

WHAT'S ON[®]

NISEKO

IT'S FREE! YOUR ESSENTIAL GUIDE TO NISEKO — LOCAL TIPS, FOOD, APRÈS SKI, SHOPPING, ACTIVITIES, EVENTS, & MORE!

RESORT EDITION

#49

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WINE & DINE

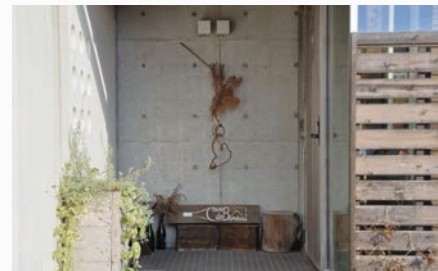
- + 5 MINUTES WITH CAVE DE BAMBOU
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5 MINUTES WITH
MASAHIRO CHIKU
CAVE DE BAMBOU

INTERVIEW BY JACINTA SONJA, WHAT'S ON / TRANSLATION: AKANE MATSUMOTO
PHOTOS BY LIAM LARNACH

We caught up for a chat with Masahiro Chiku, the owner of wine shop Cave de Bambou in Niseko, where we delved into his passion for natural and organic wines. Chiku-san shared insights into how it all began, the selection process of his collection and the best bottles he would recommend.



How has it evolved since?

MC: It was definitely more spacious back then [laughter]. I didn't have that many bottles when I first started, the collection has grown since.

What does 'Cave de Bambou' mean?

MC: 'Cave' means 'cave' or 'wine cellar' in French, which also refers to a place that stores wine in France. 'Bambou' is French for 'bamboo' or 'Chiku', my family name.

What inspired the creation of an organic wine shop in Niseko?

MC: I first learnt about natural wine when I was working at the alcohol shop in Tokyo. There was this wine that I particularly liked, it was a bottle by Marcel Lapierre. Marcel Lapierre is a natural wine producer from Beaujolais in France. At Domaine Lapierre (Marcel Lapierre winery), the vines are cultivated and fermented organically without any additives. I began to research and learn more about organic wines, and grew to love it more and more.

When I opened Cave de Bambou, I wanted to focus on natural wine as we are in a natural environment like Hokkaido. Most of the selections here are natural or organic wines.



Can you tell us a bit about your background?

Masahiro Chiku (MC): I am originally from Tokyo, and I was working at the alcohol shop at a department store, where I got to travel to Aichi and Sapporo occasionally for work. I loved Hokkaido from the first time I arrived, and subsequently, I spent some time travelling around. It was about 12–13 years ago when I first came to Niseko.

How did Cave de Bambou come about?

MC: I worked at Niseko Winery when I first came to Hokkaido, and I got the license to sell alcohol. After spending a couple of years here, I set up Cave de Bambou in Niseko in March 2015.

Tell us the difference between natural and organic wines.

CW: Organic wines focus on growing grapes without chemicals, but once they are grown, yeast or additives like sulphites may be added to preserve the wines. Natural wines do not use yeast or sulphites (though very low levels of sulphites may be used). Natural wines are also made more naturally, with minimal interference between the vineyard and cellar.



How did you come to like wine?

MC: I had very little knowledge about wines when I started. When I was with the alcohol shop, I was sent to Aichi for work and I had to do some research about wine. The more I learned about wine, the more interested I became.

How do you select the wines for your shop?

MC: I love natural wines, so I'd order them to taste, and I'd select the ones I like to sell at the shop. For example, I know that Domaine Lapierre makes very good wine, and I'd order these wines, at times even without having to taste them. Sometimes, it's also about the connection with the winemaker/producer. It is important that we feel the connection to the maker, their philosophy and production methods.

CHIKU SAN'S TOP 3 WINE PICKS



GRUNDSTEIN RIESLING 2021
NIBIRU WINES, AUSTRIA ¥3,120

“ This is one of my favourite wines. It is dry, sweet and refreshing. The grapes are grown from a vineyard blend of primary rock and minerals. It is blended and bottled unfiltered. It is a well balanced, with accents of acidity, minerality, and bitterness. ”



PINOT NOIR 2020
KIMURA FARM, YOICHI, HOKKAIDO ¥6,700

“ This is the classic Hokkaido wine. It is made with 100% Pinot Noir grapes grown at Kimura farm, fermented with wild yeast and bottled without filtration. It has a light taste, with some acidity, and a beautiful colour. It goes well with food. ”



NIAGARA NOUVEAU 2023
YAMADA-DO, YOICHI, HOKKAIDO ¥1,980

“ Produced by Yamada-do, using Niagara seeds that are grown in the Nobori area and fermented in whole bunches without yeast or sulfites, with the bubbles from the primary fermentation are bottled as they are. It is sweet and the scent is citrus like mandarin orange. ”



I also work with a local importer in Japan – Cross Wines – who imports very good organic wines.

What are the types of wines available and how do you categorise them?

MC: It is usually by country. Recently, I've been interested in wines from Austria, the Czech Republic and Eastern Europe, as have similar climates as Hokkaido. Geographically, Hokkaido and Austria have similar characteristics as well. The wines from colder regions have lower alcoholic content. For example, Austria has 11% alcohol, compared to other wines with 12 – 13.5% alcohol content. 90% of the wine here are foreign wines, though Hokkaido wines are gaining in popularity.

How do you categorise organic wines?

MC: In my shop, I categorise them under reds, whites, rose, sparkling, and sometimes, orange wines.

How do you recommend wines for the customer?

MC: Usually I'd ask if they have any preference for the country or region, the taste – full-bodied, dry etc – and their budget. I get to know some customers and their tastes well over time and I could recommend bottles for them to try.

What are some of the recent trends in the organic wine industry?

MC: Natural wines are getting increasingly popular, with more winemakers bringing back the old/traditional and sustainable way of winemaking. The boom in the economy after World War II changed the way wines were manufactured. To cope with the increase in demand, manufacturers began to add additives to speed up the harvest, but now, the younger generation is beginning to bring back this tradition. Low-alcohol or zero-alcohol wines are getting popular too, especially white wines.



How do you best enjoy natural wines?

MC: Wine used to be perceived as 'serious' or 'expensive', but it has changed. It is now a lot more casual, and everyone is able to enjoy wine. Wine can be enjoyed in different ways – paired with food, enjoyed with friends, or at parties. At restaurants, my favourite pairing is with Hokkaido venison. At home, it can be enjoyed with anything, I like wine with Japanese cuisine (washoku).

Tell us about some of your favourite collaborations.

MC: We recently had a food and wine pairing collaboration with J'ai la Patate restaurant, which was great. We are planning to do it again in spring.

We love your sample wine boxes. How often do you have them?

MC: Yes, once in a while, we'd have a limited number of omakase boxes, where I'd put together a selection of 6 bottles of wine. I usually post the selections on Facebook and the website, we offer free shipping for these boxes.

What else do you offer at Cave de Bambou?

MC: We also have a selection of craft gins, sakes, craft chocolates, cheeses and cured meats.

What's next for Cave de Bambou?

MC: I bought some grapes from Hasegawa vineyard, and Domaine Ichi (winery) in Niki is producing the wine. It will be launched sometime in summer/autumn 2024.

Thank you Chiku san!



Opening hours: 11:00 – 19:00 (Closed Mondays)
CAVEDEBAMBOU.SHOP ☎ 0136-55-5734 @ CAVE_DE_BAMBOU
113-2 HONDORI, NISEKO, ABUTA DISTRICT, HOKKAIDO 048-1502



APRÉS

SUNDOWN & APRÉS

THINGS TO DO AFTER A DAY ON THE SLOPES

BY WHAT'S ON

As the sun sets in Niseko, the après-ski scene comes alive. Dive into après bars for lively atmospheres and signature cocktails, try a Highball or Chu Hai in an izakaya restaurant, unwind in nearby onsens, go for a rejuvenating massage, or explore the local town in Kutchan. Niseko's post-sunset vibe is all about simple pleasures — good company, good drinks, and a touch of wellness.



APRÉS

TOSHIRO'S | SANSUI, HIRAFU

16:30 – 10:30 (walk-ins only)

The winner of the Best Après-Ski venue at the Best of Niseko Award for 2 consecutive years in 2018 and 2019, Toshiro's is known for their original cocktails crafted by the experienced owner/barman, and their wide range of Japanese whiskies. Visit their new bar at Sansui Niseko!

📍 TOSHIROS-BAR.COM ☎️ 0136-56-8568

BAR GYU+ | LOWER HIRAFU 17:00 – 24:00

Also known as the 'Fridge Door Bar', Bar Gyu+ is Niseko's legendary speakeasy. This cosy bar is famous for jazzy vibes, rare whisky and cocktails that capture the flavours of Japan. Bar Gyu was recently listed in the 'World's Best 50' – Discovery category. Food pop-up by @kikoz. kimobetsu every Wed & Thurs, 15:00 – 19:00.

📍 GYUBAR.COM ☎️ 0136-23-1432

NIHONGINBAR @THE CABIN NISEKO | LOWER HIRAFU

17:00 – 23:00

Our favourite gin bar, Nihonginbar @The Cabin Niseko, is located in a funky shipping container in lower Hirafu, serving handcrafted gin cocktails and gins and from around the world. Try their signature Chilly Niseko Cocktail!

📍 THECABIN.JP ☎️ 090-5982-9768

THE LOCAL | EXPLORE, HIRAFU 15:00 – 20:30

Located beside the Explore Activity Centre (behind Rhythm Summit) The Local is a casual wine bar with a cool vibe.

📍 EXPLORE-NISEKO.COM 📱 EXPLORENISEKO

NISEKO HALF NOTE | LOWER HIRAFU 15:00 – 24:00

Half Note Bar & Cafe is one of the music institutions in Niseko. Half Note features regular live music and open mic sessions.

📍 NISEKOFULLNOTE.COM ☎️ 0136-23-2727

THE SOCIAL | KUTCHAN 16:00 – late (Wed – Sun)

Th Social Bar is the newest social spot in Kutchan – a great spot for a night out pub style, and hang out with the locals and visitors alike.

📍 THESOCIALKUTCHANPUB



Clockwise (from top): The new Toshiro's bar at Sansui Niseko (photo: Aaron Jamieson Photography); Wellness in Niseko; Yoga at The Yard Niseko, The iconic Bar Gyu+

PARTY

WILD BILLS | HIRAFU 16:00 – 02:00

Wild Bill's is one of the loudest and liveliest bars and après-ski venues in the village, and is a favourite of Niseko locals. Check their Facebook page for DJs and 'live' music events!

📍 WILDBILLSNISEKO ☎️ 0136-55-57745

POWDER ROOM | LOWER HIRAFU 19:00 – 02:00

Powder Room is the most exclusive and posh after-hours club in Niseko, a regular hang out of international celebrities, socialites and supermodels. A favourite place for après-ski drinks, champagnes, cigars and late-night parties.

📍 POWDERROOMNISEKO.COM 📱 POWDERROOM NISEKO

WELLNESS

THE YARD NISEKO | KUTCHAN 08:00 – 19:00

Local yoga & fitness studio, co-working space, cafe & indoor skate park, The Yard Niseko, offers yoga and wellness classes, workshops and events throughout the season!

📍 THEYARDNISEKO.COM 📱 THEYARDNISEKO

STUDIO EN | SETSU NISEKO, HIRAFU 08:00 – 19:00

Studio En is a grounding space in the heart of Niseko. Studio En offers a range of different yoga styles for all levels and abilities.

📍 SETSUNISEKO.COM/EN/WELLNESS/STUDIO-EN

RIKKA SPA | SETSU NISEKO, HIRAFU 13:00 – 22:00

The treatments start with a refined "Welcome ritual" of feet cleansing to make the spa experience more effective. Using locally sourced herbs and designed based on Eastern medicine, the spa treatment will help restore the balance of your body.

📍 SETSUNISEKO.COM/EN/WELLNESS/RIKKA-SPA

ARIGATO MASSAGE | HIRAFU 13:00 – 21:00

After an adventurous day of outdoor activities, a Shiatsu or oil massage is the perfect remedy to wind down and relax. Arigato Massage offers relaxation treatment and a nail salon, all under the same roof!

📍 ARIGATO-NISEKO.COM

SHOPPING

MAKE YOUR OWN CHARCUTERIE BOARD

BY WHAT'S ON

How about making a charcuterie board for your party guests this holiday season with local items from Niseko? We've put together a selection of gourmet meats, cheeses and fruit for a Niseko-inspired, gourmet charcuterie board.



01

CHARCUTERIE AKAISHI HOKKAIDO CANARD SÉCHÉ

White Birch Cafe / Niseko View Plaza / Cave de Bambou
Made in Niseko, this special Hokkaido venison prosciutto is a must-try!



02

CHARCUTERIE AKAISHI LONG-TERM AGED RAW HAM

White Birch Cafe / Niseko View Plaza ¥1,250
Hokkaido's version of Jamon Iberico, made with aged black pork (kurobuta) from Ebetsu, Hokkaido.



03

CHARCUTERIE AKAISHI PÂTE DE CAMPAGNE

Niseko View Plaza ¥720
Sumptuously rich paté made using Hokkaido pork with some bread and wild grape jelly.



04

NISEKO RIN-RIN FARM CRISPY PEPPER CHEESE

Niseko View Plaza ¥380
Made with natural Hokkaido cheese, salt and black pepper, this Crispy Pepper Cheese is a delicious accompaniment to wines, and a sure winner on the charcuterie board. Also available are the Plain Cheese, and Chilli Pepper options.



05

NISEKO CHEESE FACTORY CAMEMBERT II OLD RIKKA

Niseko Cheese Factory / Niseko View Plaza ¥930
This camembert is closer to the French Camembert, which has a slightly stronger and pickled flavor. As the camembert cheese is not heat-treated, it will continue to ripen in the refrigerator. Pair it with a light-bodied red wine, such as Pinot Noir, or Beaujolais.



06

MANDRIANO CHEESE WITH DRIED TOMATOES & OLIVES

Mandriano / Milk Kobo ¥1,080
Freshly made Niseko cheese from Takahashi Farm marinated with dried tomatoes and olives.



07

NISEKO CHEESE FACTORY BLUE CHEESE II KOSORA [KU:]

Niseko Cheese Factory / Niseko View Plaza ¥1,140
This award-winning blue cheese has a mild blue mold, a refreshing bitterness, and a nutty flavour. It is harder than regular blue cheese and can also be used in traditional pasta dishes, fondue and raclette.



08

NOBUKO TSUJI THE PICKLES (S)

Niseko View Plaza ¥480 (S)
Pickled using cucumbers grown from the foot of Mt Yotei and canned by the farmers themselves, this is the closest you can get to real Niseko homemade pickles.



09

NOBUKO TSUJI NISEKO ORGANIC HASKAP SAUCE

Niseko View Plaza ¥1,280
Made using firewood stove, this local organic Haskap berry sauce is subtly sweet and tangy (and packed with antioxidants!) Try it with cured meats and cheeses, such as Roquefort or Stilton, or a little on the side of your charcuterie board.

*Opening hours could change through the season, do check for updates.

LOCAL'S TIPS

LOCAL'S REAL GEAR TIPS

We ask the locals what they actually wear/use and their gear tips for the mountain.

WHAT ARE YOU WEARING / USING?

BY WHAT'S ON | PHOTOS: LIAM LARNACH



JUSTIN GRAVES (GROVER) AUSTRALIA
STORE MANAGER / BURTON NISEKO

I'M WEARING / USING...

JACKET & BASE LAYER

Burton AK Tusk Jacket and Burton Baselayer for Gore-Tex dryness with insulator warmth.

GOOGLES

Anon M5 goggles – for its magnetic face mask integration.

GLOVES/MITTS

Burton AK Oven Mitts - super warm for the mid winter days.

SNOWBOARD / SKIS:

Snowboard: Burton Family Tree – Grill Master. Great for deep days in the pow and carving on the groomers.

MY TOP GEAR TIP(S):

Good goggles with low light lenses and a face mask or balaclava to keep your face warm and dry.



EVAN WILCOX USA
OWNER / KAZAN TRAVEL JAPAN

I'M WEARING / USING...

JACKET & BASE LAYER

Bonfire Apex Jacket, YamaPlus base layers

GOOGLES

VonZipper Capsule Goggles

GLOVES/MITTS

Pow Royal GTX Mitt

SNOWBOARD / SKIS:

Rome Ravine Select – Best board of all time!

MY TOP GEAR TIP(S):

Quality over quantity. Don't be afraid to ride a bigger board for stability and float in deep pow!



YUYA OIKAWA JAPAN
PATAGONIA STAFF / TOYRU

I'M WEARING / USING...

JACKET & BASE LAYER

Patagonia PowSlayer Jacket, Patagonia TW zip neck, super warm for powder days, and easy to cool down on spring days.

GOOGLES

Smith Squad goggles. They are really comfortable, and they don't fog up.

GLOVES/MITTS

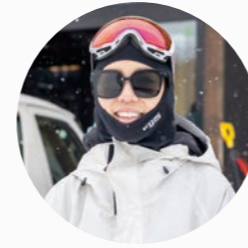
Hestra 3-finger gloves fit nicely, comfortable and keep my fingers warm.

SNOWBOARD / SKIS:

Skis: Vector glide skis – they're great for telemark skiing

MY TOP GEAR TIP(S):

Wear non-slip shoes, never trust the ground when it is below zero. Buy snow boots when you arrive to keep your feet warm and not get them wet.



SHERRY YEN TAIWAN
MARKETING MANAGER / RHYTHM JAPAN

I'M WEARING / USING...

JACKET & BASE LAYER

Burton Pillowline. Burton's well known for making great jackets.

GOOGLES

Anon MW3 – the magnetic lens makes it super easy to change from sunny days to cloudy days.

GLOVES/MITTS

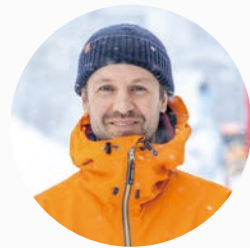
Oyuki Mode Mitts – the best gloves I've owned, they're super warm inside and look stylish as well

SNOWBOARD / SKIS:

Gentemstick – because it is really nice for gliding on powder and handles groomers well.

MY TOP GEAR TIP(S):

Don't touch inner surface of the goggles – let them defrost naturally, and don't leave your gear in the car, otherwise it will get frozen



NORRIS SCOTT CANADA
CO-OWNER / THE POW BAR CO.

I'M WEARING / USING...

JACKET & BASE LAYER

State of Elevenate shell and puffer with a Marino wool base layer.

GOOGLES

Oakley Line Miners. They fit my face well and I like the lenses for Niseko conditions

GLOVES/MITTS

Black Diamond Lobster Claw Guide Glove. They are warm like mittens but easy to adjust zips and buckles.

SNOWBOARD / SKIS:

Skis: Extrem Final Opinion 118. The perfect Niseko weapon.

MY TOP GEAR TIP(S):

Use a boot dryer or pull your liners out in the evening so your feet are warm and dry in the mornings



GABRIEL MARTIN ARGENTINA
OPERATIONS MANAGER / EXPLORE NISEKO

I'M WEARING / USING...

JACKET & BASE LAYER

The North Face Summit Series Chamlang; Base Layer – Helly Hansen dry base layer shell.

GOOGLES

Oakley Fall Line goggles with Prizm Snow Sapphire lenses

GLOVES/MITTS

Hestra Fall Line glove – incredible leather glove to keep warm.

SNOWBOARD / SKIS:

Skis: 186 Volk1 Twos (126 underfoot) Amazing for floating on those wonderful Japow days.

MY TOP GEAR TIP(S):

Be Comfortable. No matter what you're doing in the mountains, get yourself gear you feel comfortable in. From layers to skis and boots.



CLARA TAN SINGAPORE
MANAGER / AJ GALLERY NISEKO

I'M WEARING / USING...

JACKET & BASE LAYER

686 GLCR Cirque Thermagraph & Superdry hoody. It's a perfect shell for those who run hot quickly on the slopes, but also easy to layer on cold days.

GOOGLES

Oakley Flight Decks

GLOVES/MITTS

Lenz heated gloves! They have been a game changer!

SNOWBOARD / SKIS:

Gentemstick Zephyr – It suits my style!

MY TOP GEAR TIP(S):

Do not buy items based on your favourite colour! Make sure they fit you well above all else, or you will have an uncomfortable time on the mountain!



CHRIS HOLMES ENGLAND
CO-OWNER NISEKO BLACK

I'M WEARING / USING...

JACKET & BASE LAYER

Moncler down jacket – it's warm and stylish!

GOOGLES

DICE Highroller – the lens can pop out to avoid fogging, and you don't need to change lenses because they're photochromatic.

GLOVES/MITTS

Hestra Mitts – they're big and warm and stop my hands from getting wet

SNOWBOARD / SKIS:

Snowboard: Burton fish tail board

MY TOP GEAR TIP(S):


Try and stay dry, so you can keep warm more easily!



EXPLORE
TRANSFERS & TOURS

Private airport transfers and tours throughout Hokkaido

explore-niseko.com



12 luxury onsen apartments in the heart of Hirafu

山 溪

YAMAKEI
RESIDENCES

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TRAVEL TIPS

MAKING THE MOST OF YOUR STAY IN NISEKO

BY WHAT'S ON | FEATURE BY NISEKO PORTFOLIO

Images: Courtesy of Niseko Portfolio



EMILE CROVISIER
Guest Services Manager,
Niseko Portfolio

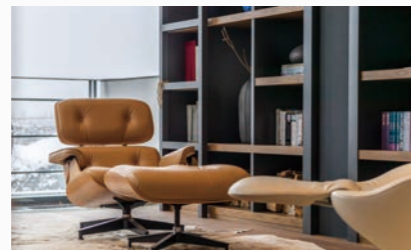
We sat down with Emile Crovisier, Guest Services Manager at Niseko Portfolio on how to make the most of one's stay in Niseko. Emile shares his insights and practical travel tips to enhance the Niseko experience, covering the best accommodations and dining options.

Q. NISEKO HAS BECOME A POPULAR DESTINATION FOR TRAVEL. WHAT ARE SOME WAYS GUESTS COULD MAKE THE MOST OF THEIR STAY?

A: I recommend securing your accommodations in advance, especially during peak seasons. Planning ahead (sometimes up to a year ahead) ensures you have a variety of the best accommodation options, setting the stage for a smooth start to your Niseko experience. If you're traveling with a group or kids, some pre-planning can help organise your trip and maximize your chances to enjoy what Niseko has to offer. It's a good idea to book ski lessons, transportation, dining spots, and wellness appointments early.

Q. WHAT ADVICE DO YOU HAVE FOR VISITORS LOOKING TO MAKE THE MOST OF THE MOUNTAIN?

A: Niseko is a paradise for winter sports enthusiasts, and we want our guests to fully enjoy the powder paradise. We recommend booking lessons or sessions with experienced instructors and guides to enhance your skills, regardless of whether you're a beginner or an advanced skier.



Yasuragi by Odin

Allocate some time before your ski lessons for equipment fittings if you're renting. Niseko is famous for its powder snow, and we want every guest to experience the mountain with confidence.

Q. DINING IS AN ESSENTIAL PART OF ANY TRAVEL EXPERIENCE. WHAT ARE SOME WAYS GUESTS COULD SAVOR THE BEST OF NISEKO'S CULINARY OFFERINGS?

A: Secure reservations at popular restaurants in advance. Niseko's culinary scene is highly sought after, and planning ahead ensures you get a spot at the most popular dining spots. We provide curated dining recommendations, offering everything from traditional Japanese cuisine to international gourmet delights. For those seeking a more intimate experience, our concierge team can arrange private chefs to prepare exquisite meals in the comfort of your accommodation.

Q. EXPLORING BEYOND THE MOUNTAINS, WHAT ARE SOME OFF-THE-BEATEN-PATH ACTIVITIES GUESTS CAN ENJOY IN NISEKO?

A: You could venture into the serene winter landscapes with activities like snowshoeing or explore charming local villages. Take a dip in natural hot springs, unwind in cozy cafes, visit the museums, or take a day trip to Otaru. Niseko offers a delightful blend of adventure and relaxation, ensuring an unforgettable stay.

ABOUT NISEKO PORTFOLIO

Niseko Portfolio is an innovative property management and holiday rental company operating a growing portfolio of accommodation in Niseko and Hokkaido. Our vision is to provide the greatest possible variety of quality accommodation and hospitality services in boutique hotels, condominiums and holiday homes. We aspire to become the most trusted, simple & inspirational property management brand in Niseko.

From exclusive accommodations to private onsen experiences, Niseko Portfolio prioritises the best personalised service. Our team handpicks villas and chalets, ensuring they meet our high standards for comfort and style. We collaborate with local experts to provide guests with insider tips, helping to create unique and unforgettable experiences for our guests.



Meikeikyo Hanazono

Sign up to our newsletter or visit nisekoportfolio.com to view our latest deals and stories. Book direct and save.

NISEKO
PORTFOLIO

nisekoportfolio.com [nisekoportfolio](https://nisekoportfolio.com)

SHOPPING

GEAR UP FOR JANUARY

BY WHAT'S ON

Gear up for your January adventures with our curated selection of essential winter gear. From cozy insulated jackets to waterproof boots and the latest made-in-Niseko snowboard, we've got you covered for the snowiest time of the season. Explore top-quality gloves, jackets, and beanies to stay warm in style.



ISLAND SNOWBOARDS / VOLUME ONE / 153CM
Island Snowboard ¥119,000 (w/tax)

Designed and handmade here in Niseko, the Volume One is an all-mountain shredder. Limited numbers available.

ISLANDSNOWBOARDS.COM



VANS STANDARD SNOW MTE BOOT
Rhythm ¥19,800 (w/tax)

Made with leather and synthetic uppers, the Standard Snow MTE is the modern standard in winter boots — traction, warmth, and weatherproofing wrapped in Vans style.

RHYTHMJAPAN.COM



OYUKI X SMITH SHAKA GORE-TEX MITT (PREORDER)
Rhythm ¥16,900 (w/tax)

With goatskin leather, PrimaLoft Gold, GORE-TEX, and artwork by Mike Shankster, the Shaka Mitt delivers unbeatable warmth, functionality, and style.

RHYTHMJAPAN.COM



OYUKI GOSHIKI YAMAPRO 3L JACKET (MIKAN / CHALK) | Rhythm ¥69,000 (w/tax)

The Mens Goshiki YamaPro™ 3L Shell Jacket is feature packed to meet the excruciating demands of backcountry adventurers, side country explorers and resort riders alike.

RHYTHMJAPAN.COM



OYUKI NIMI YAMAPRO 3L JACKET WOMENS (GINKO / MOSS) | Rhythm ¥69,000 (w/tax)

Designed with articulated patterning that allows you to move freely without compromise, plus backpack compatible pockets and a big, helmet-compatible storm hood, this jacket delivers performance from the skin track to the pillow line.

RHYTHMJAPAN.COM



OAKLEY FALL LINE M GOGGLES
Rhythm ¥31,570 (w/tax)

Fusing the large field of view from a rimless goggle, Fall Line M is the latest addition to Oakley's "LINE SERIES" of cylindrical style snow goggles. With a mid-sized fit, Fall Line M is optimised for a wide variety of faces and is engineered to fit perfectly with most helmets.

RHYTHMJAPAN.COM



LOTS OF POWDER BEANIE
Lots of Powder ¥7,800 (w/tax)

Made of wool, acrylic with fleece lining, this stunning hat is knitted in a sumptuous wool mix in a size that fits everyone comfortably.

LOTSOFPOWDER.COM



LOTS OF POWDER HEATED GLOVES
Lots of Powder ¥28,710 (w/tax)

Equipped with an all-round heating technology that ensures uniform heating over the entire hand and a plush interior lining, you'll have toasty mitts and be able to ski, snowboard, or simply just head out into the powdery wilderness with ease and comfort.

LOTSOFPOWDER.COM



THE MARS HOODIE - GREY
Lots of Powder ¥48,900 (+ tax)

With a chic, oversized silhouette and contrasting drawstrings, this 100% Mongolian Cashmere puff-sleeved hoodie goes with everything. It features drop shoulders and a cinched hem.

LOTSOFPOWDER.COM

*Prices and availability may be subject to change, do check with the store for updates

DINING



MOBILE EATS: FOOD TRUCKS

By What's On / Liam Larnach, Jacinta Sonja & Akane Matsumoto / Photos by Liam Larnach

This year, the food truck scene is bigger and better than ever. Showcasing a diverse array of cuisines, with exciting options, such as gourmet grilled cheese sandwiches, light, crispy tempura, juicy burgers and traditional Japanese gyozas. Operating in various locations around Hirafu (and beyond), these mobile kitchens offer alternative dining options, injecting vibrancy into Niseko's culinary scene. Here are some of our favourites:

P.S. We were only able to include some of the awesome food trucks on this list, but there are also lots of exciting options around Hirafu and Niseko that we may have missed. Do explore and take your pick from freshly-made tacos, ramen, crepes, yuzu lemonade, and more!

WHERE TO FIND THEM (MAIN FOOD TRUCK AREAS)

Hirafu Food Truck Area (Route 343): The biggest cluster of mobile food trucks parked in a vacant land between Seicomart and Shiki Niseko on Route 343.

Hirafu-zaka (Upper Hirafu): You can find a couple of food and coffee trucks up the main Hirafu street towards Hirafu Welcome Centre, and in front of Rhythm Summit, including % Arabica coffee shop at hirafu188 and Dohyo Donuts.

Food Truck Yard (Off the main street in Lower Hirafu): Just 20m down the street on Yotei Zaka Street and behind Australia House, food truck areas with a selection of sweet and savoury options.

... and do check out **Eat Street, Food Trucks Village on Sun Sports land** (23 Dec 2023 – 24 Feb 2024)



MELT & CO.

Serving: Grilled cheese sandwiches
Price: ¥1,000 for the Original Melt
Where: Hirafu-zaka (next to The Local Wine Bar)

About

Former restaurant head-chef Kiyoshi Burgess started this food truck serving amazing grilled cheese sandwiches, using the best ingredients from Hokkaido – cheeses from Hokkaido, including the famous Takara Cheese and freshly made sourdough bread.

What we love:

We loved everything on the menu! The Original Melt – Melt & Co.'s signature sandwich made with Hokkaido cheese and a hint of garlic; the Sky Blue – Niseko blue cheese, ham and blackcurrant jam; and Takara – Hokkaido raclette, caramelised onions and rosemary. Served hot from the grill, this is one of the best après snacks! Tip: Grab a cheese sandwich and have it with a glass of wine from The Local Wine Bar next door.



BIANCANEVE PIZZA

Serving: Pizza
Price: ¥1,800-
Where: Hirafu Food Truck Area

About

Chef Akihiro-san has had 10 years experience working at Italian restaurants in Japan before setting up his own pizza food truck Biancaneve. Biancaneve serves authentic wood-fired pizzas (yes! with an actual wood-fire stove) using freshly made dough made with Hokkaido flour.

What we love:

We loved the Funghi Pizza – it was absolutely one of the best pizzas in Niseko. It is made with mozzarella cheese, a mix of simeji, maitake, trumpet, enoki, shitake mushrooms and basil. Fresh and delicious, it is 100% gourmet. Do also try the Margherita pizza!



OMNIBUS BURGER

Serving: Burgers and Fries
Price: 8A Burger ¥1,200- / Fries ¥600-
Where: Hirafu Food Truck Area

About

Shinichiro Yamato, from Chitose, Hokkaido came up with the idea for this food truck after the realising that there is no fast food burger in Niseko. Shin-san uses Australian Wagyu beef for his popular his 8A burger patty, and sources the rest of his ingredients from Hokkaido.

What we love:

The 8A Burger and fries – it is grilled perfectly, succulent, juicy, and everything we like in a burger. If you're hungry, go for the double burger and a side of fries – perfectly crispy on the outside and irresistibly fluffy on the inside!



LA ANDY'S 2007 & 2023

THE GOOD OLD DAYS: BRINGING BACK LA ANDY'S FOOD TRUCK

La Andy's was one of the first food trucks in Niseko, hitting the streets in 2007. Cezar Constantin, founder and executive chef of the now-renowned Niseko Pizza was making pizzas with his father Greg Constantin in the food truck. Cezar's then 4-year-old son, Andy, was entertaining the customers. The following year, La Andy's was transformed into the first Niseko Pizza outlet.

Fast forward 15 years, Andy is now 19 and the original La Andy's food truck is making its return to Hirafu with Andy taking on the venture himself. We caught Cezar for a chat about the beginnings and future of La Andy's.

What made you open La Andy's originally?
 Cezar Constantin (CC): I saw an opportunity arise after noticing that in many other countries, food trucks were becoming a big thing.

What made you bring it back?
 CC: My son Andy was 4 when I first opened the truck in 2007, now he is 19 and would like to give it a try for himself. We worked together to renovate the original truck (from 15 years ago) and fitted it out with modern appliances.

What will be the main items you will sell?
 CC: We have a strong connection with a pork supplier in East Hokkaido who produces Kuro Buta. We aim to use every part of the pork to create dishes representative of Niseko Pizza – for example, homemade Ciabatta sandwiches using variations of Cervapi sausage from North Italy and the Balkan region, along with Halal rotisserie chicken and locally sourced vegetables from the Niseko area.

*Do look out for La Andy's food truck at the Hirafu Food Truck Area, next to Seicomart



BAO BUNS

Serving: Bao buns
Price: Pork Ginger Bao ¥1,000
Where: Hirafu Food Truck Area

About

This food truck is owned and operated by Kana Oka, who's from Eniwa, Hokkaido. Kana-san first fell in love with bao on a trip to Australia, where she stumbled upon a food truck selling the hearty bao buns. Kana uses the freshest Hokkaido vegetables and pork, and the beef from Japan.

What we love:

Our favourite was the Pork Ginger Bao – the tender, succulent pork is infused with aromatic ginger, and encased in a soft, steamed bun. For a sweet option, try the Nutella bao, served warm!



TEMPURA UKERU

Serving: Tempura
Price: Vegetable Tempura ¥1,000
Where: Hirafu Food Truck Area

About

Originally from Sapporo, Hokkaido, owner and chef Sakyo Takahashi started out as a cheese fondou chef, and thereafter travelled the world before returning to Hokkaido. He has since moved to Rankoshi town, famous for its rice and rice flour. Takahashi-san uses this special rice flour to make his delicious light and crispy tempura batter. The batter is gluten-free and he doesn't use eggs, which makes it vegan-friendly!

What we love:

It was one of the best vegetable tempuras we have had. All the vegetables used are from Hokkaido. The tempura is super light and crispy, and it melts in your mouth. Have it with some of the veggie-dashi sauce and a pinch of matcha salt!

*Do also visit Takahashi-san's Choo's Tepanyaki and Shabu-shabu food truck around the corner.



NISEKO MANTEN GYOZA

Serving: Gyoza
Price: Pork Gyoza ¥1,200 for 5pcs
Where: Hirafu Food Truck Area

About

Niseko Manten Gyoza is a popular gyoza food truck chain in Hokkaido. Manten Gyoza's secret is the combination of Hokkaido pork and a natural broth made from fresh vegetables. You can get these freshly made gyozas from one of the 3 Manten Gyoza trucks around Hirafu. Bodai Tanenaka (son of the former Hirafu's Ice Bar owner Hirohiko Takenaka) runs this truck in Hirafu.

What we love:

The Pork Gyoza! It's the most popular item on the menu. It is made with minced pork, aromatic garlic, and ginger, pan-fried to golden perfection, served with a tangy soy dipping sauce.



POWERS GREEN TRUCK

Serving: Kebabs, Quesadillas and Nachos
Price: Original Kebab ¥1,200 / Quesadilla ¥1,500-
Where: Hirafu Food Truck Area (In front of Mina Mina)

About

Originally from Tokyo, Ken-san first came to Hokkaido in the early 2000's to work as a chef. Ken-san opened Powers Green Truck in 2011. He selects all Japanese ingredients to make the dishes on his menu, from Hokkaido chicken and local vegetables right through to the flour in the dough.

What we love:

The Original Chicken Kebab has the most delicious char! It's filled with perfectly grilled chicken, Hokkaido's freshest vegetables, a great sauce and a sprinkle of nachos. We also loved the Hokkaido Mushroom Quesadilla, filled with grilled kinako, melted cheese, pickles, vegetables and a touch of lemon rind.



HONEYCOMB HONEYS FROM YOICHI

Serving: Amazake, Ramen
Price: Honey Amazake ¥800 / Ramen ¥1,500
Where: Upper Hirafu (in front of Hirafu Gondola)

About

Owner Sunagawa Kazayuki is a beekeeper from Yoichi, Hokkaido. Sunagawa-san first started Honeycomb Honeys in 2021 as a way to sell the honey he was collecting from his bees in Yoichi.

What we love:

The best-selling item on the menu is the Honey Amazake, using rice koji from Niseko and his honey from Yoichi. Amazake is a traditional sweet, non-alcoholic Japanese drink made from fermented rice. With a touch of honey, Sunagawa-san created the warm winter drink, perfect for after a day out on the slopes!

APRÈS



DON JULIO: THE RISE OF TEQUILA

BY WHAT'S ON | FEATURE BY DON JULIO
IMAGES: COURTESY OF DON JULIO
ADDITIONAL IMAGES BY LIAM LARNACH

THE TEQUILA REVOLUTION

In recent years, a quiet revolution has been underway in the world of spirits, and at the forefront of this movement is the sipping tequila revolution. Traditionally known for its role in margaritas and as the club shot of choice, tequila is experiencing a transformation as connoisseurs and enthusiasts discover its complex flavours and artisanal craftsmanship. No longer confined to the realm of party shots, tequila is emerging as a spirit meant for savouring and appreciating.

This revolution is marked by a shift in the perception of tequila and discerning drinkers are exploring premium and ultra-premium tequilas, sipping them neat or over ice to fully savour the nuances of flavour derived from the agave plant.

The sipping tequila revolution is not just about the drink; it's about a cultural shift. It represents a move away from the perception of tequila as a party fuel and towards recognizing it as a spirit with complexity and sophistication akin to other fine spirits like whiskey or cognac.

This newfound appreciation is redefining the tequila experience, making it a connoisseur's choice for those who value quality and craftsmanship in their spirits.

A FEW FACTS ABOUT TEQUILA

- 1 Similar to how only sparkling wine from the Champagne region of France can be called "Champagne," true tequila must be produced in specific regions of Mexico, primarily in Jalisco.
- 2 Tequila is made from the fermented juice of the agave plant. The plant takes around 8 to 12 years to mature before it is ready for harvest.
- 3 Harvesting the agave is done by hand using a special knife. The core (piñas) of the agave, are then extracted for further processing.
- 4 The heart of the agave (piña), is roasted or steamed to convert its starches into sugars. The extracted juice is then fermented and distilled to produce tequila. The ageing process, if applicable, takes place in wooden barrels, often made of oak.
- 5 The standard alcohol by volume (ABV) for tequila is between 35% and 55%. This regulation ensures a consistent level of alcohol content in tequila products, allowing consumers to know what to expect in terms of strength when enjoying this distinctive spirit.

🌐 DONJULIO.COM 📱 DONJULIOTEQUILA



ICE LOUNGE BY DON JULIO 1942 IN NISEKO

From 16 December 2023 to 20 March 2024, come experience the gorgeous "Ice Lounge by Don Julio 1942" located at the former site of the Niseko Alpen Hotel in Hirafu.

The "Ice Lounge by Don Julio 1942" is an ice bar where you are able to sip premium tequila "Don Julio 1942" in this specially crafted setting.

"Don Julio 1942" was created to commemorate Don Julio Gonzalez's 60th anniversary of tequila production. Aged for at least 2.5 years in American

whiskey barrels, it has a gentle aroma of vanilla and caramel, with hints of chocolate, nuts, and a hint of coffee.

Where: Former Niseko Alpen Hotel, Upper Hirafu

When: 16 Dec 2023 – 20 Mar 2024

Time: 12:00 – 20:00

*Gentle reminder to drink responsibly, don't drink and drive.

WHERE YOU COULD ENJOY DON JULIO TEQUILA IN NISEKO

HIRAFU

PARK HYATT HANAZONO, NISEKO

🌐 HYATT.COM

POWDER ROOM LOWER HIRAFU

🌐 POWDERROOMNISEKO.COM

TOSHIRO'S BAR UPPER HIRAFU

🌐 TOSHIROS-BAR.COM

BAR GYU+ LOWER HIRAFU

🌐 GYUBAR.COM

MAME LOWER HIRAFU

🌐 MAME-RESTAURANTS.COM

THE FLATS. WINE BAR SHIKI, HIRAFU

🌐 THEFLATS.JP

TEMPORADA SHIKI, HIRAFU

🌐 TEMPORADA-NISEKO.COM



WILD BILLS UPPER HIRAFU

🌐 WILDBILLS.BAR

R NISEKO THE MAPLES, UPPER HIRAFU

🌐 RRR-INC.COM/R-NISEKO

THE LOCAL WINE BAR EXPLORE, UPPER HIRAFU

🌐 EXPLORE-NISEKO.COM

BEYOND HIRAFU

HIGASHIYAMA RITZ CARLTON RESERVE, NISEKO VILLAGE

🌐 RITZCARLTON.COM

ANDARU NISEKO KABAYAMA

🌐 ANDARU.JP

TOMIOKA WHITE GREEN LEAF NISEKO VILLAGE

🌐 THEGREENLEAFHOTEL.COM

HINODE HILLS NISEKO VILLAGE

🌐 HINODEHILLS.COM



Kutchan Takasago 50 Tsubo Land / Land / JPY 8,000,000 / Kutchan / Station: drive 7 minutes / Land 165 m² (Approx. 49.91 Tsubo)

OWN THE DREAM



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REAL ESTATE

REAL ESTATE TRENDS: KUTCHAN

BY WHAT'S ON | FEATURE BY NISEKO PROPERTY

(RIGHT)

MINAMI APARTMENTS / KUTCHAN / JPY 38,000,000
6 APARTMENTS / FLOOR 204.88 M² / LAND 180.25 M²
(APPROX. 52.52 TSUBO)
KUTCHAN STATION: WALK 7 MINUTES



Kutchan's charm lies not only in its proximity to the renowned Niseko ski areas but also in its blend of modern amenities and traditional Japanese appeal. Real estate expert Grant Mitchell of Niseko Property sheds light on the town's unique investment landscape, shares insights on recent market trends and speculates on the effects of the much-anticipated arrival of the Shinkansen.

Q. WHY KUTCHAN?

A: Kutchan's allure to foreign buyers stems from its role as the Niseko region's main service town and its close proximity to numerous world class ski resorts. The town offers a unique blend of traditional Japanese charm and modern amenities with numerous shops and restaurants, train station and major hospital. The town is equally attractive to investors and those seeking a local experience.

Q. WHAT RECENT MARKET TRENDS SHOULD INVESTORS BE AWARE OF WHEN CONSIDERING PROPERTY IN KUTCHAN?

A: The rapid increase of vacation accommodation in Niseko's ski resorts has resulted in a shortage of staff accommodation and operators are looking for solutions in Kutchan town. The town's relatively low priced houses are also attracting foreign buyers looking for alternatives to much more expensive in-resort properties. There is also ongoing investor interest in centrally-located commercial property near the train station.

Q. WHAT TYPES OF KUTCHAN PROPERTIES DO YOU PARTICULARLY RECOMMEND?

A: Apartment buildings can be great value for money and, if managed effectively, provide very attractive yields up to gross 8%. Standalone houses are in strong demand as rental properties and can achieve high rents. Land is also worth considering as it is largely carefree as it doesn't have snow clearing issues associated with buildings.

Q. WHICH PARTS OF KUTCHAN SHOULD WE LOOK AT?

A: While locations near the town centre are highly sought after by foreign buyers, Kutchan isn't large and properties on the outskirts are still very close to shops and amenities and are more affordable.

Q. FROM YOUR PERSPECTIVE – WOULD YOU CONSIDER KUTCHAN A LONGER-TERM INVESTMENT?

A: Kutchan has seen significant increases in value in recent years and I expect this to continue in the short, medium and long terms. If you take a long-term perspective, I suggest buying bare land and forget about it for 10 years or more. I think you'll be very pleased how values have risen when you awake from your slumber! Linked to the last point is the coming of the bullet train (shinkansen).

Q. WHAT IS YOUR TAKE ON THE SHINKANSEN'S ARRIVAL?

A: The Shinkansen is slated to arrive in 7-9 years' time, a prospect holding significant potential for future property appreciation. It will make the Niseko area much easier to reach for both winter and summer visitors. I think summer visitor numbers, especially the Japanese, will increase significantly. This will be a boost to vacation accommodation and to the local economy in general. Real estate values are very likely to rise on the back of the bullet train.



ROUTE 5 CENTRAL LAND / KUTCHAN / LAND + APARTMENT BUILDINGS / JPY 250,000,000
6 BEDROOMS / FLOOR 301.36 M² / LAND 1405.75 M²
(APPROX. 425.23 TSUBO)

OUR TOP PICK おすすめ!



BEAUTIFUL DOWNTOWN RESIDENCE / KUTCHAN / HOUSE / JPY 58,800,000
3 BEDROOMS, 1 BATHROOM
FLOOR: 103.68 M² / LAND 238.84 M² (72.24 TSUBO)

Exceptional 2-story home with 3-bedrooms (easy conversion to 4) in Kutchan's vibrant heart. Recently upgraded, including imported double-glazed windows, elegant tiling, some underfloor heating, high-end carpeting, panel heaters and air con. Exterior newly clad in solid timber and new roof. Excellent views of Mt Yotei. Popular restaurants and supermarket within walking distance. Short drive to Hanazono and Hirafu. Includes a garage.

📧 SUBMIT YOUR QUESTION!

If you'd like your real estate questions answered in the next issue of What's On Niseko, do email us at: whatson@explore-niseko.com before 10 Jan 2024 (We'll pick the best ones to be answered!)



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THINGS TO DO OFF-MOUNTAIN

BY WHAT'S ON / FEATURE BY EXPLORE NISEKO

While the ski slopes of Niseko are renowned for their powder snow, the off-mountain activities add an extra layer of adventure to the winter experience.

RELAXING ACTIVITIES

SNOWSHOEING

For those seeking a slower pace, snowshoeing through the pristine forests surrounding Niseko is a popular choice. The trees, heavy with snow, create a magical canopy, and the only sound to be heard is the soft crunch of snow beneath the snowshoes. With a few trails on offer, you can walk on a frozen lake or for the more adventurous try a backcountry tour and escape from the bustling ski resorts.

ONSENS

The traditional Japanese hot springs, or onsens, beckon visitors to relax and rejuvenate after a day of outdoor exploration. Surrounded by snow-covered rocks and steam rising into the cold air, the onsens provide a serene retreat and a unique part of Japanese ski resort culture.

INDOOR CULTURAL ACTIVITIES

For those wanting something a bit more cultural and less adventurous, there are several indoor activities to be found. Pottery making, Ikebana flower arranging or a Private Yoga class allow participants to connect with the local culture and relax the body and mind.

FOR THE ADRENALINE JUNKIES

SNOW DRIFTING

Drifting is a skilful driving technique that involves intentionally causing a vehicle to lose traction and slide sideways through a controlled manoeuvre, now add snow and you are in for an exhilarating few hours of fun.

SNOWMOBILING

The thrill of backcountry snowmobiling lies not only in the speed and power of the machines but also in the opportunity to access remote and untouched areas. The snowmobiles effortlessly climb slopes allowing participants breathtaking panoramic views of the surrounding mountains. The crisp mountain air and the untouched snowfields add to the sense of adventure and serenity.

Whether ambling through the silent forests on snowshoes, racing around the backcountry on a snowmobile or finding warmth in the embrace of a traditional onsen, each off-mountain adventure adds a unique story to the Niseko experience, leaving visitors with memories as deep as the famous Niseko powder snow.

THE BLACKBOARD

BY EXPLORE NISEKO

29 DEC 2023 – 18 JAN 2024

NEW YEAR SPECIALS

PRIVATE SKI AND SNOWBOARD LESSONS
FULL DAY / ¥90,000 PP
2 HOUR NIGHT LESSON / ¥30,000 PP

BACKCOUNTRY SNOWSHOE & ONSEN
¥15,000 PP

BACKCOUNTRY TRAIL SNOWMOBILE TOUR
3 HOURS / ¥49,000 PP

IWANAI CAT SKIING
FULL DAY / ¥130,00 PP

SNOW DRIFTING
FROM ¥38,500 PP
1-HOUR SELF DRIVE

CERAMIC MAKING
¥8,000 PP
WEEKLY WORKSHOPS AVAILABLE

EXPLORE-NISEKO.COM
0136-55-5578
ACTIVITIES@EXPLORE-NISEKO.COM

1 DEC ~ / NISEKO HALF NOTE

BOOZY BINGO WEDNESDAYS

NISEKO HALF NOTE, FROM 21:00

Bingo like you've never seen before. Hirafu's biggest night, an absolute must not miss!

NISEKOFULLNOTE.COM/HALF-NOTE
NISEKOHALFNOTE

1 DEC ~ / NISEKO HALF NOTE

OPEN MIC THURSDAYS

NISEKO HALF NOTE, FROM 19:00

Come and have a listen to some of our talented locals, or get up and impress us with your skills!

NISEKOFULLNOTE.COM/HALF-NOTE
NISEKOHALFNOTE

WHAT'S ON NISEKO

10 JAN 2024

Submission Deadline

LIST YOUR EVENT FOR FREE!

ISSUE #50: 19 JAN - 15 FEB 2024
WHATSONNISEKO.COM/LIST-YOUR-EVENT

15 DEC – 25 FEB / PARK HYATT NISEKO

LOUIS VUITTON POPUP STORE

PARK HYATT NISEKO EVENT AREA

From 15 December all the way through 25 February, Louis Vuitton's first popup store in a Japanese ski resort will appear in the HANAZONO Park Hyatt's event area. Set against an amazing backdrop, the store will feature travel luggage, leather items, accessories, and more.

PARKHYATT.NISEKO@HYATT.COM 0136271234

16 DEC – 24 FEB / HANAZONO NISEKO RESORT

12 NIGHTS OF FIREWORKS

16, 24, 30, 31 DEC, 6, 13, 20, 27 JAN, 3, 10, 17, 24 FEB

12 Nights of Fireworks 2023/24 winter in Hanazono.

HANAZONONISEKO.COM HANAZONONISEKO

20 DEC ~ / BAR GYU+

KIKOZ APRÉS PLATES @BAR GYU+

WED & THURS, 15:00 – 19:00

Kikoz food pop up happening every week, Wed & Thurs 15:00 – 19:00 @kikoz.kimobetsu plate. Limited numbers, first come first served. Check out Bar Gyu's Instagram stories for the weekly menu!

GYUBAR.COM BAR_GYU

21 DEC – 5 MAY / LEMONY X SQUEEZY

LEMONY X SQUEEZY MOBILE TRUCK: SPECIAL COMBO OFFER

IN FRONT OF BAR MOON

Lemonade mobile cafe & bar: Order cheesy pizza open toast and get their signature organic lemonade at 50% off!

LEMONYXSQUEEZY

31 DEC / THE LOCAL WINE BAR

NEW YEAR'S EVE APRÉS

16:00 – 23:00

Bubbles and cheese boards available

EXPLORE-NISEKO.COM EXPLORENISEKO

31 DEC / THE SOCIAL KUTCHAN PUB

NEW YEAR'S EVE PARTY

31 DEC

Celebrate New Year's Eve at The Social Kutchan Pub. ¥2,000 entry with 2 drinks.

THESOCIALKUTCHANPUB

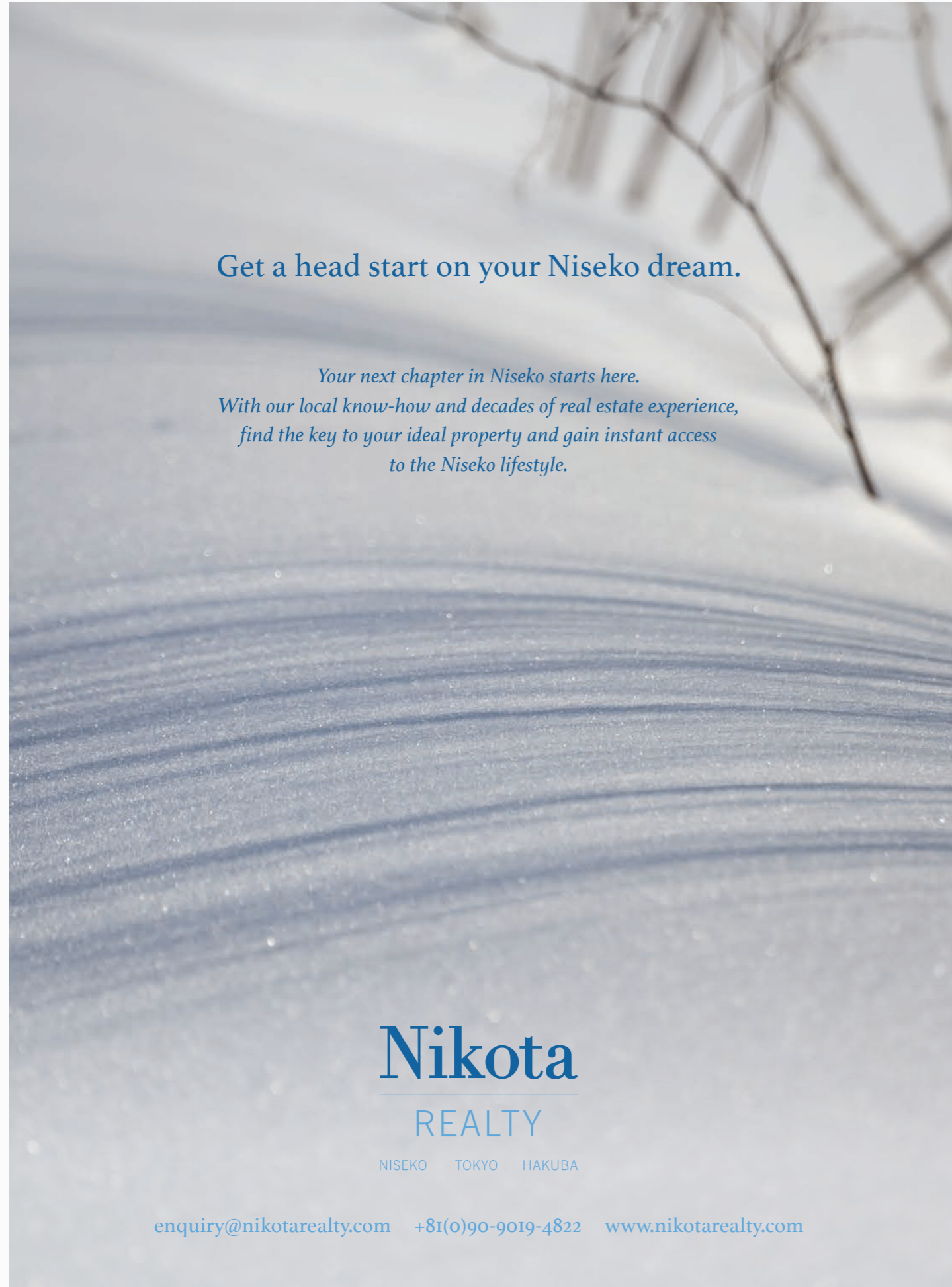
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31 DEC / NISEKO VILLAGE NEW YEAR'S EVE SOBA NOODLES AT GREEN LEAF 22:30, HILTON 23:30 Ring in the New Year with a delightful tradition! Enjoy delicious New Year's Eve Soba Noodles at Hilton Niseko Village and The Green Leaf Niseko Village, a tasty way to welcome the year ahead. NISEKO-VILLAGE.COM NISEKOVILLAGE

01 JAN / NISEKO VILLAGE NEW YEAR SUNRISE GONDOLA AT NISEKO VILLAGE, 06:15, TICKET SALES 06:30 In Japanese tradition, watching the first sunrise of the year, or "hatsu hinode" will bring you good luck. Head up to the mountain and watch the sunrise to start your new year. Adult ¥1,500, Child (Ages 7-12) ¥1,000. Note: no skiing allowed. NISEKO-VILLAGE.COM NISEKOVILLAGE

6 JAN / THE YARD NISEKO YOGA BRUNCH SOCIAL SUNDAY AT THE YARD, FROM 10:30 - 12:30 Start your day with a Vinyasa Flow yoga class, and after we've got avocado toast on fresh sourdough, customisable smoothie bowls, and your brunch will come with a pastry, a fresh juice, and a hot drink of your choice. THEYARDNISEKO.COM THEYARDNISEKO

6 & 7 JAN / NISEKO CHOMIN CENTER PHIL DOUGLAS (UK): ASANA DEEP DIVE WORKSHOPS 6TH & 7TH JAN, NISEKO CHOMIN CENTER Sat, 6th Jan, 16:00 - 18:00: Pathway to unlocking all leg behind head postures, forward folds and hip opening Sun, 7th Jan, 16:00 - 18:00: Backbends, front body opening, back body strength MARIKAYOGA@GMAIL.COM

Liam Larnach photography prices starting from ¥15,000 Book a photo session Family Photography Ski & Snowboard Snowshoe liamlarnach.com | liamlarnachphotography@gmail.com | 090 7815 7549

8 JAN - / HOKKAIDO SKI CLUB KIDS SKI CLUB FROM SANSUI NISEKO HOTEL Group lessons specially designed for kids aged 5-12. Lunch is included, and groups of up to 5 kids, both ski and snowboard groups from first timers and up. The starting and end locations are Sansui Niseko Hotel. HSKICLUB.COM/KIDS-SKI-CLUB

12 JAN - 10 MAR / KIYO GALLERY YOKO ARANO SOLO EXHIBITION AT ARISHIMA TAKEO MUSEUM, NISEKO TOWN 90-year-old calligraphy master Yoko Arano's solo exhibition at Arishima Takeo Museum. The opening event is on Fri, 12 Jan from 14:00 - 16:00. Admission is free. (Finger food & drinks will be served). KIYOEGALLERY INFO@KIYOEGALLERY.COM

13 JAN / THE YARD NISEKO YOGA + SHRED BACKCOUNTRY INTRO DAY, 7:30 If you have always wanted to explore the backcountry and shredding the Niseko pow, but don't know where to start, then this day is tailor made for you. We will kick off with a warm up yoga session, followed by a trip out into the Niseko backcountry. THEYARDNISEKO.COM THEYARDNISEKO

NISEKO 2024 SHOOTOUT NISEKO'S OFFICIAL PHOTOGRAPHY CONTEST WWW.NISEKO TOURISM.COM/SHOOTOUT @NISEKOSHOOTOUT ENTER OR JUST ENJOY THE SHOW!

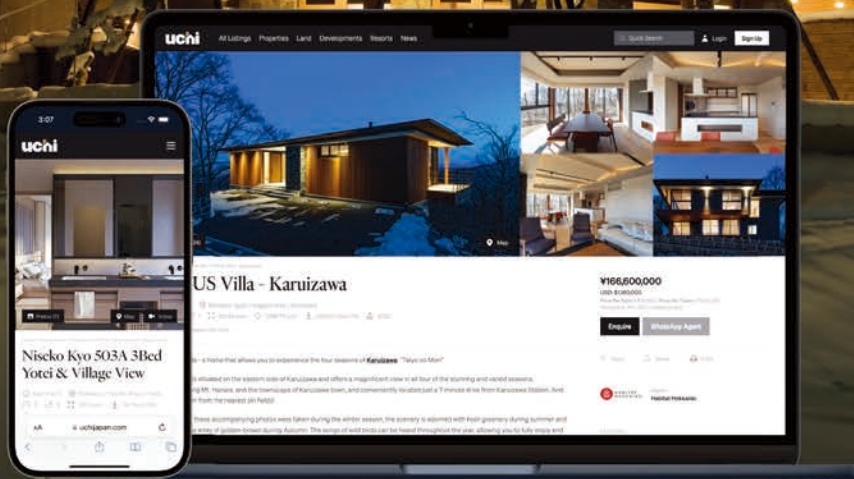
UNWIND AFTER A DAY ON THE MOUNTAIN GOOD WINE GOOD FRIENDS GOOD VIBES THE LOCAL APRES WINE BAR OPEN 15:00 TO 20:30 DAILY LOCATED INSIDE EXPLORE NISEKO ACTIVITY CENTRE, MIDDLE HIRAFU

Food Trucks Village EAT STREET in NISEKO! 2023.12/23 (sat) 2024. 2/24 (sat) Sun Sports Land Kutchan

As featured on
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Ski Asia & Wanderluxe

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