



Eme Miami at 1826 Collins  
Avenue

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# I. Operational Business Plan

Eme Miami is an existing fully, licensed and permitted Latin flare restaurant with 200 seats. A copy of the current Certificate of Use/Business Tax Receipt is included in the application materials. The venue consists of four (4) floors, all of which are interior. As depicted on the architectural plans, the first floor of the venue is a lobby area which provides access to the second floor. The second floor contains a large dining area while the third and fourth floor are comprised of additional dining areas, a bar, and a lounge area.

Eme Miami's current Certificate of Use/Business Tax Receipt permit hours of operation until 5:00 a.m. The proposed hours of operation for both the restaurant service and entertainment are from 5:00 p.m. to 5:00 a.m. Monday through Saturday and Sundays from 11:00 a.m. to 5:00 a.m. The entertainment operations will consist of a DJ playing music above ambient levels and at times, live entertainment by a performer.

Eme Miami employs approximately 30 employees.

Below please find a breakdown of the occupancy for the existing restaurant space. There are no changes being proposed to the seating and/or occupancy.

<b>Occupancy Area</b>	<b>Existing Occupancy</b>
Lobby Floor	17 Persons
Second Floor	80 Persons
Third Floor	70 Persons
Fourth Floor	50 Persons

# II. Parking Plan

Parking for the patrons of the restaurant shall be by either valet or self-park. There is valet parking offered by the building to restaurant patrons, which has proved to be sufficient to accommodate the operations. There are ample meters along Collins Avenue as well as the cross roads to accommodate restaurant patrons. In addition to the neighboring metered parking, there are surface parking lots and other parking garages located within the immediate area for use by restaurant patrons. However, even considering those parking accommodations, the venue is located within an area of the City where patrons can easily walk instead of drive and the applicant anticipates many patrons will walk or take an Uber.

Both the Applicant's restaurant space and the building's parking garage each have a valid Certificate of Occupancy for their use and therefore, meet the requirements under the zoning code. The Restaurant is fully licensed and permitted as a 200 seat restaurant and has been CO'ed as a restaurant space since 2014 under the existing Conditional Use Permit for the property. Enclosed with the application materials please find a copy of the Certificate of Occupancy for the restaurant

space that was issued in 2014 along with a copy of the Certificate of Occupancy for the parking garage, which has been issued since 2012.

### III. Crowd Control & Security Plan

Patrons of the restaurant are able to gain access to the venue through its main entrance on Collins Avenue. The applicant employs seven (7) security personnel during the hours of operation. Two (2) of the security officers are at the main entrance door on Collins Avenue during all hours of operation to ensure easy and safe access for its patrons. On the second through fourth floor of the restaurant, the remaining five (5) security officers are stationed throughout to ensure the safety of its patrons during all hours of operations. The applicant's security staff will specifically enforce patron age restrictions.

### IV. Traffic Circulation Plan

Parking for the patrons of the restaurant shall be either valet or self-park. Furthermore, the applicant anticipates many patrons will either walk from nearby hotels or take an Uber.

### V. Delivery and Sanitation Plan

The applicant will utilize the buildings existing enclosed trash room as depicted on the enclosed architectural plans. Trash is picked up seven (7) days a week around approximately 6:30 a.m.

Deliveries occur on Wednesdays from approximately 9:00 a.m. to 3:00 p.m.

### VI. Noise Attenuation Plan

The applicant's entertainment program will consist of a DJ playing music above ambient levels and at times, live entertainment by a performer. As part of the application, Edward Dugger + Associates, P.A. ("ED+A") visited the property to inspect the placements of the existing sound system and loudspeakers. Enclosed with the application materials, please find the Acoustical Review Report prepared by ED+A. The applicant will follow the design criteria to allow for effective control and management of sound generated throughout the property as recommended by ED+A. The DJ and/or live performer will only utilize the house sound system and the volume will be controlled only by restaurant management. ED+A has concluded that by regulating the sound level output of the audio system, which the applicant will do by following the design criteria as specified, sound transmission will be minimized to the building's exterior so that the sound levels are not plainly audible outdoors.



<div><div>COLD APPETIZERS</div><div><div><div><div><div>Crunchy Krab Salad</div><div>Shredded kanikama with tobiko, sesame seeds, scallions, spicy mayo, and eel sauce.</div></div><div><div>15</div></div></div><div><div><div>Hamachi Jalapeño Guey *</div><div>Slices of yellowtail with a jalapeño citric soy sauce.</div></div><div><div>22</div></div></div><div><div><div>EME Wagyu Tartar</div><div>Wagyu beef with sesame oil, garlic ponzu, and scallion’s kimchee.</div></div><div><div>45</div></div></div><div><div><div>Tuna Tartar *</div><div>Small diced tuna with red onions, tobiko, scallions, sesame seed, sesame oil, spicy mayo, garlic ponzu, topped with tempura shallots</div></div><div><div>24</div></div></div><div><div><div>Tuna Tostada *</div><div>Wonton chips topped with sweet chili tuna, wasabi mayo, Avocado and tobiko</div></div><div><div>25</div></div></div><div><div><div>Esfera del Amazonia *</div><div>Chopped tuna, sesame spicy mayo, kaiware sesame seeds, tobiko,red onions wrapped in avocado with an Amazonian crunch.</div></div><div><div>32</div></div></div><div><div><div>Tigre de Bengal *</div><div>White fish, avocados, scallions, and leche de Tigre.</div></div><div><div>29</div></div></div><div><div><div>El Tigre *</div><div>White fish, avocado, scallions and Leche de Tigre amarilla</div></div><div><div>29</div></div></div></div></div></div>	<div><div>HOT APPETIZERS</div><div><div><div><div><div>Camarones Picante</div><div>Deep fried shrimp with scallions and a sweet spicy mayo sauce</div></div><div><div>26</div></div></div><div><div><div>EME Edamame a lo Sucio</div><div>Salted steamed soybeans with bonito flakes, spices and garlic ponzu.</div></div><div><div>13</div></div></div><div><div><div>Fuego Brussel Sprouts</div><div>With Eme’s sweet lemon sauce.</div></div><div><div>17</div></div></div><div><div><div>Shishito Seduccion</div><div>Shishito peppers sauteed with ronzo sauce and a e34garlic finish</div></div><div><div>12</div></div></div></div><div><div>SIDES</div><div><div><div><div>Brussel Sprouts</div><div>17</div></div><div><div>Asparagus</div><div>12</div></div><div><div>Mushroom Risotto</div><div>18</div></div></div></div></div></div></div>
<div><div>MAIN COURSE</div><div><div><div><div><div>EME Trio Roll *</div><div>Kanikama salad, avocado, asparagus wrapped in salmon, tuna, yellowtail with onion dressing and sesame seeds</div></div><div><div>33</div></div></div><div><div><div>La Rosa Encendida Roll *</div><div>Avocado, tobiko, red onions, cilantro, torched shallots wrapped in salmon with sesame aioli, citric sauce and picante!</div></div><div><div>29</div></div></div><div><div><div>Meat Lover Roll</div><div>Rice, scallions, shallots wrapped in wagyu beef, topped with a garlic chip and house spicy sauce.</div></div><div><div>46</div></div></div><div><div><div>Ribeye Steak</div><div>10 oz ribeye steak grilled to your liking.</div></div><div><div>45</div></div></div><div><div><div>Caribbean Branzino</div><div>Fried Branzino with Caribbean slaw, ji Amarillo herbs and butter</div></div><div><div>52</div></div></div></div></div></div>	<div><div>DESSERTS</div><div><div><div><div><div>Thai Donuts</div><div>Donuts with condensed milk and crushed peanuts.</div></div><div><div>14</div></div></div><div><div><div>Apple Tempura</div><div>Sliced apple tempura with caramel sauce and cinnamon sugar.</div></div><div><div>14</div></div></div><div><div><div>Fried Oreos</div><div>Tempura battered Oreos with vanilla ice cream.</div></div><div><div>14</div></div></div><div><div><div>Nutella Roll</div><div>Banana tempura wrapped in soy bean paper with Nutella and almonds.</div></div><div><div>16</div></div></div></div></div></div>

\*Consuming raw or undercooked meats, poultry, seafoods, shellfish or eggs may increase your risk of foodborne illness.  
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