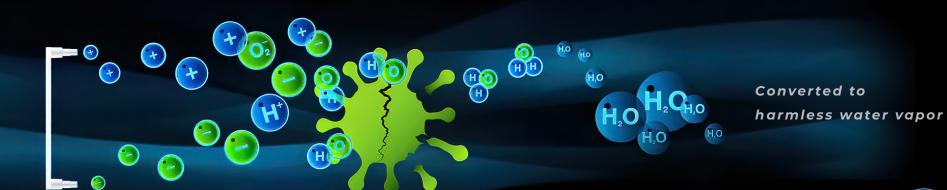




6623 MELROSE AVE LOS ANGELES CA 90038

ANTI-VIRUS PURIFICATION SYSTEM

NASA derived technology is lab tested system to be up to 99% effective against allergies, mold bacteria, viruses, smoke and formaldeyde.

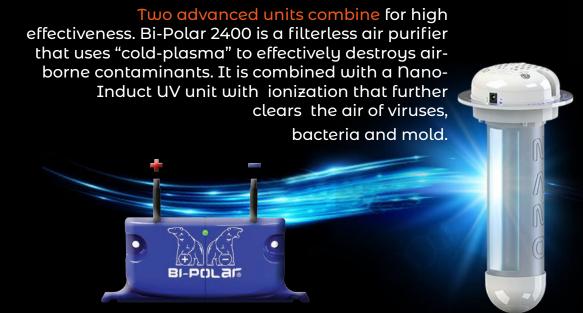








The technology purifies the <u>air</u> and <u>surfaces</u> by using the whole ducting system - creating blanket protection throughout entire space.



| | nano Induct™ | Bi-Polar® 2400 |
|------------------------|-----------------------|-----------------------|
| HVAC Whole House | ✓ | √ |
| lonizer | ✓ | √ |
| UV | ✓ | |
| Virus & Bacteria | √ + | √ ⁺ |
| Mold & Mycotoxins | \ | √ ⁺ |
| Allergens | ✓ | ✓ + |
| VOCs, Smoke & Odors | √ ⁺ | / |



SPACE DETAILS ±2,000 SF

LEASE RATE INQUIRE WITH BROKER: COVID REALISTIC LANDLORD

AVAILABLE30 DAYS NOTICE

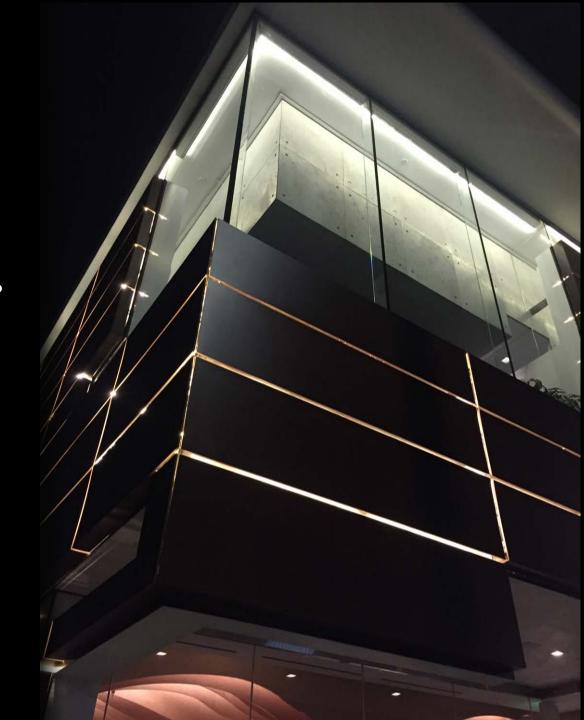
- · Fully builtout restaurant located on Melrose Restaurant Row wtih no Key Money - Type 47 liquor license can be purchased from landlord.
- · Over \$1,500,000 was spent on this high end, no expense spared, no corners cut restaurant space.
- · Majority of kitchen equipment to remain with space.
- · One of the most architecturally green masterpieces in LA.
- · Situated on what has become one of the most popular and successful restaurant corridors in LA with famous neighbors including Pizzeria Mozza, Osteria Mozza, Auburn, Le Petit Trois and numerous others.
- · Unbelievable rooftop deck which can be rented separately for private events; opportunity to cater events that will take place on the rooftop deck.

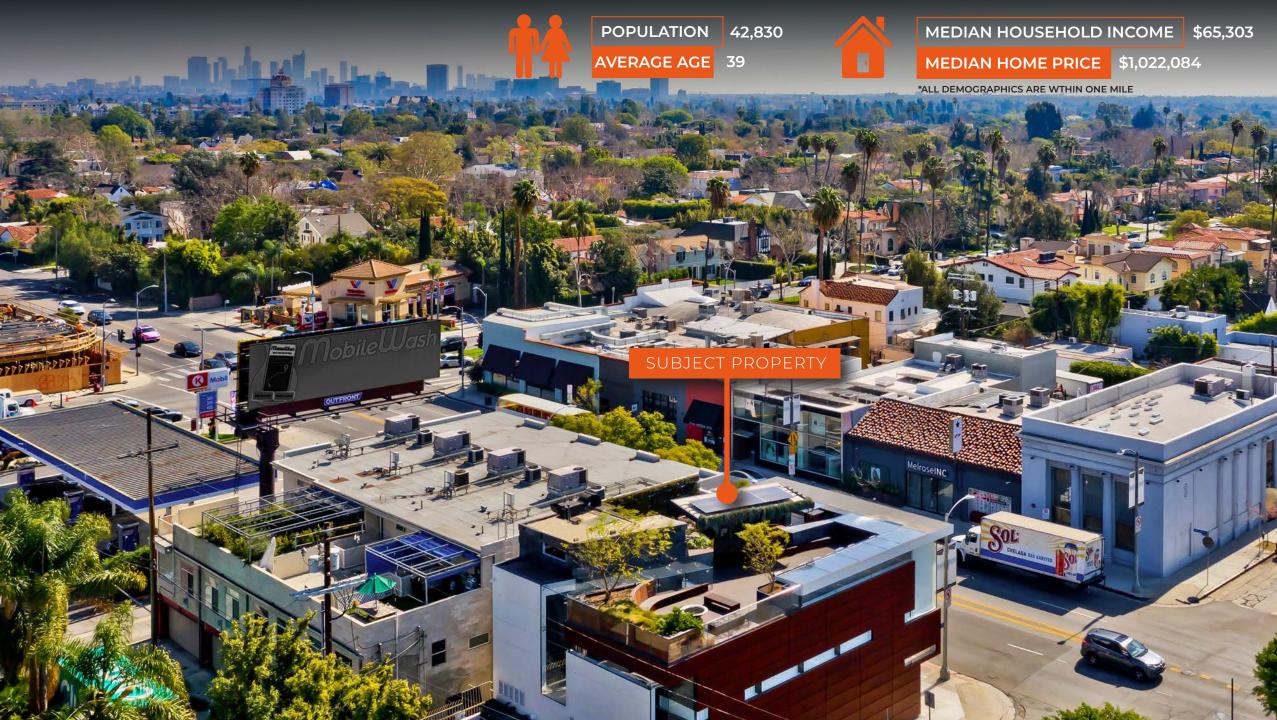
6623 MELROSE RESTAURANT

6623 Melrose is a unique opportunity to lease a spectacular restaurant space with no key money. It is very rare in Los Angeles to see a fully built out restaurant space become available, as a turn-ley opportunity, in one the most desirable culinary streets in the city. Even rarer is finding a restaurant space available in such pristine shape, fully upgraded to code, and with a Type 47 liquor license (to be purchased separately). This is a rare opportunity, as the building was built with deep pride of ownership, as should be evident by the architectural significance of the structure itself. It is their belief that a building of this quality deserves a restaurant operator on the ground floor of equal stature. Rather than allow his previous tenant to market the space for sublease, the Landlord arranged to regain possession of the space, so he could be a part of the search for a new tenant.

The space itself was built with no expense spared. A subterraneon glass floor at the entrance features a running stream and waterfall designed by Takeo Uesugi, the master garden designer for the Huntington Gardens. A stunning ceiling of sculptural maple offsets stone panelling and brazillian cherry millwork. The large kitchen is brand new, with an open space design, an approx. 16 feet hood, and relatively new equipment. The space has two ADA restrooms, two dining bars, a 10 seat PDR, and additional outdoor seating.

Most notably, the restaurant space is located right in the heart of what is now Los Angeles' premier gastronomic zone. Famous neighbors include the Nancy Silverton collection (Pizzeria Mozza, Osteria Mozza, Mozza to go, and Chispacca), the Ludo Lefebvre restaurants (Trois Mec and Le Petit Trois), Michael Cimarusti's Michelin starred Providence, Eric Bost's Auburn, Michelin starred Kali, and many more. The restaurant is surrounded by multi-million dollar homes, luxury apartments, and is located in one of the premier food streets in all of Los Angeles.

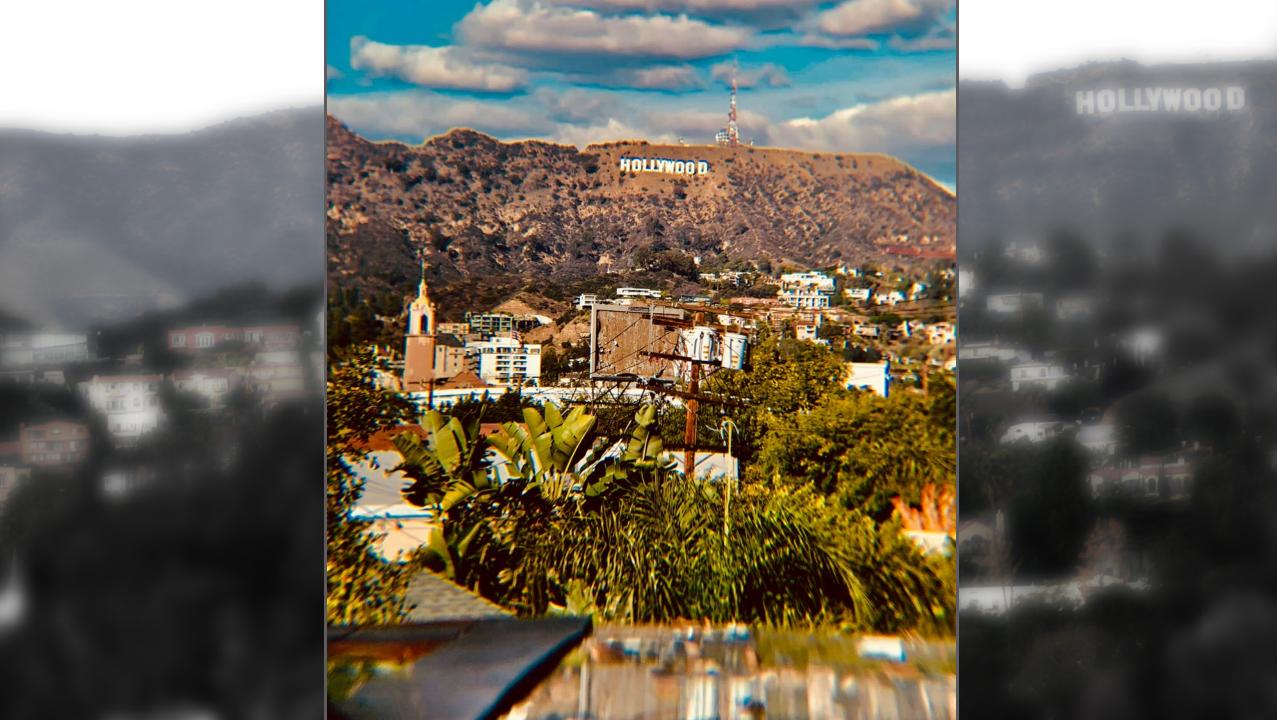






N. CITRUS AVE.











NEIGHBORS























