Nosh, which means to snack in Yiddish, has food that is inspired by the comfort food that Jewish families grew up enjoying and takes advantage of seasonal ingredients. The design concept is inspried by the Jewish holiday os Sukkat. This holiday is a thanksgiving for the fruit harves and onw of the Sukkat traditions is to build a Sukka. The Sukka is a temporary outdoor walled structure covered with tree branches instead of a solid roof so one can see the stars and sky. Throughout the holiday, the sukkah becomes the primary living area of one's home. All meals are eaten inside the sukkah and many sleep there as well. This concept serves as the link between Jewish traditions and green design.

The main power source of this design is coming from the Vertically Integrated Gasification and Combustion System. The VIGC takes the restaurant's compostable food waste and produces hot water, hot air, thermal energy and electricity. When the food waste is not enough, wood pellet can be substituted. The benefits of the VIGC include low emissions, low energy costs, broad fuel type acceptance and high caloric value extraction from fuels.

All remaining electricity needs will be produced by 210W Evergreen Solar panels. Evergreen solar panels have the smallest carbon footprint of all solar panels on the market today. The panels begin generating truly clean electricity faster than any other silicon-based panel on the market; it has a 12 onth energy payback. Anti-reflective glass delivers 2-3% more electricity compared to panels with regular glass. The proposed restaurant design features 63 of these panels covering the south firewall.

The design will be reducing it's energy consumption by leaving the doors open during pleasant weather to create natural ventilation and reduce the need for HVAC.

The restaurant's hours can shift throughout the year to maximize daylighting use. Solatube Daylighting systems and the front facade of windows will produce the majority of lighting needs. Shafts will be made vertically along the south firewall to house the Solatubes.

Extra lighting will include EnergyStar rated compact fluorescents. This will create task lighting in the kitchen and focal glows above the dining tables. All artificial lighting will be on Lutron dimmers to cut energy consumption on days when sunlight is sufficient.

The roof will feature an extensive green roof from Diadem. It will consist of plants indigenous to the King County region. The purpose of the green roof is to reduce water runoff which may be utilized for plants or could serve as gray water collection. Although it would not affect the restaurant directly, the green roof will also help manage heat gain in the upper floor.

The dining tables will come from City Trees Furniture, a Seattle based company that uses local reclaimed urban trees to produce custom furniture for their clients. The wood for the benches and timbers from buildings it demolishes to resell. The existing concrete floor will be treated with a sustainable stain and sealer from Northwest Concrete. All fabrics used will be from Housefabric.com, which has a small collection of eco-friendly fabrics made with organic natural fibers and low-impact dyes.

Food will be delivered twice a week from food suppliers within five miles of the restaurant. Seafood will come from Seattle's Mutual Fish Company (2.4 miles), all fruits and vegetables will come from Charlie's Produce (4.1 miles), cheeses from Calf and Kid (1 mile) and all remaining restaurant supplies will come from Restaurant Depot (5 miles).

Staffing will require three employees for slower times and four to five during the rush. Nosh will open at 6:30am in the summer months, 8am in the winter months, and will close at 4pm year-round. This is to take advantage of the sun's heat and light.