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 CELEBRATING OUR 50TH EDITION

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WHAT'S ON[®]

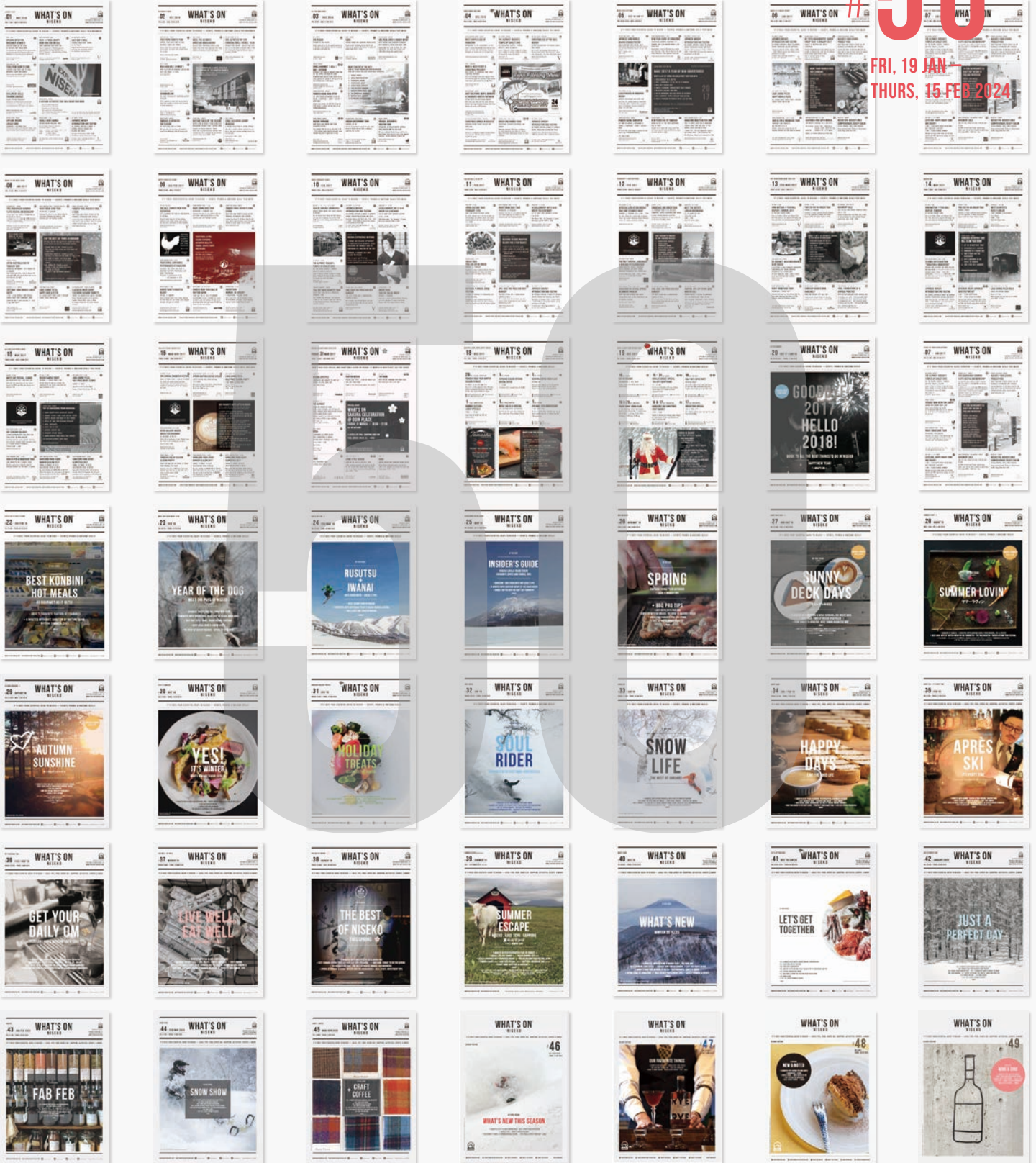
NISEKO

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

RESORT EDITION

#50

FRI, 19 JAN -
 THURS, 15 FEB 2024



On the cover: What's On 49 covers 2016 - 2024

5 MINUTES WITH

**MASA SAITO +
RENA SAITO**
BANG BANG NISEKO

(L-R) Masa Saito and Rena Saito



INTERVIEW BY JACINTA SONJA, WHAT'S ON
PHOTOS BY LIAM LARNACH

Join us for a conversation with Masa Saito, owner of Bang Bang restaurant on Upper Hirafu's main street, and his wife, Rena Saito. Uncover the story behind its start 39 years ago, the joy of running it, and what makes Bang Bang an icon in the heart of Niseko.



Tell us the story of Bang Bang Izakaya, and how it all began 39 years ago.

Masa Saito (MS): I was working at Kogen Hotel (where Muwa Niseko is now), the biggest hotel in Hirafu at that time, and I wanted to open a restaurant here for people, especially the locals, to hang out.

Was Bang Bang one of the first izakaya restaurants in Hirafu?

MS: Bang Bang was the first izakaya restaurant on the main street of Hirafu, at this very same location. The other was Kakashi (next to Rhythm Summit) on the other side. They have been here for more than 50 years. There were only 15 or 16 buildings in Hirafu at that time. When we opened, many people came, and everyone stayed until 2–3 am.

What was it like running Bang Bang at that time?

MS: I came to Niseko mainly to ski. One of the other reasons I started Bang Bang was so that I could live here. Every morning, after some snow clearing, I would go skiing, and run Bang Bang in the evenings. That was my life back then – my life here at Bang Bang with the staff, and friends. It was great.

That sounded like so much fun.

MS: Yes, we did that everyday. I used to be more active then [laughter].

How did you and Rena-san meet?

Rena Saito (RS): I met Masa (Saito) when I was working at Kogen Hotel. I used to come to Bang Bang after my shift every evening to help out. And the next morning, we'd go skiing. We were young [laughter].

Many people must have asked – what does "Bang Bang" mean?

MS: We say, "konbanwa" in the evenings, and "ban" means "evening/night". We open Bang Bang in the evenings. "Bang Bang" is something easy to remember. "Bang Bang" is also a sound, like a shooting sound.



Bang Bang has come a long way and is now one of the most iconic and popular restaurants in Niseko.

MS: We've been here a long time, and we have many returning guests. Some first came as bachelors, then they came with their girlfriends, who became their wives, and thereafter, they came with their family and children. Their children are now over 20 years old, and the children are here enjoying dinner and sake together with their partners and families. That's a big part of Bang Bang's story, being here almost 40 years now.



What's your favourite part of the business?

MS: I love talking to guests – this makes me happy. I used to travel out of Japan when I was younger, and met many people. But now, I am happy people come here instead – it's much easier [laughter]. As long as I'm well, I'll be here.

Our space is limited, and as much as I'd like to, we aren't able to accommodate everyone, unfortunately. But at the same time, I don't want to expand. I want to focus on just Bang Bang, and Bang 2 (Bang Deux). We closed Bang 2 after COVID-19, as we had a shortage of staff, just like everywhere else. I'd like to open it again sometime in the future.

BANG BANG / RECOMMENDATIONS



HAKKAKU SASHIMI
(EIGHT ANGLED DRAGON FISH SASHIMI)

“ This is a very special and rare fish from Hokkaido, known for its succulent texture and mild, unique flavour of the sea. It is found during winter (January – February) off the shores of Hokkaido. ”



ABALONE STEAK

“ This dish is unique and delicious – it's grilled lightly, it's tender and succulent. There's also the abalone tempura that I'd also recommend. ”



GRILLED TUNA JAW

“ The Grilled Tuna Jaw (Maguro Kama) would be one of my top recommendations at Bang Bang. It's quite rare, it takes about 40 mins to cook, we'd recommend that you pre-order it. ”



What was on the original menu at Bang Bang?

MS: Bang Bang started as a yakitori restaurant – that hasn't changed. But yakitori takes a long time to prepare and cook, sometimes it can take up to 2 hours with an order. We would like to balance the menu with other items as well.

Have you kept the same menu over the years?

MS: Yes, our menu's been largely the same. Over the years, we've added more items. We now have a huge menu and a list of items on the recommendation board. Apart from yakitori, we have sashimi, sushi, tempura, grilled dishes, and a variety of izakaya-styled dishes and drinks. We do our best to keep everything the same or make them better.

Bang Bang's dishes are quite simple, but people don't get tired of them. People come back once a year – if we changed it, they'd be disappointed, so I think we should keep it this way.

Do you use any special produce or ingredients?

MS: All the items have to be fresh, not frozen. We use a lot of fish, about 15–20 different types of fish, The fish and produce we use are mostly from Hokkaido, that's most important to us.

RS: We have seasonal items as well, but most of the items on the menu are the same.

Izakaya-style dining is usually characterised by a mix of food & drinks, what is most popular?

RS: Japanese people usually start with beer [laughter]. The most popular drink here is nihonshu (Japanese sake).

MS: We have sake from all over Japan. We visit different breweries to choose unique sakes. Sochu is getting popular too.



What do you think makes Bang Bang unique?

MS: Bang Bang is a simple restaurant – it is not fancy. We have kept the atmosphere and character – the food, the building, the atmosphere, the people who work here. I have good staff who have been here a long time – Shinji-san, Da-chan, and Hama-chan – they make a very good team.

There are many new restaurants in Niseko, but unlike a course menu, customers can choose from a variety of dishes from the menu.



What would you say is the soul of Bang Bang?

The phrase, "ichi-go, ichi-e" is an old Japanese proverb that means "one opportunity, one encounter". It can also be interpreted as "for this time only, never again, and once in a lifetime".

People come to my restaurant, come from a long way. Even a few moments, a few words, an eye contact, something to bring us together, can make it memorable – something people can treasure. I want Bang Bang to be a place you'd always want to return to.

What's next for Bang Bang?

We live in a unique town in Japan, we want to enjoy ourselves for the rest of our lives.

Thank you Masa san & Rena san!

Opening hours: 17:30 – 23:00 (Closed Wed)
 NISEKOBANGBANG.COM 0136-22-4292
 NISEKOHIRAFU 1-JO, 188-24, KUTCHAN-CHO, HOKKAIDO 044-0080



APRÉS

DISCOVER: KUTCHAN

BY WHAT'S ON | PHOTOS BY LIAM LARNACH

From hidden gems serving authentic flavours to quaint restaurants, experience Kutchan's charm and diverse culinary scene. Begin your day with a cup of coffee latte at Sprout, grab some organic dried fruit and nuts from Pyram Organics & Plants for your day on the slopes, and in the afternoon, head over to The Social pub for some après drinks, and enjoy the evening with friends at a local izakaya or yakitori restaurant.



CAFES

SPROUT OUTDOOR ESPRESSO

3 Chome-10 Kita 1 Jonishi / 8:00 - 19:00 (Closed Thurs)

Coffee institution Sprout Outdoor Espresso serves one of the best coffees in Niseko. Sprout roasts its blend of beans daily.

☎ SPROUT-PROJECT.COM 📷 SPROUTNISEKO

TORIMATSU

1 Chome-4-3 Kita 3 Jonishi / 17:30 - 22:30

Torimatsu is an iconic izakaya restaurant in Kutchan. Known for its yakitori skewers, grilled dishes and sashimi platters.

☎ 0136-23-2893

BOROYA

2 Chome-17-1 Kita 2 Jonishi / 18:00 - 24:00

Boroya has a cool jazzy atmosphere, can't go past it if you're looking to chill out, have a few drinks with friends, enjoy a pizza or two and maybe even a charcuterie board.

☎ BOROYA.COM ☎ 0136-55-8036

JUNGLE BROTHERS

1 Chome-2 Kita 1 Jonishi / 11:30 - 14:00/18:00 - 22:00

Dive into a culinary adventure at Jungle Brothers Kutchan, a local gem. Explore a diverse menu of Asian-inspired dishes, or try their signature soup curry.

📷 JUNGLE_JR ☎ 0136-55-8127

PATTY DADDY

3 Chome-15-1 Kita 3 Jonishi / 11:30 - 21:00

Patty Daddy is Kutchan's burger institution. The meat is ground in-house for the freshest taste. Embracing the farm-to-bun philosophy Patty Daddy stacks all of their burgers with locally sourced ingredients.

📷 PATTYDADDYBURGER ☎ 0136-55-8919

NAMICHANCHI

Kita 1 Jonishi, 1 Chome-1-12 / 17:30 - 23:00

Local's favourite izakaya-style restaurant. The restaurant uses fresh local food and ingredients gathered from Hokkaido.

📷 NAMICHANCHI ☎ 0136-21-2258



Clockwise (from top): Fuji Sweets (photo: courtesy of Fuji Sweets); Sprout Outdoor Espresso; The Social Kutchan Pub; Pyram Organics & Plants

APRÉS

THE SOCIAL

2 Chome-24-12 Kita 3 Jonishi / 16:00 - late

It's all the buzz at Kutchan's newest drinking establishment. The taps flow with cold beer, and the mixologists craft tantalising cocktails.

📷 THESOCIALKUTCHANPUB

SAKE BAR SASA

1 Chome-4-6 Kita 2 Jonishi / 19:30 - 24:00

Unwind at Sake Bar Sasa, a haven of refined taste and cultural immersion. Indulge in a selection of premium sake expertly picked from different prefectures throughout Japan.

📷 SAKEBARSASA ☎ 080-5586-4303

WAY BAR

1 Chome-3-1 Kita 2 Jonishi / 18:00 - 26:00

Hang out with Niseko locals at this vibrant bar where music sets the rhythm, beer pong adds excitement and dartboards offer friendly competition. Beer on tap, cocktails on demand.

📷 THEWAYBAR ☎ 0136-55-6039

SHOPS & WELLNESS

PYRAM ORGANICS & PLANTS

3 Chome-11 Kita 1 Jonishi / 10:00 - 19:00 (Closed Thurs)

A local zero-waste store, organic bulk food store, plus quality houseplants for sale in one store! You will be able to find many ingredients which you don't see in Japanese supermarkets.

📷 PYRAM.LIFE 📷 PYRAM_ORGANICS

FUJI SWEETS

Kita 1 Jonishi, 3 Chome-4 / 9:00 - 18:00

Fulfilling the hearts and stomachs of locals since 1950. Cakes and confectionery are made with local ingredients. Gluten-free/Vegan options available.

📷 SWEETS-FUJII.COM

THE YARD NISEKO | KUTCHAN

08:00 - 19:00
2 Chome-10-2 Minami 1 Jonishi, / 11:00 - 16:00

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

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

SHOPPING

KUTCHAN: LOCAL SWEETS

BY WHAT'S ON

Indulge in the exquisite sweet treats from Kutchan town, where local Japanese confections showcase their unique flavours and premium ingredients. Try some exquisite chocolate mochis, sake castella and traditional Japanese wagashi. Featured here are sweet shops and confectioneries that have been in Kutchan for generations.



01

SALTED BUTTER DAIFUKU MOCHI

FUJI SWEETS / ¥280, Limited to 4pcs per person

Made famous by chess player Fuji Sota, this delicious mochi treat is limited in availability and sells out daily. It is made with Hokkaido rice flour, organic red beans from Kutchan, and salt from Okinawa. Available from 10:00.

📷 SWEETS-FUJII.COM



02

MOCHI-CHOCO (SEASONAL ITEM)

FUJI SWEETS / 2pc ¥320, 6 pcs ¥1,020

Melt-in-your-mouth chocolate mochi filled with chocolate cream and chocolate bits with subtle hints of brandy, wrapped in a layer of the softest mochi made with Hokkaido rice flour and covered with a dusting of light chocolate powder.

📷 SWEETS-FUJII.COM



03

FUJI NO CHOUX

FUJI SWEETS / ¥350

This Choux Cream is the best-selling item at Fuji Sweets. Made fresh daily using organic eggs from Hokkaido, the crust is light, crispy and delicious and the luxurious custard cream is piped fresh with each order.

📷 SWEETS-FUJII.COM



04

NISEKO SAKE CAKE

SWEET SHOP MIURA / Slice ¥290, Whole cake ¥1,480

This pure white sake castella is made with Niseko Ginjo Sake. It is light and delicate, capturing the essence of sake in every bite.

☎ 0136-22-0236



05

YOTEI SANROKU CHOCOLATE

SWEET SHOP MIURA / Slice ¥230

A rich and decadent chocolate layer made with raw chocolate sandwiched between soft and light chocolate sponge cake is one of Miura's most popular items.

☎ 0136-22-0236



06

JAGATA-KUN

SWEET SHOP MIURA / ¥150

Jagata-kun, the mascot of Kutchan Town, is the iconic potato on skis. This butter cupcake, sprinkled with potato flour and cheese flour, makes a great souvenir from Kutchan.

☎ 0136-22-0236



07

TOUKICHI MANJU

BAIGETSU / ¥230

This manju (steamed bun) is one of the oldest and most popular sweets at Baigetsu. It is filled with a delicate matcha paste and a whole chestnut.

☎ 0136-22-0342



08

WAGASHI

BAIGETSU / ¥200 (various designs)

Exquisite traditional wagashi made of mochi with a shiroan (white bean paste) filling and decorated with sakura flowers. It is often served as an afternoon treat with green tea.

☎ 0136-22-0342



09

SAKURA MOCHI

BAIGETSU / ¥150

This has to be one of the best Sakura Mochi we've had. Made fresh daily, this chewy, light pink glutinous rice ball is filled with sweet red bean paste and wrapped in an edible pickled (slightly salted) cherry blossom leaf.

☎ 0136-22-0342

LOCAL LEGENDS

+ LOCAL'S TIPS

BY WHAT'S ON
PHOTOS BY LIAM LARNACH & JACINTA SONJA

Meet the legends of Niseko, individuals – from visionary entrepreneurs to those who shape the town's spirit – whose contributions have fueled both the growth of the town and the hearts of the community.



TARO TAMAI

OWNER / FOUNDER OF GENTEMSTICK

Age: 61
From: Tokyo
Been in Niseko since: 1990

Founder of the GENTEMSTICK, Taro Tamai is an avid snowboarder and surfer, and a legend in the snow-surf culture. Taro was one of the pioneers and national champions in the early days of Japanese snowboarding. Taro started his own snowboard brand GENTEMSTICK in 1998 to elevate snowboarding from a sporting activity to an expression of a way of life that is in sync with nature. GENTEMSTICK is an internationally-renowned brand and an inspiration to many snowboarders.

WHAT DO YOU LIKE MOST ABOUT NISEKO?

Niseko's snow quality, the terrain and the people who gather here.

WHAT'S YOUR FAVOURITE MEMORY OF NISEKO?

Setting up Niseko as my base and my day-to-day life here.

TOP TIPS/ RECOMMENDATIONS?

Do respect the local culture.



JUNKO WATANABE

OWNER GRAUBUNDEN, PRESIDENT OF THE NISEKO HIRAFU AREA MANAGEMENT CO.

Age: 62
From: Kanagawa, raised in Kutchan
Been in Niseko since: 1961

A true Niseko local, Watanabe-san has long been involved in helping to drive sustainable tourism development in Hirafu. Watanabe-san's cafe, Graubunden is one of the longest-standing icons of Hirafu's F&B scene and a strong reminder of Hirafu's humble history as a small regional ski town.

WHAT DO YOU LIKE MOST ABOUT NISEKO?

After skiing as hard as I can, I love to go to the outdoor onsen in the snow!

WHAT'S YOUR FAVOURITE MEMORY OF NISEKO?

Raising my beloved children and dogs here. I have so many happy memories here.

WHAT IS SOMETHING PEOPLE DON'T KNOW ABOUT ME?

I have been in Niseko from its beginnings as a ski resort. This is my 34th season at Graubunden.

TOP TIPS/ RECOMMENDATIONS?

Get out and truly understand the beauty of the environment. Enjoy the snow, the four seasons, the oceans and lakes, fresh water and food.



SHOUYA GRIGG

SOMOZA, SHIGUCHI - OWNER/ CREATIVE DIRECTOR/ ARTIST

Age: 55
From: Yorkshire, England
Been in Niseko since: 2003, Japan since 1993

Shouya Grigg is an innovator and has brought a new spin to the hotel development landscape in Niseko. The creative mind behind Sekka Lab, Zaborin, Somoza and Shiguchi in Niseko, Shouya's early collaboration with Nakayama Architects paved the way for a unique contemporary design style that has continued to be seen in Niseko. Recent projects have set a new benchmark with an exciting fusion of modern and Japanese design and service delivery.

WHAT DO YOU LIKE MOST ABOUT NISEKO?

The deep connection with nature.

WHAT'S YOUR FAVOURITE MEMORY OF NISEKO?

Too many to mention and I don't like to have favourites...

WHAT IS SOMETHING PEOPLE DON'T KNOW ABOUT ME?

Probably the same things I don't know about myself...

TOP TIPS/ RECOMMENDATIONS?

Get away from the crowds and connect with the surrounding nature and yourself.



YOSHITAKA TOGE

OWNER, ROASTER AND BARISTA AT SPROUT OUTDOOR ESPRESSO

Age: 43
From: Chiba
Been in Niseko since: 2003

Yoshitaka Toge, the owner, roaster, and barista of the local coffee institution, Sprout Outdoor Espresso, has not only mastered the art of roasting coffee but has also cultivated a vibrant community at Sprout and Camp & Go – a space where people can gather. 2 years ago, Toge-san was part of the Hokkaido team in the National Coffee Roasting Competition, who emerged second in Japan.

WHAT DO YOU LIKE MOST ABOUT NISEKO?

Nature – the snow, the water, the vibrations of nature. Nature powers me and gives me energy.

WHAT'S YOUR FAVOURITE MEMORY OF NISEKO?

Sunrise from the peak of Mt Yotei, with clear skies and good powder.

WHAT IS SOMETHING PEOPLE DON'T KNOW ABOUT ME?

That I am a coffee roaster as well [laughter]

TOP TIPS/ RECOMMENDATIONS?

Try to catch a pink Yotei sunrise/sunset. It's rare and beautiful.



AKIO SHINYA

DIRECTOR, NISEKO AVALANCHE INSTITUTE, & OWNER, WOODPECKERS LODGE, MOIWA

Age: 77
From: Sapporo
Been in Niseko since: 1972

Every morning, Shinya-san wakes up at 4.30 am and checks the snow conditions across the Annapuri and Moiwa mountains, and publishes a detailed report describing snow and wind conditions across the mountain range. Shinya-san is committed to helping prevent avalanche accidents, and he has been doing this every day for the past 40 years. In 2014, Akio Shinya received a lifetime achievement award at the World Ski Awards for his work as chief of the Niseko Avalanche Research Institute.

WHAT DO YOU LIKE MOST ABOUT NISEKO?

I love the mountains. I love Moiwa – it is only 800m in height and is shielded from strong winds. From the peak, we are able to go everywhere.

WHAT'S YOUR FAVOURITE MEMORY OF NISEKO?

I made many friends who came to the Woodpecker's Lodge when they were younger. Some are now over 50, and they come to visit when they are here.

WHAT IS SOMETHING PEOPLE DON'T KNOW ABOUT ME?

I play(ed) the violin I used to busk in the park as I travelled when I was younger.

TOP TIPS/ RECOMMENDATIONS?

Mountain activities are inherently dangerous, always be vigilant. Please follow the rules and stay away from avalanche paths.



TETSU INUMA

STAFF MEMBER / IDEMITSU, KUTCHAN

Age: 58
Place: Hokkaido
Been in Niseko since: 2008

Drive into Idemitsu in Kutchan, and Tetsu-san is there with a massive smile on his face and such enthusiastic energy that naturally gives you a sense of joy for your day. He emphasises the Japanese moto "ichi-go, ichi-e", which means "one opportunity, one encounter".

WHAT DO YOU LIKE MOST ABOUT NISEKO?

I appreciate the abundance of nature in Niseko – the mountains, rivers, seas and snow, which provide ample opportunities for outdoor activities.

WHAT'S YOUR FAVOURITE MEMORY OF NISEKO?

When I first arrived in Niseko, I dropped my wallet in a supermarket parking lot, my wallet was returned with all of the valuables still inside!

WHAT IS SOMETHING PEOPLE DON'T KNOW ABOUT ME?

I spent half my life working in logistics, and when I started my own agriculture business, Niseko was chosen as my home from a long list of locations.

TOP TIPS/ RECOMMENDATIONS?

When you're in Niseko, it's important to get out and enjoy as many of the seasonal activities as you can. There is always a new experience waiting for you.



DENNIS VAN DEN BRINK

OWNER OF DNA NISEKO

Age: 50
From: Holland
Been in Niseko since: 2006

Dennis has been a driving force in the local food and beverage scene in Niseko for almost 20 years. His contributions to all things F&B can be seen in every corner of Hirafu and he continues to innovate and develop great ideas. Some of his outlets include Green Farm Cafe, Black Powder Roasting Company, Temporada, Wild Bill's, Niseko Gelato, and more recently, Après Bar at Après Village, Niseko.

WHAT DO YOU LIKE MOST ABOUT NISEKO?

The amount of opportunities for foreigners to start a business in Japan.

WHAT'S YOUR FAVOURITE MEMORY OF NISEKO?

There is a growing international community every year and the support from people that come with it.

WHAT IS SOMETHING PEOPLE DON'T KNOW ABOUT NISEKO?

People come for winter but they stay for summer.

TOP TIPS/ RECOMMENDATIONS?

Find your way and explore. Don't follow people and trends. Follow your path. Eat something you haven't eaten before. Do something you haven't done before. Niseko is full of the weird and wonderful.



ELVIS EVANS

OWNER OF ELVIS – KING OF KEBABS

Age: 51
From: Wales, England
Been in Niseko since: 2009, Japan since 1996

Owner of one of the first food stands in Niseko, Elvis has been feeding visitors, seasonals and locals alike with his famous kebabs since 2009 at his stall in Hirafu. Elvis opens his stall at 17:00, and is the pit stop for a quick dinner or a bite between drinks on a night out. Elvis is well-known and loved by the locals. He has a great memory – he remembers your favourites and you'd be surprised that he remembers most by name.

WHAT DO YOU LIKE MOST ABOUT NISEKO?

The vibrant change of seasons and the quiet summers.

WHAT'S YOUR FAVOURITE MEMORY OF NISEKO?

Building up my business and the support from the community in the process.

WHAT IS SOMETHING PEOPLE DON'T KNOW ABOUT ME?

I have a degree in carpentry, but by chance got into starting up a kebab shop. Before that, I was running a guest lodge in Tokyo.

TOP TIPS/ RECOMMENDATIONS?

Get a kebab and visit the Hirafu food market next to Elvis – King of Kebabs.

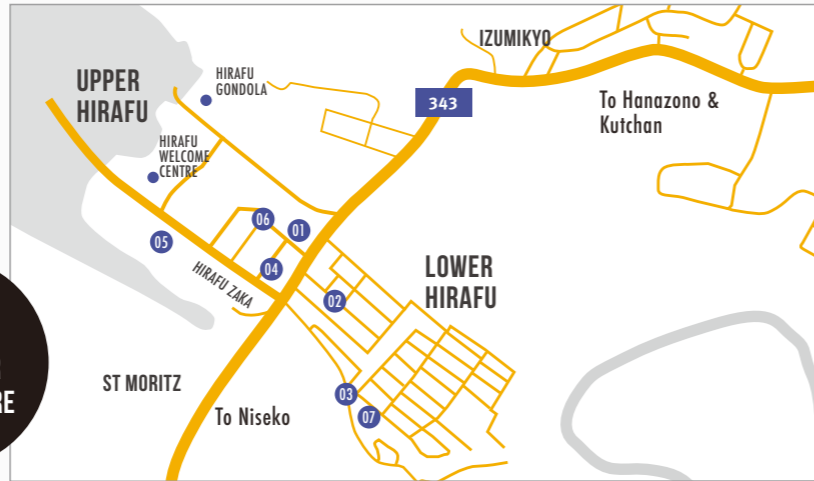
APRÈS

SAVOUR: DON JULIO TEQUILA



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

Discover the unparalleled taste of Don Julio Tequila. Our map guides you to exclusive spots in Hirafu where you'd be able to savour the best premium tequila.



HIRAFU

01 THE FLATS. RESTAURANT/BAR | SHIKI NISEKO, ROUTE 343
Bar: 17:00 - 24:00
Stylish bar for a Don Julio après at The Flats. Restaurant/Bar by Asyatt Inc. at Chatrium Niseko.
☎ THEFLATS.JP ☎ THEFLATS.NISEKO

02 MAME | LOWER HIRAFU
17:00 - 23:00
MAME Niseko is a new Japanese fusion restaurant headed by chef Hideki Endo, former chef at the famed NOBU restaurant in Hong Kong, and owner Nobuyuki Matsuhisa's restaurant, Matsuhisa Paris in Paris.
☎ MAME-RESTAURANTS.COM 📱 MAME NISEKO

03 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.
☎ GYUBAR.COM ☎ 0136-23-1432

04 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

05 TOSHIRO'S | SANSUI, HIRAFU
16:30 - 10:30 (walk-ins only)
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

06 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.
📱 WILDBILLSNISEKO ☎ 0136-55-57745

07 POWDER ROOM | LOWER HIRAFU
19:00 - 02:00
Powder Room is the most exclusive 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

BEYOND HIRAFU

PARK HYATT NISEKO | HANAZONO
The Bar & Cigar Lounge at Park Hyatt Niseko in Hanazono is the place to delight in whiskeys, and fine spirits, such as the Don Julio tequila.
☎ HYATT.COM / 📱 HYATT

HIGASHIYAMA | RITZ CARLTON RESERVE, NISEKO VILLAGE
At Higashiyama, a Ritz-Carlton Reserve, you'd be able to enjoy unique gastronomic experiences, with Don Julio tequila.
☎ RITZCARLTON.COM

ANDARU NISEKO | KABAYAMA
Ultimo restaurant at luxury villa Andaru Collection Niseko is a personalized style restaurant, offering chef-recommended courses that match the fresh ingredients of the day.
☎ ANDARU.JP

HINODE HILLS | NISEKO VILLAGE
Hinode Hills Niseko Village offers 5-star accommodation with luxury facilities and services.
☎ HINODEHILLS.COM

TOMIOKA WHITE | GREEN LEAF, NISEKO VILLAGE
Enjoy après ski by the signature fireplace at Tomioka White, savouring cocktails and Don Julio tequila.
☎ THEGREENLEAFHOTEL.COM



☎ DONJULIO.COM 📱 DONJULIOTEQUILA

SHOPPING

HOME-GROWN BOARD & SKIS BRANDS

BY WHAT'S ON

Niseko has seen the rise of acclaimed home-grown brands like Gentemstick and Island Snowboards. These brands showcase exceptional craftsmanship and innovation, with pieces inspired by the beautiful snowscapes and riding conditions of Niseko.

GENTEMSTICK



GENTEMSTICK 23-24 BIG FISH 163
GENTEMSTICK / ¥140,800
The ultimate powder board that allows you to control deep snow and 3D terrain. To take advantage of the unprecedented ride quality of "ROCKET FISH" on any slope, the length has been scaled up for riders who want to enjoy the feel of this board with a large line and wide stance.
☎ GENTEMSTICK.COM

ISLAND SNOWBOARDS



ISLAND SNOWBOARDS LIMITED-EDITION DEEP PSYCH 156
ISLAND SNOWBOARDS / ¥205,000
Hand-crafted in Niseko, Island Snowboards is only producing 3 of these limited edition snowboards in the Deep Psych 156. A unique graphic for deep winter in Niseko, only available to purchase in-store at Island Snowboards.
☎ ISLAND-SNOWBOARDS.COM

OFFSHORE



OFFSHORE SNOW SHAPES | GAKU PRO
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TENKO



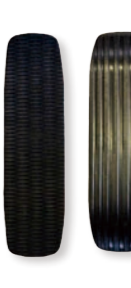
TENKO MYOBU 85
TENKO SKIS / ¥115,000
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ACTIVITIES

50 THINGS TO DO IN NISEKO

HERE'S YOUR WINTER CHECKLIST:

BY WHAT'S ON | FEATURE BY EXPLORE NISEKO
IMAGES BY: NISEKO PHOTOGRAPHY, EXPLORE NISEKO, JACINTA SONJA



- 01** Snowshoe at Lake Hangetsu. Join a guided snowshoe tour for a safe and enjoyable experience. The frozen lake provides a serene backdrop for your adventure.
- 02** Hike up the Annapuri peak. Take the chairs up to the King Lift #4 ('Pizza Box'), head to Gate 3, and hike a little more to the peak. Tip: Go on a clear day with good powder snow.
- 03** Ski into the crater of Mt Yotei and enjoy the 1300m+ long runs while backcountry skiing the finest powder. *Tips: Hire a backcountry guide, always check avalanche conditions and carry safety equipment.*
- 04** Try the famous Potato Miso Ramen at Niseko Ramen Kazahana (located at Makkari Onsen). This ramen uses local Kutchan potatoes to create a mashed potato-like foam that sits on top of miso broth.
- 05** Have delicious Hot Chocolate on the mountain at Bears Cafe just below the mountain station of the Jumbo Hooded Quad #1 at Annapuri Resort.
- 06** Taste Niseko sake from Niseko Shuzo. The water used in its brewing process comes from pure melted snow from the mountains around the Niseko Weiss resort and fresh spring water from Mt. Yotei.
- 07** Enjoy the healing properties of volcanic mud at Yukichichibu. Yukichichibu has more than 10 outdoor hot spring baths and there is also a famous mud bath in the female section.
- 08** Go on a food truck crawl. Explore the diverse, international offerings of Niseko's food trucks from curries to wood-fired pizzas, at various locations around Hirafu.
- 09** Take a tour at Niseko Distillery and learn about their whisky and gin production process. Taste their craft gin — Ohoro Gin at the Niseko Distillery Bar.
- 10** Experience Genghis Khan BBQ (BBQ lamb) by grilling your meat at the table at Ikki (Kutchan) or Loft Club Niseko (Niseko). Make reservations, especially during peak season.
- 11** Try the famous Smoked Penicillin at Toshiro's bar at Sansui Niseko.

- 12** Experience exquisite French-Japanese fusion cuisine at Michelin-starred restaurant Kamimura. Tip: Make reservations in advance.
- 13** Visit the Island Snowboards factory in Kutchan to see how a snowboard is created. Everything is made in-house from start to finish. Tip: Contact in advance for a tour.
- 14** Go on an adventure course at the NAC Adventure Park. There are multiple courses with varying degrees of difficulty up to 13 meters up in the air.
- 15** Enter through a refrigerator door to Bar Gyu+. Enjoy creative cocktails and a vibrant atmosphere.
- 16** Try the Kutchan 540 potatoes (540 Days Aged Potatoes). During the storage process, the potato starch turns to sugar, giving it a unique flavour.
- 17** Get wild at Wild Bill's. One of the loudest and liveliest bars in the Niseko area. Tip: do hang on tight to your jackets.
- 18** Rent a private room at Karaoke Utaya in Kutchan. Grab some friends, and showcase your singing talents. An all-you-can-drink service is also available.
- 19** Go ice fishing in Rusutsu with Arata Matsumoto. The area consists of 7 private ponds for trout fishing.
- 20** Try handmade soba (buckwheat) noodles at Rakuichi and Ichimura. Tip: booking at Rakuichi is required.
- 21** Savour roasted coffee in a cosy atmosphere at Sprout Outdoor Espresso in Kutchan.
- 22** Shop local at Niseko View Plaza farmer's market and a shop selling locally-made snacks and souvenirs.
- 23** Head to an elevated location to watch the sun rise behind Mt Yotei, and setting sun behind Mt Annapuri.
- 24** Experience a traditional Japanese izakaya for dinner and drinks at Ebisute, Bang Bang, Rin in Hirafu.
- 25** Visit the Niseko Milk Kobo for their freshly made choux cream, cheese tarts and soft serve ice cream.

BOOK YOUR ADVENTURE
EXPLORE-NISEKO.COM EXPLORENISEKO

- 26** Spot a rare pink Mt Yotei. The phenomenon of a pinkish hue on Mount Yotei occurs during sunrise or sunset. Check local forecasts for optimal viewing times.
- 27** Get a tattoo at 59Niseko. 59Niseko specialises in American Traditional Tattoos, Japanese Traditional Tattoos and Hong Kong Traditional Tattoos.
- 28** Share a bottle of wine and a Charcuterie board with friends at the Local Aprés Pub located behind Rhythm Hirafu.
- 29** Immerse yourself in the works of renowned Japanese artist Shu Ogawara at Shu Ogawara Art Museum.
- 30** Try fresh sashimi and sushi at some of the best local sushi restaurants, such as Hanayoshi (Niseko), Taru Sushi (Kutchan).
- 31** Experience a traditional Japanese tea ceremony by a tea master at Somoza Gallery.
- 32** Feel the thrill of speeding through the snow on a snowmobile. Hanazono Adventure Park offers guided snowmobiling adventures suitable for both beginners and experienced riders.
- 33** Visit 90-year-old legendary calligrapher Yoko Arano's Solo Exhibition at the Arishima Takeo Museum.

- 34** Go on a snow rafting adventure in Hanazono. Board an inflatable raft towed by a snowmobile for a fun-filled ride down snowy slopes.
- 35** Take part in the weekly rock climbing competition at NAC.
- 36** Try Niseko Winter Rafting down Shiribetsu River with NOASC. Dry suits will keep you warm. Min age: 6 years.
- 37** Try the famous Chilly Niseko cocktail at Nihonginbar at the Cabin Niseko.
- 38** Enjoy the serene beauty of winter on horseback. Join a guided horseback riding tour with Powder Snow Hokkaido.
- 39** Join a winter photography workshop in Hokkaido with Niseko Photography.
- 40** Hire a professional photographer for a Day, capture your memorable moments on or off the mountain.
- 41** Try locally made cheeses from Mandriano (Milk Kobo) and Niseko Cheese.
- 42** Check out the new Hana 1 Lift with the latest POMA stylish 6-person chair lift with heated leather seats and footrests, and a 10-person Gondola cabin with individual leather seats in Hanazono.

- 43** Enjoy local 'live' music at Half Note in the lower village.
- 44** Grab a locally-made energy bar and plant-based treats from The Pow Bar & Co. in Niseko town.
- 45** Treat yourself to a Hot Stone Massage to warm and relax the body after a day on the mountain. Or arrange for a private massage at your accommodation.
- 46** Get some fresh tofu made with spring water from Mt Yotei, and delicious warabi mochi at the tofu factory, Wakimizu no Sato, in Makkari.
- 47** Join a yoga class at The Yard Niseko. Classes cater to all levels, and it's a great way to relax and rejuvenate.
- 48** Try handcrafted gelato at Niseko Gelato's new outlet in Hirafu.
- 49** Level up your ski or snowboarding skills with a private lesson or performance workshop offered by Hokkaido Core.
- 50** Enjoy the winter and start planning your trip for the summer!

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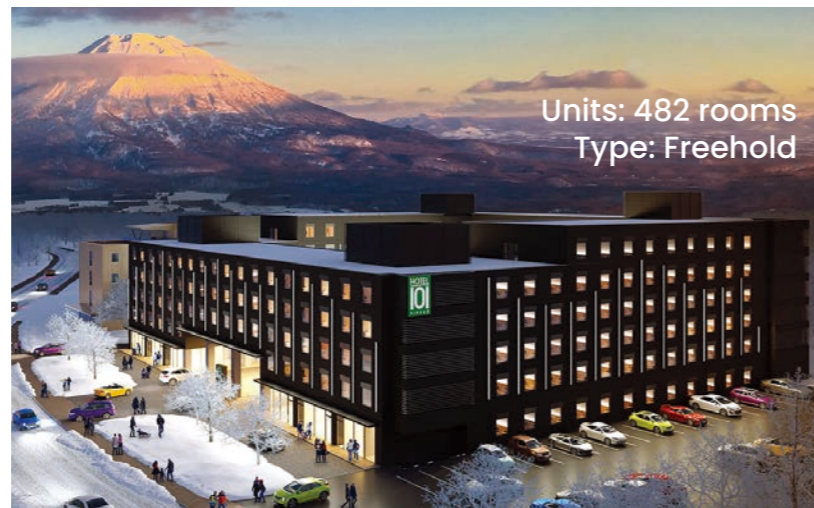
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About the Developer

Hotel101 Global Pte. Ltd. is the Singapore-registered worldwide hotel expansion subsidiary of Philippine-based parent company DoubleDragon Corporation. DoubleDragon Corporation is an investment holding company listed on the Philippine Stock Exchange (Ticker: DD) with over US\$2.8 billion in assets primarily in real estate.

DoubleDragon Corporation is led by Edgar "Injap" J. Sia II and Tony Tan Caktiong, the founders of Mang Inasal and Jollibee, the largest and fastest growing fast-food brands in the Philippines.



STAY

BEST LUXE STAYS IN NISEKO

FEATURE BY THE LUXE NOMAD

Images: Courtesy of Luxe Nomad



Intuition penthouse



STEPHANIE CHAI
CEO, The Luxe Nomad

In this interview, Stephanie Chai, CEO of The Luxe Nomad, provides an insight into luxury accommodations in Niseko. Explore ski-in ski-out chalets and the 5-star Niseko Kyo, renowned for private natural onsens, as well as the best amenities and impeccable service The Luxe Nomad has to offer.

Q. WHAT DISTINGUISHES THE DESIGN OF LUXURY ACCOMMODATIONS IN NISEKO?

A: In Niseko you'll find a fantastic array of apart-hotels, hotels and ski chalets. The apart-hotels are the most common and feature apartment-sized units, with lighter service than a typical hotel. This works really well for the ski market as many guests prefer apartments vs. hotel rooms. If you're with family and kids, the apartments are spacious and provide a kitchenette too, where you can whip up breakfast before hitting the slopes.

Q. WHAT ARE THE KEY HIGHLIGHTS OF LUXURY ACCOMMODATIONS?

A: From apart-hotels to chalets, our sought-after residences boast top-notch amenities, spacious bedrooms, ski-in ski-out locations, and breathtaking views. Paired with culinary delights, traditional onsens, and access to world-class facilities — your stay with us is a feast for the senses. Our newly launched 5-star property, Niseko Kyo, is a true ski-in



Niseko Kyo

ski-out property. What is very unique about it, is that all units (except studio rooms) have their own private natural onsen. Guests adore the après-ski onsen, a popular and relaxing end to the day, offering the perfect traditional Japanese therapeutic experience.

Q. WHAT TYPES OF AMENITIES AND SERVICES CAN ONE EXPECT?

A: Depending on the property you book, amenities range from private onsens, on-site restaurants, ski storage and valet, spa and fitness facilities, entertainment options, and so forth. Service wise, our ski in and out properties all have hotel concierge services on site, ready to assist guests with any last minute requests. For our boutique properties, such as Terrazze, we provide shuttle services on request. At The Luxe Nomad, we are rated 4.9/5 on Trustpilot for our service - so this is something we take to heart!



Jade Rabbit

ABOUT THE LUXE NOMAD

The Luxe Nomad is Asia-Pacific's largest luxury vacation rental management company, boasting an exclusive collection of 1,200+ rooms spread across private villas, chalets, and apart-hotels. In Hokkaido, our properties are carefully curated for location and design, with featuring modern interiors with floor-to-ceiling windows. Amongst our 14 exclusively managed properties, 6 are ski-in and ski-out. In July 2023, The Luxe Nomad took a majority share in Nisade, one of Hokkaido's pioneering management companies. Together, their mission is to inspire and enable guests to travel well by taking the guesswork out of a holiday. Led by CEO, **Stephanie Chai**, a former TV personality and 2018 Young Entrepreneur Award winner in Singapore, The Luxe Nomad invites guests to "Dream a little. Travel a lot." Founded in July 2012, Stephanie Chai's entrepreneurial journey reflects her educational background having majored in Finance & International Business at the University of Auckland, New Zealand.

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WHAT IS THE BACKCOUNTRY?

BEGINNERS FAQ

BY WHAT'S ON
IMAGE BY NISEKO PHOTOGRAPHY

As Niseko is famous for its powder snow, riders are naturally keen to progress from the groomed runs, to fresh snow, and eventually into the backcountry. Let us take a look at what the backcountry is, and how to ride in the deep snow.

Q: WHAT IS BACKCOUNTRY SKIING/SNOWBOARDING?

A: Backcountry skiing (and snowboarding) is skiing on unmarked or unpatrolled areas either inside or outside a ski resort's boundaries. These areas are usually marked by 'gates'.

Q: WHY RIDE THE BACKCOUNTRY?

A: Being able to ride the backcountry opens up more terrain in the Niseko area. The feeling of making your tracks and being in nature is indescribable.

Q: WHAT ARE GATES?

A: Gates are the access points to the backcountry outside of the ski resort. The opening and closing of the gates are controlled by the ski patrol.

Q: HOW DO I GET TO THE GATES?

A: Ride lifts to the top of the mountain, step outside of resort boundaries through gates throughout Niseko's four resorts and neighbouring Mt Moiwa. You can check where the gates are with the Niseko United Trail Map.

Q: WHERE'S THE BEST TERRAIN FOR BEGINNERS?

A: For first-timers, we recommend using the hooded quad lift in Annupuri. There are wide open slopes between the runs that provide a good introduction to powder without venturing too far from regular terrain.

Q: HOW WELL DO I NEED TO BE ABLE TO SKI/SNOWBOARD BEFORE I TRIED THE BACKCOUNTRY?

A: We advise that you are able to ride all the areas inside the ski resort before you venture out of the gates. We also recommend that you learn to use all the safety gear required for backcountry riding.

Q: DO I NEED A GUIDE?

A: If you're new to the backcountry, or new to the area, we would recommend a guide. When you venture into the backcountry you are outside of the ski resort and as such, there are many more hazards out there – these hazards have been removed or controlled inside the resort boundaries. A qualified guide will provide training on identifying what these hazards are, and how to minimise your exposure to these, to ensure you're safe while having maximum fun.

Q: WHAT ARE SOME OF THE MOST IMPORTANT THINGS TO REMEMBER BEFORE STEPPING OUT?

A: Gear up correctly – with helmets, beacons, probes and shovels, dress for cold weather and be prepared for bad outcomes.

Q: WHAT ARE SOME OF THE BACKCOUNTRY RISKS?

A: Avalanche risk is a real concern, and it's important to stay informed and make informed decisions about which gates to use and when. Always check the Niseko Avalanche Information Center's (NAIC) daily bulletin before heading out, and be sure to carry the necessary safety equipment and know how to use it.

Q: CAN ANYONE GO BACKCOUNTRY?

A: When a gate is open, everyone is welcome: there are no beacon or gear checks – any skier or snowboarder is welcome to exit the resort, providing they follow the Niseko Rules.

Q: WHAT ARE SOME OF THE KEY NISEKO RULES?

A: Don't duck ropes, don't exit resort boundaries when gates are closed, and avoid out-of-bounds areas.

SOME USEFUL INFORMATION

NISEKO UNITED TRAIL MAP

All four resort areas have gate access to out-of-bounds areas. The Niseko United Trail Map marks the gate entrances.

[NISEKO.NE.JP/EN/MAP](https://niseko.ne.jp/en/map)

LIFT & WEATHER STATUS

Lift and 'live' weather status for Grand Hirafu, Hanazono, Niseko Village and Annupuri Resorts.

[NISEKO.NE.JP/EN/NISEKO-LIFT-STATUS](https://niseko.ne.jp/en/niseko-lift-status)

NISEKO DAILY AVALANCHE INFORMATION

The Niseko Avalanche Information is the area's official information. This site posts daily bilingual avalanche reports each morning, with detailed information on wind speeds, snow depth, air pressure, temperature and visibility. It also includes a judgement on whether it's worth exploring the backcountry that day.

[NISEKO.NADARE.INFO](https://niseko.nadare.info)

[NISEKOTOURISM.COM/AVALANCHE](https://nisekotourism.com/avalanche)

NISEKO RULES

The Niseko Rules were implemented to reduce and prevent accidents backcountry areas. All resort users must obey the following rules for the safety of everyone.

[NISEKO.NE.JP/EN/NISEKO-RULES](https://niseko.ne.jp/en/niseko-rules)

EMERGENCY CONTACT NUMBERS

Grand Hirafu: 0136-22-3760
Niseko Village: 0136-44-2211
Niseko Annupuri: 0136-58-2080
Niseko Moiwa: 0136-59-2511
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REAL ESTATE

REAL ESTATE TRENDS: EXPERT'S TAKE

BY WHAT'S ON



CHRIS PICKERING
CEO, UCHI / UCHI.JAPAN

In this exclusive interview, Chris Pickering, the CEO of Uchi, provides invaluable insights into the transformative journey of Niseko's real estate scene. Witnessing a significant shift in the buyer profile from Australians to a surge of interest from Asia, particularly Singapore, Hong Kong, Taiwan, and Thailand, Pickering unveils the prevailing trend of lifestyle-driven investments.

01. HOW HAS THE BUYER PROFILE CHANGED OVER THE PAST 8 YEARS (SINCE WON'S FIRST ISSUE)?

The shift from mainly Australian investors has continued, most real estate purchases now are from within Asia: Singapore, Hong Kong, Taiwan, and Thailand would be the biggest. There has been significant growth in interest from mainland China and America too.

02. WHAT IS THE MAIN DRIVER FOR INVESTING IN NISEKO TODAY?

Lifestyle investment for sure. Most properties can generate some basic returns, but the aim is to have those returns cover expenses, including your own holidays. Buyers should be looking for properties that allow them to enjoy their time here.

03. HAVE THE MARKETS CHANGED AND WHAT ARE THE NEW MARKETS LOOKING FOR?

There has been a shift away from the all-day skiers. Buyers now are interested in "the extras", such as onsen, service level, food and shopping options. We see that not everyone in a group will hit the mountain, so comfort and service have become more important.

04. HAS THE RISE IN LAND PRICING IMPACTED THE MARKET?

Well, everything has become more expensive of course! Rising land prices and also costs of construction have driven up the cost of new real estate, but prices are still significantly below those in American or European resorts. And the cheap yen has really helped to reduce the cost for international investors.

05. HAS THE REAL ESTATE SALES PITCH ADAPTED TO CHANGES IN THE INVESTMENT PROFILE?

I think so, the most successful agents have been able to adapt their pitch to appeal to lifestyle Asian investors by focusing on service and amenities more than just the fact the property is located in snowy Niseko!

06. WHAT IS THE MOST SIGNIFICANT CHANGE THAT YOU HAVE SEEN IN RELATION TO INVESTMENT IN NISEKO?

The quantum of investment has changed beyond recognition. 10 years ago, a USD 2m investment felt like a game changer, but that would barely raise eyebrows today. We are also starting to see managed estates gain in popularity, as opposed to just condo apartments.

07. DO YOU SEE ANY SLOWDOWN IN THE REAL ESTATE BOOM IN THE NEXT FEW YEARS?

Niseko continues to be the aspirational ski centre of Asia. I think America and China will be coming in strong, so don't expect any real slowdown. The only risk is if there is too much stock at too high a price.

08. WHAT CAN WE EXPECT IN THE NEXT 2 TO 3 YEARS?

I think we will see the likes of Odin Hills, Kaba Niseko, Hanacreek and Drift Niseko all sell-out and houses be built, which will spread out the ski resort experience away from the bottom of the ski lifts.

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Skye Niseko 268 / JPY 152,500,000 / Upper Hirafu, Ski-in Ski-out / Condominium / 1.5 bedrooms / Floor 60.6 m²

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REAL ESTATE

REAL ESTATE TRENDS: UPPER HIRAFU BARGAIN CONDOS

BY WHAT'S ON . FEATURE BY NISEKO PROPERTY

(RIGHT)

YAMA SHIZEN WEST 302 / UPPER HIRAFU / JPY 99,000,000
3 BEDROOMS / FLOOR 120.86 M²
LIFTS 5 MINS ON FOOT



Upper Hirafu has seen a recent surge in new luxury condominium developments with properties such as Muwa Niseko and Kyo Niseko. While glitzy and convenient, these come at a premium price. We chat with real estate expert Grant Mitchell from Niseko Property about exciting and reasonably-priced older condos in prime Upper Hirafu locations.

Q. IS UPPER HIRAFU STILL A HOT SPOT IN THE REAL ESTATE MARKET?

A: Very much so. Upper Hirafu remains in high demand for buyers due to its prime location and unparalleled convenience. Buyers and investors can benefit from the potential for capital gain and strong rental income, making these properties not only lifestyle choices but also lucrative investment options.

Q. HOW DOES BEING CLOSE TO THE SKI SLOPES IN UPPER HIRAFU IMPACT ITS VALUE?

A: Buyers (and visitors to the resort) are willing to pay a premium for the luxury of stepping out of their door and onto the slopes or being within easy walking distance of lifts. The location not only affects the property's current value but also its potential for appreciation over time.

Q. HOW HAS THE DEMAND FOR PROPERTIES IN UPPER HIRAFU EVOLVED IN RECENT YEARS?

A: The demand for both new and older properties in Upper Hirafu has experienced steady growth over the years. The biggest trend has been towards newer ski-in ski-out properties, with the highest level of luxury accommodation, updated styles and furnishings. This has produced a price gap between new and older condos, with the older ones now being unsung bargains.

Q. HAVE DO THE SECONDARY MARKET CONDOS COMPARE IN TERMS OF DESIGN AND MAINTENANCE?

A: Older properties were also designed and built with style and comfort at the forefront. They are managed by highly professional management companies, who have kept them well-maintained and updated.

Q. HOW DO NEW AND OLDER UPPER HIRAFU CONDOMINIUMS LINE UP PRICE-WISE?

A: Brand new Upper Hirafu ski-in ski-out condos typically retail well over USD14,000/m², while their older counterparts a little further from lifts are around USD5,600/m². For a 120 m² apartments, this equates to (at least) USD1,600,000 vs USD680,000.

Q. WHAT ARE YOUR TOP PICKS FOR SECONDARY MARKET CONDOMINIUMS IN UPPER HIRAFU?

A: Alpen Ridge was one of the first condominium buildings and offers a premium location at the bottom of Upper Hirafu close to restaurants and bars. Alpen Ridge is a 1.5-bedroom unit for just 99,000,000 JPY. Yama Shizen is a complex located within walking distance to lifts with large units many boasting great views. Yama Shizen West 302 is an approx. 120m² dual key condo for a low 99,000,000 JPY!



MIHARASHI 6 YOTEI VIEWS / UPPER HIRAFU / CONDOMINIUM / JPY 82,000,000
3 BEDROOMS / FLOOR 89.03 M²

OUR TOP PICK おすすめ!



ALPEN RIDGE 205 / UPPER HIRAFU / CONDOMINIUM / JPY 99,000,000
1.5 BEDROOMS / FLOOR: 57.64 M² / SK-IN SKI-OUT

This large 1.5-bedroom ski-in ski-out condominium is genuinely ski-in, ski-out with immediate access to the Ace Family lift. Located very close to restaurants and shops with ski rental, ski school in-building. Includes bathtub!

Well-managed and well-maintained by one of Niseko's most experienced management companies. Solid rental yields with excellent capital gains prospects. Own the dream!

📧 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 5 Feb 2024 (We'll pick the best ones to be answered!)



REAL ESTATE SALES & LEASES

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If you are in Niseko, its most likely because of the famous Niseko snow. Whether on skis or snowboarding you can enjoy some of the deepest powder skiing in the world but there are lots of other ways to enjoy this winter wonderland. Check out a few of the newest activities available this winter.

NIGHT SNOWSHOEING
Located at the base on Mt Yotei, Lake Hangetsu transforms into a serene winter wonderland after dark. Equipped with snowshoes and headlamps, participants embark on an experience that blends tranquility with excitement. The crisp crunch of snow beneath your feet echoed through the stillness of the night as you navigatd the snowy trails down to the lake.

DISCOVER RUSUTSU RESORT
A must-do during any Niseko ski trip should be to take some time to discover one of the nearby resorts. Rusutsu Resort, located only 40 minutes from Niseko is a great option. Get a shuttle or embark on a guided day trip from Niseko, either option promises a thrilling adventure filled with pristine powder snow, some great tree skiing and wide open runs for the not-so-advanced.

NIGHT SKI LESSON
Night skiing in Niseko is a unique and thrilling experience. Niseko is renowned for its abundant powder snow, and the opportunity to ski or snowboard under the lights adds an extra layer of excitement to the adventure. A night skiing lesson in Niseko is a great way to up your skills without the crowds and other distractions of the bustling mountain during the day.

KARAOKE EXPERIENCE
Besides its world-class skiing and stunning winter landscapes, Niseko also offers some fun entertainment options beyond the slopes, including the Japanese staple, Karaoke. Get a group together and visit a typical Japanese Karaoke venue or bar. A Karaoke experience includes transport, a private karaoke room and drinks. Optional dinner available.

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**EXCEPTIONAL EXPERIENCES
PREMIUM PRIVATE LESSONS**

CORE
hokkaidocore.com

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

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

12 JAN - 10 MAR / KIYOEGALLERY
YOKO ARANO SOLO EXHIBITION
AT ARISHIMA TAKEO MUSEUM, NISEKO TOWN
90-year-old calligraphy master Yoko Arano's solo exhibition at Arishima Takeo Museum. Admission is free.

KIYOEGALLERY INFO@KIYOEGALLERY.COM

15 DEC - 25 FEB / PARK HYATT NISEKO
LOUIS VUITTON POPUP STORE
PARK HYATT NISEKO EVENT AREA
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

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

25 JAN - / THE SOCIAL KUTCHAN
THIRSTDAY TRIVIA
EVERY THURSDAY AT THE SOCIAL, 19:00 - 21:00
Come join the Thirstday Trivia at The Social, Kutchan. Hosted by Beau. Registration 17:00 - 21:00.

THE SOCIAL THESOCIALKUTCHANPUB

WHAT'S ON NISEKO
ISSUE 51
Submission Deadline 5 FEB 2024
LIST YOUR EVENT FOR FREE!
ISSUE #51: 16 FEB - MAR 2024
WHATSONNISEKO.COM/LIST-YOUR-EVENT

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

31 JAN / STUDIO EN
SOUND HEALING
17:00 - 18:30
Welcome to the beautiful journey. Using a variety of healing instruments, you'll experience the magic of sound that reach deep into your body and soul.

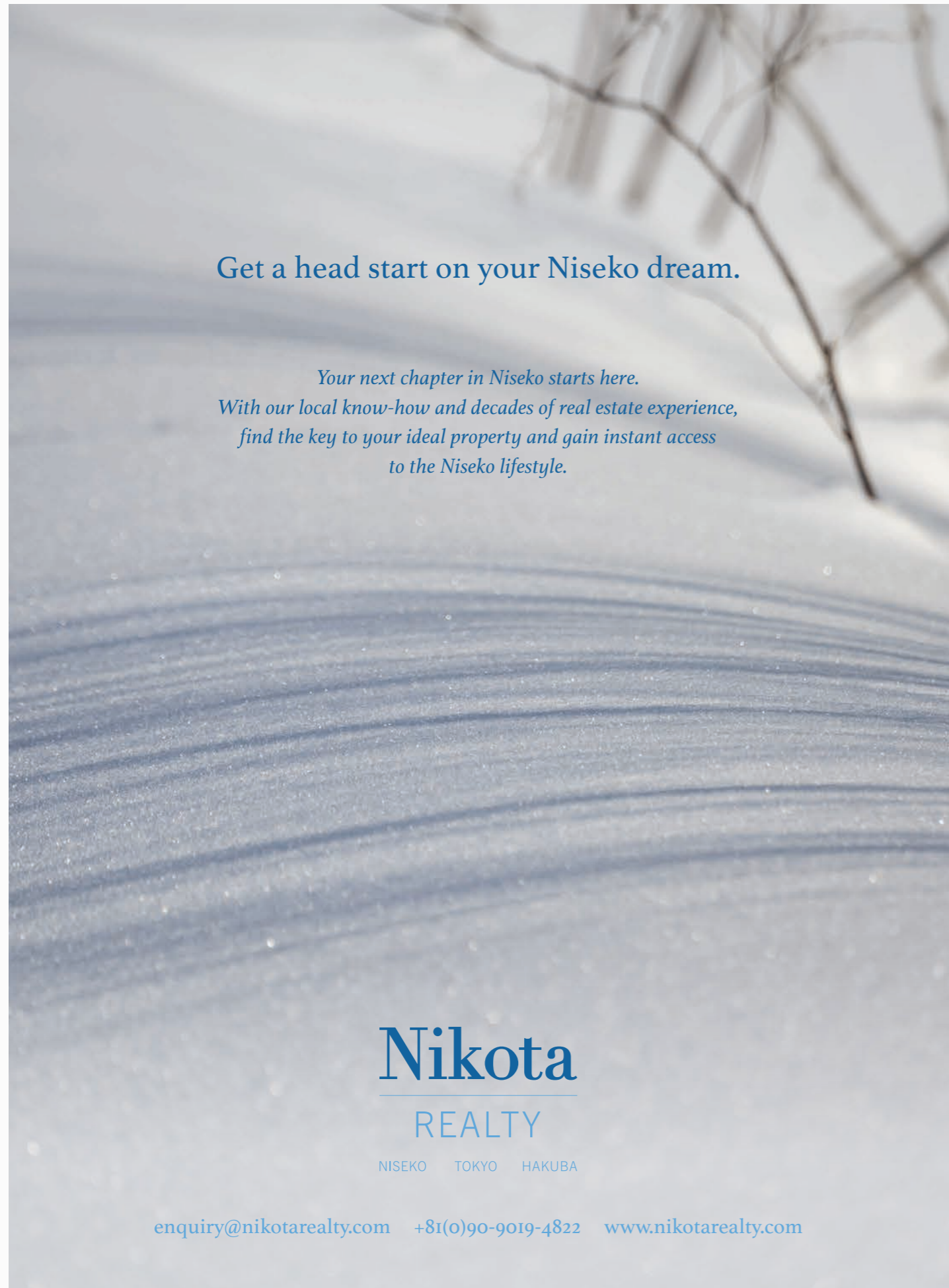
STUDIOEN.JP STUDIOENJP

NISEKO CLASSICAL NIGHT
8 - 10 FEB 2024 / HILTON NISEKO VILLAGE 3F "HOKKAIDO"

For event details and reservations

LUXURIOUS CLASSICAL MUSIC, GORGEOUS DINNER & RAMEN!
Winner of the "Vienna Artist of the Year" award in 2009, the world-famous Hungarian-born musicians, the Javorkai brothers, will perform everything from classical masterpieces to famous film music with their superb technique and humorous characters. The event will also feature a buffet of Hilton Niseko Village's famous food and the flavors of Hokkaido's famous ramen restaurants.

18:30 Doors open
19:00 Concert starts
20:30 Event ends
Price: JPY35,000 pp (tax incl.)
KORANSHA.COM/NISEKO



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20 JAN / THE YARD NISEKO ★
PING PONG TOURNAMENT
AT THE YARD, FROM 18:30
It's Ping Pong party time again! Whether you're the next ping pong legend or just looking for a fab evening with friends, this night's all about fun vibes and friendly competition. Doors 18:30, Register by 18:45, Start 19:00

THEYARDNISEKO.COM THEYARDNISEKO

27 JAN / APRÈS VILLAGE NISEKO, HIRAFU ★
TOO SHADY PARTY
AT APRES BAR, 18:00 - 24:00
Too shady pop-up shop. Special guest DJ. Prizes & giveaways!

APRESVILLAGENISEKO

8-10 FEB / KORANSHA INC ★
NISEKO CLASSICAL NIGHT
AT HILTON NISEKO VILLAGE 3F
Really enjoy superb violin and cello performances! Fully enjoy a special buffet and Hokkaido Ramen!

KORANSHA.COM/NISEKO INFO_NISEKO@KORANSHA.COM

7-8 FEB / MANDALA CLUB NISEKO Y
BAR GUESTSHIFT: VIJAY NATIVE (SIN)
AT MANDALA CLUB NISEKO, 20:00 TIL LATE
Rising star Vijay behind NATIVE, award-winning Asia's No.42 Best Bars joins us at Mandala Club Niseko.

MANDALA.CLUB/NISEKO +81 80-3294-3052

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

11 & 12 FEB / NISEKO WELLNESS X
WELLNESS WORKSHOP: ULTRA PROCESSED FOODS
12 FEB, 18:30-20:00: THE POW BAR & CO.
If you're eating something that came wrapped in plastic and contains ingredients you don't have in your kitchen, it's most likely ultra-processed.

ANGHARAD.COACH NISEKOWELLNESS

15-17 FEB / MANDALA CLUB NISEKO X
GEORGE CALOMBARIS, MASTERCHEF JUDGE
AT MANDALA CLUB NISEKO, 18:00 TIL LATE
Australia's most recognisable chef, star of Masterchef Australia takes helm at the pass of POPI's for a 3-day residency, offering a unique degustation, inspired-by Hokkaido.

MANDALA.CLUB/NISEKO +81 80-3294-3052

WIN THE ULTIMATE PRIZE!
Complete the Niseko survey to win!
2 day All Mountain Lift Pass OR monthly secret prizes from Niseko!
Two lucky winners drawn on the 13th of EVERY month!
NISEKO UNITED x niseko
nisekotourism.com/survey

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

16 FEB / APRÈS VILLAGE NISEKO, HIRAFU ★ Y
MARDI GRAS NISEKO
AT APRES BAR, 18:00 - 24:00
A party celebrating pride and diversity!

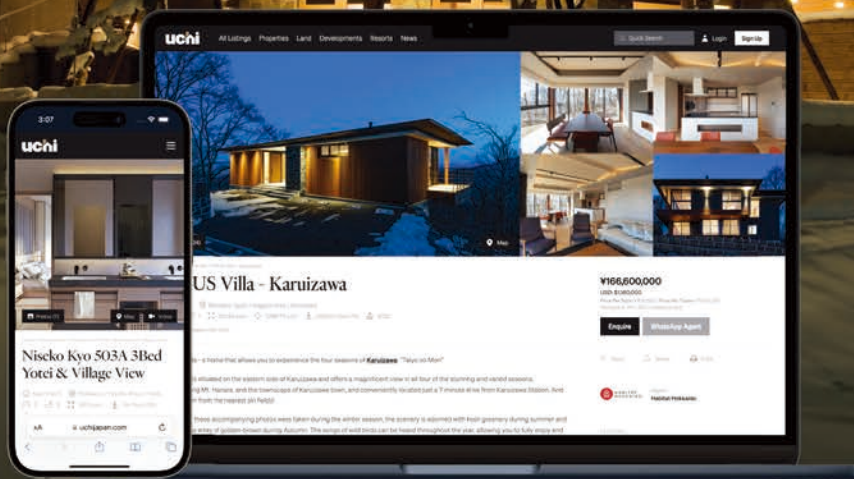
APRESVILLAGENISEKO

prices starting from ¥15,000
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Family Photography
Ski & Snowboard
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