

ミュージアム

Hibachi & Sushi Bar

Adam Mifsud



Torii – These traditional archways are a custom to Japan and their architecture. A Torii is a traditional symbol that represents a gateway to the sacred. Entering through a Torii means leaving the mundane and entering a shrine (Japan Experience, 2018).



Japanese Cherry Blossom Tree – The cherry blossom tree is very significant to Japanese culture. They blossom in the spring which is the time of "renewal" and represent the nature of life. People in Japan have celebrations when these trees blossom which is a reason for socialization (Takeda, 2014).



Sushi – The Japanese culture and people pride themselves on perfection and precision in all realms of their culture. Sushi is an intricate food dish that is loved all around the world. It is a food that represents perfection and simplicity which the Japanese culture is heavily based around (Osaka Japanese Bistro, 2018).

Colours – Traditional colours in Japan have several different meanings. Red and white are very traditionally significant because they represent happiness and joy. Red signifies strength, passion, and self sacrifice to the Japanese people. Blue is also important because it represents coolness and passivity but is one of the Japanese lucky colours (Olesen, 2020)



Element – Water was chosen as the element for Japan because it is made up of several islands. Water is significant to Japan because it is one of the leading causes of natural disasters (typhoons, and tsunamis) which were represented by stories in past generations. The oceans and waterways are how fishing is done in Japan and fish is extremely important to people living here. Sacred ponds and koi fish are important to Japan as well (Niponica, 2015).

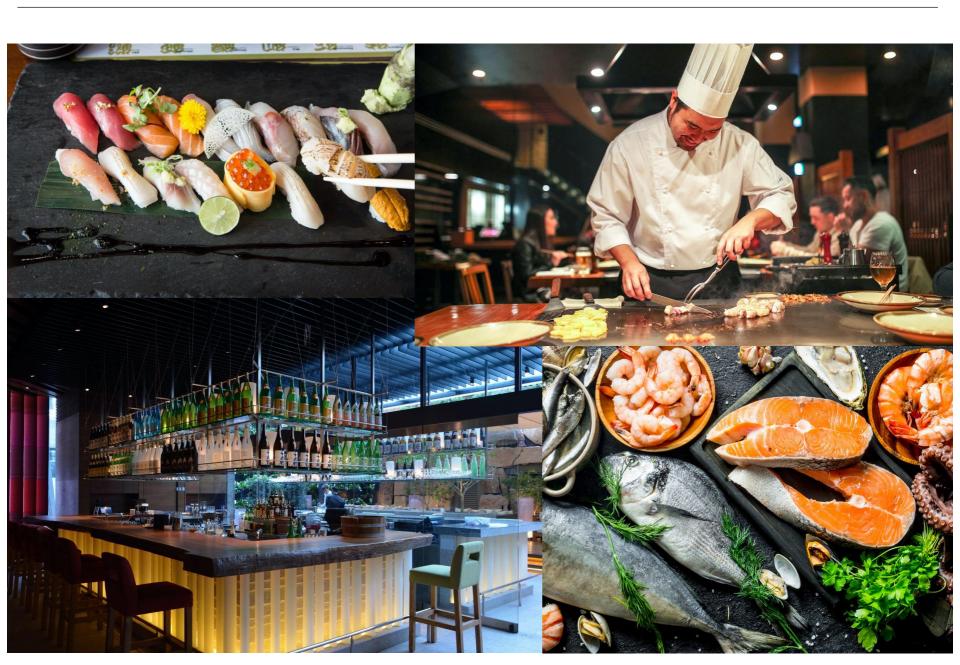
Food in Japan is a delicacy. It is important to represent the Japanese culture, with a modern-day twist, as perfect as possible in Museum ($\stackrel{>}{\sim} \neg \stackrel{>}{\sim} \nearrow \bot$) Hibachi and Sushi Bar. Sushi is a food that is loved all around the world but has been "Americanized" within North America, and other parts of the Western world. It is important to bring back traditional sushi so customers can enjoy a truly original and unique experience like none other. This dining experience will encompass many traditional Japanese foods and will bring an important part of Japan to London Ontario.

Fresh ingredients like fresh fish and other seafoods, fresh vegetables, and other traditional foods such as rice, soy, and other fresh meats will be prepared to order so diners get the most optimal dishes possible. The food is one of the most important aspects of the dining experience at *Museum*, but the overall design of the restaurant space is what will complete the experience.

A dining experience can heavily be influenced by its design for employees but more importantly, the customer. A design that incorporates details from the Japanese culture such as specific colours like blue, gold, red, and white, are important to include in the design. By modernizing the design of the space, darker blues will be used to help keep it subtle and warmer than traditional blues. Blue also is the symbolic colour of water which is the element chosen to be linked to this design. Golds will be used as accents throughout the space, just as they were on traditional buildings. Red and white will be used on other details to help connect back to the flag and can help us as Canadians relate to Japans national identity.

Sake and Japanese beer are very common staple alcoholic drinks that come from Japan. A space that incorporates a bar is very important to the design. A design concept where the bar can be sectioned off as dining space for Covid-19 guidelines is important for customer, and employee, safety. The transition of the bar back to normal is as simple as removing the separation panels and occupying the bar seating like normal once health guidelines are reduced.

The overall space of the restaurant will be 1500 sq. ft. and will include a more formal dining space with tables that can fit up to 6 people, hibachi grills with separation panels for health guidelines and can sit up to 6 people, a bar, and a kitchen with a visible sushi preparation bar, along with other general services for customers and employees.



Acoustic comfortability is one of the most important aspects of human centric design in a dining space. It is so important because it helps with the overall dining experience which can either be positive or negative. Of course, it is important to leave customers with a positive experience so taking acoustics into account and reducing noise from spreading throughout the restaurant is key.

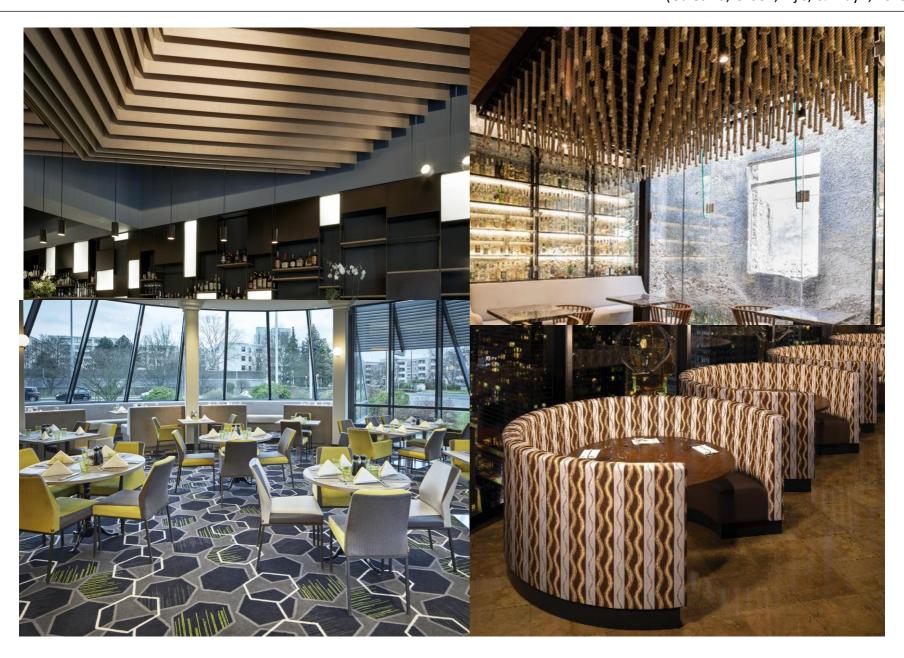
An experiment was done on customers in a dining space and their experience based on several factors. The research considered factors such as care, comfort, and inviting and use these as a measurement for experience. It was discovered that having comfortable seating extremely increases a positive experience in hospitality, but having too much ambient noise can cancel out the positives.

Providing seating where ambient noise is too much can lead to mental discomfort. If one is dining with others and has to shout to communicate, that may make themselves, or other customers near by feel discomfort. It is also mentally uncomfortable for customers to feel like everything they are talking about can be heard by diners or staff near by.

Incorporating seating with optimal fabrics can help absorb noise. Including design features throughout the ceiling areas can filter out noise as well and add an aesthetically pleasing look to the space as well. Carpets will be used in main dining spaces for this purpose as well.

ACOUSTICS

(Galetzka, Groen, Pijls, & Pruyn, 2019)



What started in 2019 but impacted 2020 the most so far is the worldwide pandemic, Covid-19. Due to this pandemic, people all around the world were forced to isolate in their homes and cities went on lockdowns. Businesses, including restaurants, were shut down indefinitely. Since then, restaurants and other business have been allowed to open but with new implementations based on public health guidelines.

As a designer, it is important to always focus on the people that will be frequenting the space the most. In this case that would be customers and the staff. But is it safe to dine out during a pandemic? With the right precautions it can be. These precautions help customers feel more comfortable because they feel like they are safer, especially when they can see the physical changes.

Since the pandemic is not a permanent thing, the restaurants designs to cope with Covid-19 most likely won't need to be permanent either. Focusing on customer safety and comfortability are the top priority currently and that will be achieved in this design.

Having tables that are at a safe distance away is one important design factor. Tables that can hold an appropriate amount of people (current max. is 10) have been incorporated. In this design most tables will seat up to 6 people. This gives enough room for a group of people to enjoy the restaurant while limiting it so others may not be harmed. Dividers made by 3form are installed between seating groups at the bar which can easily be removed when necessary. Booths that are located right next to each other will also have dividers to help keep people safe. HVAC systems that are nearly silent will help draw air out of the restaurant, so particles are less likely to circulate around the space. Also, specific paths where a transition in floor materials will be present will help keep people away from other tables when walking throughout the space.

PANDEMIC IMPLEMENTATIONS

(Kim & Lee, 2020)



Wayfinding is a newer concept that is being implemented in newer designs to help people either visually, auditorily, and sometimes even kinesthetically, navigate a space easier. It is commonly used in hospitals and buildings of education, where there are hundreds to thousands of rooms so that people who are new to the space can easily figure out where they are going. There are usually several options to accommodate disabilities and help with universal design.

Studies have been done to show the importance of wayfinding in new or large spaces so users can become accustom to their surroundings. This will also benefit the overall customer comfortability and help make them feel like they understand their surroundings better and know where to go without being confused.

Inside *Museum* the design will incorporate different features of wayfinding. Initially someone will seat you and briefly explain where a customer may have to go. This is beneficial initially but not for the duration a customer may be inside the restaurant.

Due to the pandemic and the courtesy of the other customers it is important to keep people out of others' dining areas. The design will use carpet tiles throughout the main dining spaces under the tables. Paths of travel will use a hardwood looking porcelain tile to physically show the path where customers are supposed to walk to go to the bathroom or wherever else necessary.

The restaurant will also have significant landmarks such as the bar, sushi bar, and different dining spaces that will help customers know where they are or where to go.

WAYFINDING

(Münzer, Lörch, & Frankenstein, 2020)









Oozora



K-Studio



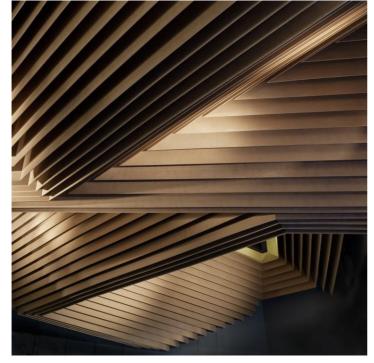
Kifisia, Greece

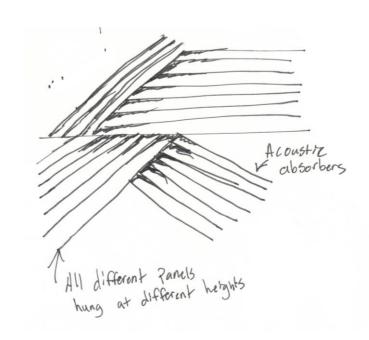
Oozora is a modern Japanese restaurant located in Kifisia, Greece. It was designed by K-Studio located in Athens, Greece. K-Studio is known for their contemporary designs which go against traditional Greek architecture. This Japanese inspired restaurant also includes a sushi bar, a feature included in Museum. The addition of a sushi bar helps customers interact with their chefs. They get to watch and have some sort of participation in the preparation of their food. Oozora uses a similar colour scheme and it especially stood out based on the ceiling design which helps with acoustics. The ceiling design in this restaurant is what heavily influenced me to incorporate a similar design in *Museum*. It gives it a modern touch with many benefits. The design of the cocktail bar is also unique and modern. However, the design does feel a bit unfinished based on imagery and it feels like it is lacking a similar detail to the ceiling, lower down to the ground. A similar design could have been used in a partition wall somewhere throughout the space.



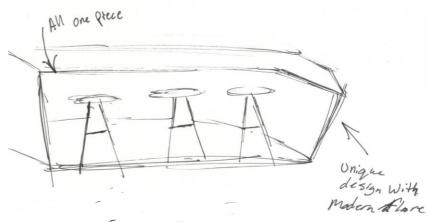


CASE STUDY - DETAILS

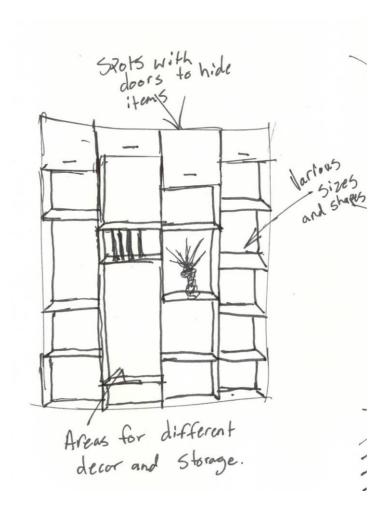




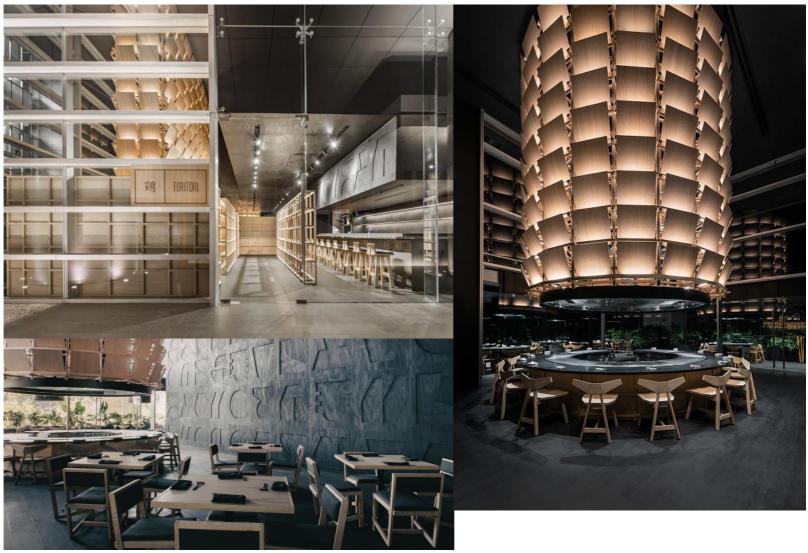












TORI TORI SANTA FE



Tori Tori Santa Fe



Esrawe Studio



Mexico City, Mexico

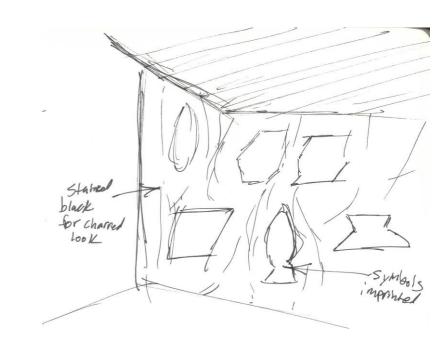
Tori Tori Santa Fe is a Japanese restaurant located in Mexico City, Mexico. It was designed by Esrawe Studio which is also located in Mexico City. The design of this restaurant stood out because of its unique bar feature. The hanging circular structure that was built adds an incredible design piece that is supposed to look like a traditional Japanese samurai warrior's armor. Since it is made of fabric, it also adds an element of acoustic absorption in the space. Another cool feature is the large accent wall which is finished with wood but is stained black, or a very dark grey. This gives the look of it being charred. Shou Sugi Ban is a traditional Japanese method for preserving woods. They char the wood to stop bugs from eating it and to help prevent further burns. The wall has imprints of different symbols which give it an aesthetically pleasing look because of its depth, it isn't just a flat wall. The furniture used throughout the space fits perfectly. It is made up of a lighter wood which offsets from the other materials used in the space. It has a traditional Japanese style but with a modern update.



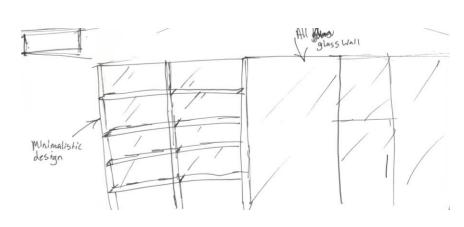












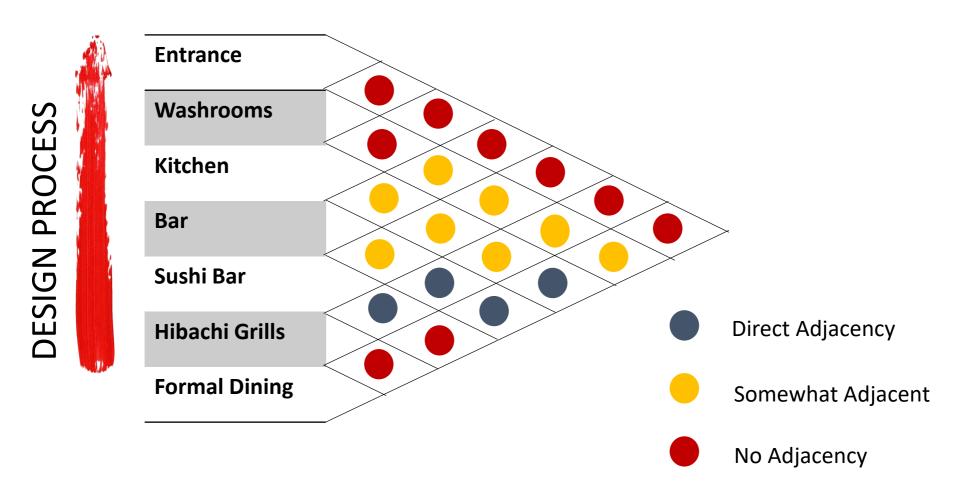




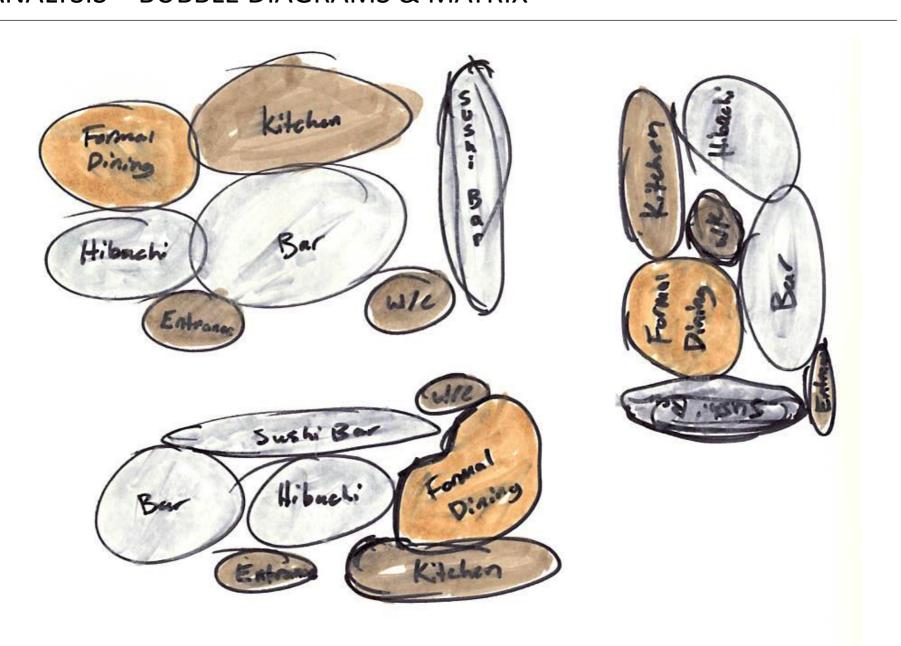
ANALYSIS

Museum London is a quiet and relaxing space located in a unique building right at the fork of the Thames River. The building can be identified by its repetition of arches that are uniform on the exterior of the building. At the back of the building it looks like a contemporary design although the building itself has been there since around 1980 (Museum London, n.d.). The building has most likely been through several renovations throughout the years. Museum London makes a great location for Museum Hibachi and Sushi Bar because the interior has a similar design persona and is a perfect spot for a more extinguished dining space. It offers great views out of the Center of the Forks room, which is where the new restaurant will be located.



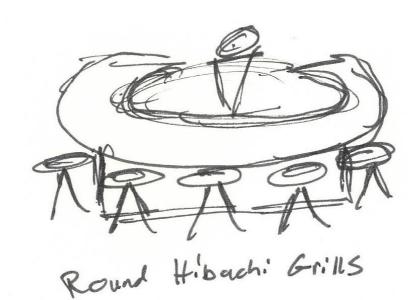


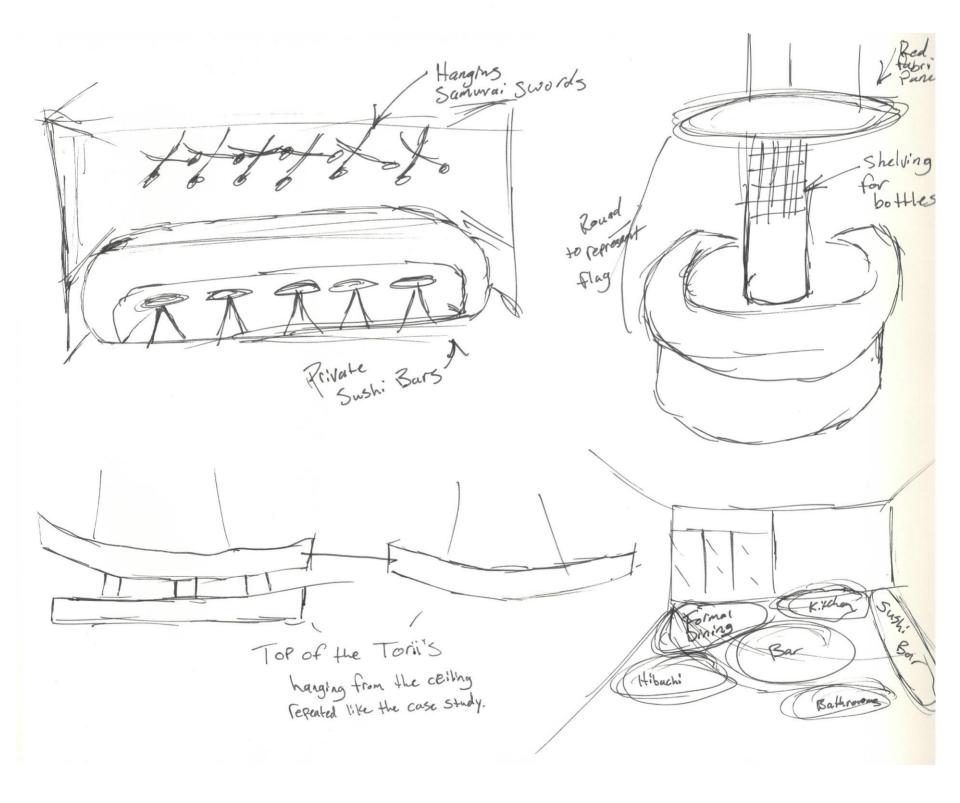
ANALYSIS – BUBBLE DIAGRAMS & MATRIX



ANALYSIS - IDEATIONS







ATRIUM -

The atrium was the first considered option for the space of the new restaurant. It seemed like an ideal space because of its high ceilings. It was a large open space that could be filled easily, and it would be easy to manipulate areas around it without disturbing them too much. After doing a site visit and seeing the space in person it no longer seemed like the most optimal location for the dining space. It lacked windows completely, it was pretty much right in the middle of how visitors navigate throughout the museum and seeing other spaces with more features made the decision easier.

CENTRE OF THE FORKS / CLARE BICE STUDIO -

The Centre of the Forks and Clare Bice Studio were very enticing when deciding on where the new dining space would go. They are two very large rooms with a rounded room in the middle that connects the two spaces. The Centre of the Forks provides great natural lighting due to the large floor to ceiling windows. These rooms also have high ceilings which will be optimal for an acoustical design that promotes the design. The floorplan for the two spaces already looks like the Japanese flag and has plumbing connections right in the middle. Converting the center room to the bar would be easier than anywhere else. The sushi bar can be located on one side, and the more formal dining area can be located on the other side. Up to 1500 sq. ft. of these two rooms combined will accommodate the entire restaurant, including the kitchen.

FLOORPLAN





The critical path method is a system to schedule and utilize the time of a project and each part of it. The most critical things to include in the critical path are a lists of tasks, the connections between tasks, the amount of time each task will take, and when the task is planned to be finished. This is a good method to help with time management and the overall organization of a project.

Following, is a critical path of the new dining area and what stage the design is currently at:

PART 1 Timeline -

Task	Task Title	Duration	Connection	Planned Finish Date
1	Recipe	4 days	2, 3	September 28 th
2	Synthesis	1 day	3, 1	September 28 th
3	Concept	2 days	2, 3	September 30 th
4	Human Centric Design Research	1 day	7, 8, 9	September 30 th
5	Precedent Studies	1 day	3, 9	September 30 th
6	Museum Analysis	.5 day	3, 7, 8, 9	October 3 rd
7	Matrix	.5 day	8, 9	October 3 rd
8	Bubble Diagrams	.5 day	7, 9	October 3 rd
9	Ideations	1 day	3, 4, 6, 7, 8	October 3 rd

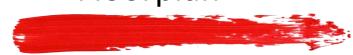


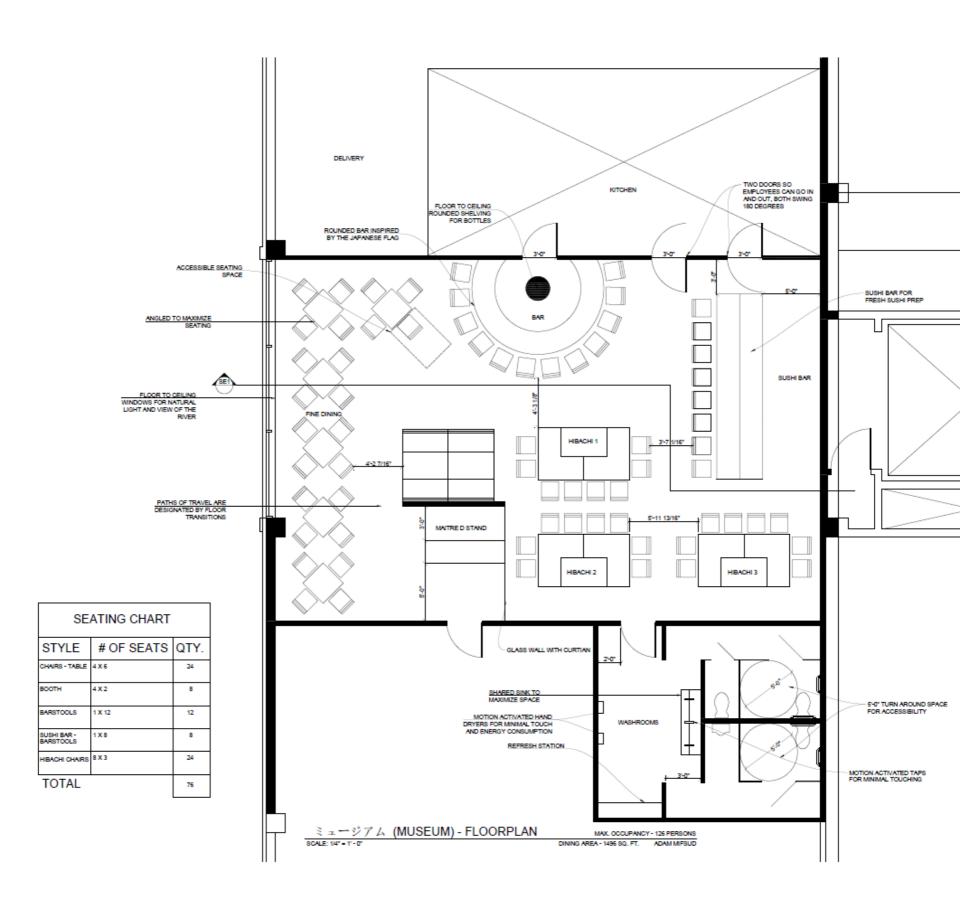
Task	Task Title	Duration	Connection	Planned Finish Date
10	Floorplan	4 days	All	October 7 th
11	Interior Concepts	5 days	10	October 11 th
12	Millwork Design	1 day	10	October 13 th
13	Preliminary Parti Model	2 days	10,11	October 15 th
14	Package	1 day	10,11,12,13	October 19 th

PART 3 Timeline -

Task	Task Title	Duration	Connection	Planned Finish Date
15	Floorplan Edits	1 day	All	October 20 th
16	Section	1 day	15	October 22 nd
17	Interior Perspectives	4 days	11, 15	October 26 th
18	Material and Finish Storyboard	1 day	17	October 27 th
19	Light Map	1 day	15, 17	October 24 th
20	Scaled Model	3 days	15, 17	October 27 th
21	Programming Document	2 days	All	October 27 th

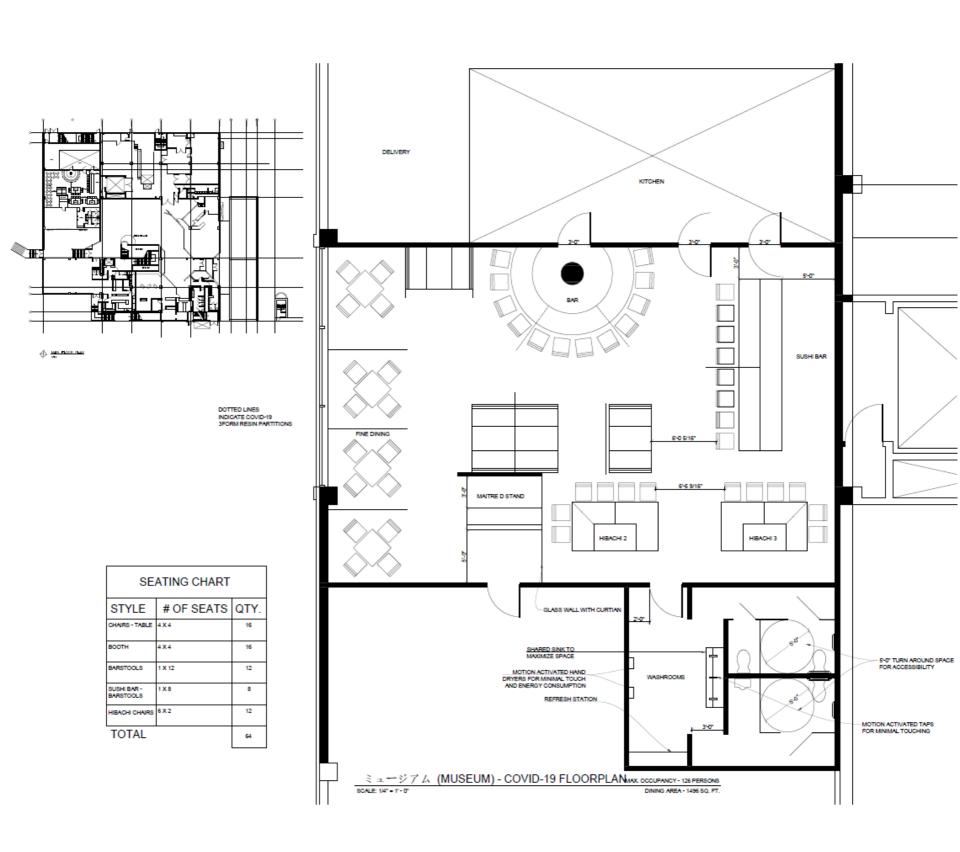
Floorplan





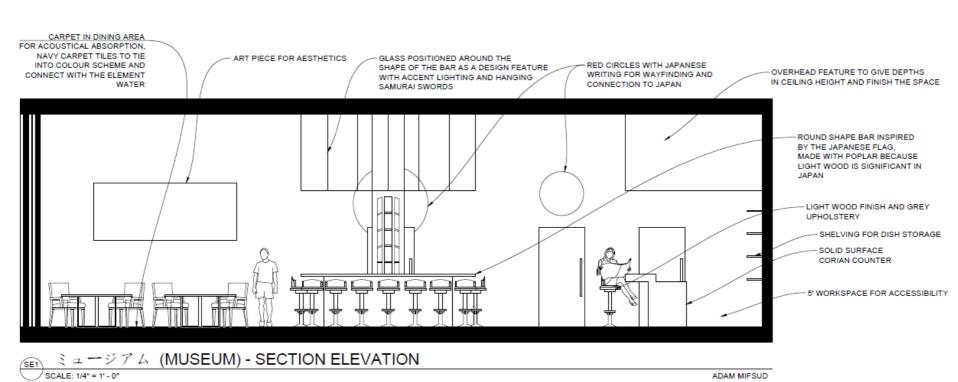
Covid Floorplan and Keyplan

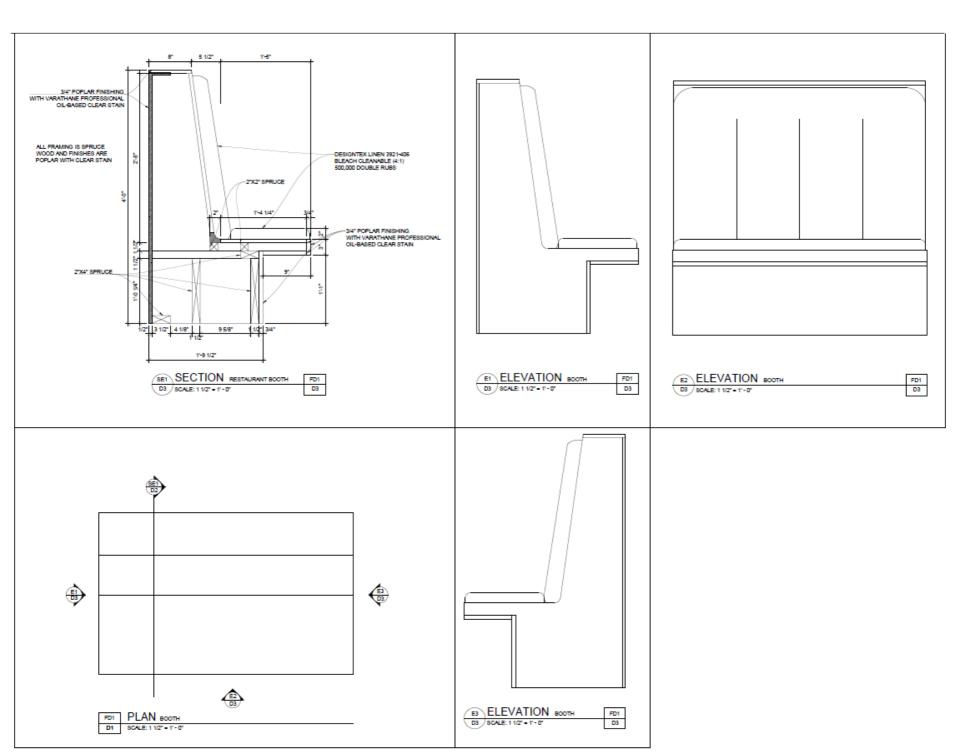


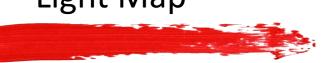


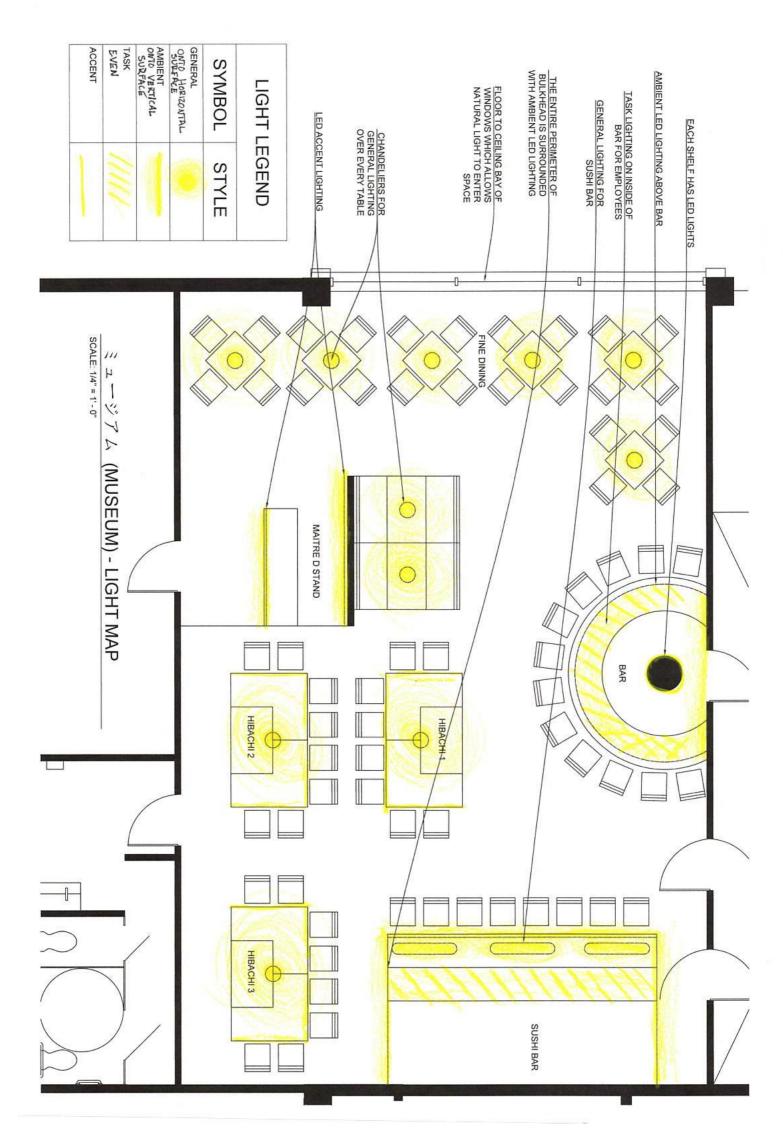
Section and Booth Details









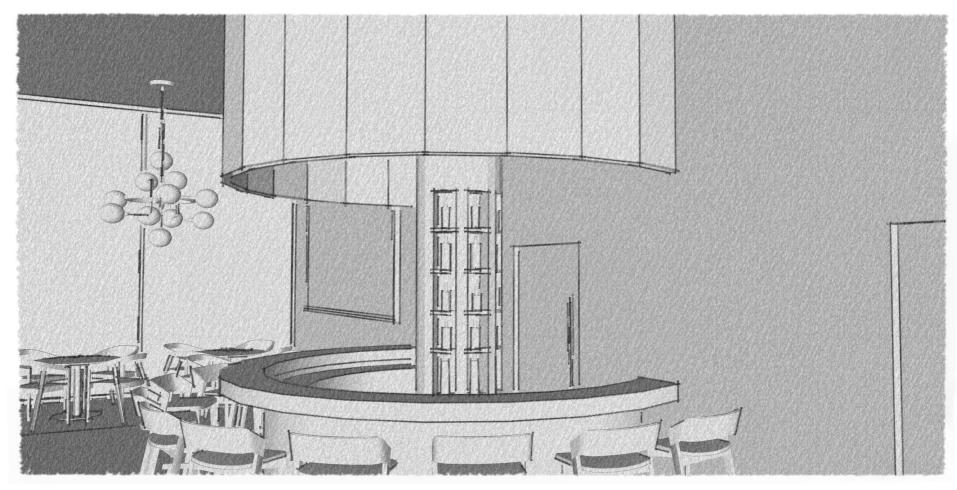


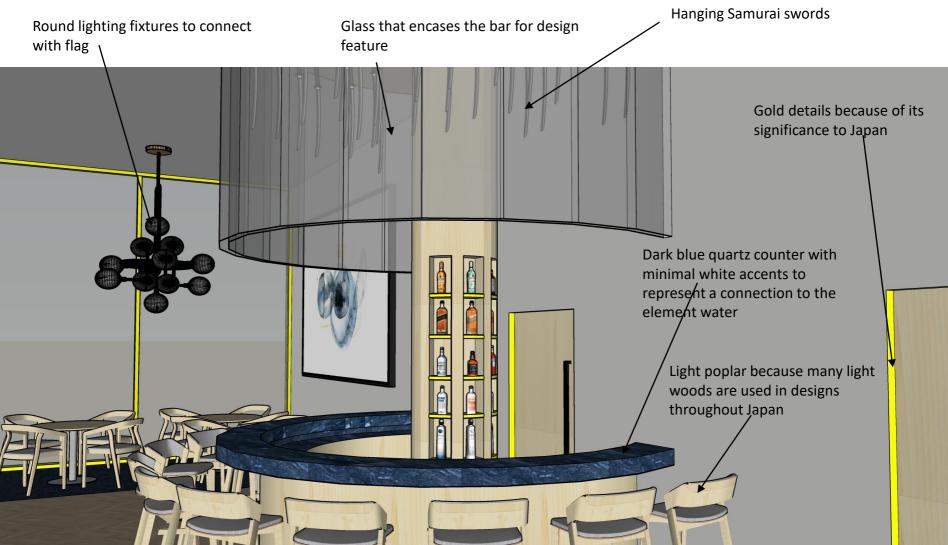
Preliminary Model



3D Concept - Bar

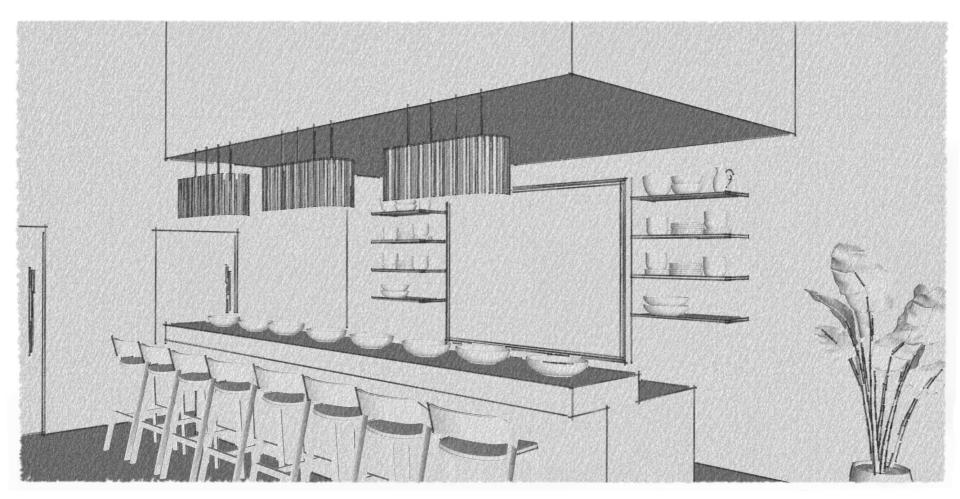


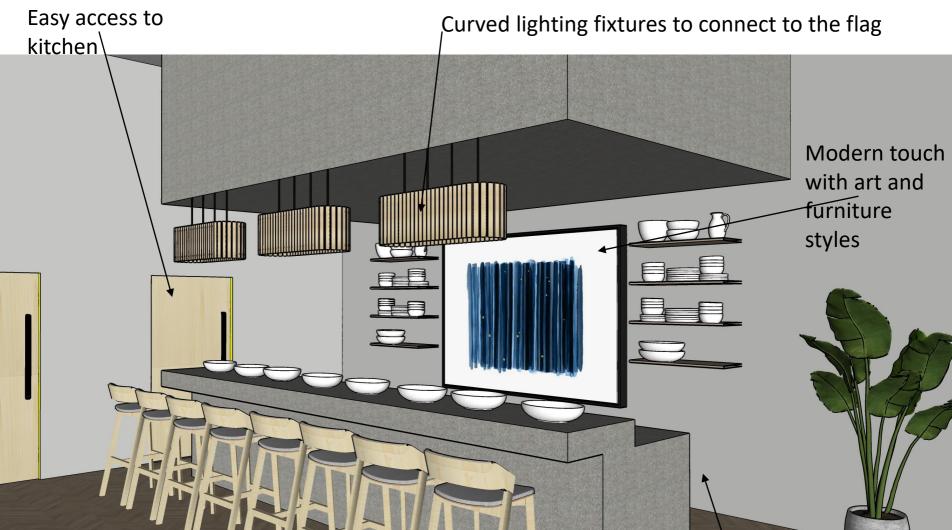




3D Concept – Sushi Bar







Final Model



Materials



Number	Manufacturer	Product Name/ Number	Information
1	Centura	Amazonia - Amendoa	Commercial porcelain tile with wood look. 7.7"x35.9"
2	Mohawk	Urban Fringe - Metroscape	Commercial grade carpet tile, severe foot traffic appropriate. 12"x36"
3	Corian	Carbon Aggregate	Solid surface, custom shape
4	Corian	Evening Prima	Solid surface, custom shape
5	Designtex	Schism - Fog	Commercial upholstery, bleach cleanable (4:1), 90,000 double rubs
6	3Form	Fray	Resin for partitions, custom
7	Benjamin Moore	North Sea – Egg Shell	Natura – No VOC's
8	Benjamin Moore	Fields of Gold – Egg Shell	Natura – No VOC's
9	Benjamin Moore	Million Dollar Red – Egg Shell	Natura – No VOC's
10	Benjamin Moore	Bunny Gray – Egg Shell	Natura – No VOC's
11	Benjamin Moore	Snow White – Egg Shell	Natura – No VOC's

Interior Perspectives

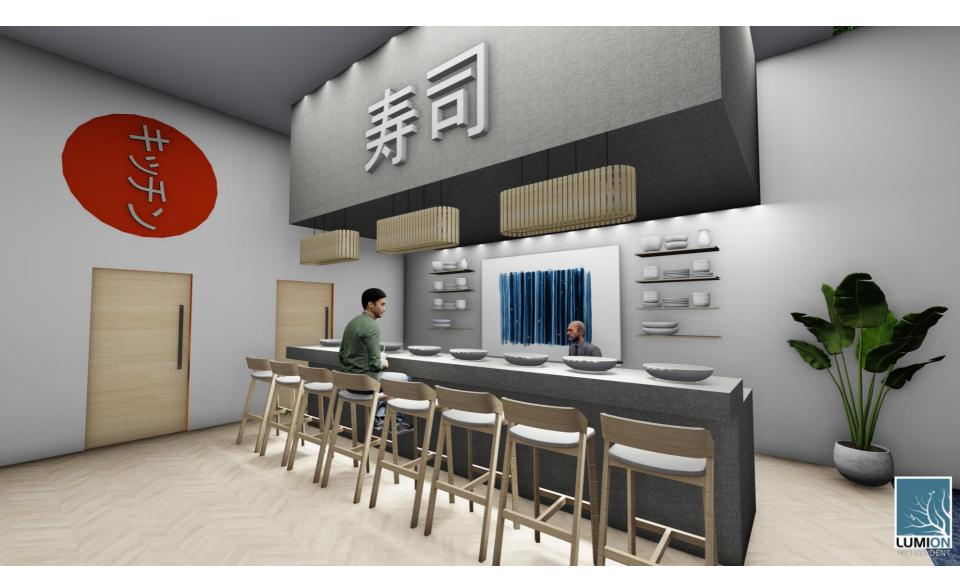






Interior Perspectives







PAGE 2 – STORYBOARD

Torrii - https://www.usnews.com/news/best-countries/japan

Mount Fuji, cherry blossom, and temple - https://storymaps.arcgis.com/stories/3a00954d628441e391853d01c3baf9d0

Cherry blossoms and temple - https://www.insidekyoto.com/can-i-travel-to-japan-now

Japanese flag and country - https://dlpng.com/png/1624268

Traditional clothing - https://en.wikipedia.org/wiki/Japanese_clothing

Tokyo - https://www.telegraph.co.uk/travel/destinations/asia/japan/tokyo/articles/what-to-do-in-tokyo-city-central/

Tokyo Tower - https://livejapan.com/en/in-tokyo/in-pref-tokyo/in-tokyo train station/article-a0001379/

Ramen - https://www.tasteatlas.com/100-most-popular-dishes-in-japan

Sushi - https://peasandcrayons.com/2012/10/homemade-sushi-tips-tricks-and-toppings.html

PAGE 3 - RECIPE

Torii - https://www.nippon.com/en/views/b05202/

Cherry blossom tree – https://www.gotokyo.org/en/story/guide/the-japanese-cherry-blossom-trees/index.html

Sushi – https://japan.recipetineats.com/take-away-sushi-rolls/

Temple - https://www.pinterest.ca/pin/545920786063040417/

Japan - https://www.vectorstock.com/royalty-free-vector/japan-country-map-vector-12183506

PAGE 4 – SYNTHESIS

Sushi – https://www.blogto.com/restaurants/japango/

Bar - https://decoratorist.com/modern-restaurant-bars-designs/zuma-bangkok-modern-japanese-restaurant-bar/

Hibachi - https://www.timeout.com/melbourne/restaurants/japanese-teppanyaki-inn

Fish - https://www.businessinsider.com/online-seafood-delivery

PAGE 5 – ACOUSTICS

Ceiling design - https://www.archdaily.com/443504/oozora-k-studio/526e56afe8e44ef4c20005af-oozora-k-studio-photo?next_project=no

Round booths - http://www.banquetteandboothseating.com/restaurant-booths.php

 $Carpet\ with\ seating\ \hbox{-}\ https://carocommunications.com/hannover-messe-contemporary-h4-hotel-commissions-brintons-large-scale-renovation/$

Rope from ceiling - https://www.contemporist.com/restaurant-built-within-the-walls-of-old-farm-buildings/

PAGE 6 - PANDEMIC IMPLEMENTATIONS

Partitions - https://www.3-form.com/products/frameless-suspended-partition

Floor paths - https://usa.sika.com/en/construction/floor-wall/resource-center/guides/floor-guides/hospital-finishes.html

Dining with masks - https://www.nanaimobulletin.com/opinion/letter-to-the-editor-servers-should-be-wearing-masks/

Tables with dividers - https://www.finedininglovers.com/article/alain-ducasse-anti-virus-air-solution?amp=

PAGE 7 – WAYFINDING

Wall print for bathrooms - https://segd.org/workplace-wayfinding-wows—5-years-10-companies

Letter D - https://segd.org/google-wayfinding

Floor path - https://www.citrussignstudio.com/wayfinding-floor-graphics-and-why-you-should-use-them/

Arrows on floor - https://www.pinterest.ca/pin/5629568268507773/

PAGE 8/9 - CASE STUDY - OOZORA

Interior pictures - https://www.archdaily.com/443504/oozora-k-studio?ad_source=search&ad_medium=search_result_all

PAGE 10/11 - CASE STUDY - TORI TORI SANTA FE

Interior pictures - https://www.archdaily.com/935955/restaurant-tori-tori-santa-fe-esrawe-studio

PAGE 15 – FLOORPLAN

Floorplan - http://museumlondon.ca/visit/the-museum

- Discovering Japan. (2015). Japan, Land of Water. Retrieved 28 September 2020, from https://web-japan.org/niponica/pdf/niponica15/no15_en.pdf
- Japan Experience. (2018). Torii | Japan Experience. Retrieved 27 September 2020, from https://www.japan -experience.com/to-know/understanding-japan/torii
- Kim, J., & Lee, J. C. (2020). Effects of COVID-19 on preferences for private dining facilities in restaurants. *Journal of Hospitality and Tourism Management*, 45, 67–70. https://doi-org.ezpxy.fanshawec.ca/10.1016/j.jhtm.2020.07.008
- Münzer, S., Lörch, L., & Frankenstein, J. (2020). Wayfinding and Acquisition of Spatial Knowledge With Navigation

 Assistance. *Journal of Experimental Psychology. Applied*, *26*(1), 73–88. https://doiorg.ezpxy.fanshawec.ca/10.1037/xap0000237
- Museum London. About Museum London. Retrieved 3 October 2020, from http://museumlondon.ca/about
- Olesen, J. (2020). Color Meanings In Japan. Retrieved 28 September 2020, from https://www.color-meanings.com/color-meanings-japan/
- Osaka Japanese Bistro. (2018). Sushi Reflects Japan Culture of Perfection | About Great Sushi | Osaka. Retrieved 28

 September 2020, from https://www.lasvegas-sushi.com/authentic-sushi-reflects-japanese-culture/
- Pijls, R., Galetzka, M., Groen, B. H., & Pruyn, A. T. H. (2019). Comfortable seating: The influence of seating comfort and acoustic comfort on customers' experience of hospitality in a self-service restaurant. *Applied Ergonomics*, 81. https://doi- org.ezpxy.fanshawec.ca/10.1016/j.apergo.2019.102902
- Takeda, E. (2014). Significance of Sakura: Cherry Blossom Traditions in Japan. Retrieved 27 September 2020, from https://festival.si.edu/blog/2014/significance-of-sakura-cherry-blossom-traditions-in-japan/