



AJISAI CHALET NISEKO — DINING EXPERIENCES

IN-VILLA CHEF & GOURMET PROVISIONING | WWW.SHAVYSTAYS.COM

At our villa, luxury alpine living pairs with complete dining flexibility. Equipped with a state-of-the-art modern kitchen, guests enjoy full self-catering freedom alongside door-to-door provisioning of handpicked fresh Hokkaido produce. For an indulgent evening after the slopes, our dedicated concierge coordinates private master chefs into the chalet for live culinary showcases, multi-course degustations, and gourmet home-delivery.

I. GOURMET GROCERY PROVISIONING & CHALET BREAKFAST

Service / Package	Contents & Fresh Ingredients	Preparation / Style
Hokkaido Farm Grocery Pack	Handpicked regional fresh produce, Kutchan farm potatoes, crisp greens, artisan sourdough, and local dairy butter brought straight to your door.	<i>Doorstep provisioning for self-catering</i>
Traditional Japanese Breakfast	Charcoal-grilled salted King Salmon, Yumepirika steamed rice, dashi white miso soup, onsen tamago, and pickled seasonal mountain vegetables.	<i>In-chalet morning service / self-cook kit</i>
Alpine Continental Basket	Oven-fresh flaky croissants, Hokkaido milk preserves, farmhouse berry jams, free-range local eggs, and rich Niseko dairy milk.	<i>Delivered prior to slope departure</i>
Slope-Side Après-Ski Delivery	Gourmet hot soups, fresh tempura bites, artisanal cheese selections, and hot matcha teas ready upon return from the Hirafu slopes.	<i>Delivered warm to the chalet lounge</i>

II. PRIVATE MASTER CHEF DINNER EXPERIENCES (IN-CHALET)

Signature Experience	Culinary Showcase & Dishes	Format / Presentation
Live Handmade Sushi Display	Private master chef craft counter presenting hand-pressed nigiri with Botan sweet prawn, Hokkaido sea urchin (uni), bluefin tuna, and scallops.	<i>Live chef counter in your chalet kitchen</i>
Sashimi, Tempura & Soba	Delicate sashimi cuts, crisp hot tempura of tiger prawns and seasonal alpine mountain vegetables, paired with chilled hand-rolled buckwheat soba.	<i>Traditional Japanese trio feast</i>
Extravagant 7-Course Degustation	Multi-course gastronomic journey featuring grilled Hokkaido King Crab legs, seared sea bass with yuzu reduction, and seasonal delicacy courses.	<i>Premier 7-course fine dining for adults</i>
Five-Course Winter Degustation	Curated five-course dinner centered on pan-seared King Salmon, seasonal seafood delicacies, savory chawanmushi, and yuzu sorbet.	<i>Full master chef table service</i>
Two-Course Children's Dinner	Wholesome, child-friendly feast featuring crispy chicken karaage, sweet tamagoyaki omelet, steamed rice, and homemade Japanese ice cream.	<i>Tailored 2-course kids' dinner package</i>

III. IN-CHALET DINING SPACES & CONCIERGE ACCESS

Setting / Service	Atmosphere & Culinary Role	Features / Capacity
Modern Open Kitchen & Diner	Spacious fully equipped kitchen with expansive worktops, premium cooktops, and open-plan dining space overlooking the living room.	Seats 6 to 8 guests comfortably
Mountain-View Terrace	Private outdoor terrace offering crisp alpine breezes and scenic vistas of Mount Yotei and surrounding snowdrifts.	Ideal for sunset toasts and winter aperitifs
Cosy Fireside Lounge	Underfloor-heated living lounge designed for relaxing with delivered gourmet meals, hot teas, and nightcaps after the slopes.	Plush seating with smart entertainment
Village Restaurant Concierge	Personalized guidance and priority reservation booking for Hirafu's Michelin-caliber establishments, izakayas, and local food trucks.	Arranged through chalet concierge team

IV. HOKKAIDO REGIONAL SAKE & CELLAR RECOMMENDATIONS

Pairing suggestions honoring northern breweries and vineyards to accompany in-chalet multi-course degustations.

Label	Style / Region	Tasting Profile & Pairing Recommendations
Niseko Shuzo Junmai Daiginjo	Spring Water Brewed (Niseko)	Aromatic, floral, exceptionally clean mineral finish. Ideal companion for live handmade sushi and fresh botan prawn.
Otokoyama Tokubetsu Junmai	Dry Heritage Sake (Asahikawa)	Crisp, bone-dry palate with deep rice savoriness that cuts cleanly through delicate tempura and soba dashi broth.
Yoichi Kerner White	Cool Climate Coastal (Yoichi)	Vibrant green apple, delicate citrus acidity, and refreshing finish tailored for local king crab and seasonal sashimi.
Nikka Yoichi Single Malt	Japanese Peated Whisky	Subtle peat smoke, rich candied citrus, and toasted oak warmth. The definitive après-ski fireside digestif.

SHAVYSTAYS LUXURY VILLA MANAGEMENT & HOSPITALITY

Online: www.shavystays.com
Notice: Private chef experiences, gourmet delivered meals, and grocery provisioning must be reserved in advance. Dietary requirements (vegetarian, vegan, gluten-free, dairy-free) accommodated with prior notice.