

# Sage stirs drama into decor for So Restaurant basement

## By Sarah Woods

Soho-based Japanese restaurant So Restaurant has benefited from a smart redesign of its basement by interior designer Russell Sage.

The restaurant on London's Warwick Street, W1, offers fusion dishes along with 'modern, Minimalist decor' and the open-plan kitchen forms part of the space downstairs. It now boasts a selection of mirrors, lowered lighting, new furniture and panelling to absorb noise.

Basement spaces always offer a challenge when it comes to design, says Sage.

'I have worked on many basement spaces and it is so difficult to make them feel a bit magical,' he says. '[The aim] was really just to bring back a bit of drama.

'I loved the effect of the kitchen in the room,' adds Sage. 'It gives a real dynamic feel to it. We used a lot of



**So Restaurant basement, designed by Russell Sage**

mirrors and have made it a bit more funky. Basement spaces can often be noisy, so we have put in panels and low lighting. It is a very simple makeover, but it certainly adds some dynamics. It is toned down from the previous design to

make it more dramatic. I was quite keen to make it feel atmospheric.'

Under the direction of owner Tetsuro Hama, So Restaurant is also set to house a new upstairs sushi bar later this month, called So Sushi.