

# **Attachment No. PC 3**

Applicant's Project Description

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Date: January 19, 2026 (Revised)

To: City of Newport Beach Planning Department  
100 Civic Center Drive # Bay B  
Newport Beach CA 92660

From: JayPop LLC  
Konpa Nikkei Restaurant  
3333 East Coast Highway  
Newport Beach CA 92625

Subject: Conditional/Minor Use Permit Application  
Project Description and Justification  
Restaurant with Beer & Wine License

Newport Beach Planning Department,

This letter is a written statement describing the proposed project in detail for a small restaurant with a Type 41 On-Sale beer & wine license. The hours of operation are Monday-Sunday, 7 days per week (11:00 am to 10:00 pm). The current employee headcount is one but may increase as business increases. The approximate opening date was July 5, 2025.

Alcoholic Beverage Control application has been submitted and pre-approved pending #41-666399. This license will become active once a CUP or Minor CUP approval is confirmed.

The proposed project will be serving Peruvian inspired Japanese hand rolls and sushi specializing in fresh seafood from Japan. In addition, we will also offer a dedicated Omakase (Chef's Tasting Table) program to further enhance the dining experience. Konpa Nikkei is focused on bringing local communities together and we have sourced our fresh organic greens and all of our different ingredients from Orange County suppliers. Currently, there is nothing in the immediate area offering Nikkei Japanese food which utilizes Peruvian ingredients such as tropical fish, quinoa, aji amarillo peppers- molded by Japanese techniques. We have already been meeting with more local farmers, adding an additional level of synergy with our restaurant and local businesses.

Our aim is to provide great dishes with seafood being our main focus. With seafood dishes, there has always been a natural pairing with sparkling wines, cocktails, sake and certain beers. Konpa Nikkei will be offering an eclectic collection of wines ranging from local wineries to European wineries, Japanese sake and Asian craft beer for our guests to match up with our cuisine. We will also be providing education sessions where we teach our guests about all the

complexities in seafood and how to properly care for, clean and enjoy them raw or cooked. We are looking to build a relaxed and comfortable environment for people to come enjoy delicious food and drinks.

The surrounding area is mostly retail space, with a residential neighborhood behind the restaurant. As there is nothing around our area offering Peruvian/Japanese seafood as fresh or with variety that we will have, we would love to have the opportunity to service everyone in this area and from other areas, whether it be for a quick lunch, a casual after work destination, dining evening out and to-go dining option. The project site is within the "Corona Del Mar" area of Newport Beach and is very residential pedestrian friendly. The vast majority of patrons can simply walk to the restaurant therefore minimizing the need for additional parking spaces.

Information related to the proposed use of the project site:

1. Gross Floor Area- 700 SF
2. Net Public Area- 120 SF
3. Number of Employee(s)- 1
4. Number of seats- 7
5. Hours of Operation- 11:00 am to 10:00 pm, everyday
6. Use- Small dine-in and food to go restaurant with a Type 41 beer & wine license

\*See separate attachment for parking study conducted by RK Engineering Group.

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Jason Yamaguchi