

Program Summary:

The project was a \$1.4M interior renovation of a former conference center into a 7,417 SF sushi restaurant.

Program Statement:

The previous space had covered the windows with heavy drapery and plantation shutters. The client wanted to remove this visual barrier in order to accomplish two things – bring in natural light and create a visual beacon to draw customers in during the evening.

This move informed the space planning; by placing the diners to the perimeter of the restaurant, patrons could see the bustling city life outside and passersby were drawn to the visual stimulation of the activity within.

Lighting was carefully crafted to prioritize the spaces of the restaurant that acted as a “stage” to the audience of diners, primarily the sushi and sake bars.

Part of the renovation included reducing the mezzanine space to $\frac{1}{4}$ of its original size. The change of volume prioritized a space for private events and added exclusivity to certain aspects of dining.

Inspiration was taken from Japanese Wagara patterns to create screening elements and textured surfaces to provide intimate spaces in the restaurant while maintaining visual connections between diner and sushi chef, restaurant patron and pedestrian

IA-340.01

Building Area: (sf)
7,417 SF

Cost per Square Foot:
\$188.76

Construction Cost
\$1,400,000

Date of Completion:
March 2017

IA-340.02

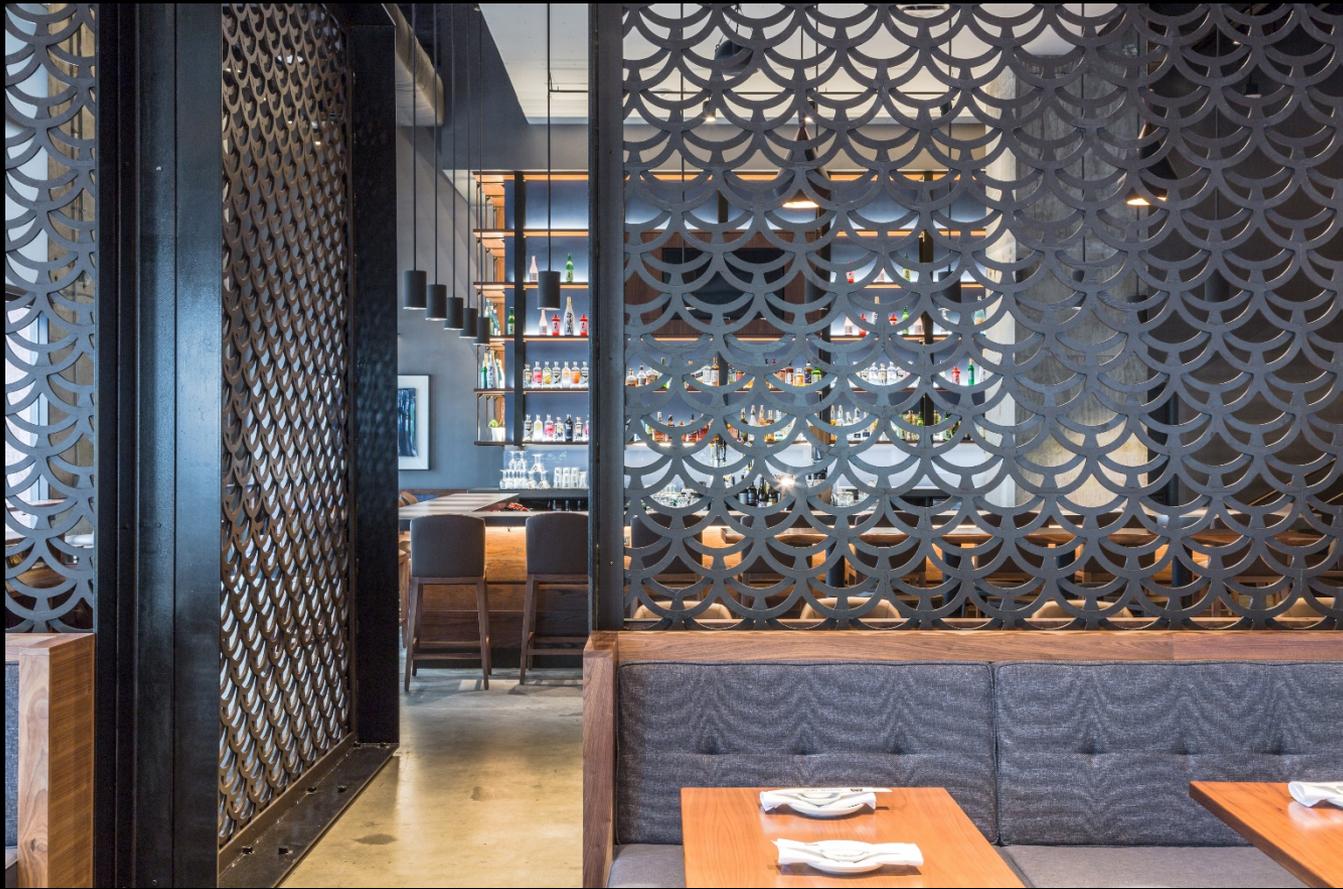
Hostess stand and sake bar



IA-340.03

Sake bar and mezzanine. The bar surface is quartz finished to resemble a concrete slab. The concrete columns were left intentionally bare, as was the finished concrete floor. The mezzanine beyond is used as a private event space.





IA-340.04

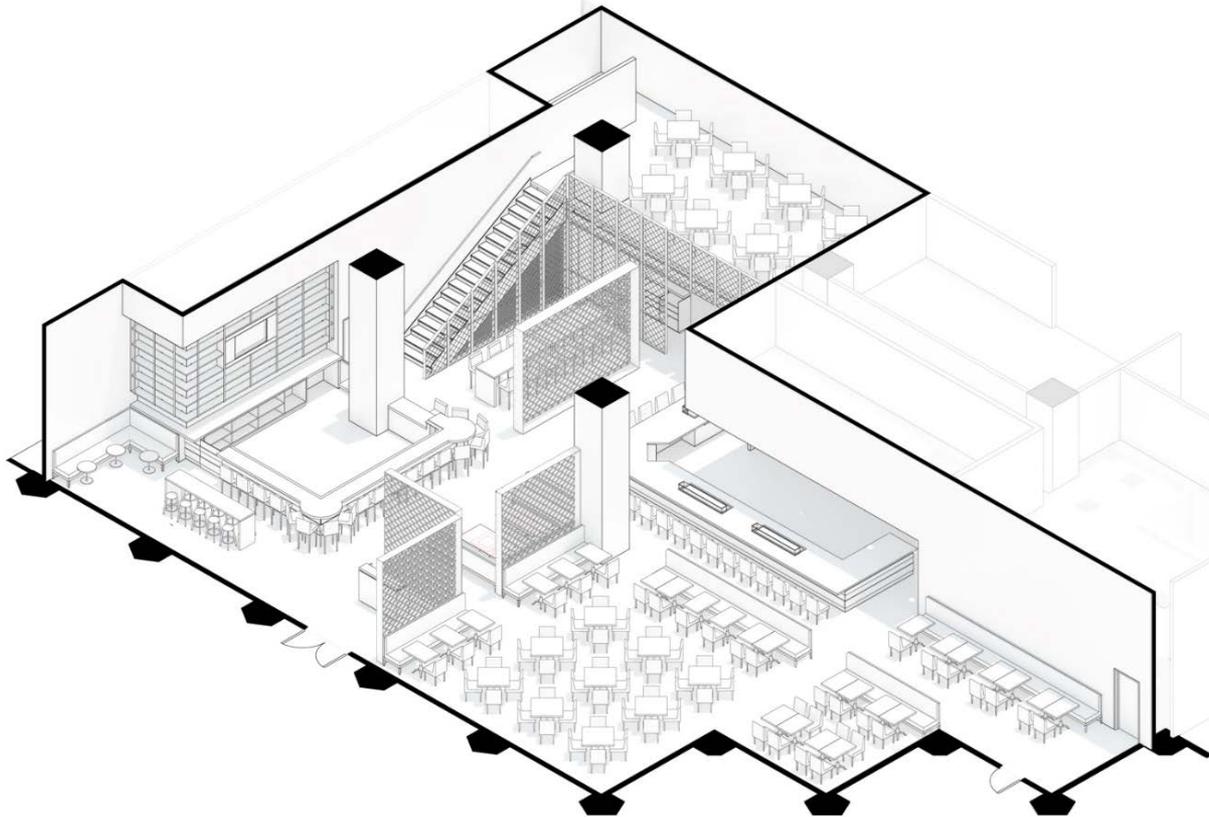
Japanese Wagara patterns are widely regarded as symbols of good luck and prosperity, traditionally used for designs found on kimonos and yukata.

The design concept takes cues from these patterns to create screening elements and textured surfaces to provide intimate spaces in the restaurant while maintaining visual connections between diner and sushi chef, restaurant patron and pedestrian.



IA-340.05

Plan axonometric.



IA-340.06

Patterned wood screening elements further define spaces while affording visual connectivity - keeping the performance of sushi preparation central to the dining experience.

These textured surfaces also serve as a dynamic canvas on which to project light and digital art, adding depth and variation to the different dining areas and affording varied experience depending on seating location and time of day.



IA-340.07

The sake bar was built with custom shelving made up of steel bracing and wood plank.



IA-340.08

Through textured floor surfaces, transitions between bar, group dining and banquet seating create distinct zones within the double height space.



IA-340.09

The sushi bar was envisioned as a stage. All of the action and attention of the diners was meant to be drawn in, as if they were an audience. This performative aspect allowed patrons who were not sitting directly at the bar to be a part of the food prep and action of the restaurant.



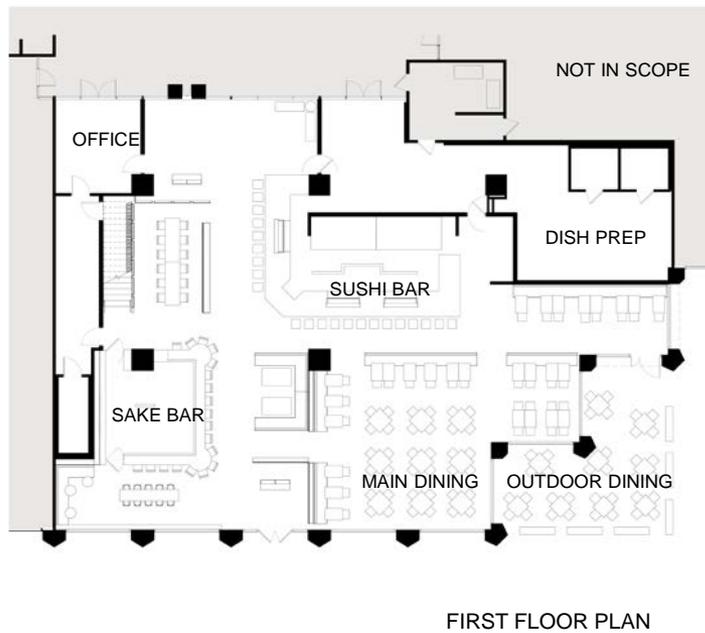
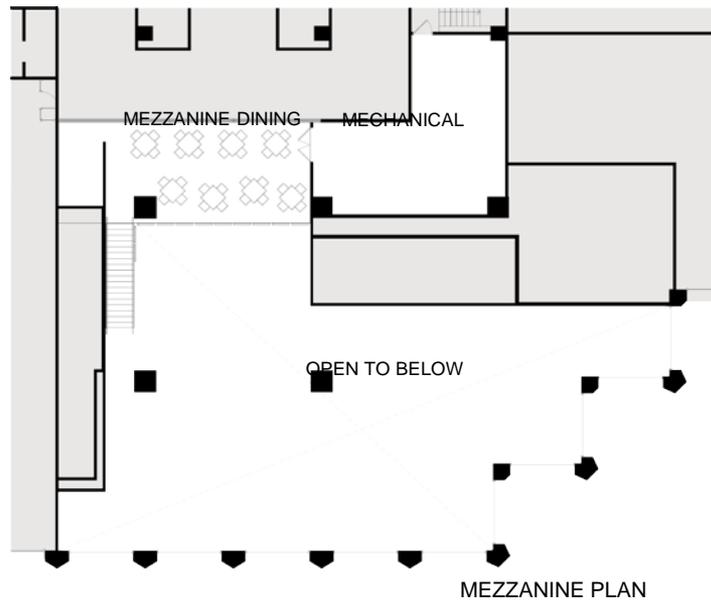
IA-340.10

The main aisle has prioritized lighting for a walkway. The lighting over the tables was intentionally subdued and of a different color temperature to draw patron's attention to the sushi bar.



IA-340.11

Floor Plans



Project Name:
Tsunami New Orleans

Photographer(s):
Sara Essex Bradley (slides 2-4, 6-10)

IA-340.x

Project Location:
New Orleans, LA

Owner/Client:
Tsunami Restaurants

Architect(s) of Record:
Eskew+Dumez+Ripple
365 Canal Street, Ste 3150
New Orleans LA 70130

Project Team:
Mark Ripple, FAIA
Amanda Rivera, AIA
Jill Traylor-Mayo, NCIDQ
Tom Gibbons, AIA
Travis Kalina

Landscape Architect:
N/A

Consultants:
YKM Consulting, MEP Engineer
Kyle Associates, Civil/Structural Engineer
Lafayette Restaurant Supply, Food Service Consultant

General Contractor:
Lemoine Company