

# KEYAKIZAKA - Grand Hyatt Tokyo

| Inspiration came from change. |





tonychi and associates

tonychi and associates是一個全球性的專業室內設計團隊，設計項目分布在世界上許多重要城市與旅遊聚點。tonychi and associates成立於1984年，總部設在美國紐約，由華裔設計師季裕棠主持，他以現代主義精神與豐沛熱情為設計注入完美無瑕的風格和創新能量。透過整合建築、室內設計、視覺圖像和室內佈置，每一次的新作皆創造出獨特的感官魅力與歡愉的空間氛圍。

tonychi and associates is a global design practice with projects to its credit in many of the world's major cities and exclusive travel destinations. Based in New York, the firm was founded in 1984 by Tony Chi, a modernist with a passion for impeccable style and design innovation. Tony Chi links architecture, interior design, graphics and furnishings to create spaces to deliver sensory appeal and entertainment every time.

室內設計」 tonychi and associates/Tony Chi, President · William Paley, Associate, Principal in Design · Nelson Bicol, Associate, Principal in Design · Jonny Marsh, Associate, Principal in Design · Ninako Okuyama, Designer

燈光設計」 David Singer, President · Joern Siebke-Associate, Lighting Design

業主」 森建築有限公司

管理」 東京君悅大飯店

地點」 6-10-3 Roppongi, Minato-ku106-0032 Tokyo Japan

開幕」 2008年4月

Interior Design Firm」 tonychi and associates/Tony Chi, President · William Paley, Associate, Principal in Design · Nelson Bicol, Associate, Principal in Design · Jonny Marsh, Associate, Principal in Design · Ninako Okuyama, Designer

Lighting Design Firm」 David Singer, President · Joern Siebke-Associate, Lighting Design

Owner」 Mori Building Co. Ltd.

Management」 Grand Hyatt Tokyo

Location」 6-10-3 Roppongi, Minato-ku106-0032 Tokyo Japan

Photographer」 Kunihiko Satake

Grand Opening」 April, 2008



KEYAKIZAKA的新都市開發案在2008年4月開幕了，同時季裕棠先生被邀請在此君悅大飯店內創造一種新的飲食風格。這新餐廳總共332.8平方公尺，擁有同時提供36人用餐的餐飲空間，在此地中海式的餐飲被以日式鐵板燒的作法呈現；這種很受歡迎的食物料理法將視覺、嗅覺、觸覺、味覺完整的結合在食物選擇、準備，以及被客人享用的所有過程中，這是一種極致化挑動所有知覺感動的料理法。

季先生設計的目標在於達到一種不需過度服務的「東道」方式，同時它可以被任何人所接受，尤其是在他所提供的服務及價錢上有好的感覺。

它主要的空間設計利用一系列的簾幕及防煙玻璃所分割，同時也以美麗的冷凍架展示著新鮮的食材；3.6公尺挑高餐飲區的高度是為了隱蔽上方的排氣設施，質感大膽的日本簾子(Noren)取自Nuno材質，為了顯示一種多色及動感十足的「市場風情」；在另一方面，Sugi核桃以及橡木的大地色澤以其躍動的植物生命力，擾動著每一位觀看者的味蕾。

其他設計的特質包括每一間私人包廂都具備獨立的鐵板台，這感覺有如是一個小市場，散發出日本舊式的味道及感覺。陽台廳上方被頂棚覆蓋，四周被手製的日本紙門所封閉，門上的手繪圖案強調現代的日本都居風格以及KEYAKIZAKA的一股親密感。

這種有機感的情緒更被由北海道核桃木作的桌子所強調，這些桌子傳承自名設計師George Nakashima。頭頂燈在一排排鐵板桌的上方被親密的打亮，提供了廚師展現精湛技藝的舞台，在此光鮮亮麗結合著展演技巧的反射影像更顯華麗。季先生結合了現代與傳統，西方與日本的物質性及視覺性的元素，並在此投射出一種風格性十足的新國際感。文字提供」 tonychi & associates 編譯」 褚瑞基

1. 以低矮又舒適的沙發座椅顛覆鐵板燒空間常用的高腳座椅。食材展示頗有「市場風情」。上方的燈光提供廚師展現精湛技藝的現場。2. 餐廳入口，溫馨的木質材包裹著牆面和地板。

1. Low sofa chair gives the coziest dining ambience. Food is exhibited like what has been seen in a traditional market 2. Restaurant Entrance - cozy air shown on wood floor and partition





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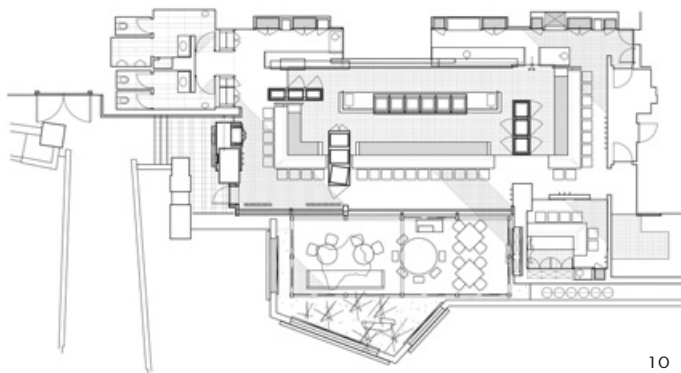


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3. 來自北海道的核桃木，變成了厚實有力的茶几，隔著紙拉門，戶外的休憩區，有陽光、竹林，培養休閒情趣。4. 造型特殊的燈具，在一排排鐵板桌上方打亮，增添華麗影像。  
3. Tea chair made of Hokkaido walnut wood and Japanese sliding screen make dialogue to outdoor beauty of nature 4. Unique design lighting fixtures on teppan-table top gives glamorous lighting quality

Keyakizaka opened in this renowned urban development in Tokyo on April 28, 2008, after the request for Tony Chi to create a new food concept here at the Grand Hyatt Tokyo. Measuring at 332.80m<sup>2</sup> and holding 36 seats at maximum capacity, we see Mediterranean inspired cuisine prepared on a table by a method referred to as "Teppanyaki." The market- concept practiced here is ingredient selection, preparation, and immediate consumption allowing for sight, smell, touch, sound and taste to excite all the senses.

The design objective for Tony Chi was to provide a hostless and service staff controlled teppanrestaurant combining communal service in a private destination spot accessible to the public shopping area of the hotel. Chi had to be sensitive to local prices of transportation and state of the art equipment necessary for the back of the house, and was required to budget intelligently. This design mysteriously separated the venue by a chain curtain and smoke proof glass, and included displays of fresh produce contained by beautiful yet functional refrigeration units. The dining room ceilings measuring at 3,600 mm were made to conceal an effective ventilation system, installed to omit cooking odors. Bold and textured Noren inspired fabrics chosen from Nuno were used to represent the motion and colors of a market, while earth tones of Sugi walnut and oak allow the vibrant hues of vegetables to radiate and tease the palates of onlookers.



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5.7. 整塊的核桃木桌，與現代的覆皮座椅，結合了西方與日本的物質性與視覺元素。6. 私人包廂也有獨立的鐵板台。8.9. 看著廚師展現技藝，這裡成了他的舞台，食客變成了觀眾。這樣的Life秀，需要精湛的表演功力，才能讓現場觀眾得到視覺的滿足。10. 平面圖。

5.7. Solid walnut table confronts perfectly with leather wrapped chair; the layout indicates West meets East 6. Private dining space equips an individual teppa- table 8.9. Teppanyaki master's show gives customers the excitement from vision to taste 10. Plan.



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Other features include a private dining room equipped with a teppan table, resembling a mini version of the main market area simple in all aspects portraying Japanese taste and a sense of nostalgia. The patio lounge is covered with auvent and surrounded by shoji screens with custom hand painted papers emphasizing the modern Japanese urban house, and the intimacy of KEYAKIZAKA.

This organic feel is heightened here by the mother-of-all walnut tables from Hokkaido, inspired by designer George Nakashima. The overhead lighting illuminates the rows of teppanyaki tables, providing a stage for this culinary spectacle featuring polished light fixtures with reflective surfaces which infuse a touch of modern glitz and elegance. Here tonychi and associates combines tradition with modernism, Western and Japanese physical and visual elements, with taste that creates a stylish and focused international flair. *Text by tonychi associates*