Lighting Design

Michelle Trujillo
ABS 443
December 10, 2007
For my lighting design project, I decided that my favorite neighborhood sushi restaurant would be a good case study.

Sumo is a Japanese restaurant located in Green Valley.
The Problem

• Sumo’s lighting design is nearly null and void. The lack of lighting layers and contrast leaves this space feeling dull. In order to create a better ambiance in the space they need to employ more lighting layers. As of now the predominate lighting layer is the task layer which tends to just drown the space with light.
Entrance

- The entrance attempted using a decorative light, however the scale of it is shadowed by the soffit. The soffit could be better incorporated by using lights to illuminate it from the inside out, as a focal layer in the space to help make it more predominate.
Sushi Bar

- The sushi bar contains only task lighting, consisting of a row of recessed canned lights. The task lighting is adequate for the bar but decorative lighting should be incorporated to help support to overall theme of the restaurant. It will also help make the sushi bar more of a focal point.
The lighting above the dining tables consists only of recessed lights which are good for overall general lighting of the space but the use of small pendant lights over the tables is a logical and traditional way of lighting. By adding little touches like these you can help create a better dining experience.
They made an attempt to add themed decorative lighting, however they tend to be crooked and don’t stand out or make any real design statement. I would like to replace these fixtures with ones that would be able to make more of a statement and give off an warm glow to add ambiance to the space.
Focal Lighting

- The have a really nice fish tank with quite interesting fish, but the fish tank gets washed out. If there was some lights to illuminate the fish tank it would stand out as well as help with the ambient lighting layer in the space.
Conclusion

- Overall the sushi restaurant has enough lighting for the sushi chefs to work and for the customer to be able to see their food. However, instead of the food outshining the overall design, I would like the place to compliment the food, and allow the customer to have the total dining experience.
Works cited