

# SIGNAGE

Though we do like a lot of the design ideas for video walls inside LBK or in our display case in front, we need to focus our signage budget on attracting eyes from the covered shopping street. There isn't much reason to spend a fortune on big fancy video walls in the shop, if nobody even knows we are up the stairs to this building.

Therefore, the LED features that each designer has placed inside the shop, are all cool and what we wanted to see, but in addition to the small signage on the post the big-ticket video wall should be designed for our space down on the street.



## CONCEPT DISPLAY 3

An idea of modern bar environment with a touch of Nara character.

A combination of traditional Japanese shape (rice paper wall shoji squarish grid) - and modern font.



NAME BOARD ON THE STREET SIDE

A

A. BLACK EXISTING BOX  
 RESTAURANT SIGNBOARD



B

B. BLACK SCREEN  
 SIGNBOARD

C

C. LIGHTING  
 NAME DISPLAY



## CURRENT SITUATION

Black frame is the base and name is exposed by lighting.

LBK Craft bar & bistro can follow the same principle.

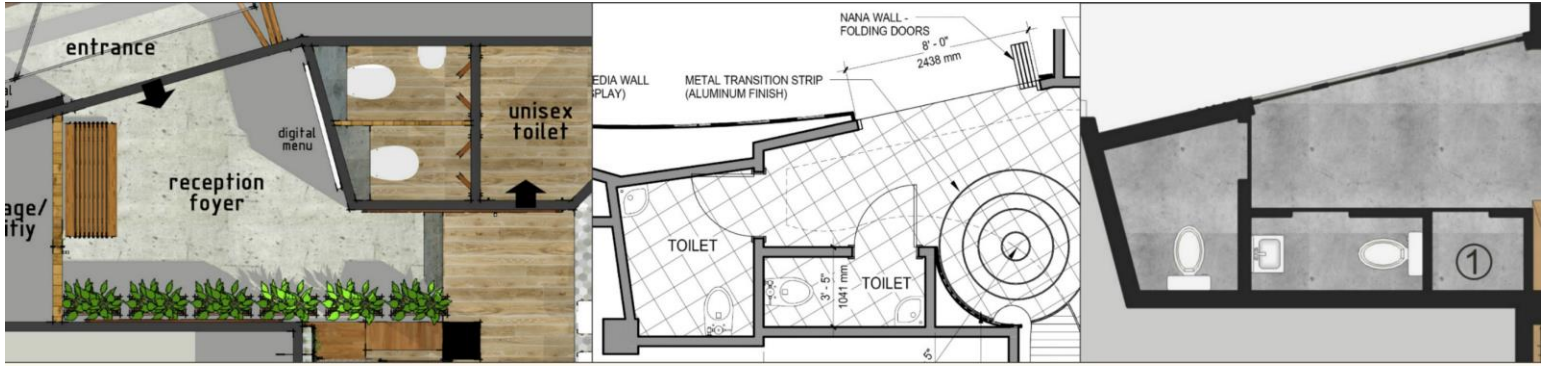


VESEL - Existing Name board, below LBK Craft Bar & Bistro signage





# TOILETS

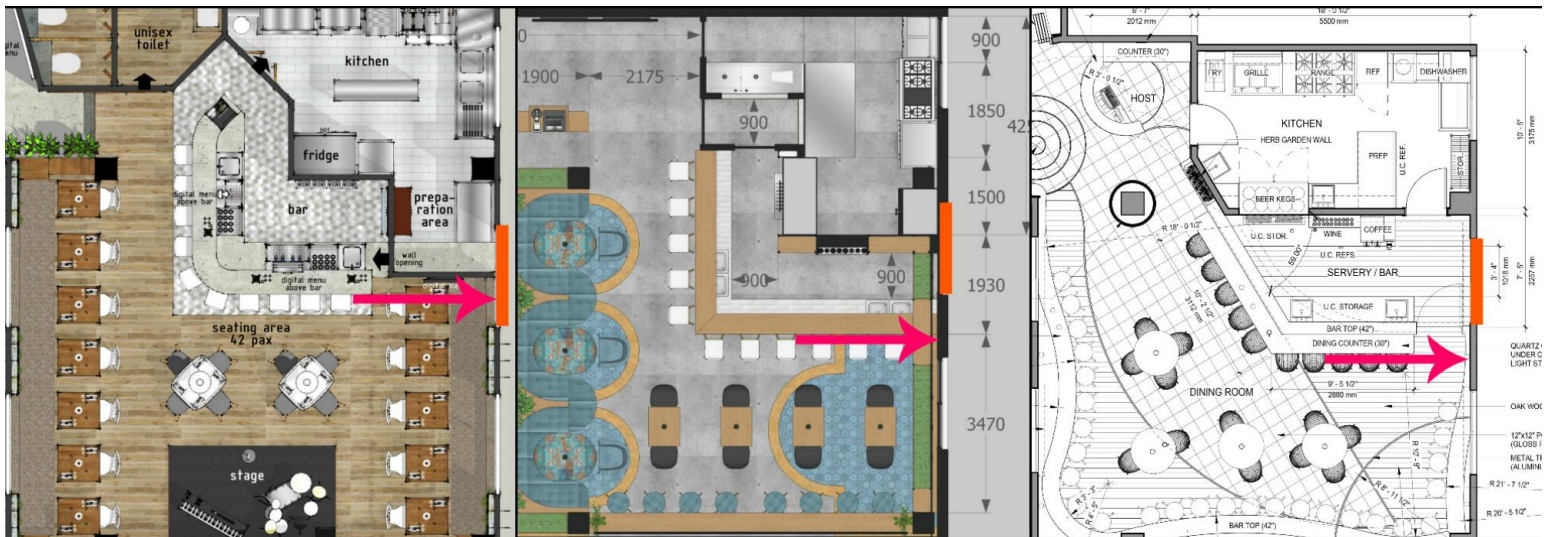


## TOILETS!

We were happy to see a wide range of ideas from the designers on other possible ways and places to put the toilets. However, in the end, we've decided we have to stay with our original concept:

2 toilets, each with its own sink, in the corner space by the door. Our builders have said that placing them anywhere else will cost us a significant amount more because they will have to run a lot of new plumbing; so near the entrance they go!

# BAR COUNTER



1. Bar counter is in a good position

2 and 3. Counters extend too far into the dining hall.

We are hoping to leave the maximum amount of floor space open as possible, while still maintaining comfortable spacing in the kitchen for work. To achieve this, the bar counter should not extend further into the dining hall than about halfway on the middle window.

# CUSTOMER FLOW, KITCHEN w/FOOD PASS, POS



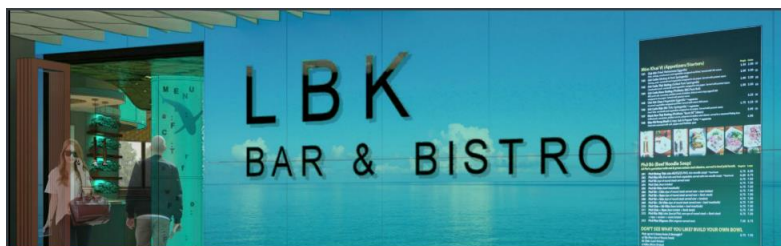
It's disappointing how that column creates such a choke-point from the front door to the main hall. Work with what we've got though, right? Here is what we would like to do to improve the experience for customers and our staff.

1. Thanks to one of your designs, as well as a few other designers that we didn't select, we realized that we didn't need a separate POS/Cashier station that would just take up valuable real estate. Instead, the register/food pass/counter space should be placed somewhere along the end or at a good staff juncture point of the bar counter.
2. We also want to improve the flow around that front column, and not have customers sitting at the end of the bar being bumped all the time by people coming and going in that high-traffic area. We are willing to sacrifice those two or three seats and have the whole area opened up.
3. By removing those seats, POS station, toilets, we should now have more space to:
  - A. Expand the kitchen area more along that back wall.
  - B. Create a possibly curved bar counter with a food pass area for our floor staff from the kitchen, as well as a POS register area at the end that either our floor staff, bartender, or even cooking staff could get to with equal ease for ringing up customers.



# TONES AND COLOR SCHEMES

NARA IMAGES: <http://bit.ly/2a3Ql6t>



Nara is famous for its temples, deer, and mountains. It is not nautical in any way.





# COMMENTS ON EACH SUBMISSION



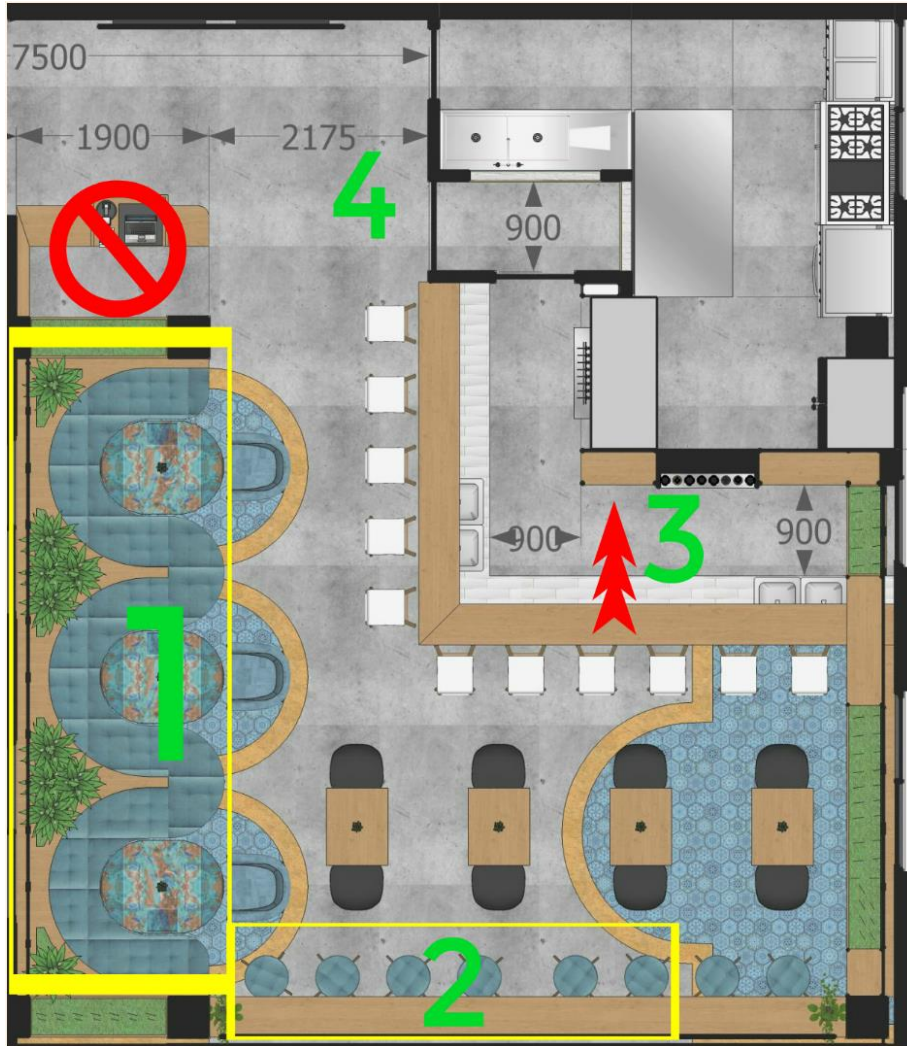
**1.** We started to prefer the designs that had bench or booth seating with customers' backs against the wall facing the main dining hall. Since we hope to have events here (salsa dance nights, live performances, receptions, etc.) the more we are able to move tables and chairs to open up the middle space, while still having seating at the bar and along the walls, the better.

**2.** We LOVED this concept of having a wall opening for a food pass from the kitchen to the bar. However, we are again willing to sacrifice a seat at the bar, to allow our staff space to pick-up and deliver food, bothering customers as little as possible.

**3.** We are now not 100% confident that the building owner will allow us to have events that are "excessively noisy". Therefore, we would prefer to have a space in the corner blocked out for POSSIBLY putting temporary staging (so no benches or booths in this corner, please. It could just wind up being tables only, after all.

**4.** Not everyone who comes to LBK wants to watch TV. Therefore, more bench and table seating facing out, is best.

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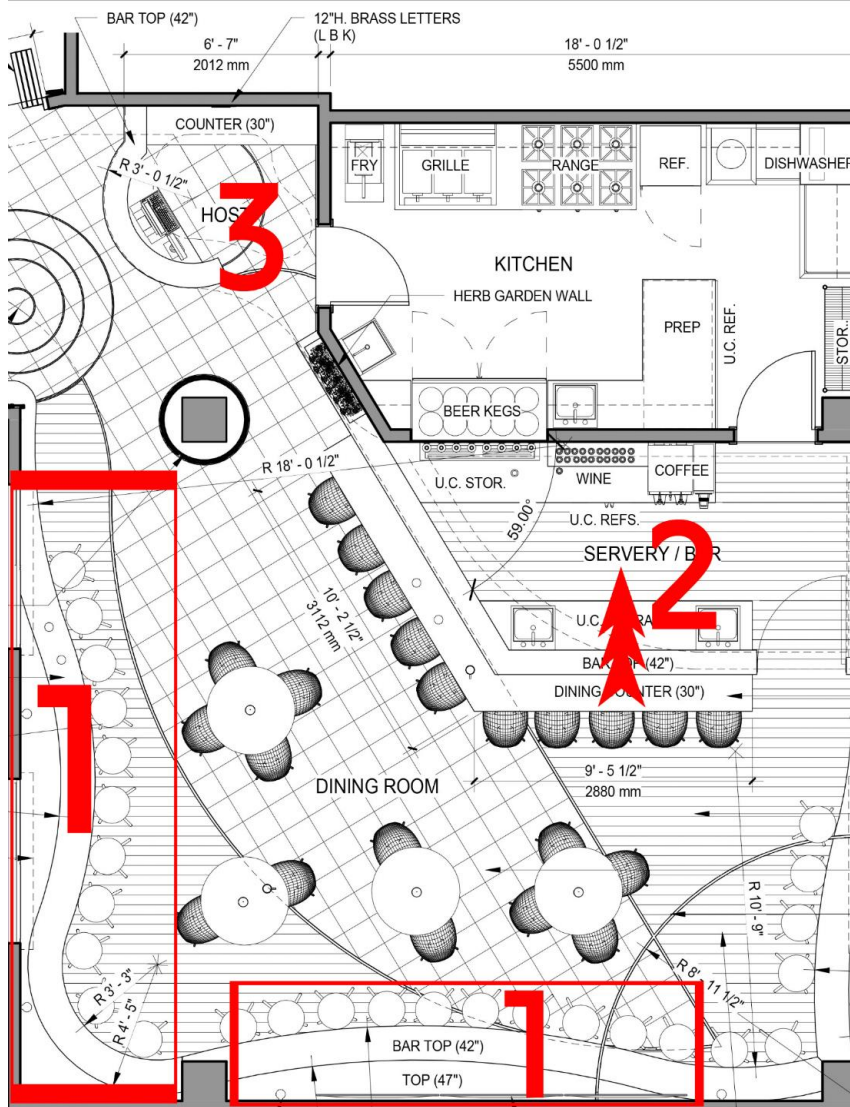
**1.** We found this design to be different and original from all the others, and a lovely way to fit larger parties in without sacrificing much in overall floor space.

**2.** As mentioned with the other designs, we've changed our thinking with guests forced to stare at the walls. Please replace these with benches (not booths, too much space lost) so that guests are sitting with their backs against the wall and facing out to the hall.

**3 and 4.** As mentioned with the other designs, we are trying for more floor space and would like the bar counter moved back to around mid-point of the middle window. The space that is lost in doing so, can be gained back by removing the POS station and extending the kitchen space more along the back wall.



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