

A New Lifestyle Experience at Niseko Village



The Aspen of the East where Gastronomy, Shopping & Nightlife Converge

$\frac{N/2}{23/24}$



FOOD & BEVERAGES

Eat, Drink & Dine

A New Lifestyle Experience at Niseko Village

Niseko-yo is a food lover's paradise, offering a delightful mix of Japanese and international cuisine, complemented by a vibrant drinking scene. It's an essential part of the overall experience when visiting this beautiful winter wonderland.





GOGYO RAMEN DINING

Powered by IPPUDO

IZAKAYA / RAMEN

GOGYO BY NIGHT

As evening descends, **Gogyo** shifts gears to unveil an evening setting that perfectly balances casual charm with a hint of sophistication. Inspired by the Izakaya style of dining, where food and drink are meant to be enjoyed in a laid-back atmosphere, Gogyo presents a tantalising selection of small plates alongside its signature Kogashi ramen. With a curated drinks list featuring local and international favourites, the restaurant sets the stage for a convivial night out. Whether you're rounding off a day of outdoor thrills or looking to catch up with friends, Gogyo serves as the ideal backdrop for memorable meals and moments.

IPPUDO BY DAY

When morning light returns, the establishment transitions into its daytime persona as **Ippudo**, marking the first outlet of its kind in Niseko. Celebrated for its classic Hakata Tonkotsu ramen - a creamy, complex broth complemented by tender pork slices - Ippudo offers a comforting, authentic touch to your day. Though the ambience is cosier and the fare more traditional, the commitment to quality and satisfaction remains unwavering. Whether you're starting your day or taking a midday break, Ippudo ensures a delectable, down-to-earth contrast to Gogyo's nightly extravagance.









PIZZERIA

Baby Crosta is the latest addition to the internationally acclaimed pizza brand Crosta Pizzeria. Making the list of the Top 10 Pizzerias in Asia-Pacific and bringing home the World Pizza of the Year 2023 award from 50 Top Pizza, Crosta adds its unique approach to pizza by launching the first-ever Roman-style pizza in Japan's powder haven. Baby Crosta is a contemporary take on traditional Roman-style by-the-slice pizza, so expect a fun, social setting, with unique flavors that showcase the best produce in Hokkaido, all within footsteps of the Niseko Village gondola.

Upstairs from Baby Crosta is an intimate and exclusive chef's table called Pizza Bianca. Lead by Chef Yuichi Ito, awarded the Best Pizzaiolo 2022 in Japan, this will be the first Pizza Omakase experience in Niseko. Pizza Bianca elevates the simple indulgence of pizza into an art form, combining exquisite ingredients from across Hokkaido to create a culinary masterpiece. Here, the concept of omakase pizza comes to life, granting patrons an extraordinary experience of chef-curated, ever-changing flavour combinations. Each slice serves as a passport to a world of taste, an amalgam of diverse flavours harmoniously united upon a single, impeccable crust. Set within an environment of rustic elegance, Pizza Bianca focuses on the quality of food and is sure to be an experience not to miss.

Whether you seek respite after a spirited descent on the ski slopes or simply wish to immerse yourself in the local atmosphere, Baby Crosta and Pizza Bianca delivers a dining experience that is both gratifying and utterly unparalleled within the culinary landscape of Niseko-yo.







SHANGHAI CUISINE

Long Tang Restaurant, translated as "Dragon Hall," offers a rich tapestry of authentic Shanghainese cuisine. As you enter, the aroma of Eastern spices and herbs sets the stage for a delicious culinary adventure.

The menu features an array of carefully crafted dim sum, providing a balanced blend of flavours and textures. From skillfully made wontons to the comforting richness of Xiao Long Baos, each morsel showcases the owner's expertise, honed in the busy kitchens of Shanghai.

More than just a dining venue, Long Tang serves as a comfortable space where culinary craft meets cultural respect. Set in the relaxed atmosphere of Niseko Village, the experience offers a chance to appreciate not only the flavours but also the rich heritage that inspires them.







JAPANESE CUISINE

Discover the essence of Hokkaido at **Yang Shu Ten**. Tucked within an enchanting winter landscape, this remarkable Japanese restaurant merges culinary excellence with the pristine beauty of the locale. Imagine savouring an array of thoughtfully curated sushi, where the sea's freshness meets delicate grains of sushi rice.

Experience the delicate crunch of tempura, a symphony of textures and flavours. Or indulge in teppanyaki, where high-quality ingredients sizzle on the grill, promising a delectable feast.

Integral to the Niseko Village experience, Yang Shu Ten invites you on a culinary journey that mirrors the tranquillity and grace of its surroundings.









ITALIAN AUTHENTICITY MEETS JAPANESE PRECISION

Indulge in an intriguing fusion of two culinary traditions at **Moka**. This eatery harmoniously combines the flavours of Italian cuisine with the freshest of Hokkaido produce, creating a gastronomic experience that reflects the fusion of East and West.

Moka offers a dual experience, evolving from a simple Italian Japanese casual dining spot during the day amidst your ski run, to a more indulgent and refined setting in the evening. It captures the essence of après-ski exploration, mirroring the allure of Niseko's frost-laden landscapes.









Embark on a tantalising journey into the world of **Chuan**, a Sichuan hotpot restaurant at Niseko Village, where flavours ignite, and senses awaken. Immerse yourself in a dining experience that combines the freshest ingredients with the bold and vibrant spices of Sichuan cuisine. As you gather around the simmering pot, the air fills with tantalising aromas, promising a culinary adventure like no other. Chuan invites you to indulge in the art of communal dining, as you cook and savour each bite together.

It's a journey of flavours that captures the essence of togetherness and the zest of Sichuan tradition, all within the heart of Niseko Village.









YAKINIKU

Step into **Hokkaien**, a charming yakiniku gem in Niseko Village. Here, the time-honoured art of grilling takes the spotlight, as the freshest local produce and premium cuts of meat sizzle on the grill, releasing enticing aromas that fill the air.

Hokkaien warmly welcomes you to a culinary journey, where the flavours of yakiniku are savoured in an atmosphere of genuine camaraderie. The sizzle of each morsel resonates with the heart of local tradition, inviting you to relish in a dining experience that honours both heritage and togetherness.

At Hokkaien, the grill becomes a canvas, and every bite a symphony of local delight, celebrating the essence of yakiniku.







CHUYA TEAHOUSE BY DAY

Chuya Teahouse by Higashiyama, a Ritz-Carlton Reserve, is more than just a place to enjoy a cup of tea - it's an intimate sanctuary that captures the spiritual beauty and craft central to Japanese practices. With a curated selection of patisserie, tea drinks, and light bites, the teahouse offers an elevated, sophisticated daytime retreat.

Each element, from the artful arrangement of pastries to the meticulously brewed teas, bears a Ritz-Carlton Reserve signature attention to detail. Embodying traditional Japanese elegance and refinement, Chuya Teahouse presents a serene space where guests can escape the every day, even if just for a moment.









CHUYA BAR BY NIGHT

As dusk falls, **Chuya** transitions into an immersive cocktail bar atmosphere, anchored this winter 23/24 season by Penrose - a distinguished name that has secured a spot on Asia's 50 Best Bars 2023 list. This collaboration brings together Chuya, Penrose, and six of Asia's top cocktail bars for an opulent 'Taste of Asia' experience.

The cocktail offerings, crafted with local produce, encapsulates Penrose's philosophy to provide a full-bodied cocktail experience - from the ambience and seating to service and music. Guests can also indulge in finely crafted cocktails while surrounded by Niseko's famed champagne powder snow.

Collaborating bars for this season include Bar Leon from Hong Kong, Night Hawk from Singapore, Teens of Thailand and Mahaniyom from Bangkok, Zest from Seoul, and Indulge Bistro from Taipei. Whether you're unwinding post-ski with the unique Après-ski offerings or looking for a luxurious evening out, Chuya and Penrose by Jon Lee promise an extraordinary fusion of exceptional service and world-class cocktails, set against the breathtaking backdrop of Niseko.



Higashiyama Niseko Village Ja Ritz-Carlton Reserve



Yukibana

Alpine mornings at **Yukibana** are greeted by the soul-warming whiffs of handcrafted bakeries and creative local and international breakfast offerings. An exquisite collection of Hokkaido's natural bounty graces the table in the evenings.



Sushi Nagi

Culturally-ingrained in the history of Japanese cuisine, the fine art of sushi is masterfully showcased by our Itamae through Omakase style dining, where his artistry is distinct in the delicate pieces he creates at **Sushi Nagi**.

KACHOU FUUGETSU Discover yourself when experiencing the beauty in nature.





The **Ume Lounge** exudes warmth and elegance with its contemporary and natural design elements inspired by the nature that surrounds the resort. Unwind by the cosy fireplace with a classic cocktail customised by our alpine mixologist.



Niseko Village

Discover palate pleasers influenced by different cultures around Niseko Village.



Tomioka White

With its signature fireplace and full-service bar offering cutting-edge cocktails, our lively lobby lounge is the perfect gathering place for coffee, après ski or snacks with family and friends. Relax on an eclectic mix of Chesterfield sofas and cowhide upholstered lounge chairs with whimsical lighting for a cosy ambience.



Goshiki

Bringing together varied ingredients and unique flavours, this international and Japanese fusion buffet offers three meals a day, featuring fresh local seafood and seasonal Hokkaido produce. The dining room boasts fantastic mountain views, vaulted ceilings, a signature fireplace and a variety of contemporary seating.



HINODEHILLS

Indulge in a culinary adventure amidst the snow-kissed beauty of Niseko Village.

BISTRO

The Bistro offers a comforting take on "Yoshoku" cuisine, where Japanese meets Western in a cosy setting. Enjoy steaks, roasts, and pasta dishes alongside a selection of salads and pizzas, all with a touch of Japanese flair. The atmosphere is relaxed and inviting, making it a go-to spot for those looking for satisfying, uncomplicated fare after a day out in Niseko Village.





Traditional teppanyaki-style cuisine, authentic Japanese, casual grill food, and scenic cafés.



Ezo, Pub

Ezo is the most happening après-ski pub in Niseko overlooking the Niseko Village slopes and featuring private rooms, daily lunch specials, snacks and more.



Melt, Bar & Grill

With beautiful views of Mt. Yotei, **Melt, Bar** and Grill offers guests a superb selection of local cuts of prime beef, seafood and more in a chic, effortless dining environment.



Pirka, Teppanyaki

The finest quality beef, seafood and local vegetables, prepared at the teppan counter in front of your eyes.





Rera, Sushi

A traditional Japanese sushi counter experience. Let our experienced sushi masters prepare today's freshest ocean delicacies.



Sisam, Japanese Restaurant

Our menu celebrates the artistry of Japanese cuisine, offering a symphony of flavors that tantalize the senses. Savor the delicate elegance of freshly prepared sushi, each piece a masterpiece of balance and taste. With its minimalist décor and serene ambiance, **Sisam** provides an authentic escape to the heart of Niseko Village.



The Flame, Bar & Lounge

The sensational hanging fireplace is the center point of the **Flame, Bar and Lounge**. Feel the warm glow, sit back, relax and enjoy your drink from our extensive menu.



The Lookout Café

Situated high above Mount An'nupuri, adjacent to the Wonderland Chair, **The Lookout Café** offers the perfect "recharge" venue and superb views. Snack menu and hot dishes are available. The interior has won various awards for its unique interior design.



Yotei Restaurant

A buffet restaurant offering all-youcan-eat shabu-shabu. Enjoy hot pot.



THE HOLIDAY PROJECT

The Holiday Project emerges as a sanctuary of alpine elegance, presenting the "finest edits for modern adventures". This enclave isn't just about retail; it's an embodiment of a passion-driven lifestyle. While each passion represents a unique world—ranging from Swim to Surf, Tennis, and Resort—the limelight here is cast on Ski, Après-ski, and Resort wear.

Visitors are welcomed to explore an elite assortment of brands, from Goldbergh and Bogner to Perfect Moment and Fusalp, epitomising The Holiday Project's commitment to blending style with performance. Here, every garment is meticulously curated, ensuring timeless transitions from the exhilarating ski slopes to the warmth of a suite, and then onto the snow-draped avenues of a bustling city.

But there's more to The Holiday Project than meets the eye. Beyond its exceptional range of attire, itstands as a unique hybrid, weaving the realms of high-end retail with the nuances of hospitality. It's not just about finding the perfect outfit; it's about experiencing the seasons in all its refined glory.









Nestled in the vibrant heart of Niseko-yo, just a stone's throw from the Hilton Hotel, step into **Village Sports** for your ultimate ski shopping experience. Uncover an expertly curated selection from esteemed brands like Atomic, Burton, Dalbello, Godwin, Icebreaker, Lange, Peak Performance, Smith, Spyder, Technica, Volkl, and more.

Beyond the shimmering equipment displays, you'll discover an exclusive ski boot lab, managed by the experts at Boot Solutions. Recognized as Japan's leading authority in boot fitting since 2006, they're here to address any foot-related concerns you might have, ensuring you a tailored and unparalleled skiing experience.

Whether you're embarking on your first alpine journey or elevating your mountain pursuits, the selection, paired with a dedicated team and the perfect location, promises to deliver the zenith of your ski and snowboard endeavors. Dive deeper and make your reservations or explore more at villagesportsjapan.com.



Mandala Club Niseko





Mandala Club Niseko

Mandala Club, Asia Pacific's most dynamic private membership club community, is taking residence in Niseko this season; representing an unprecedented fixture on the Niseko scene. In partnership with YTL Hotels, the two-storey ski-in ski-out clubhouse will be nestled conveniently in the heart of Niseko Village, opening its doors from early December to Niseko's most discerning visitors and residents alike.

Famed for its rich cultural calendar, chef residencies and music programming, Mandala Club will offer a truly unique dimension to this year's Niseko experience for its existing membership community, as well as those fortunate enough to secure a table.

POPI's, the namesake of Mandala Club's flagship restaurant in Singapore, will offer lunch, après and dinner experiences daily throughout the season celebrating the plenitude of local produce, punctuated by visiting chefs from iconic kitchens around the world, a roster of the most talked about musical talent, and Mandala's 'Cultural Calendar' of event programming.





Ezo Artistic Odyssey

At the heart of this landscape is a series of remarkable sculptures by the gifted artist Frank Woo. These aren't just statues—they are narrative waypoints, each telling a story that pays homage to Hokkaido's rich tapestry of folklore, tradition, and natural wonder.

Born in Hong Kong, self-taught painter Frank Woo skillfully merges traditional Chinese motifs with contemporary sensibilities. Having trained in print-making and later studying illustration at Tokyo's Bunka Fashion College, he now resides in Malaysia, expressing himself through both painting and sculpture. Drawing from his distinct blend of past and present influences, Woo's creations are living embodiments of his journey, using deliberate drips and distinctive brushstrokes to evoke emotion and enrich Niseko's cultural narrative.

These sculptures guide visitors through Niseko's scenic vistas, immersing them in the distinctive culture of the region. The experience is akin to flipping through a visual diary of Hokkaido's essence.

- Ezo Higuma (Hokkaido Brown Bear): A majestic representation of the wilderness, the bear is a symbol of raw strength and is a consistent guide along Niseko-yo's pathways.
- Ezo Kitakitsune (Hokkaido Red Fox): Capturing the playful spirit of the region, the fox, with its charm and adaptability, invites onlookers into a world of stories and legends.
- Ezo Shimaenaga (Hokkaido Long-tailed Tit): Often referred to as the 'snow fairy', this delightful bird is a whimsical nod to Hokkaido's natural heritage and the enchanting tales spun around campfires.





Journey Through Light and Motion

The magic doesn't fade as the sun dips below the horizon. Instead, Nisekoyo's pathways are transformed into a canvas of light, color, and motion. The state-of-the-art projection illuminations paint scenes that pull from both the traditional and the contemporary. The pathways become more than just routes—they evolve into immersive experiences, where art and nature weave together in an enchanting tableau.

With every corner turned, another layer of the region's rich tapestry is unveiled. It's not merely a place to traverse; it's an odyssey of the senses, a dance of shadows and light, and an ever-evolving narrative. Niseko-yo offers not just a journey of distance but of time, culture, and artistry, inviting every visitor to immerse themselves, to feel, to wonder, and to become a part of its unfolding story.





Exploration of Self-Discovery

Stepping into Higashiyama Niseko Village, a Ritz-Carlton Reserve, you're immersed in Hokkaido's splendour through Frank Woo's artistic lens. Each piece draws you further into the embrace of this snowy realm.

Influenced by the Japanese philosophy of *Kachou Fuugetsu*—self-discovery via nature's beauty—you're greeted by an outdoor sculpture, evoking snow flurries and winter pine. This motif continues in the lift lobby, capturing the interplay of sunlight and snow.

The lobby showcases a striking 2.4-metre artwork: a skier against the backdrop of Mount Yotei, portraying our bond with the vast Hokkaido wilderness. In the lounge, Woo's LED lamps add a touch of enigma.

Woo's artistry whispers of unity with nature throughout the hotel. Expansive views of Hokkaido forests, Mount Annupuri, and endless snowy vistas await on each floor.

The staircase to the ski lockers, is adorned with a hanging installation of radiant snow clouds, mirroring the outdoor sparkle of sun and moon.





The Art of Emi Shiratori

At The Green Leaf Niseko Village, you'll encounter the captivating works of Emi Shiratori—a celebration of nature's splendour. Delving deep into themes and visual narratives, her art invites you to pause, reflect, and converse. Imagine a young Emi, immersed in nature, sketchbook in hand, capturing the world around her. This passion paved her way to the prestigious Hokkaido School of Fine Arts, where she honed her skills in graphic and product design.

As you meander through The Green Leaf, Shiratori's artistry offers a mirror to Hokkaido's breathtaking landscapes. On the walls, you'll find intricate depictions of Hokkaido's wildlife, seamlessly interwoven with patterns echoing the region's lush nature.

For you, as a traveller, art elevates the essence of luxury travel. It's these intricate details and unforgettable moments that define your journey. In Shiratori's vision, art doesn't just decorate; it narrates, weaving tales more profound than words, making your journey through Niseko Village all the more memorable.













Escape to the world of

NISEKO-YO

AT NISEKO VILLAGE



A Symphony of Colours, Flavours & Traditions