



INTERIORS ■ East in the West End: Stiff & Trevillion's Satsuma restaurant

Michael Stiff combines spatial ingenuity and tactile materials at Satsuma restaurant. Critique: Russell Brown. Photos: Peter Durant.

Amidst the noise and hustle of Soho, Satsuma is a shrine of calm and order. Michael Stiff and Andy Trevillion know all about zen and the art of the noodle having designed the first Wagamama, where the spare interiors were as much a part of the phenomenal success as the food. And it was one of the entrepreneurs behind this ground-breaking restaurant that recommended the practice to the backers of Satsuma, Soho's newest Japanese eatery.

The concept was to create a real Japanese restaurant, in the mould of truly urban eating places in Osaka and Tokyo, rather than another fast food, disposable style noodle bar. At Satsuma, Stiff has sifted inspiration from Japan, which coincidentally he had visited in connection with



Above Satsuma is set prominently on a busy street in the heart of London's Soho. A glazed door was added to the retained facade.

Right The upper level corridor is distinguished by its generous height and Corbusian colour scheme.



the Royal Academy's New Urban Environments exhibition. He sees many parallels between the rarefied, almost fetishistic, use of materials in traditional Japanese architecture and, another important inspiration, contemporary Finnish design.

At Satsuma the fusion of these two approaches has thrown up fresh ideas of material combinations and the play of



