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*glittering flakes:
the wind is breaking
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RIDER SHARKBOY
PHOTO SHARKBOY (DRONE)

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AND WE'LL FEATURE
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ON OUR ACCOUNT

THANK YOU FOR READING POWDERLIFE

Launched in 2007, PowderLife was Niseko's first English-language magazine. At the time there was very little information for visitors online or on the ground, so we aimed to be a guide that bridged the cultural gap. Now we distribute the magazine around the world to promote the region.

If you've picked up this magazine in Niseko, please take it home as a souvenir to remember your trip and to show friends and family. If you've come across it overseas or are reading online, we hope to see you here soon!

Late this year, the gates to Japan finally creaked open. Like many aspects of life here, change takes place slowly and in a considered fashion. For both the Japanese and expat business communities working in the tourism sector, it's been a long and trying few years. But it has taught us more about the Japanese art of patience and reminded us why this country is so fascinating – and probably why it was the number one country surveyed travellers around the world wanted to visit post-COVID.

This year, while taking the opportunity to explore more of Japan myself, I also learned the story of how the Japanese people discovered the healing benefits of onsen (hot spring) bathing. Legend has it that villagers in the southern town of Matsuyama noticed an egret soaking an injured leg in an onsen pool every day for a period of time, before soon healing and flying away. Copying the bird, the villagers started bathing in the water as well, and found regular baths relieved fatigue and sped up recovery from illness. It's believed Japanese Prince Shotoku bathed in this onsen – Dogo Onsen – in the 6th century, about 1,500 years before I did.

In researching this magazine I also learned Japan's traditional ryokan lodging style is believed to have originated in the 8th century. It got me thinking how everything from onsen and accommodation, to food and the polite and respectful nature of the Japanese people remain after so many centuries, and are so intertwined with the modern Niseko ski holiday. Japan retains its ancient culture while accommodating the modern world.

While most people come to Niseko primarily for unrivalled powder snow, a Niseko holiday also includes all the elements that make Japan so special. If you're reading this from afar, nothing can top a holiday in Niseko to experience it for yourself, but we try to make the experience of reading *Powderlife* the next best thing. If you are here now, I hope this magazine adds depth to your time in Niseko, and reminds you why travel is an experience worth waiting for.



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EXPLORE

There's plenty more to Niseko than powder. Make sure you take a day off the slopes to discover some of the other treasures hidden beneath the snow and in other parts of Hokkaido.

ニセコから少しだけ足を伸ばすと、
そこには北海道の雄大な魅力が広がる。

LAKE TOYA NAKAJIMA

A short drive from the ski resorts is one of the most stunning natural wonders in the Niseko region.

Lake Toya is an almost perfectly circular, volcanic caldera lake complete with steaming fumaroles on the crater rim. Emerging from its centre are the pictured lava domes which can be visited by tourist boat year round, and hiked in summer.



PHOTO: SOFIA MEJIA LLAMAS

EXPLORE



PHOTO YING YIN

HILL OF BUDDHA

Buried under a hill with just its head breaking the surface, this 13.5m-tall, almost 1,500-tonne stone Buddha sits on the southern outskirts of Sapporo. Previously sitting alone in a field, preeminent Japanese architect Tadao Ando designed the landscape to allow visitors a more serene way to appreciate the statue.



PHOTO ALISTER BUCKINGHAM

BIEI RIVER

Just a short drive from Furano in Central Hokkaido, Biei River and the nearby Blue Pond take on a luminous aqua blue colour thanks to colloidal aluminium hydroxide in the water. It's beautiful year-round, but especially spectacular when juxtaposed against the white powder snow on the river banks in winter.

HALF MOON LAKE

Shaped like a crescent moon, Lake Hangetsu at the base of Mt Yotei is a caldera lake left by an eruption several thousand years ago. It freezes over in winter making for a unique snowshoeing experience (spot the snowshoers in the picture). It's spectacular year-round, especially in October when the autumn colours reflect off its surface.

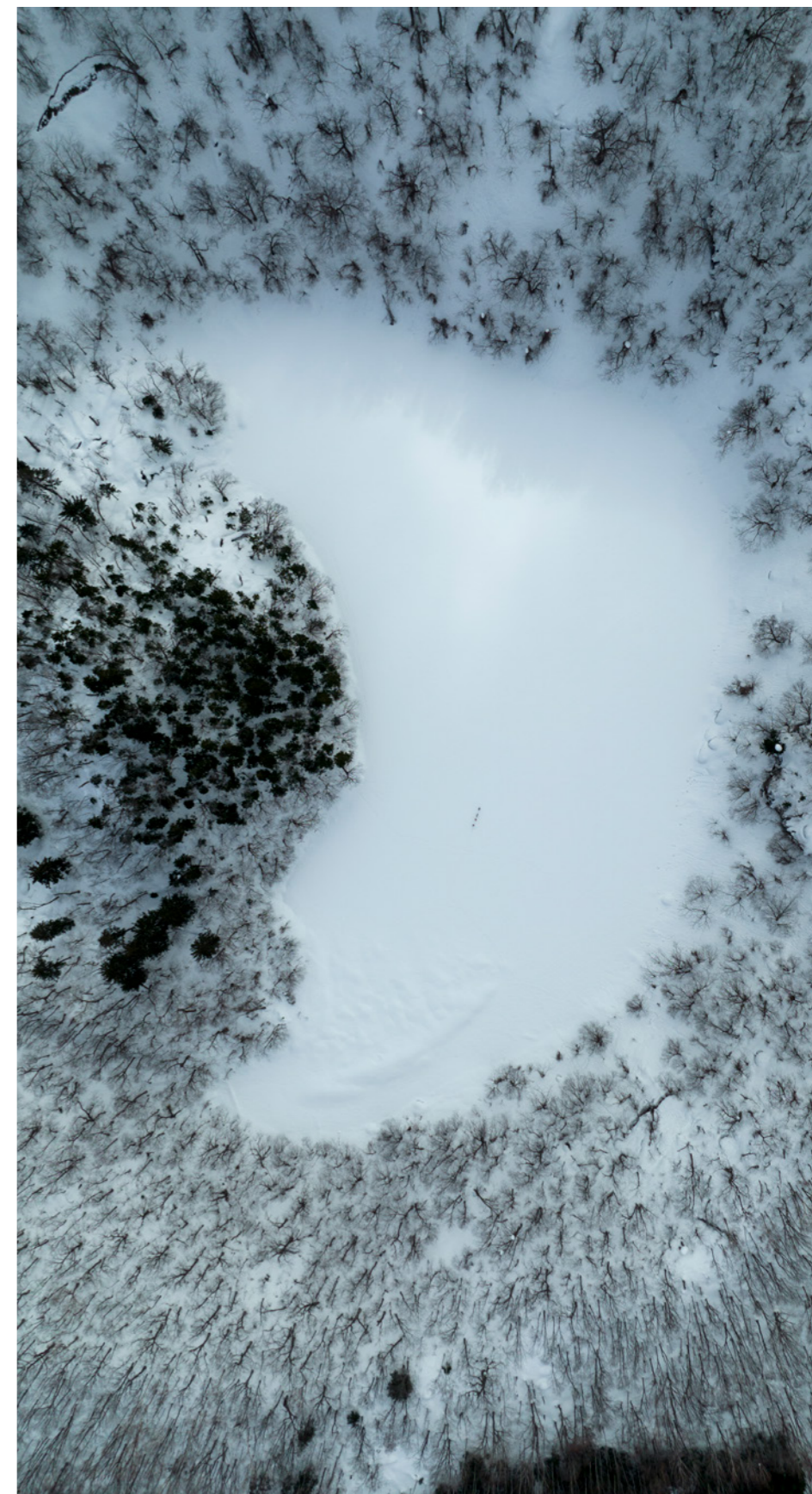


PHOTO AARON JAMIESON

THE ONSEN EFFECT: HOW HOT SPRINGS ILLUSTRATE THE NISEKO POWDER PHENOMENON

世界中の人々が、日本の安定した降雪量を求めてこの地を訪れる。



PHOTO ALISTER BUCKINGHAM

Powder season kicked in last winter on December 13 and it went on to snow for 56 of the next 60 days as recorded at the Grand Hirafu 850m weather station, at an average of 17.9cm/day.

The snow wasn't snow blown in by violent storms that forced the lifts to close – by and large it floated in silently and gently by way of the airstream off Siberia. It's a seemingly magical effect that can literally result in snow falling in Niseko for weeks on end without respite – a dream for skiers but a nightmare for snow clearers!

Snow created by cold air moving over warm water bodies is called 'ocean-effect' or 'lake-effect' snow. However, it is not seen anywhere else in the world in such significant quantities nor with such consistency as in Japan. The illustration on the left and the explanation that follows are a quick layman's guide to the phenomenon. Interestingly, it's a similar scientific process that results in water vapour rising from your local onsen (hot spring) and condensing into water droplets on ceilings – something for you to ponder during your next après ski bath...

① Niseko's snow doesn't come from 'storms' that move off Siberia as is often quoted. Interestingly, the weather over Siberia can be fine, and the air generally cold and dry. Low air pressure north of Hokkaido and high air pressure over Siberia combine to help create airflow off the continent and over the Sea of Japan.

② As this cold, dry air moves over the comparatively warm Sea of Japan, the seawater evaporates, turning into water vapour. Now warm and moist, the air rises but then cools with increased altitude, condensing the water vapour into tiny liquid water droplets to become cloud – exactly like the 'steam' you see rising from the onsen.

③ When this humid air and cloud hit the coastline and the Annupuri Range west of Niseko, it is forced upwards even further – a double whammy for snow formation between the ocean effect and orographic lift (when an air mass is forced upwards by rising terrain).

④ Now well below zero degrees, the water vapour condenses (like water droplets on the onsen ceiling) and is squeezed out as snow – and lots of it – thanks to the constant conveyor belt of fuel building across the ocean.

So there you have it – the (simplified) story of the magic behind the world's greatest snow machine. The final piece of the puzzle is that, thanks to Niseko's northern latitude, the median temperature hovers above and below -10C – the ideal temperature for the formation of perfect, six-branch, stellar-dendrite powder snow... but that's a story for another issue.

Thanks to Ian Stuart (Atomic School) and meteorologist Robert Speta for helping to explain these concepts, and @jonas_draws for the illustration.

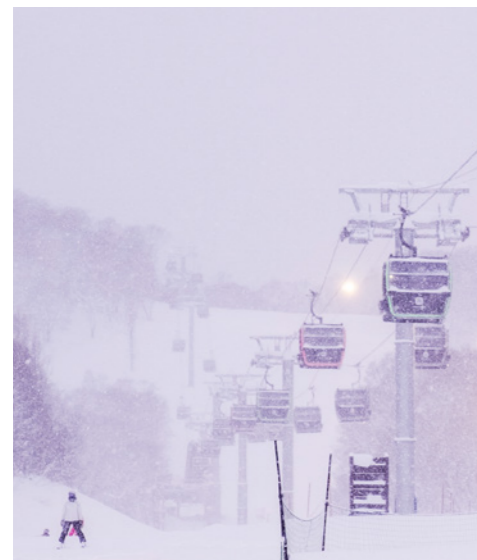


PHOTO AARON JAMIESON

HANAZONO NIGHTS ALIVE WITH LIGHT & COLOUR

Hanazono’s new ski run and POMA 10-person Symphony gondolas have added a spectacular splash of light and colour to Niseko United’s eastern-most resort this winter. Almost 100 powerful light globes turn night to day on the Colly’s Folly course, which has also opened up never-before-seen views of the Niseko mountain range to the north.

Meanwhile, LED lighting on the gondola cabins changes colour throughout the season – red and green at Christmas, pink on Valentine’s Day, red and gold for Chinese New Year – and potentially rainbow if Niseko hosts a Pride Ski Week as is planned. It’s a fun, fast and stylish ride, with beginners able to disembark at a halfway station, and intermediates and above continuing further up to enjoy steeper piste and tree runs. A new jump line at the top of the run (which you can see in the image above) adds more variety to Hanazono’s already extensive park features.



HANAZONO LIKE YOU’VE NEVER SEEN IT

WHILE THE WORLD CLOSED, THE ALL-SEASON RESORT FORGED AHEAD

If you’ve been living under a rock for the past two years (who hasn’t?) prepare for something altogether new and amazing at Hanazono.

The opening of Hanazono’s flagship Park Hyatt Niseko in January 2020 heralded the arrival of a sophistication and style yet to be seen in Niseko on such a grand scale. However no sooner had it opened its doors than the first whispers of a “novel coronavirus” appeared in news headlines and the world started to shut down.

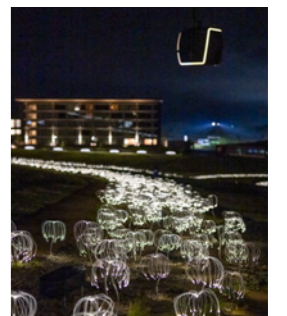
While Niseko remained a closed book for two winters, a tectonic shift occurred inside the eastern quarter of the Niseko United resort. Past visitors may remember Hanazono as merely three lifts and a crab ramen restaurant in a demountable building at the base of the bottom lift. Others will no doubt remember dangling their feet from the old Hano 1 Quad above Strawberry Fields.

Whatever it is you remember about the old Hanazono, you’re in for a huge surprise. Like a butterfly emerging from its cocoon, this winter Hanazono Ski Resort finally reopened to the world in stunning fashion.

The Park Hyatt Niseko is Hanazono’s crowning glory – more than 100 residences and a 100-room hotel opening onto the ski slopes. Park Hyatt’s arrival has also ushered in a new era of hospitality and entertainment at Hanazono. With seven restaurants (including two headed by Michelin-pedigree chefs), a patisserie, wine bar and cocktail lounge, this is an entirely new dining scene for visitors to explore.

The Hano 1 Quad lift is now a high-speed, heated, Italian leather six-seater – the Ferrari of ski lifts. Alongside, and opening up access to an all-new family ski slope, is a luxurious new 10-person POMA Symphony gondola, which represents the first stage of a planned extension to link neighboring Weiss Ski Resort.

Meanwhile Hanazono EDGE with its modern facade is the new skiers’ restaurant for casual all-day dining. The existing Hanazono 308 Ski Center has been converted into an indoor kids’ adventure play area called the



Galaxy of Kidz, with climbing walls, floating adventure trail and ball pools. It also houses a café, retail and rental.

Through summer, Asia’s longest zip line now beams tourists at lightning speed through the forest canopy from the top of Hanazono 2 Lift to the base of the resort. This joins six new high-ropes tree-trekking courses in the Hanazono Forest, while Hokkaido’s largest art installation – Mountain Lights by world-renowned light artist Bruce Munro – twinkles and meanders its way down the mountain like a luminous stream of fireflies. This supports the resort’s existing summer offerings – including a golf course and white water rafting – making Hanazono a destination all on its own for green-season holidays.

As Hanazono Ski Resort opens to the world once again this winter, it has anchored and inspired the development of the Hanazono area at large. Hanazono is the resort to watch over the coming decade and beyond as it moves closer to its promise to become “without doubt one of the most sophisticated all-season mountain resorts on the planet”.

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THREE NEW HOTELS HIT HIRAFU

Niseko reopens with three new marquee condo hotels whose openings were delayed by COVID. **Sansui Niseko** (pictured left) takes pride of place towards the top of Hirafu Zaka, opening on the other side to the Ace Family ski course.

Just off the bottom of the run, with two spectacular penthouses floating above the forest on the western flank of the village, **Intuition Niseko** (below left) by Zekkei offers a natural retreat just metres from the heart of Hirafu.

Meanwhile Hirafu's biggest-ever condominium project **Setsu Niseko** (pictured below) opens on Gondola Zaka with extensive onsen and spa facilities, as well as half a dozen new F&B outlets to add to the village's collection (see following article).



SETSU NISEKO INTRODUCES A NEW WORLD OF DINING

From this winter visitors can step off the Hirafu streetscape and into an all-new dining destination within Setsu Niseko. A meticulously curated range of five Japanese and international restaurants offers a smorgasbord of culinary options. Dedicated ramen, sushi and tempura restaurants fill the local cuisine quota, while Setsu's headline restaurant *méli mélo -Yuki no Koe-* offers all-day Hokkaido-French dining by Chef Hironori Sato – born in Hokkaido, trained at three-Michelin-star restaurants in France, before his own Sapporo restaurant was awarded a star in 2017. Tempura Araki also has Michelin pedigree, with its sister restaurant of the same name the recipient of two stars.



YOUR CHANCE TO DISCOVER NISEKO'S NEXT MICHELIN STAR

EDAMAME FRITTERS, MOLIÈRE MONTAGNE

Michelin Guide inspectors first sprinkled their coveted star dust across Niseko when they published the Hokkaido Guide in 2017. They awarded Upper Hirafu's Kamimura one star, Lake Toya's Michel Bras two, and recommendations to another dozen more. Since then, a galaxy of "Michelin-pedigree" chefs who have either headed or worked at Michelin-star restaurants across the planet have gravitated into Niseko's orbit. A restaurant doesn't inherit a star from a chef, but the calibre of world-class talent now in Niseko is undoubted. If you want to try some of Michelin's next potentially starred restaurants before inspectors officially crown them, you might want to set your star cruiser to light speed and head towards these Michelin pedigree establishments.

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- Maccarina ★★★
- Somoza Restaurant ★★
- Tempura Araki ★★
- Kitchen ★
- Sushi Mitsukawa ★
- méli mélo -Yuki no Koe-* ★

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- Maccarina
- Houzuki O-Udon Cafe
- Hanayoshi Sushi
- Ishimame
- Nakama Ramen
- Teuchi Ichimura Soba
- Loft Club

**Apologies for any we may have missed*



MASAHIRO YAMAGUCHI
HEAD CHEF MOLIÈRE MONTAGNE

HIGASHIYAMA NISEKO VILLAGE, A RITZ-CARLTON RESERVE

INSPIRES WITH KACHOU FUUGETSU

Niseko Village's Higashiyama Niseko Village, a Ritz-Carlton Reserve has won a swag of awards since its opening. TIME magazine, Condé Nast Traveller and Robb Report were among the premier media outlets to recognise the property as one of the world's best new hotels.

The resort is ski in/ski out to a beginner-friendly run, with a gondola-lift connecting higher elevations for some of the steepest fall-line skiing on offer in Niseko. In-house spa by Sothys and natural onsen (hot spring) baths offer rejuvenation in preparation for another day's skiing or playing in the snow.

Another tenet of the Reserve brand is infusion of the locale's culture, history and heritage into the property. The underlying theme of the 50-room resort's design is based on the Japanese concept of "kachou fuugetsu" – literally translated as flower, bird, wind, moon. Design motifs throughout the property portray iconic elements of Japanese nature, while there is no escaping the surrounding Hokkaido landscape oriented towards either the omnipresent Mt Yotei on one side, or the ski mountain on the other.

Locally inspired Japanese dining is a core element of the resort's hospitality experience, with a focus on produce harvested from surrounding farms, and seafood sourced from ports on both the Pacific Ocean and Sea of Japan. Among three outlets is bespoke sushi dining, an exclusive inclusion in this property, with an "omakase" (chef's recommendation) sushi menu.

The resort's guest service experts are titled Do San (道産) – which means "person of Hokkaido" – who add cultural value to the Reserve experience by sharing their local knowledge and traditions.

The resort's "Higashiyama Reservist" mountain experts will lead you to the best powder, terrain and scenery to suit your skill level and desires. Inspiring moments await at Higashiyama Niseko Village, a Ritz-Carlton Reserve.



TWIN PEAKS KICKS OFF MULTI-MILLION DOLLAR MTB MASTERPLAN

Just like the ski lifts combine four resorts in winter, mountain bike trails are set to make "Niseko united" in summer. The Twin Peaks Bike Park in East Hirafu opened in October as the first stage of a masterplan that spans the five ski resorts as well as neighbouring towns. The project is the work of NAMTBA (Niseko Area Mountain Bike Trails Association), a non-profit organisation headed by a 24-strong board of local business people and outdoor enthusiasts. NAMTBA has engaged world-renowned Swiss trail builder Allegra Tourismus to help turn Niseko into a world-class mountain bike destination. Allegra has achieved significant success turning ski resorts into hugely successful mountain bike resorts, and expects Niseko to become Asia's leading mountain bike destination. Follow @nisekombt to see the plans and follow the progress.



JOLLY FOX: NISEKO'S MOST TALKED-ABOUT GOLF COMP NOW OPEN TO VISITORS

The Jolly Fox Niseko is the most talked-about new golf tournament on the Niseko summer calendar – and with borders open it's your turn to join in the fun. If you're a keen golfer then you'll want to get in on all the jolly action that takes place on and off Niseko's alpine-flanked golf courses during the "green season".

Coined "the US Open of Niseko", the Jolly Fox Niseko franchise was spawned out of the peak of COVID lockdowns in 2020 as locals used the opportunity to socialise on the wide-open fairways. It uses an innovative tournament format with a focus on fun, but at the same time, serious competition.

Two-person teams are made up of a fox (a low handicapper) and a mouse (a high handicapper). The unique random handicap pairing systems mean teams cannot rely solely on the skills of one golfer. Together they compete in a 54-hole tournament across three different round formats – Best Ball, Scramble and Greensomes. Hole-in-one and putting mini-competitions with prizes up for grabs are embedded along the way. A gala dinner at the prestigious Park Hyatt Niseko Hanazono caps off the festivities. Follow @jollyfoxniseko and go to jollyfoxniseko.com for details on how to enter.



CONTENT SPONSOR
Higashiyama Niseko Village,
a Ritz-Carlton Reserve

WEBSITE
[ritzcarlton.com/
higashiyamanisekovillage](http://ritzcarlton.com/higashiyamanisekovillage)

EMAIL
[reservation.higashiyama@
ritzcarlton.com](mailto:reservation.higashiyama@ritzcarlton.com)

PHONE
+81 136-44-3491





SANSUI NISEKO

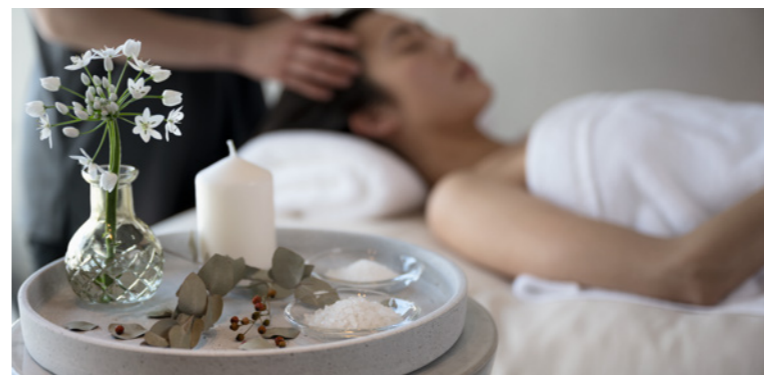
WHEN THE DAY'S DRAMA HAS UNFOLDED,
THE MOUNTAIN ADVENTURE COMPLETE,
RETURN TO A PRIVATE, PEACEFUL WORLD OF

PURE BLISS



NEW SKI-IN & SKI-OUT HOTEL & SPA
ON THE SLOPES OF UPPER HIRAFU
NOW OPEN

SANSUINISEKO.COM



RETURN TO PURE BLISS

MODERN EXPERIENCES IN TIMELESS NISEKO

Nestled amidst the dramatic landscape, Sansui Niseko is a boutique hotel tailored for the contemporary traveller. It offers curated experiences complemented by the gentle embrace of considered hospitality.

To stay at Sansui Niseko is to be surrounded every morning by pristine beauty. Mountain views greet guests, whether they are staying in studios, one-, two- and three-bedroom facilities, or penthouse suites.



SKI-IN/SKI-OUT

Sansui Niseko straddles the land bridge between the Ace Family Run and Hirafu's main street, Hirafu Zaka. Step straight onto the ski slopes in the morning, then into the heart of the village in the evening.

ELEGANT LIVING

Accommodation at Sansui Niseko has been designed with great consideration and respect for Wa, a holistic philosophy with deep respect for natural materials and harmony. Floor-to-ceiling windows and an appreciation for subtle spaces and textures characterise the living spaces.

ARCHITECTURE

Sansui Niseko was designed by Makoto Nakayama, Japanese designer and

award-winning architect. The hotel design is based on traditional Japanese architecture using raw wood, concrete, and natural materials. The designer's simple style is implemented to create a beautiful and comfortable living environment.

EXQUISITE SUSHI

Sushi Shin by Miyakawa is the Niseko restaurant of Sapporo's Michelin three-star Sushi Miyakawa. Chef Miyakawa has trained the Sushi Shin team of chefs in his culinary style, showcasing the best of traditional Edomae sushi while incorporating ingredients from his native Hokkaido. The innovative menu allows guests to experience unique, seasonal sushi and tsumami dishes (appetizers) packed with umami, their delicate flavors extracted precisely from each ingredient.

ALL-DAY DINING

Dining by Lupicia features a selection of Japanese and international favourites, along with a revolving roster of dishes to continually excite the palate. Lupicia Boutique offers coffee, drinks and snacks through the day, and après wine and craft beer into the evening.

ONSEN & SPA

Sansui Niseko's five-star facilities include signature traditional onsen and relaxing spa experiences. The hotel has its own hot spring source, drawing the mineral-rich waters from deep underground to aid your relaxation, recuperation and rejuvenation. Private onsens are available for booking, allowing in-house guests to enjoy bathing alone, with family or a partner.



The land below.
The sky above. And all things
in between.

—
THIS IS KABA.
THIS IS HOME.

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N I S E K O

kabaniseko.com

KABA®

Actual view from site

 Ivy Hospitality



「火と土」と共に、陶芸と向き合う。洞爺湖畔から少し離れたこの地で、

NIWATAZUMIGAMA

Ceramics Born of Earth & Fire
Above the Lake Toya Caldera

STORY MILES ZEORLIN
PHOTOS AARON JAMIESON



Katsutarou Kikuchi speaks with his hands, his fingertips trace the rim of a tea bowl as he highlights its irregular glaze and asymmetrical form. This classic Japanese wabi-sabi aesthetic is intentional, the master ceramicist explains. It's an abstraction of the familiar form of the bowl, a continuation of Japanese ceramic traditions dating back to the Jomon period 2000 years ago.

Kikuchi-san threw and fired the cradled bowl on his rustic, forest and farm-bound property just above the crater rim of Lake Toya, 30-minutes drive south east of Niseko. The 74-year-old was born and raised on this very land – the farmhouse that now serves as

his studio was his childhood home. Apart from several years studying in Tokyo, then training under Japan's masters of the art around Kyoto, Kikuchi-san has lived here his whole life, creating his work amidst an ever-changing seasonal orchestra.

Inside his studio workshop, row upon row of bowls, plates and cups are set out to dry. Vertical rows of shelves crowd the ceiling. Seemingly every available surface in the studio is adorned with works awaiting their time in the kiln. The clay firing takes place in one of two huge, wood-fired "anagama" kilns built by Kikuchi-san himself, located on either side of the studio. Each of the clay ovens is



housed in a shed almost as big as the main homestead, and the cathedral-like structures are large enough for Kikuchi-san to walk through. He built the kilns with his own hands, the first in 1974, and so has spent nearly half a century – or more than half a lifetime – mastering their unique styles.

Every step of the preparation process is time consuming and methodical. Firewood must be set out to dry a year and a half in advance. Depending on its composition, clay must be thrown and dried at an appropriate time. The kiln must be sprayed and saturated with water every day for a month. The loading of the kiln takes another week still. Every step takes Kikuchi-san closer to

the great crescendo – firing.

Handwritten firing notes are nailed into the wood above one of the kilns, not unlike sheet music for a conductor. This is a seven-day process of stoking wood, careful observation and adjustment. Firing becomes increasingly involved with each passing day, building to the point that the kiln requires near-constant tending and attention.

Many of the finished works take the familiar forms of bowls, saucers and plates; others are boxes and urns; while some are free form sculptures almost alien in their form and proportions. Surface treatments are equally diverse and include pieces embossed with meticulous hand-

stamped patterns, white with glaze; other works take more understated grays, beiges and blues. The majority of Kikuchi-san's wares are more earthy and rough in texture with surfaces left with more evident remnants of their firing – red and earthen hues speckled with the irregularities of a natural ash glaze.

Kikuchi-san's charming, historic showroom gallery is located within a barn (pictured next page) originally built by his father on another corner property. Visitors will find a collection of works on display and available for purchase, each a connection to Hokkaido and to the traditions and techniques kept alive by living masters like Kikuchi-san.



- 1 Mishima Tokkuri & Sake Cup
JPY25,000 / JPY3,000
- 2 Mishima Demitasse Coffee Cup
JPY3,000
- 3 Shigaraki Earthenware Teapot with Vine Handle
JPY30,000
- 4 Shigaraki Mizusashi Tea Ceremony Water Container
JPY200,000
- 5 Persimmon Glaze Bowl
JPY25,000

LOCAL ART

GALLERIES & EXHIBITIONS

Niseko is a hive of creative expression and there are dozens of galleries and workshops scattered across the region. Check out these exhibitions for starters, and find more at [Powderlife.com/art](https://powderlife.com/art)

ST GALLERY

“Shigeru Tokumaru 2022”

DEC 1 - MAR 31

New works painted in 2022 by 88-year-old Niseko living legend Shigeru Tokumaru, on display in his quaint and captivating Hirafu gallery.

UPAS GALLERY

“Yoichi Watanabe Photo Exhibition”

DEC 1 - APR 30

View select images from the latest photo book by renowned Niseko photographer, Yoichi Watanabe. By appointment only - email niseko@upas.jp

GALLERY FUSANAN

“Makoto Fukawa Exhibition”

DEC 1 - MAR 31

Venture to the hidden gallery/home of Makoto Fukawa in the forests of Moiwai to view his lithographic prints. By appointment – please call +81 (0)136-59-2211 (Japanese only)

AJ GALLERY

“Between Air & Water”

DEC 1 - MAR 31

From the pages of his new book to the walls of his rustic gallery at the Hirafu traffic lights, enjoy fine art prints on hand-made Japanese paper by *Powderlife* photo editor and

internationally renowned Hokkaido photographer, Aaron Jamieson.

SHU OGAWARA MUSEUM OF ART

“Shu Ogawara Small Size Works Exhibition”

DEC 10 - FEB 5

A special exhibition of works by Niseko's most famous artist, the late Shu Ogawara, housed in the beautiful gallery named in his honour.

SOMOZA GALLERY

“Hokkaido Through the Ages”

DEC 9 - MAR 31

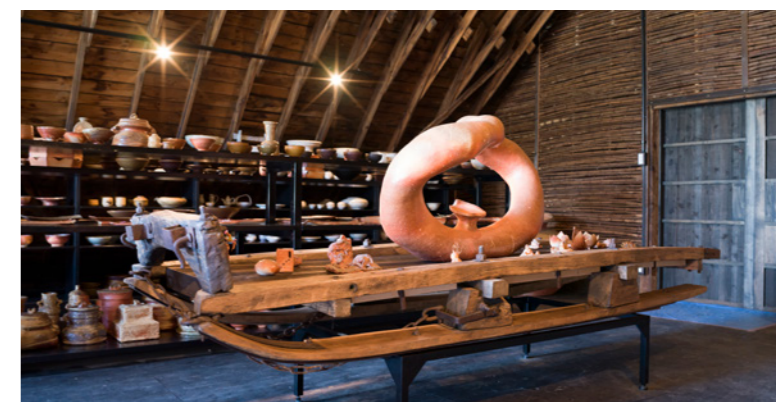
Discover Hokkaido's rich history ranging from 4,000-year-old Jomon earthenware, through to Ainu artefacts and mid-century art, housed in a 150-year-old “kominka” farmhouse in the hills beyond Hanazono. Reservations required - somoza.jp

NIWATAZUMIGAMA GALLERY

“Katsutarou Kikuchi's Anagama-Kiln”

DEC 1 - MAR 31

View the various and eclectic pottery works by Niwatazumigama ceramacist Katsutarou Kikuchi at his Toya gallery (pictured below), located alongside his workshop on the farm he grew up on. Viewing by appointment – +81 (0)80-4049-9332 (Japanese only)



MADE IN NISEKO

LEARN THE STORIES BEHIND NISEKO'S FAVOURITE ARTISANS

STORIES HIROKI YANAGISAWA
PHOTOS AARON JAMIESON

景観に溶け込む春夏秋冬の変化は一年を通じてニセコに暮らす住民にインスピレーションを与え続ける。品々と想像している人たちに出会いに行こう。



SHU JEWELRY

A pair of solid gold wedding rings, each infused with the veins of a maple leaf hand-selected by the groom while hiking, symbolises a couple's perpetual love of nature and each other... such is the level of intimacy that goes into a Shu Jewelry piece. Boutique jeweller Shunichi Yoshimitsu's work is characterised by natural motifs. Much of his work is inspired by Native American jewellery-making techniques and cultural beliefs, which he observed and learned about while staying on an Indian reserve as a young traveller. "Their lives revolve around nature and the gods that exist within all things," says Yoshimitsu-san. "Their ornaments and jewellery are infused with patterns and textures from leaves, stones and asymmetric elements, and this is the main inspiration for my work." Yoshimitsu-san's other works include snowflakes, patterns inspired by river currents, and other local natural themes. Find at Gallery Katachi and other retailers via [@shu_jewelry](#)

HAKKO GINGER

Ski off the slopes and into your favourite après hot spot for a warming shot of our very own, homegrown Niseko ginger beer. On its own or as a mixer, its accents of ginger and red pepper promise to warm you up from the inside out after a day dodging powder flakes. Hakko Ginger was founded by one of Niseko's most famous chefs, Shinichiro Maeda. First preparing it at home and serving it at his restaurant, feedback from customers led him to decide to ramp up production and establish a dedicated factory in 2020. "It has a hint of spiciness from the ginger and red pepper so it helps warm up the body," says Shin-san. "You can enjoy Hakko Ginger before and after snow activities, and even after an onsen as a substitute for beer." While Maeda-san no longer runs his restaurant, visitors can still enjoy a hint of his culinary genius across Niseko (and even by order across Japan). Buy it by the bottle or ask your favourite restaurant or bartender if they stock it in-house. Hot tip – Hakko Ginger gin and tonic goes down a treat. [@hakkoginger](#)



The ever-changing seasons and their interactions with the local landscape seem to provide constant inspiration for creative Niseko residents. Many moved here to spend their days pursuing their passions, while others were inspired to create after living here. Meet some of the people creating cool things in Niseko.



CHARCUTERIE AKAISHI

Champagne powder snow, a bottle of Hokkaido red, and a platter of Charcuterie Akaishi – authentic local luxury at its finest. The author of this article once heard someone describe Yasuhiro Akaishi's charcuterie as "the best meat I have ever tasted". Born out of a backyard factory and procured from only Hokkaido stock, the range includes jambon, saucissons, pâtés and much more. "Niseko's climate is similar to the highlands of Europe where charcuterie originated," says Akaishi-san. "The cool air helps prepare and age the products in a similar way here." Akaishi-san let us in on plans for an upcoming product – French Riviera-style sausages with olive and dry tomato. "This will be a great complement with wine in Niseko's summer," he says. "I tend to imagine what and how I eat my products as a complement to wines. That's how the new product research begins." Find Akaishi Charcuterie at Cave de Bambou wine shop and Lucky Supermarket.

BUY LOCAL

Looking for an authentic piece of Niseko to take home? These products are all made here by the hands of creative locals



TAKUMI WOODWORK NAGOMI LAMP

One-of-a-kind traditional Japanese shoji-style lamp made from Hinoki wood with washi paper
JPY 660,000
Available at Takumi Woodwork Workshop Kutchan



RAM KOBO 'AMIMAL' BEAR SCULPTURE

50cm-high Hokkaido bear sculpture made from ami (wire mesh) by Niseko hammer artist Masafumi Sawada
JPY 440,000
Available at Galerie Ram & Katachi Gallery



SHU JEWELRY FLOWER SNOWFLAKE EARRINGS

Delicately crafted six-branch stellar dendrite snowflake earrings by Shunichi Yoshimitsu
JPY 17,600
Available at Gallery Katachi, Hirafu



LALALA FARM CHILLI OIL

Spicy, umami-rich condiment made with fermented chilli and extra-virgin sesame oil
JPY 1,600
Available at Pyram Organics & Plant & Niseko View Plaza



YÔTEIZAN ACRYLIC ON CANVAS

Original artwork by legendary 88-year-old local Shigeru Tokumaru at his East Hirafu gallery
JPY 80,000
Available at ST Gallery East Hirafu

MOKU NO SHO

Immerse Yourself in Moiwa's
Exclusive Onsen Experience

STORY HIROKI YANAGISAWA
PHOTOS AARON JAMIESON

心も身体も解き放てるひととき。



As you fall away from the roadside and descend through the forest, you pass by a gushing waterfall and cross a short bridge over a snowbound creek. It's about this time your thoughts drift entirely from worldly matters towards the evening of traditional Japanese hospitality and relaxation ahead of you.

Moku no Sho is a Japanese ryokan hotel in Niseko's Konbu Onsen (hot spring) district at the foot of the Moiwa ski resort. Ryokan are usually located in beautiful natural settings, designed in elegant Japanese architectural style, and include onsen baths and traditional meals. They have been sought out by city-weary

Japanese folk seeking respite and retreat for more than a thousand years.

Fortunately for visitors staying elsewhere in Niseko, Moku no Sho offers exclusive half-day onsen experience packages. This differs from other onsen in Niseko in that it's not just the bathing experience – the onsen is packaged together with a full-course kaiseki dinner and optional Japanese tea ceremony.

After arriving at the hotel in the mid-afternoon and taking a moment to absorb the warm atmosphere inside the indigenous Ainu-themed hotel, you can head to your first onsen bath to relieve fatigue from your day's

activities. The ryokan's Meisen no Yu spring water is heavy in sodium chloride and hydrogen carbonate, which is particularly good for the skin, joints and circulation. Visitors may like to visit the hotel's spa for a treatment after bathing.

When the body is relieved from fatigue, it's time for mental release with a calming tea ceremony. The trained staff serve Japanese green tea in a sado ceremonial style, using a bamboo 'chasen' whisk to delicately prepare the tea before serving. A yukata (light kimono) is provided, and wearing it adds depth to the traditional ceremonial experience.

With a pure mind, body and spirit, it's time to replenish your soul with sustenance from the land and sea. Moku no sho offers a kaiseki-style dinner, which is not readily available in the Niseko area. The 10-course meal is served in your own private dining room, featuring plentiful fresh produce from nearby farms and oceans.

Following dinner, guests may take another bath to wind down the evening and cap off the day, thoroughly ready to tackle the ski slopes again the next morning.



DHARMA NISEKO



MAME NISEKO
THE JAPANESE
CONTEMPORARY
STYLE RESTAURANT

A bold landmark on Momiji Street, Hirafu's famed "Restaurant Row", Dharma Niseko is the Village's newest boutique hotel offering luxury accommodation with spectacular views of Mt. Yotei and the Grand Hirafu Ski fields, contemporary Japanese fusion dining, and a broad range of all-season amenities. Designed for sophisticated guests with discerning taste by award-winning Riccardo Tossani Architecture, Dharma Niseko is the latest iconic addition to Niseko's architectural landscape and hospitality offerings.



riccardotossani
architecture



POWDER TOOLS

Our 2023 selection of skis and boards made in, or ideally suited for, Niseko's consistent deep powder conditions



**ATOMIC BENT
CHETLER 120**

Light, nimble, and impossibly floaty, the Bent Chetler is stacked with enough guts to stomp every landing from here to Whistler

JPY 114,290
RHYTHM



**ROKO SKIS
PLATFORM 1+**

Built in Niseko with a friendly flex for all types of skiers, the Platform 1+ (with customisable top sheet) is a local favorite

JPY 120,000 -158,000
NAC
NISEKO ADVENTURE CENTRE



**TENKO
KUKO 100**

Handcrafted in Niseko, the 100mm waist gives confidence in powder and the stiff tail ensures the capable skier has the tools to handle any terrain

JPY 115,000
AYA NISEKO 1F



**VOLKL
BLAZE 106**

Performance, but make it playful. The Blaze 106 is popular as a touring ski and is the widest in the line to give you a leg up in all conditions

JPY 101,200
VILLAGE SPORTS &
BOOT SOLUTIONS



**ISLAND SNOWBOARDS
DEEP PSYCH**

Hand-made in Niseko by passionate locals, the Deep Psych turns up the volume with an amped-up shape designed for deep days

JPY119,000
@ISLAND.SNOWBOARDS



**CAPITA ULTRAFEAR
JAPAN LTD**

From the peak to the park, this hybrid-camber, freeride board is fully loaded with carbon stringer, ready for you to send on piste or off

JPY 82,500
RHYTHM



**WINTERSTICK
SWALLOWTAIL**

Pioneering snowsurf design since 1972, Winterstick boards are built in the US and thrive in Niseko as well as the champagne powder of Utah

JPY 239,800
BOOM SNOWSPORTS



**GENTEMSTICK TT168
25TH SPECIAL EDITION**

25th-anniversary model with handmade Japanese paper, dyed with indigo from Tokushima, laid on top and glass-laminated

JPY 196,900
GENTEMSTICK NISEKO
SHOWROOM

TENKO



HANDCRAFTED IN JAPAN

AYA NISEKO 1F | SLOPESIDE



POWDER GEAR

Serious powder requires serious gear – designed to keep you safe, warm and dry when it's deep



NITRO VENTURE PRO SNOWBOARD BOOT

Backed by a strong Vibram sole, this boot is for riders who want support for big mountain lines

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BOOT SOLUTIONS



LANGE XT3 FREE 115 MV W GW

Engineered to go up through pow, built to charge down – freeride, the way it was meant to be

JPY 100,100
BOOT SOLUTIONS



KARAKORAM PRIME X-CARBON + SI

For elite riders charging Alaskan spines or Hokkaido trees, these bindings are the boss

JPY 173,800
GENTEMSTICK NISEKO SHOWROOM



TUBBS FLEX VRT SNOWSHOES

Tension evenly distributed around your boots for optimised control

JPY 35,200
RHYTHM



SMITH SURVEY HELMET + GOGGLE

Unique all-in-one goggle-helmet combo with adjustable airflow vents

JPY 31,900
NISEKO SPORTS PARK HYATT



OYUKI HITATECH SUSHI PANTS

Fun kids base layers ensure warmth and moisture wicking for long days in the snow

JPY 5,900
RHYTHM



VOLCOM IGUCHI SLACK VEST

This feature-loaded vest lets you leave the backpack while you explore the mountains

JPY 45,760
RHYTHM



DAKINE HELI PRO 20L BACKPACK

Take everything you need on your way up and feel light on the way down

JPY 14,850
RHYTHM



RIVERS X GENTEMSTICK VACUUM FLASK

Stay hydrated and eco-friendly with this lightweight water flask

JPY 4,180
GENTEMSTICK NISEKO SHOWROOM



ARC'TERYX FISSION MITTEN

The warmest offering from Arc'teryx for seriously stylish adventurers

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The widest field of vision ever, with magnet lens to switch if the clouds part

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Ski Boots | Snowboard Boots | Customisation | Après Boots | Accessories

POWDER STYLE

Stay warm and look cool in this winter's most stylish picks from retail outlets across Niseko



QUIKSILVER HIGHLINE PRO JACKET

After having your fill in the trees, you're going to want to get high – the Highline will take you there

JPY 79,200
NISEKO SPORTS HIRAFU ZAKA



MENS NUKE SUIT JACKET

Turn heads with signature style. This jacket has four-way stretch fabric providing comfort for all-day use

JPY 206,800
ZAKA



PEAK PERFORMANCE PACT PANTS

Made of stretchy Hipe® material, the Pact handles water, wind and deep Niseko pow with ease

JPY 42,900
VILLAGE SPORTS



BURTON BOYS DUGOUT JACKET

Warmth and cool whether they're riding the school bus or the chair lift

JPY 15,400
VILLAGE SPORTS



PEAK PERFORMANCE ARGON HYBRID HOOD

100% recycled fibres ensure superior wind & water resistance in a stylish hybrid

JPY 29,200
VILLAGE SPORTS



BOGNER SINTA CASHMERE SWEATER

Stylish hand-knit appearance to go with smooth shell or leather designs

JPY 158,400
ZAKA



ARC'TERYX RHO MOCK NECK

Durable nylon face with a soft, moisture wicking brushed polyester interior

JPY 22,000
RHYTHM



COLUMBIA TODDLER BUGA JACKET & BIB

Wind & waterproof jacket-and-bib snow set in miniature

JPY 17,600
VILLAGE SPORTS



BULA POPPY BEANIE

Cute, fun & cozy – just what your new winter look needed

JPY 6,600
VILLAGE SPORTS



GENTEMSTICK RED BALL WOOL HAT

Couple wool for warmth with Gentem style

JPY 8,800
GENTEMSTICK NISEKO SHOWROOM



BOGNER TROIS VALLEES BOOTS

All-over logo print for style, grippy soles for poise

JPY 60,500
ZAKA

Niseko Village's Premier Snowsports Store.

Convenient ski in/ski out location

Located in The Village next to the Hilton Hotel

www.villagesportsjapan.com

contact@villagesportsjapan.com

☎ 0136-44-1181

📷 [villagesports_japan](https://www.instagram.com/villagesports_japan)

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VILLAGE SPORTS



Premium Rentals | Skis & Snowboards | Outerwear | Footwear |
| Custom Boot Fitting | Workshop | Pick-Up/Drop-Off Service

Freeze Frame

Frozen in a moment, captured for eternity. Images that speak to our souls and encapsulate everything that is Hokkaido, where passion blends the art of nature with the style of the glide.

凍つく空気に放たれた一瞬の輝きは、
写真となって永遠を手に入れる。
雪に懸ける情熱と自然が溶け合い、
唯一無二のスタイルが生まれるのだ。
そして、見る者の魂に問いかけるだろう。



SKIER LENA STOFFEL
PHOTO AARON JAMIESON
LOCATION ASAHIDAKE



RIDER MAKOTO YAMADA
PHOTO KAGE
LOCATION NISEKO BACKCOUNTRY

RIDER MAKOTO YAMADA
PHOTO KATSUHIDE FUJIO
LOCATION JUNCTION, NISEKO





SKIER ZACH PALEY
PHOTO MATTHEW WISEMAN
LOCATION RISHIRI ISLAND



RIDER GROVER
PHOTO DARREN TEASDALE
LOCATION NISEKO BACKCOUNTRY



SKIER MORINOBU TERADA
PHOTO YOICHI WATANABE
LOCATION GRAND HIRAFU



RIDER TAKAHARU NAKAI
PHOTO TSUTOMU NAKATA
LOCATION DAISETSUZAN NATIONAL PARK



RIDERS HIDEKO UEDA & DAISUKE SUZUKI
PHOTO GLEN CLAYDON
LOCATION ANNUPURI PEAK



RIDER FUMIO MURAKAMI
PHOTO NEIL HARTMANN
LOCATION ASAHIDAKE



SKIER ALEX KOENS
PHOTO CHAD CLARK
LOCATION HOKKAIDO BACKCOUNTRY



RIDER TATSUMI KONO
PHOTO AARON JAMIESON
LOCATION HOKKAIDO BACKCOUNTRY



RIDER TATSUMI KONO
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LOCATION HOKKAIDO BACKCOUNTRY



Welcome to gentemstick showroom & The snowsurf shop



GENTEMSTICK

SHIGUCHI VILLAS

Old farmhouses breathing new life
into Niseko landscape

STORY KRISTIAN LUND

最初はただ、冬の海にいるサーファーだった。そして今、ワールドウオーターサーファーへと進化した。

A growing village of centuries-old “kominka” farmhouses – relocated from mainland Japan – sits atop a ridge overlooking a river valley deep in the forested hillsides beyond the Hanazono Ski Resort. Opened this year, three of the houses now form Shiguchi Villas – a totally wild reimagining of the traditionally rural living spaces, which often featured earthen-floor stables inside for horses. Their contemporary incarnations feature a mix of luxurious modern and retro furniture, are filled with old and new Japanese objects and art, and boast striking outdoor onsen (hot spring) baths carved out of natural stone, with the sounds and sights of the brook meandering below.

The village is being brought to life by artist, designer and long-time Niseko resident Shouya Grigg, who has been creating boundary-pushing hospitality spaces in Niseko since 2005, when he converted an old Hirafu pension into Sekka Restaurant, modern Niseko’s first avant-garde restaurant and bar space. Born in the UK, before moving to Australia as a teenager and then to Japan as a young adult, he developed a passion for history, a love of “old things”, and now a talent for designing spaces and in turn lifestyle experiences for visitors to Niseko. “I’m not an architect, and I’m not an interior designer, and I don’t really know Japanese design that well in terms of being a professional in the field. I just kind of mix up a bit of everything.”



Last year Shouya opened Shiguchi Gallery in the basement of one of the ‘new’ buildings – a showcase for his collection of historical artefacts, objects and art, as well as his own hand-touched photographic artwork. Meanwhile, he describes the villas as part homestay, part “gallery stay”, with his handpicked art and objects complementing the art in the architecture itself.

Each of the villas is either one or two-key, with three to five bedrooms. The views from all of the rooms are unique and spectacular, looking out over the valley to fields and mountains beyond, with no wires or man-made structures in sight. The names of each of the villas are taken from Buddhist philosophy, which partly inspires the property: Chi, Sui, Ka, Fu, Ku – earth, water, fire, wind and void – elements that all play a role in a Shiguchi Villas stay.

The most striking and ever-present feature inside Shiguchi Villas are the old wooden beams that form the framework to the structure. Shiguchi is the name of the Japanese joinery technique that holds them together, with many of the mortises and tenons exposed throughout the intentionally rough-and-ready format. The joints symbolise connection – a core concept in the philosophy of the property.

Shouya says the wood breathes energy and a sense of history into the space. “When you think about it, all of these pieces of wood have their own story,” he says. “They all started as a seed and grew into a tree in a different region. They grew in different environments and were affected by snow or wind or whatever was the predominant influence there. Then at some stage they were cut down and reworked to be pillars or beams for these buildings.

“Now these old kominkas down south on the mainland are being destroyed or torn down if someone wants to sell the land or just get rid of the building. But they’re full of these beautiful old timbers, and all of this energy and the stories within. So I enjoy saving some of them and giving them a new lease of life.”





With the wood and old houses as the foundation, Shouya says the other objects he adds to the properties create new stories. “I’ve always had a lot of respect for and interest in old and rustic things, and things that have power and knowledge within them,” he says. “All of these pieces have different stories, and when I bring them together, I’m creating a new narrative. Through this, I can start taking people on different journeys and enable them to learn and grow.”

Shouya describes Shiguchi Villas as the second in a “trilogy” of his outlying accommodation retreat projects. The first was Zaborin – a modern-take on the high-end Japanese ryokan-inspired hotel with the aim of offering guests “space to escape their busy lives and find inner peace”.

Following on from that, Shouya has encapsulated the philosophy for Shiguchi Villas in the following statement: *By better storytelling and connecting people to the things that really matter, we hope to inspire the writing of a new narrative, a narrative that enables us to start living within our means of resource stewardship and of defining happiness and a life of purpose, not possessions.*

“We connect guests to things that we think really matter,” he says, “which I believe is everything around us from nature, to books and handmade items from centuries ago, and also nourishing them with great local produce and ingredients. I want to inspire guests to realise that if they didn’t own possessions, they would still be happy with only nature and what they have within themselves.”

Still in planning and yet to be named, the final chapter of the trilogy is a wellness retreat in Moiwa that will evolve from Niseko’s oldest hot spring hotel, Koikawa Onsen. It will be based on traditional Japanese toji recovery retreats. “After guests become inspired and energetic to achieve more, they might want to recuperate, so then they can go to the third part of the trilogy which is where we can give them a deeper wellness experience.”

To be continued...



FIVE-STAR FRIENDLY

Niseko's homegrown pension lodge hospitality

STORY HIROKI YANAGISAWA
PHOTOS AARON JAMIESON

街地の積雪の多さでも世界中で類を見ないからこそ根付く雪板カルチャー。

Niseko doesn't have a long history, but it certainly has a warm and welcoming history. The ski resort was literally founded on the hospitality of locals in the 1960s when seven farming families in Hirafu Village opened their homes to host competitive and recreational skiers. They provided lodging, meals and homely Hokkaido hospitality after a long, cold day knee-deep in Niseko's renowned powder snow, thus laying the foundations for today's world-famous international ski resort.

Those tourism pioneers were joined over the following decades by adventurous Japanese who moved from cities to the mountains to live the "powder life". It was these "ski changers" who built dozens of pension lodges across Niseko through the 1970s and 1980s – in fact, Middle and Lower Hirafu were originally called, and sometimes still referred to by locals as, "Pension Village".

In Europe, the French word pension is used for boarding houses or modest, family-run hotels that offer meals. While Niseko these days is known for having the most luxurious ski resort accommodation in Japan, with five-star offerings like concierge services, private chefs and even helicopter transfers, its pensions are true to their simpler European origins, albeit with a very distinct Japanese character.

A standard pension stay includes breakfast and dinner provided in a dining hall (lunch to be eaten on the ski hill), private bedrooms and shared bathrooms with Japanese style "ofuro" bath, often fed by onsen (hot spring). They are charming, rustic old lodges characterised by roaring log fireplaces, quirky English names with matching themes, and organic homely interior decor.

In recent years, many pension owners have retired and sold up, mostly to foreign owners. Some of the new owners continue the lodge operation, but more often than not the big, solid structures are converted into more luxurious, spacious homes, or knocked down to be replaced by new houses or apartments.

However several dozen pensions still remain in operation across Niseko today, mostly in the hands of the original owners and/or their children. There is no better way to learn about the Japanese people, culture and authentic local mountain resort lifestyle than staying with a local family in a Niseko pension. You will experience a genuine taste of Niseko history, complete with home-cooked local meals, and enjoy the best value hospitality around. As one charming local pension website states: "It's not five star, but it's five-star friendly".



COUNTRY INN MILKY HOUSE

One of Masahiro Nishio's favourite things about running Country Inn Milky House is enjoying sake and conversation by the fire with guests after their day skiing Niseko's world-famous powder. Masa-san's father Yasuhiro built the cobblestone fireplace himself, as he did the rest of the Annapuri resort pension, in the early 1980s. He had a dream of becoming a farmer in the US, but when that and a career in Tokyo didn't work out, he moved to Niseko to open a pension with a dairy farming theme. While dad now takes a back seat in guest operations, he still lends a helping hand and a welcoming smile.

Masa-san grew up in the lodge but left for higher education and a career before packing it all in to travel Europe. While working at a pension in

pensions in Switzerland and Denmark, memories of his childhood came calling. "When I told people that I came from Niseko so many actually knew of it or had been there, and kept telling me how amazed they were at the snow quality and their experiences there. To me, Niseko is a tiny town and so far from Europe, yet so many people knew about it. That made me realise how privileged I was to be born in such a special place, and at the same time, I began to appreciate what my father built from the ground up."

In 2017 Masa-san returned home to help his father, who was looking towards semi-retirement. Now as lodge manager, he is following in his father's footsteps introducing visitors to Niseko with warm, local hospitality. In another sign of history repeating

though, he also fell in love with and went on to marry a guest, as his father did 34 years earlier. Now Israeli-born Osnat also lives in Milky House and helps run it year-round – a sign of the resort's modern international evolution.

"What I love most about the pension is the intimacy between guests who come from all over the world," Masa-san says. "In winter the fireplace is where everyone is drawn to hang out and socialise – we empty many a sake bottle while we get to know each other and discuss our life experiences." This winter he plans to build an outdoor après bar outside Milky House to create a new space for his guests and others staying in the resort to socialise.

PENSION COTTON FARM

This simple, homely, eight-room pension is located right at the base of Annupuri ski runs just one minutes' walk from the gondola, and boasts a truly hospitable team of live-in staff – pension founder Takeshi Mizukami is chef and snow manager; his wife Naoko-san looks after guest relations and admin; and her 89-year-old mother Michi-san is in charge of reservations and restaurant operation. Until he passed away in 2021, Michi-san's husband Yuji looked after maintenance.

Cotton Farm's evolution tells a beautiful story of two families coming together to create one of Annupuri's most popular pensions. Takeshi-san was born in Hokkaido before moving to Tokyo to train as a chef in the 1980s, where he met Naoko-san. While living in the metropolis he always longed to return home, and when he noticed Niseko really starting to boom with domestic skiers in the 1980s, decided to make the move. While it's no surprise his wife joined him, what is more interesting is that her parents also jumped on board for the ride to relocate to Japan's snowy northern frontier.

After the lodge was completed in 1985, they took their roles with a passion and verve that still exists when you meet them today. What attracts people to Cotton Farm is this immersive experience that the Mizukami family offers. From guest services, to dining and daily interactions, all are offered with a full commitment to serve the guest, backed by more than three decades of in-house experience. It's Japanese "omotenashi" hospitality at its finest, seasoned with warm and relaxed Niseko spirit. It's for this reason many guests call Cotton Farm their second family in Japan.



PENSION GRANDPAPA

When passing through Middle Hirafu Village, it's impossible to miss the half-timbered colombage architecture of Pension Grandpapa – especially now with Niseko's modern chalets and condos sprouting up all around it. Japan's early ski resorts were very much influenced by Europe, rather than North America, and many pension pioneers borrowed from traditional European culture in order to create authentic ski-lodge atmospheres.

While the facade is European, and houses a cheese fondue restaurant, Grandpapa founder Kazuhiro Nikahara says the soul of the hospitality experience is very much Japanese. He was inspired to create the pension while backpacking around Europe in his youth. He remembers having breakfast at a long table at a B&B in Germany where a dozen travellers of various nationalities socialised. It was a scene he'd never witnessed in Japan, and planted the seed for Grandpapa – named so people would imagine they were visiting their grandfather in the mountains.

Now retired, Nikahara-san has passed operation of the lodge to his son Kouhei, a passionate skier with his own ski brand, TIEF (which means "deep" in German). Underpinned by traditional Japanese hospitality, Grandpapa is rooted in Niseko history and ski culture, and offers an opportunity to learn about the ski mountain from a host that has literally skied here for his whole life.

COMING TO FRUITION

Hokkaido a new frontier for fine wine

STORY ADRIEL RIXON
PHOTOS AARON JAMIESON

厳しい冬を生き抜く北海道の野生動物たち。

While Niseko cuisine owes much to produce born of volcanic soil nourished with abundant snow melt, one missing ingredient to the fine-dining scene in the past has been a lack of good quality, locally produced wine to complement it. Only recently has that started to change following several decades of effort by passionate Japanese winemakers, recently validated by the acknowledgment of Southwest Hokkaido's terroir and climate potential by one of Burgundy's premier winemakers, Etienne de Montille.

Domaine de Montille's history can be traced back to the 1700s and includes more than 35 hectares of predominantly Premier and Grand Cru vineyards throughout the Côte de Beaune. With temperatures rising above levels Chardonnay and Pinot Noir have traditionally been cultivated in, the ninth generation de Montille has embarked on an ambitious project to find a new locale suitable for the future of wine growing for such varieties in a warming world.

After investigating several cool-climate locations including Chile and New Zealand, and coming across a Pinot Noir out of Yoichi on the coastline west of Niseko, de Montille honed in on Southwest Hokkaido. He has planted 25 hectares of vines on a hillside overlooking the ocean in Hakodate on the southern tip of the island. While de Montille's belief in Hokkaido shines a spotlight on the region's wine future, it also brings to light some very good wines already being produced and gaining significant global attention.

Due to the boutique nature of Japan's high-end wine industry and strong domestic demand, very few Japanese wines have escaped the country for international appraisal. Of the few that have in recent times, more and more are capturing the attention of discerning international critics.

Japan is renowned for mastering international cuisine and is similarly recognised for its ability to produce world-class whisky and beer, not to mention sake. Its international cuisine credentials – well recognised by Michelin Guide and the world's gastronomes – are largely thanks to a generation of budding Japanese chefs who travelled to Europe to study in the late 1900s.

Less well known is that at the same time, a very small number of Japanese with an interest in wine also ventured west to study the art, and came back with the knowledge and passion to forge a path for world-class wine in Japan. De Montille's discovery would not have been realised if not for the pioneering efforts of these winemakers.

While Yamanashi on Japan's main island of Honshu is known as the powerhouse of wine production in Japan, it is Hokkaido wine that is increasingly sought after due to its growing quality and limited supply. With a climate of long, cold winters and cool summers, Hokkaido pushes the boundaries of where grapes can be grown and presents a unique perspective on global viticulture.

Similar in climate to what you find in central Europe, with snow covering the vines in winter, the region suits classic grape varieties of Pinot Noir and Chardonnay, as well as lesser known Kerner and Zweigelt. Generally lighter in style due to the cool climate and lack of sunlight hours across the year, the wines embody a beautiful acidity. In addition, the volcanic soil makes for elegant wines with strong mineral characters.

Wine production in Hokkaido is in its infancy, having had large multinationals invested in wineries here since the 1970s. However, these producers were focused on producing volume for domestic consumption rather than a world-class product, often using table grapes or imported grape juice. It is the new generation of small-scale farmers and winemakers that are gathering immense interest not just here in Japan, but all across the globe.

Yoichi, just outside Niseko, has become the heart of wine production in Hokkaido. This small coastal town is home to the largest number of wineries on the island. Often tiny in production, many on farms that once grew apples, farmers are finding more success and joy in changing over to growing grapes and mastering the art of producing wine. In addition, although available space is limited, Yoichi has started to see larger-scale investment in vineyards and wineries from prominent Japanese and international businesses.

Yoichi's Domaine Takahiko was de Montille's initial Hokkaido inspiration and is also noted to have been included on the wine list of renowned Copenhagen restaurant, Noma. Founder Takahiko Soga is incredibly passionate about the terroir of Hokkaido, which he believes imbues his wine with an umami character from the fresh water and rich



volcanic soils. Growing in the same soils, he insists the wine's unique flavours are best paired with the abundance of Hokkaido's seasonal foods.

During the grape harvest in October, volunteers, including other prospective winemakers, from across the country come to help for the opportunity to learn the process of making wine and the chance to taste a now iconic wine that is increasingly hard to find. This tiny winery has developed a cult following, where some of the earlier vintages are now selling for a significantly higher price than when they were first released.





YASUNORI HONMA, NISEKO WINERY

Eighty kilometres due east from Yoichi, across the other side of Sapporo, this collaborative nature of winemakers is also exhibited at 10R winery in Iwamizawa. Located on a beautifully steep slope overlooking the valley, this vineyard and winery were developed in 2009 by Bruce and Ryoko Gutlove after they relocated from Yamanashi. The couple – Bruce originally educated and trained in California – has played a significant role in fostering the maturation of the wine industry across the country.

In addition to producing their own wines, 10R has supported the next generation of Japanese winemakers through education and contract winery internships. With increasing numbers of prospective winemakers tending

to vines planted across Hokkaido, many do not have a winery to make their own wine. 10R has provided an opportunity for these winemakers to use its facilities under guidance from the team in everything from winemaking to marketing. With this guidance, these winemakers have been able to start their own wineries with experience and business channels in place that have afforded them a greater chance of achieving success.

This collective approach to developing Hokkaido's winemaking scene is shared across the prefecture, with many winemakers helping one another during harvest and vintage, and sharing their knowledge freely. It is supporting both prospective and existing winemakers to finesse their skills, and as a result, the production of wine in Hokkaido continues to go from strength to strength. Even newer pockets of wine production closer to Niseko are developing quickly, with Niseko Winery (just outside Niseko Town) releasing its first sparkling wine in 2017, the quality of which is getting better year on year.

With Hokkaido's unique cool climate, combined with the care and dedicated community of established and new winemakers coming through, the outstanding quality and increasing choice of wine available presents an exciting prospect for the future.

BUYERS GUIDE

One of the most tantalising – although potentially mildly frustrating – aspects of Hokkaido's top wines is that they can be very hard to get. As the secret of Hokkaido's wine has begun to spread, the limited supply has not been able to keep up with growing demand and many of Hokkaido's best wines sell out upon release each year. It takes a substantial investment of time and money to cultivate vineyards with the maturity to produce grapes. With a scarcity of vine cuttings being imported, and what is available inside Japan being taken up quickly, this fledgling wine industry will continue to take time and patience to develop.

If you've read this far, no doubt you want to know where you can try some for yourself. There are no real cellar door tasting opportunities in Hokkaido, however several restaurants in Hirafu, including Kamimura and Bion, do manage to secure several cases of the best Hokkaido wines and have a good selection to choose from. Boutique bottle shop Cave de Bambou in Niseko Town is the best local cellar stocking hard-to-find local wine.

Meanwhile, de Montille's Hakodate planting is set to produce the first wine uniquely from its own vineyard in 2023, and until then is producing small quantities of wine with grapes from friendly vineyards in Yoichi which may also be available at the above-mentioned locations.

ADRIEL RIXON is an Australian wine professional who discovered Hokkaido wine while working as a sommelier at Niseko's Michelin-starred Kamimura Restaurant.



A MIXED DOZEN

1) 2020 Niseko Winery
Niseko – Blend
Dry sparkling blend with 15 months on lees, fine beads in the glass with apple and hints of yeast.

2) 2020 Kamisato Vineyard
Rankoshi – Gewurztraminer
Light and crisp, quite refreshing. Pretty aroma consisting of apples and pears, and subtle spice of ginger.

3) 2019 10R Winery
Iwamizawa – Sauvignon Blanc
Light to medium style due to a little age, pronounced aromas of green peas and fresh grass.

4) 2020 Nora Kura
Hakodate – Chardonnay
Crisp acidity from the cool climate, stone fruits such as apricot and white nectarines, slight lemon zest.

5) 2019 Domaine Mont
Yoichi – Pinot Gris
Medium to full with pink hue in colour, primary fruits of lychee and pear with a little richness, finishes dry.

6) 2019 Mongaku Valley
Yoichi – Pinot Noir Blend
Light bodied, more akin to white wine or rosé, refreshing acidity, smelling of fresh strawberries.

7) 2018 Irenka
Iwamizawa – Pinot Noir
Light to medium-bodied, unfinned and slightly cloudy in the glass, savoury Pinot Noir with hints of fresh herbs and strawberries.

8) 2019 de Montille & Hokkaido
Yoichi – Pinot Noir
Refreshing acidity and balanced weight, a well-made Pinot Noir with strawberries and red fruits.

9) 2019 Domaine Takahiko
Yoichi – Pinot Noir
A medium-bodied Pinot Noir, well structured with dark cherries, forest floor and matsutake mushroom.

10) 2019 Camel Farm
Yoichi – Pinot Noir
Medium to bigger style of Pinot Noir, brooding and structured with subtle oak, five spice and brambly fruit.

11) 2019 Hirakawa Winery
Yoichi – Rondo
Medium to full style, quite a big wine for Hokkaido, beautiful balance of acidity, tannin and red fruits.

12) 2014 Chitose Winery
Yoichi – Kerner
A sweet wine due to the grapes being picked later than normal, hints of quince and dried apricots, however still retains fresh acidity.



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RESTAURANT & BAR GUIDE

NISEKO · WINTER 2023



HOKKAIDO TOMATO, STRACCIATELLA AND FRESH HERB SALAD | MÉLI MÉLO · YUKI NO KOE · | SETSU NISEKO

PHOTO RUJIPART THAVEELABTANACHOK

Explore the delicious flavours of Hokkaido



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11.30-2PM
OPEN 7 DAYS
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🍴 // EAST / WEST



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hirafutei.info
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GREEN FARM DELI CAFÉ

🍴 CAFÉ



FOOD FROM FARM TO FORK

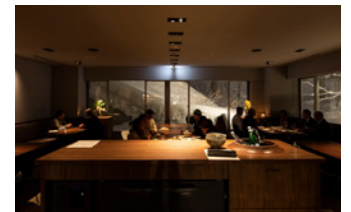
Hearty & healthy food made from Hokkaido produce. Eat-in, take-out, plenty of deli options. In-house roasted coffee beans guarantee the best & freshest coffee in town. High speed WiFi and charging points.

7.30AM-8PM
OPEN 7 DAYS
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KITCHEN

🍴 HOKKAIDO EUROPEAN



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We welcome walk-in guests for a cocktail or a glass of wine to start or finish the night here, overlooking the open kitchen, when seats are available. Also our friendly staff are pleased to introduce matched wines with your food.

OSUSUME - RECOMMENDATIONS

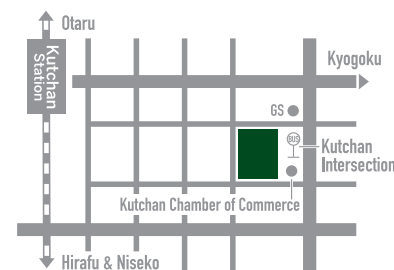
- OVENBAKED JAMON & MOZZARELLAJPY980
- CELERIAC & CHORIZO SALADJPY1,900
- AGED POTATO WITH 'TAKARA' RACLETTEJPY1,680
- GARLIC KING PRAWNJPY2,400

5.30-11PM (LAST ORDER 9PM)
CLOSED SUNDAY
TAXI: ニセコひらふ1条3丁目2-3四季ニセコ

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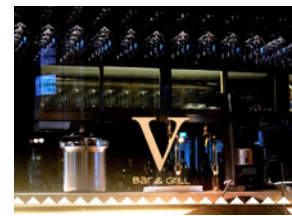
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The HakuSteak course menu combines these world class ingredients and infuses them with influences from Shanghai to London to the Mediterranean. The restaurant's most famous dish, the HakuSteak, is a generous portion of A4 wagyu, seasoned with truffle, pepper and Himalayan salt, finished in a Josper charcoal oven. Imported from Barcelona, the oven engulfs the steak in flames of over 600C and creates a crisp, Chicago-style charcoal layer on the outside, while leaving the interior soft and buttery.

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白鳥牛排館

6-10PM (BY RESERVATION ONLY)
FRIDAY-TUESDAY
TAXI: WE'LL PICK UP IN RESORT

MÉLI MÉLO -YUKI NO KOE-



PASSION FOR THE FINEST HOKKAIDO PRODUCE

With spectacular Yotei views, méli mélo's large convivial open-plan restaurant serves up French & Italian inspired dishes celebrating fresh Hokkaido ingredients from the sweetest vegetables, to fresh seafood and prime cuts of Hokkaido Pork and Wagyu Beef. Reservations required.



11.30AM-3PM/6-10PM/CAFÉ 11.30-6PM
OPEN DAILY
TAXI: ニセコひらふ1条2丁目6番9号 雪ニセコ

setsuniseko.com/meli-melo
0136-55-7884

TEMPURA ARAKI



MICHELIN ACCLAIMED TEMPURA

Setsu Niseko is home to new sister restaurant of Sapporo two-Michelin star 'Tempura Araki'. Exquisite omakase dining centred around a splendid hinoki cypress wooden counter. Reservations required.

11AM-3PM / 5-11PM
OPEN DAILY
TAXI: ニセコひらふ1条2丁目6番9号 雪ニセコ

setsuniseko.com/tempura-araki
0136-55-7453

SUSHI KATO INORI



THE ULTIMATE OCEAN TO TABLE EXPERIENCE

Under the helm of respected seafood veteran Kato Toshiaki, this new sister restaurant promises the definitive kaiseki experience through Hokkaido's finest seafood. Seating limited, please reserve in advance.

11AM-3PM / 5-11PM
OPEN DAILY
TAXI: ニセコひらふ1条2丁目6番9号 雪ニセコ

setsuniseko.com/sushi-kato
0136-55-7724

AFURI RAMEN+DUMPLING



HIP NEW HOT SPOT FOR DELICIOUS RAMEN & DUMPLINGS

Well loved by foodies in Tokyo, LA & Lisbon, AFURI brings its stylish décor, good vibes playlist, eclectic cocktails & delicious freshly made noodles to Niseko. Afuri's Signature Yuzu Shio Ramen is sure to be your favourite comfort food this winter.



11AM-10PM
OPEN DAILY
TAXI: ニセコひらふ1条2丁目6番9号 雪ニセコ

setsuniseko.com/afuri
0136-55-7756

PARK90



A BESPOKE WINE EXPERIENCE

Having opened venues in several countries, Park90 offers an intimate and bespoke wine experience with its extensive selection of close to 300 Old and New World wines specially curated from our network of negociants, chateaux, domaines and wineries from around the world.



4PM-MIDNIGHT
OPEN DAILY
TAXI: ニセコひらふ1条2丁目6番9号 雪ニセコ

park90.com/jp/en
0136-55-7791

MAME NISEKO // CONTEMPORARY JAPANESE



CONTEMPORARY JAPANESE CUISINE NISEKO HAS NEVER SEEN BEFORE

Since 2006, Endo Hideki has apprenticed himself to celebrity chef Nobu Matsuhisa and worked as the executive chef at "Matsuhisa Paris" from 2015. Hideki is now set to open his own "Mame Niseko" in December 2022 to serve his ideals of contemporary Japanese cuisine.



5-11PM
OCCASIONALLY CLOSED
TAXI: ニセコひらふもみじ坂通りダーマニセコ1F
mame-restaurants.com
050-3528-8176

ES SUSHI KATO // SEAFOOD



WE PROVIDE THE FINEST CRAB AND SUSHI

Relax and enjoy our chef's special dishes, delicately prepared with Hokkaido produce. Counter seats where the chef wields his skills are recommended. Limited seating, please reserve in advance.

11.30AM-2PM/6-10PM
OCCASIONALLY CLOSED
TAXI: ニセコひらふ2条1丁目10番36号
www.sushikato.jp
0136-55-7577

BAR GYU+ // COCKTAIL BAR



RECORDS, COCKTAILS & JAPANESE WHISKY

The iconic entrance to Niseko's oldest bar – a vintage Coca-Cola vending machine – gave this otherwise unmarked bar its nickname, the "fridge door bar". Opening times may vary, please check @bar_gyu.

5PM-MIDNIGHT (LO 11.30PM)
OPEN 7 DAYS
TAXI: ニセコひらふ2条3丁目1-50
gyubar.com
0136-23-1432

IZAKAYA KOUGETSU // IZAKAYA



EXCEPTIONAL SASHIMI, REGIONAL DISHES & SAKE

Let our family treat you to exquisite Hokkaido delicacies, such as crispy grilled mackerel, giant creamy oysters, juicy dumplings and overflowing vegetable hotpots.

6-10.30PM (LAST ORDER 10PM)
OPEN 7 DAYS
TAXI: ニセコひらふ2条1丁目8-4
kougetsuniseko.com
0136-22-6028

EBISUTEI // IZAKAYA



COLD BEER AND HOT ODEN STEW

We have a wide variety of dishes ranging from the famous oden stew to fresh sashimi and a large selection of drinks. Our friendly staff look forward to welcoming you.

6-11PM (LAST ORDER 10.30)
OPEN 7 DAYS
TAXI: ニセコひらふ2条2丁目10-57
powderlife.com/ebisutei
0136-22-6544

STEAK ROSSO ROSSO // STEAKHOUSE



INCREDIBLE STEAKS

"The" place for incredible steak. Thick cut and sizzling. Amazing texture and flavour. Exceedingly popular. A la carté menu features delicious local scallops.

5.30-11PM
OCCASIONALLY CLOSED
TAXI: ニセコひらふ2条1丁目10番9号
rossorosso.la.coocan.jp
0136-21-7100

CRAB DINING KANON // JAPANESE SEAFOOD



ADVANCE RESERVATIONS ESSENTIAL

Please drop into our lodge for a course meal of crab, seafood, wagyu beef and local ingredients. Please enjoy the rich "kani miso" of hairy crab and sake from Hokkaido.

5.30-10PM
OPEN 7 DAYS
TAXI: ニセコひらふ2条1丁目1-20
niseko-crab-kanon.com
0136-23-2506

TOMO // WESTERN



YOTEI-VIEW RESTAURANT IN KABAYAMA

Spacious restaurant, bar and private dining room designed to bring people together around great food, drink and service. Classic dishes with a Japanese twist. Local ingredients. Vegan & vegetarian available.

OCCASIONALLY CLOSED
TAXI: 倶知安町字樺山48-37
tomoniseko.com
0136-55-5524

GENTEM CAFÉ // CAFÉ



COZY CAFÉ PRODUCED BY GENTEMSTICK

Come enjoy our hearty meals using locally produced brown rice and ingredients and warm up your cold limbs with our Japanese traditional sweet dish, Oshiruko!

11.30-8PM
OPEN 7 DAYS
TAXI: 倶知安町樺山63-25
gentemstick.com
0136-22-2020

BLACK WOOD GRILL // WESTERN



FOOD FROM THE HEARTH, WITH HEART

Our wood-fire grill draws out distinct flavours unlike any other cooking method – an art our head chef has perfected. From premium cuts, to fresh local produce, it's refined cuisine with heart.

OCCASIONALLY CLOSED
TAXI: 倶知安町字樺山259-133
mirucollection.com
0136-55-6688

KASHINOYA DINING // JAPANESE

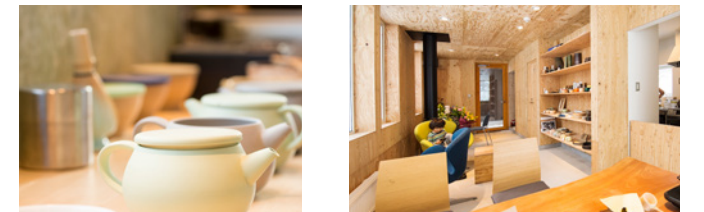


HIDDEN & REASONABLY PRICED DINING

Hokkaido local beer and sake, handmade gyoza, noodle salad and great meals. A joyful meeting place for Niseko lovers. Located behind La villa Lupicia, 1-minute walk from "Kabyama-North" bus stop.

6-11PM (LAST ORDER 10.30PM)
OPEN 7 DAYS
TAXI: 倶知安町樺山58-32
niseko-kashinoya.jp
0136-22-0315

GREEN SASO GREEN TEA CAFÉ // CAFÉ



JAPANESE GREEN TEA, MATCHA SWEETS AND CULTURAL GIFTS

Tea in Japan is a symbol of peace, harmony and happiness – fitting imagery amidst this zen-like, powder snow-covered landscape. Enjoy a modern twist on the ancient traditions of Japanese tea in Niseko.

Green Saso is reviving the artform and product, introducing the elements of traditional tea culture, slightly repackaged for a modern audience. The café is run by certified green tea sommelier, Canadian Stephanie Watanabe and her photographer husband Jun. On the outskirts of Hirafu, the café is a small, peaceful space with large windows that frame views out over a winter forest landscape.

You also have the opportunity to make your own tea using the traditional ingredients, bowls and whisks. Or you can just sit back and admire the elegance of Stephanie's preparations.

If you want to get your zen on between powder runs, head on down to Green Saso. Not sure if you like green tea? Don't worry – there are plenty of options including sweet, milky, frothy lattes, parfaits and sundaes.

OSUSUME - RECOMMENDATIONS

- MATCHA SUNDAE.....¥1,050
- MATCHA FRAPPUCCINO..... ¥750
- MATCHA/ HOUJI-CHA LATTE..... ¥650
- JAPANESE TEA ¥550



OCCASIONALLY CLOSED
TAXI: 倶知安町樺山59-35

greensaso.com
0136-55-5934

CURRY KOYA

// SOUP CURRY



HOT & TASTY SOUP CURRY RESTAURANT

Our rich soup curry with well-blended spices has fans across Japan for 35 years. Homemade curry pouches are popular souvenirs. Limited seating – not suitable for young children and groups 5+ people.

11.45AM-2.30PM (LO 1.50PM)
OCCASIONALLY CLOSED
TAXI: ニセコひらふ5条2丁目2-11

curry-koya.com
0136-23-3688

GRAUBÜNDEN

☪ ☕ CAFÉ



STUNNINGLY DELICIOUS FOR 33 YEARS

Open from 8am to please your morning appetite with our popular sandwich menus. Drop by anytime of the day for tasty sandwiches, cake, croffle and coffee. Cakes available from 10am.

8AM-5PM
CLOSED WED/THURS
TAXI: ニセコひらふ5条4丁目2-6

graubunden.jp
0136-23-3371

BISTRO RE ARBOR

☪ ☪ WESTERN



OSUSUME - RECOMMENDATIONS



LAMB GRILL WITH WASABI SOY SAUCE.....JPY2,200
GRILLED WHELK ESCARGOT STYLEJPY1,200
ONE-PLATE LUNCHJPY1,500
KUTCHAN EGG CARBONARAJPY1,300
*PRICES EXCLUSIVE OF TAX

11AM-3PM (LO 2.30) / 5-9PM (LO 8.30PM)
OPEN WED-SUN
TAXI: ニセコひらふ5条4丁目4番11号

powderlife.com/bistorearbor
0136-55-6603

JAPANESE KITCHEN REN

// IZAKAYA



TRADITIONAL JAPANESE IZAKAYA MENU

Fresh flavours of the ingredients from Hokkaido. An izakaya restaurant loved by locals. Sushi, tempura, sashimi and hot pot, whatever you crave for is here. Great menu options available for vegetarians.

NOON-3PM / 6PM-MIDNIGHT
OPEN 7 DAYS
TAXI: ニセコひらふ1条2丁目4番14号

powderlife.com/kitchenren
0136-55-8978

TSUBARA TSUBARA

// SOUP CURRY



SOUP CURRY AND DELICIOUS JAPANESE DISHES

Try our spicy, full bodied soup curry with chunky vegetables. Adored by Niseko fans and attracts many repeat customers. Once you taste it, you will be addicted. (New Year's Day – call to check if we're open).

6-10PM (LAST ORDER 9PM)
CLOSED 2ND & 4TH WED
TAXI: ニセコひらふ5条4丁目3-5

tsubaratsubara.com
0136-23-1116

NISEKO BION FIREWOOD ITALIAN & STEAK

☪ ITALIAN



INCREDIBLE WOOD-FIRED & CHARCOAL ITALIAN BY JAPANESE CHEF

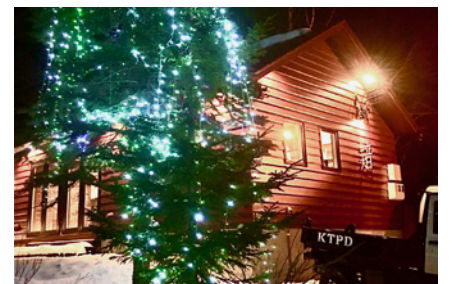
Italian restaurant NisekoBion is headed by European-trained chef Naoki Matsuoka. NisekoBion is located in LodgeTONY Niseko, nestled alongside the forest of Izumikyo in East Hirafu. It has been an overwhelming favourite on the Niseko dining scene since opening in 2017.

Chef Matsuoka was born and raised in Chitose, and has worked at restaurants in Singapore and Tokyo. Before that he trained for many years in France and Italy. He has been running "Ristorante e Caffè Nao" in Chitose City for more than 20 years, but has always kept an eye on the world-class international ski resort of Niseko. Thanks to the support of loyal fans who continue to be impressed by Matsuoka-san's Italian style featuring only local Hokkaido produce that can never be tasted anywhere else, he decided to open a restaurant in Niseko.

Chef Matsuoka's speciality is meat grilled over wood fire and charcoal. Carefully selected Hokkaido Kuroge Wagyu beef, venison from female deer, and porchetta pork are baked soft and juicy over charcoal, while taking advantage of the smoke flavour of the firewood. His more than a quarter of a century of experience guarantees the perfect taste.

Chef Matsuoka's cooking style at NisekoBion is different from the orthodox Italian, and Japanese taste is abundantly incorporated. Hokkaido Kuroge Wagyu beef is served with mountain wasabi, oma tuna is served with Hokkaido sea urchin, and matcha tiramisu is served in a square, wooden masu sake cup at the end of the course. Chef Matsuoka knows Hokkaido and is sure to use only the best local seasonal ingredients. Therefore, at NisekoBion, there is no a la carte menu, only course meals because he pays close attention to sourcing the best ingredients that can be purchased at specific times. In addition to French and Italian wines, we also offer a lineup of rare Hokkaido wines such as Domaine Takahiko and Norakura.

5-11PM
OPEN 7 DAYS
TAXI: ニセコひらふ5条3丁目16番51号



COURSE I¥15,000
COURSE II¥25,000
COURSE III¥35,000
CHILDREN¥10,000

*TAX AND SERVICE CHARGE NOT INCLUDED

bion2202.com/niseko
niseko@bion2202.com
+81 (0)136-55-8739

THE LOUNGE & BAR

INTERNATIONAL



THE HEART OF THE HOTEL

All-day Western and Hokkaido comfort cuisine in a refined but casual setting. Savor our afternoon selection of floral teas and Pierre Hermé patisserie. At night, The Bar is the place to delight in locally crafted gins, fine spirits and classic cocktails.

ALL DAY
TAXI: 倶知安町字岩尾別328-47

parkhyattniseko.com
0136-27-1234

MOUNTAIN LOUNGE

BAR



SPECTACULAR VIEWS OF MT YOTEI

Guests are invited to savor a selection of snacks, beverages and fine wines by the glass.

11.30AM-10PM
TAXI: 倶知安町字岩尾別328-47

parkhyattniseko.com
0136-27-1234

ROBATA

JAPANESE



GRILLED, FRESH, LOCALLY SOURCED INGREDIENTS

Robata literally means 'near the fireplace'. Under the expert guidance from our chefs, guests are invited to enjoy the freshest produce of the day paired with a selection of sake, local beers and international wines.

LUNCH & DINNER
TAXI: 倶知安町字岩尾別328-47

parkhyattniseko.com
0136-27-1234

DELI

DELICATESSEN



PIERRE HERMÉ'S LUXURY PATISSERIE

Deli showcases Pierre Hermé's luxury patisserie, as well as freshly baked pastries and breads for guests to take away or enjoy at Deli.

ALL DAY
TAXI: 倶知安町字岩尾別328-47

parkhyattniseko.com
0136-27-1234

CHINA KITCHEN

CHINESE



AUTHENTIC CANTONESE AND SICHUANESE CUISINE

Experience the very best of China's rich culinary heritage in Niseko. Our signature Dim Sum Brunch on weekend days is already legendary!

LUNCH & DINNER
TAXI: 倶知安町字岩尾別328-47

parkhyattniseko.com
0136-27-1234

OLIVIO

ITALIAN



DELICIOUS ITALIAN IN OUR TRATTORIA

Olivio is an ideal restaurant for families and friends, allowing guests to enjoy Italian dishes in a casual setting. The menu focuses on Italian classics using fine local ingredients and fresh herbs.

LUNCH & DINNER
TAXI: 倶知安町字岩尾別328-47

parkhyattniseko.com
0136-27-1234

TEPPAN

JAPANESE



INNOVATIVE TEPPANYAKI, FINEST LOCAL PRODUCE

Traditional Japanese and French-inspired menus prepared at our teppan counters, featuring a premium selection of Hokkaido vegetables, Wagyu beef, abalone and Japanese seafood. Wine and sake pairing recommendations.

DINNER
TAXI: 倶知安町字岩尾別328-47

parkhyattniseko.com
0136-27-1234

WINE CELLAR

WINE



EXCLUSIVE WINE TASTINGS AT THE PARK

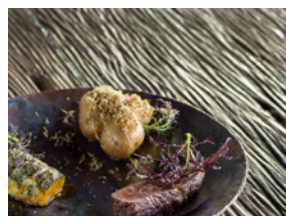
Our exclusive wine cellar is available for private wine tastings, menu pairings and exclusive events, while benefitting from the in-depth knowledge of our Chief Sommelier.

TAXI: 倶知安町字岩尾別328-47

parkhyattniseko.com
0136-27-1234

SOMOZA

// MODERN CUISINE



CREATIVE COURSE MEALS, SEASONAL INGREDIENTS

Enjoy chef Ozeki's original cuisine inspired by the lifestyle and food culture of the Ainu and Jomon people, using fresh ingredients from his own garden. Reservation required.

6PM/7PM
OCCASIONALLY CLOSED
TAXI: 倶知安町字花園78-5

somoza.jp
0136-55-8741

HANAZONO EDGE

// EAST/WEST



SKI INTO HANAZONO'S ON-PISTE RESTAURANT

Drop in directly from the slopes to Hanazono EDGE Restaurant & Bar. Find your HANAZONO favourite dishes and more. This spacious place is a perfect chill out after riding through the Niseko powder.

OPEN 7 DAYS
TAXI: 倶知安町字岩尾別328-36

hanazononiseko.com

YUKIBANA

// INTERNATIONAL



A CELEBRATION OF CULINARY HERITAGE

Mornings at Yukibana are filled with the aroma of freshly baked breads and pastries and accented with Japanese specialties, while lunch and dinner feature seasonal meats, seafood and produce.

7-10.30 / 11-30-2.30 / 5.30-9PM
OPEN DAILY
TAXI: ニセコ町字曾我919-28東山ニセコビレッジ、リッツ・カールトン・リザーブ

ritzcarlton.com/higashiyama
nisekovillage 0136-44-3491

SUSHI NAGI

// JAPANESE



THE FINE ART OF SUSHI IN HOKKAIDO

Sushi Nagi is one of Hokkaido's most celebrated sushi restaurants, presenting Japanese fare with modern flair. The itamae leads guests on an omakase-style journey where bold flavors are presented in delicate form.

5.30-9PM
OPEN DAILY
TAXI: ニセコ町字曾我919-28東山ニセコビレッジ、リッツ・カールトン・リザーブ

ritzcarlton.com/higashiyama
nisekovillage 0136-44-3491

THE YARD NISEKO

// HEALTH BAR CAFÉ



HEALTHY FOOD, JUICE BAR, YOGA & SKATE PARK

We offer a range of healthy brunch and lunch meals throughout the day and we are open for dinner on Thursday, Friday and Saturday nights.

OPEN 7 DAYS
TAXI: 倶知安町南1条西2丁目10-2

theyardniseko.com
090-2386-5398

CAFÉ HANAZONO 308

// COFFEE



SPROUT IS COMING TO HANAZONO!

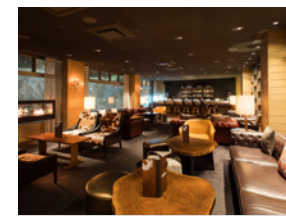
Coffee roastery SPROUT in front of Kutchan Station is coming to Hanazono 308 this winter! Enjoy your break with the high-quality coffees and homemade baked goods! We look forward to welcoming you.

OPEN 7 DAYS
TAXI: 倶知安町字岩尾別328-36

hanazononiseko.com

TOMIOKA WHITE

// WESTERN / COCKTAILS



UNWIND AFTER A DAY ON THE SLOPES

Signature fireplace & full-service bar offering cutting edge cocktails. Gather with family and friends for coffee, après ski or a snack in the lively lobby lounge, and relax on our Chesterfield lounges.

OPEN DAILY
TAXI: 東山温泉ザ・グリーンリーフ・ニセコビレッジ

thegreenleafhotel.com
0136-44-3311

TWO STICKS

// IZAKAYA/BAR



FROM IZAKAYA DINING TO NIGHTLIFE

Serving up popular Japanese izakaya dishes alongside your favourite local brews, eat your favourite meals in the evening then kick on or come back for drinks with your friends.

11.30AM-11PM (LO 10/BAR 10.30)
OPEN DAILY
TAXI: ニセコ町東山温泉ニセコビレッジ

powderlife.com/twosticks
0136-44-1152

BOROYA

// PIZZA BAR



LOCAL HIP SET CASUAL RESTAURANT & BAR

A popular meeting place for locals and visiting winter mountain lovers! Please join us for our delicious Hokkaido vegetables, pizza, snacks and other great homemade dishes.

6-11PM
CLOSED TUESDAYS
TAXI: 倶知安町北2条西2丁目Signビル

boroya.com
0136-55-8036

HARVEST CAFÉ

// WESTERN CAFÉ



NATURAL CAFÉ ON KUTCHAN STATION ROAD

Grounded with key fresh ingredients from Hokkaido, we provide a healthy and balanced menu with additive-free, homemade and organic cafe food. Great options of drinks, desserts and vegetarian.

11AM-6.30PM (LO 6PM)
OCCASIONALLY CLOSED
TAXI: 倶知安町北1条西1丁目19

powderlife.com/harvest
0136-55-8225



Molière montagne
Park Hyatt Niseko Hanazono
328-47 Aza Iwaobetsu, Kutchan-cho,
Abuta-gun, Hokkaido

Closed: Wednesday
phone 0136-27-1200



NISEKO LOFT CLUB

// YAKINIKU



MICHELIN GUIDE RECOMMENDED

Since 1989 Loft Club has been one of Niseko's most popular restaurants. This Genghis Khan Japanese barbecue uses only the best lamb, beef and even Hokkaido deer. Be sure to give this one a try.

5-11PM
CLOSED TUESDAYS
TAXI: ニセコ町字曾我397-5

loftclub1989.com
0136-44-2883

MANDRIANO

// PIZZA



FRESHLY-BAKED PIZZA WITH HOMEMADE CHEESE

Enjoy a hot pizza baked with fresh cheese made with milk from our dairy farm alongside the restaurant. Family friendly with children's play area and amazing views of Mt Yotei. Take away pizza and sides available.

11AM-6PM (LO 5.30PM)
OPEN 7 DAYS (CLOSED JAN 1)
TAXI: ニセコ町字曾我888-1

powderlife.com/mandriano
0136-44-3735

ICHISEKO CAFÉ & BAKERY

// CAFE



FRESHLY BAKED BREAD & ORGANIC COFFEE DAILY

Come by for lunch to have some of our specials. You are sure to enjoy the relaxing ambience surrounded by our beautiful handcrafted furniture as well as luxuriant plants.

8AM-4PM
OPEN 7 DAYS
TAXI: ニセコ町字ニセコ 423番地9

ichiseko.com
0136-55-6691

SANROKU PARLOUR

// SANDWICH CAFÉ



EXQUISITE SANDWICHES IN A UNIQUE SPOT

Supremely hand-crafted sandwiches created in our shipping container restaurant hidden in Higashiyama. Homemade bread stacked with creative fresh local produce and meats including Hokkaido venison.

11AM-4PM
CLOSED WED-THURS
TAXI: ニセコ町字東山19-19

powderlife.com/36parlour
0136-55-8918

REALESTATE GUIDE

NISEKO . WINTER 2023

SAKABA MAMMOTH

// IZAKAYA



AUTHENTIC EXPERIENCE YOU'RE LOOKING FOR
This intimate little izakaya called Sakaba Mammoth is in the heart of Niseko Town 10-15 minutes drive from the ski resorts. Popular among young locals. Free pickup from Moiwa, Annupuri, Higashiyama, Niseko Village.

6-11PM (LAST ORDER 10PM)
OPEN 7 DAYS
TAXI: ニセコ町字本通95

powderlife.com/sakaba-mammoth
0136-55-5817

BIRCH TREE CAFÉ

WESTERN/CAFÉ



CASUAL FRENCH CAFÉ, LOCAL INGREDIENTS
Menu with select fresh ingredients from local farms is highly recommended. We have a wide range of drinks including coffee, beer and wine. From our restaurant you can see both Mt Yotei and Mt Annupuri.

11-6PM / 11AM-9PM FRI & SAT
CLOSED MONDAYS
TAXI: ニセコ町字有島90-52

powderlife.com/birchtree
090-7655-0678

THE POW BAR CAFÉ

CAFÉ/BAKERY



COOL NEW CAFE AND BAKERY IN NISEKO TOWN

Espresso drinks made with delicious locally sourced milk, fresh baking every morning, seasonal healthy lunches, and 100% natural POW BAR energy bars handmade in Niseko. Vegan and vegetarian friendly. Relax and recharge with healthy food.



8AM-4PM
CLOSED WED/THURSDAY
TAXI: ニセコ町字元町77-16

thepowbar.com
0136-55-6739

RESTAURANT J'AI LA PATATE

FRENCH



ELEGANT HOKKAIDO FRENCH

Inspired by French cuisine, the name of our restaurant, J'ai la patate, means liveliness in French. Through our dishes, we wish to fill you with life and energy. Choose from the chef/sommelier's selection emphasising of wines from France and Hokkaido, and original cocktails. Course menu only. Reservation required.

5.30-10PM (LAST ENTRY 7.30)
OCCASIONALLY CLOSED
TAXI: ニセコ町字有島62-2

patate.hokkaido.jp
0136-55-6088



WHITE BIRCH CAFÉ

CAFÉ



AUTHENTIC ESPRESSO & TRULY GREAT FOOD

Enjoy authentic espresso made from home-roasted coffee beans, cakes and lunch during the daytime. Great wine and delicious menus at night.

9AM-4PM
CLOSED SUNDAYS
TAXI: ニセコ町字本通106番地3

powderlife.com/whitebirch
0136-55-6507

SOUP CURRY & BAR JAMII

SOUP CURRY/BAR



SOUP CURRY & GROOVY NEW BAR

Head out to the Niseko Town onsen precinct and try the coolest new restaurant and bar in town. Delicious hearty soup curry, accompanied by mellow beats and drinks in the evening.

11.30-3(LO2.30) / 6PM-LATE
SUN LUNCH ONLY/CLOSED MON
TAXI: ニセコ町中央通142-5

powderlife.com/jamii
0136-44-2113



SANSUI NISEKO | PHOTO: AARON JAMIESON

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OPENING 2024

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EDITOR'S NOTE

Like the green shoots that burst out the moment the snow melts back in spring, so too the Niseko real estate market re-emerged in late 2022. Sales enquiries bounced back as quickly as hotel bookings, and many developers hit play on plans that had been paused. The catalyst of course was Japan finally relaxing entry requirements that dampened movement through COVID. This winter, with visitors on the ground and able to see, touch and feel properties again, agents and developers appear to be expecting the market to pick up where it left off.

Following somewhat of a stocktake through the slowdown, we now enter a new cycle of real estate and

development in Niseko. With local town councils planning fairly strict new development guidelines with a primary aim to prevent overdevelopment, there may be some changes to the status quo in the future. Personally, I hope the new guidelines help protect the natural beauty and functionality of the resorts, towns and surroundings, without stifling positive opportunities for the area, its residents and visitors.

Powderlife has been Niseko's only independent real estate and development news source since 2007. Find our 15-year database of real estate coverage, latest news, and property listings from Niseko's leading agents at Powderlife.com year-round.

THE COVER
SANSUI NISEKO
PHOTO
AARON JAMIESON

THIS PAGE
HIRAFU VILLAGE
PHOTO
GLEN CLAYDON



Mitsui Fudosan Realty has been **No.1**
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RESIDENCES

GEN-MYO

An International Collaboration on a Modern Japanese Retreat

STORY KRISTIAN LUND
PHOTOS AARON JAMIESON

Located on the outskirts of Hirafu, on the quiet country road that leads over the Shiribetsu River past the old Hirafu station, Gen-Myo offers a nature-bound retreat for its Singaporean, London-based owners.

“We’re now at the age where sore knees and muscles after skiing are sadly quite the norm, and lugging heavy suitcases up and down narrow stairs has become challenging,” they said. “So we decided we wanted a single-storey place in tune with the landscape and surrounding nature, where there is a seamless connection between inside and outside. We also wanted a long engawa-style deck (Japanese edging strip) and lots of floor-to-ceiling windows.”

Synchronistically, Keith Rodgers of project design and management firm Taiga said the landscape informed the macro design of the 288sqm building’s form. “There was a natural bench that tucked into the hillside, with a natural spring on the property creating a spring-fed pond below,” Rodgers says. “Even prior to meeting the owners, I had walked the site numerous times and had this vision of a home following the bench along the contour of the land, making use of the natural beauty of the slope right behind.”

After a robust and detailed conversation on the design, including Taiga’s idea to feature the open rafters, the core concepts were crystallised into a tight brief to Sapporo architect Tsukasa Daida.

平屋からインスピレーションを受けた本邸宅。
多国籍チームが集い形となった、ニセコならではの和の解釈。



As becomes obvious when seen from above, the house is essentially three blocks, connected by bridges, that curve under the base of the hillside. The first block is the garage, the middle block houses the living spaces, and the farthest wing the bedrooms. Alternating roof forms create rhythm and emphasize the strong connection to the site. “We saw potential in building on the elevated land bench,” says the owner, “and thought the protective slope that backed it could be a wonderful and natural green wall in summer. The freshwater spring flowing at the edge of the land was also very attractive, and also good feng shui.”

The design was influenced by traditional Japanese “hiraya” – a single story ranch – with its engawa-inspired deck celebrating the connection between indoors and outdoors, enhanced by the use of natural materials including cedar wall cladding both inside and out. The end result is a modern, international interpretation of a traditional style, born out of a design collaboration between Japanese architects, a Canadian project manager and Southeast Asian owners.

“After getting a sense of what we wanted, Daida-san came up with a draft design for a single-storey house spanning nearly the entire length of the elevated land bench,” the owner says. “From there we all tinkered around with the design – the slant of the roof, the size and layout of the rooms, the orientation of the main blocks of the building, then moving on to choose the materials and finer details. It was all very collaborative with people throwing ideas around and fine tuning from there.”

The home’s name was partly inspired by the Japanese calligraphic artwork of 89-year old local artist Yoko Arano, which is featured in the genkan entrance. “Names are important, and we wanted a meaningful Japanese name that had a connection with the land and the house,” says the owner. “We found half of the name in the calligraphic work of Arano-sensei, which we fell in love with during our last visit to Niseko before the pandemic began. The kanji we were particularly drawn to was ‘myo’ (妙), an ancient character that embodies many meanings, including ideas like mystery, wonder, and subtle excellence.



“We picked up the other half of the name from an old Japanese friend, who associated the Kurokawa black steel panels and accents used throughout the house with the kanji ‘gen’ (玄). It’s an archaic word for black, and also shares the meaning of mystery with ‘myo’. Nowadays, it’s more commonly associated with other meanings, such as entrance. It is the ‘gen of ‘genkan’, which is why we ended up placing Arano-sensei’s winter ink ‘Myo’ artwork in the genkan. Together, ‘Gen-Myo’ can be interpreted as the feeling of entering a special place after a long journey, which really embodies what we feel about the place.”

Another Arano-sensei work is featured in the entrance passageway, a summer ink ‘Yama’ (山 – mountain). Meanwhile several other local artworks can be seen through-

out the house, including the pendant lights over the dining table by Lake Toya blown glass artist Daisuke Takatomi, of Gla Gla. The owners have filled the house with other items and art they’ve collected over their years living across Asia and Europe, as well as “pieces of furniture from the places that hold good memories for us”. “In this way, Gen-Myo has some unique and personal touches that also reflect an aspect of Niseko – a happy confluence of the international with the strong roots of Japan.”

Perhaps the most spectacular feature of the home – also a hit on Instagram – is the Japanese bath which looks out over the forest on the property to Mt Yotei (when the snow clouds part). The bathroom is clad with hinoki and hiba wood, which infuses sweet and spicy, ethereal wood scents throughout the home, instilling a

sense of calm and relaxation.

While the house was commissioned before COVID, the owners had to wait until well after the build was completed to finally visit. “After viewing the house only through photos for the past two years, we were truly very excited to see it for the first time. Needless to say, it very much lived up to our expectations, and much, much more. What we like most is the sense of easy warmth and comfort the house exudes, and its seamless connection with nature outside. We slept so well for the first time in many months – it truly is a place where we can relax, and enjoy the nearness of nature. We’ll visit more often to explore and enjoy more of Niseko and Hokkaido now. While winter first brought us to Niseko, we now look forward to enjoying the other seasons.”



GENKOH

A Home that Pays Homage to Mt Yotei

STORY KRISTIAN LUND
PHOTOS KRIS GAETHOFS &
AARON JAMIESON

「羊蹄山への敬意」
それが、本邸宅の
シンプルであり
明確なコンセプト。

Soon after the owner of Genkoh embarked on her journey to build her home in Niseko, she climbed to the top of Mt Yotei. “When we look at Mt Yotei, it’s looking back at us,” she says. “So I wanted to climb to the top and look back at my land. It was a way for me to show my respect.”

Located just a few minutes’ drive from Niseko Village Ski Resort, amidst the farmlands of northern Soga, the palatial, 660sqm home sits in a forest just below a ridgeline that faces Niseko’s iconic volcano. The roofline of the three-storey house falls below the ridge meaning it is totally hidden from view – unless, of course, you’re on the peak of Yotei looking down.

“I think Mt Yotei is the signature symbol of Niseko,” the owner says. “It reminds me every minute that I’m here. From most of the houses I stayed at in Niseko in the past, the view was often partially blocked and not as pure. This site allows a full, unobstructed view and I’m just so happy with it.”

The owner’s desire and the opportunity to maximise the impact of the Yotei view were clear to architect Kenichiro Endo. From the moment you walk in the entrance, the full spectacle

of the volcano’s symmetrical form fills a double-storey, floor-to-ceiling wall of windows. In every living space and every bedroom, the view is similarly framed.

“In the plan, we focused on making the best use of the view of Mt Yotei, enjoying the beauty of the light and the changing seasons, and aiming to integrate it with the rich natural environment,” Endo-san says. “The layout of the building takes advantage of the horizontality that stretches north and south along the sloping ridgeline. As you enter, you’re facing Mt. Yotei through the atrium. On the second floor, the master bedroom offers the best panorama of Mt Yotei and Mt Niseko Annupuri (the ski mountain).”

Endo-san describes Genkoh as a terrace floating in the forest. “It’s a home with a sense of unity that connects spaces that resonate with the five senses,” Endo-san says. “It’s a lifestyle space where you can fully enjoy nature and be connected to the forest. We aimed for beautiful architecture suitable for modern luxury that floats lightly in the world of green in summer and white in winter, which changes with the seasons.”

Project Manager Paul Nikel of West Canada Homes said the dramatic landscape of the property inspired the project. “We drew upon our 25 years of experience, focusing on our unchanging commitments of being thoughtful, innovative and refined, and engaged with the client to consider the power of the landscape and the quality of the light to create an inspiring home that our client and her family will be proud of for many years. It was a very collaborative and enjoyable process, as building in Niseko should be.”

The owner decided to build Genkoh as a holiday home after finding it harder and harder to book accommodation each holiday. Some of her friends now refer to Niseko as their second home, and she says she may end up living here with her family full time. “We found that everyone was enjoying it here so much, whether it was winter or summer,” she says. “We really spend a lot of time there, so I thought if we build a house of our own we can visit any time we want.”

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A HOUSE OF KOA CONCEPT

CASSIA HIRAFU NISEKO, A BRAND OF BANYAN TREE GROUP

CELEBRATING THE ART OF APRÈS



Imagine a vibrant alpine retreat in the world’s finest powder skiing resort – a place where friends and family can spend quality time together in a buzzing, boutique village atmosphere minutes from the Hirafu ski slopes. With a signature spa, Japanese baths, restaurants, bars and its own private beginner ski slope, Cassia Hirafu Niseko will be your home away from home in Niseko.

In Courchevel, après can mean clinking champagnes on a slopeside terrace, while in Aspen it might be savouring craft beers around an outdoor fire pit. Meanwhile nowhere is après more unique than in Niseko where the scene spans chic izakayas, raucous pubs, steamy hot springs, and bars specialising in Japanese whisky or sake, while powder snow flakes fall endlessly and pile up outside.

Combining the very best of European and Japanese ski cultures, Cassia Hirafu Niseko honours the hours after leaving the mountain as much as the skiing itself, and aims to redefine après-ski – or as they say in Japan – ski no ato (after skiing).

Set to open in 2025 with 120-keys, the hotel and condominium accommodation will bound a lively village centre, where families and friends can socialise at a



selection of cosmopolitan restaurants and bars, or relax and catch up at the on-site café while kids are entertained at the play tower. This social heart of the village revolves around an amphitheatre that becomes a beginner ski slope with a magic carpet lift as the first winter snowfalls blanket the gently sloping steps.

While Cassia Hirafu Niseko celebrates social bonding, there is also a strong focus on rejuvenation, relaxation and “me time”. Quiet Japanese baths can be enjoyed alone or with others, while the 8LEMENTS Spa will help guests build connections within themselves, with others and with nature.

A passionate and experienced international team will bring the resort to life. Banyan Tree Group will ensure guests are treated to nothing less than world-class resort hospitality the brand is known for, with their focus on sustainability, wellbeing and design-led experiences for the global travellers of today and tomorrow.

Internationally renowned and awarded Norwegian architecture firm Snohetta will bring Cassia Hirafu Niseko to life. Snohetta

spokesperson Robert Greenwood said: “It is our belief that with a Nordic approach to architecture in alpine climate, with an appreciation of Japanese urban planning and building practices, and with the debutant operation of a Japanese ski resort by Banyan Tree, a one-of-its-kind project would emerge to redefine the architecture of hospitality within the region.”

Meanwhile, the vision for the resort is led by developer Terraform Capital, an asset management firm out of Hong Kong (China) with two decades of international development experience. The company’s management team has been skiing in Niseko since the mid-2000s, during which time they witnessed Niseko’s tremendous growth, and became inspired to create Cassia Hirafu Niseko. A Terraform Capital spokesperson said: “To us, the après-ski experience we want to create is a mix of modern Japanese culture, which includes connection with family and wellbeing, and the European après ski tradition of socialising with friends.”

Banyan Tree Group spokesperson

Philip Lim said: “Banyan Tree Group’s commitment to community development is aligned with Terraform Capital’s vision of creating a vibrant holiday destination for families, friends and couples looking for a comfortable and intimate retreat.”



PHILIP LIM
- BANYAN TREE
HOTELS & RESORTS
SENIOR VICE
PRESIDENT - HEAD
OF REGIONAL
OPERATIONS AND
GROUP SPECIALIST
SERVICES



ROBERT GREENWOOD
MNAL
PARTNER / MANAGING
DIRECTOR ASIA
SNOHETTA

RESORT Cassia Hirafu Niseko	OPERATOR Cassia, a brand of Banyan Tree Group	ARCHITECT Snohetta	DEVELOPER Terraform Capital	MINUTES TO SKI LIFT Four-minute shuttle	EXPECTED COMPLETION December 2025
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CONTACT
cassiahirafu.com
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RECREATING THE TIMELESS LUXURY OF THE CLASSIC APRÈS-SKI EXPERIENCE

EXPERIENCE SC GLOBAL'S 'ULTIMATE LIVING' WITH THE OPENING OF SETSU NISEKO



With an elevated wellness and culinary experience that includes an extensive wellness centre and is home to one of the widest selections of dining venues, Setsu Niseko is a destination in itself; offering a personable and authentic experience that embraces Japan's vibrant culture and community to create the perfect après-ski experience.

YOUR CHERISHED HOME FOR THE HOLIDAYS

Imbued with a deep sense of place, the hotel offers an exemplary luxury collection of 190-hotel residences flanked by the majestic Mount Yotei on one side, and Mount Annupuri on the other. Developed by SC Global Developments, reputed across Asia for its embodiment of luxury living, and managed in collaboration with its real estate arm Seven Palms Resorts Management, the beautifully appointed hotel apartments ranging from studios to penthouses capture the understated beauty of Japanese design with the welcoming comfort of life's contemporary luxuries. Apartments are painstakingly crafted to include thoughtful Japanese design touches and optimise the stunning mountain views, creating a warm, inviting retreat for the perfect family getaway.



A GASTRONOMIC JOURNEY

With a handpicked ensemble of seven dining venues showcasing the incredible flavours of Hokkaido's seasonal produce and some of the finest culinary traditions, Setsu Niseko is home to one of the widest selections of dining venues in Niseko. Guests can feast on the delights of Tempura Araki, the new sister restaurant to its two-Michelin star counterpart in Sapporo or the ultimate ocean-to-table experience of Sushi Kato Inori under the helm of seafood veteran Kato Toshiaki. The hotel's café and main eatery, mēli melo -Yuki no Koe-, offers a unique collaboration between Michelin acclaimed Chef Hironori Sato and Masaya Ishii of Baristart Coffee, whilst Tokyo's famed ramen joint AFURI serves up fresh noodles and cool vibes throughout the day. The bespoke wine experience of Park90 Niseko offers the perfect spot to sit back and recount the memories of the day with its carefully curated menu of almost 300 wines from the world finest wineries. When it opens its doors next winter, the timeless classics of Luke's Oyster Bar and Chophouse will complete the luxury offerings of Setsu's off-piste experience.



EXPERIENCE TRUE WELLNESS

Spanning 750sqm Setsu Niseko's Spa and Wellness Centre is one of the largest in the area and the perfect spot to relax your tired muscles after a day on the slopes. Designed around a series of indoor and outdoor onsens naturally rich in healing minerals, this serene oasis includes private onsen rooms, sauna, cold dipping pool, gymnasium and a tranquil spa lounge overlooking the courtyard gardens. Completing the wellness experience, Studio En offers guests the rare treat of a range of in-house private or group yoga and Pilates classes. For those looking to indulge in a little more 'me' time, Rikka Spa (managed in collaboration with Lapidem Tokyo) fuses nature-inspired therapies harmoniously with modern wellness treatments for a complete mind and body rejuvenation.



DEVELOPER SC Global Developments	DESIGN PARTNERS W-Architect, Field Four Design, Kume Sekkei, Koichiro Ikebuchi	MINUTES TO SKI LIFT Two-minute shuttle	LAND AREA 10,292sqm	COMPLETED June 2022
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MANAGEMENT
Niseko Management Service in collaboration with Seven Palms Resort Management

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WAKE UP AT NISEKO VILLAGE

NISEKO'S EXCLUSIVE LUXURY ALL-SEASONS RESORT



The internationally acclaimed Niseko Village is centrally located within the Niseko United ski area and accesses its inter-linked ski resorts, boasting a combined 2,191 acres of skiable terrain and over 47km of groomed slopes suited to all levels of ability.



Niseko Village offers a vibrant mix of shopping, gourmet dining, five world-class ski-in/ski-out accommodations and recreational facilities in the one resort.

The village area at Niseko Village is a traditional Japanese Edo-period-themed retail and dining precinct. It has been carefully curated to provide guests with an après-ski hub where you can appreciate the performance of traditional Taiko drums, followed by a night of entertainment.

Niseko Village Snow School offers private lessons for first-time skiers and snowboarders or those seeking a refresher.

Niseko Village is rolling out a world-class resort masterplan. Phase I is already complete, with retail and dining precinct, a network of gondolas connecting the resort, and new beginner ski runs. Phase II is well underway, furnishing the resort with a range of prestigious new accommodations.

In 2020, Niseko Village welcomed one of the world's most recognised brands in hospitality with the opening of the prestigious Higashiyama Niseko Village, a Ritz-Carlton Reserve. Planning is underway for the introduction of a Moxy Hotel to open alongside the Niseko Village Gondola. Aimed at younger travellers, the Moxy brand will introduce a playful, affordable, and stylish new hotel to Niseko Village.

The resort also boasts a summer adventure park, PURE, and Niseko's premier golf course which was awarded the coveted World Golf Awards' "Japan's Best Golf Course 2021" title for the sixth consecutive year. Niseko Village has also been named as a candidate venue to host the alpine events of the 2030 Winter Olympics, should Sapporo City win its bid.



WAKE UP ON PISTE AT HINODE HILLS

Named to pay homage to the rising sun, the luxuriously appointed apartments of Hinode Hills embrace wabi-sabi aesthetics by revealing its subtle beauty through authenticity, natural forms and appreciation of nature.

These low-rise apartments invite panoramic views of Mt Yotei indoors in studio, one, two or three-bedroom configurations. Dual and triple-key apartments are also available for selected layouts, ensuring utmost privacy.

Each furnished, serviced apartment with its bespoke accoutrements creates an elegant environment that is contemporary, yet retains authentic Japanese charm. Infused with plush touches, natural materials abound to echo the local ecology, and mimic the atmosphere of an alpine resort while blending in-home aesthetics.

Hinode Hills offers full hotel-style amenities. Guests have exclusive use of the in-house onsen (hot spring) baths, and there is ski rental, a ski school and an automated lift ticket counter in the building.



ACCOMMODATION

Higashiyama Niseko Village, a Ritz-Carlton Reserve | Hinode Hills Niseko Village | Kasara Niseko Village Townhouse | Hilton Niseko | The Green Leaf Niseko Village

SALES AGENT
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ABD ARCHITECTURE LLC

PROJECT MANAGEMENT & DESIGN FOR PROJECTS IN JAPAN

Niseko is setting a new standard for high-end residential design and the residential property market in Japan. French engineer turned architect, Franck Giral, wants to expand his niche in Niseko designing high-end lifestyle homes for today's modern international ski traveller, and bring it to the domestic market.



Why are homes generally of higher quality in Niseko than the rest of Japan?

This is quite simple – it comes from two seemingly contradictory factors. Properties in Japan depreciate and in a matter of decades can lose all market and accounting value. This doesn't incentivise quality building, particularly for the housing market. On the other hand, foreigners who invest in Niseko or Furano want the property they buy or build to have lasting quality.

What goes into building a quality home in Niseko?

Quality of homes in Niseko first comes from getting the property right for Niseko's heavy snow. This means an adequate roof design, space for snow clearing and at a minimum a dry room. It's also about the boring technical details, like where to put and hide kerosene tanks and air conditioning. There is now also a clear, moral obligation for sustainable buildings. For me, this starts with a style that is almost timeless, or trendless, to avoid the

trap of the smartphone-like "consumable" style of Japanese houses. Then with sound structure, waterproofing and a better insulation design. Finally, we must exceed our clients' expectations with top-notch services and unmatched design.

How long have you been in Niseko and how did you end up working here?

Well, I have now been doing project management here for 15 years, and started ABD two years ago to propose project management, consulting and design services in Niseko, Furano and Hokkaido.

But before coming to Japan I worked as an engineer in France, before moving to China where I built warehouses. This was a first step into Asia for me – I picked up the language and learned a lot about the country, but I was always interested in working in Japan after growing up learning karate. After moving to Yokohama in 2007, I learned about Niseko and moved up here soon after to work on a USD 100 million project with Nisade. My father lives in the very scenic Pyrenees mountains and I've

always been a mountain person, so working in Niseko was a good fit at the time.

What sort of work and projects have you done in Niseko?

I've worked on projects like The Orchards, Aruku-zaka Street, Koa Niseko and Intuition. Koa was one of my favourite to work on – we had a tight schedule and a spread-out team, so with many moving parts it was challenging and rewarding. Aruku-zaka Street is an exciting development and I hope it sees the light of day.



How did you go from being an engineer to an architect, and what advantages does experience in both fields have?

It's always been a dream of mine to become an architect. I started my career as an engineer. In France, architecture and engineering are two separate worlds that interface on construction projects. In Japan, many architects have a technical background. By studying hard enough I was able to get my architect's license in 2012.

I still have a passion for engineering, in particular structural engineering. I have found that many architects have little interest in the technical aspect of their own projects. I have seen columns added under a cantilever because the structural engineer said so, and the location of air conditioning units left to the builder. Getting these details right allows us to design more refined properties.

Where do you see architecture and design heading in Niseko?

I believe there is a clear demand for larger and higher end villas and chalets in Niseko. A few years ago I went to the US to visit an architect whose style I admire, and he showed me a 4,000m²/ USD 40 million chalet. There is a clear market for this type of property and I want to be part of it.

I like the clean, straight lines of modern architecture, but I prefer the complexity of sprawling villas with a more contemporary design. They don't look as bulky, and they blend into the natural environment of Niseko better. I look forward to designing such properties.

I love the freedom in the architectural

style in Japan. As long as you are within the technical regulation restrictions, you can design almost anything. This allows for a tremendous freedom of creativity.

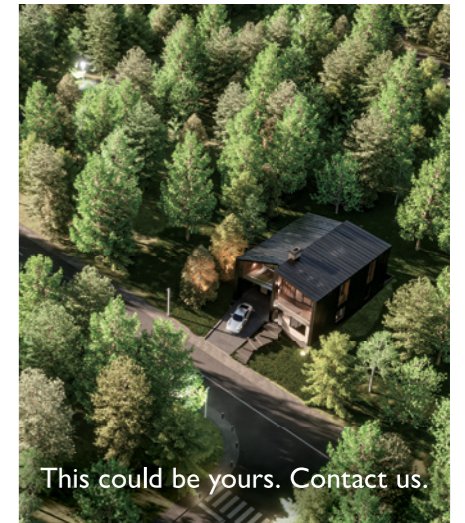
How do you go about designing the perfect home for clients?

Let's first agree that the perfect home will be different from one client to another. This starts with the care we give to our clients. To give you an idea, please check our website. We did it in house and it represents the dedication and attention to details we want to provide to every customer on every project. We actually decided on our company's motto while we were building the site: "Don't stop until you're proud".

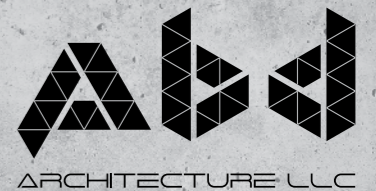
I have taken the approach that the more we know about the project's land and can show the client, the better the result. Whenever we can, we do a survey to get an accurate 3D model of the site with our drone. We have also developed a streamlined workflow to integrate architectural and engineering design in 3D with high-quality renderings viewable in real time. All this with as little outsourcing as possible. This allows us to show near-finished products early in the design phase and make on-the-spot changes.

If the client likes our work, we can easily deliver the project. Not only is my project management experience extensive, but it was also accredited with a Project Management Professional certification.

My architectural philosophy is that architects working in ski resorts are not in the business building properties – they're in the business of creating holiday memories.



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HERITAGE HOMES JAPAN

CUSTOM-BUILT HOMES FROM ANCIENT FARMHOUSES



Japanese farmhouses (kominkas) are world famous for their harmonious architecture, massive hardwood beams and exquisite carpentry. Now a Swedish eco-builder with a 30-year history rescuing heritage buildings in Sweden, Bali and Thailand is relocating landmark homes from remote villages in Western Honshu and restoring them in Niseko, Hakuba and other resorts in Japan.

“Everything we do is the result of wonderful happenstance,” says Nils Wetterlind, sitting in his traditional machiya shophouse office in Kyoto, where Heritage Homes is based. “My great-grandfather spent many summers in Lapland, laying hiking trails in the early part of the last century,” says Nils. “He bought up several old log cabins from the Saame people and had them moved to what is now a ski resort. We still have those ski lodges.

“My grandfather then bought old grain houses and had them moved to our farm in the archipelago and converted them to guest cottages. And my cousin and I moved our first timber house from Finland

to Stockholm in the 80s. So I guess it’s in the blood. The love for old timber houses has always been there, and for us Swedes, moving a house is not a big deal.”

In Bali during the early part of the millennium, Nils’ company, Tropical Homes, was the first developer to install solar panels and use reclaimed timber to build their resort villas. It was on a buying trip to Java that he discovered beautiful old abandoned teak houses called Joglos, and started shipping them to Bali to restore and convert them.

It’s therefore no great surprise that when Nils and his Japanese wife and children moved to Japan in 2019, he

decided to use his decades-long experience in property development and his lifelong love for old wooden houses to start Heritage Homes.

“I’m hardly the first person to realise the absurdity of having thousands of empty, beautiful houses all over the countryside and at the same time spending precious resources to build new ones somewhere else. There’s little point in restoring a building if it’s in a location where nobody wants to live. So let’s move them! It really isn’t more complicated than that.”

Perhaps, but relocating a 150-year-old timber house from the mountains of Honshu to Hokkaido and rebuilding it as a luxury, modern residence is no easy task. Just the dismantling of the intricate timber structure itself takes a team of six to eight carpenters several weeks. Everything is laser measured and fed into a CAD system so that Heritage Homes’ architect can reconfigure the floor plan to suit the client’s needs. Columns and beams have to be lengthened to increase ceiling heights. Damaged wood has to be replaced. Load-bearing columns have to be moved to fit the new layout. Roofs often have to be re-built from scratch. All of this work is done at Heritage Homes’ two workshops in Honshu, employing master carpenters whose skills go back for countless generations.

“Not a single nail is used in a traditional Japanese farmhouse,” says Nils. “Everything is joined and everything fits. It’s a beautiful thing to watch it all come together. It’s wonderful to give new life to these buildings, a responsibility which we take very seriously. The oldest farmhouse on our books has been in the same family for 16 generations.”

After the restoration is complete the carpentry team travels up to the site in Niseko (or wherever the client’s land is) to assemble the building and put the roof on before a local construction team can take over and do the fit-out of the building. Heritage Homes follows Swedish insulation and building energy standards,



which are vastly more rigorous than the local Japanese regulations require. The company uses 300mm eco fibre insulation, triple glazing and heat exchange pumps for heating and cooling rather than the standard kerosene heaters and aircon units.

Every single project Heritage Homes undertakes is custom made. No two farmhouses are ever exactly the same, and no two customers have the same needs and wishes. Thus, client involvement is the most important aspect of Heritage Homes’ work.

“We don’t do cookie cutters,” says Nils. “There are plenty of people who sell standard, one-size-fits-all properties. At Heritage Homes, we love working closely with our clients to create exactly the kind of home they want, something that they

can be proud of and pass on to future generations. A Japanese farmhouse is a unique, culturally important part of this country’s heritage. It’s our privilege and passion to restore and recreate these wonderful buildings and to give our clients a very, very special home in Japan.”



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Heritage Homes Japan

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JAPAN

GEOTHERMAL ECO-VILLAGE BREAKS GROUND

NISEKO MIRAI SETS TOWN AGENDA ON ENVIRONMENT



This year civil work began on Niseko Mirai – a 9-hectare, 240-dwelling Niseko Town Council-led residential development that paves the way for the district to achieve carbon neutrality by 2050.

Mirai means “future” in Japanese. Niseko Mirai is being developed by the public-private company Niseko Machi, and project board-member Atsushi Murakami says it demonstrates Niseko Town’s commitment to planning for the environment. “This is a 10-year project that puts Niseko Town’s plans for carbon neutrality and sustainable development in practice,” Murakami says.

Niseko Mirai is joint venture between Niseko Town, local businesses and individuals. The site is located 1km away from Niseko View Plaza (the town-run farmers’ market) and 10km from Central Hirafu. It will be developed in four phases

over 10 years, and eventually home to 240 residences and 450 residents.

The village will consist of apartments, shared residences, a geothermal energy generation centre, café, park space, vegetable garden, and other communal facilities. The homes will model significant green construction initiatives to reduce electricity consumption, in particular thermal insulation via triple-glazed windows, double-layered insulating material, and self-energy generation systems (solar panels and co-generation systems). These measures will benefit the environment but also residents in terms of savings in utility costs.

The village’s two main aims are to provide modern eco-friendly housing for local residents who may wish to downsize from older, existing houses to make way for families moving to the area; as well as for people moving to the area themselves. Beyond that, investors will be able to buy individual titles.



The project broke ground with civil work commencing in 2022. Phase 1 of the project consists of three condominiums – 24 units in two blocks for sale, and 16 units in the third block for lease from the developer. Construction is scheduled to commence from spring 2023 and residents should be able to move in from spring 2024.

Niseko Town has a population of approximately 5,000 and has been selected as one of 40 model eco-towns in Japan. It has set a target benchmark to become carbon neutral by 2050 at the town level. Niseko Town aims for Niseko Mirai to be carbon neutral by around 2030.



Wake Up On Piste

Discover Hinode Hills, one of the most unique residential development with direct mountain access where discerning few have an opportunity to own. These luxury apartments invite panoramic views of Mount Yotei indoors, be it in studio, one, two, or three-bedroom configurations. Dual and triple-key apartments are also available for selected layouts, allowing for utmost privacy.

Personalised services managed by YTL Hotels, concierge facilities and priority privileges are extended to the owners of Hinode Hills Niseko Village.



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NISEKO TAKES CENTRE STAGE

PROPERTYGURU ASIA PROPERTY AWARDS – GREATER NISEKO



PARK HYATT NISEKO

From humble beginnings, Niseko is now taking centre stage alongside Asia's premier resorts and investment markets. Niseko's premier resort properties and developers are headlining the dedicated Greater Niseko category of the PropertyGuru Asia Property Awards 2022.

Established in 2005, the Asia Property Awards series is the biggest and most respected real estate event programme in the Asia Pacific region.

The independently judged awards acknowledge, reward and celebrate the achievements of developers and developments at a domestic and regional level. At the same time, the prestigious reputation and spirit of the competition fosters responsible development in the fastest growing centres across the region.

Now with its own dedicated section – Greater Niseko – Japan's premier international resort is on the same stage alongside Asia's largest real estate markets including Singapore, Thailand, Vietnam, Malaysia, China, India and Australia.

The Asia Property Awards is the industry's most credible regional awards series with an independent panel of judges and results audited by an Official Supervisor.

DISCOVER THIS YEAR'S GREATER NISEKO WINNERS AT ASIAPROPERTYAWARDS.COM



SHIGUCHI VILLAS



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PLANS ANNOUNCED FOR HISTORIC HIGH POINT OF HIRAFU

Zekkei has announced plans for its ski-in/ski-out branded residence development on one of Niseko's most sought-after pieces of blue-chip real estate – at the very highest point of Upper Hirafu Village. The residences will be operated by esteemed Japanese hotel management company, Hoshino Resorts, under the HOSHINOYA brand (full name to be announced later). Hoshino Resorts says the brand “embodies the true characteristics of land, history, and culture”. It will be built on the historical site of Niseko's first onsen (hot spring) hotel, Yamada Onsen, which opened in 1897 and remained on the site until 2010. The site is at the top of Hirafu Zaka street, above Skye Niseko.

HOSHINOYA is popular with high-end Japanese and other international travellers. There are six HOSHINOYA resorts in Japan, and two more internationally. Zekkei expects the resort to have strong year-round occupancy, partly driven by fans whose visit may primarily be driven by a desire to stay at a Hoshinoya property.

A standout feature of the six-storey condo will host an expansive, mixed-gender rooftop onsen pool overlooking Hirafu Village towards Mt Yotei. It is expected there will be about 70 units ranging from hotel rooms to 4-bedroom apartments, and include five penthouses.

ZEKKEI BRANDED RESIDENCES

MUWA NISEKO



PHOTO AARON JAMIESON

IN BRIEF NEWS HIGHLIGHTS

CASSIA / BANYAN TREE

Banyan Tree Group has made its first move into Niseko with a Cassia-brand resort in East Hirafu in planning

CLUB MED

Kiroro Resort – one hours' drive from Niseko – has been sold and rebranded as a Club Med resort from this winter

H2 CHRISTIE'S INTERNATIONAL

Niseko-based H2 Group has been named master affiliate for Christie's International Real Estate for Japan

AKI NISEKO

Construction is underway on Upper Hirafu's first villa estate, Aki Niseko, with 11 onsen villas for sale

AMAN NISEKO

Moiwa Resort says Aman Villa sales will resume with a new construction schedule to be announced

ANNUPURI ESTATE

Development works are complete on a high-end estate alongside Annupuri Garden, with all blocks already sold

NEW WORLD LA PLUME

Phase 1 & 2 of sales for the Rosewood hotel at Higashiyama completed in 2022, with Phase 3 now underway

MUWA NISEKO / NISEKO KYO

Construction continues on Hirafu's next two ski-in/ski-out condominiums, on schedule to open next winter

HANAZONO VILLAS

Villas believed to be in planning at Hanazono may be Niseko's most expensive properties for sale to date

CAPELLA

Capella is yet to announce when it will launch sales, however significant work is underway on the Hanazono site

ODIN HILLS

Civil work is underway at Odin Hills at Hanazono, and the company reports half of phase one sold by September

KABA NISEKO

The first home has been completed at KABA Niseko, a Hanazono estate by Chalet Ivy developer Lady Ivy Wu

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BANYAN TREE GROUP TO DEBUT FIRST SKI RESORT PROPERTY IN NISEKO

Global hotelier Banyan Tree Group has announced plans to build a 50-key resort and 113-key residential property in East Hirafu. Scheduled to open in 2025, Banyan Tree Group says the resort will be developed under its Cassia brand, with one-bedroom to villa properties for sale. Norwegian architecture firm Snohetta will be the lead architect on the project. The vision for the resort is led by developer Terraform Capital, an asset management firm out of Hong Kong (China).

Banyan Tree Group is believed to have been looking at a Niseko property since at least 2008, with news resurfacing again around 2019. Along with news of Niseko's Cassia development, the group announced its expansion plans in Japan with two Banyan Tree hotels (Kyoto and Hakone), to join its recently completed Dhawa-brand hotel in Kyoto, and a Garrya-brand hotel also in Kyoto.



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CLUB MED OPENS RESORT AT NEIGHBOURING KIRORO

Club Med has joined the chorus of global brands investing in Niseko. Club Med Kiroro – one hour' drive from Niseko and considered a local resort – opened in December 2022 offering “all-inclusive holidays”. It takes over the two existing Marriott-brand hotels at the resort. The Sheraton hotel at the base of the main runs, adjacent to the resort base Mountain Center, becomes Club Med Kiroro Peak with a minimum guest age of 12 years. The Tribute Portfolio hotel becomes Club Med Kiroro Grand suitable for all ages.

Yu Kiroro condo hotel remains independently owned and operated by previous resort owner, Thai company Property Perfect. It sold the resort (hotels, lifts, and a land) to Club Med majority shareholder Fosun Group (China) in December 2021. Fosun Group also owns Tomamu Ski Resort in Central Hokkaido, also home to a Club Med resort.

A source close to Club Med said the brand had been looking to secure a site in Niseko for several years, however, they hadn't been able to find a suitable ski-in/ski-out site in Niseko itself. The resort was sold for ¥15 billion (USD132 million) by Thai company Property Perfect, which acquired it in 2012 for ¥1.9 billion (USD 24 million at the time).



MUWA NISEKO APARTMENT BREAKS NISEKO PRICE RECORD DURING COVID

Buyers paid record prices to secure prime condominium resort real estate during COVID, despite two years without international skiers. One unit in ski-in/ski-out condo-hotel Muwa Niseko (previously branded Matiè) reportedly sold for more than JPY 1.2 billion (approx USD 10.5 million) before the significant depreciation of the yen. The per square metre price is believed to have been about JPY 3.1 million (approx USD 27,000/sqm / 2,500 psf), which includes private onsen (hot spring) bath, 64sqm terrace and exclusive car space.

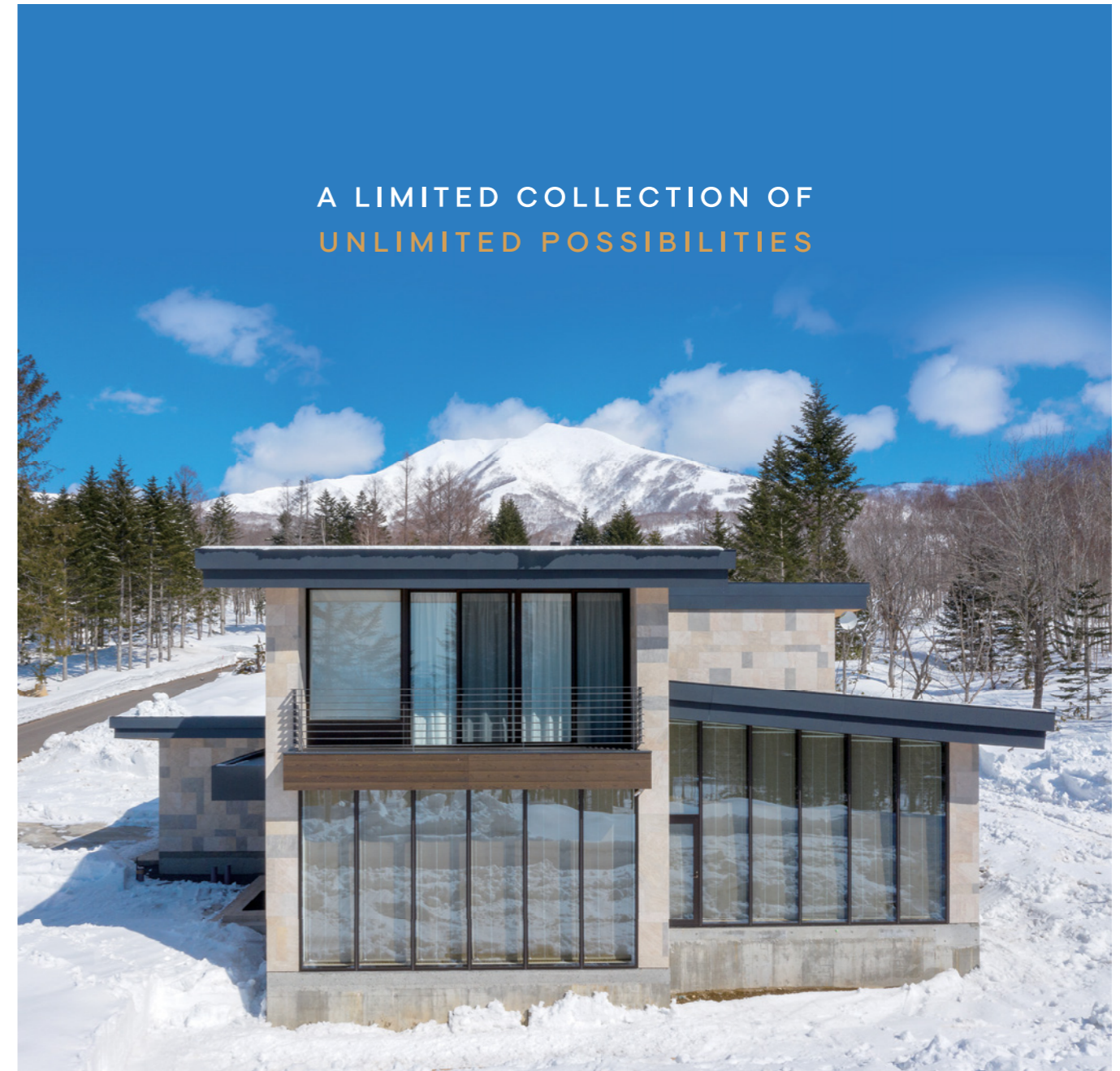
The median sales prices per square metre for Muwa Niseko is believed to be the highest achieved in Niseko for off-plan sales for apartments, and approaching equivalent prices of high-end apartments in Tokyo. Several other apartments have sold for JPY 2.5-2.9 million/sqm. Currently under construction, Muwa Niseko will be a seven-story, 113-unit condominium set on a prime location on the edge of the Hirafu ski slopes just above the Hirafu Gondola (show unit located on site pictured right).



ODIN HILLS SALES A SIGN OF NISEKO MARKET RETURN

Trend-setting Niseko developer Odin has kicked off the next phase of development on Odin Hills – a 16-hectare master-planned residential estate at Hanazono – following a wave of new enquiry and sales as COVID travel restrictions ended in 2022. Odin says half of Phase 1 of the project has already sold, and with infrastructure completed this winter, buyers will be able to have houses completed by winter 2023. The first house, designed by Pritzker Prize winning architect Shigeru Ban, is scheduled to start building spring 2023.

The property was released for sale in winter of 2019-20, which was cut short as COVID took hold. Odin says interest in Niseko property made a rapid return in 2022. Located near the Park Hyatt at Hanazono, Odin says the masterplan includes individual luxury homes with owner access to an alpine clubhouse (pictured), a boutique hotel, spa and onsen (hot spring baths) overlooking a stream. Odin's previous projects include the landmark Odin Place building at the Hirafu traffic lights, iconic restaurant The Barn, and several villas, apartments and a boutique hotel.



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ONSEN VILLA ESTATE BUCKS UPPER HIRAFU CONDO TREND

Aki Niseko is taking a decidedly different approach than the high-rise condos that have dominated the market in Hirafu for the past 15 years. It will consist of 11 villas and a high-end clubhouse. Project manager H2 Group Co-CEO Michael Chen said Aki was a unique development in this part of Hirafu, located just 200m from the gondola. "These are onsen villas, and villas in Upper Hirafu are extremely rare. Moreover, there will no longer be any onsen drilling allowed in Upper Hirafu in the future."

Each villa has its own private onsen and sauna. The entire private enclosure is served by an exclusive clubhouse that will feature an indoor pool and gym, café, yoga room, nail salon and kids club. The properties will be part of H2 Group's 6-star-service property collection – the HakuLife Collection, which includes Hakuchōzan and HakuVillas – which offers services including butlers, private chefs and concierge. Phase One of Aki will see the first of the 11 onsen villas opening at the end of 2023. Phase Two will be three low-rise condominium buildings with about 60 apartments total, slated for 2025.



AKI NISEKO



CHRISTIE'S CHOOSES NISEKO TO LAUNCH ITS JAPAN REAL ESTATE BRAND

Niseko-based property company H2 Group has been named master affiliate for Christie's International Real Estate for Japan. H2 Group co-CEO Michael Chen says the H2 Christie's International Real Estate brand launched in Niseko and Furano, with plans to expand to other major cities in Japan through a master licensing agreement. "To have a brand like Christie's International Real Estate present in this market elevates the visibility of Niseko and Furano on a global scale," Chen said. "It means global recognition and interest in Niseko is increasing, and is now amongst the top resort property market brands in the world."

The affiliation sees H2 Real Estate rebranded H2 Christie's International Real Estate. H2 currently has two offices in Hokkaido (Niseko and Furano) and co-CEO Simon Robinson says it is looking to expand into the key markets of Tokyo, Kyoto, Osaka, Fukuoka, Hakuba and Okinawa. "Our goal is to create a network of the best luxury lifestyle real estate brokerages in the region and provide the highest level of service to both buyers and sellers."

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NISEKO MARKET LOOKS TO RISE FOLLOWING COVID SLUMBER

With no international visitors for two winters, the Niseko property market slowed down as lifestyle investors didn't have a chance to visit properties. But as travel restrictions started to ease in mid-2022, agents reported a significant return of interest and the beginnings of rising prices. They expect this to continue further with the return of skiers this winter.

H2 Christie's International Real Estate Sales Director Paul Butkovich said: "The market softened but never crashed – sales continued through the pandemic, just at a lesser volume. Add this to the current situation of pent-up demand and the yen at a 20+ year low and there's ample reason to be optimistic for strong growth ahead."

Niseko Real Estate Sales Director Jess Ripper said: "There was a reduction in overall trade volume but unit sales continued, with some apartments trading at prices that hadn't been achieved before in Niseko. I think everyone is predicting that once people can get here, we'll see things start to pick up again, and probably pretty quickly and significantly."

Niseko Property Director Grant Mitchell said: "The impact on financial markets following the 2008 crisis shook buyers confidence, but this time around this group has been less adversely affected and willingness to buy in Niseko didn't erode. We're expecting this winter to be the start of Niseko's next real estate boom."

INTUITION FURANO LAUNCHED / FENIX FURANO II FINISHED THIS WINTER

Prominent Niseko developer Zekkei has announced plans for Intuition Furano – a hotel and villa estate opposite the Kitanomine ski runs inspired by Intuition Niseko. The estate will consist of a six-story onsen hotel on the street front, with 17 villa sites behind it – very similar to its Niseko namesake. It will also be undertaken by the same development, architect and property management team. Phase I of the project will be sales of the villa sites from this winter, with buyers having the option to buy house and land, or land only.

The news comes following the success of neighbouring project Fenix Furano West – the second Fenix Furano condominium project in the precinct which is due to be completed this winter. Sales launched in spring 2021 during COVID, and Zekkei says 70% of the apartments sold before the Japanese government opened the border to tourists. Buyers were from Japan, other parts of Asia and the US.



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AKI NISEKO

UPPER HIRAFU



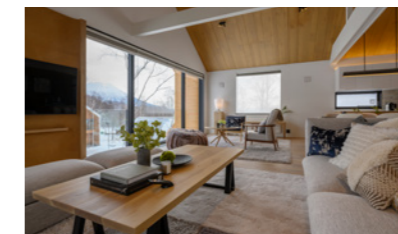
5 5.5 1 320m²
¥POA

VILLA | LIFTS 1-MIN DRIVE | FLOOR 413m²
LAND 320m² / 413 TSUBO

Aki Niseko is 11 ultra-luxury onsen villas built as a sanctuary for your senses. Aki Niseko's highly sought-after, Upper Hirafu location is complemented by a >1,300 square metre private clubhouse. This is a rare opportunity to own a 4-storey villa with roof-top private onsen... all beautifully married by the unparalleled experience of being in the HakuLife Collection of full-service properties. Image is an artist's impression.

KOA VILLA 6

HIGASHIYAMA



3 2 1 382m²
USD 1,830,000

HOUSE | LIFTS 2-MIN DRIVE | FLOOR 187m²
LAND 382m² / 115 TSUBO

Koa Niseko Villa 6 is a 3 bedroom home within easy driving distance to some of the world's best powder snow. The villa features an expansive open plan kitchen and living room, a downstairs living area and balcony. A dry area for ski gear storage and a garage are both essential features for making the most of the winter season. The villa comes fully furnished.

FENIX WEST 209

FURANO



1 1
¥71,064,000

APARTMENT | LIFTS 2-MIN WALK | FLOOR 46m²

Fenix West is Phase II of the successful Fenix Furano development that sold out in record time and was completed in 2020. The development is a collection of 24 deluxe condominium apartments with 2 retail spaces, a reception and lobby on the ground floor. Fenix West 209 is a 1 bedroom, 1 bathroom apartment with a balcony and a view direction toward the ski area. Image is indicative only.

ARTHOUSE APARTMENTS 102

FURANO



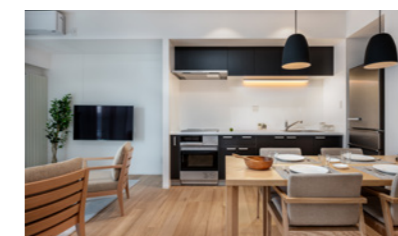
2 1
¥62,070,624

APARTMENT | LIFTS 2-MIN DRIVE | FLOOR 65m²

Arthouse Apartments are a collection of seven premium resort apartments at the base of Furano Ski Resort. The apartments are fully furnished and rental ready with accommodation licensing in place. This development is located in Shimogoryo, an exclusive neighborhood only 600 metres from the ski area. Arthouse Apartments 102 is a 2 bedroom, 1 bathroom apartment with open plan kitchen, dining and living area.

KAKU PLACE 202

FURANO



2 2 64m²
¥76,127,040

APARTMENT | LIFTS 2-MIN DRIVE | FLOOR 64m²

Kaku Place is ideally located, being just minutes from the Kitanomine Gondola. The development is a meticulously planned collection of 16 units over 5 storeys, with onsite parking, owner storage and lockers seamlessly integrated to maximise guest experience. Unit 202 is a second floor, 2-bedroom apartment opening onto a balcony with a view direction towards the Daisetsuzan Mountain Range.

YUKIHYO

SOGA



5 4 1 1,960m²
¥350,000,000

HOUSE | LIFTS 5-MIN DRIVE | FLOOR 299m² | LAND 1960m² / 592 TSUBO

This exquisite 5-bedroom home, designed by award winning Hikokonishi Architecture Inc., has the world's best powder snow on its doorstep. Named after the beautiful Asian Snow Leopard, Yukihyo is a contemporary Japanese home nestled among a tranquil forest of birch and pine, offering seclusion and convenience. Features include wood-burning fireplace, ski dry room, dual master suites, and deep soaking Japanese bathtub.

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EAST HIRAFU



5+1 6 1 637m²
¥510,000,000 (¥548,000,000 incl. JCT)

VILLA | LIFTS 3-MIN DRIVE | FLOOR 315m²
LAND 637m² / 192 TSUBO

Perched atop a bluff overlooking the Shiribetsu River, this expansive villa commands breathtaking views of Mt. Yotei and the river valley below through its floor-to-ceiling windows. The 2 storey residence is home to 5 bedrooms, 6 bathrooms and an exquisite, private, natural onsen with both an indoor bath & outdoor rotenburo – a perfect place to soak in the views.

SETSU NISEKO 237

MIDDLE HIRAFU



3 3
¥245,291,000 (¥266,631,317 incl. JCT)

APARTMENT | LIFTS 1-MIN SHUTTLE | FLOOR 139m²

Impressive 3 bdr corner unit offers views of the ski slopes on one side and is enveloped by a canopy of trees on the other. Spacious living area, premium finish and exhaustive list of onsite luxury amenities may be too good to leave. Should you choose to venture out, ski lifts, nightlife and more are accessible from your doorstep.

KABAYAMA 275

KABAYAMA



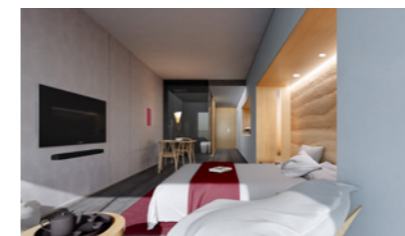
907m²
¥82,308,000

LAND | LIFTS 2-MIN DRIVE | LAND 907m² / 274 TSUBO

Tucked away in a cul de sac far from any busy roads, this undeveloped property ensures peace and quiet while remaining just minutes away from the lifts and the bustling Hirafu Village. The comfortably sized property is the perfect site for a holiday home or family residence, its southern aspect ensures ample natural light while its greenery and lot size invite ideas of backyard BBQs.

MUWA NISEKO 209

UPPER HIRAFU



1 1
¥106,115,000 (¥115,240,890 incl. JCT)

APARTMENT | SKI-IN, SKI-OUT | FLOOR 47m²

Immediate ski-in & ski out access, direct views of Mt. Yotei, Muwa 209 is a spacious studio apartment bringing the best of what Niseko has to offer under one roof. Muwa Niseko's first class amenities include multiple gourmet dining options, luxurious infinity onsen hot springs, private owner lounge, kids club, cafe & deli, underground car parking, and more.

SETSUGEKKA

YUNOSATO



3 2 1
¥150,000,000

HOUSE | LIFTS 10-MIN DRIVE | FLOOR 154m²
LAND 8,763m² / 2,650 TSUBO

This beautiful timber home is an ideal year round retreat. Setsugekka's picture windows are perfect for enjoying the changing of seasons while a 2nd floor balcony and immense 8,700+ sqm lot offer further opportunities to connect with Niseko's nature. This property's open-plan design and 3 bedrooms make it perfect for families and investors seeking their own slice of heaven.

SOGA LOOKOUT

NISEKO TOWN



2,965m²
¥134,536,500

LAND | LIFTS 5-MIN DRIVE | LAND 2,965m² / 896 TSUBO

With a large block size, flat topography, and sweeping views of Mt. Yotei and the Niseko ski resort, this fantastic plot of land is ready to be developed. Expansive to suit your lifestyle vision, be it a trophy estate, a small apartment building or two stunning family homes. Soga Lookout has direct access to Route 66 and is minutes from Annupuri resort.

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St Moritz Development Blocks | JPY 98,000,000 | Kabayama (St Moritz) | 5 minutes' drive to lifts | Land 990 m² (Approx. 299.475 Tsubo)

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MIZUNARA

LOWER HIRAFU



4 3.5 3 298m²
¥298,000,000

HOUSE | LIFTS 12-MIN WALK | FLOOR 229m²
LAND 298m² / 90 TSUBO

Completed in December 2015, magnificent Mizunara is a solidly-constructed and well-insulated residence with European triple glazed windows. Very warm in winter and pleasantly cool in the summer. Designed by Uehara of DCB Architectural studio in Sapporo. 4 bedrooms with capacity of 12 people including bunk room sleeping 6 and 2 en-suited bedrooms. 2 separate toilets.

RUSUTSU DOWNTOWN LAND

RUSUTSU



656m²
¥19,855,000

LAND | LIFTS 4-MIN DRIVE | LAND 656m² / 198 TSUBO

Land like this in central Rusutsu rarely comes to public market. Very usable 656.37 m² block in the town center just off the main road, close to the fire station. Short 4-min drive to Rusutsu ski lifts with convenience stores and other shops nearby. The land would suit staff accommodation, an apartment building or single residence.

YAMA SHIZEN WEST 302

UPPER HIRAFU



3 2.5
¥99,000,000

CONDO | LIFTS 5-MIN WALK | FLOOR 120m²

A 3rd floor dual key 3-bedroom apartment with 120.86 m² floor area in the ever-popular Yama Shizen complex. Close to restaurants, shops and ski lifts. Boasts big ski slope views, spectacular with the night skiing lights. Built in 2007 and well-maintained in top class condition. Easy to rent and very well managed.

SOGA 449-10 LAND

SOGA / HIGASHIYAMA



331m²
¥16,450,000

LAND | LIFTS 5-MIN DRIVE | LAND 331m² / 100 TSUBO

Alpine forest 331 m² block midway between Annupuri and Niseko Village, just a 5-min drive to each. Located in an attractive and private residential area with a genuine Niseko atmosphere. The area has seen a considerable jump in value in recent years but motivated seller has set a very reasonable price of only approx ¥164,000/tsubo.

EXCLUSIVE RETREAT LAND

KABAYAMA



3,831m²
¥60,000,000

LAND | LIFTS 5-MIN DRIVE | LAND 3,831m² / 1,158 TSUBO

Rare, private block surrounded by alpine forest yet easy drive to Hirafu and other ski areas. On a public road snow-plowed by the town. The main land is 1,522 m² flat and ready to build on suitable for a large residence and yard. Two other sections of 557 m² and 150 m² also suitable for building. Priced to sell at only ¥52,000/tsubo.

EKIMAE DORI 107 TSUBO

KUTCHAN



356m²
¥65,000,000

LAND | LIFTS 9-MIN DRIVE | LAND 356m² / 107 TSUBO

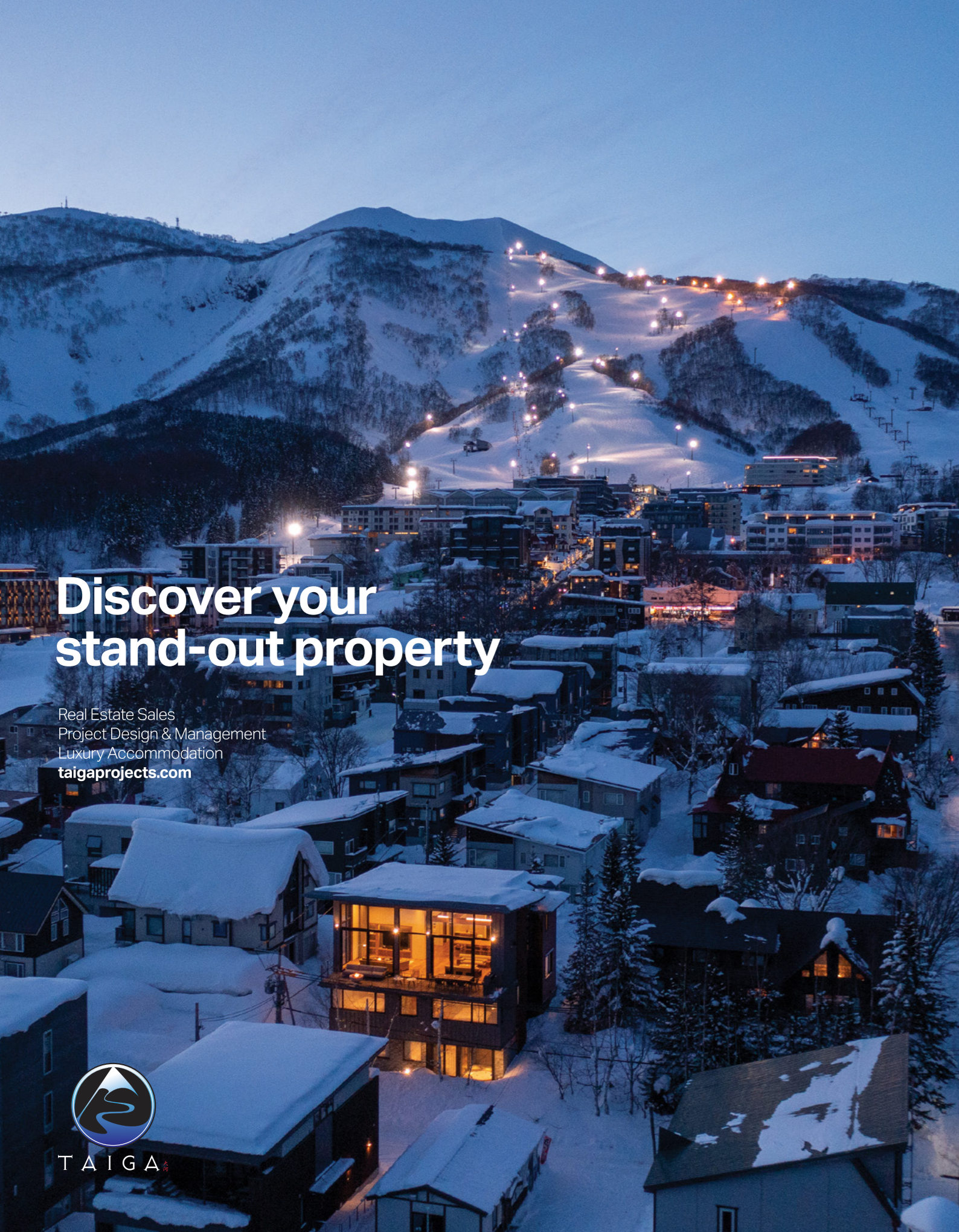
Land on central Kutchan's prime Ekimae Dori rarely comes to public market. Located midway between the station and North Pacific bank, this 356.03 m² block has numerous restaurants, cafes and shops nearby. Motivated vendor is willing to meet the market. Adjacent 256.95 m² land also available for purchase making a very buildable total land area.

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TAIGA

SESHU CHALET

HIRAFU MIDDLE VILLAGE



5 cars 5 beds 1 garage 366m²
¥520,000,000

CHALET | LIFTS 10-MIN WALK | FLOOR 382m²
LAND 366m² / 107 TSUBO

With a distinctive and compelling wavy roofline, Seshu Chalet makes a strong impression. The expansive, open plan LDK sits under high ceilings, and impressive ash post and beams. Or retreat to the large, basement media room to soak in the entertainment. An outdoor jacuzzi is warm relief for tired muscles. Comes with garage and heated walkway and driveway.

KAZAHANA CHALET

HIRAFU MIDDLE BLUFF



6 cars 5 beds 303m²
¥465,000,000

CHALET | LIFTS 10-MIN WALK | FLOOR 295m²
LAND 303m² / 89 TSUBO

Located on Hirafu's exclusive Middle Village Bluff, Kazahana boasts massive, unobstructed views across the valley. A top-quality chalet in one of the most sought-after locations. Crisp lines of timber and steel interplay with rendered wall finishing's, combining the best of Japanese workmanship and materials. Kazahana Chalet is unabashedly contemporary Japanese architecture, yet still feels at home within Niseko's alpine milieu.

NISEKO LANDMARK VIEW 606

UPPER HIRAFU



2 cars 2 beds
¥88,000,000

APARTMENT | LIFTS 3-MIN WALK | FLOOR 93m²

Niseko Landmark View Apartment 606 offers guaranteed top floor views towards Mt. Yotei. The close proximity makes for a short, convenient walk to the Hirafu Gondola. A very popular building with guests, Landmark View has enjoyed solid rental returns since the building completed in 2006. Refurbished in 2017, the apartment is in very good condition.

FUJIMI 109-1: HOUSE

NISEKO TOWN



2 cars 1 bed 661m²
¥42,000,000

HOUSE | LIFTS 10-MIN DRIVE | FLOOR 116m²
LAND 661m² / 200 TSUBO

This house in Niseko Town was completed 2012 and is in good condition. It has an open LDK and one bedroom, plus a free space which can easily be transformed into an additional bedroom. The property comes with a large yard, garage for 2 cars, and is ideal for someone looking for either a permanent or holiday home.

RIVERVIEW ESTATES LOT G

NISEKO TOWN



2,654m²
¥54,000,000

LAND | LIFTS 15-MIN DRIVE | LAND 2,654m² / 802 TSUBO

A very rare site overlooking the Shirebetsu River, just south of Niseko Town, this lot offers the ultimate nature experience. The land captures direct views over the river towards Mt. Yotei, oblique views to the Annupuri Mountain Range. The real charm is the river, just a short walk down to the river edge for fishing and rock hopping.

IWAOBETSU 290-11 LAND

HANAZONO



3,304m²
¥499,750,000

LAND | LIFTS 2-MIN DRIVE | LAND 3,304m² / 999 TSUBO

Stunning development site bordering immediately onto the Hanazono Resort. Ideal site for mixed use residential and commercial, and with a long frontage, it will benefit from prolonged visibility from the road. An idyllic creek runs through it, a real feature for a residential development. From the tranquil top of the site, there are views straight back up towards Mt. Annupuri.

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MAKKARI RIVER LAND

MAKKARI



67,427m²

¥POA

LAND | LIFTS 20-MIN DRIVE | LAND
67,427m² / 20,370 TSUBO

A simply stunningly beautiful large piece of land, ideal for a luxury private residence. For those looking to establish an Estate or Ranch, this site is perfect for a large home with tennis courts, extensive gardens and equestrian facilities. Makkari is fast becoming the place to be for the those seeking more than the run of the mill cookie-cutter winter chalet.

MAKKARI YOTEI ESTATE LAND

MAKKARI



29,496m²

¥POA

LAND | LIFTS 15-MIN DRIVE | LAND
29,496m² / 8,911 TSUBO

With direct access to Route 97 and stunning Mt. Yotei views, this site is ideal for a sprawling private estate or housing development. Rusutsu Resort is 15mins drive. Kutchan and Lake Toya 20mins and 30mins respectively. Purchase options include: 'A' & 'B' together (8,911 tsubo) Area 'A' (4,689 tsubo) Area 'B' (4,222 tsubo), or 6x Individual plots of approximately 1,400 tsubo each in size please contact us for pricing.

BLUE HOUSE - NISEKO TOWN

NISEKO TOWN



4 1 1 419m²

¥23,800,000

HOUSE | LIFTS 10-MIN DRIVE | FLOOR 98m²
LAND 419m² / 126 TSUBO

A versatile property ideal for long-term residents, holiday home or rental property. Located on a quiet road moments from local, parks, cafes, restaurants, shops, post office, bakery and garage. Sapporo Drug Store, Niseko View Plaza and a Petrol Station under 2mins drive. Off-street parking for 1 car plus garage for a small car or winter and summer equipment and gear.

TOMIKAWA LAND - NISEKO

NISEKO



7,065m²

¥56,000,000

LAND | LIFTS 15-MIN DRIVE | LAND 7,065m²
/ 2,134 TSUBO

A house-build site hard to beat! Anyone seeking an idyllic winter and summer holiday home, or an all-year home from which to raise a family and work remotely, should strongly consider this site. Relatively flat from the road on the west border, the site opens up with fantastic Mt. Yotie views, protected by the land sloping down to the north and east borders.

WASHI HOUSE - RUSUTSU

RUSUTSU



3 2 4+ 432m²

¥48,000,000

HOUSE | LIFTS 5-MIN DRIVE | FLOOR 120m²
LAND 432m² / 130 TSUBO

Sitting on a large plot with an immaculate Japanese garden, this recently renovated house has a central heating system with underfloor heating in the living-dinning-kitchen and panel heaters throughout. Perfect for either a family ski-home or as a buy-to-let property, this beautiful house takes in views of Yotei, Isola and Mt. Shiribetsu. With parking for 4+ cars and a massive garage this is priced to sell.

SHIKA HOUSE - RUSUTSU

RUSUTSU



3 2 3+ 1291m²

¥48,000,000

HOUSE | LIFTS 5-MIN DRIVE | FLOOR 163m²
LAND 1,291m² / 390 TSUBO

This striking house on an oversized plot boasts a beautiful mature garden walled in by rows of conifers. Recently renovated, and with underfloor heating and panel heaters throughout, the upstairs bedroom has Mt. views, with other rooms taking in the stunning garden. Parking for 3+ cars, this property is an ideal family ski-home or rental generator. Price expected to jump once borders fully open.

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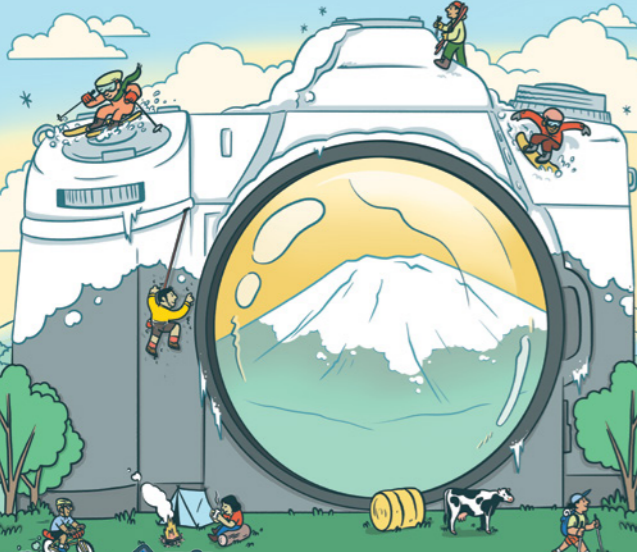


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RESORT GUIDE

FEEL THE POWDER

NISEKO UNITED



NISEKO UNITED

FEEL THE POWDER

It snowed on average seven of every 10 days during the past six peak winter seasons in Niseko. On many of those days 5-30cm (2-12 inches) settled every 24 hours at the resort base – just above sea level. How come? Because Japan is one of few places in the world that benefits from a meteorological phenomenon known as “ocean-effect snow”.

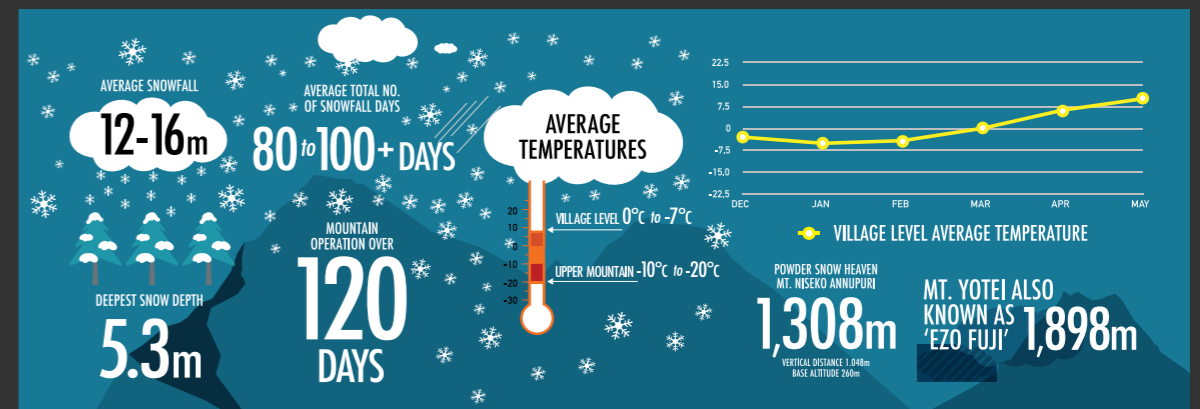
Niseko’s snow materialises thanks to cold north-westerly air streams that blow off Siberia. This frigid continental air mass turns to cloud after it hits the relative warmth of the Sea of Japan – similar to how vapor clouds form when you open a freezer in a warm room. As the clouds build and cross the mountainous coastline near Niseko the moisture in them freezes and starts falling in endless amounts of perfect, dry powder snow. A classic north-westerly weather pattern can last for weeks at a time, meaning heavy snow literally day after day without a storm in sight.

FOUR RESORTS UNITED



The Annupuri mountain range rises from the Sea of Japan to the 1308m peak of Mt Annupuri itself – home of the four inter-linked ski resorts that make up Niseko United. Each resort has its own unique character and all can be skied between with ease, resulting in one huge, dynamic mountain to explore.

Similarly, each base area and village offers its own unique ski holiday experience, allowing visitors to choose the winter wonderland escape of their dreams. Retreat to the solitude of a snowbound forest or indulge all the senses amidst busy dining and entertainment precincts – all within minutes of the slopes.



MAKE YOUR DAY NISEKO GRAND HIRAFU

Hirafu is the beating heart of Niseko – a bustling, old-meets-new, East-meets-West resort village unlike anywhere else in the world. This is where Niseko’s first lift was built, and the village has grown around this base over the past 60 years to what you see today. It’s the unofficial hub of the resort and home to the most dining and nightlife, and the widest variety of accommodation.

Niseko Grand Hirafu has one main quad lift and a gondola that feed intermediate and advanced skiers two thirds of the way up the mountain. From here, traverse to other lifts and up towards the peak, or head straight down with access to dozens of long, groomed trails and plenty of ungroomed tree runs back to base. Beginners are well catered for with gently sloping family runs at either side of the resort.

ADVENTURE AWAITS HANAZONO

A new chapter in the Hanazono story has begun. Bookending Niseko United to the east, Hanazono offers some of the best powder-skiing terrain in the resort, and it has just become even better. This winter Hanazono unveils its brand-new 10-person gondola, opening up new beginner runs as well as night skiing terrain. Meanwhile, the resort’s main chairlift Hana #1 becomes the most luxurious in Japan with hooded, heated leather, 6-seater chairs.

The latest improvements are just part of the continued rollout of Hanazono’s world-leading resort masterplan, which promises to make it the best-equipped all-seasons mountain resort in Asia. Enjoy a world-class resort experience with Hanazono’s extensive variety of off-piste activities, a stay at its centrepiece Park Hyatt Niseko Hanazono, and a wide choice of ski-in/ski-out fine dining and shopping.



NEED TO KNOW

Season	Early December - Early May
Lifts	13 (1 Gondola/3 Quads)
Vertical rise	940m
Powder courses	5
Beginner zones	2
Total trails	22
Longest run	5.3km
Night ski runs	7

VARIETY OF SERVICES

Accommodation	
Restaurants	
Onsen	
Activities	
Transport	

NEED TO KNOW

Season	Early December - Early April
Lifts	4 (1Gondola / 3 Lifts)
Vertical rise	732m (1000m from peak)
Powder zones	4
Beginner zones	3
Total trails	11
Longest run	4.5km
Parks	3 (winter only)

VARIETY OF SERVICES

Accommodation	
Restaurants	
Onsen	
Activities	
Transport	

ALWAYS IN SEASON NISEKO VILLAGE

Wholly privately owned, Niseko Village offers award-winning hotels with spa and onsen facilities, dining and retail village hub, luxury residences and an international snow school. Embrace a new tier of bespoke luxury at Higashiyama Niseko Village, a Ritz-Carlton Reserve. The Hilton Niseko Village is the centrepiece of the resort and right alongside the main gondola. A new network of gondolas connects this hub to the Green Leaf Hotel, Kasara Townhouses and exclusive new ski-in luxury apartments, Hinode Hills.























Niseko Village also has a well-connected base area with 1.2km of new beginner ski terrain. The main gondola leads almost to the peak, from where advanced skiers can head further up or straight down to some of the steepest on and off-piste runs in Niseko, including Mizuno no Sawa, a special avalanche-controlled area. Zig-zagging red runs offer gentler inclines for intermediate skiers with a long vertical descent.



NEED TO KNOW

Season	Early December - Early April
Lifts	8 (3 Gondola)
Vertical rise	890m
Powder courses	6
Beginner zones	2
Total trails	28
Longest run	5.5km
Ski-In / Ski-Out	4 Hotels

VARIETY OF SERVICES

Accommodation	   
Restaurants	    
Onsen	  
Activities	    
Transport	    

THE POWDER OASIS NISEKO ANNUPURI




















Niseko Annupuri offers a quintessential, old mountain-resort vibe with a nicely spread out, sparsely developed village. There's only one boutique condominium apartment building here, as well as several hotels alongside the ski runs, lots of pension lodges and an increasing number of new multi-million dollar chalets. There are a couple of quiet bars, a dozen restaurants and eight onsen within 2km of the resort.

Niseko Annupuri offers a wide variety of lifts and runs for beginner to intermediate skiers, as well as plenty of opportunity for advanced powder skiers to get amongst the best tree and bowl skiing in Niseko. The wide, gently sloping base area is serviced by a modern slow-speed quad lift. Intermediate and advanced skiers will make plenty of use of the gondola and one more lift to the peak.

NEED TO KNOW

Season	Early December - Early April
Lifts	6 (1 Gondola/2 Quads)
Vertical rise	756m
Powder courses	4
Easiest courses	3
Total trails	13
Longest run	4km
Nearby Onsens	8

VARIETY OF SERVICES

Accommodation	   
Restaurants	   
Onsen	    
Activities	  
Transport	  

NISEKO UNITED

ONE MOUNTAIN
FOUR RESORTS

TOTAL LENGTH OF ON-PISTE RUNS 45.2KM	LONGEST RUN IN NISEKO 5.5KM	18 POWDER RUNS	1 RESORT-OPERATED BACKCOUNTRY GUIDING COMPANIES	3 TERRAIN PARKS
19 NUMBER OF ADVANCED RUNS	26 NUMBER OF INTERMEDIATE RUNS	4 RESORT-OPERATED INTERNATIONAL SNOWSPORTS SCHOOL	3 KIDS' AREAS	9 NUMBER OF GATES



ANNUPURI

NISEKO VILLAGE

NISEKO GRAND HIRAFU

HANAZONO

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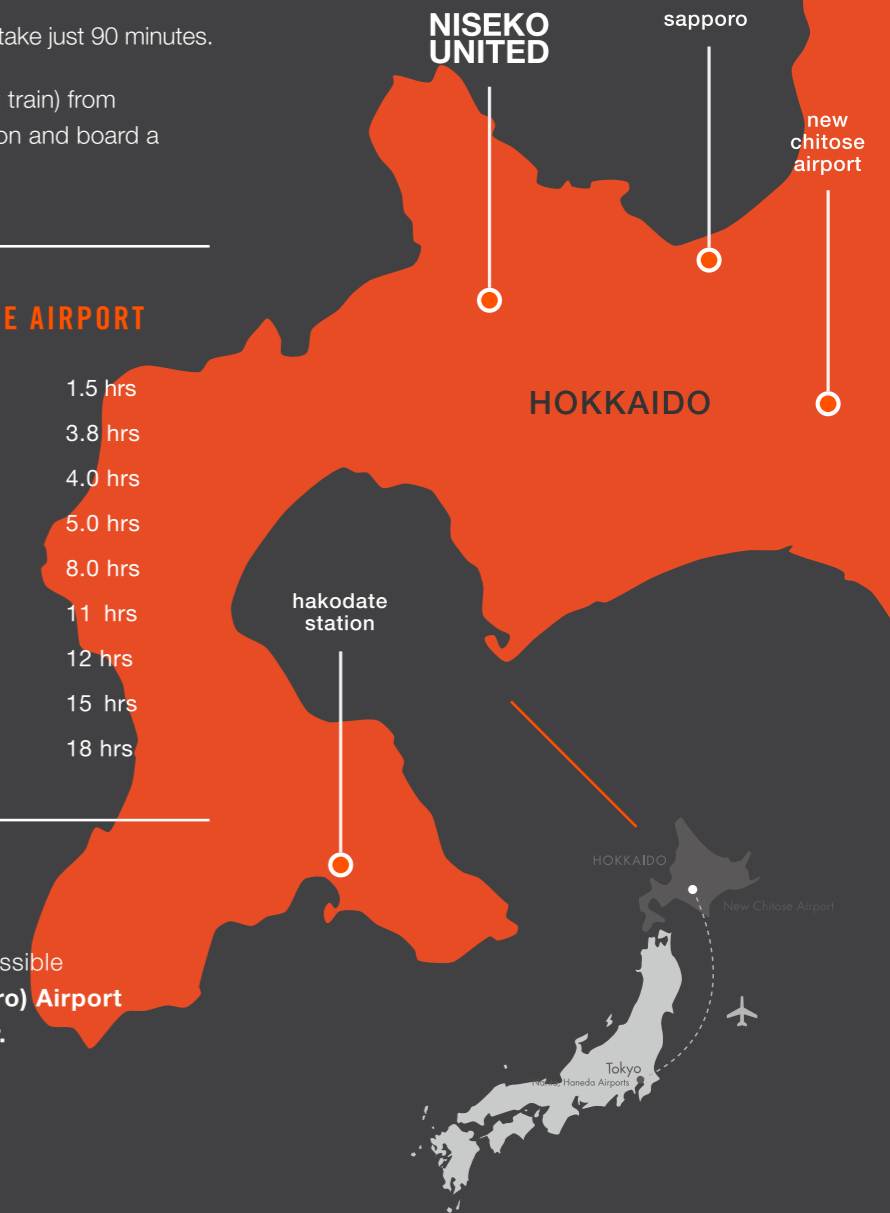
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