

Gray

PACIFIC NORTHWEST DESIGN

№ 38: FEB. / MAR. 2018

LUXURY (re)defined

Artful furniture,
creative freedom,
& sumptuous interiors
by Nate Berkus



A sleek boutique brings
European style to the
Pacific Northwest



FROM GARDEN TO TABLE

Written by **AMARA HOLSTEIN** • Photographed by **JEREMY BITTERMANN**

WHEN JAPANESE LOCAVORE CHEF NAKO TAMURA DECIDED TO OPEN HER NEW RESTAURANT, SHIZUKU, in downtown Portland, she didn't expect it would attract the attention of internationally renowned architect Kengo Kuma. But mutual friends introduced them while Kuma was working on the Portland Japanese Garden expansion in 2015, and Tamura asked him to recommend a local architect to design her new space. To her shock, he volunteered himself. Despite her modest budget and his sizeable reputation, Kuma recognized a kindred spirit in Tamura. "We are more interested in the cultural importance of a space than in the size of a project," says Balazs Bognar, project architect and design director of Kengo Kuma and Associates. Shizuku is the firm's first U.S. restaurant project. Inside, traditional Japanese bamboo *sudare* (screens) intertwine overhead, and a rock garden designed by Sadafumi Uchiyama (garden curator at the Portland Japanese Garden) surrounds an elevated tea ceremony platform. The design seamlessly merges Japanese and Pacific Northwest aesthetics. "I wanted a space that matches what we have in Oregon," Tamura says. "The falls, forest, beach, and rivers—all completely natural and peaceful." ✱



At Portland's Shizuku, designed by Kengo Kuma and Associates (with local architect of record Lorraine Guthrie), chef Naoko Tamura wants customers to relax in their seats as if they were children "in their mothers' laps." Hans Wegner-style chairs from Modist Furnishings are paired with custom oak tables, and *sudare* slide open behind the bar to reveal Japanese pottery.