NOBU RESTAURANT TORONTO

100% CONCEPT + 25% SCHEMATIC DESIGN PRESENTATION OCTOBER 14TH 2020



WE DO MORE THAN INTERIOR DESIGN.

We think beyond walls and floors and imagine the shared experience.

WE CREATE MORE THAN PRETTY PICTURES.

Studio Munge creates the energy that audiences respond to and brings businesses to life.

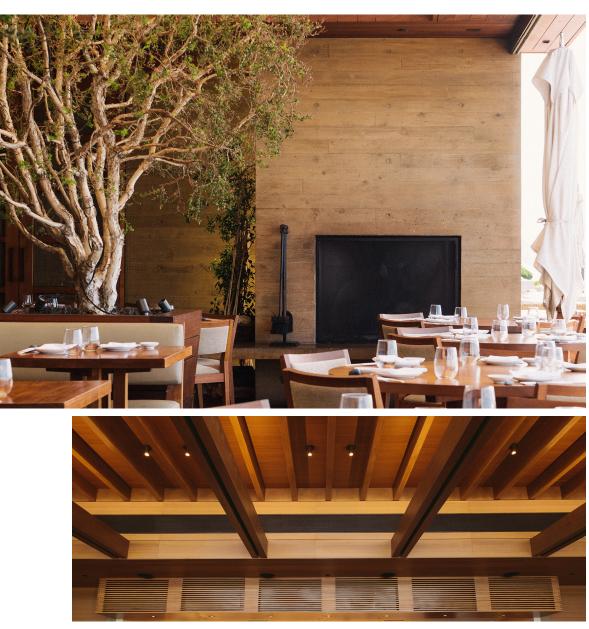
Since 1997, we have been positively impacting the communities and cities we design in.

WE IMAGINE EXCITING SPACES.

Spaces that people want to be a part of. We have a keen insight, foresight, and passion for the flow of design that brings a space to life.



PRECEDENTS CASE STUDIES



NOBU - MALIBU

The concept draws inspiration from traditional Japanese design, emphasizing the marriage of traditional Japanese and modernist elements. Through scale, proportion, and materiality, the design references the cuisine's historical and cultural context. However, despite employing modernist forms built from traditional materi-als and methods, the design is profoundly contemporary.





NOBU - NY DOWNTOWN

The former AT&T building in the financial district was trans-formed to Nobu, by exploring art of Japanese calligraphy and Peruvian folk traditions, while respecting the monumental beauty of the landmarked interior.









PRECEDENTS CASE STUDIES

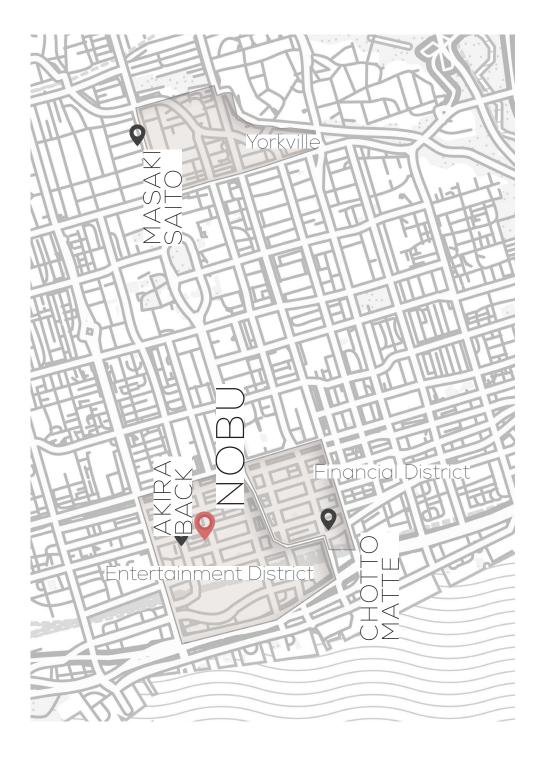


NOBU - MILAN

The space perfectly combines the understated elegance associated with the Giorgio Armani brand with the bold flavors of chef Nobu's cuisine, giving it a feeling of harmony with emphasizing the sense of space in the large structure, playing with an almost abstract idea of . Japanisme.













SENSE OF PLACE

In a country known for the largest expanse of protected boreal forest in the world, to a city that's a world leader in business, finance, technology, entertainment & culture. In Toronto you'll enjoy some of the country's best bars, nightclubs, major theatre productions & great hotels.

This sleeping giant with all its unexpected beauty folded within informs our design approach which creates alluring experiences into a singular journey.



PRECEDENTS CASE STUDIES







CHOTTO MATTE

Playful dining experience offers dynamic, complex & fashionable cuisines, a culinary evolution that marries Japanese & Peruvian concepts.

AKIRA BACK

Modern & glamorous expression of the Japanese dining experience.

Homage to traditional Japanese dining while reinventing a distinguished culinary experience.

MASAKI SAITO

Edomae style very exclusive sushi restaurant with only seven seats.

Meticulous traditional Japanese paneling woodwork $\ensuremath{\mathbbmath{\mathbb E}}$ design with hinoki wood sushi bar.

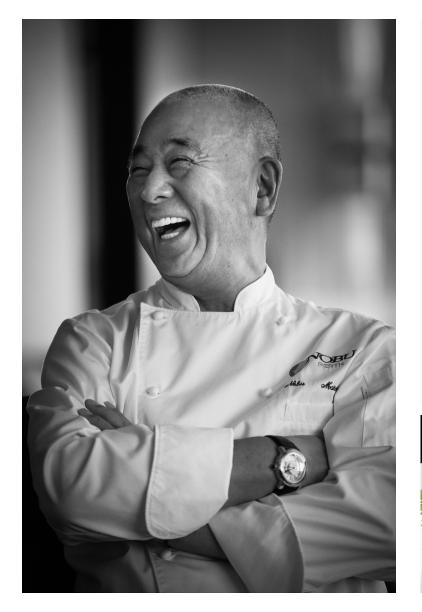


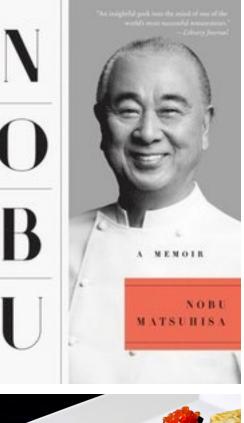
THE BRAND: CHEF NOBU MATSUHISA

QUALITY AND AUTHENTICITY ACROSS THE GLOBE

"The restaurants & hotels that bear my name, Nobu, are considered high-end, but they're not exclusive.

I want Nobu to bring smiles to our guests' faces with the first bite of food, to give them a place to relax, enjoy conversation over a great meal & leave happy."









THE BRAND: FOOD PHILOSOPHY



NOBU MATSUHISA is renowned for his influential Asian cuisine, blending traditional Japanese dishes with Peruvian ingredients.

"My cooking style is something I cannot change. I started training in Tokyo, Japan and learned the best cooking techniques. Then the move to Peru allowed me to combine that Japanese cooking style with a Peruvian influence and from that I created the NOBU style.

I like to keep things simple. Japanese cooking is very simple, and the most important thing is the produce and the qualities, not too much complication. That's the Nobu style and no matter how famous I get I cannot change or complicate it too much."

His signature dishes included black cod in miso and yellowtail sashimi with jalapeno.



THE NARRATIVE: BUILDING CONTEXT - NOBU RESIDENCE - LOBBY







THE NARRATIVE: BUILDING CONTEXT - NOBU RESIDENCE

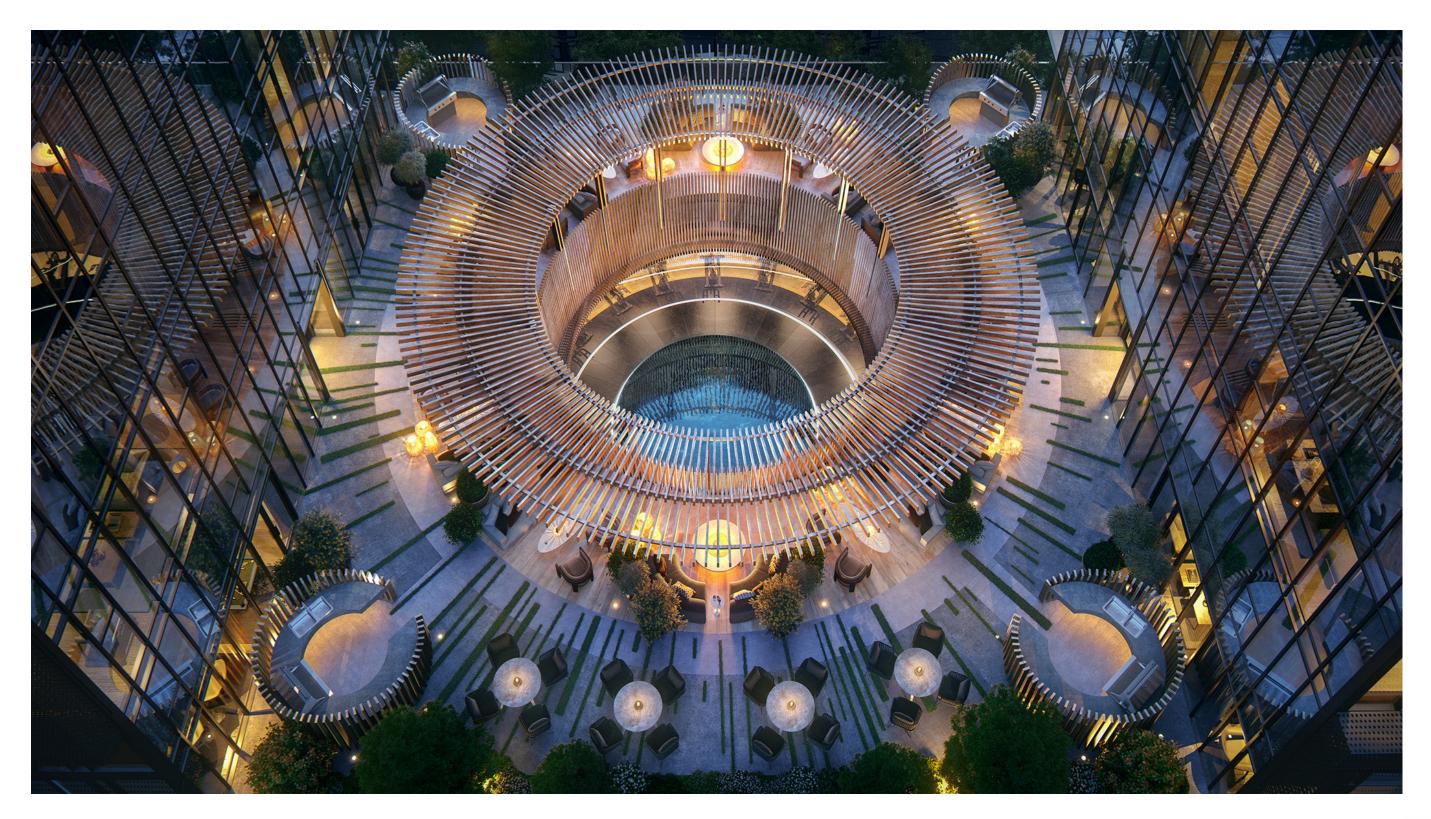




THE NARRATIVE: BUILDING CONTEXT - NOBU RESIDENCE - PARTY ROOM

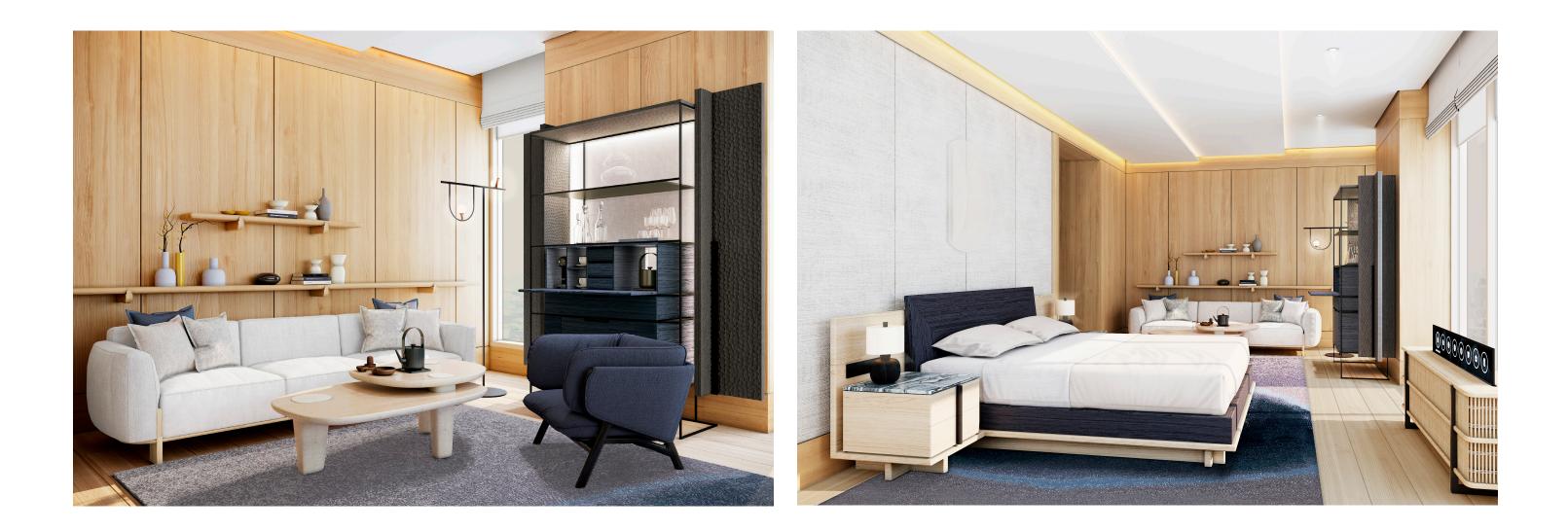






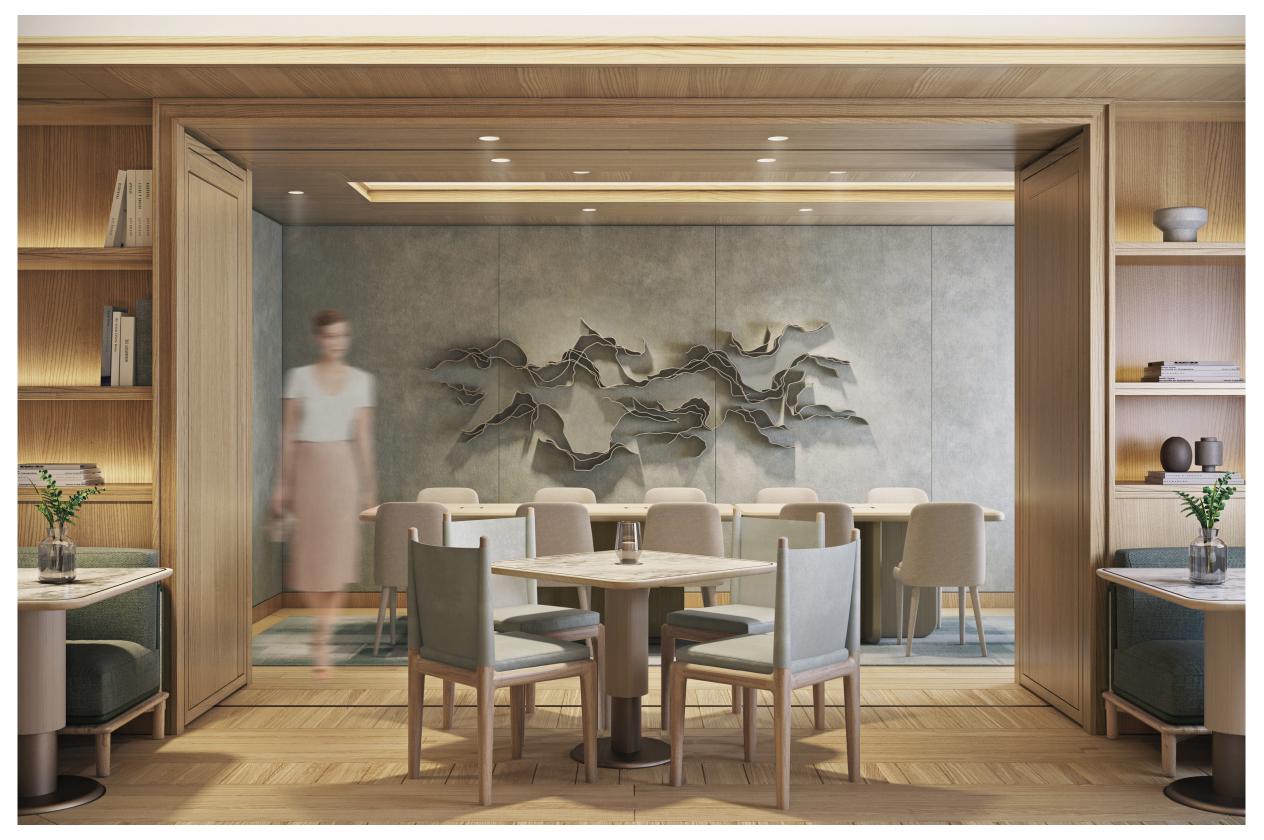


THE NARRATIVE: BUILDING CONTEXT - NOBU HOTEL - GUEST ROOMS





THE NARRATIVE: BUILDING CONTEXT - NOBU HOTEL - MEZZANINE



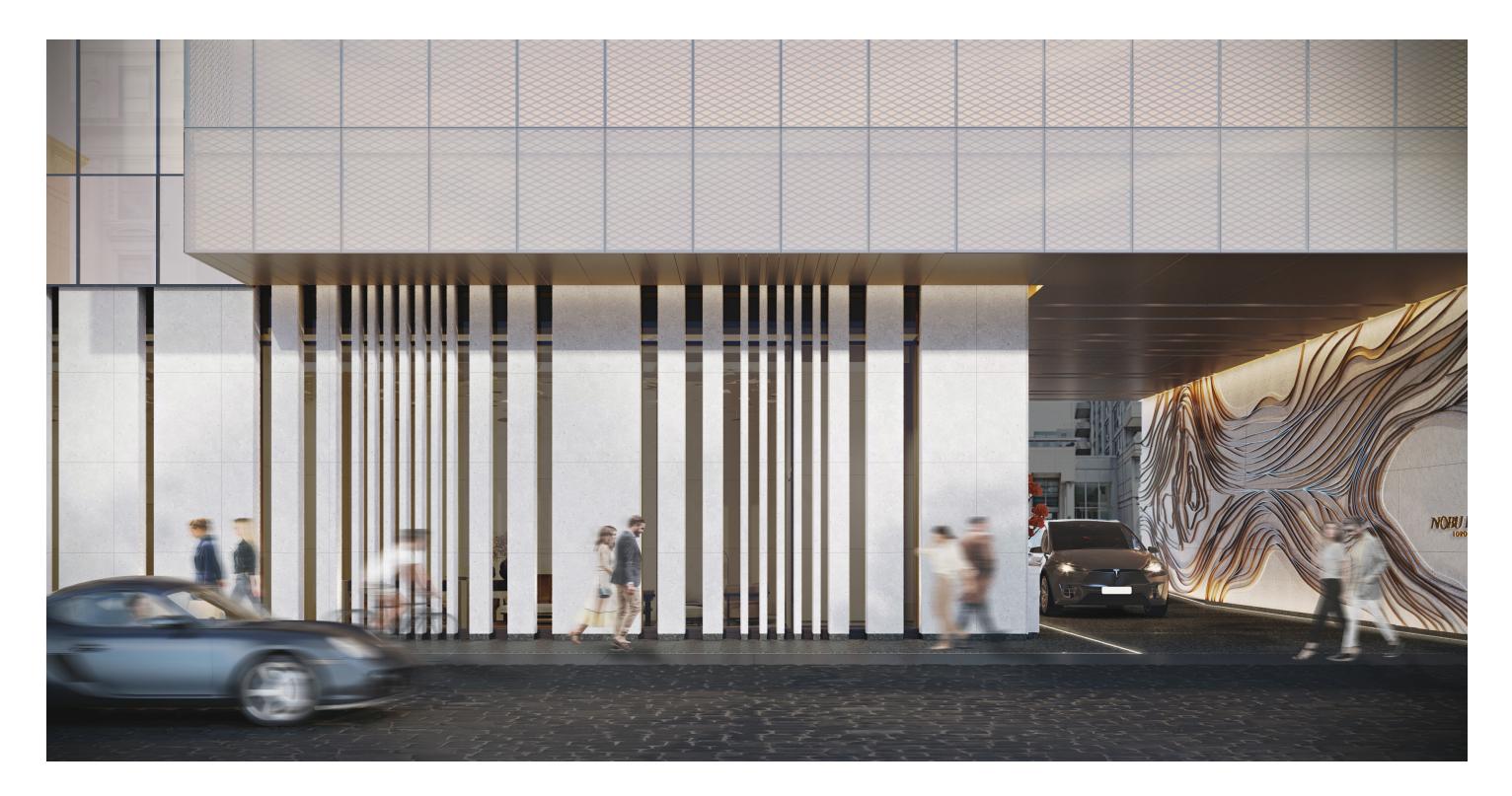


THE NARRATIVE: BUILDING CONTEXT - NOBU HOTEL - LOBBY





THE NARRATIVE: BUILDING CONTEXT - NOBU HOTEL - PORTE COCHERE





THE NARRATIVE: GUEST PROFILE





THE NARRATIVE: COMPLIMENTARY INFLUENCES



CELEBRATING CANADIAN ARTS CANADIAN MATERIALITY

GRANITE SUSTAINABLY

CANADIAN

SOURCED TIMBER





EXPLORING JAPANESE CULTURE THROUGH ART AND ARCHITECTURE

PERUVIAN FLAIR





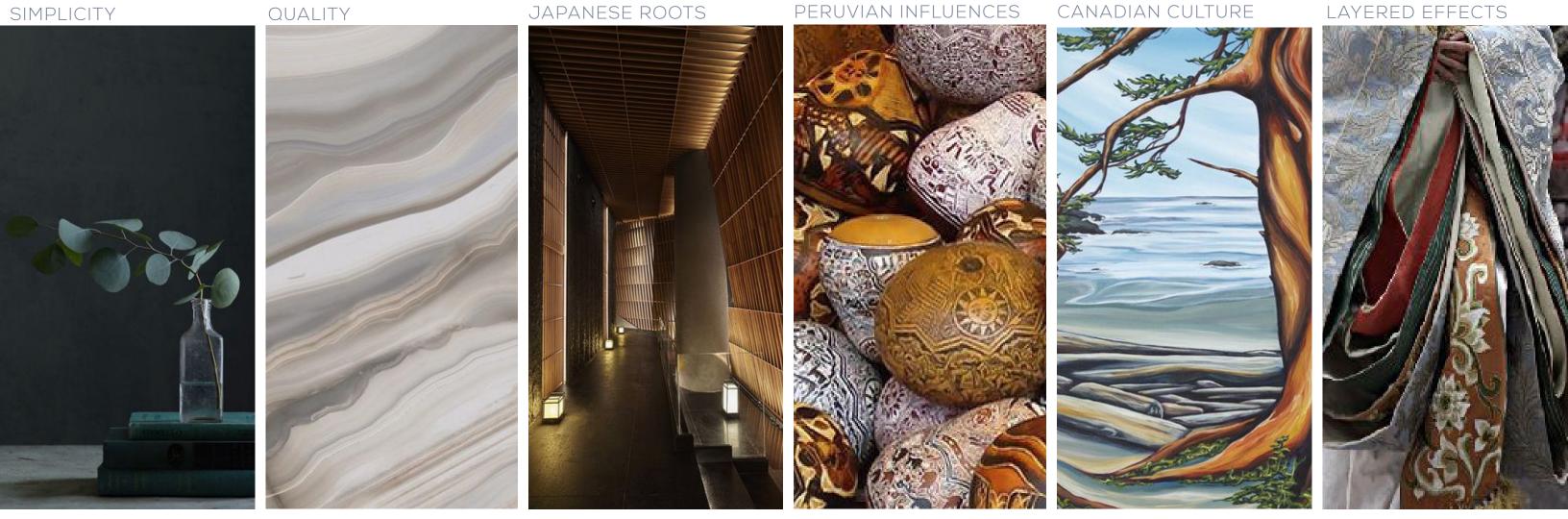


EARTHY COLOR TONES



THE NARRATIVE: HONORING TRADITIONS, EMBRACING NEW BEGINNINGS

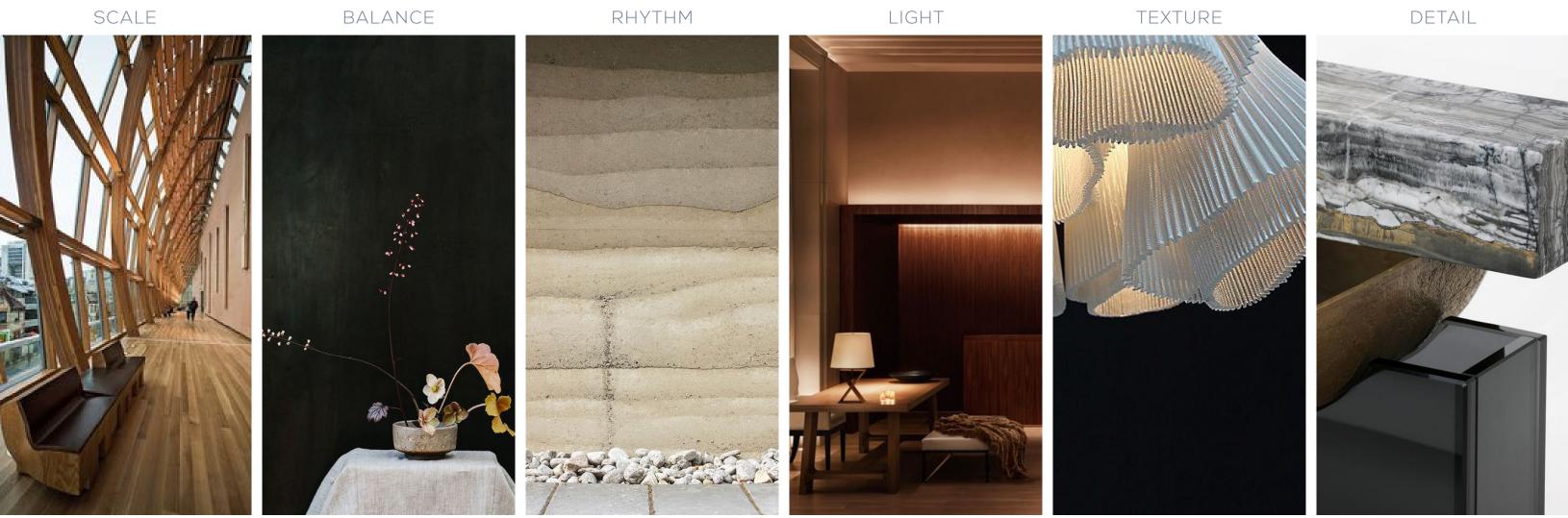
(CELEBRATING "NOBU STYLE" WHILE INTRODUCING TORONTO ARTS AND MATERIALITY)



LAYERED EFFECTS



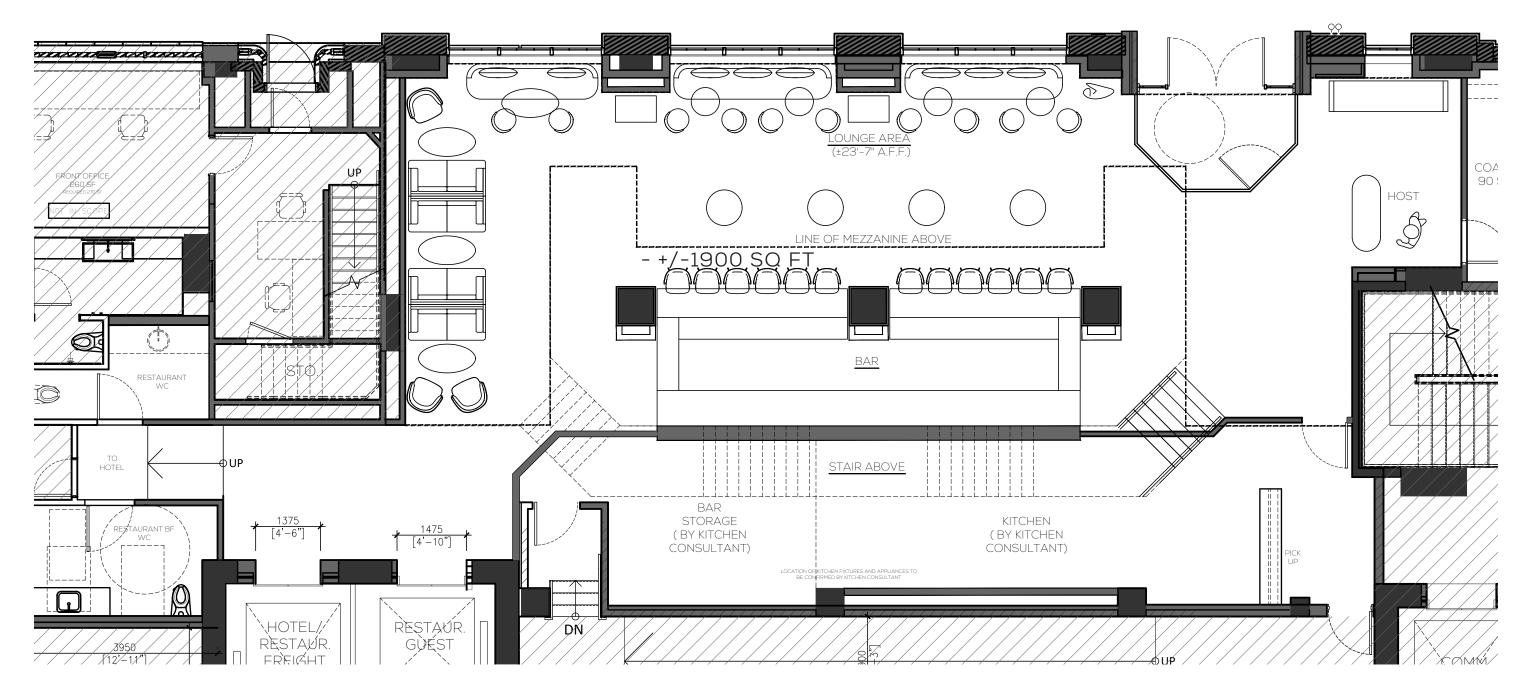
THE NARRATIVE: DESIGN ELEMENTS





THE NARRATIVE: **RESTAURANT GF PLAN**

SEAT COUNT: AREA +/-1900 SQ FT BAR - 12 LOUNGE - 32





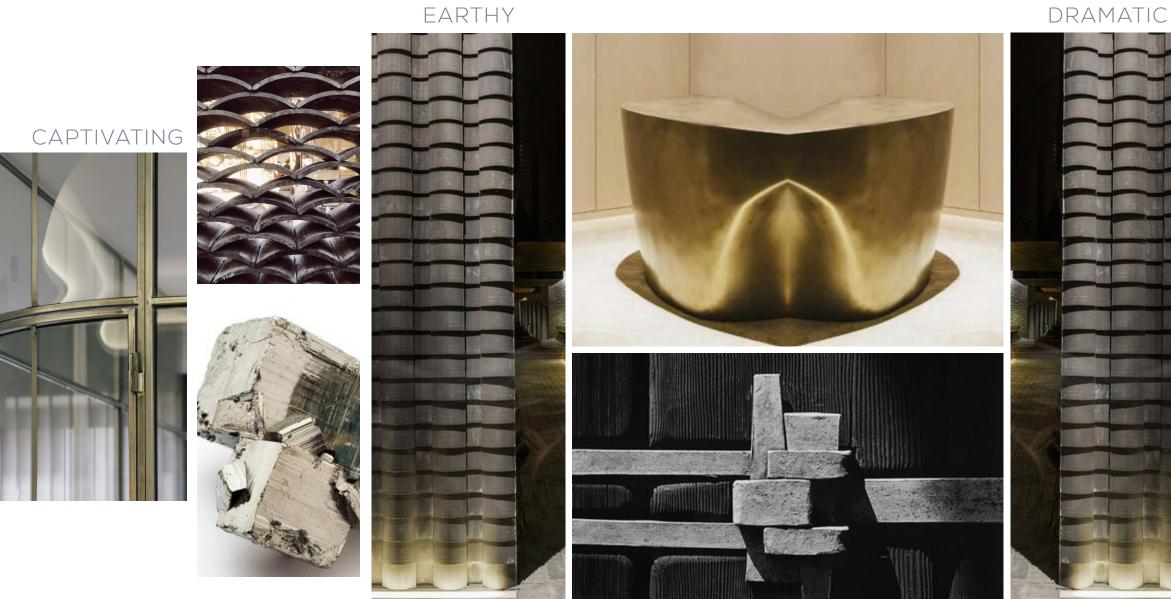


THE NARRATIVE: RESTAURANT GF PLAN 3D





THE JOURNEY I SENSE OF ARRIVAL - VESTIBULE AND HOST DESK



KAWARA: Traditional clay roof tiles that define the historical cityscapes of places such as Kyoto. Peruvian Minerals such as gold and silver inspire the material palette





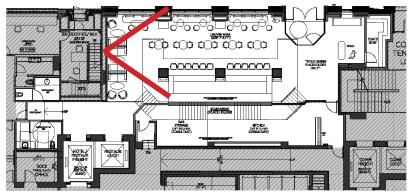


ELEVATED



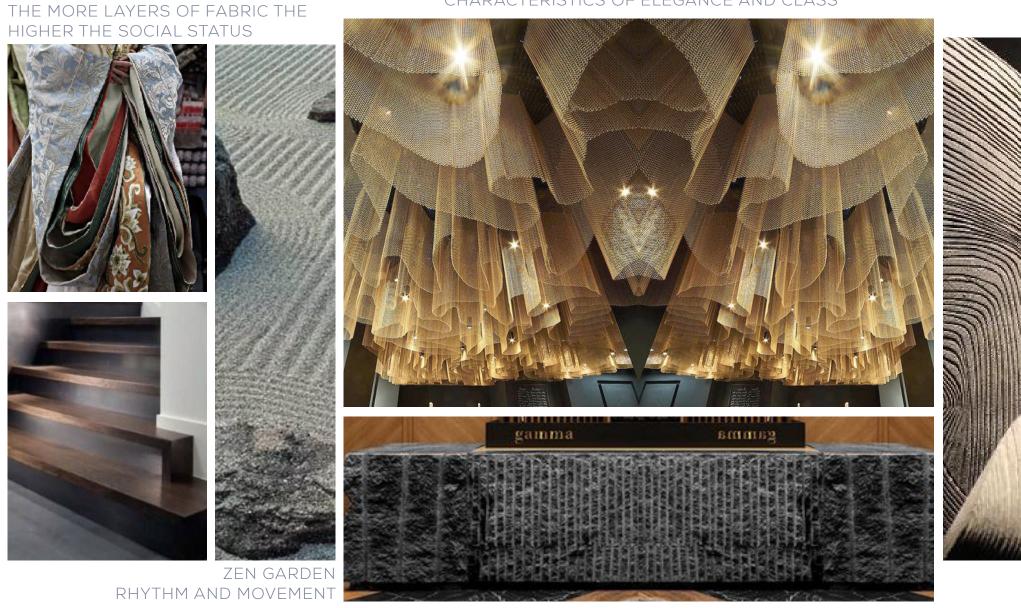








LAYERS OF THE KIMONO



INSPIRED BY PERUVIAN STONE CARVING

THE LAYERS OF ARCHITECTURAL FABRIC EMBODY THE

CHARACTERISTICS OF ELEGANCE AND CLASS

MADISON GROUP - NOBU RESTAURANT \leq



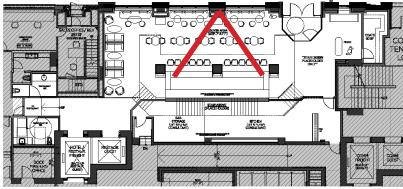




CANADIAN TIMBER STAIRS

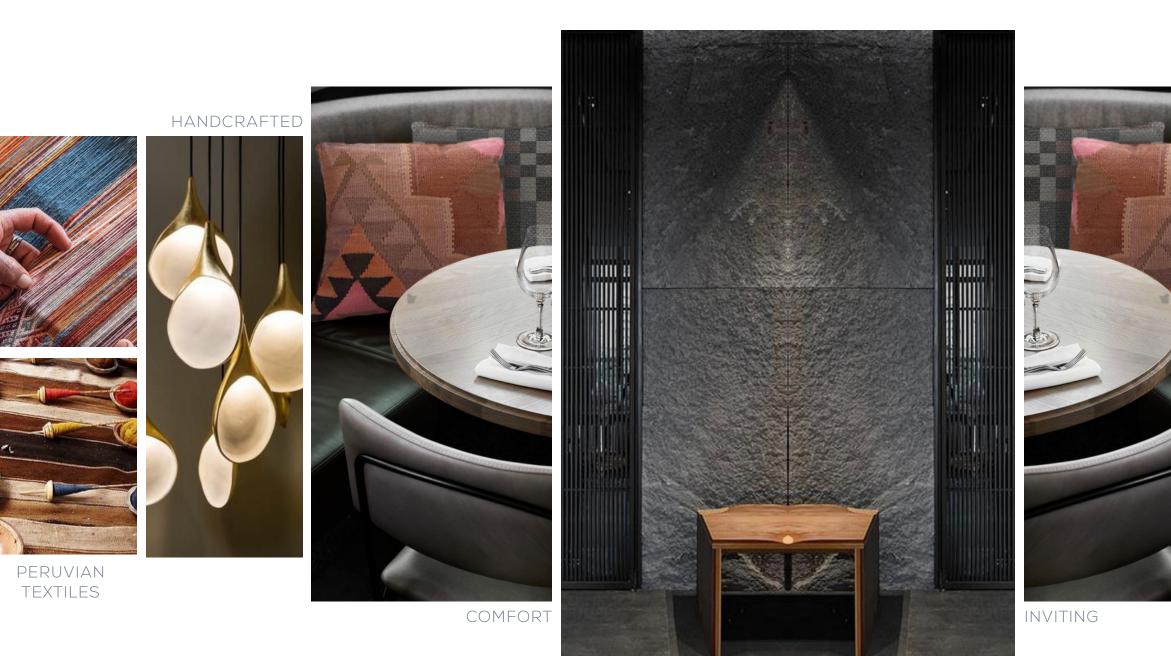








THE JOURNEY I MAIN BAR LOUNGE



CANADIAN GRANITE BACKDROP



ORGANIC





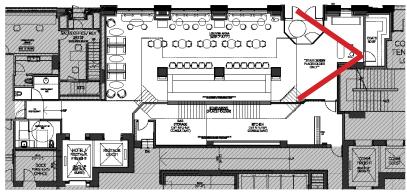


NATURAL ELEMENTS



THE JOURNEY I MAIN BAR LOUNGE - PRELIMINARY SPACIAL STUDY



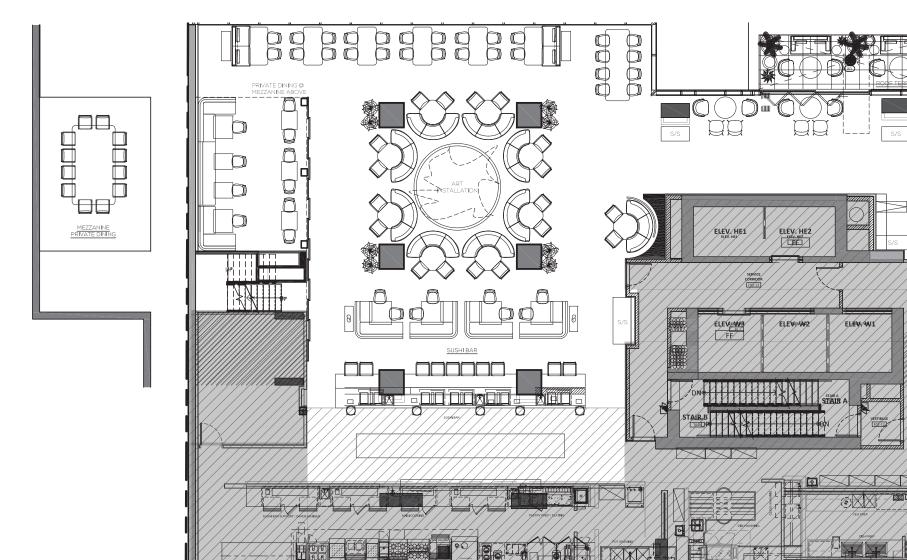




THE NARRATIVE: RESTAURANT SECOND FLOOR PLAN

SEAT COUNT: PRIVATE DINING ROOM - 16 SAKE BAR - 18 PATIO - 16 MAIN DINING ROOM - 120 MEZZANINE DINING - 12

AREA +/-6500 SQ FT



HOST

ELEW#NE1

ARRIVAL

ELEV/v N/E2

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167/65 17/67/ 7/67/A

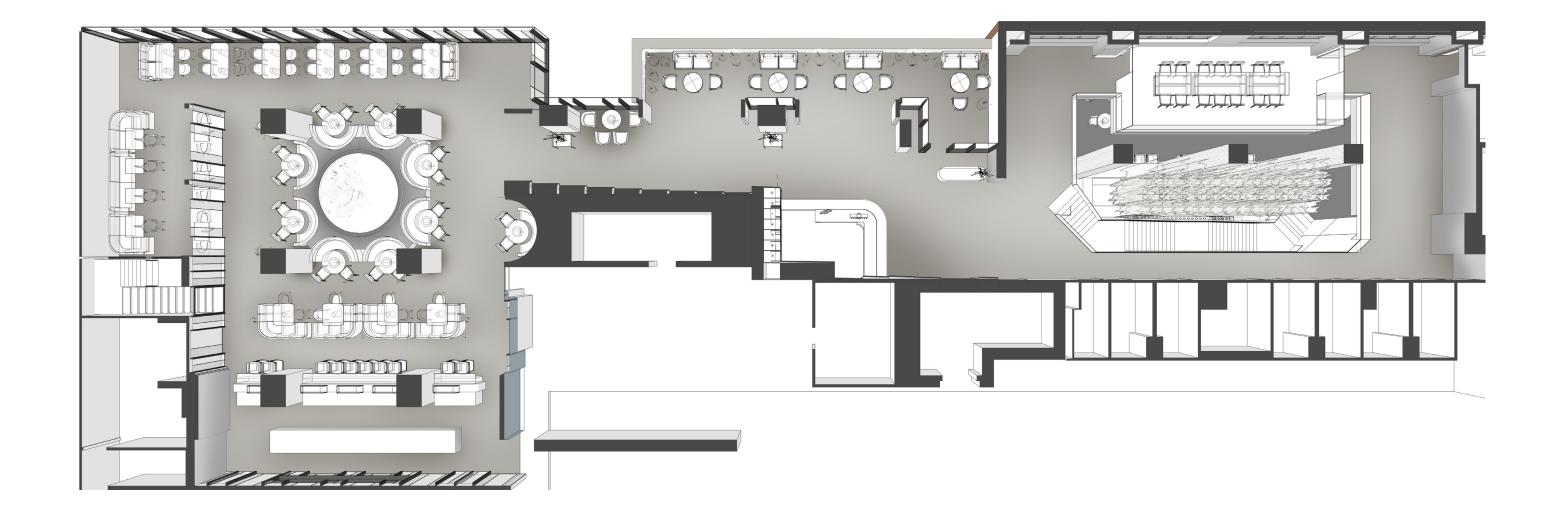
BAR 28'-6" LINEAR

_____ '<u>00'000'00</u> WC đ đ Б ĪЬ D EDGE OF MEZZANI

8



THE NARRATIVE: RESTAURANT SECOND FLOOR PLAN - 3D

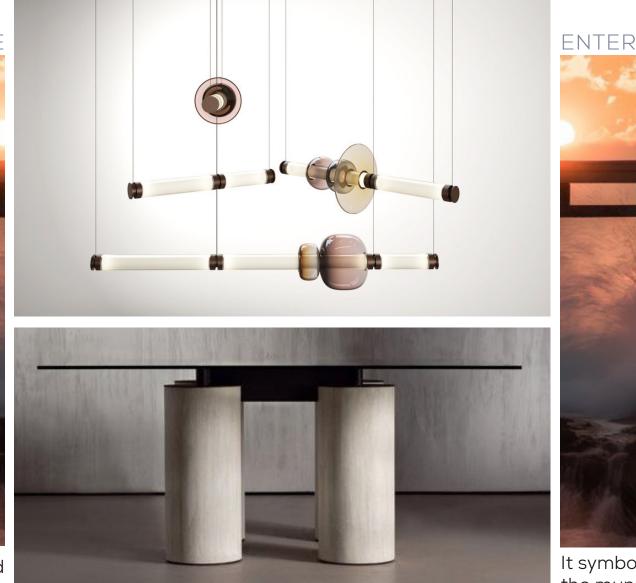




THE JOURNEY | PRIVATE DINING ROOM

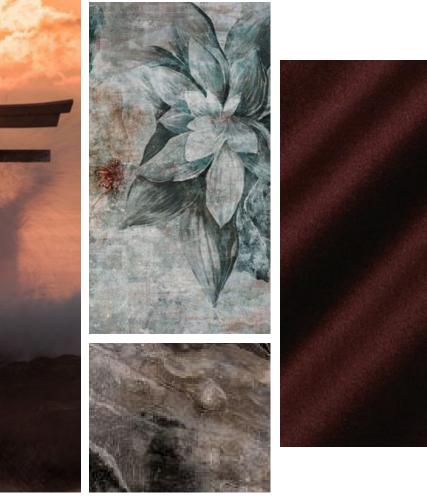


Torii: a Japanese gate commonly found at the entrance of a Shinto shrine



MADISON GROUP - NOBU RESTAURANT

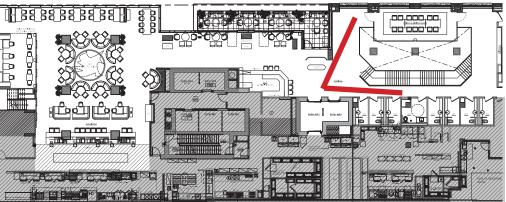
ENTERING THE SUBLIME



It symbolically marks the transition from the mundane to the sublime









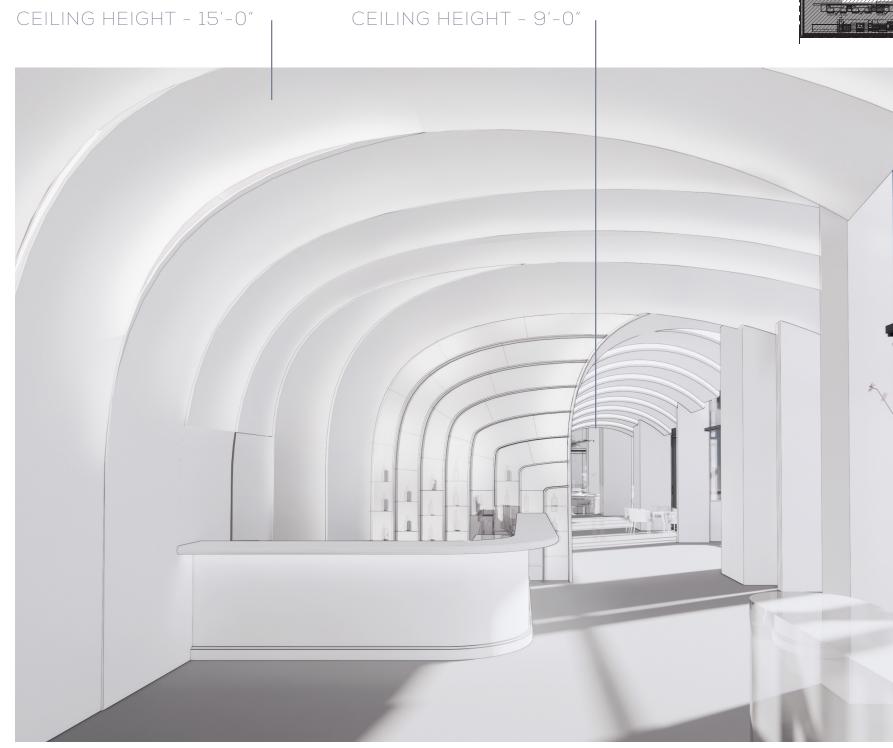
THE JOURNEY I SAKE BAR

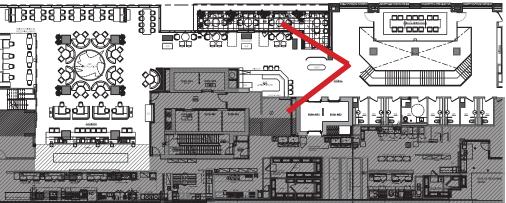
THE GREAT WAVE





THE JOURNEY I SAKE BAR - PRELIMINARY SPATIAL STUDY



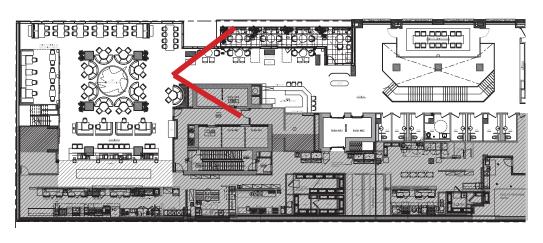




madison group - nobu restaurant ~



THE JOURNEY | SAKE BAR - PRELIMINARY SPATIAL STUDY

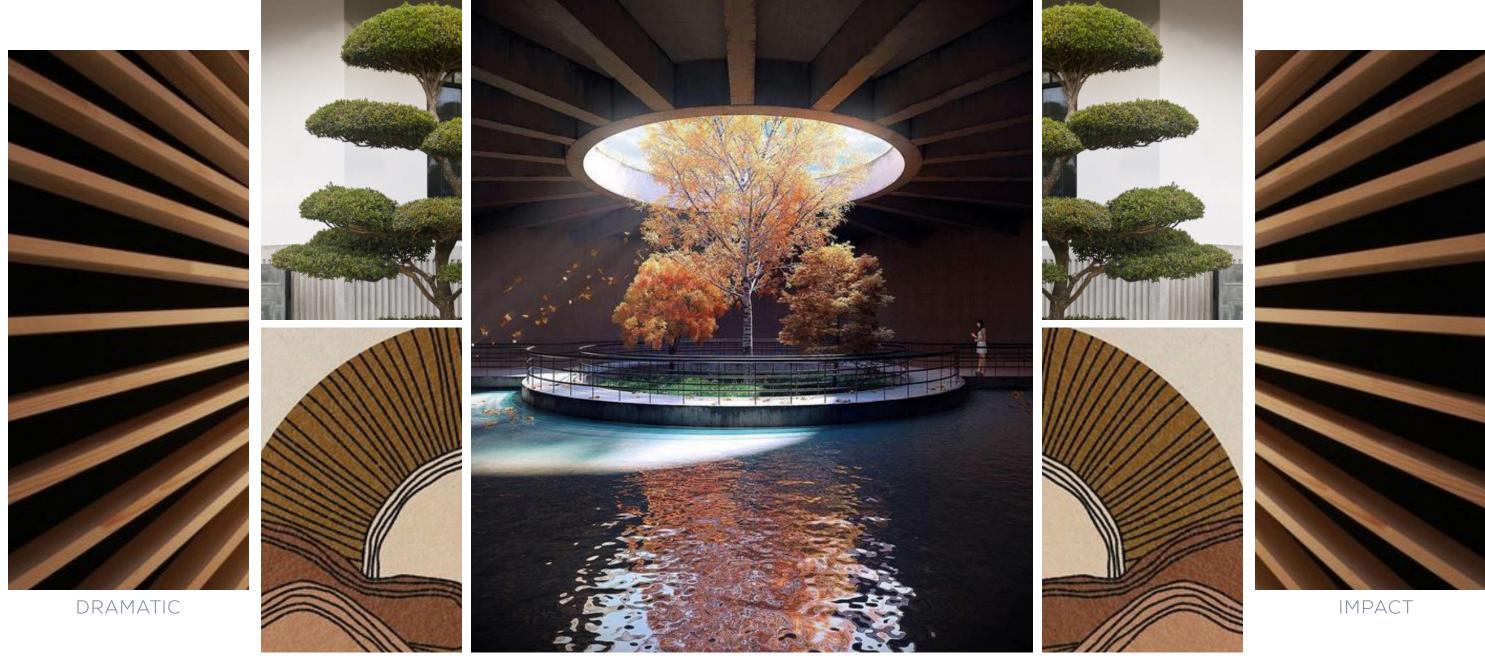








THE JOURNEY I MAIN DINING ROOM FEATURE



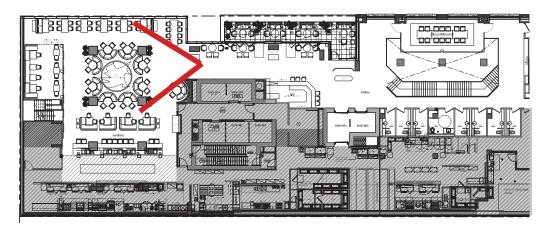
LAND OF THE RISING SUN MEETS CANADIAN MATERIALITY

ENERGY





THE JOURNEY I MAIN DINING ROOM - PRELIMINARY SPATIAL STUDY



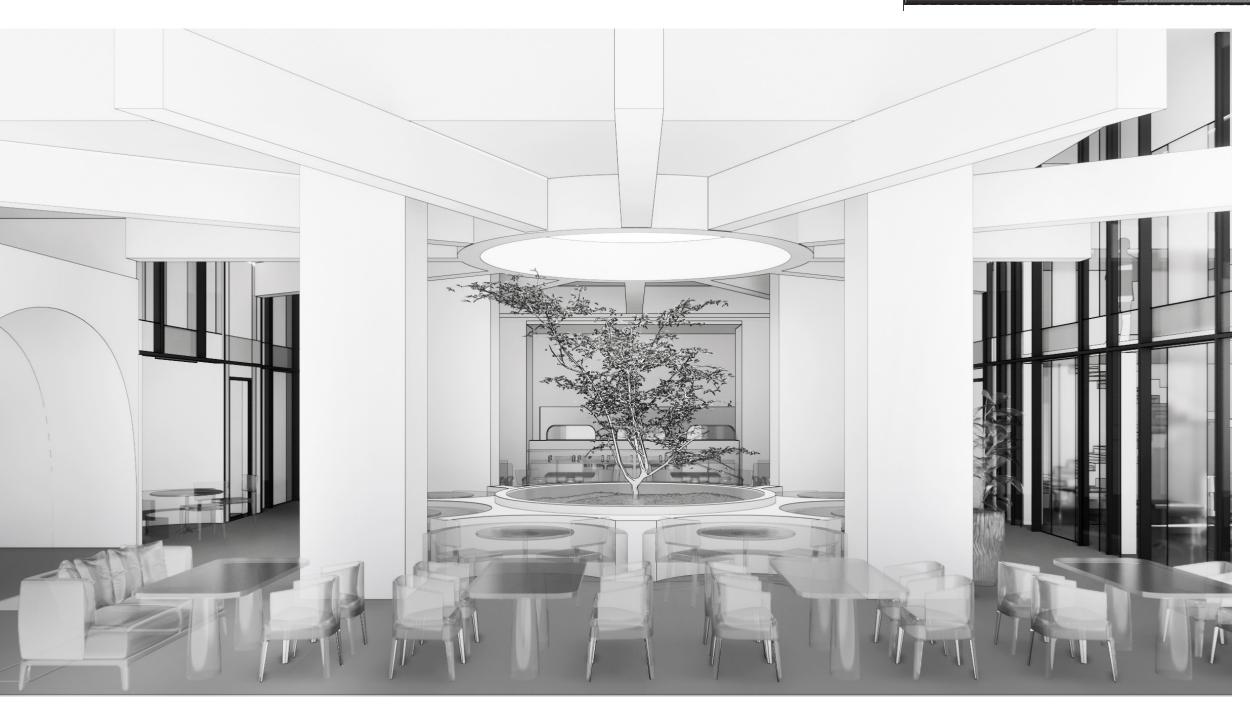


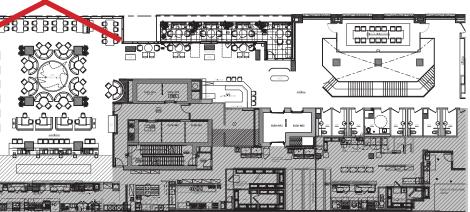
DOUGLAS FIR VENEER BEAMS





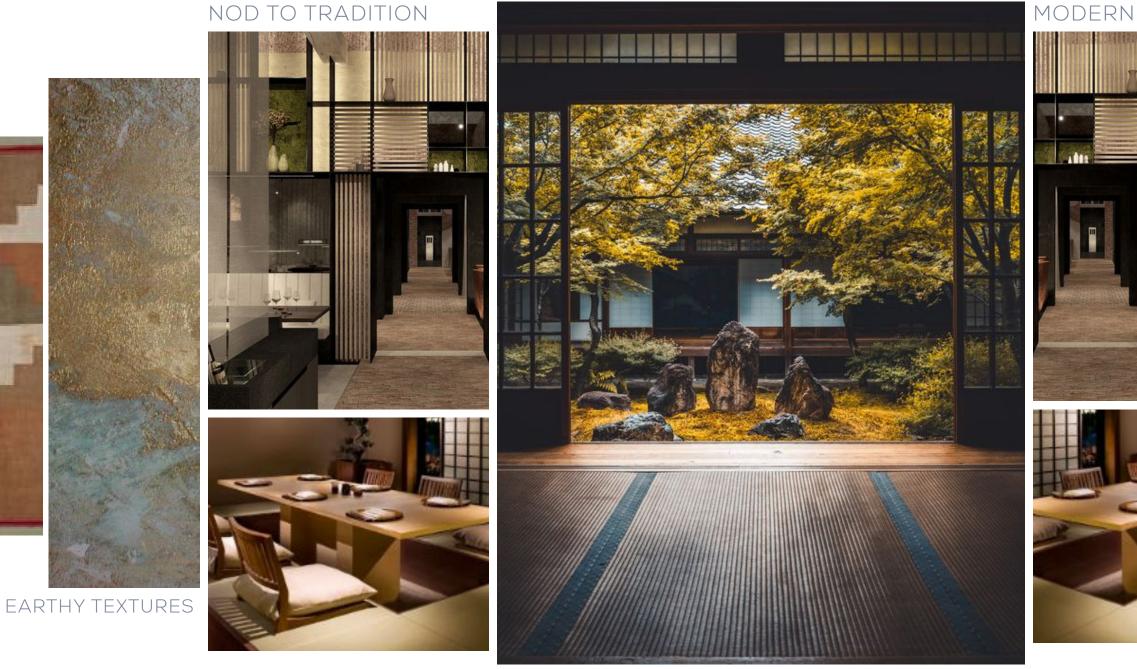
THE JOURNEY I MAIN DINING ROOM - PRELIMINARY SPATIAL STUDY







THE JOURNEY I MAIN DINING ROOM



THE JAPANESE COURTYARD; CONNECTING THE BUILT ENVIRONMENT TO NATURAL ELEMENTS

MODERN MATERIALITY





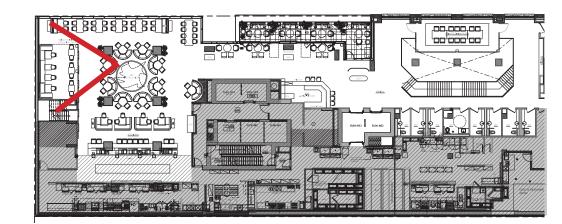






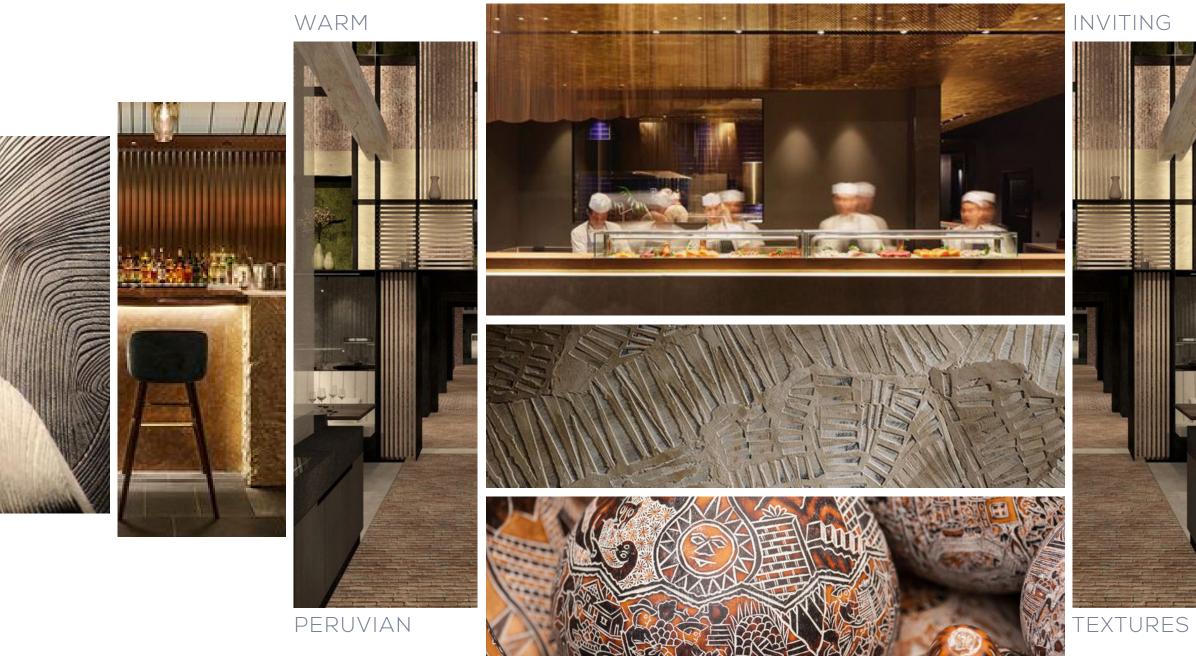


THE JOURNEY I MAIN DINING ROOM - PRELIMINARY SPATIAL STUDY









INSPIRED BY PERUVIAN WOOD CARVING



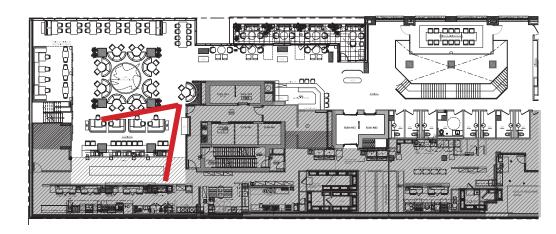








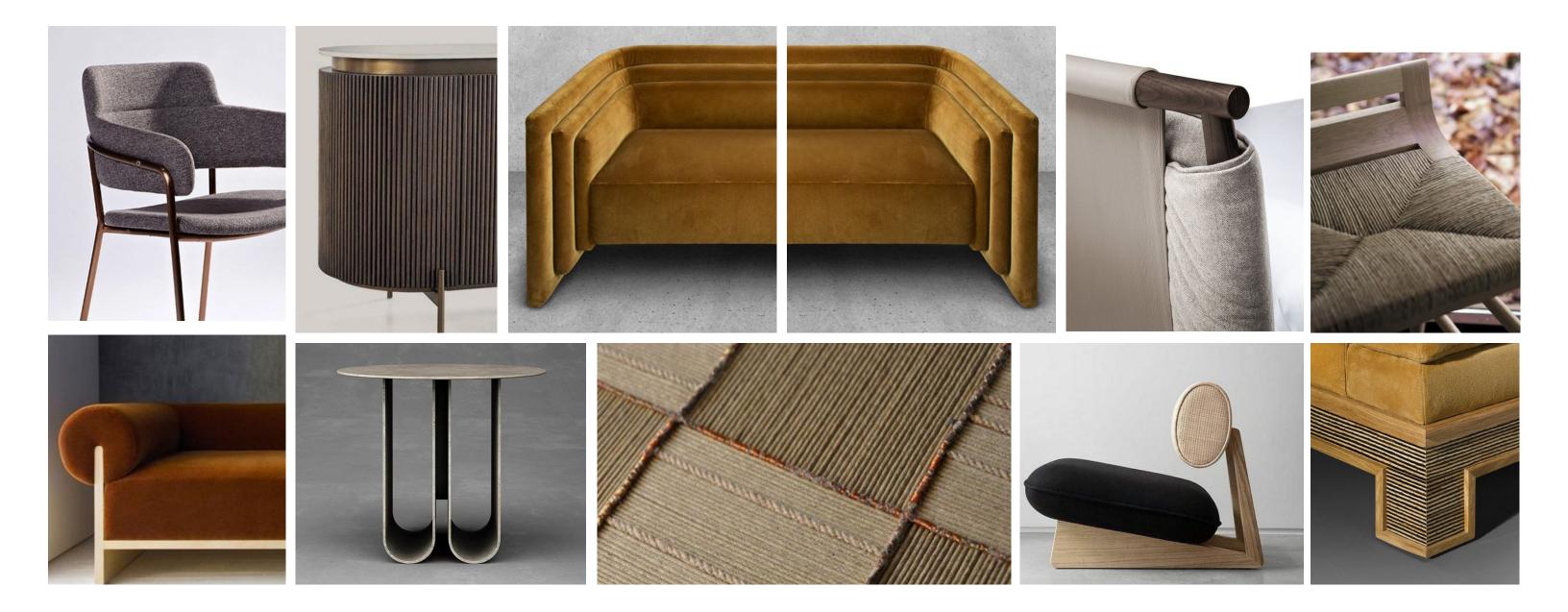
THE JOURNEY I SUSHI BAR - PRELIMINARY SPATIAL STUDIES







THE JOURNEY I FF&E CONCEPTS





THANK YOU

MADISON GROUP - NOBU RESTAURANT $\overline{\text{SV}}$

