishment, and subsequent clean-up of the premises, meaning foot traffic and comings and goings till late at night (1.30am) in a highly residential street.

On weekdays the closing time is proposed to be at 23:30 which also seems late in comparison to the restaurants opposite & adjacent, La Masseria - closing time 6pm, La Petite Poissonniere closing time 6pm, The Grazing Goat pub 10.30 pm and 9pm on Sundays.

The restaurant has [REDACTED]
[REDACTED]

Could the closing times perhaps be scaled backwards? 00:00 on weekends, especially on a Sunday in view of a full work week seems exaggerate and not taking into consideration the neighbour's peace of mind and right to tranquility.

Name:	[REDACTED] <i>(Withdrawn 14 October 2021)</i>		
Address and/or Residents Association:	[REDACTED] [REDACTED] [REDACTED] [REDACTED]		
Status:	Valid	In support or opposed:	Opposed
Received:	11 September 2021		

New Quebec Street has become an extremely desirable location over the last few years and the addition of a fine dining Japanese restaurant will undoubtedly continue this transformation. However, most licenced premises here close at 23:00 including The Grazing Goat which is the largest establishment on the street. We are concerned about the possibility of public nuisance caused by the hours proposed which are outside Core Hours as defined in HRS1 and therefore oppose the application as currently drafted. We would suggest it is amended to conform with HRS1.

Following the amendment to the hours, the interested party withdrew their representation on 14 October 2021.

3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:

Policy HRS1 applies

A. Applications within the core hours set out below in this policy will generally be granted for the relevant premises uses, subject to not being contrary to other policies in the Statement of Licensing Policy.

B. Applications for hours outside the core hours set out in Clause C will be considered on their merits, subject to other relevant policies, and with particular regard to the following:

1. The demonstration of compliance in the requirements of policies CD1, PS1, PN1 and CH1 associated with the likelihood of the effect of the grant of a licence for later or earlier hours on crime and disorder, public safety, public nuisance and the protection of children from harm.

2. If the application is located within a Special Consideration Zone they have demonstrated that they have taken account of the issues identified in that area and provided adequate mitigation.

3. Whether there is residential accommodation in the proximity of the premises that would likely be adversely affected by premises being open or carrying out operations at the hours proposed.

4. The proposed hours of the licensable activities and when customers will be permitted to remain on the premises.

5. The proposed hours when any music, including incidental music, will be played.

6. The hours when customers will be allowed to take food or drink outside the premises or be within

open areas which form part of the premises.

7. The existing hours of licensable activities and the past operation of the premises (if any) and hours of licensable premises in the vicinity.

8. Whether customers and staff have adequate access to public transport when arriving at and leaving the premises, especially at night.

9. The capacity of the premises.

10. The type of use, recognising that some venues are more likely to impact the licensing objectives than others; for example, pubs and bars are higher risk than theatres, cinemas and other cultural and sporting venues due to the nature of the operation.

11. The Licensing Authority will take into account the active measures proposed for a 'winding down' period including arrangements for people to be collected from the premises to travel

home safely.

12. Conditions on hours may be attached that require that the supply of alcohol for consumption on the premises ceases a suitable period of time before customers are required to leave the premises.

13. The council, acting as the Licensing Authority, may reduce hours if, after review, it is necessary to impose conditions specifying shorter hours in order to promote the licensing objectives.

14. Specific days for non-standard hours should be identified and justified as part of the application to allow responsible authorities and interested parties to evaluate the impact that these licensable activities may have, and to plan accordingly. The consideration of applications for later hours for Bank Holiday Mondays will take into account that later hours are generally granted for preceding Sundays and that the next day is a working day. Non-specific days are expected to be covered by Temporary Event Notices or variation applications.

C. For the purpose of Clauses A and B above, the Core Hours for applications for each premises use type as defined within this policy are:

1. Casinos

Up to 24 hours a day whilst casino gaming is permitted by a premises licence under the Gambling Act 2005.

2. Cinemas, Cultural Venues and Live Sporting Premises

Monday to Sunday: 9am to Midnight.

3. Delivery Centres

Monday to Saturday: 8am to 11pm.
Sunday: 9am to 10.30pm.

4. Hotels

Monday to Thursday: 9am to 11.30pm.
Friday and Saturday: 9am to Midnight.
Sunday: 9am to 10.30pm.
Sundays immediately prior to a bank holiday: 9am to Midnight.
For the sale of alcohol to guests for consumption in hotel/guest rooms only: Anytime up to 24 hours.

5. Outdoor Spaces

Monday to Thursday: 9am to 11.30pm.
Friday and Saturday: 9am to Midnight.
Sunday: 9am to 10.30pm.
Sundays immediately prior to a bank holiday: 9am to Midnight.

6. Pubs and bars, Fast Food and Music and Dance venues

Monday to Thursday: 10am to 11.30pm.
Friday and Saturday: 10am to Midnight.
Sunday: Midday to 10.30pm.
Sundays immediately prior to a bank holiday: Midday to Midnight.

7. Qualifying Clubs

Monday to Thursday 9am to 11.30pm

	<p>Friday and Saturday 9am to Midnight Sunday: 9am to 10.30pm Sunday immediately prior to a bank holiday: 9am to Midnight.</p> <p>8. Restaurants Monday to Thursday: 9am to 11.30pm. Friday and Saturday: 9am to Midnight. Sunday: 9am to 10.30pm. Sundays immediately prior to a bank holiday: 9am to Midnight.</p> <p>9. Sexual Entertainment Venues and Sex Cinemas Monday to Thursday: 9am to 11.30pm. Friday and Saturday: 9am to Midnight. Sunday: 9am to 10.30pm. Sundays immediately prior to a bank holiday: 9am to Midnight.</p> <p>10a. Shops (all licensable activities that are provided as ancillary to the primary use of the premises as a shop except the off sale of alcohol) Monday to Thursday: 9am to 11.30pm. Friday and Saturday: 9am to Midnight. Sunday: 9am to 10.30pm. Sundays immediately prior to a bank holiday: 9am to Midnight.</p> <p>10b. Shops (off-sales of alcohol where it forms either the ancillary or primary use of the premises) Monday to Saturday: 8am to 11pm. Sunday: 9am to 10.30pm.</p> <p>D. Core hours are when customers are permitted to be on the premises and therefore the maximum opening hours permitted will be to the same start and terminal hours for each of the days where licensable activity is permitted. E. For the purposes of this policy, 'premises uses' are defined within the relevant premises use policies within this statement.</p> <p>Note: The core hours are for all licensable activities but if an application includes late night refreshment then the starting time for that licensable activity will be 11pm.</p>
<p>Policy RNT1 (A) applies</p>	<p>A. Applications outside the West End Cumulative Impact Zone will generally be granted subject to:</p> <ol style="list-style-type: none"> 1. The application meeting the requirements of policies CD1, PS1, PN1 and CH1. 2. The hours for licensable activities being within the council's Core Hours Policy HRS1. 3. The operation of any delivery services for alcohol and/or latenight refreshment meeting the council's Ancillary Delivery of Alcohol and/or Late-Night Refreshment Policy DEL1. 4. The applicant has taken account of the Special Consideration Zones Policy SCZ1 if the premises are located within a designated zone. 5. The application and operation of the venue meeting the definition of a restaurant as per Clause C. <p>C. For the purposes of this policy a restaurant is defined as:</p> <ol style="list-style-type: none"> 1. A premises in which customers are shown to their table or the

	<p>customer will select a table themselves to which food is either served to them or they have collected themselves.</p> <p>2. Which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at a table.</p> <p>3. Which do not provide any takeaway service of food and/or drink for immediate consumption, except if provided via an ancillary delivery service to customers at their residential or workplace address.</p> <p>4. Where alcohol shall not be sold, supplied, or consumed on the premises otherwise than to persons who are bona fide taking substantial table meals and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.</p> <p>5. The sale and consumption of alcohol prior to such meals may be in a bar area but must also be ancillary to the taking of such meal.</p>
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4. Equality Implications

The Council in its capacity as Licensing Authority has a duty to have regard to its public sector equality duty under section 149 of the Equality Act 2010. In summary, section 149 provides that a Public Authority must, in the exercise of its functions, have due regard to the need to:

- (a) eliminate discrimination harassment, victimisation and any other conduct that is prohibited by or under this Act;
- (b) advance equality of opportunity between persons who share a relevant protected characteristic and persons who do not share it; and
- (c) foster good relations between persons who share a relevant protected characteristics and persons who do not share it.

Section 149 (7) of the Equality Act 2010 defines the relevant protected characteristics as age, disability, gender reassignment, marriage and civil partnership, pregnancy and maternity, race, religion or belief, sex, and sexual orientation.

5. Appendices

Appendix 1	Premises plans
Appendix 2	Applicant supporting documents
Appendix 3	Existing premises licence and premises history
Appendix 4	Proposed conditions
Appendix 5	Residential map and list of premises in the vicinity

Report author:	Jessica Donovan Senior Licensing Officer
Contact:	Telephone: 020 7641 6500 Email: Jdonovan@westminster.gov.uk

If you have any queries about this report or wish to inspect one of the background papers please contact the report author.

Background Documents – Local Government (Access to Information) Act 1972

1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	01 October 2021
3	Amended Guidance issued under section 182 of the Licensing Act 2003	April 2018
4	Environmental Health Service	21 September 2021
5	Interested party 1	13 September 2021
6	Interested party 2 (<i>Withdrawn 14 October 2021</i>)	11 September 2021



- Licensed Area
- Customer WCs
- Kitchen
- Alcohol Display
- Fire Compartment
- WCs 50 mm

- EXIT → Directional Emergency Exit Sign
- FAB Fire Alarm Panel
- FRP Fire Alarm Repetitor Panel
- FSC Fire Suppression Control Panel
- FST Fire Suppression Tank
- ANSUL Ansul System In Hood

- FD30S 30min Fire Resistance with Smoke Seals
- FD60S 60min Fire Resistance with Smoke Seals
- GS Fire Alarm Repetitor Panel Interface Unit
- DP Disabled WC Alarm Pull Cord
- RB Disabled WC Alarm Reset Button
- DI Disabled WC Alarm Indicator / Sounder

- Emergency Light Fitting
- SSK Smoke Detector
- HD Heat Detector
- M Manual Call Point
- FB Fire Bucket
- 1 1/2 1 1/2 Fire Extinguisher Foam Type
- 2 1/2 2 1/2 Fire Extinguisher CO2 Type
- 3 3 Fire Extinguisher Wet Chemical Type

Rev#	CD	Change Name	Date

0443 Roketsu
Roketsu
 12, New Quebec St, Marylebone
 London
 W1H 7RF

Licencing Plan
1:100@A3
 Dwg No:0443-02.11.1 Rev:
 File:04-Roketsu
 19.08.2021

Jacques Partnership
 Architecture and Planning
 Studio 5, Fosse Farm Barns
 Nettleton
 Chippingham
 Villa SN14 7LU
 01249 755533

Note: Structural elements estimated to be confirmed on site.

Mediation letters to interested parties

PopplestonAllen

Care of Westminster City Council Licensing Department

By email

Date: 30 September 2021

Our ref: HW/MRO/P57568-4
Doc Ref: 2148086743

Your ref:

E-mail: h.ward@popall.co.uk

Direct line: 0203 859 7751

Dear Sirs

Roketsu, 12 New Quebec Street, London W1H 7RF
New Premises Licence

I act on behalf of Roketsu Limited, the premises licence applicant for a new premises licence at 12 New Quebec Street.

I have seen a copy of your representation and discussed this with my client.

On behalf of my client, I would welcome the opportunity to explain more about my client's restaurant, and how they intend to operate in the event that the application is granted.

In particular, my client has listened to the concerns you have raised and are offering to draw back the hours sought for the sale of alcohol, as detailed below.

Roketsu will operate as a fine dining Japanese restaurant. The menu will be a tasting menu and customers will attend the premises for a premium experience. It is envisaged that there will be a very low number of diners, in the region of 25 split across both floors at any one time, with a small lounge area for people who are waiting to dine. The average dwell time of each customer is anticipated to be in the region of two to three hours and the effect of this means that the premises will be visited by a low number of people, who are spending a significant part of their evening there.

Following your representation, my client is willing to cut back the hours sought for the sale of alcohol as follows:-

- Monday to Friday – sale of alcohol to end at 11pm
- Saturday – sale of alcohol to end at 11.30pm
- Sunday – sale of alcohol to end at 10.30pm

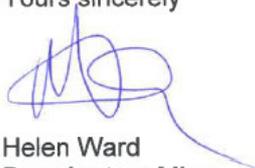
The effect of this is that it will create an even longer dispersal time for the low number of customers, which will reduce the risk of any disturbance as customers leave the premises at the end of their evening.

I hope you will appreciate that as my client's premises is a premium tasting menu option, customers do require a longer time to finish their meals. With a second dinner service starting at 9.00pm, the customers will finish their meals around 11.00pm and that is why these hours have been sought in the new premises licence application.

My client would very much welcome the opportunity to meet with you to explain more about how they will operate their restaurant and to understand any concerns you may have. If I can assist further then I would welcome the opportunity to discuss with you and please do contact me.

I do hope that the additional information set out in this letter and the drawing back of the hours sought for the sale of alcohol will allay your concerns to allow you to withdraw your representation and, if so, can you kindly let the Licensing Department know.

Yours sincerely



Helen Ward
Poppleston Allen

Sent by email via the Licensing Authority

Date: 09 December 2021
Our ref: HEC/MA/P57568-4
Doc Ref: 2148169499
Your ref:
E-mail: h.ward@popall.co.uk
Direct line: 0203 859 7751

Dear Sirs

Roketsu, 12 New Quebec Street, London

We write further to our previous correspondence to you concerning your objection to the new premises licence application that has been submitted by Roketsu.

We act for Roketsu in relation to licensing matters and we have previously written to you to understand more about your concerns relating to the premises operation raised in your objection and inviting you to meet with us so that we can explain more about how the premises will operate.

As you will be aware, the premises is now open and trading and the Hearing for the new premises licence is scheduled for the 12 January.

We would like again to offer to meet with you to see if your concerns can be allayed now that the premises are trading, and you can see how they are operating.

I would be grateful if you could contact me via the Licensing Department so that we can arrange a meeting with you. Alternatively, if you are happy to withdraw your representation then please let the Licensing Team know in writing.

Yours sincerely,


Poppleston Allen

Roketsu, 12 New Quebec Street, London, W1H 7RF

New Premises Licence

Licensing Sub-Committee 12 January 2022 @ 10:00

Applicant's Evidence Bundle

	Evidence	Page No
1	Roketsu Concept Document	1 - 11
2	Photographs of Premises	12 – 15
3	Menus and Wine List	16 – 29
4	Correspondence to Objectors	30 - 32

Roketsu Project

Agenda

Introduction

Key Persons

Project Summary

Roketsu Restaurant

Roketsu Second Brand

Introduction



Many of our predecessors left Japan and spread their wings to the world in order to disseminate the diversity of Japanese culture, of which we have been proud. Thanks to their efforts, many aspects of Japanese culture are now well known throughout the world and have gained a firm foothold. Japanese food is one of the most widely recognised aspects of Japanese culture and is now enjoyed all over the world. Sushi, ramen and tempura are just a few examples.

However, it would not be an exaggeration to say that the understanding of traditional Japanese food based on dashi (soup stock), which is the basis of Japanese food, is still in its infancy. The understanding of umami as an essential element of Japanese food, including its specific use in cooking, is also still in its infancy outside of Japan.

In 2009, chef Daisuke Hayashi began his international culinary career in London with a desire to disseminate Japanese food around the world. This was inspired by the strong will of Chef Yoshihiro Murata, owner of Kikunoi, whom he considers his mentor.



Introduction

At that time, the perception of Japanese food was limited to an even narrower field than it is today. Sushi restaurants and Japanese fusion restaurants had established themselves to a certain extent, and this was the mainstream image of Japanese food, while other areas of Japanese food were less well known. However, with the evolution of social networking and the internet over the last decade, people's awareness of Japanese food has become more profound and the world has started to pay more attention to it. As a result, other areas such as ramen and curry are also gaining ground.

People's interest in Japanese food has now moved to the next level. An interest in Japanese food that has broadened its scope and is ready to take a bigger view of what is new, to understand its background and to embrace it.

This project started with a desire to follow in the footsteps of our predecessors and to spread the still developing category of Japanese food culture, *kaiseki*, to the world.



Chef Daisuke Hayashi



Daisuke Hayashi started his career as an apprentice at the age of 18 under the third generation of owner-chef Yoshihiro Murata at Kikunoi, a Kyoto-based ryotei established in 1913. In 2004, after a period of training, he was involved in the opening of the new Kikunoi, Akasaka branch as sous-chef and was instrumental in setting up the restaurant.

In 2009, he started working in London with the mission of promoting Japanese food culture and opened several new restaurants to deepen the understanding of ingredients and food culture in Europe. In the meantime, with the aim of promoting the sharing of information within the industry, he set up the UK branch of the Japanese Culinary Academy, and as Deputy Director, he has been involved in workshops on cooking and food education in schools. he also supervises JAL's in-flight meals for Business Class and First Class on four routes from Europe.

In 2020, the Ministry of Agriculture, Forestry and Fisheries appointed him as a Japanese Cuisine Goodwill Ambassador for the promotion of Japanese food.

Sommelier Ryosuke Mashio



In 2008, he started working at UMU restaurant, the first Japanese restaurant in London to be awarded two Michelin stars, and in 2011, he was promoted to the Head Sommelier, where his advices, based on his extensive wine knowledge, was well received by customers from all backgrounds.

In addition to his knowledge of wine, he has developed a wine and sake list for UMU restaurants based on his solid knowledge of Japan's most iconic drink, sake. This list received a 3-star rating at the World of Fine Wine Award in 2016.

Since 2011, he has been a Senior Judge for the Sake category of the International Wine Challenge, and has also been commissioned by the Japanese Government and other relevant organisations to deliver Sake seminars to the food and drink industry in London.

General Manager Kenichi Kakuta



In 2001, he moved to the UK to work for Hakkasan group, which was opened by Alan Yau, a well-known restaurant producer in Europe and Hong Kong.

During the company's global expansion, he worked under Alan Yau in various sections of the restaurant and was involved in the opening of the first Japanese concept, Sake No Hana, as restaurant and bar manager in 2007. In 2012, he launched Chrysan restaurant as operations manager, a joint venture between Hakkasan group and Chef Yoshihiro Murata, owner of Kikunoi.

He then left Hakkasan and started working as a Japanese restaurant consultant, opening several restaurants such as Tokimeite, Salat group's Engawa restaurant and Japan House London, a global project of the Ministry of Foreign Affairs of Japan.

He has also worked as a bar consultant for Qomo restaurant in Dusseldorf, Germany, Fourside hotel group in Germany, and Cube Mayfair restaurant in London.

Project Summary

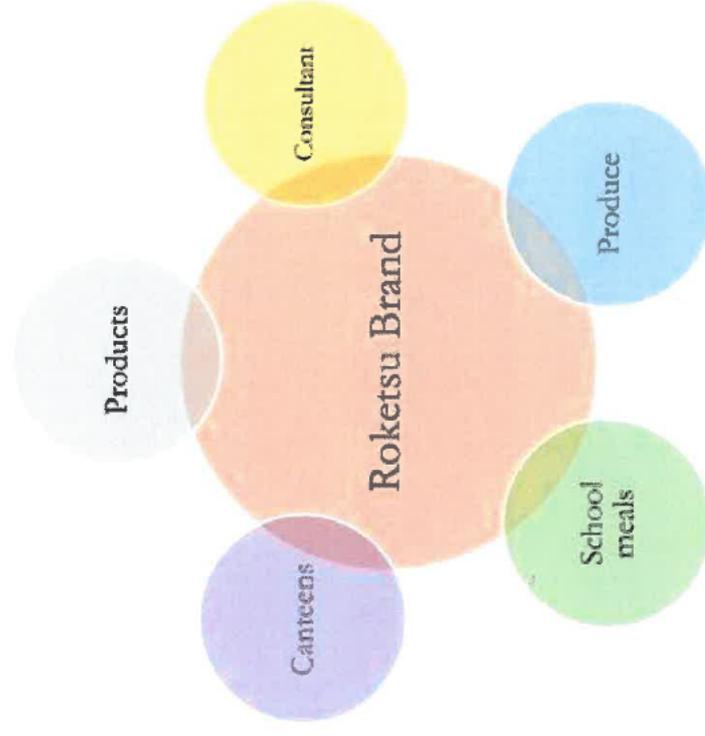
Roketsu project plans to divide its activities into several stages.

Firstly, we aim to establish the Roketsu brand by opening a flagship Roketsu restaurant in London, which is currently underway.

In the next phase, in school towns such as Oxford, we will create a canteen concept that conveys the idea that a Dashi based meal is low in calories and healthy and delicious. This will help to promote the understanding of Japanese food among young people overseas.

We will also work with local primary and junior high schools to provide healthy Japanese food as part of the school meals, giving children the opportunity to gain an understanding of the concept from an early age.

In parallel, we will work to broaden the base of new aspects of Japanese food that have not yet been introduced through product development, consultancy and production.



Roketsu Restaurant



Our flagship restaurant, Roketsu is scheduled to open in November 2021.

The cuisine served at the restaurant will be traditional kaiseki cuisine prepared by chef Daisuke Hayashi. He has been trained at Kikunoi and his proven cooking techniques have been appreciated by many customers. His cuisine is based on dashi (soup stock) and the flavours of the seasonal ingredients themselves.

The interior will be made in Kyoto and shipped to London to be assembled by the craftsmen from Nakamura Sotoji Komuten, one of the world's leading experts in the Sukiya style. To date, Nakamura Sotoji has completed a number of outstanding projects including the Rockefeller residence in New York, the Ise Jingu teahouse, the Kyoto prefecture's Guest House, the International at Haneda Airport, Tawaraya Ryokan, Kikunoi and The Hiramatsu hotel Kyoto. In order to entertain our guests with the quality of the interior, our attention to interior design is something we cannot compromise on.

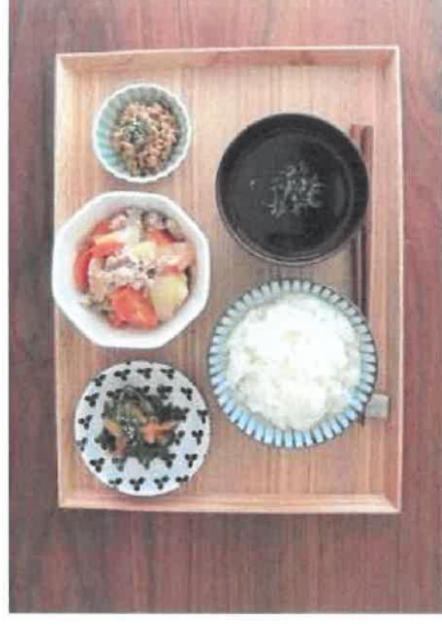
With the Japanese spirit of hospitality, we strive to make every meeting a memorable one.

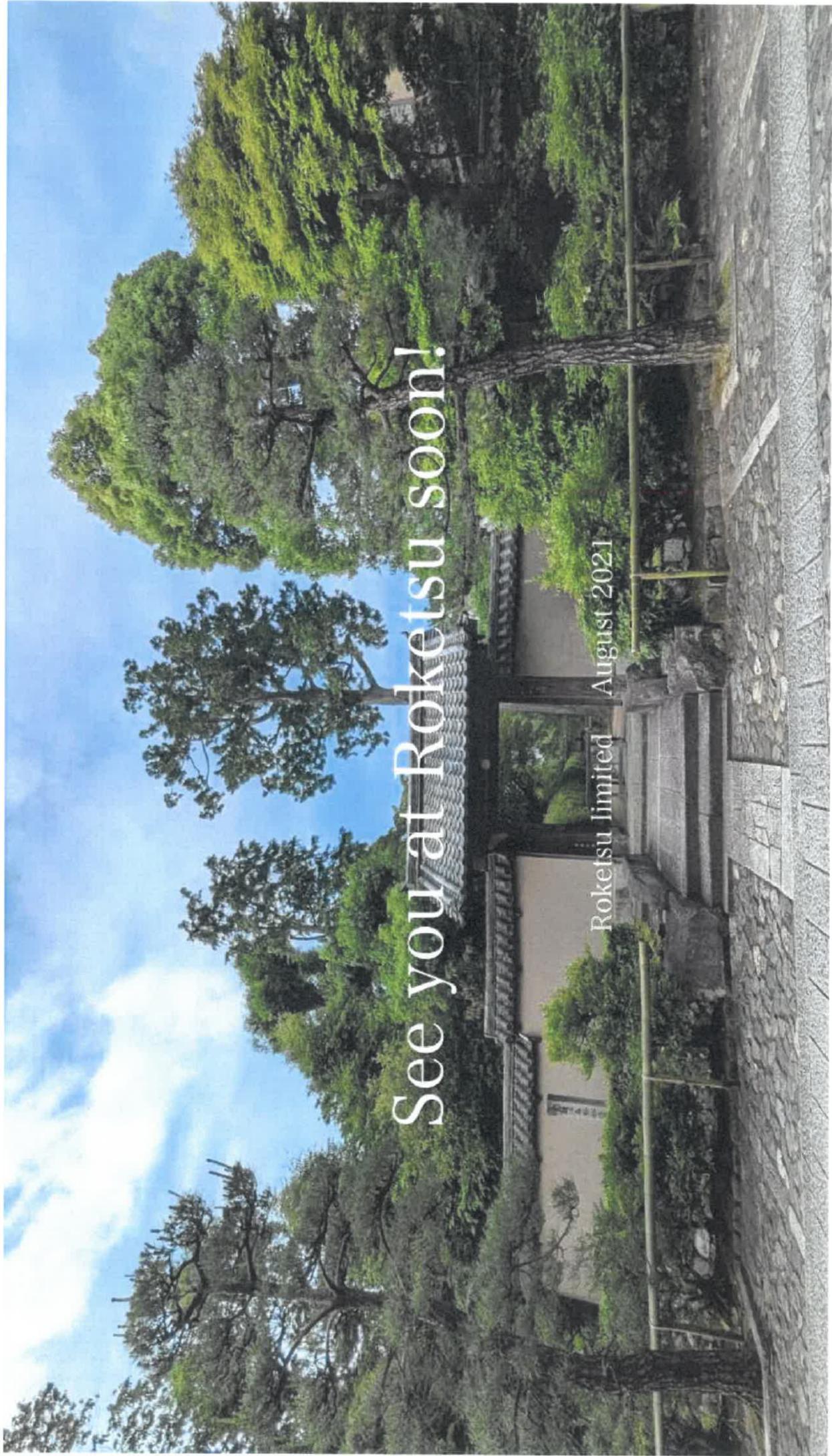
Roketsu Second Brand

The concept of a canteen in a school town like Oxford or Cambridge aims to be a second brand of Roketsu. We will create a reasonably priced, accessible place for students to eat.

In Japan, the basic Japanese food format of Ichiju-Sansai (three dishes and one soup) has traditionally existed. The dishes are based on Dashi (soup stock) and are tasty and filling, but contain fewer calories than Western diets and can be considered a healthy meal.

At the heart of this concept is the desire to disseminate this understanding to young students who will be active in many areas of their lives in the future. We hope that they will be able to spread the knowledge of Japanese food everywhere and that in the future they will be able to deepen the interest in Japanese food among a wider audience. We also hope that the students who have gained an understanding of Japanese food through this project will be able to work in a variety of food-related jobs in the future. This is why we believe it is important to create such a place.



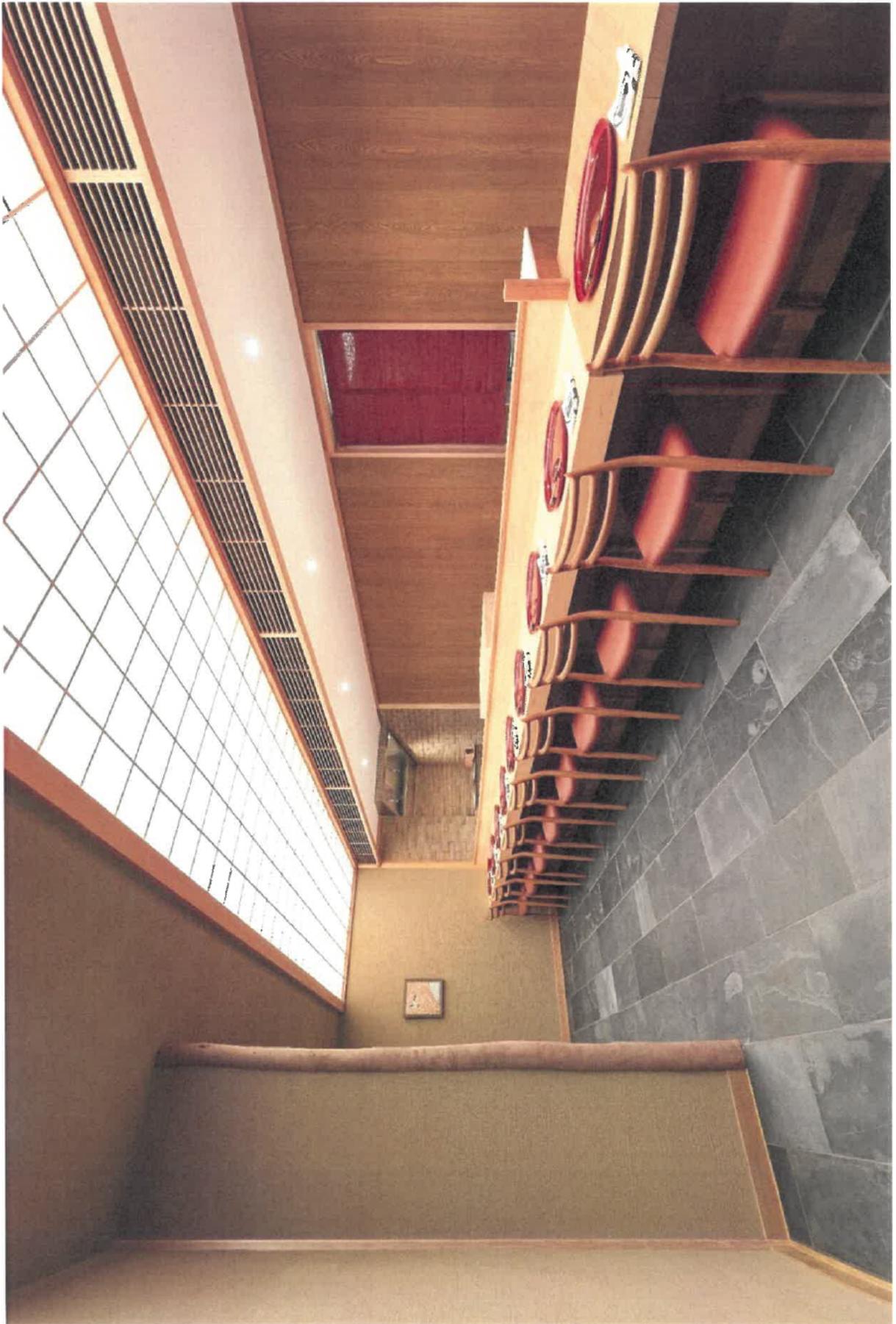


See you at Roketsu soon!

Roketsu limited August 2021









December 2021

-Sakizuke-

Clementine-dofu, clementine miso, gin-an

-Hassun-

Spinach, shimeji mushroom, foie gras, Cornish maylor prawn, salmon
kinuta-maki, prawn matsukaze, karashi renkon, chestnut cracker,
scallop uni-yaki

-Tsukuri-

Cornish turbot kobujime, cuttlefish, langousitne

Tuna, kimi-jyoyu, Périgord truffle

-Futamono-

Millet, domyoji, chestnut, walnut, shiitake, red mullet, turnip, carrot,
kikuna-an

-Yakimono-

Charcoal grilled lobster, bottarga, kumquat

-Takiawase-

Pumpkin, celeriac, leak, carrot, mustard leaf, trumpet mushroom,
tomato water jelly, celeriac purée

-Shiizakana-

Charcoal grilled Kagoshima Wagyu saikyo-yaki, chervil root, garlic leaf

-Gohan-

Eel rice, Dojima sake brewery kasu-jiru, Japanese pickles

-Mizumono-

Apple tatin, ginger ice cream

SAKE BY THE GLASS

発泡酒		SPARKLING SAKE	12.5CL
宮城	一ノ蔵 すず音 WABI	ICHINOKURA, SUZUNE WABI, SPARKLING, MIYAGI	£17
兵庫	白壁蔵 深	SHIRAKABEGURA MIO SPARKLING, HYOGO	£15 (15CL)

冷酒		COLD SAKE	10CL 18CL
山形	銀嶺月山 純米吟醸	GINREI GASSAN, JUNMAI GINJO, YAMAGATA	£14 £24
宮城	伯楽星 特別純米	HAKURAKUSEI, TOKUBETSU JUNMAI, MIYAGI	£13 £23
新潟	越後流 大吟醸	ECHIGORYU, DAIGINJO, NIIGATA	£18 £31
石川	天狗舞 山廃純米	TENGUMAI, YAMAHAI JUNMAI, ISHIKAWA	£12 £22
静岡	磯自慢 山田錦 純米吟醸	ISOJIMAN, YAMADANISHIKI, JUNMAI GINJO, SHIZUOKA	£18 £31
京都	菊乃井 純米吟醸	KIKUNOI, JUNMAI GINJO, KYOTO	£15 £25
広島	賀茂金秀 特別純米	KAMOKINSHU, TOKUBETSU JUNMAI, HIROSHIMA	£19 £33
山口	獺祭39 純米大吟醸	DASSAI 39, JUNMAI DAIGINJO, YAMAGUCHI	£19 £33
高知	土佐鶴 AZURE 吟醸	TOSATSURU, AZURE, GINJO, KOCHI	£16 £28

冷酒		PREMIUM COLD SAKE	10CL 18CL
宮城	浦霞 "M" 純米大吟醸	URAKASUMI, "M" JUNMAI DAIGINJO, MIYAGI	£32 £56
栃木	惣譽 生酛純米大吟醸	SOHOMARE, KIMOTO JUNMAI DAIGINJO, TOCHIGI	£29 £51
京都	菊乃井 純米大吟醸	KIKUNOI, JUNMAI DAIGINJO, KYOTO	£23 £40
山口	獺祭23 純米大吟醸	DASSAI 23, JUNMAI DAIGINJO, YAMAGUCHI	£32 £56
高知	土佐鶴 天平 大吟醸	TOSATSURU, TEMPYO, DAIGINJO, KOCHI	£30 £53
佐賀	鍋島 吉川 純米大吟醸	NABESHIMA, YOKAWA, JUNMAI DAIGINJO, SAGA	£25 £44

お燗		WARM SAKE	18CL
宮城	浦霞 禪 純米吟醸	URAKASUMI, ZEN, JUNMAI GINJO, MIYAGI	£42
京都	菊乃井 純米吟醸	KIKUNOI JUNMAI GINJO, KYOTO	£25

		SWEET AND AGED SAKE	10CL
和歌山	酒遊里 UMENOMI	SAYURI, UMENOMI, WAKAYAMA	£14
高知	司牡丹 山柚子	TSUKASABOTAN, YAMAYUZU, KOCHI	£15
大分	西の関 古酒 昭和63年醸造	NISHINOSEKI, KOSHU 1988, OITA	£31

WINE BY THE GLASS

SPARKLING & CHAMPAGNE		12.5cl
2018	BLACK CHALK BRUT	£16
NV	J.LASSALLE ROSÉ	£20
2009	POL ROGER BLANC DE BLANCS	£35
2010	DOM PERIGNON	£46

WHITE WINE		17.5cl
2020	CEDRICK BARDIN, SANCERRE, LOIRE, FRANCE	£12
2016	FONTBONAU, CÔTE-DU-RHÔNE LA LENCE, RHONE, FRANCE	£16
2018	DOMAINE DE MONTILLE, BOURGOGNE BLANC, BURGUNDY, FRANCE	£18
2019	WITTMANN, RIESLING WESTHOFENER TROCKEN, RHEINHESSEN, GERMANY	£20
2018	JEAN COLLET, CHABLIS 1ER CRU VAILLONS, BURGUNDY, FRANCE	£22
2018	CASTELLO DELLA SALA, CERVARO DELLA SALA, UMBRIA, ITALY (CORAVIN)	£38
2015	PIERRE MOREY, MEURSAULT TERRE BLANCHES, BURGUNDY, FRANCE (CORAVIN)	£45

ROSÉ WINE		17.5cl
2020	BLACK CHALK, DANCER IN PINK, HAMPSHIRE, U.K	£10

RED WINE		17.5cl
2018	WITTMANN, SPÄTBURGUNDER ROTWEIN TROCKEN, RHEINHESSEN, GERMANY	£14
2018	DOMAINE DE MONTILLE, BOURGOGNE ROUGE, BURGUNDY, FRANCE	£18
2018	SOLE E OLENA, CHIANTI CLASSICO, TOSCANA, ITALY	£18
2010	CHÂTEAU HAUT-PLANTEY ST-EMILION GRAND CRU CLASSÉ, BORDEAUX, FRANCE	£20
2015	ALAIN VERSET, CORNAS, RHONE, FRANCE (CORAVIN)	£38
2018	PHILIPPE PACALET, LADOIX, BURGUNDY, FRANCE(CORAVIN)	£44
2013	ROAGNA, BAROLO PIRA, PIEMONTE, ITALY (CORAVIN)	£53

SWEET WINE		10CL
2019	ANSGAR CLUSSERATH, RIESLING TRITTENHEIMER APOTHEKE AUSLESE, MOSEL, GERMANY	£16
2000	ISTVAN SZEPSY, TOKAJ ASZU 6 PUTTONYOS, HUNGARY (CORAVIN)	£78

FORTIFIED WINE		10CL
2009	GRAHAM'S LATE BOTTLED VINTAGE	£8
1997	GRAHAM'S VINTAGE PORT	£28

KAISEKI PAIRING

SAKE AND WINE PAIRING	£95
PRESTIGE SAKE AND WINE PAIRING	£200
NON-ALCOHOLIC PAIRING	£75

BEER & NON-ALCOHOLIC DRINKS

BEER	33CL
KIRIN ICHIBAN <i>JAPANESE LAGER BREWED IN UK, ABV5%</i>	£7
ZEN PALE ALE <i>BRITISH PALE ALE INFUSED WITH KABUSECHA SUN-SHADED JAPANESE GREEN TEA. ABV4.8%</i>	£12
HITACHINO WHITE ALE <i>JAPANESE WHITE ALE. FLAVOURED WITH CORIANDER, NUTMEG, AND ORANGE PEEL. ABV 5.5%</i>	£14

ALAIN MILLIAT JUICE

ORANGE	£7
TOMATO	£7
MERLOT	£11

NON-ALCOHOLIC COCKTAILS

YUZU FIZZ <i>YUZU JUICE, SUGAR, SODA WATER</i>	£10
LYCHEE GINGER LEMONADE <i>LYCHEE PURÉE, GINGER SYRUP, LEMON JUICE, LEMONADE</i>	£12
NEW FASHIONED <i>SEEDLIP SPICE NON-ALCOHOLIC SPIRIT, VANILLA SYRUP, CRANBERRY JUICE</i>	£15

TEA SELECTION

ALL OUR JAPANESE TEAS ARE SOURCED DIRECTLY FROM IPPODO TEA COMPANY IN KYOTO

SENCHA <i>PERFECT BALANCE OF SHARPNESS, SWEETNESS, AND BITTERNESS. FINISH WITH A PLEASANT UMAMI.</i>	£6
KYOBANCHA <i>A DISTINCTIVE, ROASTED TEA OF KYOTO. STRONG FLAVOUR OF SMOKINESS BUT WITH DELICATE AND SMOOTH PALATE.</i>	£6
MATCHA <i>STONE GROUND INTO A FINE POWDER. WHISKED TO A PERFECTION. VIVID COLOUR WITH FULL OF UMAMI.</i>	£10

SAKE

秋田	AKITA			
	高清水 純米	TAKASHIMIZU JUNMAI		£70 72CL
山形	YAMAGATA			
	銀嶺月山 月山の雪 純米吟醸	GINREI GASSAN, GASSAN NO YUKI, JUNMAI GINJO		£95 72CL
	十四代 別撰諸白 播州山田麴	JYUYONDAI BESSEN MOROHAKU JUNMAI DAIGINJO		£2.000 72CL
宮城	MIYAGI			
	伯耆屋 特別純米	HAKURAKUSEI TOKUBETSU JUNMAI		£90 72CL
	浦霞 禅 純米吟醸	URAKASUMI ZEN JUNMAI GINJO		£165 72CL
	浦霞 純米大吟醸 "M"	URAKASUMI JUNMAI DAIGINJO "M"		£220 72CL
新潟	NIIGATA			
	越後流 大吟醸	ECHIGORYU DAIGINJO		£125 72CL
石川	ISHIKAWA			
	天狗舞 山産純米	TENGUMAI YAMAHAI JUNMAI		£85 72CL
福井	FUKUI			
	黒龍 しずく 大吟醸	KOKURYU SHIZUKU DAIGINJO		£500 72CL
	黒龍 八十八号 大吟醸	KOKURYU HACHIJU HACHIGO DAIGINJO		£680 72CL
	黒龍 石田屋 純米大吟醸	KOKURYU ISHIDAYA JUNMAI DAIGINJO		£2.000 72CL
	黒龍 二左衛門 純米大吟醸	KOKURYU NIZAEMON JUNMAI DAIGINJO		£2.000 72CL
栃木	TOCHIGI			
	惣養 生酛純米大吟醸	SOUHOMARE KIMOTO JUNMAI DAIGINJO		£200 72CL
	仙倉 雄町 純米吟醸 無濾過生原酒	SENKIN OMACHI JUNMAI GINJO MUROKA NAMAGENSHU		£100 72CL
静岡	SHIZUOKA			
	磯自慢 山田錦 純米吟醸	ISOJIMAN YAMADANISHIKI JUNMAI GINJO		£120 72CL
	磯自慢 純米大吟醸	ISOJIMAN JUNMAI DAIGINJO		£220 72CL
愛知	AICHI			
	蓬萊泉 和 純米吟醸	HOURAISEN WA JUNMAI GINJO		£110 72CL
京都	KYOTO			
	菊乃井 純米吟醸	KIKUNOI JUNMAI GINJO		£25 18CL
	菊乃井 純米大吟醸	KIKUNOI JUNMAI DAIGINJO		£40 18CL
広島	HIROSHIMA			
	賀茂金秀 特別純米	KAMOKINSHU TOKUBETSU JUNMAI		£125 72CL
	賀茂金秀 純米吟醸	KAMOKINSHU JUNMAI GINJO		£150 72CL
	賀茂金秀 純米大吟醸	KAMOKINSHU JUNMAI DAIGINJO		£410 72CL
山口	YAMAGUCHI			
	雁木 ゆうなぎ 純米大吟醸	GANGI YUNAGI JUNMAI DAIGINJO		£130 72CL
	瀬祭 39 純米大吟醸	DASSAI 39 JUNMAI DAIGINJO		£130 72CL
	瀬祭 23 純米大吟醸	DASSAI 23 JUNMAI DAIGINJO		£220 72CL
高知	KOCHI			
	土佐鶴 AZURE 吟醸	TOSATSURU AZURE GINJO		£110 72CL
	天平土佐鶴 大吟醸原酒	TENPYO TOSATSURU DAIGINJO GENSHU		£145 50CL
	美丈夫 純米大吟醸 吟の夢	BIJYOFU JUNMAI DAIGINJO GIN NO YUME		£100 72CL
福岡	FUKUOKA			
	田中 6513 純米	TANAKA 6513 JUNMAI		£175 72CL
大分	OITA			
1988	西の関 古酒 昭和63年醸造	NISHINOSEKI CHIMNEY BREWED IN 1988		£150 50CL
佐賀	SAGA			
	鍋島 吉川 純米大吟醸	NABESHIMA YOKAWA JUNMAI DAIGINJO		£175 72CL

SPARKLING SAKE

宮城	MIYAGI			
	一ノ蔵 すず音 WABI	ICHINOKURA SUZUNE WABI		£45 37.5CL
兵庫	HYOGO			
	白壁蔵 澤	SHIRAKABEGURA MIO		£25 30CL

DESSERT SAKE

和歌山	WAKAYAMA			
	酒遊里 UMENOMI	SAYURI UMENOMI (PLUM WINE)		£85 72CL
高知	KOCHI			
	司牡丹 山柚子	TSUKASABOTAN YUZU-SHU		£100 72CL

SPARKLING WINE & CHAMPAGNE

SPARKLING WINE		
2018	BLACK CHALK BRUT. HAMPSHIRE. UK	£80
CHAMPAGNE NON-VINTAGE		
NV	J.LASSALLE CUVÉE PREFERENCE	£100
NV	FRÉDÉRIC SAVART L'ACCOMPLIE EXTRA BRUT	£180
NV	KRUG GRAND CUVÉE EDITION 109	£420
BLANC DE BLANCS NON-VINTAGE		
NV	GOUTORBE-BOUILLOT CHAMP DE CRAIE BLANC DE BLANCS	£110
NV	JACQUES SELOSSE V.O GRAND CRU EXTRA BRUT	£750
NV	JACQUES SELOSSE LE MESNIL-SUR-OGER LES CARELLES EXTRA BRUT	£980
BLANC DE NOIR NON-VINTAGE		
NV	FRÉDÉRIC SAVART OUVERTURE	£170
NV	BOLLINGER PN VZ15	£220
VINTAGE		
2013	MARC HEBRART SPECIAL CLUB 1ER CRU	£175
2008	LAURENT-PERRIER BRUT	£150
1988	GOSSET CELEBRIS	£540
2012	VEUVE CLICQUOT LA GRANDE DAME YAYOI KUSAMA EDITION	£360
1995	VEUVE CLICQUOT LA GRANDE DAME	£500
2010	DOM PÉRIGNON	£275
2006	DOM PÉRIGNON	£370
1990	DOM PÉRIGNON	£1,300
2002	DOM PÉRIGNON PLÉNITUDE 2	£850
2012	POL ROGER BRUT	£190
2004	POL ROGER CUVÉE SIR WINSTON CHURCHILL	£490
2009	LOUIS ROEDERER CRISTAL	£490
2002	LOUIS ROEDERER CRISTAL	£890
2002	BOLLINGER LA GRAND ANNÉE	£300
1996	BOLLINGER LA GRAND ANNÉE	£520
2002	BOLLINGER R.D	£480
2004	KRUG	£650
1981	KRUG	£2,200
BLANC DE BLANCS VINTAGE		
2012	DELAMOTTE BLANC DE BLANCS	£165
2009	POL ROGER BLANC DE BLANCS	£210
2007	TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS	£320
2007	DOM RUINART BLANC DE BLANCS	£350
2002	DOM RUINART BLANC DE BLANCS	£520
2007	SALON LE MESNIL	£1,500
1996	SALON LE MESNIL	£2,000
2002	KRUG CLOS DU MESNIL	£2,700
BLANC DE NOIRS VINTAGE		
2012	ROGER COULON BLANC DE NOIRS	£195
2004	ERIC RODEZ EMPREINTE DE TERROIR PINOT NOIR.	£380
ROSÉ NON-VINTAGE		
NV	J.LASSALLE ROSÉ	£120
NV	FRÉDÉRIC SAVART BULLE DE ROSÉ	£220
NV	KRUG ROSÉ EDITION 23	£650
ROSÉ VINTAGE		
2012	BOLLINGER LA GRAND ANNÉE ROSÉ	£280
2000	LOUIS ROEDERER CRISTAL ROSÉ	£1,300
2006	DOM PÉRIGNON ROSÉ	£695

BOURGOGNE WHITE

YONNE

2018	CHABLIS	£65	MOREAU NAUDET
2018	CHABLIS 1ER CRU VAILLONS	£85	JEAN COLLET
2017	CHABLIS GRAND CRU VALMUR	£140	JEAN COLLET
2017	CHABLIS GRAND CRU LES CLOS	£160	JEAN COLLET
2012	CHABLIS GRAND CRU BLANCHOTS	£200	PATRICK PIUZE

BOURGOGNE & CÔTES DE NUITS

2018	BOURGOGNE BLANC	£70	DOMAINE DE MONTILLE
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CÔTES DE BEAUNE

2011	CORTON-CHARLEMAGNE GRAND CRU	£650	BONNEAU DE MARTRAY
2015	SAINT-AUBIN 1ER CRU	£105	MOREY BLANC

MEURSAULT

2015	MEURSAULT LES TERRE BLANCHES	£170	PIERRE MOREY
2013	MEURSAULT 1ER CRU LES CHARMES	£280	MOREY BLANC
2008	MEURSAULT 1ER CRU CAILLERETS	£3,000	J.F COCHE-DURY

PULIGNY-MONTRACHET & CHASSAGNE-MONTRACHET

2018	PULIGNY-MONTRACHET	£260	BENOIT ENTE
2017	PULIGNY-MONTRACHET LE CLOS DU VIEUX CHÂTEAU	£210	FRANÇOIS CARILLON
2016	PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES	£320	FRANÇOIS CARILLON
2018	PULIGNY-MONTRACHET 1ER CRU LES DEMOISELLES	£380	PHILIPPE COLIN
2015	PULIGNY-MONTRACHET 1ER CRU LE CAILLERETS	£350	DOMAINE DE MONTILLE
2015	PULIGNY-MONTRACHET 1ER CRU CLAVOILLONS	£490	DOMAINE LEFLAIVE
2019	CHASSAGNE-MONTRACHET MARGOT	£155	MARC COLIN
2018	CHASSAGNE-MONTRACHET	£240	PHILIPPE PACALET
2018	CHASSAGNE-MONTRACHET 1ER CRU BOUDRIOTTE	£380	DOMAINE RAMONET
2018	CHASSAGNE-MONTRACHET 1ER CRU RUCHOTTES	£420	DOMAINE RAMONET

GRAND CRUS FROM PULIGNY-MONTRACHET & CHASSAGNE-MONTRACHET

2017	BIENVENUES-BÂTARD-MONTRACHET GRAND CRU	£1,550	DOMAINE LEFLAIVE
1999	BIENVENUES-BÂTARD-MONTRACHET GRAND CRU (EX-CELLAR AUTUMN 2019)	£1,900	DOMAINE LEFLAIVE
2005	BÂTARD-MONTRACHET GRAND CRU (EX-CELLAR AUTUMN 2019)	£1,750	DOMAINE LEFLAIVE
2013	CHEVALIER-MONTRACHET GRAND CRU	£1,800	DOMAINE LEFLAIVE
2009	MONTRACHET GRAND CRU	£17,600	D.R.C

CÔTES MÂCONNAISE

2017	MÂCON-VERZÉ	£95	DOMAINES LEFLAIVE
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BORDEAUX WHITE

BORDEAUX		
2013	VIN BLANC DE PALMER	£780
BORDEAUX SUPÉRIEUR		
2017	"Y" YGREC	£400 CHÂTEAU D'YQUEM
PESSAC-LÉOGNAN		
2001	CHÂTEAU HAUT-BRION	£1,600

ALSACE WHITE

2019	PINOT GRIS TURCKHEIM	£60 ZIND HUMBRECHT
2018	GEWÜRZTRAMINER TURCKHEIM	£60 ZIND HUMBRECHT
2019	RIESLING HEIMBOURG	£115 ZIND HUMBRECHT
2018	RIESLING SCHLOSSBERG	£160 ALBERT MANN
2009	RIESLING FRÉDÉRIC ÉMILE	£190 TRIMBACH

LOIRE WHITE

NIVERNAIS		
2020	POUILLY-FUMÉ	£45 CÉDRICK BARDIN
2018	BLANC FUMÉ DE POUILLY	£220 DIDIER DAGUENEAU
2020	SANCERRE	£45 CÉDRICK BARDIN
2020	SANCERRE LA MOUSSIÈRE	£80 ALPHONSE MELLOTT

RHONE WHITE

NORTHERN RHÔNE		
2020	VIOGNIER	£45 MAISON ALEXANDRINE
2019	CONDRIEU TERRASSES DU PALAT	£120 FRANÇOIS VILLARD
SOUTHERN RHÔNE		
2016	CÔTE-DU-RHÔNE LA LENCE	£60 DOMAINE DE FONTBONAU
2019	CHÂTEAUNEUF-DU-PAPE	£110 DOMAINE DE BEAURENARD
2019	CHÂTEAUNEUF-DU-PAPE	£250 CHÂTEAU DE BEAUCASTEL
2010	CHÂTEAUNEUF-DU-PAPE	£380 CHÂTEAU DE BEAUCASTEL

AUSTRIA WHITE

WACHAU		
2018	GRÜNER VELTLINER WOSENDORFER HOCHRAIN	£130 VEYDER-MALBERG
2018	RIESLING WEISSENKIRCHNER BUSHENBERG	£250 VEYDER-MALBERG

GERMANY WHITE

MOSEL-SAAR-RUWER		
2012	RIESLING SCHARZHOFBERGER KABINETT ALTE REBEN	£550 EGON MÜLLER
2012	RIESLING SCHARZHOFBERGER SPÄTLESE ALTE REBEN	£880 EGON MÜLLER
2007	RIESLING BERNCATELER DOCTOR SPÄTLESE	£100 DR H THANISCH
RHEINHESSEN		
2019	WEISSER BURGUNDER TROCKEN	£50 WEINGUT WITTMANN
2019	RIESLING WESTHOFENER TROCKEN	£75 WEINGUT WITTMANN
2017	RIESLING ROTHENBERG GROSSES GEWACHS	£145 GUNDERLOCH

ITALY WHITE

PIEMONTE

2016	DERTHONA MONTEMARZINO	£150	ROAGNA
2016	LANGHE SOLEA	£150	ROAGNA

VENETO

2020	PINOT GRIGIO MODELLO DELLE VENEZIE	£45	MASI
2019	SOAVE CLASSICO COLBARACA	£55	MASI

TOSCANA

2014	IGT TOSCANA BIANCO	£800	ORNELLAIA
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UMBRIA

2018	IGT CERVARO DELLA SALA	£150	CASTELLO DELLA SALA
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U.S.A WHITE

CALIFORNIA NORTH COAST (NAPA VALLEY)

2014	ASATSUYU	£200	KENZO ESTATE
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CALIFORNIA CENTRAL COAST

2017	SANTA BARBARA COUNTY CHARDONNAY	£120	TYLER
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AUSTRALIA WHITE

SOUTH AUSTRALIA

2021	EDEN VALLY RIESLING PEGGY'S HILL	£60	HENSCHKE
2019	ADELAIDE HILLS CHARDONNAY CROFT	£105	HENSCHKE

JAPAN WHITE

YAMANASHI

2016	ARUGA BLANCA PIPA	£150	KATSUNUMA JOZO
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ROSE

HAMPSHIRE UK

2020	DANCER IN PINK	£50	BLACK CHALK
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PROVENCE FRANCE

2020	COTEAUX D'AIX-EN-PROVENCE ORGANIC ROSÉ	£60	CLOS DES TROIS SOURCES
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CALIFORNIA NORTH COAST (NAPA VALLEY)

2012	YUI	£120	KENZO ESTATE
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FRANCE RED (BORDEAUX)

HAUT-MÉDOC		
1982	CHÂTEAU LA LAGUNE 3ÈME GRAND CRU CLASSÉ	£420
SAINT-ESTÈPHE		
2012	LA DAME DE MONTROSE	£120
PAUILLAC		
2012	CHÂTEAU GRAND-PUY-LACOSTE 5ÈME GRAND CRU CLASSÉ	£155
1996	CHÂTEAU PONTET-CANET 5ÈME GRAND CRU CLASSÉ	£320
2008	CHÂTEAU LATOUR 1ER GRAND CRU CLASSÉ	£1,500
2004	CHÂTEAU LATOUR 1ER GRAND CRU CLASSÉ	£1,450
2000	CHÂTEAU LATOUR 1ER GRAND CRU CLASSÉ	£3,200
1989	CHÂTEAU LATOUR 1ER GRAND CRU CLASSÉ	£1,900
1986	CHÂTEAU LATOUR 1ER GRAND CRU CLASSÉ	£1,600
2005	CHÂTEAU LAFITE-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£2,200
SAINT-JULIEN		
2010	PAVILLON DE POYFERRÉ	£85
2000	CHÂTEAU LÉOVILLE-POYFERRÉ 2ÈME GRAND CRU CLASSÉ	£500
1996	CHÂTEAU LÉOVILLE-POYFERRÉ 2ÈME GRAND CRU CLASSÉ	£420
2000	CHÂTEAU TALBOT 4ÈME GRAND CRU CLASSÉ	£380
1996	CHÂTEAU TALBOT 4ÈME GRAND CRU CLASSÉ	£300
1982	CHÂTEAU TALBOT 4ÈME GRAND CRU CLASSÉ	£760
1978	CHÂTEAU TALBOT 4ÈME GRAND CRU CLASSÉ	£320
2001	CHÂTEAU LANGOA-BARTON 3ÈME GRAND CRU CLASSÉ	£190
MARGAUX		
NV	CHÂTEAU PALMER XIXTH CENTURY BLEND	£550
1978	CHÂTEAU PALMER 3ÈME GRAND CRU CLASSÉ	£1,080
1996	CHÂTEAU MARGAUX 1ER GRAND CRU CLASSÉ	£1,750
1982	CHÂTEAU MARGAUX 1ER GRAND CRU CLASSÉ	£2,500
PESSAC-LÉOGNAN		
2012	CHÂTEAU LA MISSION HAUT-BRION GRAND CRU CLASSÉ	£500
2008	CHÂTEAU LA MISSION HAUT-BRION GRAND CRU CLASSÉ	£600
1998	CHÂTEAU LA MISSION HAUT-BRION GRAND CRU CLASSÉ	£1,050
1966	CHÂTEAU LA MISSION HAUT-BRION GRAND CRU CLASSÉ	£1,350
1980	CHÂTEAU HAUT-BRION 1ER GRAND CRU CLASSÉ	£900
1966	CHÂTEAU HAUT-BRION 1ER GRAND CRU CLASSÉ	£1,350
CÔTES DE BOURG		
2007	CHÂTEAU ROC DE CAMBES	£145
SAINT-EMILION		
2012	CHÂTEAU ROCHEYRON GRAND CRU CLASSÉ	£280
2010	CHÂTEAU HAUT-PLANTEY GRAND CRU CLASSÉ	£70
2000	CHÂTEAU FIGEAC GRAND CRU CLASSÉ B	£600
1992	CHÂTEAU CHEVAL BLANC 1ER GRAND CRU CLASSÉ A	£1,100
1985	CHÂTEAU CHEVAL BLANC 1ER GRAND CRU CLASSÉ A	£1,500
POMEROL		
2013	CHÂTEAU LATOUR A POMEROL	£240
2008	PÉTRUS	£6,500
1973	PÉTRUS	£4,200
2004	LE PIN	£6,200

FRANCE RED (BORDEAUX)

CHÂTEAU MOUTON-ROTHSCHILD VERTICAL

2006	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,400
2005	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,650
2004	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,400
2003	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,500
2002	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,300
2001	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,450
2000	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£4,800

1999	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,400
1998	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,500
1997	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,300
1996	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,580
1995	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,550
1994	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,180
1993	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,200
1992	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,100
1991	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,100
1990	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,580

1989	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,600
1988	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,600
1987	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,150
1986	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£2,400
1985	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,300
1984	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,080
1983	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,100
1982	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£3,500
1981	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,100
1980	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,000

1979	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,000
1978	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,000
1977	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,200
1976	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,050
1975	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,200
1974	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,050
1973	CHÂTEAU MOUTON-ROTHSCHILD 1ER GRAND CRU CLASSÉ	£1,200
1972	CHÂTEAU MOUTON-ROTHSCHILD 2ÈME GRAND CRU CLASSÉ	£1,200
1971	CHÂTEAU MOUTON-ROTHSCHILD 2ÈME GRAND CRU CLASSÉ	£1,580

1969	CHÂTEAU MOUTON-ROTHSCHILD 2ÈME GRAND CRU CLASSÉ	£1,800
1968	CHÂTEAU MOUTON-ROTHSCHILD 2ÈME GRAND CRU CLASSÉ	£1,800

FRANCE RED (BURGUNDY)

BOURGOGNE		
2018	BOURGOGNE ROUGE	£70 DOMAINE DE MONTILLE
2018	BOURGOGNE ROUGE MATHILDE	£90 BENOIT ENTE
CÔTES DE NUITS		
2009	CÔTES DE NUITS VILLAGE	£75 DAVID DUBAND
2016	GEVREY-CHAMBERTIN	£300 OLIVIER BERNSTEIN
2011	GEVREY-CHAMBERTIN	£180 DAVID DUBAND
1983	GEVREY-CHAMBERTIN	£2.200 MAISON LEROY
2009	GEVREY-CHAMBERTIN 1ER CRU	£700 CLAUDE DUGAT
2013	RUCHOTTES-CHAMBERTIN GRAND CRU	£600 PHILIPPE PACALET
2008	CHAMBERTIN CLOS DE BÈZE GRAND CRU	£520 PIERRE DAMOY
2006	CHAMBERTIN CLOS DE BÈZE GRAND CRU	£760 FAIVELEY
2001	CHAMBERTIN CLOS DE BÈZE GRAND CRU	£3.500 PRIEURE ROCH
2016	CHAMBERTIN GRAND CRU	£890 ALBERT BICHOT
2016	CHARMES-CHAMBERTIN GRAND CRU	£420 ALBERT BICHOT
2013	CHARMES-CHAMBERTIN GRAND CRU	£550 PHILIPPE PACALET
2011	MOREY ST DENIS	£200 DAVID DUBAND
2014	MOREY ST DENIS 1ER CRU CHEZEAUX	£185 DOMAINE ARLAUD
2011	CLOS DE TART GRAND CRU	£840 CLOS DE TART
2012	CHAMBOLLE-MUSIGNY VIEILLES VIGNES	£220 LUCIEN LE MOINE
2011	CHAMBOLLE-MUSIGNY	£180 DAVID DUBAND
2011	CHAMBOLLE-MUSIGNY	£410 COMTE GEORGES DE VOGÜÉ
2013	CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES	£1.600 COMTE GEORGES DE VOGÜÉ
2016	BONNES-MARES GRAND CRU	£700 ALBERT BICHOT
2011	BONNES-MARES GRAND CRU	£1.200 COMTE GEORGES DE VOGÜÉ
2012	MUSIGNY GRAND CRU CUVÉE VIEILLES VIGNES	£1.650 COMTE GEORGES DE VOGÜÉ
2014	CLOS DE VOUGEOT GRAND CRU VIEILLES VIGNES	£450 CHÂTEAU DE LA TOUR
2008	CLOS DE VOUGEOT GRAND CRU	£1.100 PRIEURÉ ROCH
2010	VOSNE-ROMANÉE 1ER CRU CROS PARANTOUX	£4.900 EMMANUEL ROUGET
2009	VOSNE-ROMANÉE 1ER CRU LES BEAUMONTS	£1.800 EMMANUEL ROUGET
2014	ECHÉZEAUX GRAND CRU	£780 HENRI NAUDIN-FERRAND
2011	ECHÉZEAUX GRAND CRU	£1.900 EMMANUEL ROUGET
2009	ECHÉZEAUX GRAND CRU	£5.100 D.R.C
2008	ROMANÉE-SAINT-VIVANT GRAND CRU	£4.900 D.R.C
2009	LA TÂCHE GRAND CRU	£11.000 D.R.C
2005	LA TÂCHE GRAND CRU	£13.500 D.R.C
2007	ROMANÉE-CONTI GRAND CRU	£39.000 D.R.C
2017	NUITS-SAINT-GEORGES LA CHARMOTTE	£180 THIBAUT LIGER-BELAIR
2011	NUITS-SAINT-GEORGES	£190 DAVID DUBAND
1983	NUITS-SAINT-GEORGES	£2.200 MAISON LEROY
2017	NUITS-SAINT-GEORGES 1ER CRU CHAIGNOTS	£180 HENRI GOUGES
2013	NUITS-SAINT-GEORGES 1ER CRU CLOS DES ARGILLIÈRES	£895 PRIEURÉ ROCH
CÔTES DE BEAUNE		
2018	LADOIX	£175 PHILIPPE PACALET
1998	CORTON POUGETS GRAND CRU	£190 RAPET PERE ET FILS
2002	POMMARD 1ER CRU LES PEZÉROLLES	£390 DOMAINE DE MONTILLE
2017	VOLNAY	£95 CHRISTOPHE VAUDOISEY

FRANCE RED (RHÔNE)

NORTHERN RHÔNE

2019	CÔTE-RÔTIE MON VILLAGE	£165	STÉPHANE OGIER
2014	CÔTE-RÔTIE LA TURQUE	£800	ETIENNE GUIGAL
2014	CÔTE-RÔTIE LA MOULINE	£800	ETIENNE GUIGAL
2014	CÔTE-RÔTIE LA LANDONNE	£850	ETIENNE GUIGAL
1983	HERMITAGE LA CHAPELLE	£430	PAUL JABOULET AINÉ
2018	CROZES-HERMITAGE DOMAINE DES LISES	£80	MAXIME GRAILLOT
2015	CORNAS	£155	ALAIN VERSET

SOUTHERN RHÔNE

2019	CÔTE-DU-RHÔNE COUDOULET DE BEAUCASTEL	£70	CHÂTEAU DE BEAUCASTEL
2009	CHÂTEAUNEUF-DU-PAPE	£220	CHÂTEAU DE BEAUCASTEL

ITALY RED

PIEMONTE

2013	BARBARESCO PAJE	£210	ROAGNA
2013	BAROLO PIRA	£210	ROAGNA
2009	SORI TILDIN	£820	GAJA
2007	SORI SAN LORENZO	£820	GAJA
2009	COSTA RUSSI	£780	GAJA
2007	COSTA RUSSI	£800	GAJA
2007	BAROLO ARBORINA	£420	ELIO ALTARE

TOSCANA

2018	CHIANTI CLASSICO	£70	ISOLE E OLENA
2014	TIGNANELLO	£270	ANTINORI
2014	BRUNELLO DI MONTALCINO	£160	PIEVE SANTA RESTITUTA
2004	SASSICAIA	£790	TENUTA SAN GUIDO

SPAIN RED

CASTILLA Y LEÓN

2014	RIBERA DEL DUERO PSI	£80	BODEGAS Y VINEDOS ALNARDO
2011	TORO PINTIA	£150	VEGA SICILIA
2007	RIBERA DEL DUERO UNICO GRAN RESERVA	£795	VEGA SICILIA
2006	RIBERA DEL DUERO UNICO GRAN RESERVA	£820	VEGA SICILIA
2003	RIBERA DEL DUERO UNICO GRAN RESERVA	£795	VEGA SICILIA

GERMANY RED

RHEINHESSEN

2018	SPÄTBURGUNDER ROTWEIN TROCKEN	£55	WEINGUTT WITTMANN
2018	SPÄTBURGUNDER RESERVE TROCKEN	£140	WEINGUTT WITTMANN

USA RED

CALIFORNIA NORTH COAST (NAPA VALLEY ST. HELENA)

2004	IX ESTATE PROPRIETARY	£920	COLGIN CELLARS
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CALIFORNIA NORTH COAST (NAPA VALLEY)

2008	AI CABERNET SAUVIGNON	£950	KENZO ESTATE
2005	RJNDO	£330	KENZO ESTATE

CALIFORNIA NORTH COAST (NAPA VALLEY OAKVILLE)

2017	THE MAIDEN	£1,100	HARLAN ESTATE
2014	PROPRIETARY RED	£2,800	HARLAN ESTATE

2007 OPUS ONE

£1,180 ROBERT MONDAVI

CALIFORNIA NORTH COAST (NAPA VALLEY STAG'S LEAP DISTRICT)

2006	CABERNET SAUVIGNON FAY	£390	STAG'S LEAP WINE CELLARS
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CALIFORNIA CENTRAL COAST (SANTA CRUZ MOUNTAINS)

2011	LYTTON SPRINGS	£150	RIDGE VINEYARD
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CALIFORNIA CENTRAL COAST (SANTA RITA HILLS)

2014	PINOT NOIR MEMORIOUS	£170	DOMAINE DE LA CÔTE
2013	PINOT NOIR BLOOM'S FIELD	£195	DOMAINE DE LA CÔTE
2013	PINOT NOIR LA CÔTE	£220	DOMAINE DE LA CÔTE

FRANCE SWEET WINE

BORDEAUX		
2005	SAUTERNES	£1,100 CHÂTEAU D'YQUEM
2009	SAUTERNES	£230 CHÂTEAU SUDUIRAUT
2007	SAUTERNES	£200 CHÂTEAU SUDUIRAUT
2005	SAUTERNES	£240 CHÂTEAU SUDUIRAUT
2003	SAUTERNES	£230 CHÂTEAU SUDUIRAUT
2001	SAUTERNES	£280 CHÂTEAU SUDUIRAUT
1999	SAUTERNES	£250 CHÂTEAU SUDUIRAUT
2000	SAUTERNES	£300 CHÂTEAU DE FARGUES
1995	SAUTERNES	£280 CHÂTEAU DE FARGUES
1990	SAUTERNES	£490 CHÂTEAU DE FARGUES

ITALY SWEET WINE

VENETO		
2008	RECIOTO DI SOAVE LE COLOMBARE (50 CL)	£95 PIEROPAN

GERMANY SWEET WINE

MOSEL-SAAR-RUWER		
2019	RIESLING TRITTENHEIMER APOTHEKE AUSLESE (50 CL)	£80 ANSGAR CLUSSERATH
1999	RIESLING SCHARZHOFBERGER AUSLESE (37.5 CL)	£700 EGON MÜLLER
RHEINHESSEN		
2004	RIESLING NIERSTEINER PATERBERG EISWEIN (37.5 CL)	£160 J & H.A STRUB
PFALZ		
2005	ORTEGA TBA (37.5 CL)	£120 ANSELMANN

HUNGARY SWEET WINE

TOKAJ-HEGYALJA		
2000	TOKAJ ASZU 6 PUTTONYOS (50 CL)	£380 ISTVAN SZEPSY

FORTIFIED WINE

PORT		
2009	GRAHAM'S LATE BOTTLED VINTAGE	£60
1997	GRAHAM'S VINTAGE PORT	£190
1963	CROFT VINTAGE PORT	£500

HALF BOTTLE

BOURGOGNE WHITE		
2017	MEURSAULT LES GRAND CHARRONS (37.5 CL)	£75 MICHEL BOUZEREAU
LOIRE WHITE		
2019	SANCERRE (37.5 CL)	£40 DOMAINE SAUTEREAU
ITALY WHITE		
2020	SOAVE CLASSICO (37.5 CL)	£35 PIEROPAN
BORDEAUX RED		
2012	LES FORTS DE LATOUR (37.5 CL)	£270
RHÔNE RED		
2019	CHÂTEAUNEUF-DU-PAPE (37.5 CL)	£65 CHÂTEAU DE VAUDIEU
ITALY RED		
2017	BARBARESCO (37.5 CL)	£260 GAJA
2018	CHIANATI CLASSICO (37.5 CL)	£45 FONTODI
NEW ZEALAND RED		
2018	PINOT NOIR (37.5 CL)	£80 ATA RANGI

MAGNUM BOTTLE

CHAMPAGNE		
NV	GOUTORBE-BOUILLOT REFLETS DE RIVIERE BRUT (150 CL)	£180
NV	J.LASSALLE CUVÉE PREFERENCE (150 CL)	£200
1995	KRUG (150 CL)	£2,650
BOURGOGNE WHITE		
2018	CHABLIS 1ER CRU MONTMANS (150 CL)	£175 JEAN DAUVISSAT
2020	MÂCON-UCHIZY (150 CL)	£85 DOMAINE TALMARD
AUSTRIA WHITE		
2018	GRÜNER VELTLINER WOSENDORFER HOCHRAIN (150 CL)	£260 VEYDER-MALBERG
GERMANY WHITE		
2019	RIESLING WESTHOFENER TROCKEN (150 CL)	£160 WEINGUT WITTMANN
USA WHITE		
2017	NAPA VALLEY ANNIA (150 CL)	£180 MASSICAN
BORDEAUX RED		
2007	CHÂTEAU POTENSAC (150 CL)	£190
BURGUNDY RED		
1978	MOREY-ST-DENIS CLOS DES LAMBRAYS (150 CL)	£980 HÉRITIERS COSSON
RHÔNE RED		
2015	CÔTE-RÔTIE RESERVE (150 CL)	£370 STÉPHANE OGIER
2015	CHÂTEAUNEUF-DU-PAPE CHANTE LE MERLE V.V (150 CL)	£280 BOSQUET DES PAPES

Sent by email via the Licensing Authority

Date: 09 December 2021
Our ref: HEC/MA/P57568-4
Doc Ref: 2148169499
Your ref:
E-mail: h.ward@popall.co.uk
Direct line: 0203 859 7751

Dear Sirs

Roketsu, 12 New Quebec Street, London

We write further to our previous correspondence to you concerning your objection to the new premises licence application that has been submitted by Roketsu.

We act for Roketsu in relation to licensing matters and we have previously written to you to understand more about your concerns relating to the premises operation raised in your objection and inviting you to meet with us so that we can explain more about how the premises will operate.

As you will be aware, the premises is now open and trading and the Hearing for the new premises licence is scheduled for the 12 January.

We would like again to offer to meet with you to see if your concerns can be allayed now that the premises are trading, and you can see how they are operating.

I would be grateful if you could contact me via the Licensing Department so that we can arrange a meeting with you. Alternatively, if you are happy to withdraw your representation then please let the Licensing Team know in writing.

Yours sincerely,


Poppleston Allen

Care of Westminster City Council Licensing Department

By email

Date: 30 September 2021
Our ref: HW/MRO/P57568-4
Doc Ref: 2148086743
Your ref:
E-mail: h.ward@popall.co.uk
Direct line: 0203 859 7751

Dear Sirs

Roketsu, 12 New Quebec Street, London W1H 7RF
New Premises Licence

I act on behalf of Roketsu Limited, the premises licence applicant for a new premises licence at 12 New Quebec Street.

I have seen a copy of your representation and discussed this with my client.

On behalf of my client, I would welcome the opportunity to explain more about my client's restaurant, and how they intend to operate in the event that the application is granted.

In particular, my client has listened to the concerns you have raised and are offering to draw back the hours sought for the sale of alcohol, as detailed below.

Roketsu will operate as a fine dining Japanese restaurant. The menu will be a tasting menu and customers will attend the premises for a premium experience. It is envisaged that there will be a very low number of diners, in the region of 25 split across both floors at any one time, with a small lounge area for people who are waiting to dine. The average dwell time of each customer is anticipated to be in the region of two to three hours and the effect of this means that the premises will be visited by a low number of people, who are spending a significant part of their evening there.

Following your representation, my client is willing to cut back the hours sought for the sale of alcohol as follows:-

- Monday to Friday – sale of alcohol to end at 11pm
- Saturday – sale of alcohol to end at 11.30pm
- Sunday – sale of alcohol to end at 10.30pm

The effect of this is that it will create an even longer dispersal time for the low number of customers, which will reduce the risk of any disturbance as customers leave the premises at the end of their evening.

I hope you will appreciate that as my client's premises is a premium tasting menu option, customers do require a longer time to finish their meals. With a second dinner service starting at 9.00pm, the customers will finish their meals around 11.00pm and that is why these hours have been sought in the new premises licence application.

My client would very much welcome the opportunity to meet with you to explain more about how they will operate their restaurant and to understand any concerns you may have. If I can assist further then I would welcome the opportunity to discuss with you and please do contact me.

I do hope that the additional information set out in this letter and the drawing back of the hours sought for the sale of alcohol will allay your concerns to allow you to withdraw your representation and, if so, can you kindly let the Licensing Department know.

Yours sincerely



Helen Ward
Poppleston Allen

Existing premises licence (18/05043/LIPN)



City of Westminster

Schedule 12
Part A

**WARD: Bryanston
And Dorset Square
UPRN: 100023618720**

Premises licence

Regulation 33, 34

**Premises licence
number:**

18/05043/LIPN

Original Reference:

18/05043/LIPN

Part 1 – Premises details

Postal address of premises:

Picpoul
12 New Quebec Street
London
W1H 7RF

Telephone Number:

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Playing of Recorded Music
Late Night Refreshment
Sale by Retail of Alcohol

The times the licence authorises the carrying out of licensable activities:

Playing of Recorded Music

Monday to Friday: 07:00 to 23:30
Saturday: 08:00 to 00:00
Sunday: 08:00 to 22:30

Seasonal Details: From the finish of the terminal hour on New Years Eve to the commencement time on New Years Day

Late Night Refreshment

Monday to Saturday: 23:00 to 00:00

Seasonal Details: From the finish of the terminal hour on New Years Eve to the commencement time on New Years Day

Sale by Retail of Alcohol

Monday to Saturday: 10:00 to 22:30

Sunday: 10:00 to 22:00

Seasonal Details: From the finish of the terminal hour on New Years Eve to the commencement time on New Years Day

The opening hours of the premises:

Monday to Friday: 07:00 to 00:00

Saturday: 08:00 to 00:00

Sunday: 08:00 to 22:30

Seasonal Details: From the finish of the terminal hour on New Years Eve to the commencement time on New Years Day

Where the licence authorises supplies of alcohol, whether these are on and/or off supplies:

Alcohol is supplied for consumption both on and off the Premises.

Part 2**Name, (registered) address, telephone number and email (where relevant) of holder of premises licence:**

Margaux Ltd
152 Old Brompton Road
South Kensington
London
SW5 0BE
Business Phone Number : Not Supplied

Registered number of holder, for example company number, charity number (where applicable)

07930249

Name, address and telephone number of designated premises supervisor where the premises licence authorises the supply of alcohol:

Name: Ms Sylvia Kontek

Please note: It is the policy of the Licensing Authority not to display the address details of a designated premises supervisor.

Personal licence number and issuing authority of personal licence held by designated premises supervisor where the premises licence authorises for the supply of alcohol:

Licence Number: 12-126285-1

Licensing Authority: The Royal Borough Of Kensington And Chelsea

Date: _____ 30 August 2018 _____

This licence has been authorised by Miss Susan Patterson on behalf of the Director - Public Protection and Licensing.

Annex 1 – Mandatory conditions

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
 - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
 - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises
 - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to:
 - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
 - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;
 - (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6.
 - (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.

- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either -
 - (a) a holographic mark, or
 - (b) an ultraviolet feature.

7. The responsible person must ensure that –

- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures -
 - (i) beer or cider: ½ pint;
 - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
 - (iii) still wine in a glass: 125 ml;
- (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
- (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

A responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

8 (i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.

(ii) For the purposes of the condition set out in paragraph 8(i) above -

(a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;

(b) "permitted price" is the price found by applying the formula -

$$P = D + (D \times V)$$

Where -

- (i) P is the permitted price,
- (ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and

- (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;
 - (c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -
 - (i) the holder of the premises licence,
 - (ii) the designated premises supervisor (if any) in respect of such a licence, or
 - (iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;
 - (d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and
 - (e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.
- (iii). Where the permitted price given by Paragraph 8(ii)(b) above would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.
- (iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.
- (2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

Annex 2 – Conditions consistent with the operating Schedule

None

Annex 3 – Conditions attached after a hearing by the licensing authority

9. The premises may remain open for the sale of alcohol and the provision of late night refreshment from the terminal hour for those activities on New Year's Eve through to the commencement time for those activities on New Year's Day.
10. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31 day period.
11. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
12. There shall be a personal licence holder on duty on the premises at all times when the premises are authorised to sell alcohol.
13. Prominent signage indicating the permitted hours for the sale of alcohol shall be displayed so as to be visible before entering the premises, where alcohol is on public display, and at the point of sale.
14. The number of persons permitted at the premises at any one time (excluding staff) shall not exceed 100 persons with a local restriction of:
 - o X in the basement (to be determined on completion when the condition shall be appropriately amended by the Licensing Authority)
 - o 16 seated in the external area
15. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
16. All outside tables and chairs shall be rendered unusable by 22.30 each day.
17. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
18. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
19. The premises shall only operate as a restaurant;
 - (i) in which customers are shown to their table,
 - (ii) where the supply of alcohol is by waiter or waitress service only,
 - (iii) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table using non disposable crockery,
 - (iv) which do not provide any take away service of food or drink for immediate consumption,
 - (v) which do not provide any take away service of food or drink after 22.30 Monday-Saturday and 22.00hrs on Sundays, and

- (vi) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.

Notwithstanding this condition customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.

20. Notwithstanding condition 19, alcohol may be supplied and consumed prior to their meal in the area on the ground floor shown hatched on the plan, by up to a maximum at any one time, of 16 persons dining at the premises.
21. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
22. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
23. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following:
- (a) all crimes reported to the venue
 - (b) all ejections of patrons
 - (c) any complaints received concerning crime and disorder
 - (d) any incidents of disorder
 - (e) all seizures of drugs or offensive weapons
 - (f) any faults in the CCTV system
 - (g) any refusal of the sale of alcohol
 - (h) any visit by a relevant authority or emergency service.
24. Save for customers who are seated within the outside area, patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them.
25. There shall be no self-service of alcohol.
26. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.
27. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
28. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
29. No collections of waste or recycling materials (including bottles) shall take place between 23:00 hours and 08:00 hours on the following day, unless the collection is permitted in accordance with the times specified on the Council's website for Commercial Waste collection.
30. No deliveries to the premises shall take place between 23:00 and 06:30 on the following day.

31. All deliveries to the premises that take place between 06:30 and 08:30 shall be in small vehicles not exceeding the size of a transit van.
32. A direct telephone number for the manager at the premises shall be publicly available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity.
33. No licensable activities shall take place at the premises until the premises has been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Premises Licence by the Licensing Authority. If there are minor changes to the layout during the course of construction new plans shall be submitted when requesting removal of this condition



City of Westminster

Schedule 12
Part B

Premises licence
summary

WARD: Bryanston
And Dorset Square
UPRN: 100023618720

Regulation 33, 34

Premises licence
number:

18/05043/LIPN

Part 1 – Premises details

Postal address of premises:

Picpoul
12 New Quebec Street
London
W1H 7RF

Telephone Number:

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Playing of Recorded Music
Late Night Refreshment
Sale by Retail of Alcohol

The times the licence authorises the carrying out of licensable activities:

Playing of Recorded Music

Monday to Friday: 07:00 to 23:30
Saturday: 08:00 to 00:00
Sunday: 08:00 to 22:30

Seasonal Details: From the finish of the terminal hour on New Years Eve to the commencement time on New Years Day

Late Night Refreshment

Monday to Saturday: 23:00 to 00:00

Seasonal Details: From the finish of the terminal hour on New Years Eve to the commencement time on New Years Day

Sale by Retail of Alcohol

Monday to Saturday: 10:00 to 22:30
Sunday: 10:00 to 22:00

Seasonal Details: From the finish of the terminal hour on New Years Eve to the commencement time on New Years Day

The opening hours of the premises:

Monday to Friday: 07:00 to 00:00
Saturday: 08:00 to 00:00
Sunday: 08:00 to 22:30
Seasonal Details: From the finish of the terminal hour on New Years Eve to the commencement time on New Years Day

Where the licence authorises supplies of alcohol, whether these are on and/or off supplies:

Alcohol is supplied for consumption both on and off the Premises.

Name and (registered) address of holder of premises licence:

Margaux Ltd
152 Old Brompton Road
South Kensington
London
SW5 0BE

Registered number of holder, for example company number, charity number (where applicable)

07930249

Name of designated premises supervisor where the premises licence authorises for the supply of alcohol:

Name: Ms Sylvia Kontek

State whether access to the premises by children is restricted or prohibited:

Restricted

Date: _____ 30 August 2018 _____

This licence has been authorised by Miss Susan Patterson on behalf of the Director - Public Protection and Licensing.

Licence & Appeal History

Premises licence history (12/09611/LIPT)

Application	Details of Application	Date Determined	Decision
06/00075/LIPN	<p>New premises licence</p> <p>Late Night refreshment:</p> <p>Monday to Friday 23:00 to 02:00</p> <p>Saturday & Sunday 23:00 to 04:00</p> <p>From the start of permitted hours on 31st December through to finish or permitted hours on 1st January</p> <p>Opening hours:</p> <p>Monday to Friday 10:00 to 02:00</p> <p>Saturday & Sunday 10:00 to 04:00</p> <p>From the start of permitted hours on 31st December through to finish or permitted hours on 1st January</p>	23.03.2006	Granted by Licensing Sub-Committee
06/07314/WCCMAP	Master licence	20.03.2008	Granted under Delegated Authority
08/01944/LIPT	Transfer application - Mr Anwar Majid	26.03.2008	Granted under Delegated Authority
12/08785/LIREVP	Review of a premises licence	17.01.2013	Review Determined – No further action taken
12/09611/LIPT	Transfer application - Mr Khalid Jawaz Abbas	11.12.2012	<p>Granted under Delegated Authority</p> <p>Suspended 26.08.2015</p>

Premises licence history (18/05043/LIPN)

18/05043/LIPN	<p>New premises licence</p> <p>Playing of recorded music</p> <p>Monday to Friday: 07:00 to 23:30 Saturday: 08:00 to 00:00 Sunday: 08:00 to 22:30</p> <p>Late Night Refreshment</p> <p>Monday to Saturday: 23:00 to 00:00</p> <p>Sale by retail of Alcohol (On and off sales)</p> <p>Monday to Saturday: 10:00 to 22:30 Sunday: 10:00 to 22:00</p> <p>Opening hours</p> <p>Monday to Friday: 07:00 to 00:00 Saturday: 08:00 to 00:00 Sunday: 08:00 to 22:30</p> <p>The premises may remain open for the sale of alcohol and the provision of late night refreshment from the terminal hour for those activities on New Year's Eve through to the commencement time for those activities on New Year's Day.</p>	12.07.2018	Granted by Licensing Sub-Committee
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Temporary Event Notice History

Application	Details of Application	Date Determined	Decision
21/11761/LITENP	Temporary Event Notice	25.11.2021	Event allowed to proceed
21/13212/LITENP	Temporary Event Notice	22.11.2021	Event allowed to proceed
21/13214/LITENP	Temporary Event Notice	22.11.2021	Event allowed to proceed
21/13216/LITENP	Temporary Event Notice	22.11.2021	Event allowed to proceed
21/14360/LITENP	Temporary Event Notice	17.12.2021	Event allowed to proceed
21/14365/LITENP	Temporary Event Notice	17.12.2021	Event allowed to proceed
21/14366/LITENP	Temporary Event Notice	17.12.2021	Event allowed to proceed

There is no appeal history for the premises.

CONDITIONS CONSISTENT WITH THE OPERATING SCHEDULE AND CONDITIONS PROPOSED BY A PARTY TO THE HEARING

When determining an application for a new premises licence under the provisions of the Licensing Act 2003, the licensing authority must, unless it decides to reject the application, grant the licence subject to the conditions which are indicated as mandatory in this schedule.

At a hearing the licensing authority may, in addition, and having regard to any representations received, grant the licence subject to such conditions which are consistent with the operating schedule submitted by the applicant as part of their application, or alter or omit these conditions, or add any new condition to such extent as the licensing authority considers necessary for the promotion of the licensing objectives.

This schedule lists those conditions which are consistent with the operating schedule, or proposed as necessary for the promotion of the licensing objectives by a responsible authority or an interested party as indicated. These conditions have not been submitted by the licensing service but reflect the positions of the applicant, responsible authority or interested party and have not necessarily been agreed

Mandatory Conditions

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
 - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
 - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises—
 - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to;
 - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
 - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or

less in a manner which carries a significant risk of undermining a licensing objective;

- (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either—
- (a) a holographic mark, or
 - (b) an ultraviolet feature.
7. The responsible person must ensure that—
- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures—
 - (i) beer or cider: ½ pint;
 - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
 - (iii) still wine in a glass: 125 ml;
 - (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
 - (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

A responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

8(i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.

8(ii) For the purposes of the condition set out in paragraph 8(i) above -

(a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;

(b) "permitted price" is the price found by applying the formula -

$$P = D + (D \times V)$$

Where -

(i) P is the permitted price,

(ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and

(iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;

(c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -

(i) the holder of the premises licence,

(ii) the designated premises supervisor (if any) in respect of such a licence, or

(iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;

(d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and

(e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

8(iii). Where the permitted price given by Paragraph 8(ii)(b) above would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.

8(iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.

(2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

Conditions consistent with the operating schedule

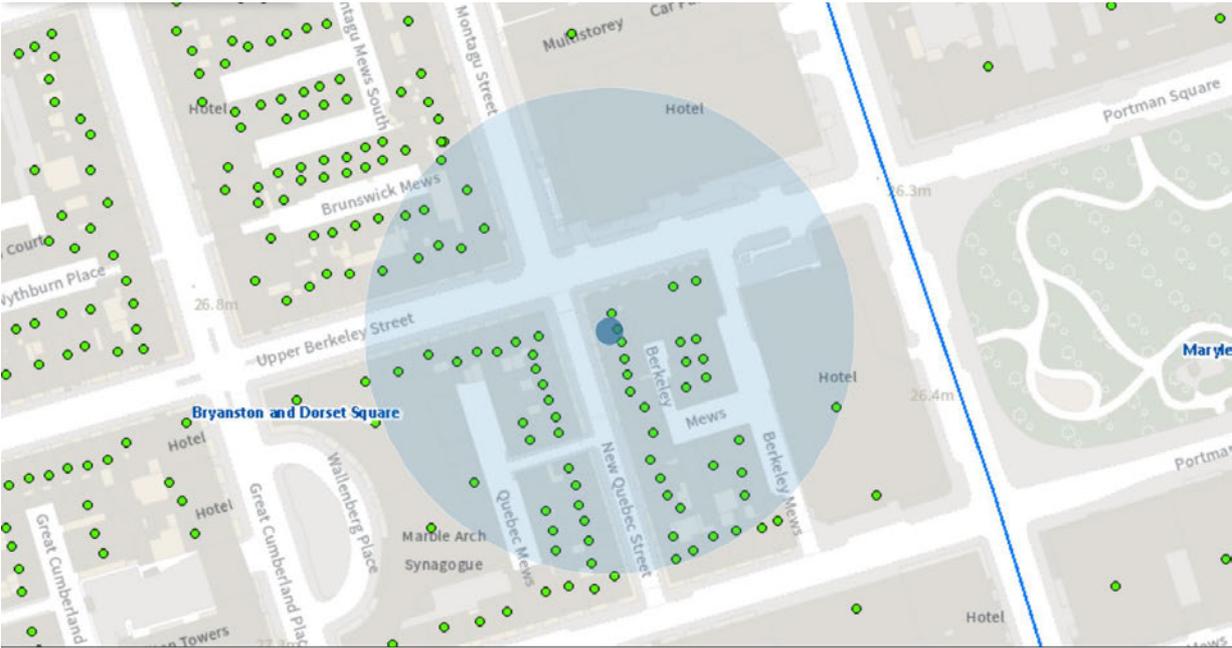
9. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31 day period.
10. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested
11. The number of persons permitted at the premises at any one time (excluding staff) shall not exceed
 - 100 persons with a local restriction of:
 - X in the basement (to be determined on completion when the condition shall be appropriately amended by the Licensing Authority)
 - 16 seated in the external area
12. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following: (a) all crimes reported to the venue (b) all ejections of patrons (c) any complaints received concerning crime and disorder (d) any incidents of disorder (e) all seizures of drugs or offensive weapons (f) any faults in the CCTV system (g) any refusal of the sale of alcohol (h) any visit by a relevant authority or emergency service.
13. The supply of alcohol at the premises shall only be to a person seated taking a substantial table meal there and for consumption by such a person as ancillary to their meal.
14. Substantial food and non-intoxicating beverages, including drinking water, shall be available on the premises where alcohol is sold or supplied for consumption on the premises.
15. The supply of alcohol shall be by waiter or waitress service only.
16. There shall be no sales of hot food or hot drink for consumption off the premises after 23.00 hours.
17. There shall be no sales of alcohol for consumption 'Off' the premises after 23.00 hours, save for part consumed and resealed bottles.
18. All sales of alcohol for consumption 'Off' the premises shall be in sealed containers only and shall not be consumed on the premises.
19. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided.
20. Alcohol consumed outside the premises building shall only be consumed by patrons seated at tables.

21. No deliveries to the premises shall take place between 23:00 and 06:30 on the following day, save for fresh fish and vegetable deliveries.
22. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
23. All outside tables and chairs shall be rendered unusable by 22.30 each day.
24. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
25. A direct telephone number for the manager at the premises shall be publicly available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity.
26. Save for customers who are seated within the outside area, patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them.
27. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.
28. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
29. No collections of waste or recycling materials (including bottles) shall take place between 23:00 hours and 08:00 hours on the following day, unless the collection is permitted in accordance with the times specified on the Council's website for Commercial Waste collection
30. All waste is to be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times. If waste is not collected during the scheduled collection time it must be removed from the highway.
31. No licensable activities shall take place until the premises has been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the licensing authority.
32. No licensable activities shall take at the premises until the capacity of the premises has been determined by the Environmental Health Consultation Team and the licensing authority has replaced this condition on the licence with a condition detailing the capacity so determined.
33. Before the premises open to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.

34. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.

Conditions proposed by the Environmental Health

None



Resident count: 171

Licensed premises within 75 metres of 12 New Quebec Street, London, W1H 7RP

Licence Number	Trading Name	Address	Premises Type	Time Period
18/05043/LIPN	Picpoul	12 New Quebec Street London W1H 7RP	Restaurant	Saturday; 08:00 - 00:00 Sunday; 08:00 - 22:30 Monday to Friday; 07:00 - 00:00
19/12597/LIPDPS	The Grazing Goat	6 New Quebec Street London W1H 7RQ	Pub or pub restaurant with lodge	Sunday; 12:00 - 23:00 Monday to Saturday; 10:00 - 23:30
17/06994/LIPN	La Petite Poissonnerie	Basement And Ground Floor 19 New Quebec Street London W1H 7RY	Not Recorded	Monday to Sunday; 09:30 - 23:00
20/04232/LIPDPS	Philglas & Swiggot	Former First Floor To Third Floor 22 New Quebec Street London	Shop	Monday; 08:00 - 23:30 Tuesday; 08:00 - 23:30 Wednesday; 08:00 - 23:30 Thursday; 08:00 - 23:30 Friday; 08:00 - 23:30 Saturday; 08:00 - 23:30 Sunday; 10:00 - 23:00
16/08377/LIPD	Red Sun	Basement And Ground Floor 2A New Quebec Street London W1H 7RD	Restaurant	Sunday; 12:00 - 23:00 Monday to Saturday; 10:00 - 23:30
20/09704/LIPDPS	Boxcar Bar And Kitchen	23 New Quebec Street London W1H 7SD	Restaurant	Sunday; 07:30 - 22:30 Monday to Saturday; 07:30 - 23:30
16/14170/LIPVM	Zayna Restaurant	25 New Quebec Street London W1H 7SF	Restaurant	Sunday; 12:00 - 00:00 Monday to Saturday; 10:00 - 00:30
21/06108/LIPDPS	Hyatt Regency The Churchill	Ground Floor To	Hotel, 4+ star or major chain	Monday; 09:00 - 03:30

	Hotel	Seventh Floor 30 Portman Square London W1H 7BH		Tuesday; 09:00 - 03:30 Wednesday; 09:00 - 03:30 Thursday; 09:00 - 03:30 Friday; 09:00 - 03:30 Saturday; 09:00 - 03:30 Sunday; 12:00 - 00:30
13/07491/LIPN	Daisy Green	Basement And Ground Floor 20 Seymour Street London W1H 7HX	Cafe	Sunday; 12:00 - 22:30 Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00
21/13660/LIPRW	Nobu Hotel	22 Portman Square London W1H 7BG	Not Recorded	Monday to Sunday; 00:00 - 00:00