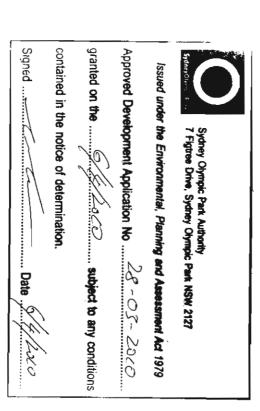
KOKORO Sushi Bar

RETAIL 02, 8 AUSTRALIA AVE SYDNEY OLYMPIC PARK



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- 20. PERSPECTIVE THE VIEW FROM COUNTER

ATTACHED PLAN - THE LOCATION OF BUILDING WASTE AREA

PAS DAMPING & DESIGN & CONTRIGHTED & SHAME THE PROTESTEY OF AM DECUM PETERNATIONAL PL	SUITE 4/2 EAST ST. FINE DOCK NSW 2048 TEL 87:2 8661 FAX 87:12 8688 Info@ends.com	A&I GROUP INTERNATIONAL PTY LTD
TITLE	LOCATION	PROJECT
COVER PAGE	RETAIL 02, 8 AUSTRALIA AVE SYDNEY OLYMPIC PARK	KOKORO Sushi Bar

TITLE	LOCATION	CONTION	PROJECT	
COVER PAGE	SYDNEY OLYMPIC PARK	RETAIL 02, 8 AUSTRALIA AVE	NONCINC QUALIT DAI	KOKOBO Silishi Bar
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S LEE, SM YOO B 12/03/2010 ISSUE FOR APPROVAL

05/03/2010

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SCOPE OF WORKS

CONSTRUCTION WORKS ASSOCIATED WITH FIT OUT OF GROUND FLOOR RETAIL 02, 8 AUSTRALIA AVE, HOMEBUSH BAY

INTERIOR OF THE PROPOSED SPACE

DINING AREA
- INSTALLATION OF NEW SET CEILING IN WHOLE AREA.
- INSTALLATION OF NEW SUSHI BAR (CUSTOMISED SUSHI CONVEYER BELT).
- NEW PAINT SHOULD BE APPLIED ON EXISTING AND NEW WALLS.
- INSTALLATION OF NEW DOWN LIGHTS, EXIT SIGN, ACCESS PANELS,A/C, AND VENTILATION

KITCHEN

INSTALLATION OF NEW COMMERCIAL NON-SLIP TILE WITH COVING FLOOR AND WALL TILES

INSTALLATION OF NEW SET CEILING WITH MOISTURE RESISTANT PLASTER BOARD

INSTALLATION OF NEW KITCHEN SOLID WALL

INSTALLATION OF NEW S/S FIN. ON EXISTING WALL AND NEW SOLID WALL

INSTALLATION OF NEW S/S FIN. ON EXISTING WALL AND NEW SOLID WALL

. NEW FULL HEIGHT PARTITION SHOULD BE INSTALLED IN KITCHEN. • INSTALLATION OF NEW KITCHEN EQUIPMENTS REFER TO KITCHEN CONSULTANT. • NEW FLUORESCENT LIGHTS, DOWN LIGHTS, EXIT SIGN, ACCESS PANELS,AIC, VENTILATION, HOOD SHOULD BE INSTALLED.

- INSTALLATION OF NEW VENTILATION & EXHAUST THROUGHOUT KITCHEN
- INSTALLATION OF NEW PLUMBING IN KITCHEN
- INSTALLATION OF NEW GAS & ELECTRICAL REFER TO CONSULTANT
- INSTALLATION OF NEW LIGHTS, EXIT SIGN, ACCESS PANELS,A/C, VENTILATION, HOOD SHOULD BE INSTALLED.
- INSTALLATION OF NEW ELECTRICAL OUTLETS - D. GPO, DATA, TELEPHONE LINE AND FAX

Sydney Clympic Park Authority 7 Figures Drive, Sydney Olympic Park NSW 2127

issued under the Environmental, Planning and Assessment Act 1979

ed Development Application No ...

28-03-2010

subject to any conditions

of determination

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ELECTRICAL NOTES

ALL WIRING & CONDUIT TO BE CONCEALED. NO EXPOSED POWER POLE ALLOWED.

CEILING NOTES

THIS IS AN INDICATION. REFLECTIVE CEILING PLAN ONLY.
ALL FIRE PROTECTION & MECHANICAL LAYOUT TO BE
VERIFIED BY CERTIFIED ENGINEERS ACCORDINGLY.

IMPORTANT NOTES

ELECTRICAN TO ENSURE THE DESIGN OF THE LIGHTING FOR THE FITOUT USES LESS THAN 20 WATTS ABOVE MUST BE PROVIDED UPON COMPLETION OF WORKS. WITH PART J6.2 OF THE BCA. AN INSTALLATION CERTIFICATE FROM A LICENSED ELECTRICIAN AS FOR SQUARE METRE USING MAXIUM ILLUMINATION POWER DENSITY CACULATIONS IN ACCORDANCE

MEASUREMENTS ON SITE PRIOR TO COMMENCNIG FITOUT ALL DIMENSIONS IN THIS DRAWING ARE INDICATIVE ONLY. FITOUT CONTRACTORS MUST CONFIRM ANY

SUITE 4/2 EAST ST. FIVE DOCK NSW 2048 TEL 97/2 8561 FAX 97/2 8569 rib@ands.com A&I GROUP INTERNATIONAL PTY LTD SHAFT BETWAYN THE NEGACIALLY OL WIT GREE HIS DAYMAND & DESIGN IS COLLAROUSED

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SCOPE OF WORKS

LOCATION RETAIL 02, 8 AUSTRALIA AVE SYDNEY OLYMPIC PARK			
PROJECT KOKORO Japanese Restaurant D	S	SYDNEY OLYMPIC PARK	LOCATION
PROJECT KOKORO Japanese Restaurant	0	RETAIL 02, 8 AUSTRALIA AVE	CATION
	0	KUKURU Japanese Restaurant	PROJECT

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GENERAL NOTES

ALL WORKS TO BE IN ACCORDANCE WITH THE BUILDING CODE OF AUSTRALIA, AUSTRALIAN STANDARDS, STATUTORY REGULATIONS AND LOCAL AUTHORITY REQUIREMENTS. CONTRACTOR TO ENSURE CONSISTENCY BETWEEN SIMILAR WATERIAL IS MAINTAINED.

PREPARE & MAKE GOOD ALL SURFACES & SUBSTRATE AS REQUIRED TO RECEIVE NEW FINISHES AS PER MANUFACTURER'S SPECIFICATION.

ALL SUBSTRATES FOR OTHERWISE NOTED. JOINERIES TO BE MDF UNLESS

PROVIDE NEW WATER FLOOR IF REQUIRED. PROOF MEMBRANE FOR ALL WALL &

USE ADHESIVES, FASTENERS AND FIXINGS WITHOUT SPLITTING OR DAMAGING MATERIALS.

FINISH ALL EXPOSED EDGES OF THE UNITS WITH EDGE STRIPS TO MATCH THE FACES, UNLESS OTHERWISE NOTED. NSTALL ALL FINISHES & SYSTEMS SPECIFIED AS PER WANUFACTURER'S SPECIFICATION.

EACH DRAWINGS TO BE READ IN CONJUNCTION WITH "FINISH SCHEDULE & SPECIFICATION".

STRUCTURAL NOTES

PROVIDE STRUCTURAL TO CONSTRUCTION FO OUTLINED IN "BCA" & " ENGINEER'S CERTIFICATE IS REQUIRED TO VERIFY STRUCTURAL ADEQUENCY PRIOR TO CONSTRUCTION. L ENGINEER'S CERTIFICATION PRIOR OR ALL STRUCTURAL WORK AS AUSTRALIAN STANDARD.

ALL ELECTRICAL WORK TO BE CERTIFIED BY ELECTRICAL ENGINEER PRIOR TO CONSTRUCTION.

ALL WIRING & CONDUIT TO BE CONCEALED. NO EXPOSED POWER POLE ALLOWED.

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Sydney Olympic Park Authority 7 Figtree Drive, Sydney Olympic Park NSW 2127

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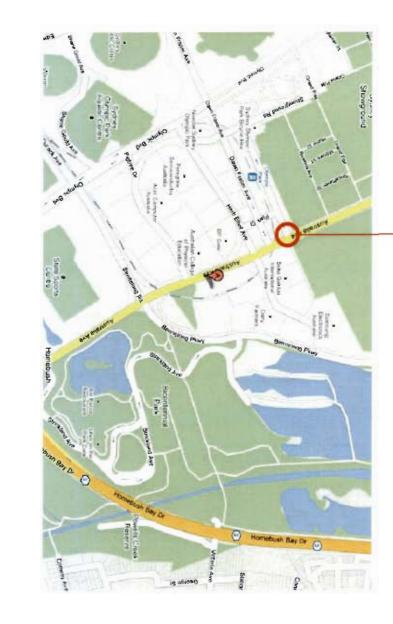
Approved Development Application No 28-05-2000

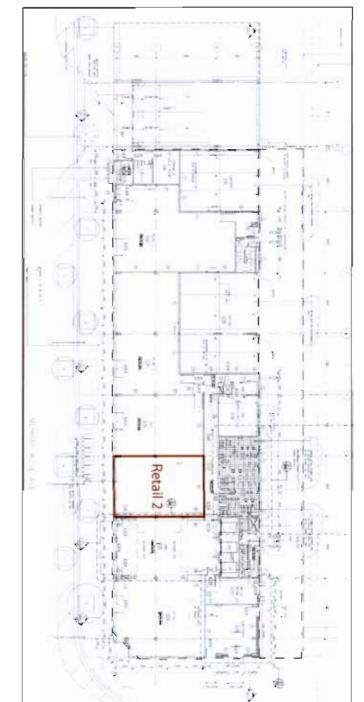
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contained in the notice of determination.

Date

8 AUSTRALIA AVE







LOCATION PLAN

SCALE 1: 50

SITE PLAN

SCALE 1: 50





TITLE

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FCC) = C = F = F	I OCATION & SITE DI ANI	SYDNEY OLYMPIC PARK	RETAIL 02, 8 AUSTRALIA AVE	NONO COSTIL DAI	KOKOBO Kushi Bar
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NOTE

The toilet is if required comply with the Australian standard 4674-2005 part 5.2.1(b) that requires the toilet facilities to be provided with self-closing door and mechanical exhaust system that operate when the sanitary compartment is in use and for at least 30 seconds after the cubicle is vacatled.

ALL INSTALLATIONS COMPLY WITH FOLLOWING CODES & REGULATION
NATIONAL CODE FOR THE CONSTRUCTION AND FITOUT OF FOOD PREMISES PUBLISHED
SYTHE AUSTRALIAN INSTITUTE OF ENVIRONMENTAL HEALTH (THE CITY'S FOOD REMISES CODE)
FOOD SAFETY STANDARD 3.2.3 (FOOD PREMISES AND EQUIPMENT)

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- FOOD SAFETY STANDARD 32.3 FOOD PREMISES AND EQUIPMENT)

Waste Storage and Handling Facilities

Building Waste Area as noted as attached plan - DWG No 21

Provision of garbage room - A garbage room must be provided in a convenient location on the premises for the storage of garbage and recyclable materials.

Construction of garbage rooms - All garbage rooms must be constructed in accordance with the

- 3 (a) The room must be of adequate dimensions to accommodate all waste containers, and any compaction equipment installed, and allow easy access to the containers and equipment
- floor waste connected to the sewerage system;

 The floor waste must be provided with a fixed screen in accordance with the requirements for users and servicing purposes:

 The floor must be constructed of concrete finished to a smooth even surface, coved to a

 25mm radius at the intersections with the walls and any exposed plinths, and graded to a
- ô ≘ of Sydney Water Corporation:
 The wells must be constructed of brick, concrete blocks or similar solid material cement.
 The celling must be constructed of a rigid, smooth-faced, non-absorbent material and
 The celling must be constructed of a rigid, smooth-faced, non-absorbent material and
- •
- 69 Э painted with a light coloured washable paint.

 The doors must be of edequate dimensions to allow easy access for servicing purposes and must be finished on the internal face with a smooth-faced impervious material;

 Any fixed equipment much be located clear of the walls and supported on a concrete plinth at least 75mm high or non-cornaive metal legs at least 15mm high;

 The room must be provided with adequate natural ventilation direct to the outside air or an approved system of mechanical ventilation;

 The room must be provided with adequate artificial lighting; and

 A hose cock must be provided in or adjacent to the room to facilitate cleaning.
 - 3



Sydney Olympic Park Authority 7 Fightee Drive, Sydney Olympic Park NSW 2127

Issued under the Environmental, Planning and Assessment Act 1979

Approved Development Application No 28 -05-20/0

contained in the notice of determination granted on thesubject to any conditions

TEL 9712 8561 FAX 9712 8569 into@anids.com A&I GROUP INTERNATIONAL PTY LTD
SIGNED
SIGNE PROJECT

THE DRAWING I DESIGN IS COPYRIGHTED.

TITLE

FOOD PREMISES & NOTE

ISSUE START DATE SCALE

CHECK BY DRAWN BY

LOCATION RETAIL 02, 8 AUSTRALIA AVE SYDNEY OLYMPIC PARK KOKORO Sushi Bar

Food Premises

Construction and fit-out of food premises - The construction and fit-out of all new food premises, and renovations or alterations to any existing food premises, must comply with the requirements of the Food Safety Sandard 3.2.3 Food premises and Equipment; and

(b) Australian Standard AS 4674 - 2004 Design, construction and fit-out of food premises.

Construction of walls - The walls of the premises must be constructed of brick, concrete blocks, preformed panels filled with suitable material or other solid materials.

Wall finishes in food preparation areas - The walls in food preparation areas must be finished with glazed tiles, stainless steel or aluminium sheeting, laminated thermosetting plastic sheeting, polyvinyl sheeting with welded seams or similar impervious material.

Well finishes in other areas - Wall finishes in areas used for the storage of open food (including cool rooms must meet the requirements for wall finishes in food preparation areas. In other areas, including storage rooms for packaged foods, whole fruits and vegetables, and equipment, the walls must be finished with an impervious material that is suitable for the use of the area.

Fixing of wall finishes - The wall finishes must be adhered directly to the wall to provide a smooth even surface free of buckles, ledges, fixing screws, open joints, cracks or crevices.

for packaged goods, whole fruits and vegetables, and equipment, the floors mus even surface with an impervious material that is suitable for the use of the area. Floor finishes in other areas - Floors in storage areas for open food (including cool rooms) must neet the requirements for floors in food preparation areas. In other areas, including storage room r areas, including storage rooms the floors must be finished to an

Coving - In food preparation areas and areas where wet cleaning is carried out the floors must be coved at the intersections with the walls and any exposed pliniths.

Floors to be graded to floor wastes - In areas where liquids are likely to be surcharged onto the loor or wet cleaning is carried out the floors must be graded to floor wastes connected to the or or wet cleaning is carried out the floors must be graded to floor werage system. (Trade waste licence by operator of retail space)

Basket trap - All drainage from sinks and floor wastes must pass through a basket trap in accordance with the requirements of Sydney Water Corporation (Trade waste licence by operator

Construction of ceilings - Ceilings in food preparation and storage areas must be constructed of painted plasterboard or other suitable impervious material finished to a smooth even surface free of holes, open joints, cracks or crevices.

Drop-in panel ceilings - Drop-in panel ceilings are not permitted over food preparation areas and reas where open food is displayed or served.

 Insect control devices - Insect control devices must not be located over areas where exposed food is displayed or handled. External window and door openings - All external window and door openings must be fitted with ly-proof screens or self-closing fly proof doors unless other suitable means are employed to keep he premises free from files.

Light fittings - Light fittings in areas where exposed food is displayed or handled must be designed and constructed:

 (a) To facilitate easy cleaning and prevent the accumulation of dust or the harbourage of pests; and
 (b) Prevent the contamination of food if the globe or tube shatters.

Pipes, conduits and electrical wining - where possible all service pipes, conduits and electrical wining must be concealed in floors, plinths, walls or ceilings.

Alternatively, service pipes and conduits may be fixed on brackets at least 25mm clear of any objector vertical surface and at least 100mm clear of any adjacent horizontal surface.

Hand washing facilities - Hand basins must be provided where exposed food is handled, in equipment washing areas and in or adjacent to tolet cubides. The hand basins must be readily accessible, of a size that allows easy and a effective hand washing, and fitted with hands-free taps and a common spout for the supply warm running water.

hand drying facilities - A towel dispenser that dispenses single-use paper towels or other suitable hand drying facilities must be provided at each hand basin.

Facilities for cleaning and sanitising equipment - A dish washing machine and/or adequate sinks must be provided on the premises for washing and sanitising equipment.

 Hot and cold water supplies - All facilities for cleaning an running water and be connected to the sanitary drainage s temperature of not less than:
 (a) 45°C for washing operations; and
 (b) 80°C if the sink is used for hot water sanitising. ng and sanitising must be supplied with hot and cold age system. Sinks must be provided with water at a

Sinks used for hot water sanitising - any sink used for hot water sanitising must be provided with a neating element capable of maintaining the water at 80 °C and a ringing basket.

 - Hose connections - Hose connections must be provided on the premises where floors or equipment are to be hosed. Dish washing machines - Any dish washing machine installed on the premises must be designed so that the rinse cycle only operates when the rinse water is at the required sentising temperature. Loading, drainage and drying space at sinks - Adequata space must be provided adjacent to all sinks for quipment waiting to be cleaned and for draining and/or drying cleaned equipment.

 Design and construction of fixtures, fittings and equiplesigned and constructed so as to permit easy and eland suitable for their intended use. pment - All fixtures, fittings and equipment must be factive cleaning, using materials that are impervious

Stainless steel construction - All counter tops, benches and shelving which are likely to come into direct contact with food must be constructed of stainless steel.

 - Hot and cold food appliances - Every appliance used for the storage or display of hot or cold food must be capable of maintaining the temperature of the food at: (a) 60°C or babve (in the case of hot food); or (b) 5°C or below (in the case of cold food). Doors of cupboards and cabinets - Silding doors on cupboards and cabinets must be hung from the top or the bottom guides or runners must terminate at least 25mm from each end of the door opening.

Support of fixtures, fittings and appliances - All fixtures, fittings and appliances must be supported on suitable wheels, plinths, legs, brackets or framework.

- Wheels and castors - Wheels or castors may be used to support fittings and appliances subject to the following requirements:

(a) The wheels or castors must adequately support and permit easy movement of the fitting or appliance when fully loaded.

(b) Sufficient space must be available to move the fitting or appliance to provide access for cleaning purposes.

(c) The wheels or castors must incorporate suitable locking devices.

Legs - Legs must be constructed of solid concrete at least 75., high and recessed under fittings and ppliances to provide a toe space of not more than 50mm. Plinths - Plinths must be constructed of solid concrete at least 75mm high and recessed under fittings nd appliances to provide a toe space of not more than 50mm.

Legs - Legs must be constructed of non-corrosive solid or tubular metal or moulded plastic and be designed and securely fixed so that there is:
(a) A clear space of at least 150mm between the floor and the underside of the fitting or appliand
(b) At least 25mm clearance between the legs and any adjacent walls or vertical surfaces. the floor and the underside of the fitting or appliance;

Brackets - Brackets must be constructed of non-comosive solid or tubuler metal and be securely fixed so half there is a clear space of at least 150mm between the floor and the underside of the fixture, fitting or tippliance.

 Tubular metal supports - where tubular metal is use
 ands must be capped or sealed to prevent the access Framework supports - Framework supports must be constructed of non-corrosive solid or tubular metal and be designed and fixed in such a manner that easy access is available for cleaning the framework and placent suffaces. d for legs, brackets or framework supports the open s of pests.

Installation of fixtures, fittings and appliances. Adequate clear space must be provided between fixtures, tittings and appliances and any adjacent waits to permit easy access for cleaning or any crevice formed must be effectively sealed with a suitable sealant to prevent the collection of refuse.

Cool rooms and freezer rooms - All cool rooms and freezer rooms must be designed and constructed in accordance with the following requirements:

accordance with the following requirements:
accordance with the following penets must be finished with a smooth-faced impervious material (e.g. Non-corrosive aluminium, stainless steel or polyester sheeling) activated inflictly to the insulating core, and must be meatly cut and planed to provide a fight water repelient seel.
(b) The floor must be constructed of concrete at least 75mm thick, graded to the doorway, cored at the infersections with the intersections with the walls and finished with an impervious material.
(c) The food must be capable of being opened from inside the room at all times without the use of tay.
(d) The room must be fitted with an alarm device that is only operable from inside the room and is clearly audible outside room.
(e) The room must be fitted with an external temperature gauge accurate to +/-1 *C to enable the temperature inside the room to be monitored. of with a smooth-faced impervious material (e.g. robyestics revealing) softened directly to the insulating provide a tight water repellent seal. The water repellent seal at least 75mm thick, graded to the dooway, coved at the water and impervious material, the water and impervious material, of from inside the room at all times without the use of

Storage facilities - Adequate facilities must be provided on the premises for the storage of all food stuffs, equipment, utensits, spare clothing, packaging materials, cleaning products and other articled used on the premises.

Staff clothing and personal effects - Change rooms ind equipment cleaning areas for stuff to store cloth cod Premises or lockers must be provided outside food handling and personal effects.

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FINISH SCHEDULE

	DESCRIPTION	CODE
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	SELECTED TILE ON KITCHEN WALL	COVE TILE - MATCHING COVING TILE	SELECTED TILE OF	SELECTED TILE ON FLOOR '500 X 500'			DULUX FLAT ACRYLIC "BERKSHIRE WHITE" CODE NO. 50YY 83/057
I BELLEVILLE	BUILDER	BUILDER	BUILDER	BUILDER			DULUX
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	THE GRAPHIC WORK TO BE PROVIDED BY A&I GROUP INT.
S11 SMART STONE	SMART STONE "REGAL BLACK / HVG: 1300 888 607"



Sydney Olympic Park Authority 7 Figuree Drive, Sydney Olympic Park NSW 2127

Approved Development Application No 28-03-2020 Issued under the Environmental, Planning and Assessment Act 1979

contained in the notice of determination.

Signed _____ Date __

GENERAL NOTES

ALL WORKS TO BE IN ACCORDANCE WITH THE BUILDING CODE OF AUSTRALIA, AUSTRALIAN STANDARDS, STATUTORY REGULATIONS AND LOCAL AUTHORITY REQUIREMENTS.

CONTRACTOR TO ENSURE CONSISTENCY BETWEEN SIMILAR MATERIAL IS MAINTAINED.

PREPARE & MAKE GOOD ALL SURFACES & SUBSTRATE AS REQUIRED TO RECEIVE NEW FINISHES AS PER MANUFACTURER'S SPECIFICATION.

ALL SUBSTRATES FOR JOINERIES TO BE MOF UNLESS OTHERWISE NOTED.

PROVIDE NEW WATERPROOF MEMBRANE FOR ALL WALL & FLOOR IF REQUIRED.

USE ADHESIVES, FASTENERS AND FIXINGS WITHOUT SPLITTING OR DAMAGING MATERIALS.

FINISH ALL EXPOSED EDGES OF THE UNITS WITH EDGE STRIPS TO MATCH THE FACES, UNLESS OTHERWISE NOTED. INSTALL ALL FINISHES & SYSTEMS SPECIFIED AS PER MANUFACTURER'S SPECIFICATION.

EACH DRAWINGS TO BE READ IN CONJUNCTION WITH "FINISH SCHEDULE & SPECIFICATION".

STRUCTURAL NOTES

ENGINEER'S CERTIFICATE IS REQUIRED TO VERIFY STRUCTURAL ADEQUENCY PRIOR TO CONSTRUCTION.

PROVIDE STRUCTURAL ENGINEER'S CERTIFICATION PRIOR TO CONSTRUCTION FOR ALL STRUCTURAL WORK AS OUTLINED IN "BCA" & "AUSTRALIAN STANDARD".

ELECTRICAL NOTES

ALL ELECTRICAL WORK TO BE CERTIFIED BY ELECTRICAL ENGINEER PRIOR TO CONSTRUCTION.

ALL WIRING & CONDUIT TO BE CONCEALED. NO EXPOSED POWER POLE ALLOWED.

CEILING NOTES

THIS IS AN INDICATIONL REFLEC ALL FIRE PROTECTION & MECHAI VERIFIED BY CERTIFIED ENGINES ECTIVE CEILING PLAN ONLY. HANICAL LAYOUT TO BE REERS ACCORDINGLY.

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START DATE	CHECK BY	DRAWN BY	SCALE
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	12/03/2010	05/03/2010	DATE
	ISSUE FOR APPROVAL	PRELIMINARY DWG	DESCRIPTION

SUITE 4/2 EAST ST. FIVE DOCK NSW 2046 TEL 97/2 8661 FAX 97/2 8669 Info@anids.com www.anids.com

A&I GROUP INTERNATIONAL PTY LTD

PROJECT

KOKORO Sushi Bar

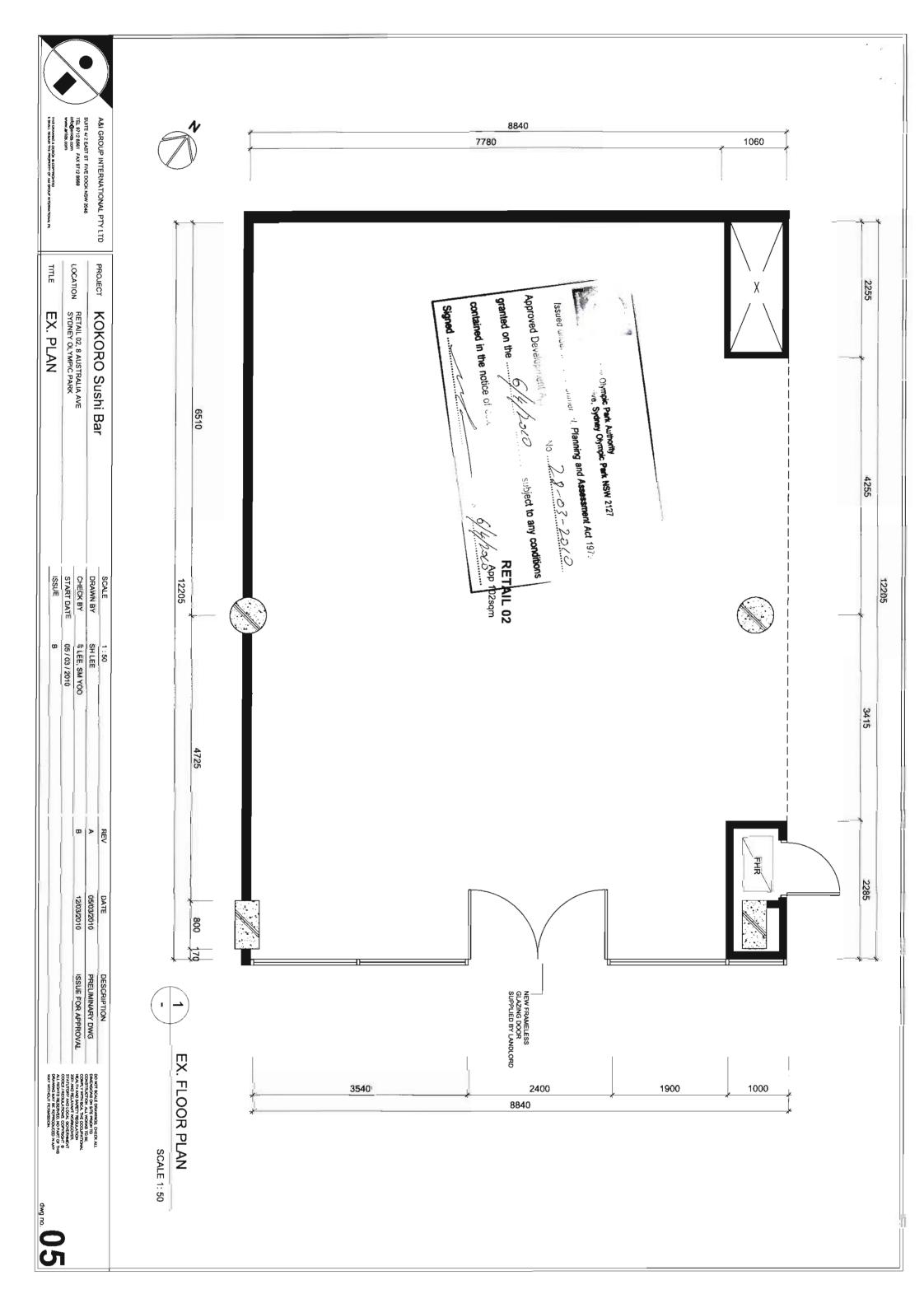
LOCATION

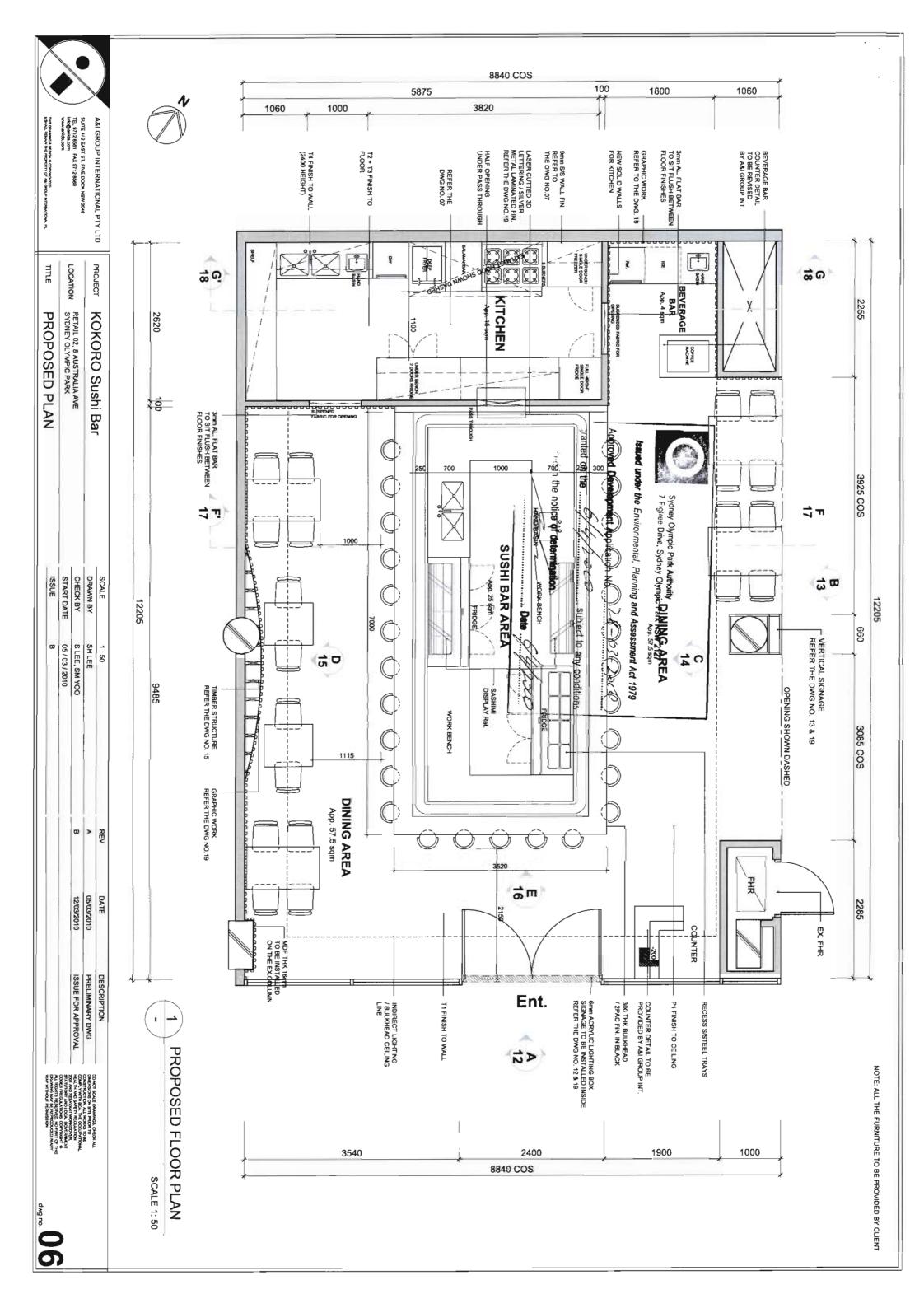
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FINISHES SCHEDULE

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info@anida.com
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05/03/2010 DATE

PRELIMINARY DWG
ISSUE FOR APPROVAL

12/03/2010

RETAIL 02, 8 AUSTRALIA AVE SYDNEY OLYMPIC PARK KITCHEN PLAN: DETAIL ISSUE

TITLE

A&I GROUP INTERNATIONAL PTY LTD

PROJECT LOCATION KOKORO Sushi Bar

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KITCHEN PLAN
DETAIL SCALE 1:50

Sydney Olympic reasons in 17.
7 Figures Drive, Sydney Chympic Park NSW 2127

Issued under the Environmental, Planning and Assessment Act 1979

aved Development Application No 28-03-2000

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ince of determination.

Date 6/1/2010

SINGLE DOOR FREEZER PROPOSED S/STEEL WORKBENCH WITH OPEN SHELVES UNDER PALL HEIGHT SINGLE DOOR FRIDGE BEVERAGE BEVERAGE BAR MACHINE WSWB CHWAY 3mm AL. FLAT BAR TO SIT FLUSH BETWEEN FLOOR FINISHES T3 + T4 FINISH TO WALL (2400 HEIGHT) PROPOSED 500 X 500 TILES ON FLOOR, T1 2255

2620

PROPOSED FIXED S/STEEL SHELVES

SHELF

PROPOSED FIXED OVERHEAD S/STEEL SHELVES SHOWN DASHED

PROPOSED COMMERCIAL SISTEEL EXHAUST HOOD SHOWN DASHED

9mm S/STEEL FINISH TO WALL

PROPOSED 500 X 500 TILES ON FLOOR, T2 + T3 ENSURE NON SLIP RATE, MIN R11 OR MORE

1655

LUNDER BENCH 2 DOORS FRIDGE

WORK BENCH

KITCHEN

100

3mm AL. FLAT BAR
TO SIT FLUSH BETWEEN
FLOOR FINISHES

PROPOSED FIXED —
OVERHEAD SYSTEEL
SHELVES SHOWN
DASHED

800 X 300 PASS THROUGH OVER HALF OPENING

PASS THROUGH

1050

850

PROPOSED UPPER CABINET FOR EDB STORAGE SHOWN DASHED / LOCATION OF EDB NEED TO BE VERIFIED

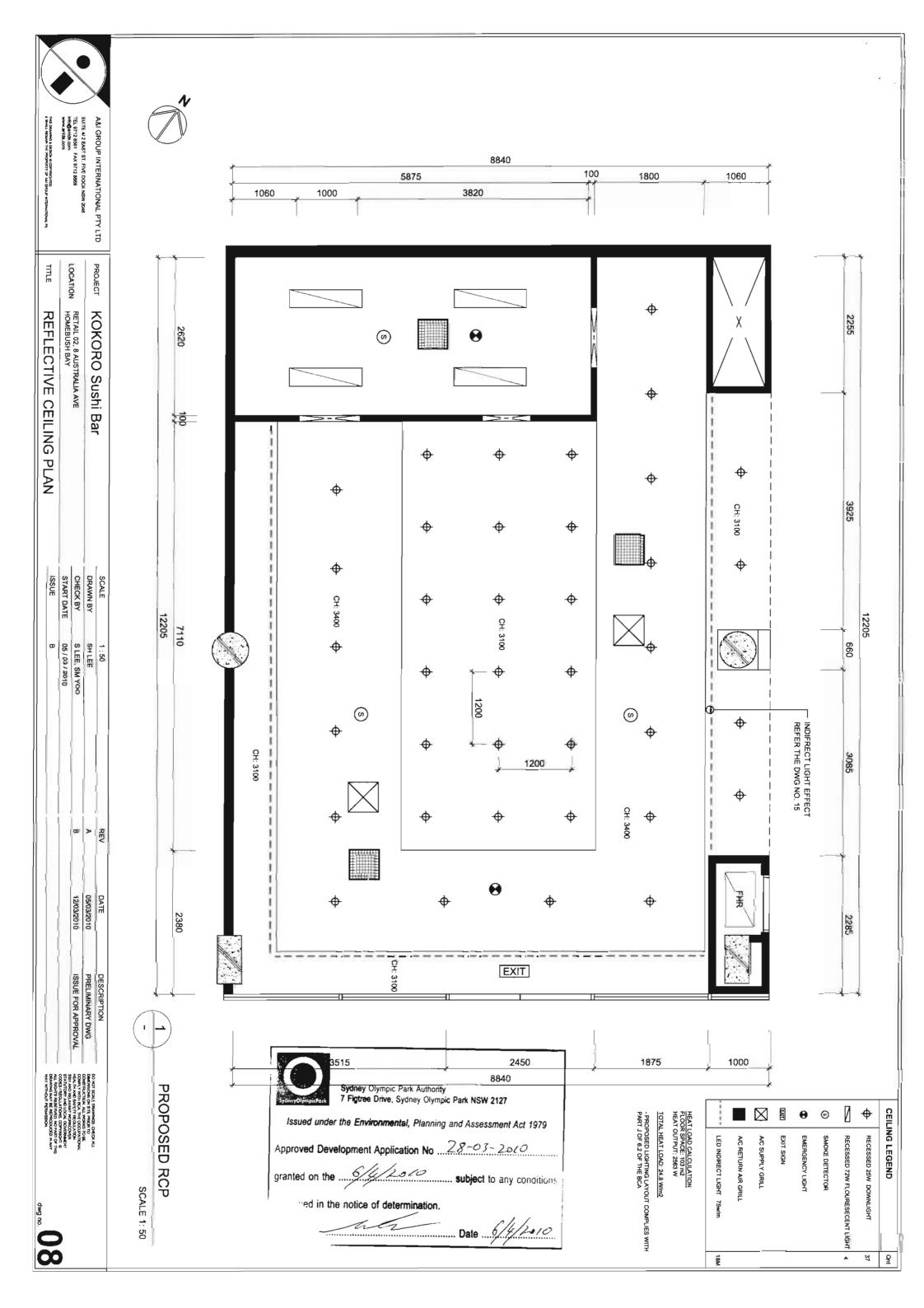
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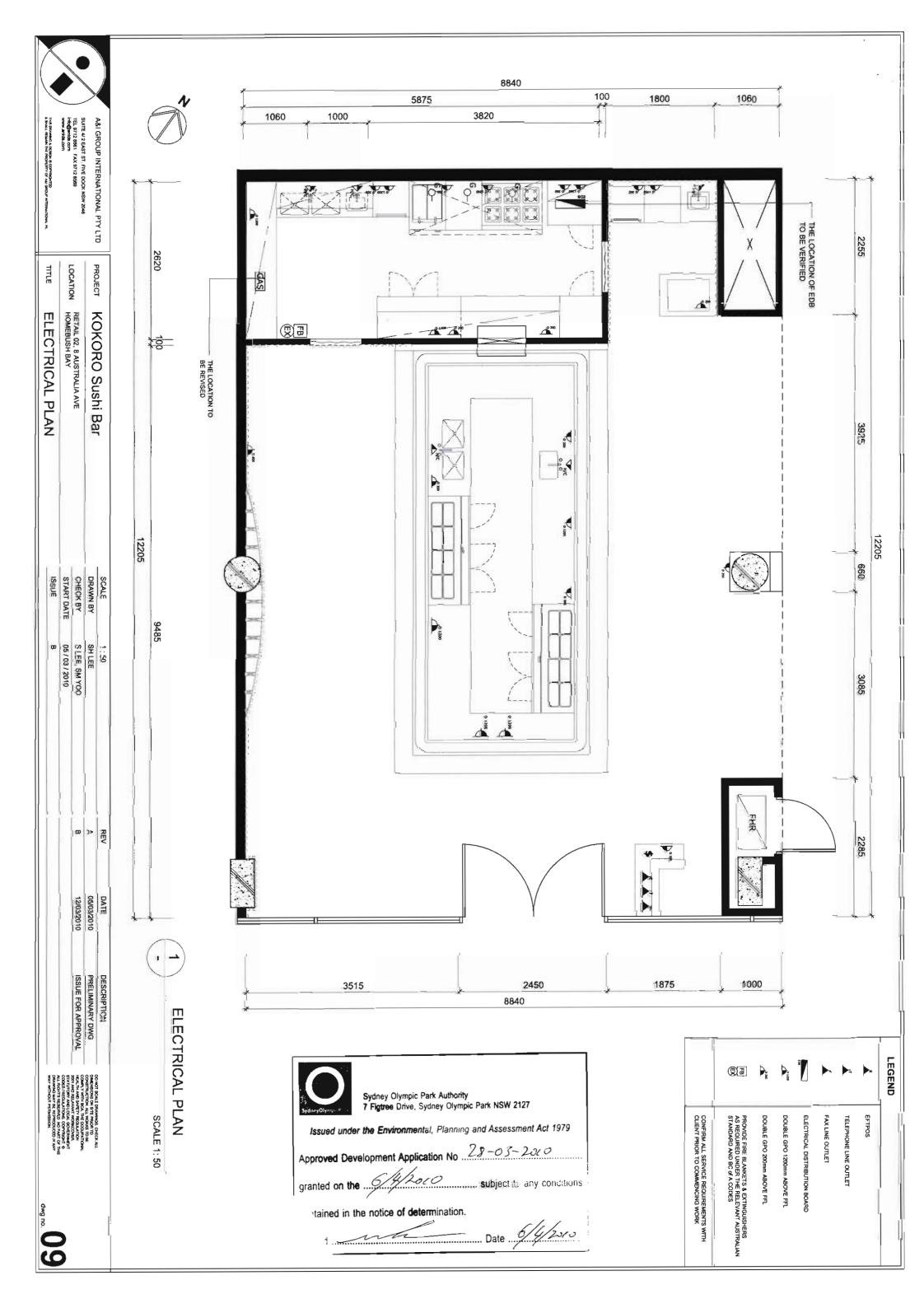
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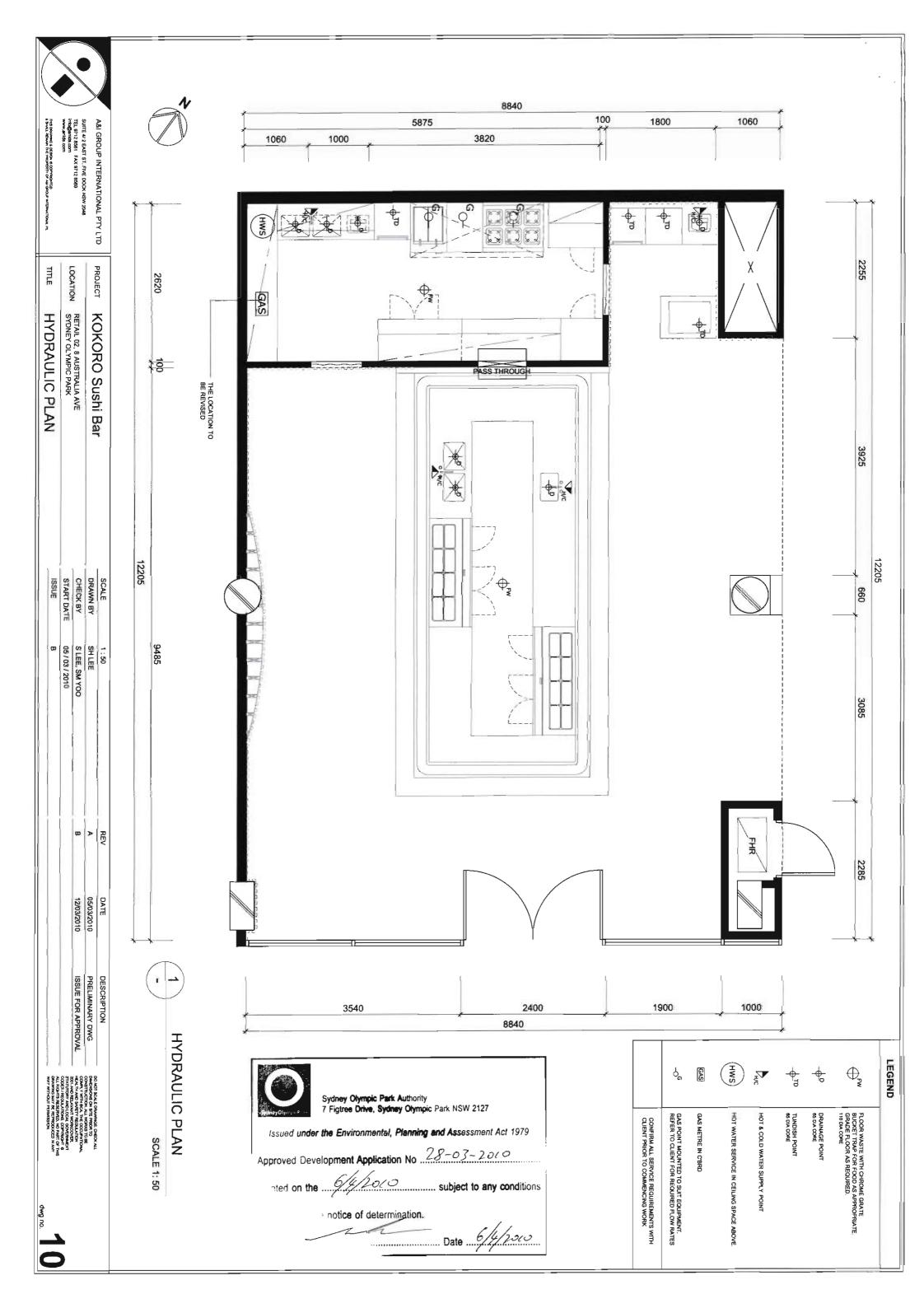
ICE MAKER UNDER FRIDGE COFFEE MACHINE BEVERAGE FRIDGE FULL HEIGHT FRIDGE

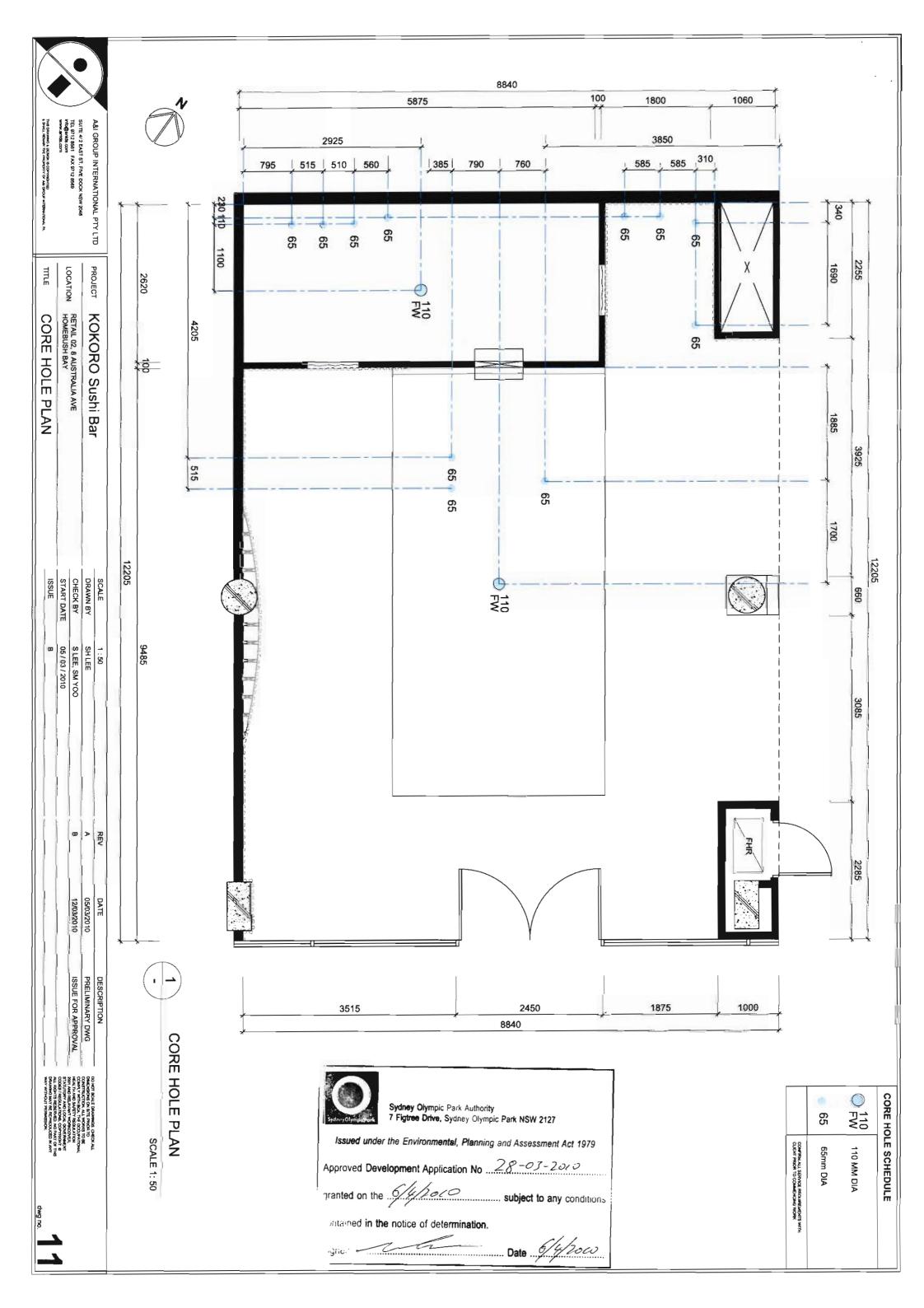
UNDER FREEZER SALAMANDAR 6 BURNERS DEEP FRYER: SINGLE 2 BASKET DW: DISH WASHER

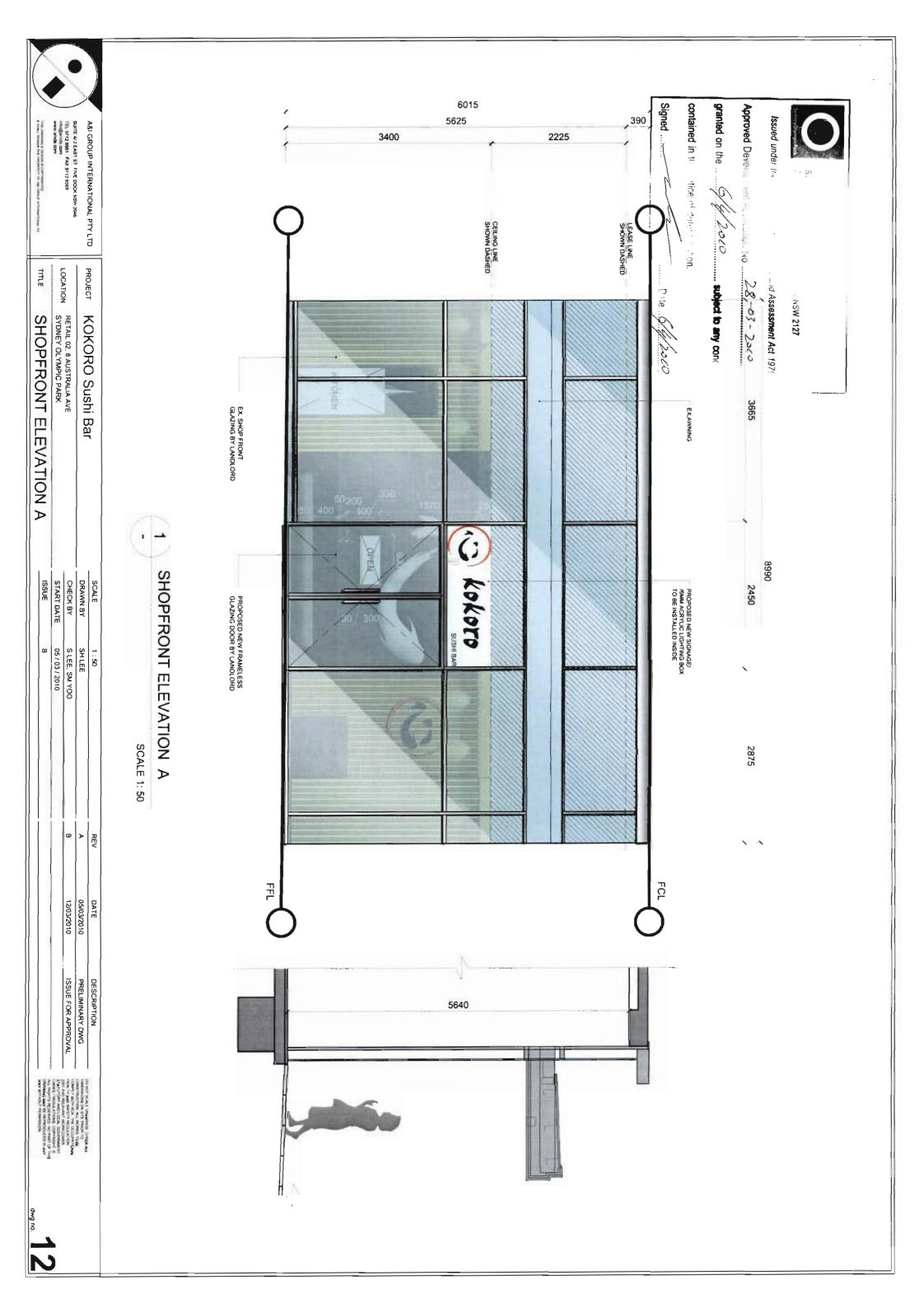
EQUIPMENT SCHDULE













PROJECT

TITLE

LOCATION RETAIL 02, 8 AUSTRALIA AVE SYDNEY OLYMPIC PARK KOKORO Sushi Bar **ELEVATION B** DRAWN BY
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START DATE
ISSUE SH LEE SLEE, SM YOO 05/03/2010 B > REV DATE 05/03/2010 12/03/2010

1:50

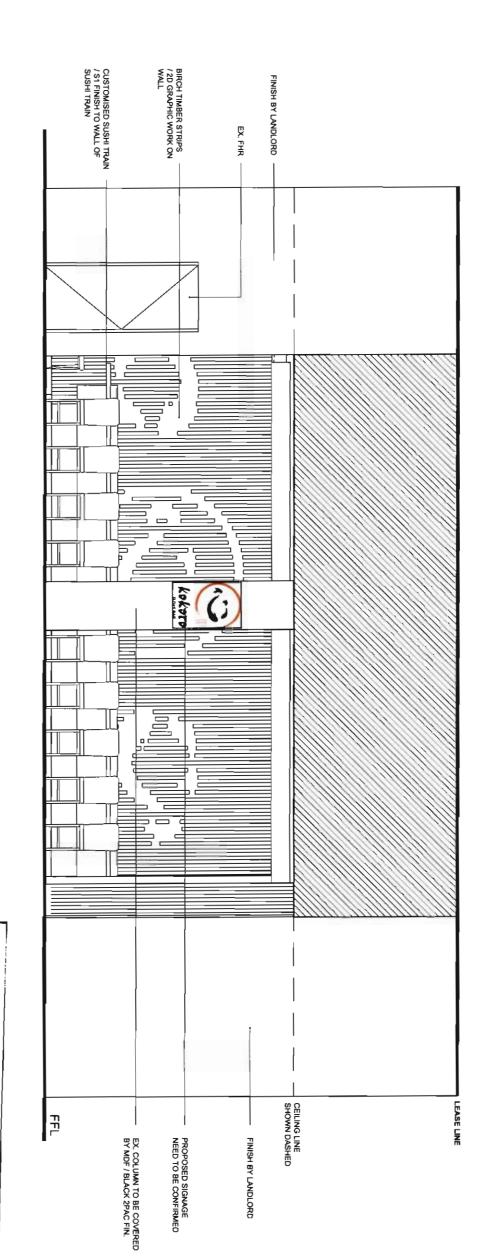


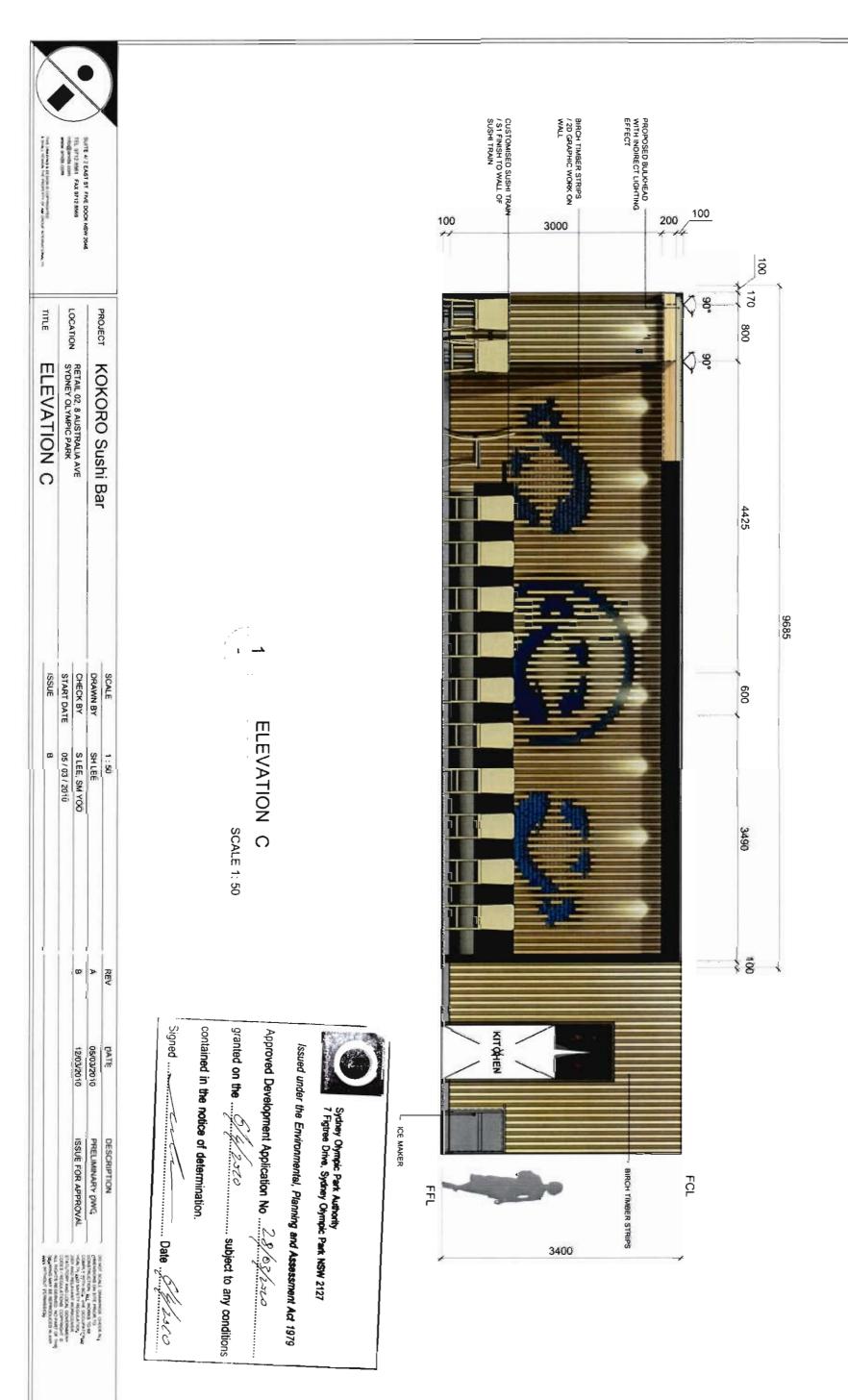
Approved Development Application No ... 28 -- 5-23-0

Issued under the Environmental, Planning and Assessment Act 1979

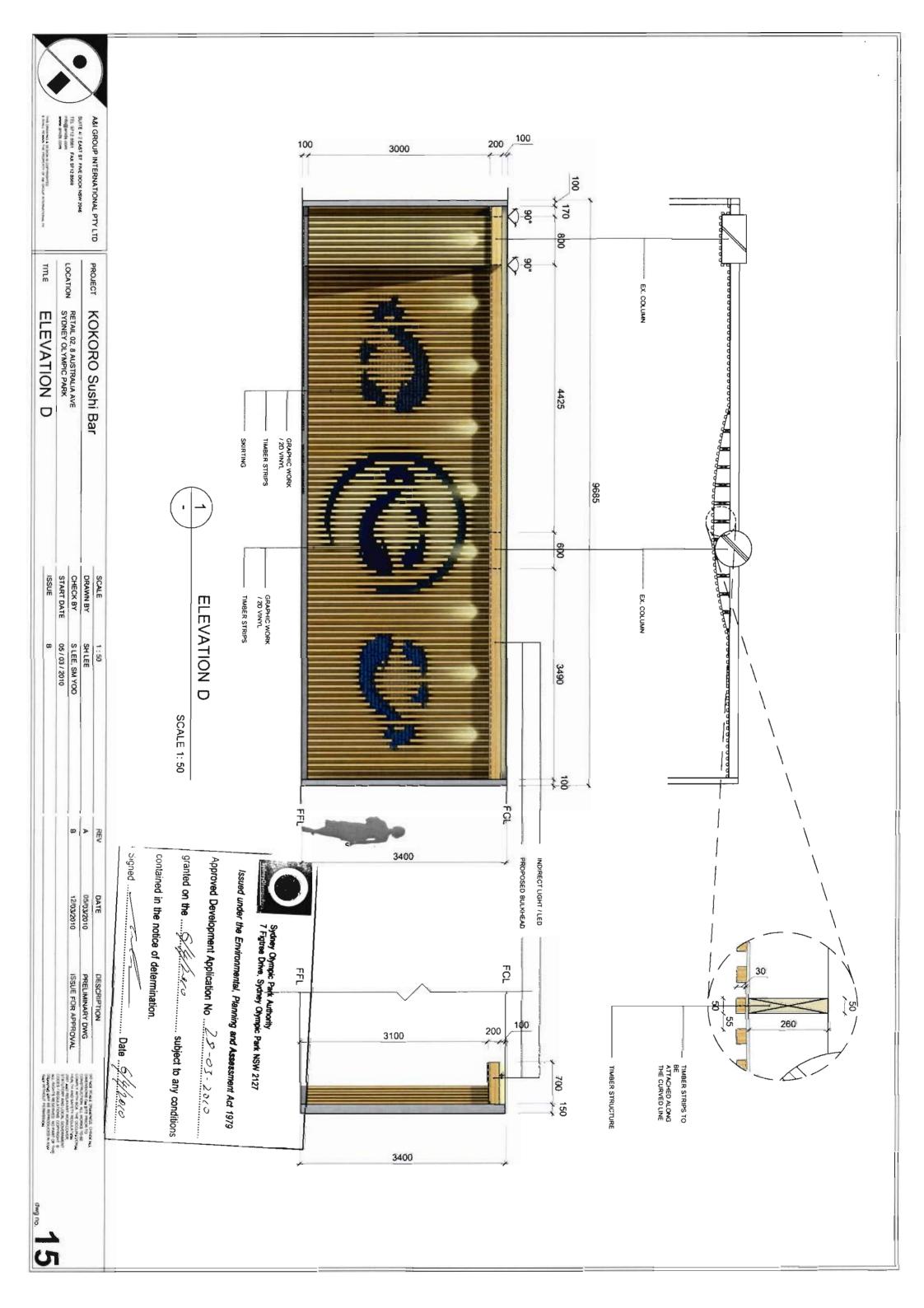
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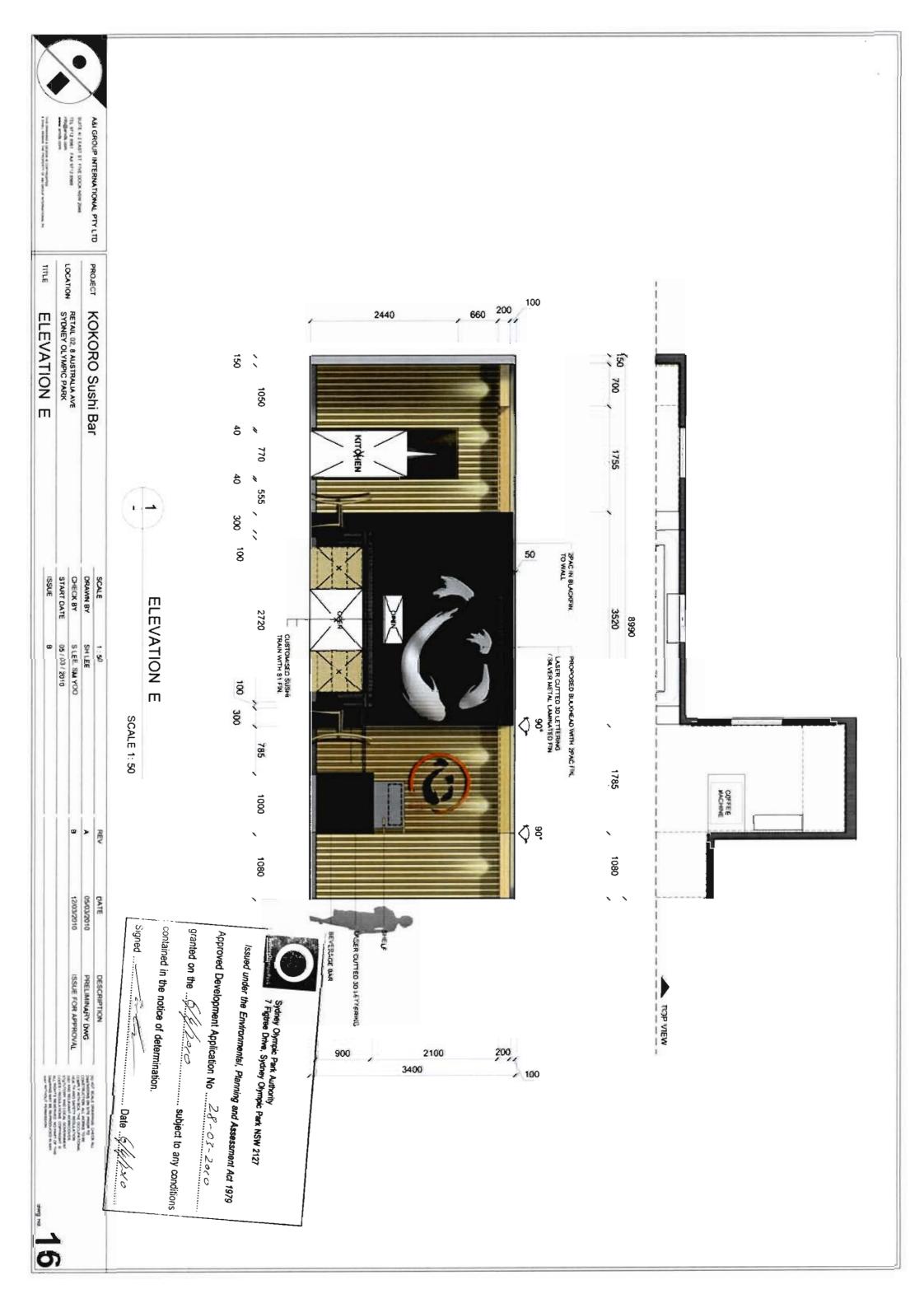
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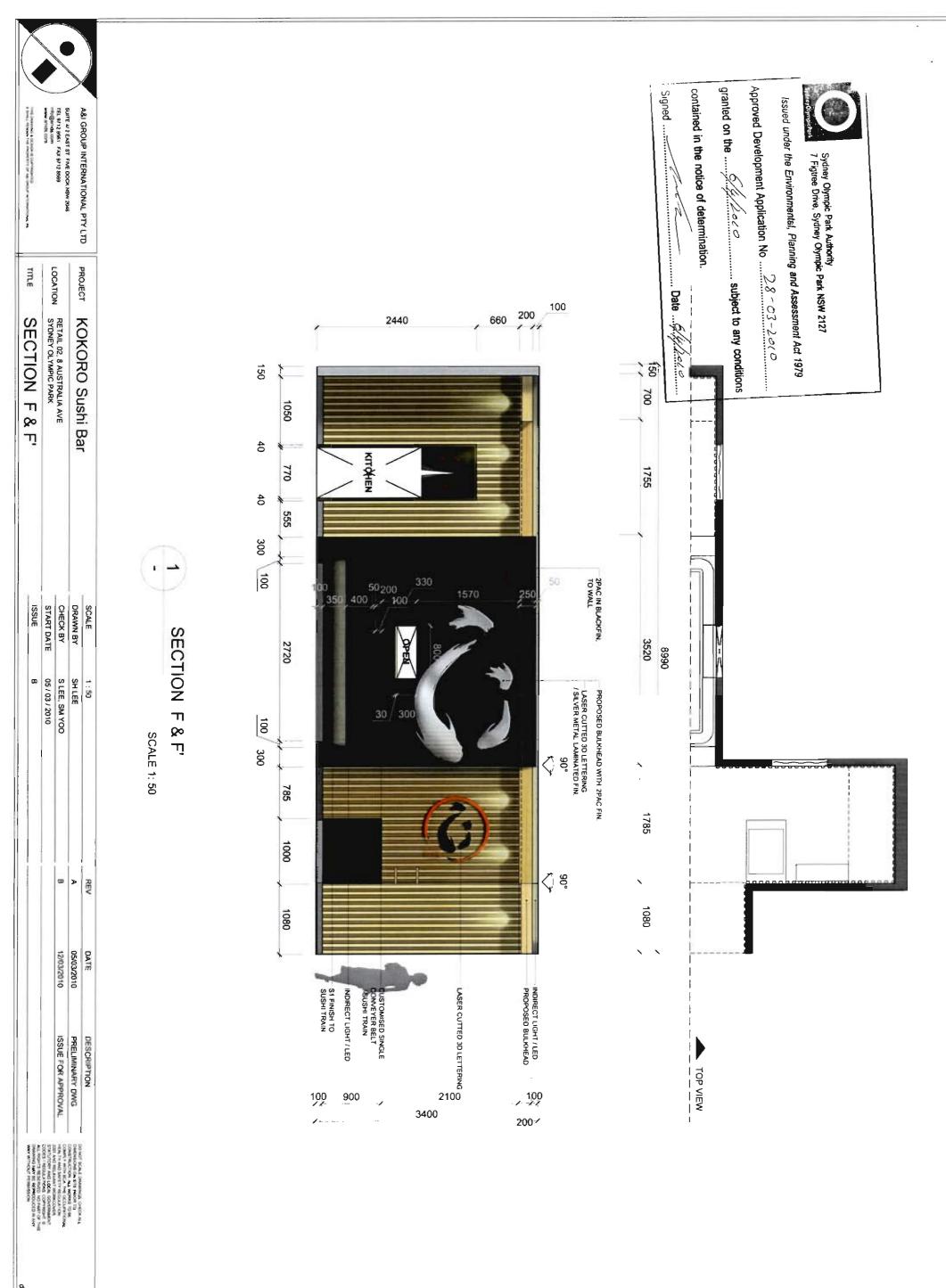




dwg no. 14







wg no. 17



Sydney Olympic Park Authority 7 Figtree Drive, Sydney Olympic Park NSW 2127

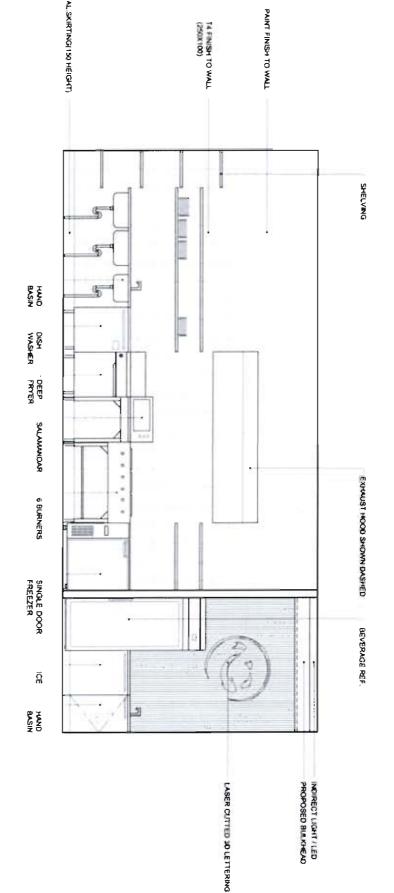
Approved Development Application No . DA . 28 - 03 - 2010 Issued under the Environmental, Planning and Assessment Act 1979

granted on the, subject to any conditions

contained in the notice of determination.

Signed Date Sylvoic





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SECTION G & G'

SCALE 1: 50

SECTION G & G'		SECTION G & G'		KOKORO Sushi Bar	
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		12/03/2010	05/03/2010	DATE	
		ISSUE FOR APPROVAL	PRELIMINARY DWG	DESCRIPTION	
		START DATE ISSUE	CHECK BY S.LEE, SM YOO B 12032010 START DATE 05/03/2010 ISSUE B	ORAWN 8Y SHEEE A CHECK BY SLEE, SM YOO 8 START DATE 05/03/2010 ISSUE 8	

SUITE W 2 CAST ST PINE DOOR MEN 2046 THE SPY2 MAY FAX SPY2 MAR FRESHMEN COMMISSION OF STATE O

3

LOCATION

ASI GROUP INTERNATIONAL PTY LTD

PROJECT



SUITE 4/2 EAST ST. FIVE DOCK NSW 2048
TEL 97/2 6561 FAX 97/2 6569
Info@anids.com
www.anids.com A&I GROUP INTERNATIONAL PTY LTD

PROJECT LOCATION **GRAPHIC WORKS**

RETAIL 02, 8 AUSTRALIA AVE SYDNEY OLYMPIC PARK KOKORO Sushi Bar

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START DATE 1:50 SH LEE S LEE, SM YOO 05/03/2010

B > REV 05/03/2010 12/03/2010

GRAPHIC

WORKS

PRELIMINARY DWG
ISSUE FOR APPROVAL



Sydney Olympic Park Authority 7 Figtree Drive, Sydney Olympic Park NSW 2127

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Approved Development Application No ... D4 28-03-220

contained in the notice of determination.

Signed _______ Date 6/4/35/3











SUSHI BAR

GRAPHIC FOR SIGNAGES



SUITE 4/2 EAST ST. FIVE DOCK NSW 2046
TEL 97/2 8661 FAX 97/2 8689
info@wnids.com
www.anids.com A&I GROUP INTERNATIONAL PTY LTD

PROJECT LOCATION TITLE.

RETAIL 02, 8 AUSTRALIA AVE SYDNEY OLYMPIC PARK PERSPECTIVE KOKORO Sushi Bar

DRAWN BY
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ISSUE FOR APPROVAL

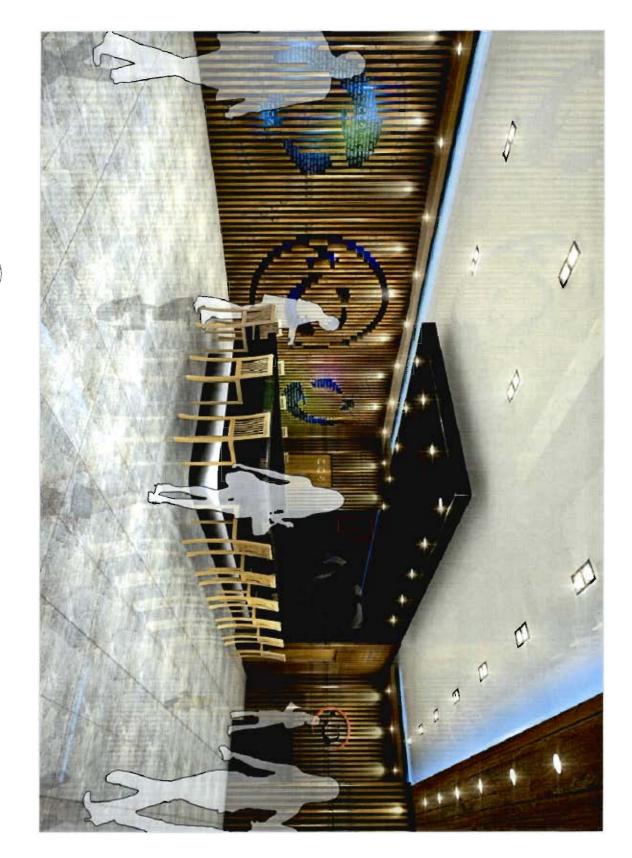
Sydney Olympic Park Authority 7 Figtree Drive, Sydney Olympic Park NSW 2127

issued under the Environmental, Planning and Assessment Act 1979

Approved Development Application No 1)A 28-03-2010

..... subject to any conditions

contained in the notice of determination.



THE VIEW FROM COUNTER PERSPECTIVE

