

Zuma Restaurant, 261 Madison Avenue, New York, NY

Project Owner:

Chef Rainer Becker

Design Team

- Architect: Noriyoshi Muramatsu
- Engineer: Lilker Associates Consulting Engineers, PC

Mechanical Contractor:

Marlin Mechanical

ADE Contact:

Sales: Brian XavierEngineering: Scott Gatto

Manufacturer:

Titus: Air OutletsGreenheck: FansRittling: Heat

Completion Date:

January 2015



photo courtesy of dujour.com



photo courtesy of Bloomberg.com

Project Description:

Zuma restaurant, a global hotspot featuring contemporary Japanese cuisine, made its debut in New York with 24,000 SF on Madison Avenue. The two-story dining room centers around an open-flame grilling station and a sushi bar. A modern upstairs balcony bar provides views of the space, with reclaimed tropical woods, chairs fabricated from tree stumps and enormous, custom-fit granite blocks. Lilker's design services created a "building within a building": upgraded gas and electrical utilities, a new 160 ton chiller plant, dedicated heating system, kitchen ventilation with dedicated and redundant exhaust for each freestanding robata grille, dual temperature domestic hot water, interactive Web-based Building Management System (BMS), and IT & Security systems including access control and video surveillance.

description courtesy of Lilker Associates