

# WHAT'S ON<sup>®</sup>

## NISEKO

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

RESORT EDITION

#51

FRI, 16 FEB –  
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On the cover: Calligraphy by Yoko Arano. Read more on pp.2-3



5 MINUTES WITH  
**YOKO ARANO**  
CALLIGRAPHER

INTERVIEW BY JACINTA SONJA, WHAT'S ON  
PHOTOS BY LIAM LARNACH, JACINTA SONJA / ADDITIONAL IMAGES: COURTESY OF YOKO ARANO & KIYOUE GALLERY

Meet the legendary 90-year-old calligrapher and calligraphy teacher, Yoko Arano, from Kutchan, Hokkaido. Arano-sensei embarked on her calligraphy journey over 80 years ago as a child. In this interview, Arano-sensei gives us a glimpse into her life, her inspirations and her remarkable journey that reached a pinnacle with a solo exhibition in Hirafu and the sale of her first piece of work at the age of 85.



"いきる" ("Live"), 1965

Can you share a bit about your background and how you first became interested in calligraphy?

**Yoko Arano (YA):** I was born in 1933 in Kitami City, Hokkaido. When I was 4 years old, my father went to war. He died in 1939 when I was 6. In 1940, my mother enrolled in a nursing school in Sapporo, and the same year, I started Junior High School in Sapporo. My mother graduated with a national nursing certification in 1941 and worked as a nurse in Sapporo.

My mother suggested that I attend calligraphy classes as she thought a professional calligraphy qualification would enable me to get a good job in the future. It was in the autumn of 1940 that I first started calligraphy lessons. During the war, I was not able to continue calligraphy lessons, so I practised on my own. When I was 17, I met some friends who were also practising calligraphy and we started doing calligraphy together.

When did you move to Kutchan?

**YA:** We moved from Otaru to Kutchan in 1957, where I met music teacher Tamotsu Arano. We got married when I was 23.

What was life like back then?

**YA:** I had a busy life — I had to walk 3 km to and from a place where I was doing some work daily, in between taking care of the family, sewing, cooking and doing housework. I was also taking Kado (the art of flower arrangement) and Sado (the art of tea ceremony) lessons in the evenings.

What do you consider to be the pivotal point in your calligraphy journey?

**YA:** I took up calligraphy again in 1961 after my two sons were born (1958 and 1959). I formed a calligraphy group with two other women so that we could come together and practice.

In 1962, we decided to enter the Hokkaido Calligraphy Exhibition. It was our first entry and all three of us ended up winning prizes. Thereafter, I decided to take calligraphy a little more seriously. Every Monday, after some housework, I would practice from 9:00 — 12:00 with the group. We have been participating in the exhibition every year for the past 62 years. Every year, we would send in our works for the selection process for the exhibition, though my work was not selected a couple of times.



Yoko Arano (second from left), aged 15, c.1948

When did you start teaching calligraphy?

**YA:** I started a calligraphy school in 1970 and taught kids calligraphy. I had about 30 students, each paid 200 yen. I made about 6,000 yen each month. I've been teaching for about 53 years now, my classes continue to this day. Some of the kids I taught before are now over 50–60 years old.



Yoko Arano atelier in Kutchan

Q. Who was your greatest inspiration in calligraphy?

**YA:** I have been inspired by many of my teachers, though they weren't calligraphy teachers. I had a lot of respect for them. I was inspired by their strength and their personalities. I had an uncle (my mother's brother) who did calligraphy. His style was so free, and it left a deep impression on me. I still remember his work very clearly. His work was at such a high level that I am constantly humbled and inspired at the same time.



Yoko Arano — 'live' calligraphy performance at Arishima Takeo Museum, 11 Feb 2024



Yoko Arano's calligraphy brushes

Q. How did you develop your style of calligraphy?

**YA:** During the war, there was a lot of propaganda and there was no freedom. I wanted to express freedom in my calligraphy. It was the struggle that also gave me power.

Q. What is most important in calligraphy?

**YA:** To embrace the moment — every day is a new day, a new feeling, a new expression, each piece of calligraphy is new. I write according to how I feel that day. The size of the calligraphy does not matter.

Q. How do you capture the essence of 'kanji' in your calligraphy (traditional Japanese characters adapted from the Chinese script)?

**YA:** I would usually focus on the space of the paper, imagine and feel the meaning of the 'kanji', gather strength, exhale, and allow the calligraphy to flow. It's a little like how a samurai strikes in a single stroke. In that space, I have no thought, there is no separation, and everything becomes one at that very moment.

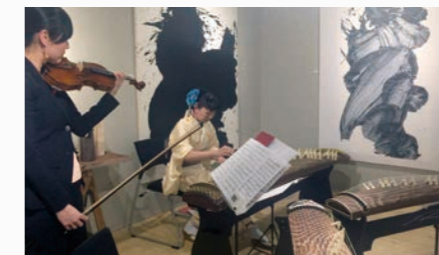
Q. What was your first professional calligraphy piece that you did?

**YA:** My first job was a calligraphic script for a signboard for Kounji Temple in Kutchan. I had never really

thought about selling my art, though I had done some commissioned work. I used to give my pieces away or exchange/barter them with what they could give.

Q. Tell us about your first solo exhibition in Hirafu.

**YA:** I met Kiyoe Hosokawa in 2017, and I had my first solo exhibition in June that year at Kiyoe Gallery (at AYA Niseko back then). It was my first time exhibiting to an international audience. It was also then that I officially sold my first piece of work. I was 85 years old.



Solo exhibition at Kiyoe Gallery (AYA Niseko) with a music performance (2017)

Q. What's most important in life for you?

**YA:** The most important thing for me is food — I love to cook and share the food I make with others. Calligraphy only comes second.

Q. What's next for you?

**YA:** I love calligraphy, and I just want to keep on writing. When I was in my 20s, I decided that I wanted to be true to myself and continue to pursue calligraphy. I hope to continue doing calligraphy until the end of my life. I am now in my 90s, and I am still able to write with a big calligraphy brush. I am very happy.

Thank you Arano sensei!

CHAT WITH KIYOUE HOSOKAWA  
KIYOUE GALLERY NISEKO



We had a brief chat with Kiyoe Hosokawa of Kiyoe Gallery Niseko about Japanese calligraphy and what made Yoko Arano's calligraphy special.

What were your thoughts when you first came across Yoko Arano's calligraphy?

**Kiyoe Hosokawa (KH):** When I saw Yoko Arano's calligraphy in Niseko for the first time, I was very surprised as I thought her "bokusho" (abstract sumi-e or calligraphic drawings) was very good. "Nihonshodo" (Japanese calligraphy with clearly written characters) is more common, but "bokusho" is quite rare.

Hence, I wanted to show more of Arano sensei's calligraphy. In 2017, Arano sensei had her first solo exhibition at my gallery at AYA Niseko.

What is unique about Yoko Arano's calligraphy?

Arano sensei's style is really powerful and unique. I thought that her works were even better than the famous calligrapher Inoue Yuichi.

How would you describe her work?

I could feel Arano sensei's personality in her work. There is a sense of child-like honesty — it's pure and powerful at the same time.

There are 2 types of calligraphy that Arano sensei does. Tell us more about it.

Arano sensei uses a black sumi (ink), and a special cold-temperature ink for her calligraphy. The calligraphy with more distinct gradation is written with this special "cold" ink. This method of calligraphy can only be done in winter at temperatures below -5°C, and it is also weather dependent with the drying process. Each winter, Arano sensei produces a couple of pieces with this special ink.

Both calligraphy types are on show at Yoko Arano's exhibition, which is on until 10 March 2024, at Arishima Takeo Museum in Niseko.



📍 KIYOUEGALLERY.COM 📧 INFO@KIYOUEGALLERY.COM

キヨエギャラリーニセコ

APRÉS

# DISCOVER: NISEKO'S ART & CULTURE

BY WHAT'S ON | PHOTOS BY LIAM LARNACH

Discover Niseko's vibrant art scene from ST-Gallery's vibrant display of local artist Tokomaru Shigeru's mountain-inspired pieces, Somoza Gallery's collection of rare Hokkaido art, Ram Gallery's metal sculptures, to exceptional works of art in hotel lobbies.



## AROUND NISEKO

### ST-GALLERY

East Hirafu / 11:00 – 19:00. Appointment required.

A vibrant, eclectic art gallery on the outskirts of Hirafu showcasing the work of 89-year-old local Niseko artist, Tokomaru Shigeru. His drawings and paintings are inspired by the mountain landscape and the power of the nature of Niseko and Hokkaido.

📍 NISEKOSTDESIGN.COM 📞 0136-22-1765

### SOMOZA GALLERY

Hanazono / Gallery & Tea from 13:00 (Open Thurs – Sun). Reservations required.

Perched on a cliff overlooking a mountain stream, Somoza is a relocated, repurposed 150-year-old Japanese farmhouse that is home to a carefully curated selection of Hokkaido art and antiques by owner Shouya Grigg.

📍 SOMOZA.JP 📞 0136-55-8741

### GALLERY RAM

Behind Lupicia, Kabayama / 11:00 – 16:00 (open Thurs – Sun)

Showcasing and selling wood and steel sculptures and furniture by “hammer artist” Masafumi Sawada. Over 30 artworks are exhibited in the gallery. The artworks are inspired by several different themes such as nature and animals.

📍 NISEKO-RAM.COM 📞 090-2691-9414

### GALLERY KATACHI

Upper Hirafu / 11:00 – 19:00

Located in front of Bang Bang restaurant in Upper Hirafu, this gallery showcases a collection of artworks by local artists. Available to purchase are handcrafted items, such as tapestry, ceramics, glass art, wood and metal work that are perfect for taking home as a souvenir and to support the local art scene.

📍 GALLERY KATACHI 📍 KATACHIGALLERY

### SHU OGAWARA MUSEUM OF ART

Kutchan / 9:00 – 17:00 (Closed Tues)

One of Hokkaido's great artists, Shu Ogawara, died in 2002, leaving behind Niseko's largest art gallery, the Shu Ogawara Museum of Art in Kutchan.

📍 TOWN.KUTCHAN.HOKKAIDO.JP/CULTURE-SPORTS/OGAWARA-MUSEUM 📞 0136-21-4141

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



Clockwise (from top): ST Gallery; RAM Kobo; Katachi Gallery; Kiyoe Gallery (Arishima Museum)



### ARISHIMA TAKEO MEMORIAL MUSEUM

Arishima, Niseko / 9:00 – 17:00 (Closed Mon)

This museum is built upon family land which Takeo Arishima, a critically acclaimed literary figure from the 20th century, generously donated to local Niseko farmers. The museum also provides a glimpse of the early years of Hokkaido's art culture during the Meiji to Taisho Period.

📍 TOWN.NISEKO.LG.JP/ARISHIMA\_MUSEUM 📞 136-44-3245

### KIYOE GALLERY

Pop-up at Arishima Museum 9:00 – 17:00 (Closed Mon) / New gallery opening in summer 2024

Kiyoe Gallery Niseko curates and showcases works by Hokkaido and Japanese artists with regular guest exhibitions by artists from across Japan. There will be several special events held throughout the winter.

📍 KIYOEGALLERY.COM 📍 INFO@KIYOEGALLERY.COM

### AJ GALLERY

Hirafu / 11:00 – 19:00

AJ Gallery is located in the heart of Hirafu Village showcasing fine art photographic prints on hand-made Japanese paper and custom creations by internationally renowned Hokkaido photographer Aaron Jamieson.

📍 AJGALLERYNISEKO.COM 📍 AJGALLERYNISEKO

### KEYIU NISHIMURA MUSEUM OF ART

Iwanai / 9:00 – 19:00 (Closed Tues)

Memorial museum of a Paris-based artist Keiyu Nishimura (1909-2000) who was born in Kyowa-cho. The museum houses over 5,500 artworks including many of Nishimura's pieces.

📍 MUSEE-NISHIMURA.JP 📞 0135-71-2525

### HOTELS WITH ART

#### PARK HYATT NISEKO HANAZONO

Find artworks by Anish Kapoor, to bronze sculptures by Romain Langlois, and a photography exhibition entitled “Hokkaido Unveiled” by Rujipart Photography.

📍 PARKHYATTNISEKO 📍 RUJIPART.COM

#### SETSU NISEKO

Hirafu  
Setsu Niseko's art collection includes traditional Ainu artworks, Hokkaido's distinctive calligraphy, through to contemporary artworks of modern sculpture.

📍 SETSUNISEKO.COM

Do also check out works by Hokkaido artists at **KI NISEKO** and original artwork by artist Keith Haring at the restaurant of **KEY SPRING NISEKO** in Yunosato.

SHOPPING

# OUR FAVOURITE COMFORT FOOD: RAMEN

BY WHAT'S ON

From rich, pork-based tonkotsu to flavorful vegan options, the diverse array of flavors caters to various preferences. Each bowl is meticulously crafted, reflecting the essence of Japanese comfort food. We ate our way through ramen restaurants the past weeks, and here are some of our favourites : PS. Most of these joints don't take reservations, be prepared for a little wait when it's busy.



## 01

### SAPPORO RAMEN DAISHIN

KUTCHAN  
ROAST PORK RIBS MISO RAMEN / ¥1,020

Sapporo ramen Daishin is known for its hearty and savory miso-based broth. Slices of tender chashu pork line the edge of the bowl, with corn, spring onion and bean sprouts on top. This makes daishin the most popular ramen shop in Kutchan all year-round.

📍 DAISHIN-SAPPORO.COM 📞 0136-55-8818



## 02

### ASAHIKAWA RAMEN TOZANKEN

UPPER HIRAFU  
SPECIALLY-MADE ASAHIKAWA RAMEN / ¥1,600

Asahikawa ramen Tozanken is renowned for its rich and flavorful broth, characterised by a creamy tonkotsu (pork bone) base. The noodles are medium-thick and firm, and toppings include slices of tender char siu, scallions, and bamboo shoot.

📍 0136-23-4549



## 03

### RAMEN & BAR MOMIJIZAKA46

LOWER HIRAFU  
SPECIAL SPICY RAMEN / ¥2,100

Located above Bar Barunba, this spicy miso ramen uses a mix of pork and chicken bones to create a rich broth well worthy of indulgent. The springy curly noodles absorb the spicy broth, leaving you the hot chilli, ground pork, chashu and spicy (yet sweet) bamboo shoots.

📍 MJZ46.JP 📞 0136-55-8813



## 04

### AFURI

SETSU, HIRAFU  
YUZU SHIO RAMEN / ¥2,100

Afuri's Yuzu Shio Ramen is characterized by its unique combination of citrusy yuzu flavor and savory shio (salt) broth. The broth is clear and light, thin style of noodles from Kyushu, and topped with mizuna, nori, egg a slice of pork and bamboo shoots.

📍 AFURI.COM



## 05

### AFURI

SETSU, HIRAFU  
HAZELNUT TANTAN RAMEN (VEGAN) / ¥2,000

Afuri deserves a second mention for its delicious vegan Hazelnut Tantan Ramen! The broth is a savoury fusion of nutty hazelnut miso in a spicy sesame broth. Topped with nuts, bok choy and shitake, it delivers a satisfying meal for vegans and non-vegans alike.

📍 AFURI.COM



## 06

### OTSUKISAMA AND BAR MOON

LOWER HIRAFU  
DEVIL'S RAMEN / DEVIL'S "KIWAMI" RAMEN / ¥2,200

The infamous spicy miso ramen is a delicious, savoury blend of miso broth and hot peppers. The first bite is salty, and then the sweetness from the chillies, onion and garlic comes through. Try the “Kiwami”/spice challenge option at your own risk.

📍 BARMOON.OTSUKISAMA



## 07

### RAMEN YASUDA

ROUTE 343  
TONKATSU RAMEN / ¥1,500

Located next to the famous Elvis - King of Kebab at Hirafu Food Market, this splendid bowl of Tonkotsu Ramen is topped with delicate pork chashu, a soy-marinated egg, bamboo shoots, and freshly cut spring onions.

📍 HIRAFU.FOOD.MARKET



## 08

### NISEKO RAMEN KAZAHANA

MAKKARI ONSEN, MAKKARI  
NISEKO POTATO RAMEN / ¥1,150

This unique ramen restaurant is located at Makkari Onsen. The chefs top the ramen with a layer of potato puree, you can eat the potato first, or mix it with the rich miso broth to savour the flavours together- I did and it was splendid.

📍 NISEKO-POTERA.COM



## 09

### KAIUN RAMEN (POP-UP)

MINA MINA, UPPER HIRAFU  
VEGAN RAMEN / ¥2,000

This delicious vegan ramen broth is made using kombu, shiitake and a selection of Japanese mushrooms and garlic. The ramen is topped with grilled bamboo, sake kasu, mushrooms, lotus, sesame-seasoned kombu, and fresh greens.

📍 KAIUN.RAMEN 📍 NISEKO.MUSICBAR.MINAMINA

LOCAL'S TIPS

# LOCAL'S TIPS: DINING

BY WHAT'S ON | PHOTOS: LIAM LARNACH

We ask the locals what they their tips for dining in and around Niseko.



## SHINICHI MAEDA

OWNER / HAKKO GINGER, YOTEI STOCK AND SPEAK EZ

### FAVOURITE HIDDEN GEM FOR AUTHENTIC JAPANESE CUISINE IN NISEKO:

Tarusushi in Kutchan — Run by the chef and his wife using local produce and prepared in a traditional style.

### A MUST-TRY LOCAL SPECIALITY THAT MIGHT NOT BE WELL-KNOWN TO TOURISTS:

Hakko Ginger Beer, of course! Also, try Toshiro's Blend gin at Toshiro's Bar in Hirafu.

### A LOCAL DISH THAT SHOWCASES JAPANESE CRAFTSMANSHIP:

Soba Ichimura makes their soba noodles every morning using only the best local produce.

### FAVOURITE SAKE:

Niseko Sake from Niseko Shuzo Brewery.

### TOP TIP FOR DINING IN NISEKO:

Find an old building with old signage that is still busy, go in and try the food.



## AKIKO MATSUMIYA

OWNER / KIKOZ KIMOBETSU

### FAVOURITE HIDDEN GEM FOR AUTHENTIC JAPANESE CUISINE IN NISEKO:

Dog Tail Cafe in Niseko Town — you can taste their love in their "Hamburg & Curry Roux". Their food tastes like home. This dish is something we've inherited/ recreated and is rooted in Japanese dining.

### A MUST-TRY LOCAL SPECIALITY THAT MIGHT NOT BE WELL-KNOWN TO TOURISTS:

Takara Cheese Yakko at Sokeshu drive in Kimobetsu. It's fresh Hokkaido cheese, and it's worth the drive!

### A LOCAL DISH THAT SHOWCASES JAPANESE CRAFTSMANSHIP:

Tempura Soba at Ichimura Soba

### FAVOURITE SAKE:

Kurabitoshuu, available at M-Pocket in Kutchan.

### TOP TIP FOR DINING IN NISEKO:

Ask the locals their favourite restaurants, and book ahead!



## DAISUKE NAGAOKA

OWNER / CHOFUKU FARM

### FAVOURITE HIDDEN GEM FOR AUTHENTIC JAPANESE CUISINE IN NISEKO:

Ramen Kimura in front of Kutchan Station, They offer miso, shoyu, tonkatsu and tantanmen ramen.

### A MUST-TRY LOCAL SPECIALITY THAT MIGHT NOT BE WELL-KNOWN TO TOURISTS:

Chofuku Farm tomato juice, is made from local fresh tomatoes, completely organic, and non-concentrated!

### A LOCAL DISH THAT SHOWCASES JAPANESE CRAFTSMANSHIP:

Imo Dango (sweet potato dumplings) is a local cuisine of Kutchan. I grew up eating it since I was little.

### FAVOURITE SAKE:

Sake from Niseko Sake Brewery - you can find it in supermarkets and restaurants in Kutchan and Hirafu

### TOP TIP FOR DINING IN NISEKO:

Local produce in Niseko isn't just amazing in Winter it is also very fresh in Summer, worth returning.



## ASUMI UENO

BARISTA / THE POW BAR & CO.

### FAVOURITE HIDDEN GEM FOR AUTHENTIC JAPANESE CUISINE IN NISEKO:

Soba Ichimura. The food is delicious and the service is quick. Try the seasonal vegetable tempura.

### A MUST-TRY LOCAL SPECIALITY THAT MIGHT NOT BE WELL-KNOWN TO TOURISTS:

Almond vanilla scone at Pow Bar cafe, Cafe Creperiz makes crepes using Rankoshi rice flour, and Lalala farm for their fresh, organic vegetables.

### A LOCAL DISH THAT SHOWCASES JAPANESE CRAFTSMANSHIP:

The handmade soba at Ichimura.

### FAVOURITE SAKE:

Houhai from Aomori has a fruity green apple taste can be found in M pocket.

### TOP TIP FOR DINING IN NISEKO:

If you don't have a booking get there when they open.



## MAO WATANABE

STAFF / GRAUBUNDEN

### FAVOURITE HIDDEN GEM FOR AUTHENTIC JAPANESE CUISINE IN NISEKO:

Sushi Koto Hinzan Niseko showcases the beauty of Japanese Washoku made by the chef Shogo Shikawatari

### A MUST-TRY LOCAL SPECIALITY THAT MIGHT NOT BE WELL-KNOWN TO TOURISTS:

Graubundens Strawberry, Rhubarb cheese pie. Once you try it, you will never forget it

### A LOCAL DISH THAT SHOWCASES JAPANESE CRAFTSMANSHIP:

Hozuki Udon — their dashi showcases Japanese craftsmanship.

### FAVOURITE GIN:

O'horo Gin from Niseko Distillery is the best.

### TOP TIP FOR DINING IN NISEKO:

Make a reservation before coming to Niseko is essential.



## MAYA BANDO

MARKETING / RHYTHM JAPAN

### FAVOURITE HIDDEN GEM FOR AUTHENTIC JAPANESE CUISINE IN NISEKO:

Ichi Sushi — it's a stand-up sushi restaurant in Hirafu with an authentic sushi experience.

### A MUST-TRY LOCAL SPECIALITY THAT MIGHT NOT BE WELL-KNOWN TO TOURISTS:

Whole sashimi abalone in Iwanaii at Takashima Ryokan. They serve it the same way the fishermen eat it when they're at sea fishing.

### A LOCAL DISH THAT SHOWCASES JAPANESE CRAFTSMANSHIP:

Bar Moon's special raw oyster with sea urchin and ikura—is served the traditional Japanese way with minimal cooking.

### FAVOURITE SAKE:

Otokoyama made by Kitanoihano from Asahikawa

### TOP TIP FOR DINING IN NISEKO:

Make a reservation in advance and check the payment type.



## TAKAYUKI FUJI

CHEF / NAMICHANCI

### FAVOURITE HIDDEN GEM FOR AUTHENTIC JAPANESE CUISINE IN NISEKO:

Niseko Naniwatei — authentic Japanese cuisine using Hokkaido ingredients with a creative twist.

### A MUST-TRY LOCAL SPECIALITY THAT MIGHT NOT BE WELL-KNOWN TO TOURISTS:

Kutchan "540" Potato — they have been aged under the snow for 540 days giving them a sweet taste.

### A LOCAL DISH THAT SHOWCASES JAPANESE CRAFTSMANSHIP:

Wakimizunosato Soba restaurant makes their soba using Yotei spring water and local buckwheat flour.

### FAVOURITE SAKE:

Niseko Sake Brewery Namazake Shizuku Daiginjoshu

### TOP TIP FOR DINING IN NISEKO:

Book at least 1 month in advance, and make sure to let them know about your allergies.



## MASAMITSU INAGAWA

STAFF / NISEKO PORTFOLIO

### FAVOURITE HIDDEN GEM FOR AUTHENTIC JAPANESE CUISINE IN NISEKO:

Tomarigi in Kutchan for yakitori, fresh ingredients

### A MUST-TRY LOCAL SPECIALITY THAT MIGHT NOT BE WELL-KNOWN TO TOURISTS:

"Kakigori" (shaved ice) with seasonal fruits at Cafe 909 — it's only available in summer, but people come from Tokyo to try it.

### A LOCAL DISH THAT SHOWCASES JAPANESE CRAFTSMANSHIP:

Niseko Shuzo sake. They've been making sake for a long time, the sake is refined and sophisticated.

### FAVOURITE SHOCHU:

Shochu Asakura, from Fukuoka you can drink it at bar 81 in Kutchan, across from Torimatsu.

### TOP TIP FOR DINING IN NISEKO:

Make all of your bookings in advance.

**EXPLORE**  
TRANSFERS & TOURS

Private airport transfers and tours throughout Hokkaido

explore-niseko.com



12 luxury onsen apartments in the heart of Hirafu

山 桜

YAMAKEI  
RESIDENCES

📍 yamakei-residences.com ✉️ stay@yamakei-residences.com



Whether you're a beginner or an experienced snowshoer, Niseko offers a variety of snowshoe trails to explore, from easy and scenic routes for the whole family to more challenging and backcountry terrain. There is a range of snowshoe experiences available in Niseko (depending on timing and ability), all with experienced local guides:

**01. SNOWSHOE ON A FROZEN LAKE**

Join us on an adventure to Lake Hangetsu – a half-moon-shaped lake at the base of the iconic Mount Yotei. The guide will take you on a hike through the winter forest around the lake with a quick stop for a hot drink along the way and depending on the time of year, guests can walk down to and on the frozen lake surface with views back to the shore.

Suitable for all ages and ability levels.

**02. RIVER SNOWSHOE**

A snowshoe along the riverbanks of the Shiribeshi River provides breathtaking views of snow mushrooms and surrounding nature. If you are lucky, you may also see some incredible bird life or other wildlife. Stop to take it all in and enjoy a hot chocolate.

Suitable for all ages and ability levels.

**03. BACKCOUNTRY SNOWSHOE TOUR TO A NATURAL ONSEN**

This unique snowshoe tour takes you deep into the backcountry with unbelievable mountain views, ending at a natural onsen where you can soak your feet and enjoy a hot drink. After a short break, continue with a tour ending at a famous onsen, where you can soak away all your troubles and aches.

Suitable for adults and kids above 13 years old.

**04. NIGHT SNOWSHOE TOUR**

Step into the serenity of the night as you venture into the crater of Lake Hangetsu – the Half Moon Lake. Grab a flashlight and join our guide for an unforgettable journey into the Niseko night. Witness Mount Yotei ascend majestically into the starlit sky.

Suitable for all ages and ability levels.

EXPLORE-NISEKO.COM EXPLORENISEKO

**THE BLACKBOARD**  
BY EXPLORE NISEKO  
16 FEB – 31 MAR 2024

**SPECIALS**

PRIVATE SKI AND SNOWBOARD LESSONS  
POWDER PROGRESSION, FIRST TIMERS & EVERYTHING BETWEEN  
SAVE UP TO 20%

NIGHT SNOWSHOE TOUR  
FROM ¥8,000 P/P

RUSUTSU DAY TOUR (NEW)  
GUIDED OR NON GUIDED  
FROM 16,500 P/P INCL. LIFT TICKET

OTARU DAY TOUR  
INCLUDES CERAMIC MAKING WORKSHOP, OTARU CANALS AND MORE  
FROM ¥15,000 P/P

BACKCOUNTRY FOR BEGINNERS  
HALF DAY FIRST TIME BACKCOUNTRY TOUR  
GROUP TOUR FROM ¥16,000 P/P

4-HOUR BACKCOUNTRY SNOWMOBILE TOUR  
¥49,000 P/PERSON

\*NOTE ALL GROUP TOURS REQUIRE MIN 4 PEOPLE / PRIVATE AVAILABLE FOR ALL.

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



From rejuvenating onsen baths nestled amidst snowy landscapes, vibrant karaoke nights, the comfort of hot pot meals, nomihoudai drinks, friendly lift staff on the slopes, these are some of the best and coolest things you can find in a Japanese ski resort.

**01 HOT-SPRING (ONSEN)**

Japanese ski resorts most often feature onsen, which are natural hot springs or hot spring baths. Niseko has a range of onsen within the resort area or nearby, allowing visitors to soak in hot mineral-rich waters while surrounded by snowy landscapes.

Tip: Dipping in the onsen is one of the best ways to relax and unwind after a day on the slopes. Do check out our list of recommended onsens on the right.

**05 HOT POT (NABE)**

Japanese hot pot, known as 'nabe' is a popular and comforting Japanese favourite, especially during the winter months. It consists of various ingredients such as thinly sliced meat, vegetables, tofu, seafood and noodles, cooked together in a flavorful broth at the table.

Tip: Do try Ryunabe Niseko and Him Kee Niseko Hot Pot.

**02 VENDING MACHINES**

Vending machines are commonly found throughout Japan, including Niseko. These vending machines offer a convenient way for visitors to purchase drinks and snacks at all hours of the day.

Tip: Find anything from snacks, beverages, and loads of other items including canned soup, hot chocolate and beer.

**06 KATSU CURRY: LUNCH ON THE HILL**

Katsu curry is a Japanese ski resort staple dish that consists of breaded and deep-fried pork cutlets of meat served with a rich and flavorful curry sauce.

Tip: You can find katsu curry at most resort base restaurants and mountain restaurants, such as King Bell Hut (Hirafu Gondola), Hanazono EDGE, Annupuri NOOK, and Restaurant Moiva.

**03 KARAOKE**

Visitors to Japan and many ski resorts can typically find karaoke rooms or lounges within the resort area or in nearby towns and villages. Enjoying karaoke with friends and family can be a fun and memorable addition to a ski trip in Japan.

Tip: One of the most popular karaokes in Kutchan is Karaoke Utaya.

**07 KONBINI (CONVENIENCE STORES)**

A Japanese konbini (convenience store) offers everything you need – from delicious snacks, to hot beverages and daily necessities.

Tip: There are 3 konbinis in Hirafu – Seicomart, Lawson and 7-Eleven, and Sapporo Drug Store where you can get snacks, necessities and medicine.

**04 IZAKAYAS & NOMIHOUDAI**

An izakaya restaurant is the epitome of the Japanese après-ski culture. You can find a mix of skewers, grilled seafood, sashimi, hot pots, nibbles, and a huge variety of drinks. Though less common in Niseko, some izakayas offer 'nomihoudai' (all-you-can-drink) options that allow customers to pay a fixed price for a specified period and have unlimited access to a selection of drinks.

**08 FRIENDLY LIFTIES**

Japanese ski resorts are known for their friendly and helpful lift staff (lifties). A friendly greeting and brushing snow from the chair lifts at each turn are a common sight and just add to the Japanese experience.

Book an onsen tour to experience the best onsens around Niseko. Contact Explore Niseko for more information.

EXPLORE-NISEKO.COM EXPLORENISEKO

**ONSEN: USEFUL INFORMATION**

**CLOSET TO HIRAFU**  
**NISEKO PRINCE HOTEL HIRAFUTEI (HIRAFU)**  
7:00–10:30, 13:30–23:00 / Price: ¥1,000 Adult  
Hirafutei Onsen is one of the few onsens in Hirafu open to the public (non-hotel guests).  
HIRAFUTEI.INFO 0136-23-2239

**MOST SCENIC**  
**YUKICHICHIBU (RANKOSHI)**  
10:00–20:00 Last Entry 19:00 / Price: ¥800 Adult  
Yukichichibu offers a magical bathing experience with its sulfur-rich waters and stunning views.  
TOWN.RANKOSHI.HOKKAIDO.JP 0136-58-2328

**LOCAL'S FAVOURITE**  
**IKOINO YUYADO IROHA / IROHA (ANNUPURI)**  
12:00–22:00 (Last Entry 21:00) / Price: ¥800 Adult  
This beautiful onsen uses natural, free-flowing water which is believed to be good for the skin.  
NISEKO-IROHA.COM 0136-58-3111

**YUGOKORO-TEI (MOIWA)**  
16:00–23:00 / Price: ¥1000 Adult  
Yugokoro-Tei (Moiwa) features a large outdoor bath in a natural forest setting.  
NISEKO-ANNUPURIONSEN.COM 0136-58-2500

**ONSEN WITH PRIVATE ROOMS**  
**KANRONOMORI** Reservations recommended  
11:00–22:00 (Last Entry 21:00)  
Price: Private Onsen ¥3,500 + ¥900 Adult  
Kanronomori has a large public onsen and also offers a private onsen for hire for 50 minutes.  
KANRONOMORI.COM/ONSEN 0136-58-3800

**KIRA NO YU** Reservations recommended  
10:00–21:30 (Last Entry 21:00)  
Price: Private onsen ¥1,000 + ¥500 Adult  
This onsen features a modern design, large indoor baths and outdoor baths, and a private onsen.  
WWW16.PLALA.OR.JP/KIRANOYU 0136-44-1100

SHOPPING

# NISEKO OMIYAGE GUIDE

BY WHAT'S ON

Here are our picks of made/designed/produced in Niseko craft and products that make great gifts for your family and friends, or to take your fun-filled holiday memories home with you. (Prices are tax inclusive)



**01**  
POCKET MT. YOTEI - COFFEE  
SPROUT OUTDOOR ESPRESSO / ¥650  
This cute mini Mt. Yotei packaging shows the different faces of the mountain depending on the season. Inside are snowball cookies made with organic ingredients. 3 flavours to choose from – Coffee (featured), Chocolate Chip, and Ruby Walnut.

📍 SPROUT-PROJECT.COM



**02**  
GENTEMSTICK X KLEAN KANTEEN TKWIDE 16OZ GENTEMSTICK / ¥6,380  
The vacuum-insulated TKWide bottle is the ultimate all-in-one water bottle, with the versatility and portability of a coffee mug, sports bottle, and insulated tumbler. 18/8 stainless steel, which uses 90% recycled materials, reduces greenhouse gas emissions from steel by 50%.

📍 SHOP.GENTEMSTICK.COM



**03**  
NICA0 HOT CHOCOLATE MIX X5 SET  
NISEKO VIEW PLAZA / ¥1,880, Single sachet ¥360  
Special Hot Chocolate mix by Nicao – Niseko's Original Bean-to-Bar Chocolate. Made with award-winning Guatemalan cacao beans and ingredients from Hokkaido. Simply add hot water!

📍 MICHINOEKINISEKO 📍 NICA0.JP



**04**  
NISEKO DISTILLERY OHORO GIN  
NISEKO DISTILLERY / ¥4,620 (box ¥200)  
Winner of the World Gin Award 2023, Ohoro Gin by Hakkaisan uses Hokkaido-grown sweet gale and Japanese mint as botanicals and high-quality underground water (soft water) from Niseko Anupuri. The result is a clear, smooth, yet firm core flavor with a light citrus aroma.

📍 NISEKO-DISTILLERY.COM



**05**  
ISLAND SNOWBOARDS BEANIE  
ISLAND SNOWBOARDS WEB SHOP / ¥3,000  
Home-grown snowboard brand Island Snowboards beanies are made from recycled PET bottles. Great for on the mountain or around town.

📍 ISLAND-SNOWBOARDS.COM



**06**  
NOSAKA MOKUGEI KOBO TRIVET  
NISEKO VIEW PLAZA / ¥3,600  
Wood trivet by master craftsman Nosaka san from Nosaka Wood Art Studio in Niseko town. Use as a pot stand or as a decorative feature.

📍 MICHINOEKINISEKO 📍 野坂木芸工房



**07**  
YOTEI BREWING PALE ALE, IPA, HAZY IPA COMBO SET  
NISEKO VIEW PLAZA / YOTEI BREWING WEB SHOP / ¥1,921  
Set of 350ml cans – CTLYST (Pale Ale), RDGLN (IPA), EXPDTN (Hazy IPA) by Yotei Brewing – a family-run, craft beer brewery in Niseko.

📍 MICHINOEKINISEKO 📍 YOTEI.BEER



**08**  
THE POW BAR & CO. GIFT BOX  
THE POW BAR & CO. / ¥2,500 (w/ tax)  
Gift a box of any 5 plant-based treats in a special limited-edition box for ¥2,500! Choose from Florentines, Oatmeal Cookies, Brown Sugar and Coconut Cookies, Almond Cookie, Chili Nuts, and Chocolate or Simple Crunch Granola.

📍 THEPOWBAR.COM 📍 THEPOWBAR\_SHOP



**09**  
KUMA GERA BADGES  
NISEKO VIEW PLAZA / ¥660  
These textured wooden pin badges are crafted using locally sourced timber, and made in-house in Niseko.

📍 MICHINOEKINISEKO 📍 KUMAGERA-NISEKO.COM



**10**  
NISEKO RAMEN POTERA  
NISEKO VIEW PLAZA / ¥690  
You can take home the famous potato ramen, a delicious miso ramen with a creamy potato topping – now available in convenient pouches.

📍 MICHINOEKINISEKO 📍 NISEKO-POTERA.COM



**11**  
ICOR NISEKO SECOND BREATHHERB TEA  
ICOR NISEKO / NISEKO VIEW PLAZA / ¥2,390  
Icor Niseko's original herbal tea is blended with herbs grown organically in Asahikawa, Hokkaido to encourage deep, regular breathing.

📍 MICHINOEKINISEKO 📍 ICOR.JP



**12**  
NISEKO JUNMAI GINJO SNOWMAN SAKE  
CO-OP & MOST SUPERMARKET / ¥2,490 (w/ tax)  
Named 'Yuki Daruma' (or Snowman), this junmai ginjo sake by Niseko Shuzo (Niseko Sake Brewery) comes in a collectable snowman bottle!

📍 NISEKOSHUZO.COM

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

DINING

# ALL-DAY COFFEE TREATS

BY WHAT'S ON

Thinking of a quick bite and a cuppa on the way to the mountain or after your ride? Here are some of the cafes where you could have a stop and treat yourself to some delectable cakes and coffee. (Prices are tax inclusive)



**MILKY'S CAFE ANNUPURI**  
BROWNIE ¥750 / COFFEE ¥450  
Baked in-house, these slices of cake are delicious and they pair perfectly with a hot cup of coffee. The menu changes regularly, do stop by after your ride for a special baked treat.

📍 482-1 NISEKO (IN FRONT OF COUNTRY INN MILKY HOUSE)  
📍 MILKYSCAFEBAR



**GREEN FARM CAFE HIRAFU**  
CARROT CAKE ¥700 / COFFEE ¥600  
Try Green Farm Cafe's carrot cake – it's moist, flavourful and isn't overly sweet. Have it with their barista coffee, made with freshly roasted beans from their own Black Powder Roasting Company.

📍 190-4 YAMADA (SHIKI NISEKO)  
📍 GREENFARMLCAFE.COM



**THE POW BAR & CO. NISEKO**  
VEGAN PISTACHIO AND BLUEBERRY DONUT ¥400 / COFFEE ¥450  
The Pow Bar & Co.'s Vegan Pistachio and Blueberry Donut is a delicious blend of nutty pistachio dough and blueberry icing. Their special blend coffee beans is robust with a delicate floral nectar top note.

📍 77-16 MOTOMACHI, NISEKO (OPPOSITE NISEKO VIEW PLAZA)  
📍 THEPOWBAR.COM



**GRAUBUNDEN IZUMIKYO**  
BANANA BREAD ¥400 / COFFEE ¥600  
Graubunden's Banana Bread is rich, moist, fluffy, and flavorful. Coffee can be an excellent addition to your banana bread, try it with an Espresso or Americano.

📍 5-JO 4-2-6 NISEKO HIRAFU  
📍 GRAUBENDEN.JP



**MORIDEAI KUTCHAN**  
BLUEBERRY SCROLL ¥300 / COFFEE L ¥550  
Made in-house daily, these delicious blueberry sweets are rolled up in fresh pastry everyday. A perfect quick bite for the road.

📍 3-1 MINAMI 4 NISHI 2, KUTCHAN  
📍 MORIDEAI

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

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DINING

**EXPLORE:  
HOKKAIDO &  
FRENCH FLAVOURS**  
WITH MICHELIN ACCLAIMED  
CHEFS KAWANO MASAHIKO  
AND SATO HIRONORI  
FEATURE BY MELI MELO



Images: Courtesy of Meli Melo

Ishinagi



Tokachi-Waka Ushi Wagyu Pie



**CHEF KAWANO MASAHIKO**  
CHALEUR, SINGAPORE



**CHEF SATO HIRONORI**  
méli mélo, SAPPORO

méli mélo—Yuki No Koe— launches ‘hokkAsia,’ a creative space featuring top Asian chefs inspired by Hokkaido and Asian cuisine. Michelin-starred Chef Kawano Masahiko (Chaleur, Singapore) collaborates with Hokkaido’s Michelin-starred Chef Sato Hironori (méli mélo, Sapporo) for a Four Hands Dinner this March. We had the opportunity to chat with Chef Kawano Masahiko on what he has planned for this special course menu.

**Q. TELL US A LITTLE ABOUT YOUR BACKGROUND AND YOUR APPROACH TO FOOD?**

A: My culinary journey began in Japan, where I was immersed in the rich traditions of Japanese cuisine. I then ventured to Japanese-French restaurant Chaleur in Singapore, where I create dishes that blend tradition with innovation inspired by the Japanese and French heritage. I really enjoy using Japanese produce to pair with French techniques and flavours. It is the best of both worlds.

**Q. WHAT INSPIRED YOU TO PARTICIPATE IN THE “HOKKASIA” PROJECT?**

A: The opportunity to collaborate with Chef Sato Hironori and explore the unique culinary landscape of Hokkaido. hokkAsia’s concept of blending Hokkaido’s rich food culture with other culinary influences intrigued me, and I saw it as a chance to create something truly special.

**Q. HOW DO FRENCH CUISINE AND JAPANESE CUISINE COMPLEMENT EACH OTHER?**

A: Both French and Japanese cuisines pay a lot of attention to the origin of the produce. I sometimes pair a traditional French sauce with Japanese kombu seaweed and homemade fermented ingredients to enhance the umami.

**Q. WHAT ARE SOME OF HOKKAIDO’S LOCAL INGREDIENTS THAT YOU’LL BE FEATURING?**

A: Hokkaido’s seafood, local duck, Wagyu beef from Tokachi-Waka Ushi and fresh vegetables are some of the produce featured on the menu.

**Q. WHAT CAN GUESTS EXPECT FROM THE ‘FOUR HANDS DINNER’?**

A: Guests can expect a culinary fusion of Japanese and French cuisine, including my signature Duck Noodle Soup, Tokachi-Waka Ushi Wagyu Pie, a pastry pie of beef and Hokkaido vegetables. Chef Hironori and I will be collaborating on a special seabass dish called Ishinagi — to showcase both our individual culinary styles.



Duck Noodle Soup

**ABOUT “hokkAsia” AT MELI MELO -YUKI NO KOE-**  
méli mélo -Yuki No Koe- presents “hokkAsia”, an exciting new creative space that merges the cultures of Hokkaido and Asia through collaborative dishes and dining experiences. The inaugural residency kicks off this month with Michelin Star Chef Kawano Masahiko from Chaleur in Singapore.

**Chapter One: 1 & 2 March 2024  
Four Hands 8-Course Set Dinner**

Chef Kawano Masahiko  
Chaleur (Singapore)  
X  
Chef Sato Hironori  
méli mélo (Sapporo)

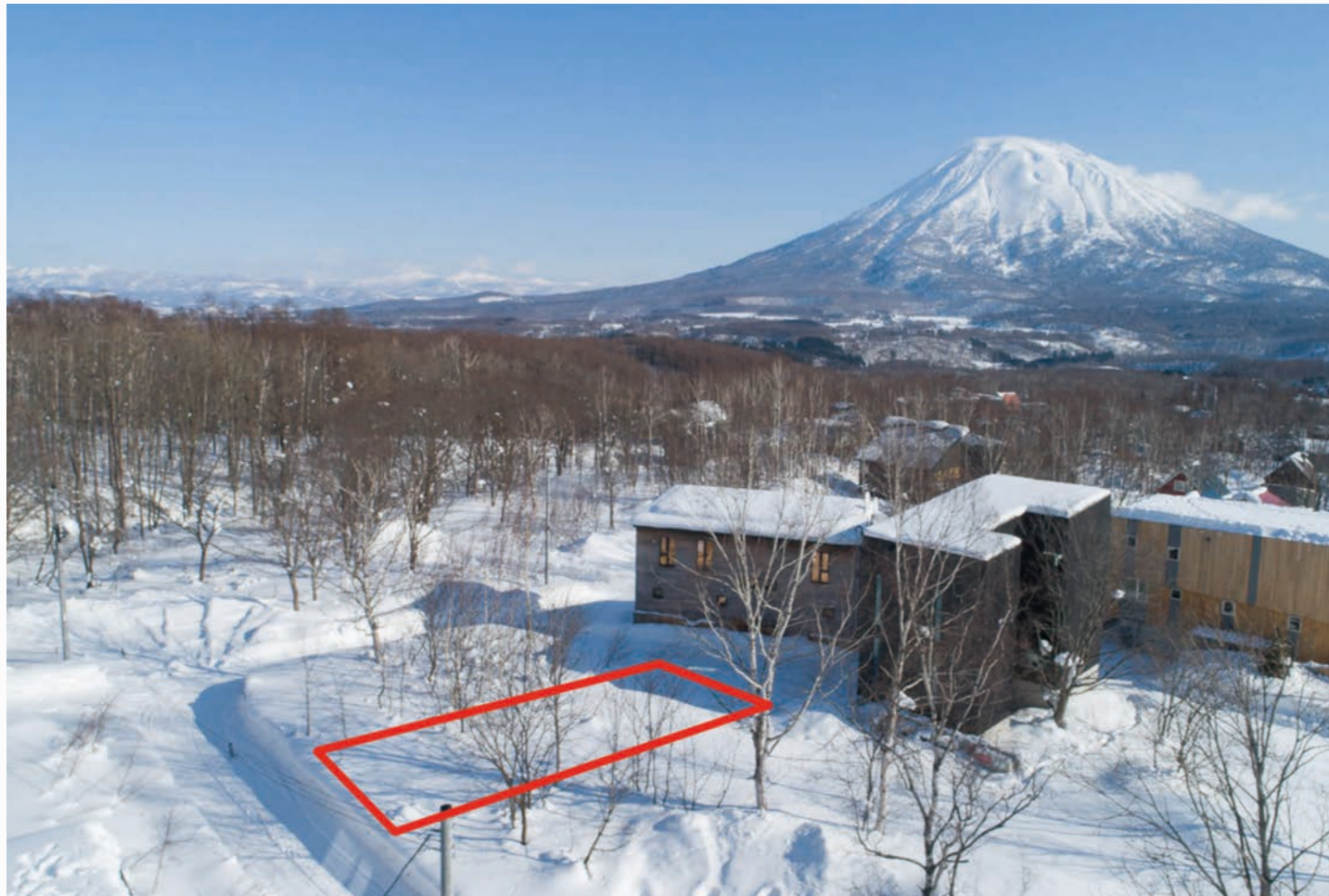
**Chapter Two: 7 & 8 March 2024  
Six Hands 9-Course Set Dinner**

Chef Lee & Chef Soh  
‘Asia’s Best 100’ Eat and Cook (Kuala Lumpur)  
X  
Chef Sato Hironori  
méli mélo (Sapporo)

For those who book early enjoy a special rate of JPY 25,000 per person inclusive of service or tax. Click on the link to find out more.



setsuniseko.com/en/dining/meli-melo  
méli mélo -Yuki No Koe-, Setsu Niseko 1F



St Moritz 70 Tsubo Land / JPY 29,820,000 / Kabayama/St Moritz / Land / 234 m<sup>2</sup> (Approx. 70.785tsubo) / 5 minutes' drive to ski lifts

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REAL ESTATE

## REAL ESTATE TRENDS: ENTRY LEVEL OUTSKIRT LAND

BY WHAT'S ON | FEATURE BY NISEKO PROPERTY

(RIGHT)

ROYAL TOWN ONSEN LAND / MOIWA / JPY 38,000,000  
Land / 560 m<sup>2</sup> (Approx. 169.4 tsubo)  
4 minutes' drive to ski lifts



We chat with real estate expert Grant Mitchell from Niseko Property on the rising popularity of entry-level land on the outskirts of Niseko's resorts. Discover prime locations like St Moritz, Kondo, and Royal Town in Moiwa offering opportunities for investment and year-round lifestyle.

### Q: WHERE IN NISEKO CAN WE FIND THE BEST ENTRY-LEVEL LAND IN THE RESORT OUTSKIRTS?

A: Areas such as St Moritz, Kondo, and Royal Town are situated between a 5-20 minutes drive from the ski lifts and offer promising opportunities for a reasonably priced vacation home, development and land banking. They are often at more accessible price points than locations within the resorts themselves.

### Q: WHAT FACTORS SHOULD BUYERS CONSIDER WHEN LOOKING AT RESORT OUTSKIRTS LAND?

A: The first factor is obviously price – the land should be priced to reflect its slightly less premium location. Other factors are quality of views, accessibility during winter months, ease of snow-clearing, water connection, road access, and zoning regulations about the locale.

### Q: WHAT ADVANTAGES COME WITH INVESTING IN OUTSKIRTS LAND?

A: In addition to entry-level pricing, outskirts land can offer more space and privacy while still being within a short driving distance of ski lifts. St Moritz is within walking distance to Hirafu, Royal Town is a 4-minute drive to Moiwa and Annupuri ski areas and Kondo is about 20 minutes by car to ski lifts in both Rusutsu and other Niseko resorts. Such land also has considerable potential for value appreciation as Niseko grows in popularity.

### Q: WHAT TRENDS ARE INFLUENCING THE DEMAND FOR OUTSKIRTS LAND?

A: Demand is driven by the opportunity to secure land close to a resort at a sharp discount from more central blocks. The increasing bustle in resorts, with attendant issues of noise and traffic congestion, makes a quieter lifestyle in the outskirts more attractive. Better views for less outlay are also sometimes possible.

### Q: WHAT ARE SOME OF THE HIGHLIGHTS OF THE UP-AND-COMING KONDO AREA?

A: The Kondo area is known as a family-friendly environment. It offers a tranquil atmosphere, with parks and recreational facilities nearby. It is close to The Niseko International School, restaurants, cafes and the farmer's market at Niseko View Plaza.

### Q: HOW CAN NISEKO PROPERTY SUPPORT CLIENTS INTERESTED IN SOURCING ENTRY-LEVEL LAND?

A: In addition to the many properties on our website, we can offer local insider real estate tips- including on off-market properties. Our experienced well-trained back office team also helps make the acquisition as smooth and hassle-free as possible.



ROYAL TOWN LAND 384-41 / MOIWA / JPY 26,440,000  
Land / 437 m<sup>2</sup> (Approx. 132.192 tsubo)  
4 minutes' drive to ski lifts

### OUR TOP PICK おすすめ!



### KONDO RESIDENTIAL LAND / NISEKO KONDO / JPY 9,500,000

Land / 662 m<sup>2</sup> (Approx. 200.255 tsubo)  
20 minutes' drive to ski lifts

This block is a very usable and flat 662 m<sup>2</sup>. It is situated in the middle of an established subdivision of mainly vacation residences and enjoys a very atmospheric setting in an alpine forest.

Kondo is located on the edge of Niseko town on the way to Rusutsu. So, it is roughly equidistant between the very popular Niseko ski areas on the Annupuri mountain range and the less skied/boarded slopes of upcoming Rusutsu.

### 📧 SIGN UP FOR OUR NEWSLETTER!

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# LIMITED EDITION! Explore Niseko Swag



VISIT OUR BOOKING CENTRE  
BEHIND RHYTHM MAIN STREET STORE  
HOODIES, TSHIRTS, CAP.

**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

**27 JAN - 25 FEB** / SHIKOTSUKO ONSEN ★  
**LAKE SHIKOTSU ICE FESTIVAL** Event ended 13 Feb  
27 JAN - 25 FEB, 10:00 - 20:00  
Hokkaido's Lake Shikotsu Ice Festival brings a dose of colorful magic with numerous illuminated ice sculptures. The event also includes other events like ice skating, fireworks, and food booths. Entry ¥500.

📍 HYOUTOU-SPECIAL.ASIA

**17 & 24 FEB** / HANAZONO NISEKO RESORT ★  
**12 NIGHTS OF FIREWORKS**  
17 & 24 FEB, 19:00, AT HANAZONO  
Winter fireworks in collaboration with DJ music.

📍 HANAZONONISEKO.COM 📱 HANAZONONISEKO

**19 FEB -** / MAGIC MOUNTAIN 📍  
**MAGIC MARGY MONDAYS**  
AT MAGIC MOUNTAIN.  
A nice place for a drink.  
All Margaritas ¥1200. Classic, Tommy's or Spicy.  
DJs 8pm - Midnight

📍 MAGICMOUNTAINBAR.COM 📱 MAGICMOUNTAINBAR

**24 FEB** / THE YARD NISEKO ★  
**QUIZ NIGHT**  
SAT 24 FEB, 18:30 AT THE YARD  
It's Quiz O'clock again... Our epic quizmaster is gearing up to throw some zingers your way from 19:00! So, bag your brainiest buddies and get super creative with that team name. Doors 18:30 - Register by 18:45 - Start 19:00. Free Entry.

📍 THEYARDNISEKO.COM 📱 THEYARDNISEKO

**24 & 25 FEB** / SANCTUARY NISEKO YOGA 📍  
**YOGA WORKSHOP WITH DANIELA MANDALA (YOGA BARN, BALI)**  
FROM 16:00 - 18:00, AT NISEKO CHOMIN CENTER  
Day 1: Mandala Vinyasa Flow with Live Music Savasana  
Day 2: Yoga meets Science - talk & practice: Latest research on fascia & how to create an optimal movement practice.  
1 day: ¥4,500/both days ¥8,000.  
📱 YOGA NISEKO 📧 YOGA@SANCTUARYNISEKO.COM

**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

**29 FEB** / 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

**1 & 2 MAR** / MÉLI MÉLO -YUKI NO KOE- 📍  
**FOUR HANDS MICHELIN CHEF DINNER**  
1 & 2 MAR, MELI MELO -YUKI NO KOE, SETSU NISEKO  
Two Michelin Chefs join forces to curate a gastronomic feast - featuring Chef Kawano from Chaleur Singapore & Chef Sato from meli melo Sapporo  
Dinner Seatings: 17:00, 18:00, 19:00

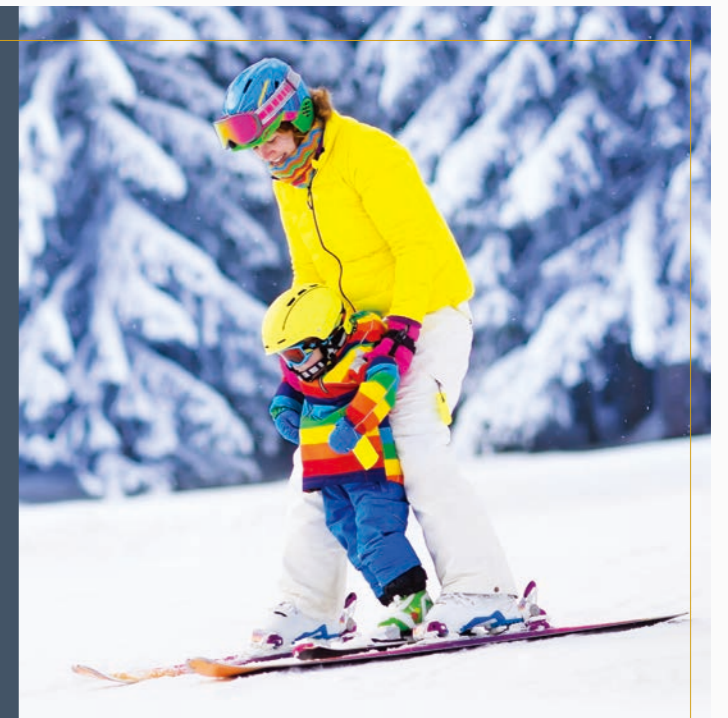
📍 SETSUNISEKO.COM/EN/DINING/MELI-MELO  
📞 0136-55-7884

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in Niseko and Rusutsu

NISEKO  
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nisekoportfolio.com





POWDER ROOM

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**4<sup>th</sup> MISS NISEKO World**

HIRAFU'S MOST FASHIONABLE EVENT  
 2<sup>nd</sup> March 2024 | Saturday

¥300,000 WINNER'S CASH PRIZE

Visit our website: 



@MISSNISEKOWORLD

**2<sup>nd</sup> Mr. NISEKO World**

Open for Registration +852 6685 0185  
 6<sup>th</sup> March 2024 | Wednesday  
 Each contestant can get ¥10,000 for participation

¥270,000 TOTAL PRIZE VALUE

Scan to sign up: 



@MRNISEKOWORLD

**2 MAR / THE YARD NISEKO**

### YOGA BRUNCH SOCIAL SUNDAY

FROM 10:30 - 12:30, AT THE YARD

Start your day with a Vinyasa Flow yoga class, and after we've got avocado toast on fresh sourdough, smoothie bowls, a pastry, a fresh juice, and a hot drink of your choice. ¥5,000, ¥1,000 discount for Season Pass holders. Register at 10:15.

THEYARDNISEKO.COM THEYARDNISEKO

**2 MAR / MISS NISEKO WORLD 2024**

### MISS NISEKO WORLD 2024

2 MAR, FROM 18:00 AT POWDER ROOM NISEKO

Miss Niseko World Beauty Contest, the most fashionable event in Hirafu since 2019.

MISSNISEKOWORLD MISSNISEKOWORLD

**2 MAR / RHYTHM JAPAN**

### RHYTHM RAIL JAM NISEKO

15:00 - 21:00 / SUN SPORTS, HIRAFU

The Rhythm Rail Jam is back! With 50 of the best riders chosen to compete, 2024's event promises to be a showcase of the most progressive rail riding to date. Register for a spot to compete with the pros. 10 wildcard slots available!

RHYTHMJAPAN.COM INFO@RHYTHMJAPAN.COM

**7 MAR / MR NISEKO WORLD 2024**

### MR NISEKO WORLD 2024

7 MAR, FROM 18:00 AT POWDER ROOM NISEKO

Mr Niseko World gathering local and international charming looks, physical fitness, self-confidence, charitable spirit, and intelligence males in Hirafu.

MRNISEKOWORLD

Food Trucks Village

# EAT STREET

in NISEKO!

period 2023.12/23 (sat) → 2024. 2/24 (sat)

venue Sun Sports Land Kutchan



**7 & 8 MAR / MELI MELO -YUKI NO KOE-**

### SIX HANDS GUEST CHEF DINNER

7 & 8 MAR, MELI MELO -YUKI NO KOE, SETSU NISEKO

Chef's Lee & Soh ranked #79 in Asia's Best Restaurants 'Eat and Cook' take us on an exquisite culinary journey with Michelin Chef Sato Hironori.

Dinner Seatings: 17:00, 18:00, 19:00

SETSUNISEKO.COM/EN/DINING/MELI-MELO 0136-55-7884

# 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

OPEN 15:00 TO 20:30 DAILY  
 LOCATED INSIDE EXPLORE NISEKO ACTIVITY CENTRE, MIDDLE HIRAFU

THE LOCAL APRES WINE BAR



**11 MAR / NISEKO WELLNESS**

### WELLNESS WORKSHOP: FASTING FOR WOMEN

11 MAR, 18:30 - 20:00 AT THE POW BAR & CO.

Fasting is a hot topic, and when done right can be amazing for our health. Join me to find out how to fast as a woman. ¥5,000 p/p.

ANGHARAD.COACH/WORKSHOPS NISEKOWELLNESS

**23 MAR / NISEKO TOURISM**

### NISEKO SHORT FILM FESTIVAL

23 MAR 17:00-21:00 (TBC), PARK HYATT NISEKO

Come enjoy great films at this year's Niseko Short Film Festival and find out which winning films will take home incredible ¥500,000 prizes in cash.

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prices starting from ¥15,000

**Liam Larnach** photography

- Family Photography
- Ski & Snowboard
- Snowshoe

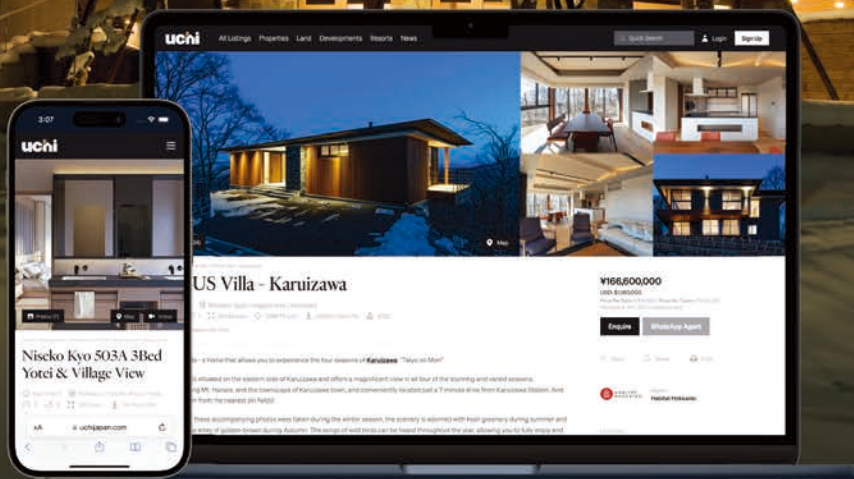
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