

## Artist Statement Brittany Jackson

As a graphic artist, my work is inspired by the tension between organic forms and structured design. While growing up in Colorado, I loved spending time outside in the vast, colorful mountains ranges. The natural geometry found behind a small flower up to the structure of the entire universe is fascinating to me. My curiosity motivates me to explore the world and share my thoughts and ideas creatively.

The influence of natural forms and geometry can be found in a lot of pieces of my work. I typically prefer simple design, and abstracting complex forms and emotions to minimal concepts. Working in different artistic mediums influence each other by exercising the different creative sides of my brain. I primarily work in vector illustration and typography, but I also enjoy photography, pottery, and playing the violin.

	Title	Media	Original Format
Figure 1:	Magazine Spread	Graphic Design	Vector Illustration with Typography 8in x 20in
Figure 2:	Editorial	Graphic Design	Vector Illustration, 11 in x 17in
Figure 3:	Olympic Logo	Graphic Design	Vector Logo, 1.5in x 3in
Figure 4:	Olympic Sign	Graphic Design	Photoshop Mockup, 24in x
Figure 5:	Poster Series	Graphic Design	Vector Illustration, 11in x 17in
Figure 6:	Vinyl Album	Graphic Design	Vector Illustration, 12in x 12in
Figure 7:	Music Infographic	Graphic Design	Vector Illustration, 8in x 30in
Figure 8:	Sushi Zensai Logo	Graphic Design	Vector Logo, 4in x 2in
Figure 9:	Sushi Menu	Graphic Design	Vector with Typographic Layout, 9in x 12in
Figure 10:	Sushi Packaging	Graphic Design	Vector Illustration and Mockup, 12in x 4in x 4in



## LIVINGsmall By Henry Grabar

The making of Manhattan's first micro-appartments

Later this winter, a truck will pick up this prefabricated apartment from a former naval foundry in Brooklyn, carry it over the Manhattan Bridge, and deliver it to a construction site on Manhattan's East Side. A crane will hoist the unit—and 54 others like it, along with segments of stairways and elevator shafts—into the air and stack them together, creating a nine-story building.

In a city that's seen just about everything, the undertaking, a collaboration between the firm nArchitects, Monadnock Development, and the Actor's Fund Housing Development Corporation, will be a novelty twice over. For one thing, this will be the tallest building ever constructed out of prefab modules in Manhattan, and one of the first such apartment buildings in the entire city. The modules—each of which weighs the equivalent of a dozen Ford F-150s-will arrive on East 27th Street virtually move-in ready, with toilets, cabinets, and electrical sockets all in place.

For another, this will be the city's first "microunit" building, In 2013, its design won a city-sponsored "micro-housing" competition devoted to compact housing for single occupants. (Forty-six percent of Manhattan households are made up of one adult.) The architects, Eric Bunge and Mimi Hoang, hope that large windows, high ceilings, and floor plans featuring multipurpose living areas—fold-up furniture sold separately—will make the apartments feel more spacious than their 255 to 360 square feet.

Microunits and modular construction make a good match. "The whole point is efficiency through repetitive, assembly-line construction," says Tobias Oriwol, the project developer for Monadnock. Walking along the assembly line as workers toil on two dozen apartments in various stages of completion, you see, as if in a flip-book, a finished home emerge from a cage of steel. Bunge says that drafting a modular, microunit building is something like designing a car.

Illustrated by Brittany Jackson

The Atlantic January Issue



Figure 2: Editorial











Figure 6: Vinyl Album

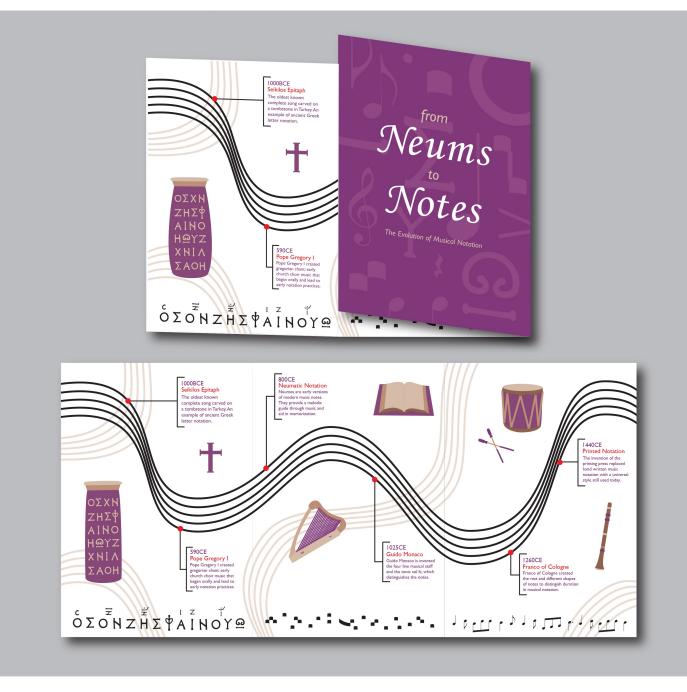


Figure 7: Music Infographic

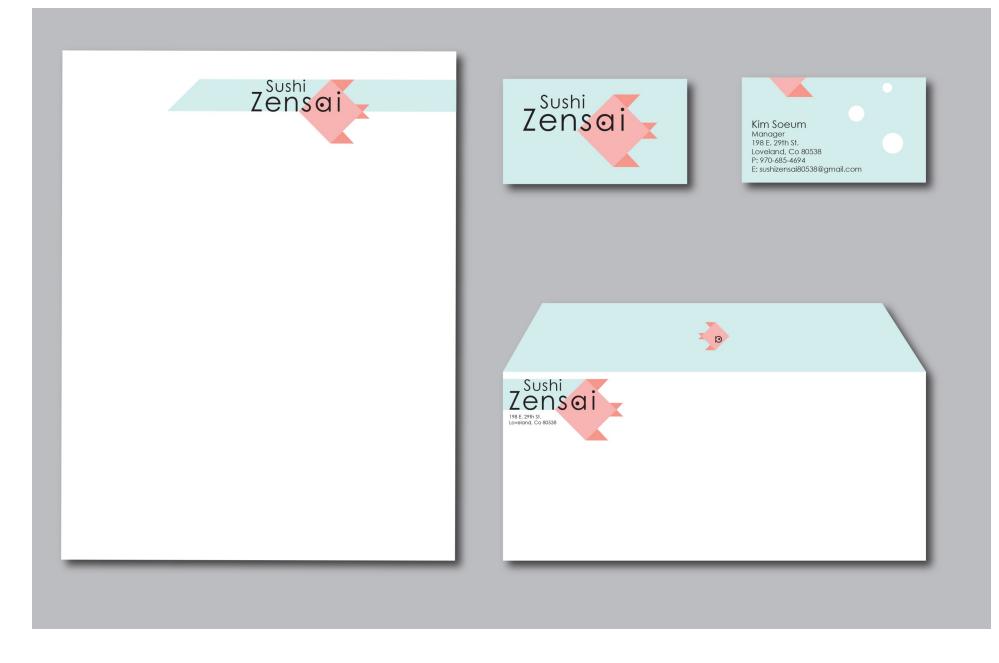
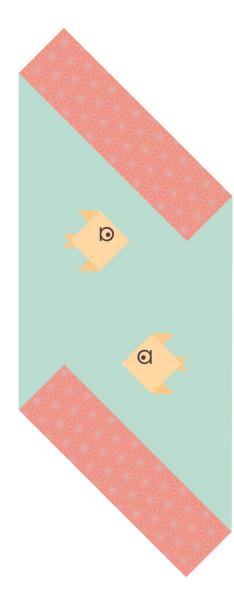


Figure 8: Sushi Zensai Logo



## Salads & Lunch Appetizers Specials

Steamed soybeans in pod lightly salted. \$3.95 California roll with 5 piece 5 piece of fried chicken and vegetable dumplings. \$4.55 Crean musels \$11.95

Baked green mussels with valight spicy sauce, green onion, and massago, \$5.95 Specialty Roll with 5 piece sushi. \$13.95

(2pcs shrimp & 5pcs vegetables) Fried shrimp, onion, brocoli, gourd, sweet potato, Roll, Tuna Roll, Salmon Roll, Yellowtail Roll, Spicy and green beans served with tempura sauce. \$14.95 Tuna Roll, Spicy Yellowtail Roll, Spicy Salmon Roll

and mayo sauce on the top. \$5.95

cheese with ginger pineapple (1 shrimp 5 vegetables), 2 piece orange dressing, \$6.50 Assorted Sashimi salad roll and 2 piece spicy Zensai beet salad on top of tuna roll. Options: Salmon asorted sashimi, crab meat, and masago with spicy mayo. \$12.95 \$9.95

## Served until 4pm

Jalapeno bomb Deep fried jalapeno filled with cream cheese and Cucumber Roll, Asperagus Roll, Avocado Roll, spicy tuna. \$6.95 Chicken Terriaki Roll, Shrimp Tempura Roll, Spicy Takoyaki Japanese cooked octopus balls with kat-su Roll. 6 pieces per roll. \$9.95

> Zensai beet salad Baked beet mix greens Honey goat white rice, 6 piece tempura fried lobster, massago and assorted

> > Eel, cucumber and crabmeat inside and topped with avocado, and eel sauce. \$9.95 Chicken Katsu

A deep friend roll with smoked salmon, avocado, Jalapeno, and cream cheese. \$9.95 Fish Katsu

Salmon, cream cheese, and avocado inside, deep fried and served with A traditional bowl of chicken or beef.

California roll topped with tuna, salmon, white fish, ebi, and Japanese noodles with soup. avocado. \$10.50 \$ 8.95

> California roll topped Japanese noddle with with Salmon, Tuna, soup and side of White Fish, Onion, shrimp and Cilantro and vegetable Chili Sauce. tempura. \$ 14.95 \$ 12.95

California Roll topped Grilled dish with teriyaki with Salmon, avocado, sauce. Choice of chicken massgo, and scallion. \$10.50 Lobster Roll \$14.50, Seafood \$14.50, Shrimp California roll topped with deep \$14.50 or Tofu \$14.50. chopped vegetables. \$13.95 Marinated grilled sirloin with a

Specialty Bowls & **Rolls Entrees** 

> traditional Korean Bulgogi sauce. Breaded deep-fried free range chicken with

Breaded deep-fried fish with tar-tar sauce. \$12.50 Baby Lobster and avocado inside deep fried with Sesame chicken spicy tuna and house sauce on top. \$14.95 Fried chicken with oriental style sauce.

(can be made spicy) \$11.90

house sauce. \$9.95 Rainbow Roll teriyaki sauce. \$12.95

