

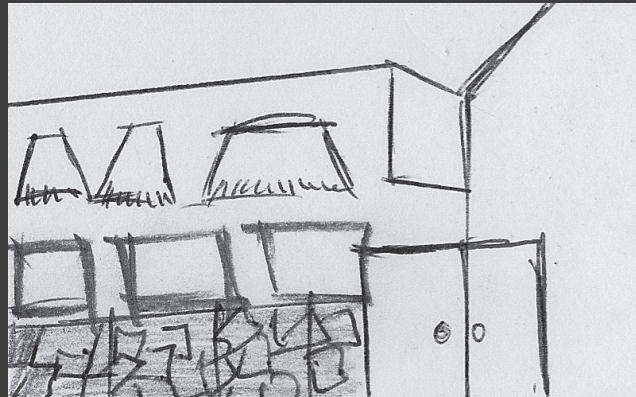
NOZOMI

SUSHI & JAPANESE FUSION

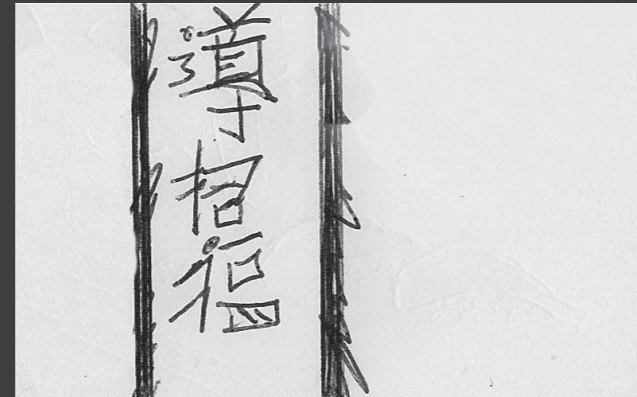
MAT
120

PROJECT 3
STORYBOARDS

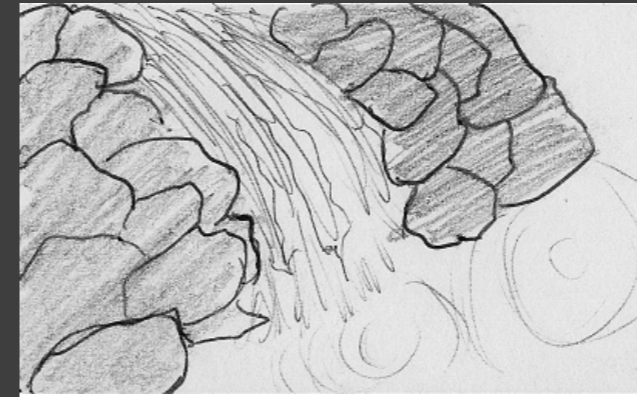
john laue



1a Intro: Outside of building



4a Wall Art



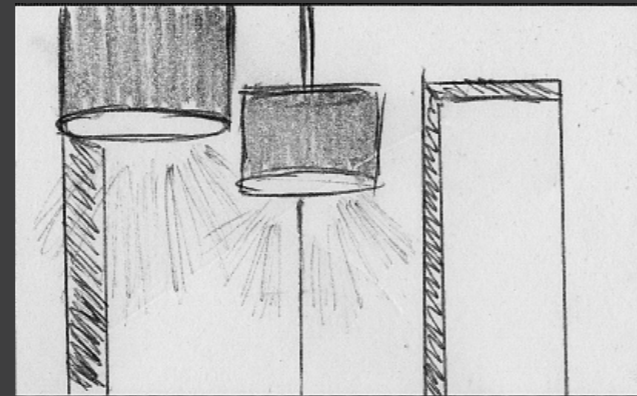
7a Waterfall Shots



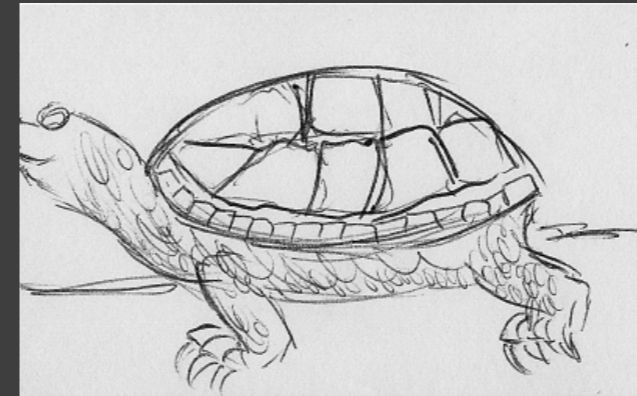
1b Sushi Chef talks about specific entrees and what he will make



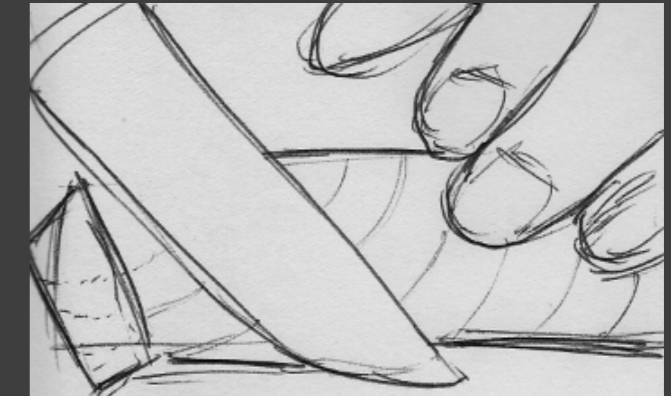
2a Showcasing the spirits bar



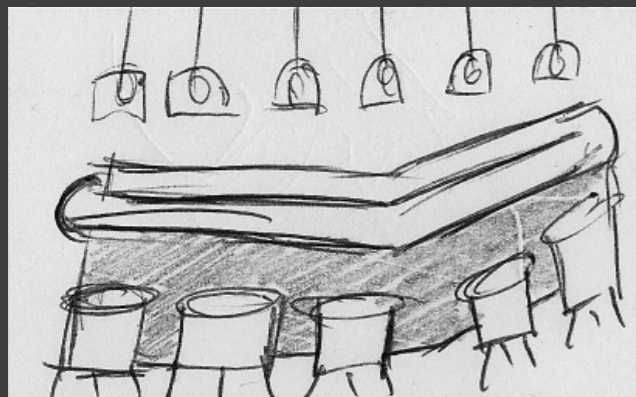
5a Restaurant Ambience



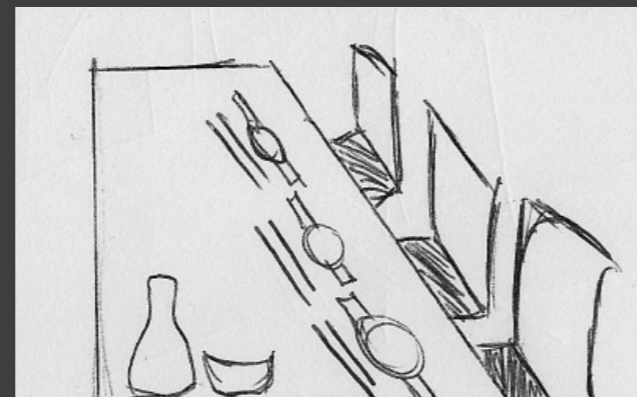
8a Showcasing their turtles



2b Close up shot of slicing salmon



3a Decore shots of sushi bar



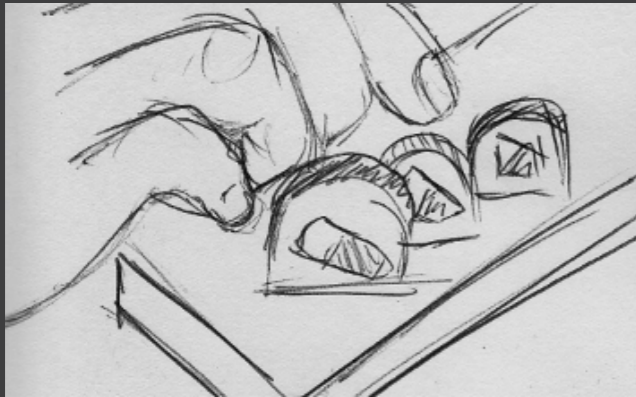
6a Table Decor



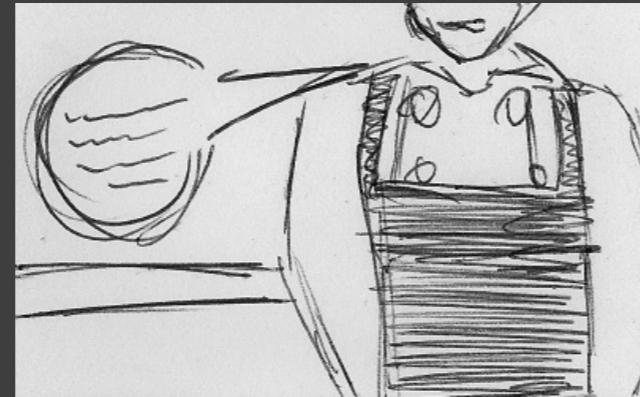
9a Sushi chef in action



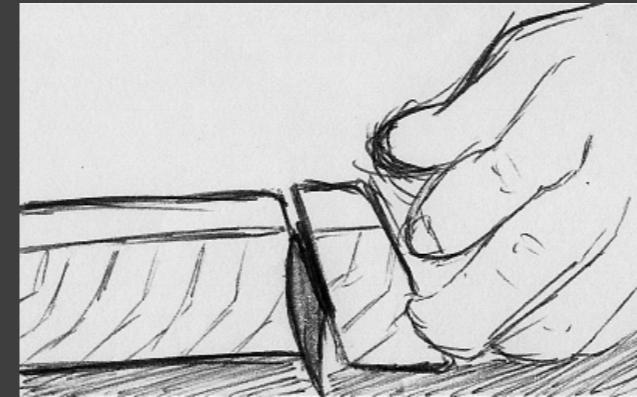
3b Candid shot of chef interacting with customers.



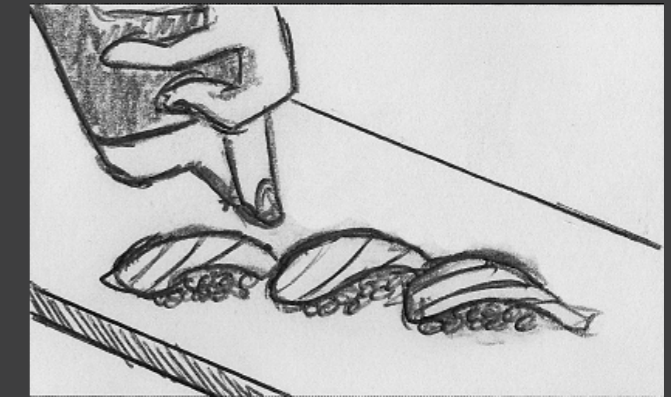
4b Closeup of rolling sushi



1c Chef will talk about next entree



4c Cutting Sashimi



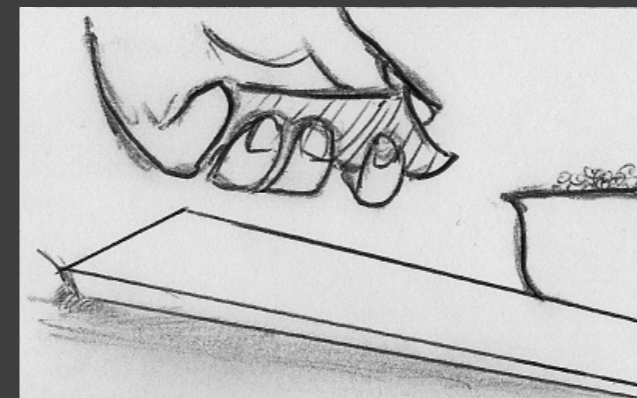
7c Final finishing sauce



5b Execution of placing toppings



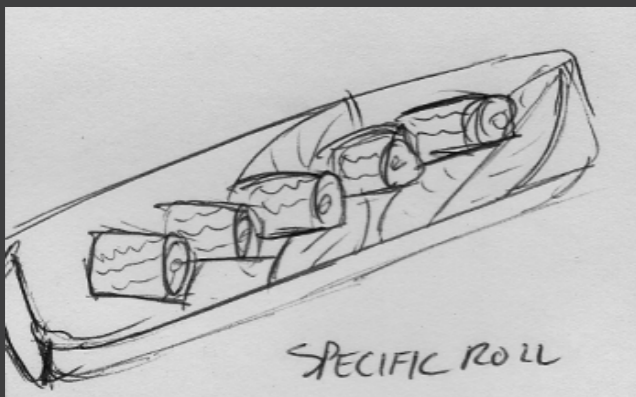
2c Scene of whole fish



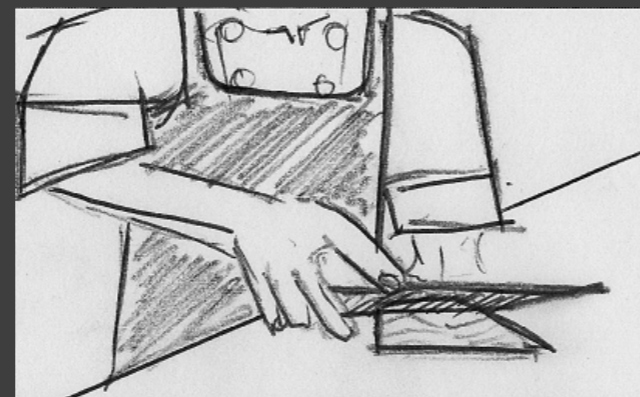
5c Preparing Nigiri



8c Glamour shot of Nigiri/Sashimi



6b Glamour shot of 1st roll



3c Prep work for fish



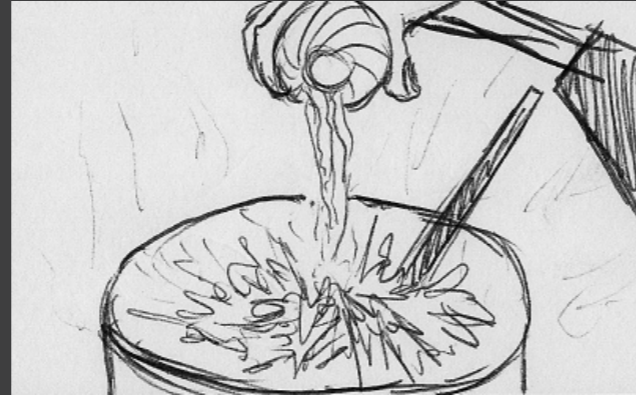
6c Closeup of salmon nigiri



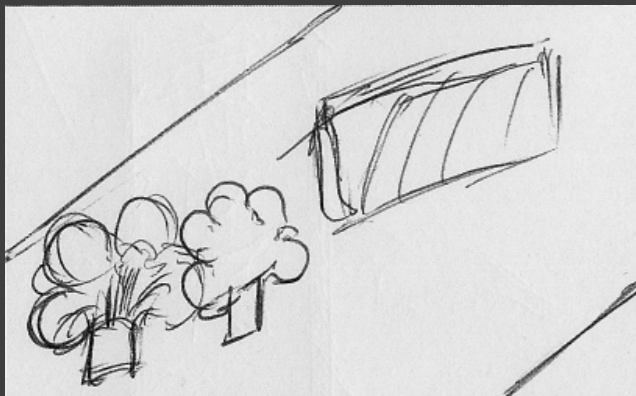
9c Overall Conclusion of Dish



1d Overview of final dish



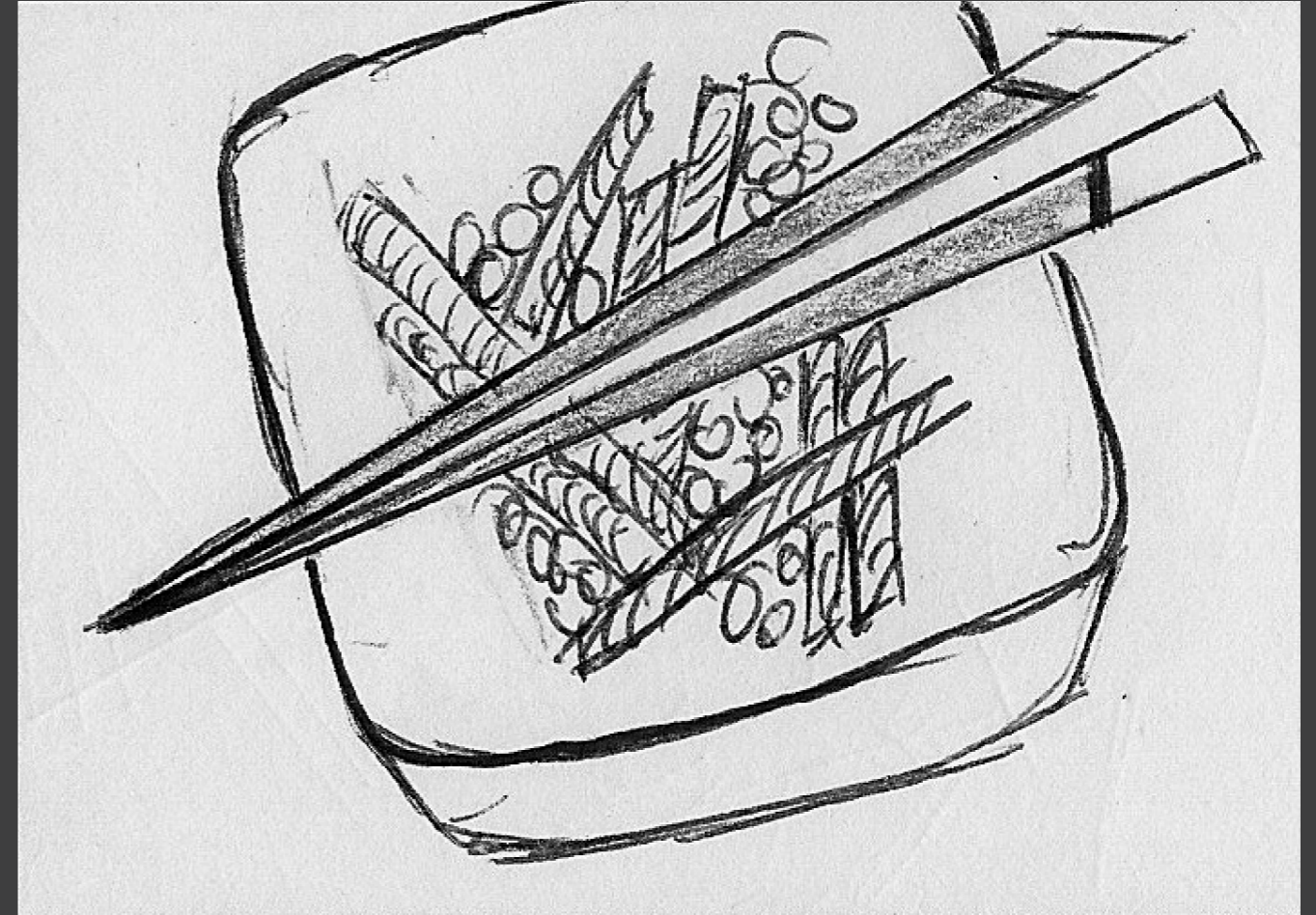
4d Chef pouring soy suace in pan



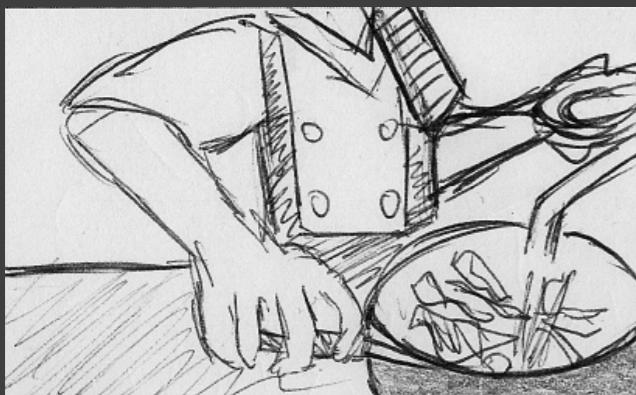
2d Veggies and Meat Ingredients



5d Chef stirring dish on the burner



7d Glamour shot of cooked dish



3d Chef placing ingredients in pan



6d Chef tranfers food to plate



8d Outro of Video

JOHN LAUE

MAT 120

PROF. LEIGH COTNOIR

Fall 2015