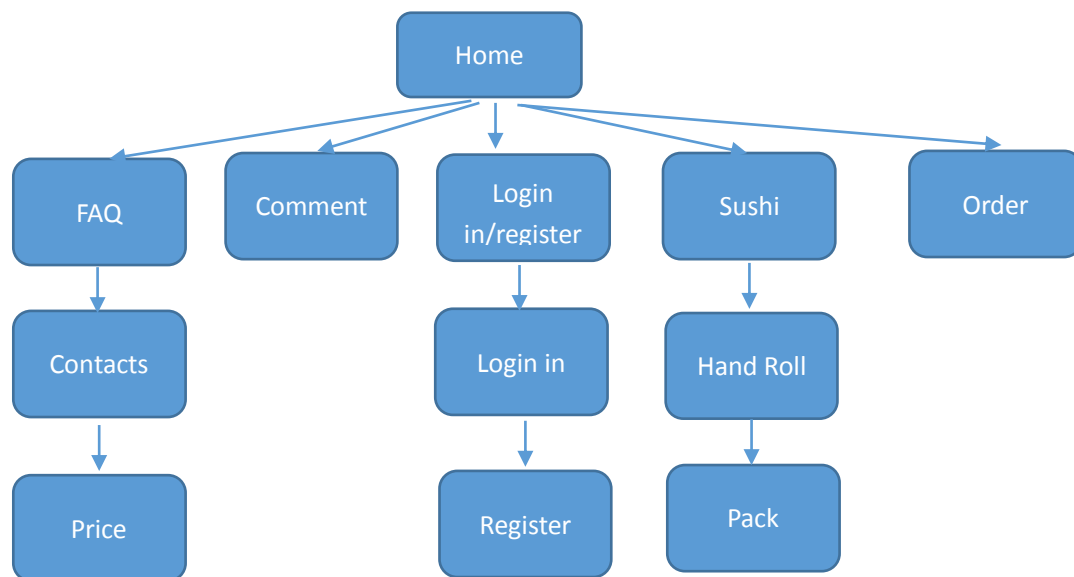


# Introduction

This design document shows the plan of a website for a Japanese restaurant named Sushi Place, which located in Brisbane. Sushi Place has been found in 2006, they bring delicious sushi to the White-collar work in the neighborhood. This document contains an outline of the content which includes each page, and justification of the technologies that will be used which include HTML5, CSS, JavaScript, PHP. Some features will developing by use the API of third party.

## Site Map

The site map of this existing website of Sushi Place is shown below.




## Page content and wireframe templates

The website primarily has 5 template pages. Both of them have heading banner, global navigation and footer. The banner is positioned obviously at the top of the page and contains the logo of the Sushi Place. The main navigation bar is located below of each banner and contains link to the main 4 pages of the site, include home, FAQ, Comment, Sushi. The footer is located at the bottom of the page and contains general information such as phone number, email.

# Home page

The home page is the most viewed page, it must show the features of restaurant and attract the viewer's interests. It must have enough information to ensure the user knows what they are viewing, and find what they want. A video featuring this school is embedded into this page by using `<video>` and `</video>` tags.


 **Sushi Place** [Order Now!](#) Phone Number: 0450170391

[Home](#) [FAQ](#) [Comment](#) [sushi](#)

### Sushi Facts

Sushi dates back to at least the second century A.D., beginning as a method of preserving fish in China. The word "sushi" actually refers to rice that has been seasoned with vinegar, sugar, and salt, and contrary to popular belief, Sushi does not mean raw fish at all. Raw fish sliced and served by itself is called sashimi. Good sushi rice is somewhat chewy, and sticky to the touch. Sushi is traditionally eaten with the fingers, in one or two bites, although many people use chopsticks. It is not considered polite to pass food from one person to another using chopsticks, as this parallels a Japanese funeral ceremony. It is more appropriate to use the blunt end of your chopsticks and pass the food you want to share from one plate to the next. The Japanese usually eat miso soup not at the beginning of the meal, but at the end—to aid digestion. Knives used by sushi chefs are the direct descendants of samurai swords, and the blades should traditionally be sharpened every day. Sake is a Japanese rice wine made of fermented rice, malt and water. Sake has an alcoholic content of 16% to 19% and its taste varies from sweet to dry. You can drink it warm or cold. When drinking Sake with Sushi, you usually warm it up to body temperature.


### Sushi Culture



1:19


### Open Time

Monday to Thursday: 9:00am to 5:00pm  
Friday: 9:00am to 4:30pm

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## FAQ

This page contains the FAQ text content which are divided into several main topics. People can use the search form to find their interested information or simply click on the topic in the vertical menu below the search form to see the FAQ content under the topic.

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[Home](#) [FAQ](#) [Comment](#) [sushi](#)

[Search](#)

[about us](#)  
[contacts](#)  
[Prices](#)


### about us

#### About Sushi Place

Sushi Place opened the first store in 1999 at BoxHill. Since then 104 stores have been added in NSW, VIC, QLD, WA, NT and ACT. Sushi Place is one of the fastest growing food businesses in Australia. The Sushi Place team now numbers over 1100 people. Sushi Place chefs make Sushi Place products fresh daily in store.


### contacts

### Prices

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# Comment

This page shows the feedback of customers before as well as their images. All content is shown in a big block in the center of the page.


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[Home](#) [FAQ](#) [Comment](#) [sushi](#)


### Customers Comments



Local friends have recommended we try this place for years. Finally went and were sadly disappointed. The place is dirty and run down looking. Wait staff likes to point out large color pictures of menu items to help you choose. It would help if they wiped the cobwebs away from in front of at least one picture. Food was OK...




Friends took us to this establishment in this little town at the end of the highway. We all had some variation of sushi - not a particular favorite of mine. But I found the whole experience quite decent though not as good as a well-prepared steak. The place was clean, the staff friendly.




We'd heard good things about this restaurant and were extremely disappointed. Restaurant was packed at the end of a lunch rush and host was rude, servers snapped at us before we even sat down. Restaurant was unclean with food all over the floor and even the walls. The sushi rolls were imaginative, but did not deliver on taste or presentation....

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# Sushi

This include two different pages which are Hand roll and pack, these pages show the information of sushi include the material, price and picture.

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[Home](#) [FAQ](#) [Comment](#) [sushi](#)

### Roll List

(Click on the below name to see details about this roll)


- White Rice Avocado H/Roll
- White Rice California H/Roll
- White Rice Cooked Tuna H/Roll
- White Rice Crispy Chicken H/Roll
- White Rice Cucumber Avocado H/Roll

### Hand Roll



**White Rice Avocado H/Roll**


Australian avocado dusted with lightly roasted sesame seeds. Circled with premium light, fluffy sushi rice and wrapped in Japanese seaweed



**White Rice California H/Roll**

A tasty infusion of seafood, Australian avocado, lightly roasted sesame seeds and Chef's own unique mayonnaise, contained in premium light, fluffy sushi rice and wrapped in Japanese seaweed

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The user can view different content rapidly by clicking on the interested list. This is implemented by using JavaScript functions. And the menu sushi is a drop-down menu for sushi pages created by using JQuery. When mouse is over the sushi button, the hide menu will slide up; and when the mouse leaves the sushi button or the drop-down menu, the drop-down menu will slide up and hide again.

## Login in/ register

This page will design by PHP, it allow user register and login in to record their information and order recording. The database will be develop to store these information which include userID, name, phone number, gender, address and order record.

## Order now

This page contains a form which needs to be filled to order sushi online. JavaScript is used to validate the email and date information entered by users. When the user submit the form, a confirmation email will be sent to the user to confirm the booking.

**Sushi Place**

Order Now!

Phone Number: 0450170391

HomeFAQComment

sushi

Book Your Program or Event Now!

First Name

First Name

Last Name

Last Name

Birth Date

YYYY/MM/DD

Email

Email

Phone

Phone

Preferred Date

YYYY/MM/DD

what you want


order

Submit

Reset

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# **Design Rationale & Conclusion**

This web design document aims to design the website of Sushi Place in order to improve its usability, aesthetic & technical performance. Overall, the design approaches and plan make this site more attractive to its target customers and to make it more user-friendly, so that the restaurant can have more customers and accomplish financial and business success.