

**TID**11<sup>th</sup>2018Award  
Taiwan Interior Design

商業空間類餐飲空間 TID 獎

The TID Award of Commercial Space/ Food & Beverage Space

雪月花日本料理

Japanese Waka, Haiku & Setsugekka

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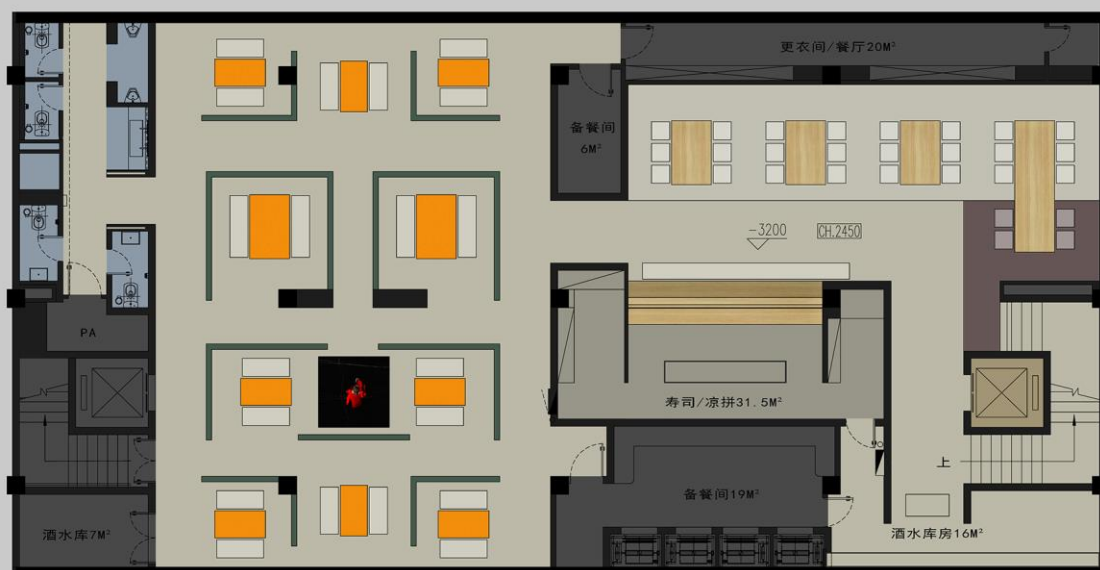
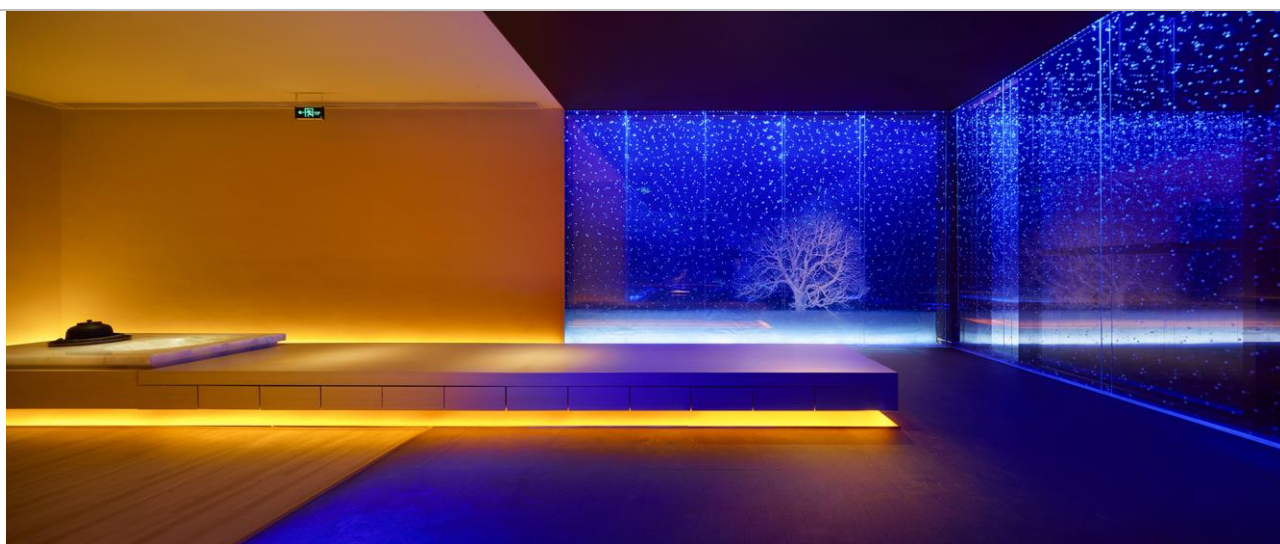
Photographer

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3F平面图



-1F平面图











#### CSF-09-雪月花日本料理

無論多麼精巧圓熟的概念與定義，最後大都會淪為對“形式”的誅伐。所以黑泡泡的總設計師、也是本案的主持設計師孫天文先生說：我們可以拒絕任何形式的理論和觀點，但卻無法拒絕來自其生存的建築、居住的室內所帶給你的潛在影響，相比之下似乎“傳達什麼”比爭論“這是什麼”更有意義。這種似乎孤傲的夫子自道說到底其實是一種誠意滿滿的精神姿態，這也是設計師第一步就將這間料理店的名字改為“雪月花”的緣起。無論是被稱為“永遠的旅人”的芭蕉的一首：“今夜雪紛紛，許是有人過箱根”；還是明惠上人的“更憐風雪漫月身”；又抑或是“喜見雪朝來”、“花不為伊開”和“月明堪久賞”，在日本的和歌俳句，雪月花代表了自然萬物，也代表著歡喜哀愁——對於空間設計的頂尖高手，技術上的完美已經是題中應有之義，所爭的分毫就在於文化視野和底蘊的大巧不工。雕刻櫻花的超白玻璃、藍色的LED光帶，全黑的壽司台背景……每一處都有驚豔，但每一處又並不足以涵蓋整體的禪意妙旨——而只有當這些水乳交融，才形成適當，以“適當”這兩字提醒自己誠實的傳達，便是至臻完美的因果，至於其他設計師錙銖必較的何種風格、業界評價，于孫天文先生而言，已經沒多大興趣去追究了。日本料理的精髓是“不時不食”，“寒意上心頭時，就得為鯛魚開始做準備”（古今青柳：小山裕久），百煉刀工、精確手感之外，關鍵是心的感悟，設計其實同樣如此——魚躍在花見，花開在眼前，用剎那，問候浮生，而其根本端由卻在於浸淫行業多年的修為。

#### CSF-09- Japanese Waka, Haiku & Setsugekka

No matter how exquisite the concept and definition are, they most likely end up to be judge about "Form". Therefore chief designer from Shanghai Hip-pop as well as main designer of this project Mr. Sun said: we may reject any form of theory or opinion, however, we can't refuse the potential influence from the architectural and interior environment that we live in. It seems "what do you want to convey" is more significant than to argue "what it is". The seemingly roundabout self-praise is actually a spiritual attitude with great sincerity, and this is the reason why the designer took "Setsugekka" as the name of this restaurant in the very beginning. Whether verses: "Tonight is snowing, someone must be passing the Hakone" by Matsuo Basho who is called "Forever Traveler"; "What a pity that the moon is covered by blizzard" by Maruyama; or "Happy to see snow coming" "Flowering is not for someone" or "Enjoy the bright moon for a long time"; in Japanese Waka&Haiku, Setsugekka represents natural beings, as well as joy and sadness emotions—for top space designers, the perfection of technique has already become prerequisite; what makes one's work out-performs other's is the vision and understanding of culture that contains greatness in simplicity. The ultra-clear glass engraved with the sakura, blue led light band, complete black background of sushi counter...everywhere is amazing, but nowhere alone can give full expression to the sense of Zen of the whole space—only when all of these mix harmoniously, then an appropriate design is obtained. And it comes the most perfect cause and effect while the designer uses "appropriate" to describe honestly the design. As for the style of the design and the comment from the industry, both of which are attached great importance by other designers; yet Mr. Sun has not much interest in them. The essence of Japanese Cuisine is "right time to eat", "you have to prepare for the snapper when you feel the chills in your heart" (quoted from Hirohisa Koyama). Besides fine knife skills and precise touch feel, to get a perfect Japanese Cuisine, your inner insight is the key, so dose design—while enjoying rippling blossom before the eyes, it comes the "aha moment". But the marvelous insight does not come for no reason, it dues to years of practicing experience in design industry.