



AOYAMA LODGE NISEKO — DINING EXPERIENCES

IN-CHALET CHEF & PROVISIONING SERVICES | WWW.SHAVYSTAYS.COM

At our villa, alpine luxury combines complete self-catering freedom with indulgent in-chalet master chef dining. Designed with a state-of-the-art modern open-plan kitchen and scenic dining lounge, guests can prepare their own fireside favorites or enjoy effortless doorstep provisioning of handpicked Hokkaido produce. For unforgettable celebrations after a day on the slopes, our private culinary experiences bring celebrated local chefs directly into the chalet for live displays, multi-course degustations, and family feasts.

I. DOORSTEP PROVISIONING & CHALET BREAKFAST OFFERINGS

Service / Package	Contents & Fresh Ingredients	Service Style
Hokkaido Farm Grocery Pack	Freshly harvested regional organic vegetables, Kutchan russet potatoes, farm eggs, artisanal bakery sourdough, and rich Hokkaido butter delivered to your chalet.	<i>Self-catering kitchen essentials</i>
Traditional Japanese Breakfast	Salt-cured grilled Hokkaido King Salmon, steaming Yumepirika rice, white dashi miso soup, organic onsen tamago, and sweet tamagoyaki omelet.	<i>Cooked in-chalet or ready-to-heat kit</i>
Alpine Continental Breakfast	Warm croissants, pain au chocolat, local berry compote, farmhouse yoghurt, fresh seasonal fruit platters, and premium Niseko dairy milk.	<i>Pre-slope breakfast delivery</i>
Slope-Side Après-Ski Delivery	Rich Hokkaido pumpkin potage, warm matcha lattes, spiced cider, local artisanal cheeses, and fresh steamed edamame ready upon slope return.	<i>Delivered warm to the chalet lounge</i>

II. IN-CHALET PRIVATE MASTER CHEF EXPERIENCES

Culinary Showcase	Dishes & Gastronomic Highlights	Dining Format
Live Handmade Sushi Display	Interactive live sushi showcase featuring sweet Botan ebi prawns, Hokkaido sea urchin (uni), bluefin tuna otoro, and torched King Salmon nigiri.	<i>Live counter dining in chalet kitchen</i>
Sashimi, Tempura & Soba	Pristine Otaru catch sashimi, crisp golden tempura of tiger prawns and mountain root vegetables, alongside hand-rolled buckwheat soba in cold dashi.	<i>Traditional multi-course table service</i>
Extravagant 7-Course Degustation	Multi-course winter journey starring charcoal-grilled Red King Crab legs, seared sea bass with yuzu reduction, savory chawanmushi, and matcha desserts.	<i>Full 7-course private dining experience</i>
Five-Course Winter Degustation	Curated multi-course menu featuring slow-roasted Yoichi heritage chicken, pan-seared local scallops, seasonal miso broth, and yuzu sorbet.	<i>5-course seated chalet dinner</i>
Two-Course Children's Dinner	Crispy heritage chicken karaage, sweet corn rice, mild vegetable tempura bites, and homemade Hokkaido vanilla bean ice cream.	<i>Tailored 2-course children's package</i>

III. CHALET DINING SPACES & HIRAFU CULINARY CONCIERGE

Venue / Service	Atmosphere & Dining Amenities	Capacity & Suitability
Open Kitchen & Dining Area	Fully equipped designer kitchen with stone countertops, induction cooktops, ovens, wine cooler, and expansive timber dining table.	Comfortably seats 8–10 guests
Panoramic Mountain Lounge	Spacious living lounge with plush seating, underfloor heating, and expansive windows framing snow-laden pines and Mount Yotei.	Ideal for cocktails, drinks & lounging
Hirafu Restaurant Concierge	Personalized dining recommendations and table reservations for Hirafu's Michelin-starred restaurants, izakayas, and vibrant evening food trucks.	Arranged through chalet concierge

IV. HOKKAIDO REGIONAL SAKE & BEVERAGE CELLAR

Curated regional pairings to accompany in-chalet multi-course degustations and fireside gatherings.

Label	Style & Origin	Tasting Notes & Recommended Pairings
Niseko Shuzo Junmai Daiginjo	Spring Water Sake (Niseko)	Aromatic, crystal clear, delicate floral notes. Pairs with live handmade sushi and fresh sashimi.
Otokoyama Tokubetsu Junmai	Heritage Dry Sake (Asahikawa)	Bone dry with a savory rice backbone that balances warm tempura and King Crab nabe hot pots.
Yoichi Kerner Reserve	Crisp White Wine (Hokkaido)	Zesty green apple, citrus freshness, vibrant minerality. Complements pan-seared sea bass and scallops.
Nikka Yoichi Single Malt	Peated Japanese Whisky	Subtle coastal peat, candied citrus peel, toasted oak finish. Perfect fireside après-ski digestif.

SHAVYSTAYS LUXURY VILLA MANAGEMENT & HOSPITALITY • AOYAMA LODGE NISEKO
Online: www.shavystays.com | **Location:** 114-18 Kabayama, Hirafu Village, Kutchan-cho, Hokkaido
Notice: Private chef experiences, grocery provisioning, and multi-course tastings must be arranged in advance. All dietary requirements (vegetarian, vegan, gluten-free, dairy-free) are catered for with prior notice.