

# Berlin Report

June 2025

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## 1. KERB Berlin

### Project Overview

Potsdamer Platz became a hot development area after the reunification of East and West Berlin. The centerpiece of this development was the Sony Center, completed in 2000, which was home to Sony's European base as well as cinemas such as CineStar and IMAX, and was also the center of international film festivals. Twenty-five years have passed since then. Potsdamer Platz was renovated under the concept of a food culture center. First of all, the IMAX movie theater was transformed into "KERB BERLIN," a popular street food restaurant, which has been attracting a lot of attention.

The instigator is KERB, a street food operator from London. In the past, they have successfully converted street food stalls into actual stores at venues such as Seven Dials Market near Covent Garden. In Berlin, they proposed a two-story food hall, taking advantage of the iconic IMAX building. Details reminiscent of a movie theater are sprinkled throughout the interior, giving a hint of its history. Upon entering the semi-circular entrance, customers are first greeted by a round bar counter with a sign that evokes a movie theater. The signage for each restaurant uses cinema-style letterboards.

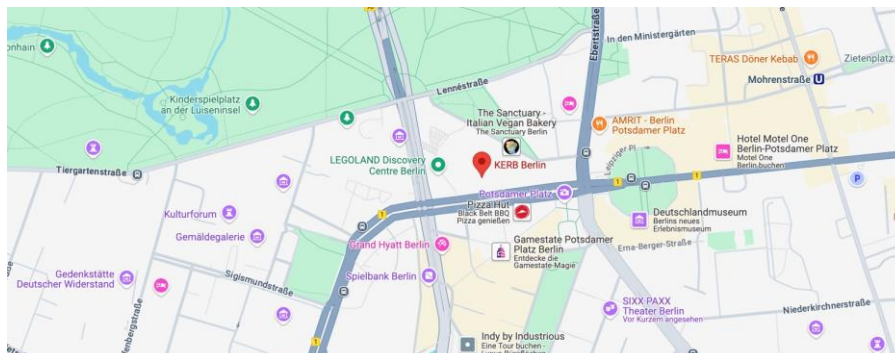
In keeping with the architectural appearance, the store units are open-kitchen style, covered with metal panels. The large atrium space is a shared eat-in area, and the impressive staircase railing naturally draws the eye to the upper floors.

Twelve popular restaurants are gathered together at KERB, but the most eye-catching of all is Pick and Cheese, which features a large terrazzo counter with a conveyor belt. Visitors can take plates of locally made cheese as they pass by and order a glass of wine to accompany them. The terrace outside is a special place to sit and admire the tent-like roof structure said to have been designed by Helmut Jahn, who was inspired by Mt. Fuji, and to contemplate the future of Potsdamer Platz with KERB at its center.

### Project Details

1. Client: KERB
2. Type of Business: Food Hall
3. Open Date: 09.05.2025
4. Location: Potsdamer Strass 2, 10785 Berlin
5. Size: 2200 qm
6. Architect: Stiff+Trevillion
7. Website: <https://kerbberlin.de/>

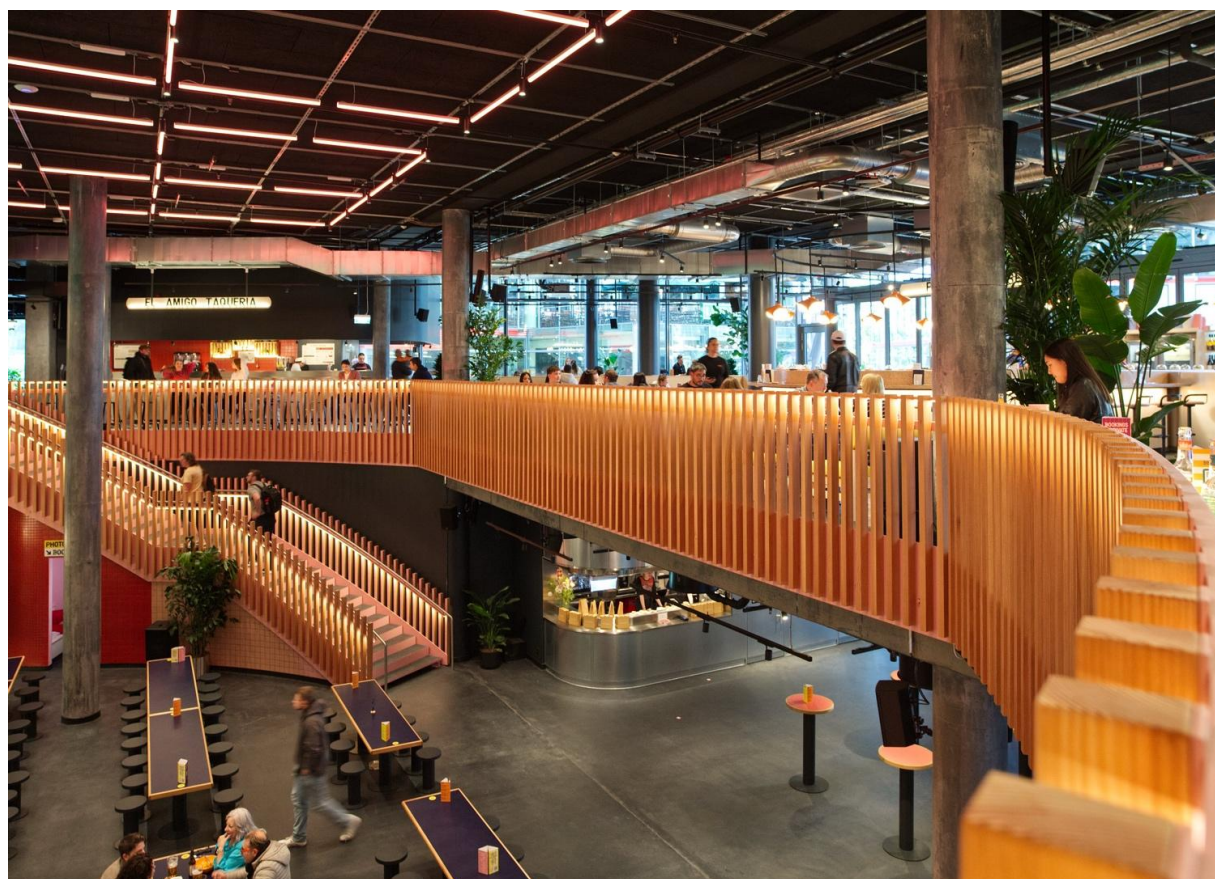
### Location





Above: The bar at the entrance, utilizing lighting from the movie theater era.

Below: The railing and fence that dynamically span the atrium, effectively guiding visitors to the second floor.







Above: Individual store units feature a metallic, cosmic aesthetic. Below: The shared eat-in area on the second floor. Numerous small lights create a playful atmosphere.

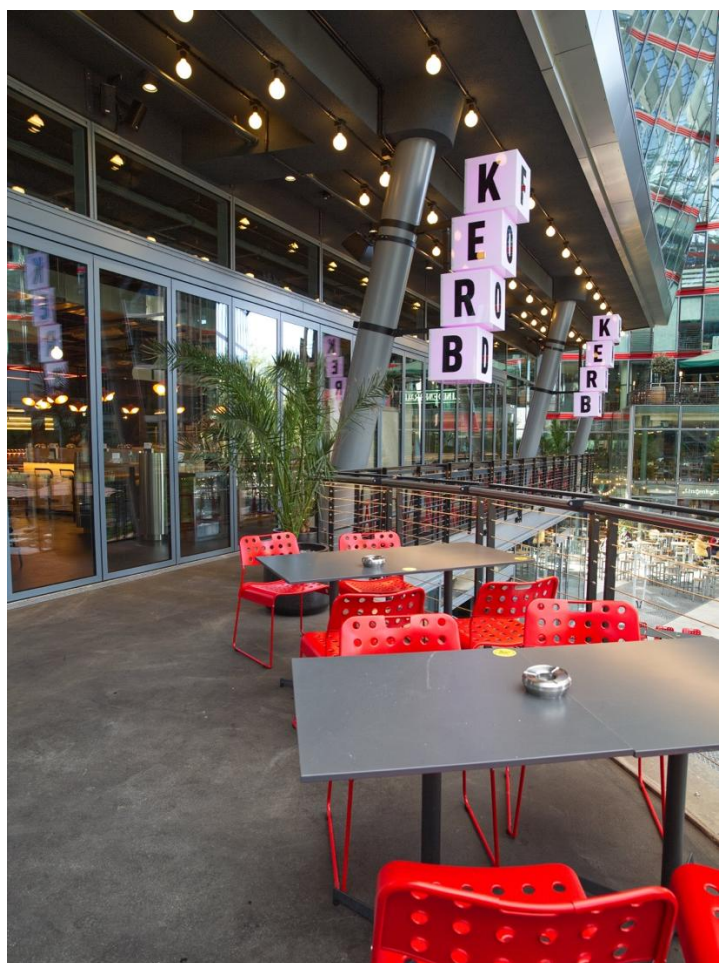






Above: Conveyor-belt sushi? But it is "PICK&CHEESE" where German cheese spins around.

Bottom right: A panoramic view of the plaza. The tent structure is impressive. Lower left: The second floor has an overhanging terrace.





## 2. Lo Fūfu

### Project Overview

Lo Fūfu, which celebrated its opening earlier this year, is a new concept restaurant that offers Itameshi in the Japanese Omakase style. As the name of the restaurant suggests, the goal is to create harmony between the two traditions—combining the simplicity of Italian cuisine with the ingredients and precision of Japanese cuisine, as if they were a married couple. Even several months after its opening, the restaurant remains popular and is packed every day.

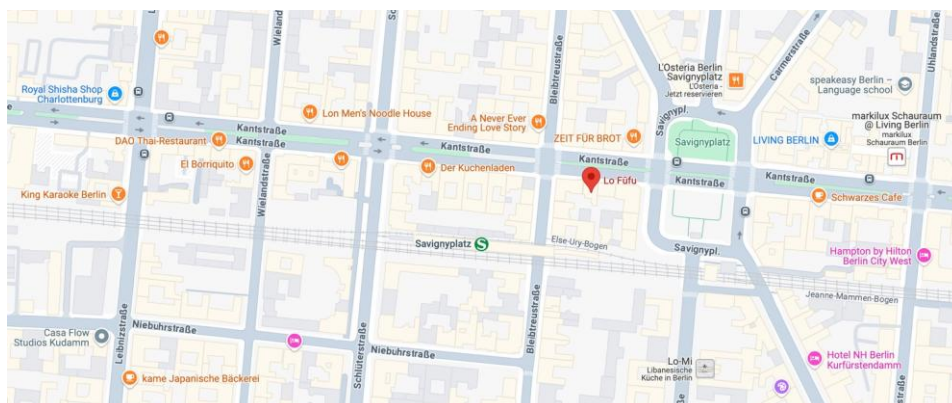
Lo Fūfu opened on Canto Street, a vibrant area lined with galleries and movie theaters, and crowded with restaurants ranging from Chinese, Vietnamese, Taiwanese, Korean, and Italian to Austrian—spanning both long-established favorites and the latest hot spots. It is located on the first floor of the boutique hotel Sir Savigny. The interior centers around an open kitchen counter and oak stools that allow diners to observe the chef's movements, the freshness of the ingredients, and the cooking process up close. The bar staff engages guests in conversation and recommends wines and sake that pair well with the dishes. The atmosphere evokes that of a Japanese sushi restaurant, but the counter is made of stainless steel—the same material used in the kitchen—making diners feel as though they are inside the kitchen, creating a sense of closeness and transparency. Green marble is sparingly used for the reception counter that welcomes guests.

Behind the counter is a series of stainless steel tables and benches. The American diner-like structure is said to be a remnant of the previous burger joint that once occupied the space. A round table is placed in front of a massive refrigerator resembling a vault, creating a more private corner. From apero to weekend brunch to dinner for special occasions, this is the latest destination for a variety of dining experiences.

### Project Details

1. Client: lo fūfu
2. Type of Business: Restaurant
3. Open Date: 15.01.2025
4. Location: Kantstrasse 144, 10623 Berlin
5. Size: 26 seats
6. Designer In-house, Ina Freienstein
7. Website: <https://www.lofufu.com/>

### Location





Above: A single slab of green marble is used for the counter. Natural materials such as stainless steel and oak stools serve as subtle accents. Below: From the back of the restaurant, the space resembles a diner. Footrests and lighting fixtures are made of metal pipes, while white tiles on the ceiling evoke the feel of a laboratory.







Above: Table seating in front of the refrigerator.

Below: Breakfast is also served at Sir Savigny. The restaurant is visible from the hotel side through the open kitchen.

