

Tokyo Yamanote Culinary Institute Welcomes Students with an Atmosphere like a Luxury Hotel

The Tokyo Yamanote Culinary Institute in Setagaya ward is currently applying for certification and will be opened in April 2019. The school building has already been completed by fully renovating an existing office building. The modern exterior is accented with the color red, evoking the image of the flames used in cooking, rather like a designer hotel.



Reception counter in the lobby is made by Corian® Solid Surface Cirrus White

Mr. Toshiaki Matsumura of Satsuma Kensetsu, who was in charge of the construction, showed us around. He said, “This is the second culinary institute in Tokyo operated by Murakawa Gakuen, a school corporation in Osaka.” Satsuma Kensetsu also constructed Murakawa Gakuen’s Yamanote Culinary Institute, opened in Shibuya in 2016. “For the school building in Setagaya, we returned it to a skeleton state before the large-scale renovation,” said Mr. Matsumura. The building has Japanese-, Western-, and Chinese-style cooking classrooms; a sushi counter; bar; cake shop for café training and other facilities.

Mr. Arata Kamiyama of MA□ S PLANNING, who did the design, explained, “The design concept was to make something that doesn’t look like a school.” He said the school has the necessary functions for a culinary institute, while incorporating a fine-quality feel, interior qualities, and playful designs to

differentiate it from other schools. Mr. Kamiyama stated, “The client enhanced its programs and equipment so it will be chosen by as many students as possible among the numerous competitor schools. In addition, it also views the school building design as one facet of its PR and branding.” The cooking classrooms on each floor resemble designer restaurant kitchens, and the most impressive feature is the spacious entrance hall with an atrium stretching up to the second floor. There is a ceiling with wooden louvers and a marble-style tiled floor. The space is very luxurious, with large interior items arranged in a spacious way. At the far end is a slightly sparkly reception counter made from Corian® Solid Surface in this space that looks like a hotel lobby. “The second-floor ceiling lighting, the first-floor interior, and the reception counter designs are all linked with circles. We designed the school so the upper and lower floors are perceived as a unified environment,” said Mr. Kamiyama.



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The unique design all linked with circles → This image is the example of the above statements highlighted in yellow

The reception counter shaped like a large arc, has a dynamic yet subtle form that seems to be

absorbed into the wall next to it. The countertop, sides, and riser are all made from Cirrus White in the Corian® Solid Surface Private Collection. The pieces are rounded and connected seamlessly for a form that appears to flow.



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Mr. Kamiyama says they often use white-colored Corian® Solid Surface for plumbing as well as store counters, explaining, “We frequently use Corian® Solid Surface for rounded designs because there are no visible joints or seams. This unique material feel also helps give a soft, fine-quality impression.” He also said, “For pieces with a sense of volume, simple white tends to give a blank impression. Accordingly, we often choose Cirrus White, which seems to be the most sophisticated of the white flow patterns.”

This beautiful school will likely be a lively place with many students next spring.

More information about Tokyo Yamanote Culinary Institute:

- Project name: Tokyo Yamanote Culinary Institute
- Address: 4-8-24 Taru-machi, Kohoku-ku, Yokohama-shi, Kanagawa Prefecture, Japan
- Corian® Colors: Corian® Solid Surface Cirrus White
- Application: Reception Counter
- Operation: Murakawa Gakuen
- Design: MA・S PLANNING Co., Ltd.
- Construction: Satsuma Kensetsu Co., Ltd.
- Fabricator: INTEC Inc.
- Photographer: Yoshihito Imaeda
- Submitted by: Kanoko Ishida