



NISEKO GOURMET — CULINARY COLLECTION

MODERN JAPANESE FUSION & IN-CHALET DINING | WWW.SHAVYSTAYS.COM

At our villa, dining is an art inspired by Niseko's stunning natural alpine surrounds and Hokkaido's renowned fresh seasonal produce. Serving refined modern fusion and traditional Japanese cuisine, our in-house catering services celebrate a passion for food and the joy of shared experiences enhanced by professional, attentive, and relaxed service.

I. IN-VILLA DINING & GOURMET DELIVERY SERVICES

Service Experience	Service Structure & Operational Concept	Format & Staffing
Private In-Chalet Dining	A private master chef and dedicated host arrive directly at your chalet, prepare and serve an extraordinary multi-course feast, and handle full kitchen cleanup.	Full in-villa chef & service staff team
Gourmet Meal Delivery	Carefully curated meal hampers containing chef-prepared dishes with simple heating instructions, allowing groups to enjoy premium culinary dining on demand.	Pre-cooked & delivered warm or chilled
Pre-Arrival Provisioning	Handpicked regional Hokkaido farm produce, fresh Kutchan vegetables, artisan bakery loaves, local dairy goods, and essentials pre-stocked in your chalet kitchen.	Kitchen fully stocked upon check-in
Cooking Classes with Chef Tanaka	Popular catering chef Tanaka visits your chalet kitchen for an intimate masterclass, teaching authentic sushi rolling and delicate Japanese home cooking.	Hands-on culinary masterclass in chalet

II. SIGNATURE IN-CHALET CHEF DEGUSTATIONS

Menu Concept	Dishes & Hokkaido Terroir	Dining Presentation
Live Handmade Sushi Display	Master chef counter presentation of handcrafted nigiri and maki starring Otaru bluefin tuna, sea urchin (uni), sweet Botan prawns, and flame-seared King Salmon.	Table-side interactive omakase counter
Sashimi, Tempura & Soba	Thinly sliced fresh catch sashimi, feather-light crispy tempura of tiger prawns and mountain roots, alongside chilled hand-cut buckwheat soba in rich dashi broth.	Multi-course classic Japanese feast
Extravagant 7-Course Degustation	Winter tasting featuring sweet Red King Crab legs, seared Hokkaido sea scallops with yuzu butter, tender heritage chicken, chawanmushi, and matcha confections.	Formal 7-course multi-plate tasting
Five-Course Seasonal Degustation	Curated multi-course dinner highlighting pan-seared local sea bass with citrus reduction, seasonal vegetable tempura, savory miso broth, and refreshing yuzu sorbet.	5-course seated dining service

III. FIRESIDE HOT POTS & COMFORT HAMPERS

Hot Pot / Hamper	Ingredients & Simmered Broth	Service Style
Hokkaido Seafood Shabu Shabu	Delicate broth of Rishiri kombu served with king crab, sea scallops, salmon fillets, soft silken tofu, enoki mushrooms, and sweet cabbage with ponzu and sesame dips.	Table-side communal simmering
Ishikari Miso Salmon Nabe	Comforting hot pot with sweet autumn salmon, Hokkaido butter, sweet corn, leeks, and shiitake mushrooms simmered in an aromatic fermented dashi miso broth.	Fireside communal dining pot
Sukiyaki Style Chicken & Tofu	Thinly sliced heritage chicken, grilled tofu, shirataki noodles, and scallions simmered in a sweet mirin-soy warishita sauce with organic farm eggs.	Traditional skillet table preparation

Après-Ski Comfort Hamper	Creamy Kutchan potato and pumpkin potage, warm matcha steamed cakes, artisan bakery sourdough, and aged Hokkaido cheeses ready upon returning from the slopes.	Delivered to chalet lounge
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IV. PLANT-FORWARD, VEGAN & GLUTEN-FREE OFFERINGS

Dietary Course	Dish Composition & Mountain Harvest	Dietary Standard
Alpine Vegetable Tempura	Crispy golden tempura of seasonal lotus root, sweet kabocha pumpkin, maitake mushrooms, and mountain shoots with matcha sea salt.	Vegetarian & Plant-Forward
Vegetarian Miso Nabe	Simmered kombu dashi with grilled organic bean curd, king oyster mushrooms, snow carrots, daikon radish, and sweet white miso.	100% Vegan & Gluten-Free option
Gluten-Free Nigiri Selection	Freshly sliced King Salmon, botan prawn, and scallops hand-pressed over seasoned Hokkaido rice, brushed with wheat-free tamari and fresh wasabi.	Certified Gluten-Free preparation
Chilled Hand-Cut Buckwheat Soba	100% pure buckwheat noodles served chilled on bamboo sieves with shaved nori, scallions, grated wasabi, and delicate vegetarian dipping broth.	Vegan / Gluten-Free option

V. LITTLE GUESTS SELECTION & NORTHERN DESSERTS

Category	Dishes & Sweet Treats	Service Style
Two-Course Children's Dinner	Crispy heritage chicken karaage with sweet potato fries, mild chicken and sweet corn fried rice, and sweet rolled tamagoyaki omelet.	Child-friendly portioned course
Hokkaido Fresh Milk Ice Cream	Rich artisanal ice cream crafted from local Niseko dairy farm milk, served with sweet red bean paste and roasted kinako soybean flour.	Handmade local dairy dessert
Warm Yuzu & Matcha Fondant	Warm molten Uji matcha cake with a molten center, accompanied by candied citrus peel and refreshing yuzu sorbet.	Signature dessert finale

VI. REGIONAL SAKE & CELLAR RECOMMENDATIONS

Label / Cuvee	Style & Origin	Tasting Profile & Recommended Pairings
Niseko Shuzo Junmai Daiginjo	Spring Water Sake (Niseko)	Crisp, elegant, floral bouquet with a crystal-clean mineral finish. Perfect pairing for live sushi and sashimi.
Otokoyama Tokubetsu Junmai	Heritage Dry Sake (Asahikawa)	Classic dry profile with deep rice savoriness that cuts through rich tempura and steaming hot pot broths.
Yoichi Kerner Reserve	Crisp White Wine (Hokkaido)	Aromatic green apple, citrus freshness, and crisp acidity tailored for local king crab and seasonal seafood.
Nikka Yoichi Single Malt	Peated Japanese Whisky	Subtle coastal peat smoke, candied orange peel, and toasted oak warmth. The quintessential fireside nightcap.

SHAVYSTAYS LUXURY VILLA MANAGEMENT & HOSPITALITY • NISEKO GOURMET EXPERIENCE

Online: www.shavystays.com | **Location:** Kutchan-cho, Abuta-gun, Hokkaido, Japan

Notice: Private chef experiences, gourmet meal delivery, and cooking classes must be reserved in advance. All dietary requirements (vegetarian, vegan, gluten-free, dairy-free) are catered for with prior notice.