

天国 Tengoku



Set in the rolling Welsh Valleys, Tengoku is a high-end Japanese restaurant located in the restored Glamorgan 'Scotch' Colliery Pump House. Tengoku draws its inspiration from the depiction of heaven and hell in Japanese art, where many works showcase a land of luxurious palaces, jewelled trees, and tranquil ponds. The design embeds Japan's emblems of heaven and hell in mountainous scenery into the landscape of the Welsh Valleys. Visitors can dine in the grand central space beneath a traditionally constructed temple pergola or up high amongst the Zen landscaping of the mezzanine. For intimate dining, visitors can also hire one of the private dining rooms overlooking the dramatic chef's teppanyaki grill kitchen.

Site Analysis

Micro-climate: In the low elevation of the valley, the site is prone to southwesterly winds. The Rhondda River exposes it to a high groundwater level.

Accessibility: In the Welsh Valleys, one hour from Cardiff, it is accessible via the A4058 and Llwynipia station. Diners can visit from several towns in Rhondda.

Locality: Tonypany has several Asian F&B establishments. The majority are casual eateries, so a high-end Japanese restaurant would be a unique addition.

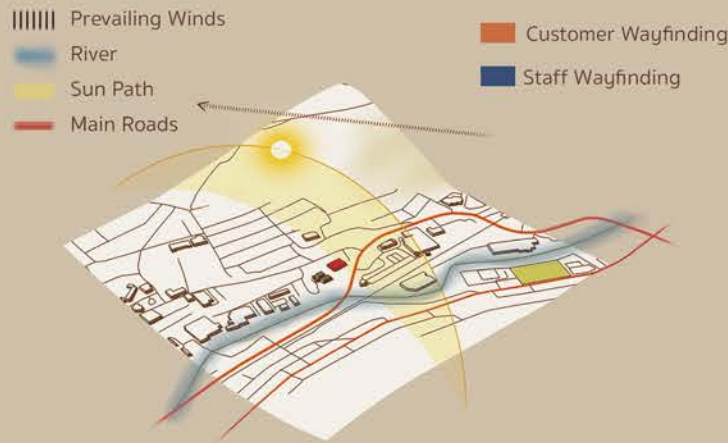
Transport Links



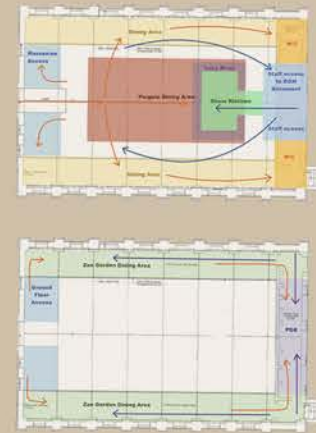
Catchment Area



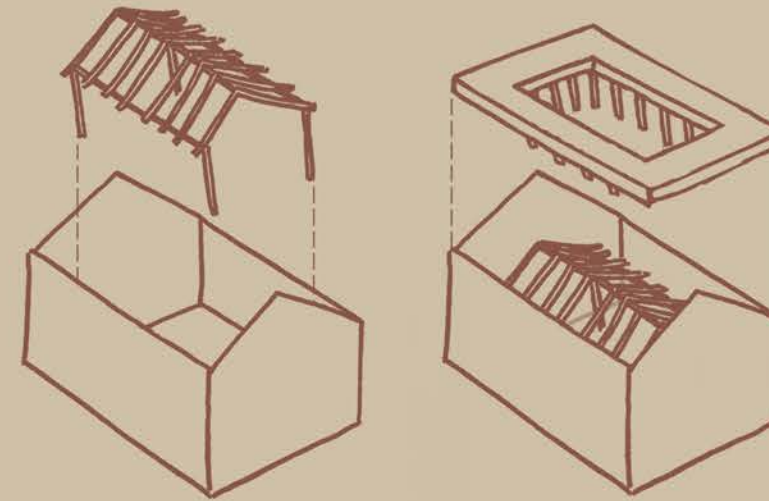
Local F&B Establishments



Customer Wayfinding
 Staff Wayfinding



Key Moves



The structural insertions shape the zoning of the design. A Japanese pagoda-inspired pergola creates a focal point for the show kitchen and defines the vertical volume of the space. The mezzanine emulates an engawa, a traditional chashitsu tea house porch. It offers limited space to simulate exclusivity, pertaining to the 'Tengoku,' narrative, distinguishing between the upper level, 'Heaven,' which is close to the sky and overlooks the bustling ground floor, 'Hell,' which features the fire and drama of the Teppanyaki Grill.



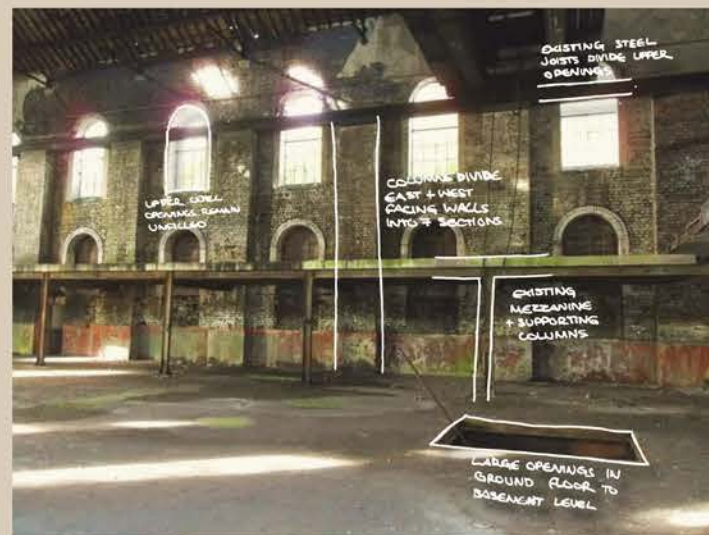
Zen garden depicts motifs of nature and purity pertaining to depictions of heaven in Japanese art and folklore



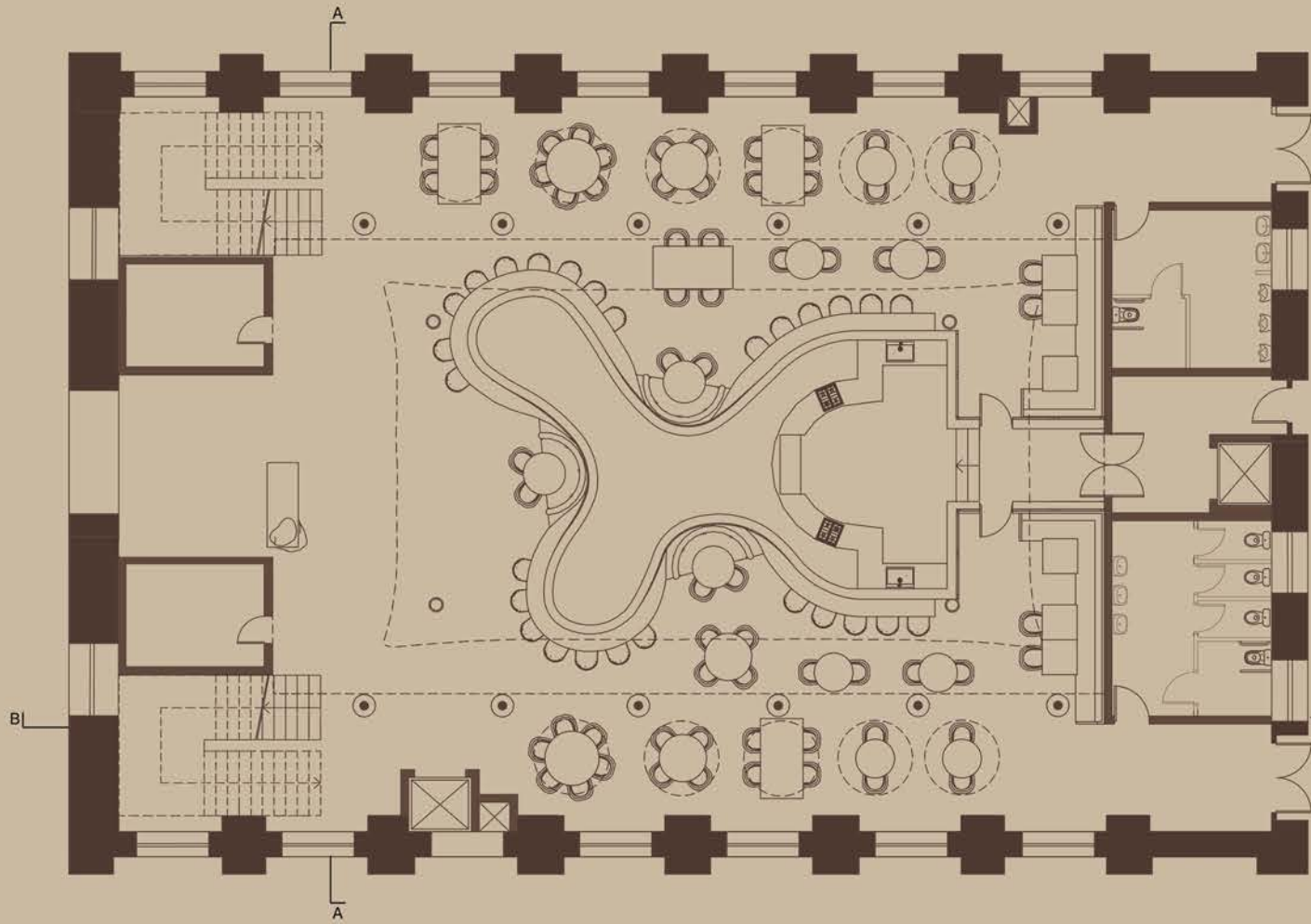
Oversized table light dome inspired by top of ishidoro lantern



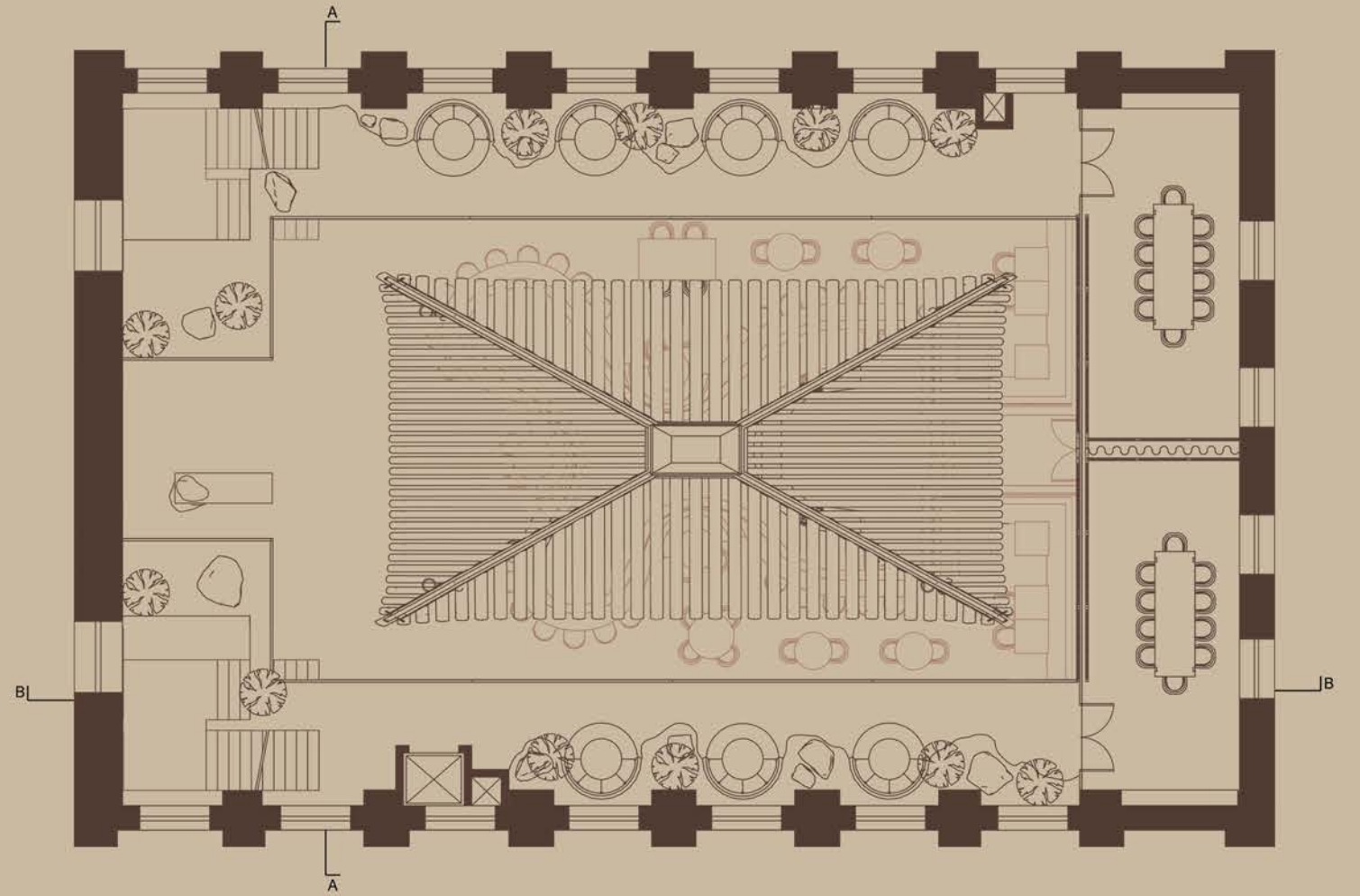
battered effect base inspired by traditional cast iron teapot
 Laquered columns resemble torii gates symbolising entrance to divine space











Ground Floor

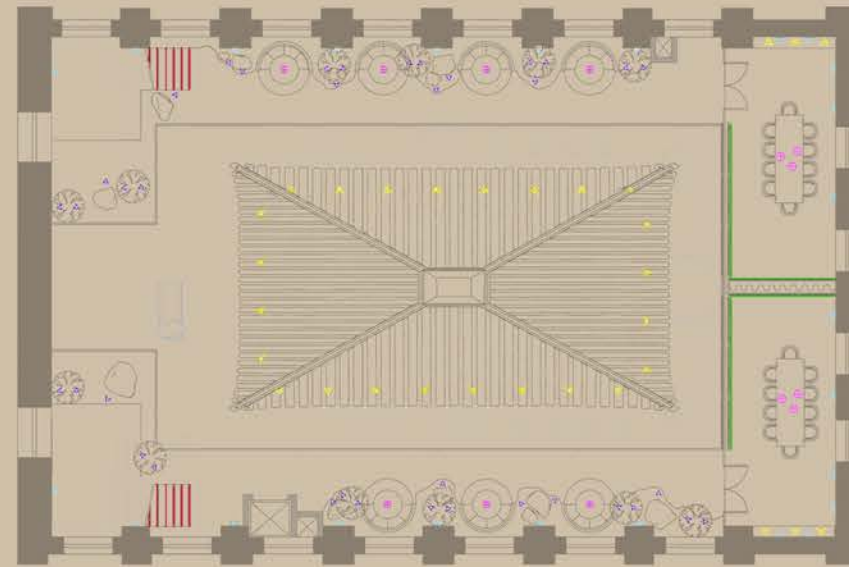
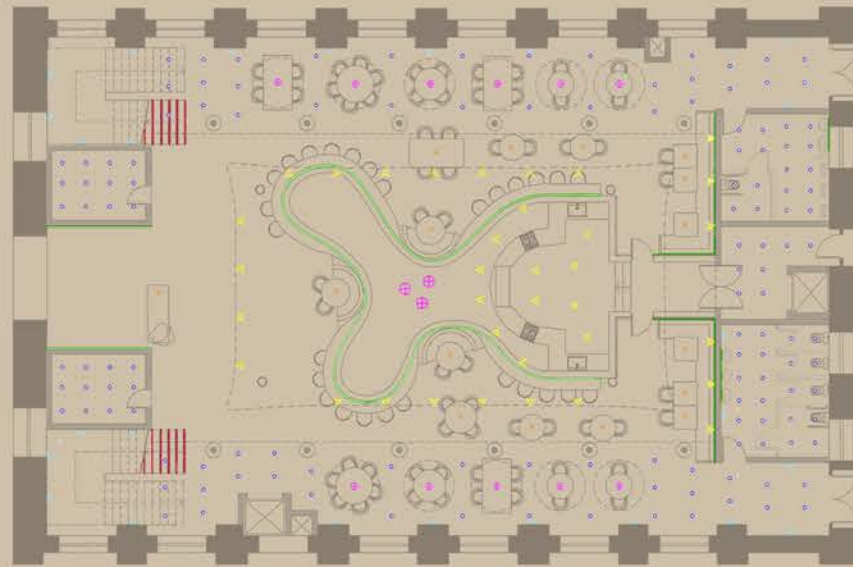


First Floor

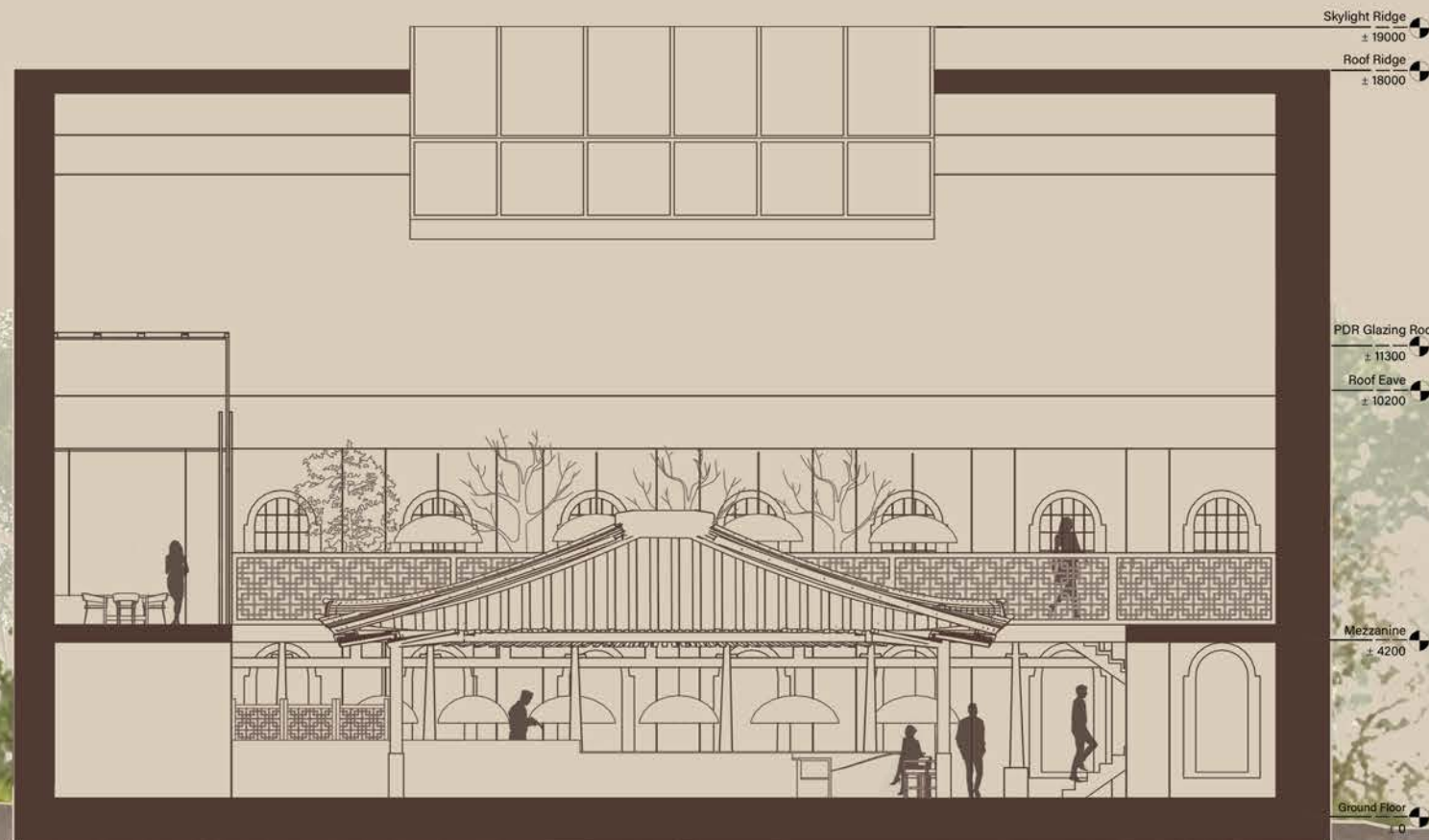


Lighting Plan

-  Directional Spotlight
-  LED Wall-Grazing Light
-  Directional Accent Uplight
-  Pendant Light
-  LED Strip Light
-  Cordless Table Lamp
-  Recessed Ceiling Light
-  Wall Light



Section BB

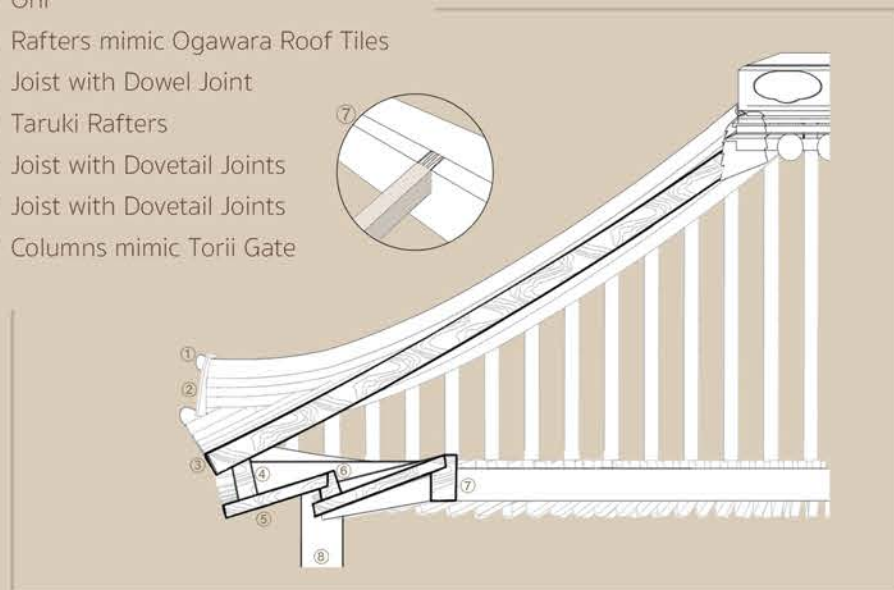


Section AA





- ① Toribushuma
- ② Oni
- ③ Rafters mimic Ogawara Roof Tiles
- ④ Joist with Dowel Joint
- ⑤ Taruki Rafters
- ⑥ Joist with Dovetail Joints
- ⑦ Joist with Dovetail Joints
- ⑧ Columns mimic Torii Gate



The private dining room is the most exclusive area. It overlooks the bustling ground floor and is screened off for privacy. The material palette evokes 'total divinity' as diners have ascended to the grandest room, so the material palette emulates an abstract skyscape alongside rich velvets symbolising its hierarchy over the Zen garden on the same floor. The pop of burnt sienna piping nods to the fiery nature of the dining experience. The bench follows the form of a Japanese clog, while the rest of the furniture continues the use of Japanese joinery and elegant lines.



The first floor references Japanese Zen gardens which aim to achieve peace and serenity. It is on the upper level alluding to the distinction of Heaven being closer to the sky with a quieter and more intimate atmosphere. The limitation of space and fewer tables further evoke exclusivity. The materials pay homage to traditional landscape art and wagara, the distinctly Japanese geometric fabric designs with fabrics seen in traditional kimonos and the Furniture continues the biophilic references such as the lily pad-shaped table.



The ground floor material palette is representative of the fire and drama of the teppanyaki grill. Evocative of 'Hell' as depicted in Japanese art, the palette has rich, deep tones. The gold and black accentuate the brass and are indicative of the charring of the grill, emphasised in the shou sugi ban. Japanese architecture is referenced in the lacquer and the bronze texture inspired by hammered teapots used in the tea ceremony and the furniture is subtly Japanese in construction, for example, butterfly joinery in the dining chairs.

