



A Quiet, Clean Place to Dine

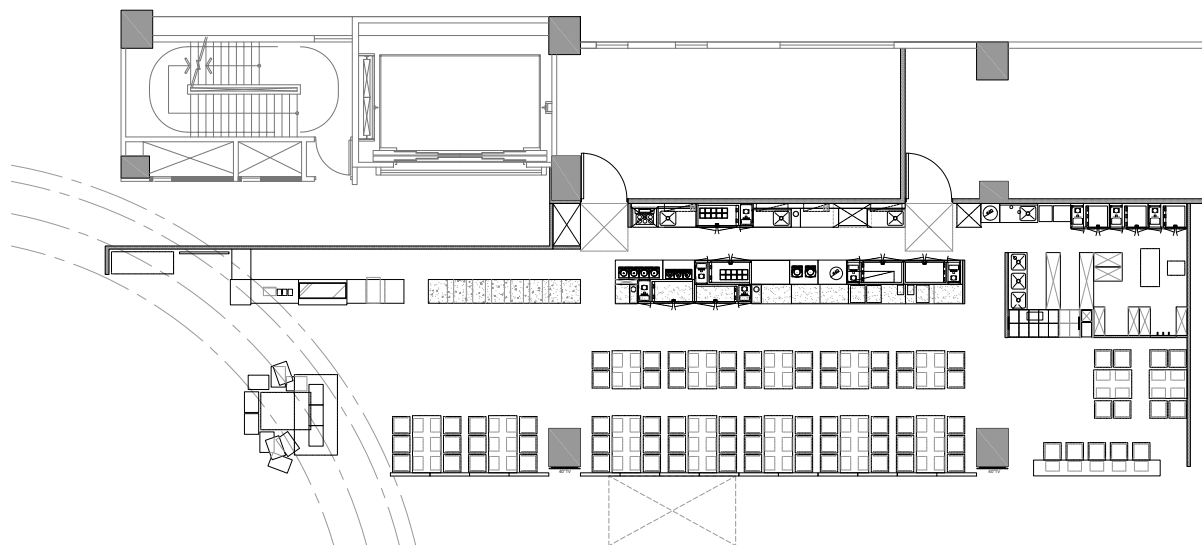
—Shikoku Kaneko Restaurant



Located on B1 of the newly-established tourist factory, A quiet, Clean Place to Dine is a restaurant whose owner is a Taiwanese returning home from Japan. Seeing eye to eye with the tourist factory in a chanced encounter, he has been franchised by the factory with his Japanese udon cuisine, creating a brand-new open-concept dining space combining a tourist factory, leisure and creativity market.



In line with the equipment provided by the franchise and its requirements, the flow and the layout are best configured while in compliance with the regulations. Despite a limited budget for remodeling the 80-ping (264 square meters) space after the purchase of the equipment, the designer uses such cost-effective materials as laminate hard plastic sheets and polypropylene hollow sheets that work well with the lighting plan—an ingenious way that not only meets business-space flame-retardant criteria but presents a visual effect satisfactory to the owner. In this way, expenditure is greatly reduced.



A good flow is orchestrated in this long, narrow space with lots of equipment and utensils, so that the kitchen countertop can be used more efficiently. An entire long working space combines the checkout counter section and the kitchen to bring diners closer together.



The kitchen has an open-concept layout, which allows patrons to fully witness the cooking process. This visual experience actually adds warmth and appreciation to dining, and through visual association with the taste buds, the wonderful taste of the food is even better manifested.



Stacked randomly in the original empty space at the checkout counter are wooden chests that serve to display gifts, a gracious friendly and not pushy way to promote. One end of the counter is an indented box shelf, with light projected to make the display glassy and brilliant, thus becoming a statement piece that adds elegance to the simple space. Depicted on the wall behind the counter are clouded mountains that stretch and visually extend the space. On either side of the wall is a blue drape that conceals the machine room. This downplay allows for free imagination of spatial depth behind the drapes, creating tension in the current space and constructing impression of a greater expanse of space



Though a business space, the owner admirably prioritizes a cozy dining environment over square-footage efficiency. An empty area at the entrance is deliberately reserved rather than installing seats, so that diners can enjoy the spaciousness. A specific distance is maintained between dining tables, with the wide interval making for a pleasant, jam-free dining experience.



To meet the needs of people who come alone, a wooden bar counter is set up. The black iron shelving over the single-person dining bar is ornamented with blue flags, presenting an industrial style while highlighting the Japanese vibe at the same time.



Fitted on the two pillars in the middle are auto-order machines devised as display cabinets, whose drawers are pulled out for ordering food on a tablet to shorten waiting time and make the entire process of ordering and dining more diner-friendly.



The entire space features light wood tones and white to create a Japanese style, which goes with the color of stainless-steel equipment in the kitchen and lessens coldness of metal by means of abundant wood-toned warmth. The ceiling pipelines are painted white and thus tie in with the general color scheme. Not covering the ceiling and deliberately exposing the pipelines is a good way to cut down on the renovation costs.



The design of the space elegantly accentuates a Japanese style of being quiet and clean. This spacious, bright and mellow environment thoughtfully allows each patron on each seat to enjoy a wonderful dining time and a delectable meal without being disturbed by neighboring seats.