

DAFTAR PUSTAKA

Buku

- Akmal, Imelda. (2013). *Contemporary Restaurant*. Jakarta: Imaji Media Pustaka.
- De Mente, Boye Lafayette. (2006). *Elements of Japanese Design*. Canada: Periplus Edition.
- Ikeda, Yoshikazu. (2001). *Japan at a Glance Updated*. Japan: Kodansha.
- Jitsukawa, M. (2004). *Contemporary Japanese Restaurant Design*. Singapore: Periplus Edition.
- Karlen, Mark & James, Benya. (2008). *Dasar – Dasar Desain Pencahayaan*. Jakarta: Erlangga.
- Neufert, E., & Neufert, P. (2002). *Architects' Data Third Edition*. Black Well Science.
- Panero, J., & Zelnik, M. (2003). *Dimensi Manusia dan Ruang Interior*. Jakarta: Erlangga.
- Sadler, A.L. (1998). *Cha-No-Yu The Japanese Tea Ceremony*. Singapore: Twelfth.
- Takei, Naoki. (2001). *Japanese Culture*. Japan: Shinaco CO.

Website

- http://www.id.emb-japan.go.jp/expljp_09.html
- <http://rinakurniawati.wordpress.com/2013/01/11/definisi-restoran-kualitas-pelayanan-dan-kepuasan-pelanggan/>
- http://books.google.co.id/books?id=_wtaJXW_Fd0C&pg=PA124&lpg=PA124&dq=standar+area+dapur+dengan+area+makan&source=bl&ots=KVZb6tizPZ&sig=zHfqmM-vvAZ8LI4KBiKycnl9rLQ&hl=en&sa=X&ei=gnJGVlrgDIXcmAXt1IDgCw&redir_esc=y#v=onepage&q=standar%20area%20dapur%20dengan%20area%20makan&f=false
- <http://jepang.panduanwisata.com/2012/05/26/lanskap-indah-taman-karesansui-jepang/>
- <http://www.rudydewanto.com/2010/04/taman-jepang.html>
- <http://www.infojepang.net/daftar-makanan-khas-jepang/>
- http://www.eonet.ne.jp/~limadaki/budaya/jepang/artikel/tambahan/rangkuman_budaya.html
- <http://www.anneahira.com/origami.html>

