

# inside

interior design review

## IDEA 2018 WINNERS

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## Longrain Tokyo

D- Luchetti Krelle  
P- Nikki To, Satoshi Matsuo  
L- Tokyo, Japan  
C- International

**“The interior of Longrain Tokyo demonstrates the ability of good interior design to create mood and atmosphere while adhering to the complex programmatic requirements of a hospitality brief. The use of lighting, materiality and detailing that explores the edges of the space brings a three-dimensional quality to the interior of the restaurant. The design is highly considered, unique and inviting, while subtly linking the experience to the client’s existing Australian venues.”** – *Kirsten Stanisich, IDEA 2018 Jury*

**“An interior of exceptional design where every element works in harmony, while providing a unique dining experience. Longrain Tokyo, while referencing the Australian iterations, is very much a triumph in its own right, with sublime lighting, finishes and aesthetic cohesion uniting the whole.”** – *Jan Henderson and Gillian Serisier, co-editors inside*

Providing a warm and inviting ambience, Longrain Tokyo captures (rather than reinvents) the essence of Longrain. Here, the design draws inspiration from the cross bracing of the warehouse ceiling joists, and the ‘Woven Wall’ pattern of the Sydney iteration, while the red brick of the Heritage building and the green fish scale tiles of Melbourne are revisited. To introduce an Asian influence, the custom pendant lights over the bar act as a striking feature, while evoking a night sky filled with flying lanterns. A subtle ‘X’ symbol through the venue further references the Australian warehouse framework and the intersection of cultures: Australian, Japanese and Thai.

It is the unique combination of Australian designers working closely together with highly skilled Japanese builders and craftsmen that affords the space its distinctive elegance, warmth and refinement. The Australian



ceramicist (who hand produced the ceramic fish scale tiles, so iconic to the Melbourne venue) was engaged to produce a set for the Tokyo site, lending a textural and handcrafted layering to the space. Along with the elegant work of the many Japanese craftspeople responsible for the custom joinery, this reveals an unmistakable quality of design sensibility to the space. The Japanese venue sits 39 floors above the magnificent Tokyo skyline and the design shows a sophisticated understanding of this vantage point as a significant feature, with care taken to ensure that the focus on the view wasn’t lost through the restaurant’s transition from day to night. This was achieved through concealing the internal illumination within joinery, the raised dining platform and the Christopher Hodges wall sculpture.

