

NISEKO CHEF

INDULGE IN AN AMAZING IN-HOUSE DINING EXPERIENCE

“The best way to find yourself is to
lose yourself in the service of others”

-Mahatma Gandhi

NISEKO CHEF

About

Elevate your Niseko stay with our private chef experience, tailored exclusively to your preferences. From traditional Japanese delicacies and regional specialties to Western dishes with a Japanese twist, your dedicated chef crafts menus to match your tastes. They'll source premium ingredients, including Wagyu beef and fresh seafood, ensuring a dining experience beyond expectations. Whether for intimate gatherings or larger parties with additional staff, enjoy stress-free meals and unparalleled culinary indulgence.

**Please note that rates are subject to change at the time of booking.*



PRIVATE DINING



PREMIUM WAGYU & SEAFOOD

Price: ¥75,000 per person

Immerse yourself in a culinary journey led by a top-class chef specializing in Japanese cuisine. Each omakase course features 6 to 7 expertly crafted dishes, showcasing the finest seasonal ingredients available that day. Indulge in Hokkaido's exclusive seafood delicacies, such as fresh crab and sea urchin, complemented by the unparalleled flavor of premium A5 Wagyu beef. Vegetarian options and personalized requests are warmly accommodated to ensure an exceptional dining experience tailored just for you.



A5 WAGYU SUSHI & HOTPOT

Price: ¥38,000 per person

Savor a thoughtfully curated omakase course featuring 6 to 7 exquisite dishes crafted by an experienced Japanese chef. Centered around premium A5 Wagyu beef and Hokkaido's freshest seafood, this dining experience offers a true taste of Japan's finest ingredients. For the hotpot dish, choose between the rich flavors of sukiyaki or the delicate simplicity of shabu-shabu. Vegetarian options and personalized arrangements are available, ensuring a bespoke culinary journey tailored to your preferences.



JAPANESE IZAKAYA

Price: ¥28,000 per person

Celebrate in true Japanese style with our Izakaya-inspired banquet course. Designed for sharing and enjoyment, the meal begins with a beautifully arranged spread of dishes featuring fresh Hokkaido ingredients, including Wagyu beef, chicken, and crab. Enhance the experience with your choice of shabu-shabu or sukiyaki hotpot, tailored to your preferences by an expert Japanese chef. Vegetarian options and special requests are warmly welcomed to create a memorable dining experience for all.



T H E L U X U R Y
S I G N A T U R E