

-méli mélo -Yuki No Koe- presents “HokkAsia”, an exciting new creative space welcoming some of Asia’s top chefs to experience Hokkaido.

A series of week long Guest Chef Residencies create an imaginary place merging the cultures of Hokkaido and Asia; where Chef’s are inspired and create collaborative new dishes and dining experiences.

-méli mélo -Yuki No Koe- Setsu Niseko (World’s Best New Ski Hotel)



“hokkAsia” is a fusion that combines Hokkaido and Asia. We dive into a world of culinary mastery as we welcome some of Asia’s top chefs to experience Hokkaido; a trove of food and culture where they encounter ‘Umami’; a fusion of people, local characteristics, culture and local ingredients that stirs the five senses. The Japanese word “eat” is comprised of the characters “human” and “better”, which implies “eating makes people better”.

◇ **Flavours of “hokkAsia”**

Each residency runs for a limited one-week period and features Flavours of Hokkaido; a specially curated a la carte menu inspired by the traditional dishes from the country of our guest chef using the premium local produce of Hokkaido.

◇ **Special Collaboration Dinner**

The highlight of the hokkAsia Chef Residency Programme is a special collaboration Four or Six Hands Dinner with Hokkaido’s very own Michelin Chef Sato Hironori takes us on an exquisite culinary journey, exchanging ideas with Asia’s finest Chefs to celebrate the art of gastronomy.



◇ Taking the helm for the inaugural chapter of hokkAsia is Michelin-starred Chef Kawano Masahiko from Chaleur in Singapore.

Dates: 1 & 2 March (Friday & Saturday)

Dinner Seatings: 5pm, 6pm & 7pm

Limited to 20 covers per seating

Menu: 30,000 yen (inc. tax and service)

Location: méli mélo -Yuki No Koe-



◇ The second chapter features a Six Hands Dinner with Chef Lee and Soh from Malaysia's Eat and Cook ranked #79 in Asia's Best Restaurants.

Dates: 7 & 8 March (Thursday & Friday)

Dinner Seatings: 5pm, 6pm & 7pm

Limited to 20 covers per seating

Menu: 30,000 yen (inc. tax and service)

Location: méli mélo -Yuki No Koe-

Bookings: www.setsuniseko.com

Eat and Cook

ASIA'S
50
BEST
RESTAURANTS
2022
N. P. Rajagopal & Vinay Prasad



◇ Venue Overview

méli mélo -Yuki No Koe- is the main dining restaurant with a spacious 137-seater dining and bar area located on the first floor of Setsu Niseko. Warm oak wood interiors with stone accents create a warm and airy contemporary Japanese feel that sits in perfect harmony with dramatic views of Mount Yotei from the floor to ceiling windows.

◇ Contact

Management: Ins&Company

Person In Charge: Akinori Yamamoto

Email: aki@ins-company.co.jp

Reservations: Via tablecheck link at www.setsuniseko.com



hokkAsia

méli mélo -Yuki No Koe-

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