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SEARCHING FOR SHIBUI

Sushita, a new Japanese restaurant in Ancona, Italy, features an understated lighting design from Stefano Dall'Osso which aspires towards 'shibui', the Japanese term for uncluttered beauty.

Good sushi is all about timing; it is the serving of food at the right juncture and temperature, the rice at body temperature, the fish at room temperature and having the preparation skills to move at a swift pace. This means that the best sushi is served quickly, with some gold standard restaurants whisking you through fifteen courses in just twenty minutes.

In good sushi restaurants the itame is king, deep in concentration he doesn't move his head, he twists from the waist, the centre of his gravity, producing food quickly while enveloped in calm. Once served you don't add soy sauce and you don't add extra wasabi, you take the fish as it comes, eating the parcel with your hands, in one bite or two, without returning the bundle to the plate. Good sushi is the summation of the Japanese word "shibui" used to describe refined simplicity; it is beauty free of the unnecessary.

Refined simplicity, depending on your tastes, makes for excellent interior design. The composition of new sushi restaurant Sushita in Ancona, Italy, follows this maxim

while taking into consideration all the ancient principles of Japanese design, the respect for the inter-connection of all people and things, while sustaining a sense of rigour and calm.

The lighting designer, Stefano Dall'Osso, in partnership with interior design studio Solodesign, were responsible for turning this former discount computer shop into a Japanese restaurant with a distinctive feel. The interior look as well as the lighting design for Sushita was developed with the aim of producing a peaceful and meditative atmosphere, a design which would encourage diners to fully immerse themselves in the simple beauty of Japanese culture and cuisine.

The lighting scheme for the restaurant has been created using LED luminaires provided for the project by the Italian based company B-Light, and the fixtures are controlled via an automation system that allows for the alteration of light levels and hues.

LED was favoured by the design team because of its ability to be integrated into

the architecture without compromising the look of the design, while the energy saving element of LED technology was also considered desirable to the new restaurant. The kaiten is the carousel centrepiece of any sushi restaurant, it was conceived in the late 1950s by restaurant owner Yoshiaki Shiraishi. While struggling to staff his busy eatery he was inspired by seeing beer rattling along a conveyor belt in a local brewery. His invention proved astonishingly pertinent, yet despite this, Shiraishi's rotary sushi empire faded and he died in 2001 after blowing all his money trying to build a robot that prepared and served sushi in an attempt to regain his fortune. The kaiten at Sushita is lit by 30 dimmable B-Light 'Atlas R' luminaires with recessed optics of 6W. The lights are disguised by rows of wooden sceptres that rain down from the ceiling like smoothed and varnished stalactites, and mirror the shape of the kaiten while resembling the inner-workings of a grand piano or an upended coconut shy.

The lighting is careful not to appear too



industrial when blended with the silver plated moving parts of the kaiten, and instead a relaxed atmosphere is created, without the lighting being too soft so as to deny diners a good view of the food on the conveyer belt. The lights above the kaiten can also be dimmed in order to match the luminous intensity to the time of day, or to alter the light scenography for special occasions. It is intimacy measured against an obvious need for functionality. In comparison to the more communal area around the kaiten, ten special lanterns have been designed for the dining room itself. Featuring LED technology (B-Light

supplied “Linear 112 Slim’ luminaires) and a high CRI, the lamps have been designed principally for the comfort of the diner. The form of the wooden ceiling lamps mirror the wooden pendants that ebb from above the kaiten, their wooden strips forming crafted wooden boxes, which disperse the light and seamlessly flow from the ceiling, another example of the interconnectivity which blend both lighting and interior design together. The tables themselves have been outfitted with eighteen B-Light ‘Atlas’ recessed luminaires.

Along the restaurant walls LED linear luminaires, also featuring high CRI, have been installed in order to compliment the colour scheme, which harks back to the traditional Japanese symbols, the rising sun and the koi carp, the brightly coloured fish that is traditionally found in Japanese water gardens, and is stencilled in larger that life form over the wallpaper opposite the kaiten. These iconic oriental motifs are creatively blended into the particularly western interior design, emphasising the coming together of two cultures over good food. In the functional areas of the restaurant,

JAPANESE

イタリアのアンコーナに新しくオープンした寿司レストラン「Sushita」の内装コンセプトは、日本の伝統的なデザイン概念を網羅すること。人間とモノとのつながりを大切にしながら、研ぎ澄まされた静謐なたたずまいを維持することに成功しています。

店内の照明には、国内を拠点とするB-Lightがこのプロジェクトのために特別にあつたLED照明を採用しました。

Sushita店内に入っていくと、6Wの埋め込み光源を持つ調光可能な30台のB-Light「Atlas R」がKaitenスペースを照らします。各テーブルには埋め込み照明B-Light「Atlas」を18本装着。さらに、壁には、高度のCRI(演色指数)を特徴とするLED照明を線

状にはりめぐらし、日本の伝統的象徴を描き出して、完成度の高い色彩スキーム世界を構築しています。一方、顧客の目の届かないレストランの機能エリアには、実用的な蛍光灯が使用されています。照明器具にはすべて演色指数の高い色温度3000Kを選択。居心地の良いレストランに欠かせなくつろげる暖かな社交の場の雰囲気醸し出すのに貢献しています。

CHINESE

则：尊重所有人和事之间的互联，同时保持一种严谨与沉静感。制定的寿司店照明方案使用了意大利公司B-Light为项目提供的LED灯具。舒斯塔寿司店回转寿司的照明有30个可调节B-Light ‘Atlas R’ 灯具和6瓦嵌入式灯

具。餐桌装配了18个B-Light ‘Atlas’ 嵌入式灯具。沿寿司店墙面安装了同时具有高显色指数(CRI)特性的LED线性灯具，以补充色调搭配，回映了传统的日本符号。公众视线之外的寿司店功能区使用了工业日光灯。所有灯具的显色指数级高，色温为3000K，特别适合舒适愉悦的欢宴氛围，是任何想被誉为愉悦餐厅之店堂所必备。

FRANÇAIS

La composition du nouveau restaurant de sushi Sushita à Ancône, en Italie, prend en considération tous les anciens principes du design japonais: le respect de l'interconnexion des gens et des éléments, tout en maintenant un sens de la rigueur et du calme. Le système d'éclairage pour le restau-

rant a été créé en utilisant des luminaires à LED prévues par le projet de la société italienne B-Light. Au Sushita le Kaiten est éclairé par des luminaires graduables 30 B-Light 'Atlas R' avec une optique encastrable de 6W. Les tables ont été équipées de luminaires 18 B-éclairage encastrés 'Atlas'. Le long des murs du restaurant ont été installés des luminaires à LED linéaires, également en vedette un CRI élevé, afin de compléter la palette de couleurs, qui renvoient à des symboles traditionnels japonais. Dans les zones fonctionnelles du restaurant, qui se trouvent hors de la vue du public, des lampes industrielles fluorescentes ont été utilisées. Les luminaires ont tous une qualification CRI élevée avec une température de couleur de 3000K, un rendu particulièrement convivial à l'atmosphère confortable et cosy nécessaire pour n'importe quel restaurant réputé agréable de caractère.



Left The ceiling lamps mirror the wooden strips that fall from above the kaiten and create a stylish symmetry with the long table that lies beneath them.

Above: The wooden pendants create evocative plays of light and shadow that enhance the curvy shape of the kaiten. LED luminaires have been recessed amid the wood.

such as the kitchen, dressing room and staff rest room, that lie out of public view, industrial fluorescent lamps have been used, and with an IP65 rating they are well prepared for exposure to the steam and wet of a busy kitchen. The sushi preparation area has been lit with eleven B-Light 'Atlas 60' recessed luminaire modules, while the washroom features eight B-light "Atlas R" recessed modules and two B-Light "Stilo" luminaires.

The light fittings all have a high CRI rating with a colour temperature of 3000K, a level particularly convivial to the comfortable and cosy atmosphere required for any

restaurant to be deemed pleasant of character.

The Japanese word 'umami' is often used in gastronomy to compliment 'shibui'. It has no direct English translation, but can roughly be defined as the 'basic essence of flavour', a well rounded, delicious taste. The interior lighting design for Sushita takes elements of both words to create a restaurant that offers both the basic essence of the traditional sushi bar, twinned with a chic functionality and the uncluttered simplicity of western design.

www.solodesign.it

www.stefanodalosso.it

PROJECT DETAILS

Sushita, Ancona, Italy
Client: SushITA
Interior Architect: Solodesign Studio
Lighting Designers: Stefano Dall'Osso

LIGHTING SPECIFIED

Kaiten - B-Light 30 x Atlas R - Recessed Luminaire 6W
Walls - B-Light 10 x Linear 112 Slim - ceiling mounted LED 9.5 - 57W
Cash desk - B-Light 12 x Linear 112 Slim LED module 4-8 Watts
Tables - B-Light 18 x Atlas recessed luminaire LED module 6W
Sushi preparation area - B-Light 11 x Atlas 60 T recessed luminaire LED module 6W
Clients Washroom - B-Light 8 x Atlas R recessed luminaire LED module of 6W
B-Light 2 x Stilo recessed luminaire LED of 1,3W 350Ma
Outdoor - 2 x Okkio 50 wall mounted luminaire for LED module 6W

DEUTSCH

Die Struktur des neuen Sushi-Restaurants Sushita in Ancona, Italien, berücksichtigt alle traditionellen Prinzipien eines japanischen Designs: die Respektierung der Verbindung aller Menschen und Gegenstände bei gleichzeitiger Bewahrung von Rigorosität und Ruhe. Das Beleuchtungskonzept für das Restaurant wurde mit LED-Lampen kreiert, die für das Projekt von der in Italien ansässigen Firma B-Light bereitgestellt wurden. Das Kaiten im Sushita wird durch 30 dimmbare B-Light 'Atlas R' Leuchten mit Einbaupoptik von 6 W beleuchtet. Die Tische wurden mit 18 B-Light 'Atlas' Einbauleuchten ausgestattet. An den Wänden des Restaurants wurden lineare LED-Leuchten mit hohem CRI angebracht, um die Farbabstimmung zu ergänzen, die auf traditionelle japanische Symbole zurückgreift. In den funktionellen Bereichen des Restaurants, die nicht

vom Publikum gesehen werden, wurden industrielle Leuchtstoffröhren verwendet. Die Beleuchtungskörper verfügen alle über ein hohes CRI-Rating mit einer Farbtemperatur von 3000 K, einem Level für eine besonders gemütliche und angenehme Atmosphäre, die für ein Restaurant, das als angenehm gelten soll, erforderlich ist.

ITALIANO

La composizione del nuovo ristorante Sushita di Ancona, in Italia, pone l'accento sui principi antichi del design giapponese: il rispetto per il legame esistente tra tutte le persone e le cose, mantenendo nel frattempo un senso di rigore e di calma. Lo schema di illuminazione del ristorante è stato creato utilizzando luci al LED fornite dalla società B-Light con sede in Italia. Al Sushita il Kaiten viene illuminato da 30 dispositivi regolabili "Atlas R" di B-Light con ottiche ad incasso da 6W. I tavoli sono stati equipaggiati

anche essi con 18 luci ad incasso "Atlas" di B-Light. Lungo tutta la muratura del ristorante sono state installate luci lineari al LED ad alto CRI al fine di dare un complemento allo schema del colore, come per risalire alla tradizionale simbologia giapponese. Nelle zone funzionali del ristorante, lontani dagli occhi del pubblico, sono state invece utilizzate delle lampade fluorescenti ad uso industriale. Tutti i dispositivi di illuminazione hanno un grado di CRI molto elevato con una temperatura colore di 3000K, un livello particolarmente adatto all'atmosfera calda e accogliente di un ristorante dalla personalità piacevole.

ESPAÑOL

La composición del nuevo restaurant de sushi, Sushita en Ancona, Italia, tiene en cuenta todos los antiguos principios del diseño japonés: el respeto por la interconexión de todas las personas y objetos, a la vez que mantiene un sentido de exactitud y calma.

El proyecto de iluminación para el restaurante ha sido creado utilizando luminarias de LED suministradas por la compañía B-Light con base en Italia. En Sushita el Kaiten se encuentra iluminado por 30 luminarias regulables B-Light Atlas R con ópticas empotradas de 6W. Las mesas han sido equipadas con 18 luminarias empotradas B-Light Atlas. Se han instalado a lo largo de las paredes del restaurante luminarias lineales de LED, con alto IRC (Índice de Rendimiento Cromático), para complementar el aspecto cromático, lo que se remonta a los símbolos tradicionales Japoneses. En las zonas funcionales del restaurante, las cuales están situadas fuera del alcance de la mirada del público, se han utilizado lámparas fluorescentes industriales.

Todos los equipamientos de luces tienen un alto IRC con una temperatura cromática de 3000K, un nivel particularmente agradable para la atmósfera confortable y acogedora requerida para cualquier restaurante que presume ser placentero.