



# powderlife

NISEKO ニセコ

Issue 28 // Dec 11 - Dec 24 // 2010

WINTER SPORTS \* ENTERTAINMENT \* REALESTATE

[www.powderlife.com](http://www.powderlife.com)

## YOKO MATSUDA

Keeping Japanese food culture alive

## FUJI ROCK FESTIVAL

Insight into Asia's premier rock festival

## RESORT GUIDE

Your guide to Niseko – page 38

**FREE**

NISEKO'S POWDER  
LIFESTYLE MAGAZINE  
FRESH EVERY  
2 WEEKS



Offering Hirafu's largest collection  
of ski-in / ski-out properties.

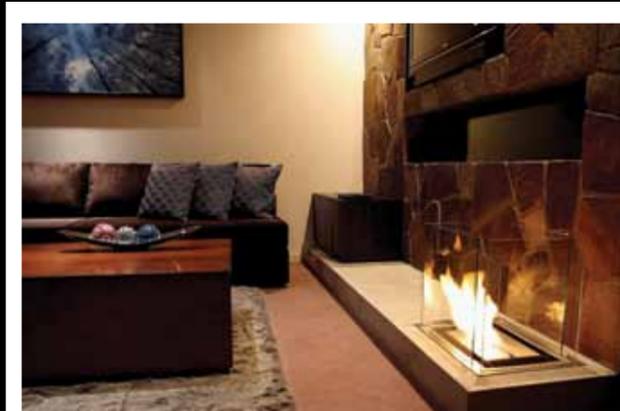
THE  
ROCKS  
niseko resort  
WWW.THEROCKSNISEKO.COM  
0136-22-0221



Indulge



Immerse



Unwind



Rejuvenate

...tomorrow, another perfect powder day.

# the vale furano

20 apartments · ski in ski out · 5% returns guaranteed · completion december 2011

**NISADE**  
NISEKO ALPINE DEVELOPMENTS

**HOKKAIDO TRACKS**  
RESORT PROPERTIES

our residences

 thefreshwater

 the setsu mon

 the vale furano

 the vale niseko

thevalefurano.com · +81 (0)136 21 6960

+81 (0)136 22 0038

www.nisade.com



*Experience Niseko's Finest*

**NISADE**  
NISEKO ALPINE DEVELOPMENTS

# \* CONTENTS // issue 29



19

FEATURE // yuko matsuda



14

SNOWCAVES // the green leaf hotel



20

TRAVEL // fuji rock festival

powderlife  
NISEKO ニセコ

winter print run 35,000 estimated readership 100,000+

編集長 **managing editor** Lizzy Hoo リズィー・フー

出版者 **publisher** Bevan Colless ベヴァン・コレス,  
Kris Lund クリス・ランド

副編集長 **associate editor** Ross Cole-Hunter ロス・コールハンター

企画運営アシスタント **editorial assistant** Kisato Kurihara 季里・栗原

デザイナー **designer** Paul Malandain ポール・マランティン,  
Shane Agard シャネ・アガード (conceptual designer)

投稿者 **contributors** Chris Chan

写真撮影 **photography** Niseko Photography, Glen Claydon Photography,  
Paul Malandain, Ross Cole-Hunter

広告掲載に関するお問い合わせ **advertising inquiries**  
ads@powderlife.com

予約購読/既刊 **subscriptions / past issues**  
info@powderlife.com

**Powderlife Niseko Magazine is a Niseko Media Publication**

パウダーライフマガジンはニセコメディアが出版しています

170-5 Aza Yamada Kutchan-cho  
Abuta-gun, Hokkaido 044-0081  
tel 0136 22 2000 fax 0136 22 2011  
[www.powderlife.com](http://www.powderlife.com)

©2010 Niseko Media KK

Contents of *Powderlife* are subject to copyright. Reproduction in whole or in part without written permission of the publisher is prohibited. The publication of editorial does not necessarily constitute an endorsement of views or opinions expressed. The publisher does not accept responsibility for statements made by advertisers.

Niseko's first English language periodical magazine – published every two weeks in Niseko between December and March, once a year as a globally distributed Niseko promotional issue (*Powderlife* Global Edition).

ニセコ初の定期刊行雑誌。冬季期間（12月～3月）は2週間に1回発行、夏季期間外はサマーライフとして一回発行。

Past issues available at the *Powderlife* office, Lower Ground Floor Australia House (opposite Seicomart).

cover joey cocoran // photo yasu, niseko photography

## IN THIS ISSUE

**07 Introduction**  
Editor's note

**09 Village News**  
Local Voices  
Niseko local news

**11 Discover**  
Discover the Niseko area

**13 In the loop**  
Events around Niseko

**15 Social**  
Snap and Flash

**17 Irrashaimasse**  
Green House and Gentem Café  
DVD Review

**19 Feature**  
Yoko Matsuda

**23 Eat and Drink**  
Eat and drink news  
Restaurant review – PIRKA

**27 Snow Caves**  
The Green Leaf Hotel, Niseko Village

**31 On Piste**  
(p.29 Powder Poster)  
Powdertools  
1000 words

**33 Real Estate News**  
Real estate news and information

**37 Backcountry and Health**  
Backcountry tips and health article

**38 Resort Guide**  
Food, restaurants and bars  
Tours and activities  
Shopping and retail  
Rental and services  
Resort maps

**51 After the melt**  
Niseko summer activities

**58 Travel**  
Fuji Rock Festival

2011 COLLECTION NOW AVAILABLE  
NEW PROJECTS COMPLETING DEC 2010



FINE NISEKO RESIDENCES DESIGNED  
TO ELEVATE YOUR STATE OF MIND. FOREVER.

[WWW.ODIN-PROPERTY.COM](http://WWW.ODIN-PROPERTY.COM)

ODIN

MEIKLE & ASSOCIATES  
TEL +81 (0)136 55 5338  
[WWW.MSMREALTY.COM](http://WWW.MSMREALTY.COM)

NISEKO REAL ESTATE  
TEL +81 (0)136 21 7722  
[WWW.NISEKOREALESTATE.COM](http://WWW.NISEKOREALESTATE.COM)

TAIGA REAL ESTATE  
TEL +81 (0)136 55 8022  
[WWW.TAIGAPROJECTS.COM](http://WWW.TAIGAPROJECTS.COM)

# \* EDITOR'S NOTE



移り  
往く  
季節

## Changing Seasons

photography // niseko photography

**THIS is my first issue of Powderlife as Editor. In the two months that I've worked for Powderlife, I've managed to meet some incredible people that call Niseko home.**

Some have lived here for years and others for only a few months. The people that shape our community are important to Powderlife. It's evident in each issue from the last three winter seasons. We've profiled everyone from local heroes and pioneering developers to those who are here only for a week-long winter holiday. This issue I had the privilege of speaking to Niseko Town resident, café owner and founding member of the Jyuugobaa cooking group, Yuko Matsuda. She's very much a part of the area and her insightful philosophy on preserving culture and Japanese food traditions can be found on p.19. Matsuda-san met her husband at Yamada Onsen (Hirafu) and moved here 27 years ago. Like a lot of people, it was skiing that brought her to Niseko.

Towards the end of November and start of December, the streets of Hirafu really started to liven with seasonal workers moving here to experience their own Niseko winter. It's good to see fresh faces in awe of Mount Yotei, in love with the idiosyncrasies of Japanese culture and ready to take on the light and fluffy powder snow. As one of the snowiest resorts in the world, each one of us is sure to get a few perfect powder days. Most locals are predicting a busy season in terms of visitors to the area. A lot of companies are reporting that bookings are up and they have had to hire more staff. Speaking of staff - Kris, Chika, Bevan, Paul, Ross, Kisato and Kayoko - thanks for helping put together a great first issue for the 10/11 season. Here's to the many powder days ahead!

Lizzy Hoo, Powderlife, Managing Editor, email [lizzy@powderlife.com](mailto:lizzy@powderlife.com)

今号は、パウダーライフ編集者として私が初めて携った創刊号となります。本誌で働き始めたこの2ヶ月間で多くの素晴らしい人々に会いました。ニセコに長年住んでいる人、住み始めて数ヶ月の人、皆ニセコを故郷として愛してやまない人々です。

このニセココミュニティを作り上げた彼女等の存在が本誌にとって大切であることは言うまでもありません。本誌の過去3シーズンを振り返ってみてもそれは明らかです。本誌ではこれまで地域の名士、開拓者、短期滞在者など様々な人々をページ上で紹介しました。今号では、ニセコ町でカフェを経営し、料理グループ『15 婆』創設メンバーでもある松田裕子さんから光栄にもお話をうかがうことができました。松田さんは地域に密着し、様々な形で貢献しています。彼女の哲学を通して日本文化、日本食文化の保存を目的とする『15 婆』の活動もそのひとつです。そして、ニセコに移り住む多くの人々のように松田さんもまたウィンタースポーツによってニセコに魅せられた人のひとりです。比羅夫・山田温泉で現在のご主人に会い、27年前にニセコへ引越して来られました。

冬本番を迎える前のこの時期の11月末から12月始めにはニセコの冬を求めやってくるシーズンalワーカーが街にあふれ、比羅夫の街は賑わい始めます。新顔が羊蹄山に圧倒される様子、日本文化への愛着を深める様子、またふかふかのパウダースノーに挑戦する様子を見るのは楽しいものです。ニセコは世界でも最も雪が多いリゾートのひとつです。皆さんが望んでいる完璧な“パウダースノーデー”を迎えるのは確かでしょう。観光客の数からも今年は多忙なシーズンになると地元住民の多くは予測しています。また、予約数の上昇により、多くの企業が従来よりも多くのスタッフを雇用しなければなりません。スタッフの話が出てきましたので、ここで本誌スタッフへの感謝の気持ちを書き記したいと思います。クリスマス、千佳、ペバン、ポール、ロス、香容子そしてキサト。今シーズン創刊号のために労力を惜しまず、サポートしてくれてありがとう。

そして、この先やってくるパウダーデーに乾杯!

リズィー・フー, パウダーライフ, 編集長, [lizzy@powderlife.com](mailto:lizzy@powderlife.com)



Final construction may vary slightly from image

Copyright 2010, designed by Riccardo Tossani Architecture



## MAINSTREET REMODEL STARTING 2011 THE NEW HIRAFU-ZAKA

# \* VILLAGE NEWS



## NISEKO'S LONG AUTUMN

**THE pre-season kicked off in a big way late October with a sudden cold snap.**

THAT cold snap caught many locals unprepared. There was enough powder on the mountains to allow an enthusiastic crowd to get a few early runs in (see page 15).

That weather didn't last though. Instead, Niseko residents were treated to beautiful delayed autumnal conditions, clear blue skies, sunshine

and moderate temperatures. While it wasn't the best for those wanting to play in the powder, many locals were more than happy to be blessed with a few extra weeks of beautiful pre-season weather to finalise preparations for the season.

This extended autumn wasn't loved by all, as the lack of pre-season snowfall meant that the resort opening had to be delayed a few weeks.

Locals were not worried though, as sometimes the pre-season is unpredictable. Eventually the snow will come, and come, and everyone will have forgotten that it was a little late this year. Let's see if we can top last year's 10-15m!



## NISEKO DISCOVERY HOLIDAYS

FOR six years, Niseko Powder Holidays has been a prominent winter tour provider. Its operation's team has seen Niseko transform from a quiet and domestic resort, through to a thriving international hub. Realising the potential of the area in both summer and winter, the company has changed its name to Niseko Discovery Holidays (NDH) – see page 11. With a new logo and philosophy, NDH hopes to engage a year-round market and develop tours that suit Niseko's summer attractions.

## BOOKINGS ARE UP

THE lifts have barely started spinning, and already tour operators are prepping for what is set to be the biggest year yet, with initial bookings already comfortably surpassing last year's pre-season. And to deal with the anticipated influx of tourists, operators have had to drastically increase staff numbers for this season. All this, even with the Japanese yen being comparatively strong compared to the American and Canadian dollar. However, it seems that the atmosphere and quality of snow continues to attract tourists to the area.



## LOCAL VOICES

**Name** Sioned Owen **Age** 27  
**Company** Hokkaido Tracks Development  
**Hometown** Chester, England **Time in Niseko?** Since March, 2010 **Ski or board and for how long?** Board, 8 years **Favourite Restaurant?** Torimatsu in Kutchan **Favourite Bar?** Jam Bar **Favourite Onsen?** Yukichichibu **Favourite ski run?** Miharashi **Local secret?** Jin Bakery **Place to ski before you die?** Kashmir in Northern India.

**名前** ショニー オーウェン **年齢** 27歳 **出身地** チェスターイギリス **ニセコ年数** 10ヶ月 **スキー、スノーボード歴** 8年目 (スノーボード) **お気に入りのレストラン** 鳥松 倶知安 **お気に入りのバー** JAM BAR **お気に入りの温泉** 雪杖父 **好きなゲレンデコース** 見晴らしコース **ニセコの秘密** 朝一のジンベーカーリー 真狩町 **人生の格言** ルールをも恐れない **この気持ちの全てが3フィートの新雪のためにある。死ぬ前にいきたいスキー場?** カシミヤ インド。



**Name** Mitsunori Okumura (Okkun) **Age** 36  
**Hometown** Hyogo(next to Osaka) **Time in Niseko?** 3 years **Ski or board and for how long?** Snowboard, 20 years **Favourite restaurant?** Marukyu Shouten in Kutchan **Favourite bar?** Boroya in Kutchan **Favourite onsen?** Niseko Goshiki **Favourite ski run?** Higashi O-ne course **Local secret?** Most tasty natural spring water in the world **Place to ski before you die?** Rusutsu.

**名前** オクムラ ミツノリ **年齢** 36歳 **出身地** 兵庫県 **ニセコ年数** 3年 **スキー、スノーボード歴** 20年 (スノーボード) **お気に入りのレストラン** マルキュー一商店 **お気に入りのバー** boroya 倶知安 **お気に入りの温泉** ニセコ五色温泉 **好きなゲレンデコース** 東尾根 **ニセコの秘密** 世界で一番おいしい水が飲める。 **人生の格言** 明日できることは今日しない。 **死ぬ前にいきたいスキー場** ルスツスキー場。

The Ultimate World-Class Year-Round Destination



Freehold Title



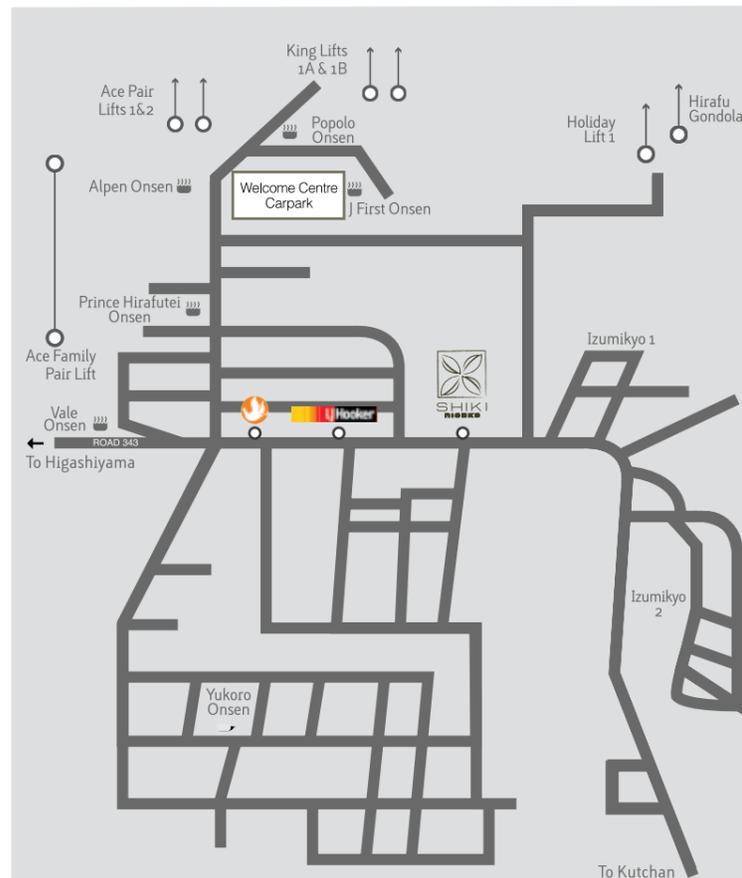
Shiki Niseko offers 69 limited units with contemporary design complete with premium furnishing and fittings. Adding to this is the breathtaking views of Mount Yotei, the Hirafu ski slopes and nearby creek, Shiki Niseko boasts of a strategic location amidst the neighbourhood of restaurants, eateries, bars and retail outlets, all herald a lifestyle well beyond the ordinary...

- Room service • Restaurants and Bars
- Relaxation Spa • Gymnasium • Retail Outlets

To find out more  
 Please visit one of our Central Village sales offices or our website to reserve your luxury condominium today!

Mobile +81(0)90 9434 2580  
 Telephone +81(0)13 655 8880  
 Email [discovery@shikiniseko.com](mailto:discovery@shikiniseko.com)  
 Online [www.LJHookerNiseko.com](http://www.LJHookerNiseko.com)

Sales Agent: Developer: APL Niseko Property TMK (0124-05-002199) A subsidiary of Asia Pacific Land Berhad



# \* DISCOVER

## EXPLORE OTARU

**OTARU is the closest major city to Niseko. It is a historic port city, where many original buildings remain.**

The canal district is beautiful in all seasons and makes for a great day trip or a stopover between Niseko and Sapporo. Otaru is a ¥1000, hour-long train ride from Kutchan. There is a super friendly, English-speaking tourist-information desk inside the main train station. The major sights are within a short walk from the station. If you're around in February, be sure to check out the *Snow Light Festival*.



- 01) EAT**  
TRY Sushiya-dori aka Sushi Street.  
Port town = fresh seafood = great sushi.
- 02) DRINK**  
**REST** your feet at the Otaru Beer factory: Authentic German beer, created in a beautiful brewery, located on the canal.
- 03) SEE**  
**WANDER** around the buildings and take in the architecture along the historic canal.
- 04) DO**  
**MAKE** your own hand-blown glass at one of the many glass factories.



## NISS LOCAL INSTRUCTORS

**TEACHERS wanted:**  
Share the joy of skiing by learning how to teach.

MARK Mc Donald aka 'Macca' is the new director of Niseko International Snowsports School (NISS) and would like to involve the community by making a first step to enabling people to be involved in the joy of teaching snow sports. NISS plans to do this by offering several days of professional ski-instruc-

tor training and improvement. Locals that can work in Japan and assist during the busy times will be paid. It doesn't matter how much spare time you have, NISS will work out a schedule that suits you. Locals are invited to meet at the NISS Hirafu meeting area from 11.00am to 3.00pm on these dates: December 14/15,16/17; January 6/7, 13/14, 20/21, 27/28; February 10/11 and 17/18. This is the first small step in developing other community programs and relationships. For more information please contact Ryan Watts at NISS@harmonyresorts.com. Get in quick as spaces are limited.



## SNOWSHOEING

WHILE not the reason that most people visit Niseko, snowshoeing is certainly an activity that is worthy of people's attention and time. Too often, the only time we get to enjoy the nature of our surroundings is as we are racing downhill through it. Snowshoeing allows us to slow it down, and to immerse ourselves within a silent and still winter wonderland. It's an incredible feeling to crunch through the fresh snow and slowly wander through the frozen landscape. There are plenty of places around town where you can rent snowshoes.

## GOSHIKI ONSEN

GOSHIKI Onsen is a fantastic sulphurous onsen with water that changes colour from milky white to deep green. The colour will depend on how volcanically active the source of the water is and the current weather conditions. Situated between the base of the steaming Iwaonupuri and the rear of Annupuri, Goshiki Onsen is probably the most remote onsen in the Niseko area. However, it's probably the most serene: simplistic tiling, wooden baths, no distractions and an amazing view out to the mountains beyond.



No one knows Niseko like we do.

Operating throughout Niseko's four wonderful seasons, our friendly, bilingual staff ensure the best experience for visitors to Niseko.

With extensive local knowledge and partnerships and a diverse range of accommodation, we can tailor a 'Niseko Discovery' to suit all budgets.

Your Journey Begins Here...



*Niseko*  
**Discovery Holidays**  
[www.nisekodiscoveryholidays.com](http://www.nisekodiscoveryholidays.com)

Japan: +81 (0)136 23 4843 | Australia: +61 (0)2 8005 4843 | Hong Kong: +852 8125 4843

**PROSKI**  
SKI AND SNOWBOARD HIRE

We Pick you up  
from your accommodation,  
**Fit your gear** and  
**Drop you back!**



**OPEN 8AM TO 9PM** **無料送迎** **FREE PICK UP AND DROP OFF**  
レンタル用品を御利用のお客様は御宿泊先からの無料送迎サービスを行っております。  
**PROSKI** SKI / SNOWBOARD / HIRE  
**PROSKI NISEKO "At the traffic lights"**  
PH: 0136 224199 MOBILE: 080 3233 3448

# \* IN THE LOOP

## DEC 2010

**15 Injury Prevention Seminar**  
ウィンタースポーツ外傷  
予防セミナー

Free seminar from Niseko Physio's Bevan Colless on how to prevent winter injuries, as well as tips on how to assist friends or customers. 参加無料のセミナー。ニセコフジのペブニコレスが雪山での怪我を予防するテクニックを教えます。友人や顧客へのサポートにも役立ちます。

Start // 7pm @ SEKKA Kushi  
Contact // 0136220399  
www.nisekophysio.com

**11 blo\*blo Opening Festival**  
オープニングパーティー

Free baked potato, warm gluhwein, belly dancing, pole dancing, new cocktails and a pie-throwing event for charity. 焼きたてポテト、あったかホットワインと共にベリー、ポールダンスをお楽しみください。ニューカクテルや自由参加のパイ投げと盛りだくさん

Start // 7pm @ blo\*blo  
Contact // 0136 22 1269  
www.blowhardallyear.com/japan/

**16 Pool Tournament** ビリヤード  
トーナメント

Pool Tournament @ Bar Splash - Bar Splash's house rules. ¥1000 entry.

ビリヤードのトーナメントをスラッシュでやっちゃいます。腕前を披露できるこの時をお見逃しなく。

Start // 9pm @ Bar Splash  
Contact // 0136 55 8228

**14 Niseko Darts Competition**  
ニセコダーツコンペ

The twice-weekly local darts competition starts tonight. There may still be a few spare spots on the night if you still need a team. 毎年恒例のダーツコンペが今シーズンも始まります。当日のみの飛び入り参加も可能です。

Start // 7pm @ Tamashi Bar  
www.nisekodarts.com

**17 Pizza Eating Competition**  
早食いピザコンペ

Eat two large pizzas faster than anybody else. ¥2000 entry (includes two large pizzas), winner receives ¥5000 and entry fee refunded. プライドと威厳、賞金を賭けて、早くピザを食べ切りましょう。2000円エントリー(Lサイズピザ2枚込み) 賞金5000円+エントリー料返却

Start // 9pm @ Niseko Pizza  
Contact // 0136 55 5552  
www.nisekopizza.jp

**18 Christmas Sale @ NAC**  
クリスマスセール@NAC

The North Face, Columbia, Smart Wool, Black Diamond Pack, MSR snowshoes and more. クリスマスセール @ NAC - 冬の準備は出来ていますか? お買い得商品たくさんあります。冬本番前に是非立ち寄りください!

Start // 8am-9pm 16th to 26th December  
Contact // 0136 23 2092  
www.nac-web.com

**19 Mini tour with Grand Hirafu**  
blog maker @ Hirafu snow feild

名 ブログ隊と滑ろう! グラン・ヒラフ ミニツアー @ ヒラフスキー場

Why not join the Grand Hirafu blog? They will show you the mountain well. ブログでおなじみのメンバーとのミニツアーに参加しませんか? あなたの滑りがブログに登場するかも。

Start // 8.30am @ Grand Hirafu  
Contact // 0136 22 0109  
grand-hirafu.jp/winter/mountain/event.html

**21 Full Moon Party**  
フルムーンパーティー  
@ blo\*bloバー

Celebrate the first full-moon of the season with a huge Thai-style BBQ and fruity cocktails. ¥1,500 for a huge BBQ plate + salad + fruit-fuelled cocktail. 今シーズン最初のフルムーンをタイスタイルのBBQとトロピカルカクテルで祝しましょう。

Start // 7pm @ blo\*blo  
Contact // 0136 22 1269  
www.blowhardallyear.com/japan/



**23 Grand Hirafu Christmas**  
Candles  
X'masキャンドル

Grand Hirafu Christmas candles streets fire-works on 24th after night-skiing is finished. グランヒラフX'masキャンドルストリート グラン・ヒラフの夜をキャンドルの灯りでロマンティックに照らします。24日には打上花火が上がります。

Start // 6pm @ Grand Hirafu  
Contact // 0136 22 0109  
grand-hirafu.jp/winter/mountain/event.html



**25 CHRISTMAS FEASTS**

Price: ¥2,800  
Reservation: Same day OK (limit 30/day)  
Call: 0136 23 2220

**Taj Mahal Christmas Couples Set**  
Date: 11am-9:30pm December 22-25  
Includes: Curry, tandoori chicken, sheekh kabab, salad, soup, nan, mango melba and a glass of wine  
Price: ¥4,000  
Call: 0136 22 4566

**Downtown Cafe Christmas Presents**  
Date: December 24-25  
Includes: Free drink with dinner meal order

**24 Kate Acoustic Session**  
ケイトアコースティックセッション

Kate from Australia will be performing Christmas and classic Aussie rock songs. Please come and sing along! オーストラリアからケイトがクリスマスソングとなつかしいオーストラリアロックを歌います。みんなで一緒に歌いましょう。

Start // 9pm @ Half Note  
Contact // 0136 23 2727  
www.nisekohalfnote.com

**Christmas Sale @ Cocoroya**  
クリスマスセール @ こころ屋

Up to 70% off a selection of wedding kimonos, prices start from ¥31,500. Stunning decorative edition to you home, business or restaurant. 選りすぐりの内掛けを取り揃えています。おうちやお店に飾っておくだけでも高貴な空間を作ります。

Start // 16th December to 25th December  
Contact // 0136 23 0008  
www.cocoroya.jp

**Family Christmas Lunch @ J-Sekka Cafe**  
Date: from 11am December 25  
Includes: Roast chicken with Niseko Green Farm potatoes, butternut pumpkin & green peas with chicken gravy.  
Price: ¥1,800

**JoJo's Christmas Dinner**  
Date: 5pm December 24-25  
Includes: Appetizer, pumkin soup, beef tenderloin steak, garlic bread, dessert and coffee.



**nw**  
JAPAN'S No.1  
INTERNATIONAL  
SNOW SPORTS SCHOOL  
niss@harmonyresorts.com  
+81 (0) 136 21 66 88

**HANAZONO POWDER GUIDES**  
NISEKO'S FINEST  
BACKCOUNTRY  
GUIDING SERVICES  
niss@harmonyresorts.com  
+81 (0) 136 21 66 88

**demo**  
NISEKO'S LARGEST  
- 3 LOCATIONS  
THE VALE, HIRAFU-ZAKA & HANAZONO  
demo@harmonyresorts.com  
+81 (0) 136 21 66 77

**fusion**  
HANAZONO  
GEAR FOR THE ELEMENTS  
- 2 LOCATIONS  
HIRAFU-ZAKA AND HANAZONO  
demo@harmonyresorts.com  
+81 (0) 136 21 66 33

**npc**  
FOR THE BEST NISEKO  
ACCOMMODATION PACKAGES  
info@niseko-hirafu.com  
+81 (0) 136 21 2500

www.hanazononiseko.com

LET US  
INSPIRE  
YOU



**HANAZONO**  
NISEKO JAPAN

# \* SNAP



## GRAND HIRAFU OPENING

LOCATION // GRAND HIRAFU WELCOME CENTRE

IT was strange weather for the opening of a ski resort; blue skies, warm sunshine and no snow to be seen. However, this year was not the first time that this has happened. The official ceremony began in front of the Grand Hirafu Welcome Center with a Shinto priest praying for the safety of all visitors to the mountain. The second stage of the opening ceremony was held in front of the Hirafu Safety Information Center, which was officially opened by 30 official guests simultaneously cutting a ribbon.



photo // glen claydon



## FIRST TRACKS IN OCTOBER

LOCATION // GRAND HIRAFU

NISEKO experienced some freakish snowfalls at the end of October, which urged some die-hard skiers and snowboarders to take on the mountain. On October 27, photographer Glen Claydon (and co.) hiked up to the top of the Centre 4 lift and got in a few good powder turns on the way down, as well as first-tracks bragging rights. Others waited until the following weekend and were a little disappointed they had missed out. And some people went to the unusually early opening at nearby Nakayama Toge on October 30.



photo // stu cady



photo // glen claydon



photo // glen claydon



photo // glen claydon

# \* FLASH



01



02

## YETI BAR

FACES //

- 1) Kate Beecroft and James Thomas
- 2) Jason Toh and Antony Casey
- 3) Yuka Abe, Yuki Kawamura and Yuka Kerr
- 4) Sam Kerr



03



04



**HANAZONO**  
NISEKO JAPAN

FOR your chance to win a Hanazono Nature Adventure Park Snowmobiling 20km Ocean View Tour for two (value ¥32,000) answer the following:

*"Out of all the people in the world who would you invite to a private ski/snowboard session at Hanazono's Strawberry Fields?"*

The winning answer won't include your Mum or best friend. Send your entry to [lizzy@powderlife.com](mailto:lizzy@powderlife.com)

**Get creative!**



01



02



03

## THE BARN

FACES //

- 1) Kim Wejendorp
- 2) Takayo Bryan
- 3) KENJAH
- 4) Shaun Widger, Chelle Alford and Stu Cady
- 5) Yasu Shimanuki and Ran Akutsu



04



05

## \* IRRASHAIMASSE // “welcome!” – great local businesses



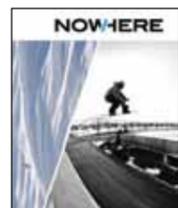
### GENTEM CAFÉ NISEKO, Kabayama, Tetsuya Akimoto

AFTER moving to Tokyo post high school and playing in indie bands at clubs and pubs for 7 years, Tetsuya Akimoto realised everything he needed was in his home state of Hokkaido. Tetsuya has had many jobs whilst living in Niseko, from housekeeping and washing dishes to jobs as a raft guide and a fishing guide. From this year, Tetsuya will be the owner of Gentem Café Niseko. He will offer a Japanese fusion style menu and use ingredients from local farms and sometimes deer from a local hunter. He loves Niseko and hopes to leave the nature and Japanese culture to the next generations (he has three children) and for the people that come from overseas.

### 秋元哲也さん 玄天カフェニセコ 樺山

生まれ故郷である北海道室蘭を離れ、インディーズバンドとして東京進出してから7年、都会の生活ではなく北海道の大自然の中に自分の求めている全てがあると気がついた秋元哲也さんは15年前にニセコに移住。ペンションでの住み込みの仕事を経験、多くの企業立ち上げにマネジメントとして関わり、ついに今シーズンよりその経験を生かし玄天カフェニセコの新しいオーナーとなった。夏にはラフティングガイド、魚釣りガイドなど自然と関わる機会が多く、デパートやコンビニではなく山や川、湖や海といった自然と人が結びついているニセコにこそ次の世代へと繋げていくべき全てが揃っていると話してくれた。地元の食材をふんだんに使った料理、哲さんの愛情溢れる接客を多くの海外からのお客様に日本の自慢できる文化として感じてほしい。

### DVD REVIEWS



#### NowHere – Absinthe Films

THIS film offers some mellow no-boarding, some insane urban jibbing (the last scene is epic), and some huge backcountry riding, all accompanied by some grooving tunes. Yet, it failed to impress. It just feels like any other snowboarding movie, and it's not the riders that are to blame.



#### The Way I See It - MSP

MORE like a beautifully shot travel documentary, mixing amazing ambient shots with epic skiing. Even the footage of the skiing is a class above the rest. The amazing point-of-view cameras really give you a feeling of what it's like to be these guys. As an added bonus, the Niseko section will make you proud to be here.



### GREEN HOUSE, Izumikyō 1, Yuki Eguchi

COOK, artist and keen snowboarder Yuki Eguchi moved to Niseko in 1998 (12 seasons ago), after living in Tokyo for most of her life. She's done winter seasons in New Zealand and Canada, but loves Niseko because it's different from other places in Japan. She believes that in Niseko people are doing the things they want to do, and that there are many interesting people who live here. Yuki owns and operates Green House, which offers lunch-box delivery to local businesses, massage and handmade clothes, in addition to great organic and vegetarian sit-down lunches. Yuki wants to be healthy and happy in the future and acknowledges the support of her friends in helping her run her small business.

### 江口由紀さん Green House 泉郷

東京出身のアーティストで料理上手、そしてスノーボード好きな江口由紀さんが、ニュージーランド、カナダでの冬を経験し、大自然の中でスノーボードの出来る北海道にあこがれニセコにやってきたのが1998年。その両親譲りの才能を生かし、現在ここGreenHouseで弁当デリバリー、マッサージ、手作りの洋服の販売を切り盛りしている。地元の食材、オーガニックで作る安全安心にこだわったベジタリアン弁当、アロマ好きが高じてオイルマッサージをバリまで行き勉強、自分の好きな服、着たい服を作ること始まった洋服製作と由紀さんのこだわりが多くの人々の共感を呼び、特別な空間を作り上げている。ニセコには多くの自然と個性のある人々がいる、そんな中で由紀さんは周囲の友人の理解と協力に支えられ、友人や顧客との価値観の共有、共感が次へのエネルギーとなっていると満々の笑みで語った。

## RENTALS DELIVERY & PICKUP

**STANDARD SKI SET ¥3,900~ TEL 0136-23-0343**  
7 days 8:00 ~ 21:00

Various FAT skis and BURTON snowboards are available.

[www.niseko343.com](http://www.niseko343.com)

**Niseko 343**  
SINCE 1993

# 5% Guaranteed Returns Vendor Finance Ski In-Ski Out

**Hokkaido Tracks Resort Properties**  
Contact: 0136 21 6960 | [htresortproperties.com](http://htresortproperties.com)

**Property Inspections 7 days a week**  
*featured property the glasshouse*

## Getting to the airport just got easier

ホテルから空港まで



**Private and Comfortable**  
Ride in style in a spacious, climate controlled luxury shuttle bus. 車内は広くて余裕の快適空間

**Affordable and Efficient**  
Low price, with more room for your bags. 低額料金でしかも荷物置場はたっぷりのスペース

**No fuss. No hassle. No delays.**

No changing trains. No dragging your bags through stations. No standing around. 乗換え、手荷物運搬、待ち時間にさようなら

**Door-to-Door Convenience**

We pick you up from your hotel and take you to the airport. 札幌のホテルから空港まで直行スピーディーにらくらく移動

Rates	1 person	Child under 6	Private Transfers
New Chitose Airport - Niseko	→ ¥6,000 one way	→ ¥4,000 one way	→ Private Transfers from ¥28,000 one way
Niseko - New Chitose Airport	← ¥10,000 return	← ¥7,000 return	

#### Niseko Scheduled Transfer Services (Available 1 Dec thru 31 March)

Niseko - New Chitose Airport		New Chitose Airport - Niseko		Niseko - Sapporo City	
Departs Niseko	Arrives Airport	Departs Airport	Arrives Niseko	Departs Niseko	Arrives Sapporo
08:00	10:30	12:00	14:30	09:30	12:00
09:00	11:30	14:00	16:30	<b>Sapporo City - Niseko</b>	
10:00	12:30	16:30	19:00		
11:00	13:30	19:00	21:30	Departs Sapporo	Arrives Niseko
15:00	17:30	21:30	23:59	12:30	15:00
17:00	19:30				

If the timetables above do not suit your requirements, please consider our Private Transfer Services. Services may depart/arrive at different times due to road and/or weather conditions, flight delays and/or airport closures.

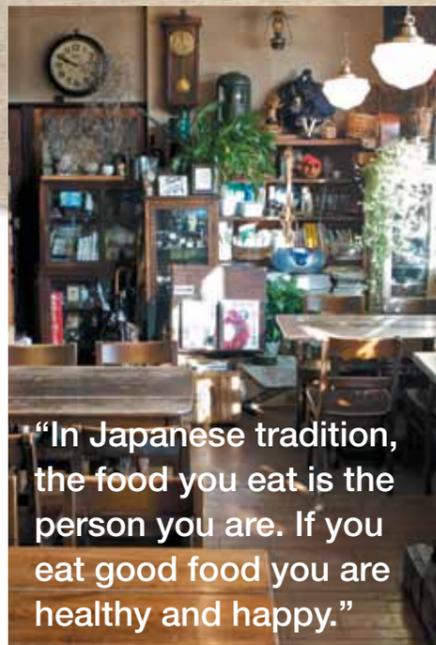


[www.skybus.co.jp](http://www.skybus.co.jp)  
Tel: 011-788-4994  
Email: [info@skybus.co.jp](mailto:info@skybus.co.jp)

Airport Service • Trips and Excursions • Ski Shuttle  
Secure VIP Transfer • Wedding Hire • Chauffeured Charter  
Licensed Travel Agency 2-589



## \* FEATURE // yoko matsuda



“In Japanese tradition, the food you eat is the person you are. If you eat good food you are healthy and happy.”



words by // lizzy hoo // photography by // ross cole-hunter // translation by // yuri pangier and paul haggart

**S**OME people think of food as a fuel stop – an interruption during a hectic day. For others, food is evocative of childhood memories, a guilty pleasure, or is perhaps even sacred. For long-time Niseko Town resident, keen gardener and Nupuri Café owner Yoko Matsuda, food is her life.

Matsuda-san is no ordinary 53 year-old woman. Her smile radiates, her eyes are vibrant and her skin is supple and like that of a woman many years her junior. She emanates warmth and expresses an open and honest outlook on life. These sought-after traits are a true reflection of her passion for food and how she wholeheartedly believes you are what you eat.

Matsuda-san can fondly remember a time when her mother would prepare fresh organic miso soup every morning with shavings of bonito and sea kelp. It's this memory, amongst others, that helped shape Matsuda-san's appreciation of good homegrown food. She explains, “In Japanese tradition, the food you eat is the person you are. If you eat good food you are healthy and happy.”

As a child, Matsuda-san absorbed a lot of the skills her mother would

食—ある人にとっては単なる栄養補給、多忙な1日の中での休憩にすぎないかもしれない。他の人にとっては幼少期の思い出、食欲をそそるもの、または神聖なものかもしれない。ニセコで茶房ヌプリを営み、ガーデニングを趣味とする松田さんにとって、食とは人生そのものだと言う。彼女は普通の53歳とは違う。輝きを放つ笑顔、しなやかな肌、にじみで温かな人柄からは彼女の寛大で正直な人生観がうかがえる。それこそが食に対する真剣さであり、『健康は食にあり』という言葉を感じる松田さん自身である。

松田さんの食に関する思い出は母親が毎朝作ってくれたお味噌汁から始まる。新鮮な有機野菜、鰹節と昆布でとっただし汁。この思い出が今の松田さんの家庭料理への思いの原点だ。「日本では食べ物はその人を作る、体に良い物を食べる事で精神的・肉体的に健康になると言われています」と、松田さん。

幼少時代、松田さんは家族のために忙しく働く母親から自然と料理を学んだ。インスタント食品を使わない健康に良い食事作りの大切さもそのひとつだ。「でもね、1960年頃の日本では外国の食べ物も粋でおしゃれでした。その頃から少しずつ日本食が食卓から消えていったのではないのでしょうか。母親から家庭料理を学ぶ機会も減り、また教えてもらう料理の内容も変わってきましたね」と、松田さんは話す。

「日本社会が歪めた本来の日本食を学びたい、伝えたい」。その思いから17年

use in her family kitchen and the importance of cooking unprocessed and wholesome food. However, she alludes to a time during the 1960s when, “Things from overseas became very chic and fashionable in Japan and at that stage, a lot of the Japanese foods started to disappear. Daughters stopped learning from their mothers, and what was passed down

“**Never underestimate the power of food.**”

was not what used to be passed down.” This simple idea of making home-cooked traditional recipes and passing them on is what sparked a life-changing idea for Matsuda-san 17 years ago: to create a situation where she could learn about traditional Japanese foods and the traditional Japanese way of doing things. “Things I hadn't been able to learn because of the way society changed.”

This passion later transformed into a passionate Niseko cooking group – the Jyuugobaa (15 old ladies). Together they make it their mission to

前に日本食・家庭料理の伝承を目的とする料理サークルを始めた。今では『15婆』というニセコでも知られる料理グループとなった。日本、日本人の源である日本食を伝承し、社会に何らかの形でつめあとを残すことが同グループの最大の任務である。

名前こそ『15婆』であるが、若年層、外国人、誰でも参加可能。カリスマあふれる女性たちがニセコ町の公民館に月2回集まり、実習を通して料理を学ぶ。『15婆』は町おこしの一環としてニセコ町議会のイベントから始まった。2008年には洞爺湖サミットでのケータリングを担うという偉業も成し遂げるが、松田さんが一番誇りに思っているのは地元・羊蹄山で行われたイベントに参加した時だと言う。「10人のメンバーで150人分の食事を作りました。全て地元食材を使ってね」。

現在、世界的に『地産地消』を支援する傾向がある。100マイルダイエット（自宅から半径100マイル、つまり約160km以内で生産された食材を食べる）、スロームーブメント（利益や効率ばかりを優先せず人と自然との繋がりを結び直し、暮らし、仕事、文化を丁寧に作る作業）、有機農法などは全て生産者から消費者へのルートを短くするため、そして地元の人達によって地元の景気を良くするために始まった。羊蹄山ふもとは1年の半が深く降り積もった雪に覆われているが、その雪解け水を利用して行われる農業がニセコにもたらす経済効果は大きい。「羊蹄山付近のジャガイモ（町のイメージキャラクターはス

## \* FEATURE // yoko matsuda

leave behind a part of the past and what they believe shapes the country.

The Jyuugobaa is for anyone able to join – young, old, Japanese or foreign. This set of charismatic ladies gets together twice a month at the local citizen's hall in Niseko Town to learn how to make food through practice. The group started by cooking at local council events that aimed to bring the community together. One of the group's catering events was cooking for some of the world's most influential leaders at the G8 Summit in the summer of 2008.

But Matsuda-san remembers the Jyuugobaa's greatest achievement as something far more humble. “An event that encompassed the whole Yotei-zan area. And we made food for 150 people – with just 10 of us – using all local ingredients.”

Globally, the importance of 'going local' is gaining momentum. The

キーをするジャガイモ）、大豆は有名ですよ。その上、大豆は味噌、しょうゆ、豆乳、豆腐など日頃よく使う食品に加工しやすいですね」と、松田さんは話す。

ニセコが国際観光都市として成長するにつれ、日本食文化の希薄化が加速するように思える。しかし松田さんの意見は違

「**日本社会が歪めた本来の日本食を学びたい、伝えたい。**」

う。「インスタント食品による健康への影響を日本社会は見て、感じています。外国人観光客の数が増え、どんなに国際化が進んでも関係ないでしょう。健康が一番ですから」。

健康かつ、幸せでいることが松田さん一生の望み。朝起きて裏庭の井戸水を汲む、この瞬間から忙しいカフェの仕事を終えるまで、自分が一番好きな物 – 食物、二

100-Mile Diet, the Slow Movement, and organic farming are all efforts designed to shorten lengthy supply chains, boost local economies and reignite the importance of community farming.

The farms at the foothills of Mount Yotei, although it might not be so obvious under a layer of winter snow, are a huge part of Niseko's economic existence. These farms are most famous for producing potatoes (hence the skiing potato) as well as soybeans, which Matsuda San says, “can be transformed easily into everyday cooking items – miso, soy sauce, soy milk and tofu.”

As Niseko becomes increasingly international, the dilution of Japanese food culture would also presumably increase. Matsuda-san expresses a differing opinion when asked about this: “Japan's society saw a change in the way we processed food so it

セコ地元食材、地域コミュニティーに一直線に向かって懸命に働く松田さん。

松田さんの経営するカフェはニセコ駅舎内にあり、店内は夫妻が毎日使っているアンティークであふれている。常連客は足踏みミシンを再利用した木造のテーブルによりかかり、自家焙煎のコーヒーをおいしそうに楽しむ。

店内に置かれた多くの鉢植えからは松田さんの植物への興味もうかがえる。植物の手入れをする時が忙しい1日から離れることができる休憩時間。夏期には、英国式ガーデニングを勉強した松田さんの育てた花々がニセコ町大通りに鮮やかな色を添える。地域コミュニティーへの貢献、自国の食文化を守り伝える活動からは松田さんの地域・住人に対する純粋な愛情が感じられる。

故郷の九州・母親の手料理から随分遠い比羅夫・山田温泉で当時プロスキーヤーだった倶知安町出身の夫に出会いニセコへ引っ越して来たのが27年前。以来、ニセコは松田さんの故郷である。

現在、遠い故郷を離れニセコに住む若

STAY DINE EXPERIENCE  
a taste of hokkaido

J-SEKKA.COM

continued from previous page

# \* FEATURE // yoko matsuda

doesn't really matter how many foreigners are in the area or how international it becomes, it's more about being healthy."

Being healthy and surrounding herself with happiness is Matsuda-san's life-long ambition. From the moment she wakes and collects the water from the spring in her backyard, to when she finishes a day's work at her busy café, Matsuda-san is working directly with the things of which she is most fond.

Her café is tucked away in the entrance of Niseko Town's railway station and is filled with antiques that she and her husband use in everyday life. Looking around the café, Matsuda-san's passion for plants is also apparent.

Tending to her garden is where she takes a break from her busy life. She has studied the art of making English

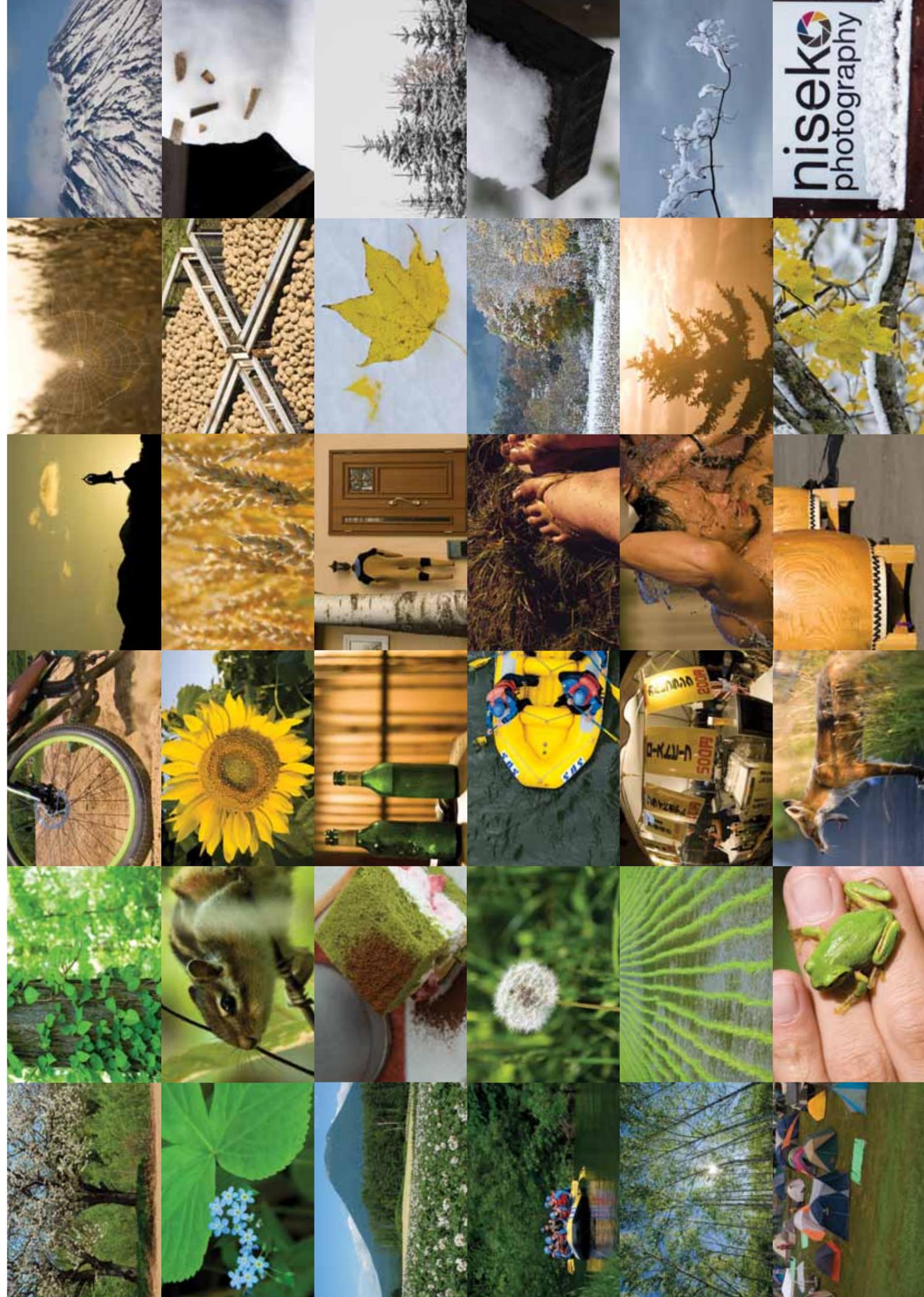
者達は多い。その中でも日本の家庭料理を学びたいと思っている若者へ、「食物が与えるパワーを過小評価しないこと。食べ物が人、性格、感情を作ります。体に良い健康食を食べること、それによって人生の目的地が見え、不安・心配がない落ち着いた人生を送ることができます」と、松田さんは伝えたいと言う。

flower gardens and in the summer, her vibrant flower creations and designs line the main streets of Niseko Town. Her involvement with the community and the offering of her skills to preserve her country's traditions shows her genuine love of the district and the people in the district.

Matsuda-san has called Niseko home since moving here 27 years ago. She met her husband, then a pro skier from Kutchan Town, at Shirakaba Lodge, Yamada Onsen (Hirafu) – a long way from her hometown

in Kyushu, and a long way from her mother's home-cooked meals.

For those young Japanese people who now live far away from their hometowns, and anyone else wanting to learn more about home cooking, Matsuda-san has a few of wise words to share. "Never underestimate the power of food. Food shapes the type of person you are, shapes your personality and your mood. By having good, healthy and wholesome food, you can shape your destination. You won't suffer from anxiety and you'll have a much more settled life."



niseko photography

## SEKKASTYLE shop&gallery

ground floor @ J-SEKKA  
1pm-7pm

art  
gifts  
furniture  
antiques  
photography  
bespoke property



sekkastyle.com

## \* EAT & DRINK

# we ♥

TESS Stomski from NISEKO GOURMET ([www.niseko-gourmet.com](http://www.niseko-gourmet.com)) shares her favourite things to eat and drink in Niseko.



### Coffee at Sprout Outdoor Espresso Cafe in Kutchan

Hand made Soba Noodles with Duck or Tempura Vegetables with Green Tea Salt at Raku Ichi in Anupuri



### Hot sake and yakitori at the authentic Torimatsu in Kutchan

The traditional Japanese set course dinner at Yo in Hirafu's Lower Village



Dinner at Maccarina Restaurant in Makkari for a special occasion, or the lunch course is great value

### Otaru beer on tap at Sekka in Hirafu

Sushi Train lunch at Youtei Maru in Kutchan

## RECIPE // japanese savoury pancake



# OKONOMIYAKI

### Ingredients – serves 1

- 50g Plain flour (mixed with 45ml of water beforehand)
- 120g Diced cabbage
- 1 Egg
- Tablespoon of sliced spring onion
- Tablespoon of sliced Chikuwa fish sausage (optional)
- Teaspoon of red pickled ginger

### Toppings

- Pieces of sliced pork (bacon will be OK)
- Okonomiyaki sauce and mayonnaise
- Dried bonito (fish flakes) and green laver

### Method

PUT all the ingredients (except pork) into a bowl and mix together thoroughly. Fry the sliced pork on the hot plate. Pour the mixture onto the cooked pork. Shape the batter into a circle and cook for 5 min. (or until cooked) then flip it. Tip: Do not press down on okonomiyaki – this helps keep some air and fluffiness inside. Once both sides are cooked, add a layer of okonomiyaki sauce, then mayonnaise and a liberal sprinkling of bonito flakes and green laver. Enjoy!

## BOROYA

THIS friendly bar in Kutchan is steadily becoming a local favourite. BoroYA, meaning 'broken-down house', was created last November by ex-Downtown Cafe employee Hideki. He has meticulously handpicked a delicious range of Japanese alcohol, which he proudly serves alongside the usual assortment of beer and western alcohol. Hideki also makes his own freshly made pizza, pasta and other delicious snacks in front of you. Your taste buds will start working overtime with anticipation from the amazing aromas that fill the small bar. And if sitting at a bar isn't your thing, there is a special chill-out room to relax with friends.



## ROYCE' CHIPS

PUT aside your initial reaction about the combination of chocolate and potato chips and open up your culinary mind. It's surprisingly good. The crispy, slightly savoury taste and texture of the potato chips mixed with the rich and smooth Royce chocolate is brilliant. Whoever decided to bring together these two instinctively separate foods is a bit of a guru. Similar to when some maverick decided to bring together surfboards and snowy mountains, and we all know how that ended. A white chocolate and cheese, and a caramel version are also available, all of which can be found in souvenir shops around Hokkaido.



## YETI BAR

YETI Bar is a cosy location on Yotei-zaka in Lower Hirafu – a fresh renovation of the old Tanuki Bar. It's been opened up, extended and the sound-system has been pimped up, but fear not, the ever-popular nail game remains. Lounges that line the wall have been added to allow you to chat along with a small group of friends. Sapporo beer is available on tap, as well as the usual wine and spirit options. Hot food will also be available for late-night drinking accompaniments.



# KAMIMURA

FIRST FLOOR, YAMA SHIZEN WEST

Open 6:00pm - late  
Reservations essential - 0136 21 22 88  
[www.kamimura-niseko.com](http://www.kamimura-niseko.com)

**NISEKO'S ONE AND ONLY ALPINE BISTRO AND BAR.**

COME AND ENJOY OUR NEW MENU OF HOME MADE ALL-SEASON ALPINE FOOD AND WINE FARE IN HOKKAIDO'S WARMEST AUTHENTIC BISTRO ATMOSPHERE OR TRY A GLASS OF WINE FROM THE OWNER'S VINEYARDS IN BURGUNDY, FRANCE.

RESERVATIONS  
TEL +81 (0) 136 23 0888

Niseko Village  
SEICOMART Kutchan  
THE BARN by odin  
[WWW.NISEKOBARN.COM](http://WWW.NISEKOBARN.COM)

**KIMAMAYA BOUTIQUE HOTEL.**  
NINE ROOMS. ONE SPIRIT.

KIMAMAYA IS SMALL IN SIZE BUT LARGE IN EMOTION. JUST NINE ROOMS THAT OFFER CHARM, COMFORT AND A DISTINCTLY PERSONAL, COSY EXPERIENCE. KIMAMAYA BY ODIN IS ONE OF THE MOST LAID BACK DEFINITIONS OF LUXURY YOU'LL EVER FIND.

**KIMAMAYA**  
by odin

NISEKO, HIRAFU, HOKKAIDO, JAPAN  
[WWW.KIMAMAYA.COM](http://WWW.KIMAMAYA.COM)  
TEL. 0136 23 2603

## DELIVERY MENU

\* All major credit cards accepted at NO charge!  
\* Delivery Available (add 10%)

**(0136) 55 5553**  
everyday . 5 pm - 11 pm

**Pizza** **M 30cm L 45cm**

**Margherita Pizza** M ¥1,500 L ¥2,800  
Original Tomato Sauce . Fresh Basil . Fresh Mozzarella . Black Olives . Parmesan Cheese

**BBQ Chicken** M ¥1,900 L ¥3,600  
Original BBQ Sauce . Cheese . Grilled BBQ Chicken . Red Onion . Mushrooms . Parmesan Cheese

**Andy's Pizza** M ¥1,900 L ¥3,600  
Original Tomato Sauce . Fresh Mozzarella . Double Pepperoni . Fresh Basil Parmesan Cheese . Black olives

**Supreme Pizza** M ¥2,000 L ¥3,800  
Original Tomato Sauce . Cheese . Mushrooms . Red Onion . Capsicum . Pepperoni . Italian Sausage . Pork Sausage . Ham • Bacon . Black Olives . Parmesan Cheese

**And More! Including NEW Pizzas for 2010-11**  
**Pepperoni . Meat . Vegetarian . Hawaiian ...**

**Additional Toppings ¥150**  
Anchovies . Garlic Sauce . Mushrooms . Red Onion . Capsicum . Pepperoni . Italian Sausage . Pork Sausage . Ham . Bacon . Pineapple . Black Olives

## Gourmet Pizza

**Bianco w Prosciutto Pizza** M ¥1,800  
Olive Oil & Garlic Sauce . Fresh Mozzarella . Prosciutto . Green & Black Marinated Olives . Parmesan Cheese

**Quatro Formaggio** M ¥2,000  
Gorgonzola . Marinated Feta . Camembert . Buffalo Mozzarella . Fresh Basil

**Genovese** M ¥2,400  
Pesto Genovese Sauce . Gorgonzola . Prosciutto . Buffalo Mozzarella . Fresh Basil . Parmesan

**And More! BBQ Ribs . Seafood . Napolitana ...**

## Pasta

Our homemade pasta, "Tagliolini all-Uovo", is freshly made and hand rolled daily.  
**The taste of perfection!**  
Visit our website or drop in to see our full pasta menu...

*Lasagne . Dessert Pizza . Wine, Beer & Soft Drinks . Desserts . & More...*

**(0136) 55 5553**  
everyday . 5 pm - 11 pm

view our full menu at:  
**WWW.NISEKOPIZZA.JP**

## \* RESTAURANT REVIEW // pirka



“Hokkaido ‘Nemuro’ scallops are cooked for just seconds on each side”

WORDS BY // lizzy hoo PHOTOGRAPHY BY // niseko photography

THE thought of Teppanyaki often conjures up images of wild barbecue flames, rice flying through the air and a captivating chef practicing all the ‘tricks in their book’.

At Pirka, the focus is not on an extravagant performance but on the simplicity of flavours and fresh seasonal ingredients.

In the picturesque confines of The Hilton Niseko Village, Chef Yamamoto, practices a refined and beautiful form of teppanyaki that stays true to the essence of Japanese cooking – simplicity. The décor and ambience are also testament to this. There are only 10 seats at Pirka, which are positioned next to the grill and look out through wide glass windows.

To start, Chef Yamamoto takes us through the Tsuki Course – there are three courses to choose from as well as an a-la-carte menu. As the first dish arrives (a small bowl of soybean tofu), Chef Yamamoto explains the restaurant’s desire for using only fresh seasonal produce to provide

naturally intense flavours. Each ingredient is then only seasoned slightly by a selection of salts (natural, charcoal, seaweed, rosemary, garlic and chilli) and oils (Italian, Greek and Cypriot).

The first grilled dish is sautéed herb tiger prawns with seasonal vegetables. Each prawn is placed on the grill and meticulously deigned and cooked to perfection. Chef Yamamoto’s fluid movements and precision knife skills exude elegance and efficiency. A dusting of chilli salt brings out the flavour of the prawns.

Next in line is a plate of juicy scallops and fleshy pieces of king crab. The king crab is grilled first and looks plump and is coral red and white in colour. Once cooked, it’s neatly lined up to the side while the succulent Hokkaido ‘Nemuro’ scallops are

cooked for just seconds on each side and then dressed with a rich creamy sea urchin and seaweed sauce – a definite highlight of the meal.

The Country Style Vegetable Salad is a welcome palate cleanser after the creaminess of the sea urchin dressing. It’s also the perfect prelude to grilled wagyu steak.

Chef Yamamoto cuts the steak into bite-size cubes whilst on the grill and then serves the steak with three kinds of sauce and a stir-fried beansprout dish.

Our stomachs are nearly at capacity when the garlic fried rice and small bowl of miso soup arrive. After a day of exploring the slopes, you shouldn’t have any trouble fitting this in. The same can be said for dessert – a selection of petit fours.

Dining at Pirka is an impressive experience. Taking up one of its ten seats makes you feel pretty special. The restaurant’s location is also stunning. Its interior is simply sleek and dark and allows you to focus on what’s important – the wonderful flavours of fresh ingredients.



Representing & Realizing  
Niseko’s Premier Properties



TAIGA  
REAL ESTATE & PROJECT MANAGEMENT



Yasuragi by Odin  
Sales Agent and Project Management  
+81 (0)80 3233 0262  
www.taigaprojects.com

**HGG**  
Hokkaido Powder Guides

- Mt Yotei ascents
- Avalanche Skills Training Courses
- Custom Resort Ski Trips
- Backcountry Lodge Trips

photo by Takahiro Nakanishi

Ph 0167-22-5655/ 080-3492-0433  
http://www.hokkaidopowderguides.com  
info@hokkaidopowderguides.com

**WD&A Bilingual Taxation Advisory and Tax Return Services for Foreign Investors**

Free quotation  
Free first consultation (1hr)  
Easy and direct communication  
Clear information  
Guaranteed discretion and high level of professionalism

For details contact WD&A  
Certified Public Accountants

Email: yoko@taxservices.jp or waldek@taxservices.jp  
Tel: +81 -(0)11-522-5276  
Website: www.taxservices.jp

**NISEKO**  
Massage

Call for an appointment or just drop in.  
Ph. 0136 22 0399 - info@nisekomassage.com

	30 minute	45 minute	60 minute	90 minute
Early bird (finish prior to 2pm)	¥3,500	¥5,000	¥6,000	¥8,000
Normal Price	¥5,000	¥7,000	¥8,000	¥11,000

**Niseko Physio**

Your English-speaking sports injury centre in middle Hirafu. Taping, braces, cremes and Australian trained winter sports physiotherapists.

Call for an appointment or just drop in.  
Ph. 0136 22 0399 - info@nisekophysio.com

## \* SNOW CAVES // the green leaf hotel



### THE GREEN LEAF HOTEL

**RESTING at the base of the Mori no Chair sits The Green Leaf Hotel Niseko Village – a long-time resident of the area that has recently been given a makeover.**

ARTIST in resident Emi Shiratori's hand-painted murals line the entrance of the Green Leaf and are a stylised depiction of what Emi naturally contemplates when she thinks of Hokkaido – her home state. Her graphics are on everything from guestroom doors and ski lockers to disposable laundry bags.

The hotel's lead designer Anthony Champalimaud based the hotel's redesign on two generations of Japanese artists. The lobby and lounge is named after the late Soichiro Tomioka (1922–1994); YTL Hotels inherited genuine Tomioka prints and used these as a way to link the history of the hotel to

its new direction. Unique to the paintings is Tomioka's own blend of white – 'Tomioka White' – the hotel lobby and signature cocktail's namesake.

Tomioka-inspired wallpaper lines the hallway as you walk through to the guest rooms. The rooms have not structurally changed, however, the décor is remarkably different and fuses the art of Tomioka and Shiratori.

The Green Leaf spa is the perfect retreat for guests and visitors to the hotel. The spa menu offers everything from pedicures and manicures to 15-minute head and shoulder massages. After finishing up on the

slopes you could literally ski into a spa treatment and onsen.

Upstairs at the Green Leaf is Niseko's first rooftop bar – Altitude. The bar will serve food and drinks during the day and is the ideal spot for après cocktails. Connected via footbridge to the bar, the 230-seater restaurant Goshiki will offer an a-la-carte menu for lunch and a comprehensive dinner buffet.



#### Booking Information

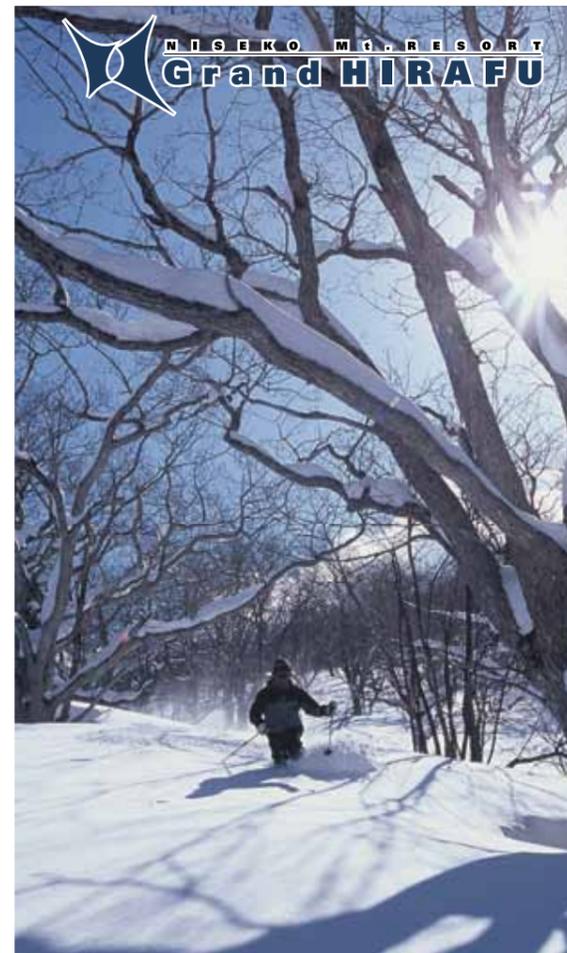
Contact T. 0136-44-3311 (Japan) T. +81-(0)136-44-3311 (outside Japan)

Website [www.thegreenleafhotel.com](http://www.thegreenleafhotel.com)

Email [glh2@niseko-village.com](mailto:glh2@niseko-village.com)



Your appetite for life's little luxuries is sure to be satisfied at the Green Leaf, with every service coming with a bonus ski-in ski-out offering. For those that visit, take the time to notice the artwork strewn throughout the hotel. It's these details that make this hotel a special place to stay for a winter holiday.



**Restaurant Slalom**  
  
 ( Dinner Buffet ¥4,300 )

**Edelweiss**  
  
 ( Stake Dinner ¥1,890 - )

**Shokusai Hirafu**  
  
 ( Special Chirashi ¥3,000 - )

**Open air hot spring bath**

**Bedrock souna bath**

**Swimming pool**

**Niseko Hirafu Ski & Snowboard School**

ひらふ温泉郷 **Hotel Niseko ALPEN**  
<http://www.grand-hirafu.jp/alpen> TEL 0136-22-1105



SINCE 1960

## PS HEATING

...high standard heating design for world class ski resort NISEKO

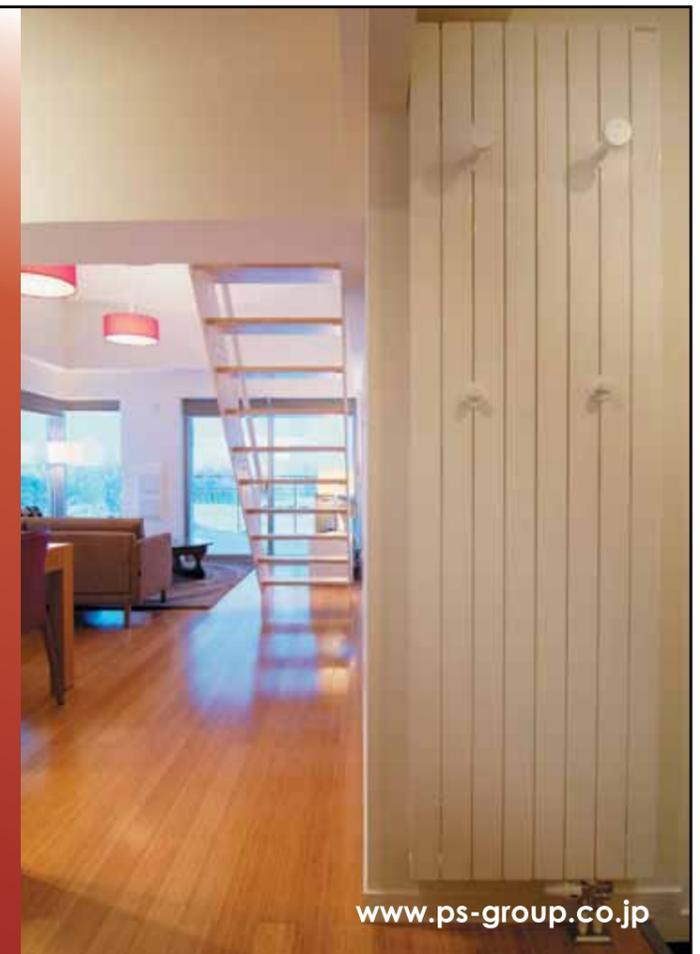
Niseko has become one of the most talked about ski resorts in Japan. Not only in Japan, but all over the world. Since 2003, we have participated in designing indoor climates in over 82 condominiums and lodges just in Hirafu alone. Unlike old conventional radiators which have existed over half a century, the modern custom-made radiators are not only beautiful, they are also energy efficient and functional, satisfying holiday makers with high global standard comfort demands.

PS manufactures in Hokkaido, with more than 40 years experience in heating in subzero climate zones.

- designed as partitions
- heating and drying bathrooms and towels
- preventing cold drafts and condensations
- drying ski equipments
- beautiful fire places

PS Company Hokkaido Branch

TEL: 011-372-7605 FAX: 011-372-8886 E-mail: [psnrs@psk.co.jp](mailto:psnrs@psk.co.jp)



[www.ps-group.co.jp](http://www.ps-group.co.jp)



# \* POWDER TOOLS



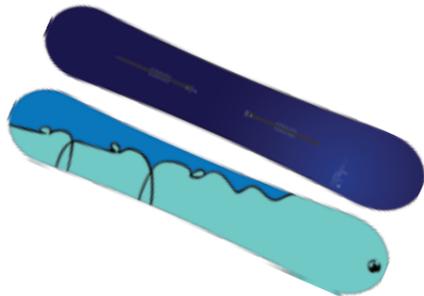
**MoovBoots**  
AVAILABLE ONLINE  
[www.moovculture.com](http://www.moovculture.com)



**BURTON JOPLIN JACKET IN EMBER GRUNGE**  
AVAILABLE @ FUSION SPORTS STORE, HIRAFU  
[www.hanazononiseko.com](http://www.hanazononiseko.com)



**ERIC POLLARD PRO SKIS**  
AVAILABLE @ INSKI, HIRAFU  
[www.inski.com.au](http://www.inski.com.au)



**BURTON MALOLO SNOWBOARD**  
AVAILABLE @ PROSKI, HIRAFU  
[WWW.PROSKI.COM](http://WWW.PROSKI.COM)



**MSR LIGHTNING ASCENT**  
AVAILABLE @ NISEKO ADVENTURE CENTRE  
[www.nac-web.com](http://www.nac-web.com)



**ANON LENS VISUALISER IPHONE APP**  
AVAILABLE ONLINE (FREE)  
[www.itunes.apple.com/us/app/anon-optics](http://www.itunes.apple.com/us/app/anon-optics)



ross cole-hunter // hirafu village



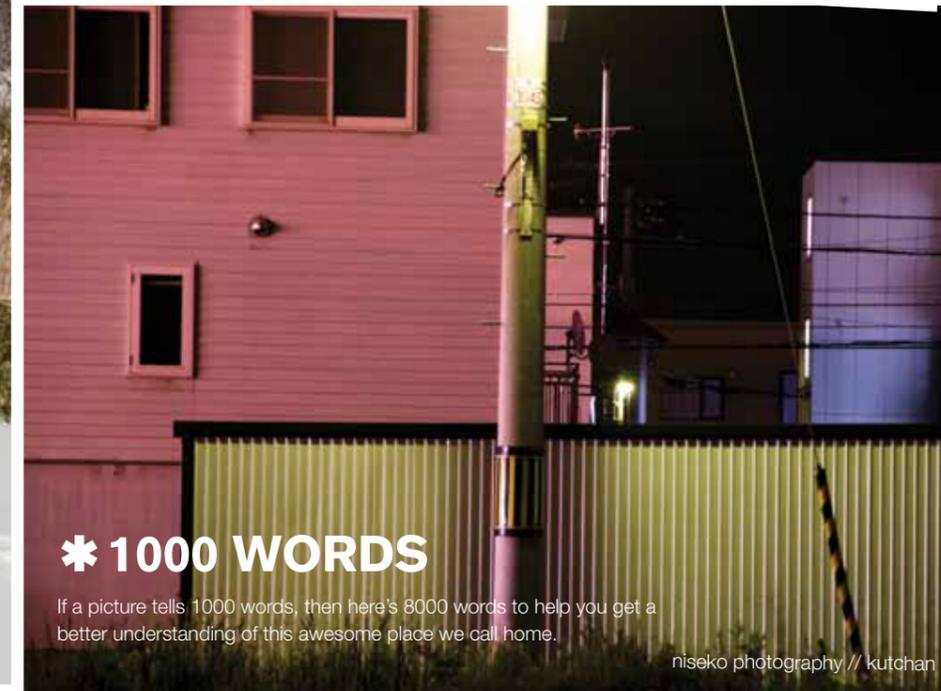
glen claydon // hirafu



niseko photography // hirafu



niseko photography // hirafu



## \* 1000 WORDS

If a picture tells 1000 words, then here's 8000 words to help you get a better understanding of this awesome place we call home.

niseko photography // kutchan

## WHAT'S ON YOUR PLAYLIST?

ALISTAIR Shelley, an English teacher in Kutchan, sent us his top-ten songs to snowboard to recently. We can understand the inclusion of 'Highway to the Danger Zone' for a powder day and Pat Benatar for keeping you company on a ski lift. If you want to win a 'prize' (we're not completely sure what this is) send your playlist to [ross@powderlife.com](mailto:ross@powderlife.com)

- 1// **Kenny Loggins** // Highway to the Danger Zone
- 2// **The Chemical Brothers** // Block Rockin' Beats
- 3// **The Cranberries** // Zombie
- 4// **The Cure** // A Forest
- 5// **Dead Prez** // Hip Hop (Bass Version)
- 6// **Jimi Hendrix** // All Along the Watchtower
- 7// **MuteMath** // Goodbye
- 8// **Pat Benatar** // Love Is A Battlefield
- 9// **Red Hot Chili Peppers** // The Zephyr Song
- 10// **Ian Brown** // Dolphins Were Monkeys (Single Version)



## FIRST IMPRESSION



**Name:** Zac Dawson.  
**Nationality:** Australian.  
**Ski or snowboard?** Snowboard.  
**Why Niseko?** Heard lots of good things from friends about the atmosphere and snowfall.  
**First thoughts?** It's big, lots of bars, restaurants and cafés.  
**Something that made you look/think twice?** All the buttons on the electronic toilets.  
**Going anywhere else in Japan?** Everywhere! My girlfriend and I are travelling to Okinawa by car after the season.



niseko photography // niseko area



glen claydon // hirafu



niseko photography // hirafu

# \* REAL ESTATE NEWS



## HTRP AND NISADE JOINT VENTURE IN FURANO

WITH fresh powder in the winter, cherry blossoms in spring, rolling hills packed full of flowers in summer and phenomenal warm hues in Autumn, Hokkaido's Furano is a must-experience destination. The city's proximity to national parks, cultural experiences and the year-round activities on offer are sure reasons why Hokkaido property developers Nisade and Hokkaido Tracks Resort Development (HTRD) teamed up to bring you an exciting project for Hokkaido's alpine development – The Vale Furano (TVF).

HTRD's Director Simon Robinson explains why he and Nisade Director Jonathan Martin collaborated on the project. "It (Furano) is a new market place that requires a new approach. Jonathan and I

are obviously committed to the area. It makes a lot of sense to bring our skills and knowledge together as partners instead of competitors. It is an enjoyable collaboration." Leveraging off each company's success – 399 combined total properties – and the success of The Vale Niseko, TVF will offer buyers boutique styling and lower price points in an established tourism location that still has a lot of room for growth. The building will be designed with style and functionality in mind and comes with a 5% guaranteed return for the first two years. TVF is the first of Furano's luxury boutique offerings and its inception marks an exciting joint venture for two of Hokkaido's established alpine developers.

## YEN HURTING INVESTMENT?

DESPITE the strength of the yen, Niseko's property market is still strong. "Following a very active summer sales period, the strong yen appears to be having little impact on sales. Investor confidence has risen and the growth potential of many properties offsets the current exchange rate," says Michael Davenport of Niseko Consulting.

Agencies in town are eager to see what this winter will bring. It's a buyer's market at the moment so there are good deals all round. Couple this with booming Asia-Pacific economies (Australia, China and Singapore) and this suggests that Niseko's comparatively low price points are likely to remain attractive to foreign investors. Growth, opportunity and choice are perhaps other factors contributing to positive real-estate sales.



## AGENT PROFILE

**Name** John Barton **Agency** MSM Realty  
**How is business in Niseko?** Good!

We completed several sales during the green season and have noticed an upswing in enquiry as we come into the winter.

**What's your forecast for 2011?** Niseko will continue to move steadily forward. Large-scale developments will dominate the headlines and the strength of the yen will continue and have some influence on the market. **What projects in Niseko are you excited about?** The Rocks project is launching this winter off the plan. Its location presents an irresistible combination for buyers and visitors. **From what countries are interested buyers coming from?** Mainly from Hong Kong and Singapore and to a lesser extent Australia and Malaysia.

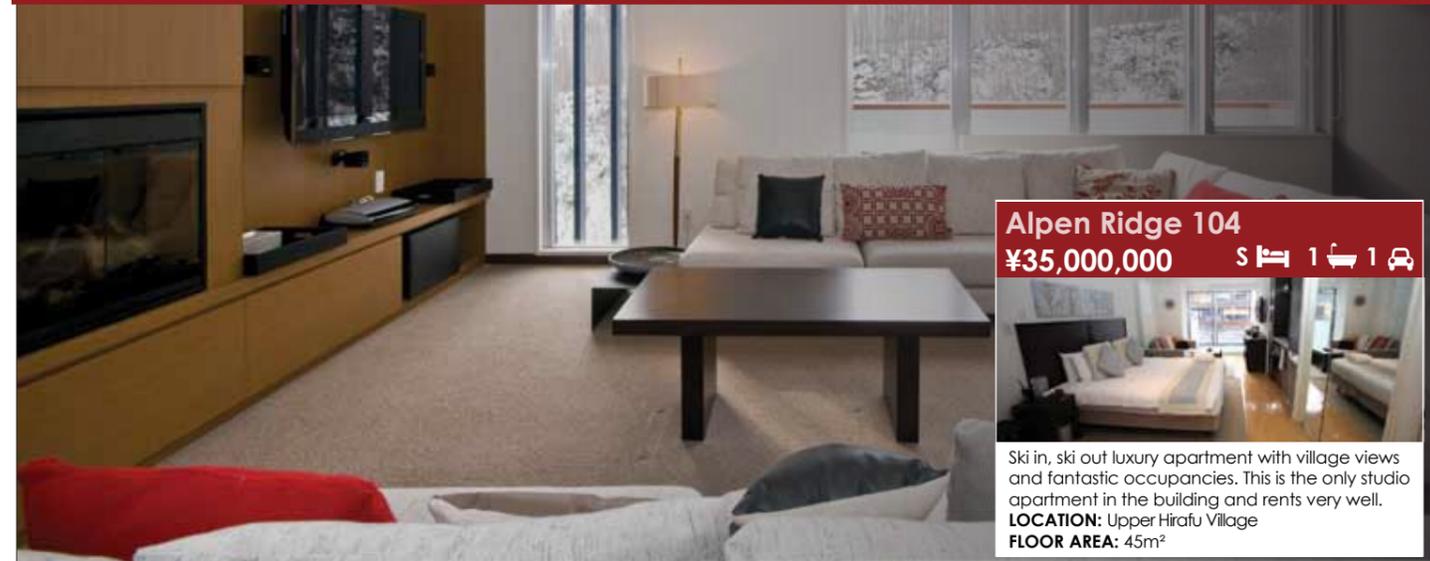
**What type of real-estate investment would you recommend to buy in Niseko?** Off the plan makes sense at the moment as a relatively small deposit with settlement later can help offset currency risk. **What are your words of wisdom for potential buyers?** Decide what you want and why you want it and never underestimate the power of the offer. **What do you think will make more people come to Niseko?** I think greater investment in many of the ski lifts is overdue. Projects like Hirafu Zaka are great and should be encouraged.

(Image: The Vale Niseko 402, Upper Hirafu, 3-bedroom apartment, ¥136,000,000)



# Niseko Property

193-7 Aza Yamada, Kutchan-cho, Hokkaido Japan 044-0081



**Alpen Ridge 104**  
¥35,000,000 1 1 1



Ski in, ski out luxury apartment with village views and fantastic occupancies. This is the only studio apartment in the building and rents very well.  
**LOCATION:** Upper Hirafu Village  
**FLOOR AREA:** 45m<sup>2</sup>



SKI-IN SKI-OUT LUXURY UNITS SKI SCHOOL SKI RENTAL REAL ESTATE OFFICE

Here's your chance to buy into Ski-in ski-out unbeatable accommodation in Niseko

## Alpen Ridge

The very best Western style, luxury, ski-in, ski-out accommodation in Hirafu Village. The apartments are within 2 minutes of the heart of the village, close to the supermarket, bars, restaurants and onsens that make any visit to Niseko unique in the skiing world.

Luxury in design, developed with care free living in mind and thoughtfully appointed with all modern appliances. For extra convenience, Alpen Ridge incorporates a ski school, ski rental service, personal ski lockers, staff reception desk, Niseko Property real estate office, attached cafe and an on site management team.

A selection of studio, 1, 3 and 4 bedroom apartments available for sale.

For more information on these properties and a huge selection of other properties available throughout the Niseko region Call into our office in the Alpen Ridge Building

### SALES ENQUIRIES

Ruskin McIennan:  
PH 080 60987882  
Peter Murphy:  
PH 080 60818989



**Alpen Ridge 202**  
¥45,000,000 1 1 1



Ski-in ski-out, luxury slope side, one bedroom apartment with spectacular views looking directly down on the Ace Family chairlift.  
**LOCATION:** Upper Hirafu Village  
**FLOOR AREA:** 59m<sup>2</sup>

**Alpen Ridge 504**  
¥79,000,000 3 2 1



Ski-in ski-out, luxury, three bedroom apartment. The views from apartment 504 capture both the ski resort and Mt Yotei in all its glory.  
**LOCATION:** Upper Hirafu Village  
**FLOOR AREA:** 120m<sup>2</sup>

**Alpen Ridge 403**  
¥85,000,000 3 2 1



Ski-in ski-out, luxury, three bedroom apartment. Huge apartment with uninterrupted views of Mt Yotei from 2 balconies and the finest finishes.  
**LOCATION:** Upper Hirafu Village  
**FLOOR AREA:** 122m<sup>2</sup>

## \* REAL ESTATE NEWS



### SHIKI NISEKO

**AP Land sees great potential in Niseko's four-season market, positioning the area as the "the ultimate world-class year-round destination" in Asia.**

AP LAND is already a pioneer player in the Malaysian property market and has recently started to develop Shiki in Niseko. The company is "Confident that Niseko will soon be the new emerging ski resort of the East. Niseko is already so popular at what we see as early stage (10 years old)," says Ms Low Su Ming, Joint Managing Director AP Land Berhad. "Niseko is clearly a world-class ski location with its real estate still a fraction of the price of comparable international destinations. This is inline with the group's vision to create a niche resort project in Niseko."

Low says that buyers of Shiki apartments are "mainly wealthy in-

vestors and tourists from Hong Kong, Singapore, China and Malaysia." She says that "they are interested in both summer and winter tourism". Low is also predicting that "summer tourism is the biggest growth area for Niseko. Government initiatives are in place and all of the natural elements are already there. It is stated in a local report by a local developer that the summer market will grow faster and become 45% as important as winter by 2015-2016."

Located creekside in the middle village, Shiki offers luxury boutique residences with a choice of 1,2 and 3-bedroom layouts. The layouts are flexible and spacious and emphasise

comfort and exclusivity. Each apartment is well appointed and each comes with views of either Mount Yotei or the Grand Hirafu ski field. Along with impressive fixtures and furnishings, Shiki emphasizes its desire to upkeep five-star hospitality services to ensure each property's rental return is maximised.



### STAFF ACCOMMODATION DEMAND

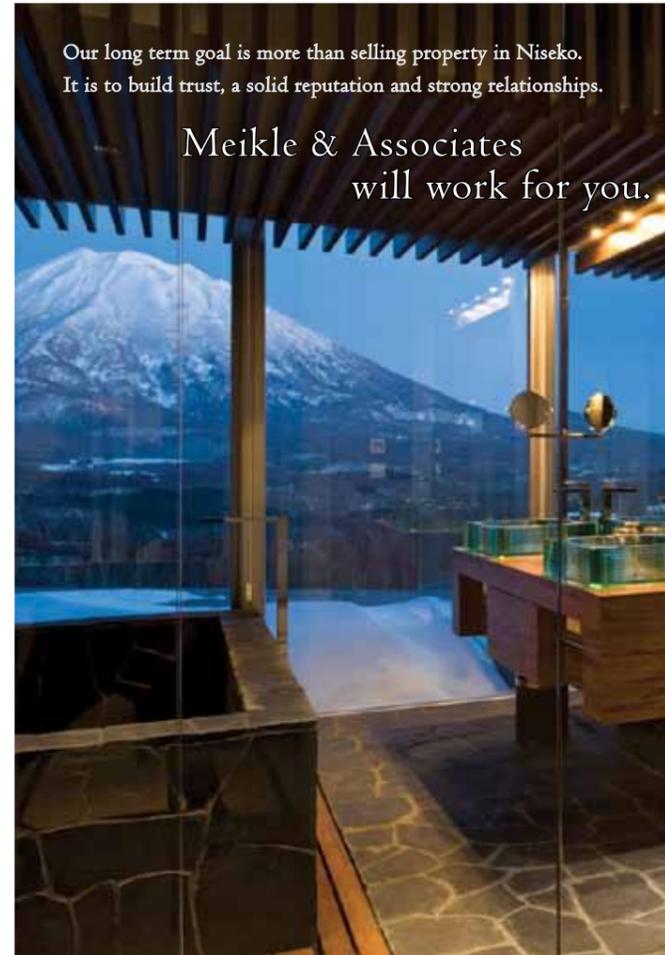
IN a developing ski resort the availability of staff accommodation is something that needs to be addressed sooner rather than later. With Niseko's popularity expected to continue, there is an opportunity for the development of staff-specific accommodation on the outskirts of Hirafu and possibly in Kutchan.

Chook from Ski Japan/NBS says, "With an increase of about 30 staff this year, it was difficult to find staff

accommodation. We have spent months trying to source, secure and then prepare affordable accommodation for our staff. We have invested money into the accommodation to ensure comfortable living conditions for our staff." Noticing the potential problems Chook says, "We are currently developing a staff housing strategy for the future – this includes the possibility of having staff live out of town."

Our long term goal is more than selling property in Niseko. It is to build trust, a solid reputation and strong relationships.

Meikle & Associates  
will work for you.



MEIKLE & ASSOCIATES  
REAL ESTATE

Please come and visit us in our new showroom in The Vale this winter.

MSM REALTY LTD.  
NISEKO

(81) 0136 55 5338  
craig@msmrealty.com  
www.msmrealty.com

Real Estate License No. Shiribeshi (1) 354

EZO VIEWS  
A NEW ERA OF LUXURY LIVING IN NISEKO



Prime resort location in Hirafu with ski-out proximity  
Floor-to-ceiling windows showcasing views of Mt. Yotei, Hirafu resort and Oyaji River  
Eco-friendly design combined with modern high-spec furnishings  
Completion of first of two buildings 'Blackcomb' autumn 2010:  
Luxury 5 bedroom • 6 bathroom private residence with elevator

WWW.EZOVIEWS.COM



## \* BACK COUNTRY



**Name** Toshiinari Ota **Company** Second season with Black Diamond Tours **Ski or board?** Board, 15 years **Best backcountry experience** Steepest, deepest runs at a secret location in Niseko **Best backcountry tips in Niseko?** Know your limits, and stay within them **Why Niseko?** Good nature, parties, people, fishing and powder.

**YOU have clocked in over 100 days on your lift pass, you've been down every groomer countless times and you want to escape the crowds during peak season – chances are you're ready to go backcountry. The satisfaction of hiking peaks and then making your way down in untracked, waste-deep snow is exhilarating.**

In Japan, Niseko is renowned for its liberal stance toward backcountry skiing and snowboarding. With that freedom comes the responsibility to respect the mountain. Niseko's powder may look soft and friendly, but don't let its light and fluffy appearance fool you.

*Powderlife has collected some tips from local experts to keep you safe on the mountain.*

1. **Obey the Niseko Rules: Listed on the course map (p.48)**
2. Check weather and avalanche reports – [www.niseko.nadare.info](http://www.niseko.nadare.info)
3. **Respect Niseko's ski patrollers**
4. Use essential equipment:

A beacon, probe and shovel are the bare essentials. Make sure you know how to use them.

5. **Let someone know when you're planning to be back.**

6. If the gates are closed don't risk entering them.

7. **No-go zones include Yu no Sawa (between Annupuri and Niseko Village area), and Haru no Taki (cliff area west of Hirafu).**

8. Ducking ropes may result in you losing your lift pass.

9. **Hire a guide if you're not sure about going off-piste.**

10. Explore the backcountry with experienced riders and skiers.

### AVALANCHE INFO //

Shinya-san's daily avalanche report: [www.niseko.nadare.info](http://www.niseko.nadare.info)  
 Powderlife's Backcountry Guide is online – [www.powderlife.com](http://www.powderlife.com)  
 // 'Backcountry basics'  
 // 'Inside a 2-day avalanche course'  
 // 'Lost in the backcountry'  
 // 'How to build a snowcave'

### FREE BACKCOUNTRY INFORMATION SEMINAR //

Ever hiked the peak? Been through a gate in Niseko? Considered the consequences? Know what you're getting into with Black Diamond Tours free information seminar.

**Location //** Above Proski Demo shop, opposite The Vale Niseko

**Time //** 6-7pm every Tuesday during winter

## HEALTH – INJURY PREVENTION // BY BEVAN COLLESS

### HAVING spent four seasons

#### working in Niseko Physio, I've

seen a wide cross section of snow-sports injuries walk (or limp) through our doors. It has been said that in a ski resort everyone using crutches is a skier and everyone with their arm in a sling is a snowboarder. There is a certain amount of truth to this. So how can you avoid getting injured on your dream holiday?

One of the things I've noticed is skiers who are physically strong, fit and agile tend to get injured less than people who live a more sedentary lifestyle. Strengthening the legs to get them prepared for the rigours of a day on the mountain is one of the best preventative steps you can take. Signing up to Get Fit to Ski or interval/circuit classes is a great idea as they are run by professionals with a good understanding of the specific demands that skiing and snowboard-

ing places on the body.

Cycling is also a good way to prepare for the winter. There is no coincidence that Levi Leipheimer and many professional cyclists grew up in ski towns, and that Team Niseko quickly rose to become the second strongest amateur-cycle club in Hokkaido. Cycling places very similar demands on the legs to skiing and snowboarding and muscle strength transfers very well between the sports. When cycling to get the legs stronger, lock in the big ring at the front and the small ring at the back (biggest gear possible) so you'll be riding with a low cadence, below 85 rpm. This places the stress more on the legs than the lungs (and you'll look cooler than the high-cadence spinner-boys too). However, cycling does not train lateral movement, so it's a great idea to play a sport involving

a ball, moving object or uneven training ground. This will make you more reactive when on your skis or snowboard so you'll be able to take the strain in your thighs rather than your knees.

For snowboarders the single most important preventative step you can take is to wear a wrist guard. Look for one that is longer

and with a degree of flexibility. For all skiers and boarders – ski within your capabilities and hopefully I'll only see you on the mountain, not in the clinic.



- **Sign up to Get Fit to Ski in your hometown – interval circuit classes are also a great way to prepare.**

- **Cycling is also a good way to prepare for the winter.**

- **Make sure your bindings are adjusted well.**

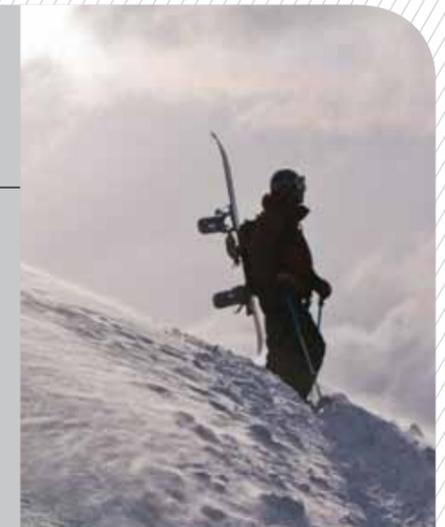
- **Attend the Winter Injury Prevention Seminar December 15. More information on page 13.**

# RESORT GUIDE

**POWDERLIFE is your Niseko Travel Guide – in print and online. With [www.powderlife.com](http://www.powderlife.com) and Powderlife Niseko magazine, you'll discover the essential information for the perfect holiday.**

During your stay, experience Niseko's restaurants, bars and cafes, where you can feast on anything – from the most authentic sushi to beautiful local sake. Make the most of your skiing and boarding with the specialist ski and snowboard stores and mountain guides around town. Inside you'll also find *Powderlife's* onsen guide, short history of the area and village maps.

**For everything else visit [www.powderlife.com/niseko-resort-guide](http://www.powderlife.com/niseko-resort-guide).**



## TOURIST INFO

### Kutchan Information Centre

Plenty of brochures and English-speaking staff.  
 Location: Main Street, Kutchan (map p.49, A4)  
**T:** (0136) 22 1121.

### The Niseko Grand Hirafu Welcome Centre

Wide range of brochures, transport information and accommodation booking service.  
 Location: Top of the main street (Hirafu Zaka) in Hirafu (map p.50, E1)  
**T:** (0136) 22 0109.

## GETTING HERE & THERE

### New Chitose Airport.

For departure and arrival times.  
**T:** (0123) 23 0111  
**W:** [www.new-chitose-airport.jp/language/english](http://www.new-chitose-airport.jp/language/english)

### Getting from New Chitose to Niseko

**Bus:** This is a cheap and efficient option. Buses leave every 30 minutes from the airport to Niseko and take about three hours (includes rest stop and drop off at Rusutsu). Companies providing this service: Whiteliner Buses, Chuo Bus, Donan Bus and Hokkaido Resort Liner. Visit the Welcome Centre for bus bookings back to Chitose. ¥2,300 approx. (one way) or ¥3850 approx. (roundtrip).

### Door-to-Door Transfer

Skybus offers a door-to-door transfer service to and from the airport to Niseko, or Sapporo. See p.18 for details.  
**T:** (0136) 22 2108  
**W:** [www.skybus-jp.com](http://www.skybus-jp.com)

**Train** This is the most scenic route to Niseko. There is no direct train from Chitose to Kutchan Station (closest major station to Hirafu), and all

trains run through Sapporo and Otaru. You will be required to change platforms. ¥2600 approx.

**T:** (0123) 45 7011 – Airport Station

**T:** (0136) 22 1310 – Kutchan station

**W:** [www.japanrail.com](http://www.japanrail.com)

## CAR RENTAL

### Niseko Auto Rentals

Specialising in large 4wd 7-8 passenger vehicles: Delica Space Gear and Toyota Hiace.  
**T:** (0136) 44 1144  
**W:** [www.bdlodge.com](http://www.bdlodge.com)

### Toyota Rent-a-Car ShinSapporo

One-way hire from Chitose to Hirafu is about ¥7000 for six people/24 hours. Pick up at Chitose airport, Sapporo or Kutchan  
**T:** (0118) 15 0100 (English ok!)

The Powderlife website has some great tips on how to drive on snow as well as good contacts if you have an accident.  
[www.powderlife.com/niseko-travel-guide](http://www.powderlife.com/niseko-travel-guide)

## TRANSPORT AROUND NISEKO

**Taxis:** Drivers probably won't speak English so you will need a business/place name and map for where you are going.  
**T:** (0136) 22 1212 Kutchan Hire // (0136) 22 1171 Misora Hire // (0136) 44 2635 Niseko Hire.

### Bus

**Niseko United Shuttle:** Connects Hirafu, Niseko Village and Annupuri resorts. Pickup/drop-off points in Hirafu include Hirafu Gondola and the bus stop near Hirafu intersection.  
**¥:** Free if you have an all-mountain pass // 1 point if you have a 12-point mountain pass //

¥500 Adult and ¥300 for child.

### Grand Hirafu Village shuttle bus:

Shuttle buses run throughout Hirafu every 15 minutes, all day, every day, until the end of night-skiing.  
**¥:** Free

**Hanazono Shuttle Bus:** Travels throughout Hirafu Village and out to Hanazono from 7.50am to 6pm. Look out for the blue buses.  
**¥:** Free

**Kutchan Night Go Bus:** Runs to and from Hirafu to Kutchan Station every night.  
**¥:** ¥200 for 1 week pass/¥500 for a season pass

## MONEY

### ATM Locations

Hokkaido Tracks Holiday's Office, Hirafu  
 Map: p.50, E2  
 Accepts: All major cards

Kutchan Main Post Office  
 Map: p.49, E3  
 Accepts: All major cards

7 Eleven  
 Map: p.49, C1  
 Accepts: Visa Plus, JCB, AMEX, Dinners Club, Discover, China Union Pay

**Credit Cards** Lift tickets, ski hire and ski lessons can all be paid for by credit. Most large restaurants offer credit card facilities too, however some small businesses are cash only. Check with your retailer before purchasing.

**Currency Exchange** Kutchan Post Office and Hokuyo Bank (Map p.49, B3)

## SHOPPING

For everything from toothpaste to alcohol and late-night snacks try:

### Seicomart – Hirafu

**Location:** At the main intersection in Hirafu

### Lawson – Hirafu (24 hours)

**Location:** 5 minutes from Seicomart in the direction of Kutchan.

**Piz Gloria** and the **Alpen Hotel** offer a smaller range of snacks and drinks, and **Sekka Deli** provides gourmet items from Hokkaido.

### Kutchan Shopping

For a big shopping trip, it's worth venturing into Kutchan Town. Here is a list of the major stores stocking the basics, but if you explore a little further you'll find small local fruit and vegetable retailers and great souvenir shops.

Try **Best Denki** for all your electrical and technical needs.

**Location:** p.49, B4

Rummage through **M-Pocket** for imported groceries and alcohol.

**Location:** p.49, B3

Visit **Homac**, which shelves basically every household product. Afterwards head next door to major supermarket **MaxValu** for all your food supplies as well as **Tsuruha Drug** (red signage) if you need a pharmacy.

**Location:** Route 5 and Route 343. (p.49, G3)

Take a trip to the **¥100 store** if you're on a budget.

**Location:** p.49, B4

## SHOPPING

### Internet

J-Sekka Deli and Downtown Café have Internet terminals.

### Mobile Phones

Only 3G phones will work in Japan. Some accommodation providers offer mobile phone hire.

### Domestic Calls

Green and grey public phones take coins or pre-paid telephone cards. Local calls don't require the '0136', unless made from a public telephone.

### International Calls

Dial (010) and then the code of the country you wish to call. If the number starts with 0 – drop the

0 and dial everything else.

### Post Offices

Look for the red '〒' symbol. There are two post offices in Kutchan. In Hirafu, post-office boxes and stamps are located at Piz Gloria and Seicomart.

## ELECTRICITY

Standard voltage is 100v AC. You can use most electronic items without a problem, but some high watt devices such as hairdryers may not run on full power. Plugs are the international standard (flat, two-blade type).

## STAY SAFE AROUND TOWN

### No skiing/boarding on roads or footpaths

While it may seem much quicker and easier than walking, skiing and snowboarding home from the hill is dangerous and is frowned upon by locals.

One third of all injuries in Hirafu are caused by people falling on the street. Wear shoes with a good grip or buy and attach rubber sole cleats with metal studs.

### Be careful when walking or parking your car under roofs

Heavy snow slides from rooftops in Niseko. The snow slides can seriously damage your cars too.

### Drinking Dangers

Make sure you leave the bar with someone else. Also make sure you rug up and stay warm – people have been known to fall asleep in the snow on the way home. If you do notice someone who is intoxicated, report them to the police or the safety hut located outside Seicomart.

## MEDICAL SERVICES

### Kutchan Kousei Hopsital

For anything you think is broken. X-ray, MRI and medical dispensary. No appointment necessary.

**Location:** p.49, A3

**T:** 0136 22 1141

### Niseko Physio

The only acute sports injury specialist in the village.

**Location:** p.50, B2

**T:** 0136 22 0399

## LOCAL LINGO

### GREETINGS

Good morning	Ohaiyogozaimasu
Hello	Konichiwa
Good evening	Kon ban wa
Goodnight	Oyasuminasai
Goodbye	Sayonara
See you later	Matte ne
What's your name?	Onamae wa nan desu ka?
My name is ...	Watashi no Namae wa (insert name) desu
(nice to meet you)	Dozo yoroshiku
How are you?	Genki desu ka?
I'm fine	Genki desu
How old are you?	O toshi wa Ikutsu desu ka?

### BASIC QUESTIONS

Where is ...?	... wa doko desu ka?
toilet	toire
Are you okay?	Daijoubu desu ka?

### RESTAURANT TIPS

How many people?	Nan mei sama desu ka?
two people (3, 4, 5, 6, 7, 8)	'ni' mai desu (san, yon, go, roku, shichi, hachi)
What would you like to drink?	Onomimono wa okimari desu ka?
One beer please	beeru 'hitotsu' kudasai
Food counters	
one	hitotsu
two	futatsu
three	mitsu
four	yotsu
Before you eat say	Itadakimasu
After you eat say	Gochisosamadeshta
Cheers	Kanpai
Delicious	Oiishi

### OUT AND ABOUT

Great snow	Sugoi yuki
Excuse me	Sumimasen
I don't understand	Nihonga ga
Japanese	wakarimasen
Do you speak English?	Ego ga hanasemasu ka?
Cute	Kawaii
Japan's great!	Nihon wa sugoi

## ONSEN GUIDE

GOING to the onsen for the first time can be a little daunting. *Powderlife's* guide and onsen etiquette tips will help you fall in love with this quintessential Japanese experience.

### Yukoro Onsen

**T:** 0136 23 3434 (Hirafu map p.50 B4)

### Hotel Niseko Alpen

**T:** 0136 22 1105 (Hirafu map p.50 E1)

### Hot Spring Poporo

**T:** 0136 23 3291 (Hirafu map p.50 F1)

### Yumoto Niseko Prince Hotel Hirafutei

**T:** 0136-23-2239 (Hirafu map p.50 D1)

### Hilton Niseko Village

**T:** 0136 44 1111 (Higashiyama map p.49 G7)

### Green Leaf Hotel Niseko Village

**T:** 0136 44 3311 (Higashiyama map p.49 G7)

### Niseko Grand Hotel

**T:** 0136 58 2121 (Annupuri map p.49 A8)

## ONSEN ETIQUETTE

### What to bring?

Bath towel, modesty towel and toiletries. Most onsens provide body soap and shampoo, and sell modesty towels for about ¥200.

### How much?

Most onsens range between ¥600 to ¥1000.

### What to do?

1. Enter the changing room through the appropriate door: 女 for women, 男 for men.
2. Remove your clothes and put them in the basket or locker provided.
3. Have a shower before entering the onsen. Rinse yourself thoroughly and then your shower cubicle before going into the onsen.
4. Use the modesty towel when walking into the onsen then gracefully slide into the water – never jump.
5. Don't let your towel enter the onsen water – just rest it on your head or on a rock on the side of the onsen.
6. Soak, contemplate and relieve your sore muscles.
7. Dry yourself off before going back into the change room, as best you can.

Many onsen have rooms where you can relax, drink a cold beer or tea, or even sit in a massage chair.

## LOCAL HISTORY

### WHAT does Niseko mean?

'Niseko' was the name originally given to the area by the Ainu, Hokkaido's indigenous people, and means 'a cliff jutting over a riverbank deep in the mountains'. Meanwhile, Nupuri is a word commonly heard around these parts, namely because it's the Ainu word for 'mountain'. Put it all together and Mt Niseko Annupuri (the mountain that is home to the Niseko United resorts) means 'a mountain which has sheer cliffs and a river below'. Other nearby mountains which have carried their Ainu names until today include Chisenupuri and Iwaonupuri.

### SKI RESORT HISTORY

1911	Theodore von Lerch ascends Mount Yotei
1949	Mount Yotei is designated a National Park
1956	Rope tow installed at Asahigaoka ski area
1961	First ski lift in Grand Hirafu ski area completed
1962	40th All Japan Ski Championships (Alpine)
1963	Niseko mountain range is designated a Quasi-National Park
1966	Taiheiyo Club Niseko Moiva International ski area opens
1970	Kutchan hosts the 25th National Ski Competition
1972	Niseko Annupuri ski area opens
1982	Niseko Higashiyama ski area (currently Niseko Village) opens
1993	Free Passport lift pass system valid at 4 ski resorts introduced
2002	Niseko starts to receive a large number of Australian tourists

Information courtesy of the Niseko Promotion Board



Jagata-kun: Little fat skiing potato boy



Jagako: Jagata-kun's snowboarding girlfriend

## GOMI GUIDE

### IF in doubt, don't just throw it out!

### What is burnable rubbish? (燃えるゴミ moeru-gomi)

Contrary to what most of us are brought up to believe, burnable rubbish includes plastics, as well as paper and food scraps.

### PET bottles and cans (ペット缶)

Plastic drink bottles (with lid/label removed) and aluminium/steel drink cans

### Compost (生ゴミ nama-gomi)

When available, compost bins are for food scraps. Though be careful, tea bags are not considered compost.

### Non-burnable rubbish (燃えないゴミ moenai-gomi)

Non-burnable rubbish is for rubbish that doesn't fit the other categories, including items such as broken glass, ceramics and metals.

### What can you do to help keep Niseko beautiful?

Take a second to be sure you're throwing your garbage in the correct bin  
For more information visit  
[www.town.kutchan.hokkaido.jp](http://www.town.kutchan.hokkaido.jp)

**C2** A-Bu-Cha 2

p50 UPPER HIRAFU

Try our popular Japanese dishes or hot-pots. Choice of 400 drinks! Japanese seating available. Families welcome. Lunch and Cafe: various lunch dishes, coffee, homemade dessert.



Lunch 11am – 4pm  
Dinner 6pm – 2am  
(LO 3pm/11.30pm)  
☎ 0136 22 5620

www.abucha.net

**A wide variety of meals and drinks – top marks**

**E7** Black Diamond Restaurant

p49 HIGASHIYAMA

Offering a wide variety of food and drink from around the world. Japanese daily specials, Western, Mexican and Italian dishes! Billiards, darts, happy hour and drink specials daily! Free pickup from The Hilton and The Green Leaf for groups of 6 or more.



4pm–midnight  
(LO 11pm food // 11.30pm drink)  
☎ 0136 44 1144

www.bdlodge.com

**Free pick-up from The Hilton and The Green Leaf for 6 or more**

**A1** Country Grill

p50 LOWER HIRAFU

Unique flavours not found anywhere else in the area, with all local products by La Andy. From Hokkaido-grown beef, country roast chicken, and our specialty Hokkaido Venison, try the new Country Grill, just outside busy Hirafu in the quiet community of Country Resort.



Breakfast 7.30–10.30am  
Dinner 17.00 to late

www.nisekocountryresort.com

**Grilled favourites, relaxed dining, casual atmosphere**

☎ 0136 55 5123

**A4** Ebisutei

p50 LOWER HIRAFU

Finished skiing? Drop in for great food and a good time! Laugh and drink at this lively izakaya inn. Enjoy our assorted Japanese hotchpotch.



Open daily  
5pm – midnight

www.ebcb.com

**Have fun with our genki and laughing oden bar staff**

☎ 0136 22 6544

**D2** Bang Bang

p50 UPPER HIRAFU

Ramen lunch at Bang 2 starting this season! We take great pride in our fresh seafood and look forward to offering you mouthwatering dishes from our wide-ranging menus.



Lunch 11am – 4pm  
Dinner 5.30pm – 11.30 pm  
Occasionally closed  
☎ 0136 22 4292

www.niseko.or.jp/bangbang

**We take great pride in our fresh seafood**

**C3** Cocoro Okonomiyaki

p49 KUTCHAN

Real Osaka-style okonomiyaki and yakisoba cooked by you on your teppan (hot plate). Try out takoyaki (octopus) and chicken balls. Japanese sweets also available.



11am – 9pm  
☎ 0136 22 1528 (Jap)  
☎ 0136 23 0008 (Eng)

**Great Food, Great Value!**

**B3** Downtown Café

p50 MIDDLE HIRAFU

Hugely popular with locals, this top-rated cafe-restaurant offers all-day breakfast, bagels, daily blackboard specials and great coffee. Eat in or take out. Free high-speed internet.



Open 7 days  
8am to 10.30pm  
Breakfast, lunch and dinner  
☎ 0136 23 3354

**Hirafu's finest cafe free internet terminal + Wi-Fi**

**C4** Half Note

p50 MIDDLE HIRAFU

Enjoy live weekend jazz nights as well as Dancing and other live music on weekdays. With, jazz, billiards and table tennis, there's always something going on at Half Note. Check out Half Note's regular jazz events at www.nisekohalfnote.com.



6pm–midnight  
Open daily  
☎ 0136 23 2727

www.nisekohalfnote.com

**Hirafu's only jazz bar!**

**F5** Hana Jizoh

p50 IZUMIKYO 2

Amazing sweet and savoury breads and pastries from a friendly local family baker. You must try this! Get the free Hirafu Village shuttle to bus stop 27, near Unitas Log Village. Eat in or takeaway.



8.00am – 4.30pm  
Closed Wednesdays  
☎ 0136 23 0331

**Creative and delicious breads from a local baker**

**D4** Java Cafe

p50 MIDDLE HIRAFU

Come and relax on the Java Lounge sofas, try our

- Italian coffee • Assorted Panini
- Home baked muffins and cakes • Hot soups
- Iced-cold beer • Daily special lunches
- Quiches or all day breakfast



Daily  
7am to 8pm

**Early morning breakfast, lunch and après drinks**

**E2** Kamimura

p50 UPPER HIRAFU

Trained by one of the world's top chefs, Tetsuya Wakuda, chef Kamimura uses the abundance of Hokkaido produce to create a memorable degustation dining experience.



Dinner 6pm – 11pm  
Occasionally closed

www.kamimura-niseko.com

**Blessed by land, sea and a creative chef**

☎ 0136 21 2288

**B3** Maki Lounge

p50 MIDDLE HIRAFU

With an open fire and sweeping views of the Hirafu ski hill, unwind on our leather lounges. Apres drinks include an array of fine Japanese whiskey, sake, sho-chu and plum wine as well as classic and house-blend cocktails, spirits and glass wine.



Coffee, snacks and games from 10am // bar 2pm–late 7 days  
☎ 0136 21 6133

www.j-sekka.com

**Japanese whiskey, sake and shochu by the fire**

**B3** J-Sekka Café and Delicatessen

p50 MIDDLE HIRAFU

For a hearty breakfast to get you ready for the slopes, or a lazy afternoon spent discovering the delicious Hokkaido produce used in our house-made delicacies.



open from 7am daily

www.j-sekka.com

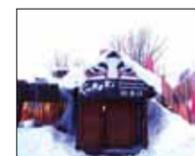
**A taste of Hokkaido**

☎ 0136 21 3088

**C3** Kabuki 1 and 2

p50 MIDDLE HIRAFU

At Kabuki 1 you can do make-it-yourself Okonomiyaki and Teppanyaki. Kabuki 2 (next door) is a full-service Teppan Yaki Restaurant. Early bird 20% for all meals – in by 6pm out by 7pm.



Open 7 days  
5–11pm

www.nisekokabuki.com

**Okonomiyaki and Teppanyaki Restaurant**

**E8** M's Cafe (Saison Club)

p49 HIGASHIYAMA

Try our huge traditional Japanese nabe hotpots with meat, seafood and vegetables. We have shabu shabu, sukiyaki and chanko hot pots.



Day 10am–3pm  
Evening 5.30–7.30pm  
Open daily  
☎ 0136 44 3380

www.saison-club.com

**Warm your body with our big hearty hot-pots**

**D2** Niseko Pizza

p50 UPPER HIRAFU

Niseko's finest pizza offering a menu made with love and only the finest ingredients. Gourmet Pizza, Antipasto, Lasagna, Pastas, Salads and more.



Coffee, snacks and games from 10am // bar 2pm–late 7 days  
☎ 0136 21 6133

www.nisekopizza.jp

**Dine in, Take-away and delivery**

C1

p50

## Paddy McGinty's

IZUMIKYO 2

Enjoy your perfect powder holiday at our popular pub and restaurant with its welcoming fun atmosphere, imported and local beers, wines, spirits and great value meals.



Open daily  
1pm till Late  
Closed 2nd/4th Wednesdays  
0136 55 8020

[www.paddymcgintysirishpub.com](http://www.paddymcgintysirishpub.com)

**SValue Drinks, Hearty Meals,  
Live Sports and Music**

D1

p50

## Senchou 2

UPPER HIRAFU

Founded in 1996. While we have seen many changes, the quality of our fresh seafood remains as good as ever. Try us while you are here. The food is so fresh it will dance on your tongue.



Winter only  
5pm-midnight  
Open daily  
0136 22 5454

[www.senchou.com](http://www.senchou.com)

**Best choice for gourmet seafood**

C3

p50

## Souan Genghis Khan Lamb BBQ

MIDDLE HIRAFU

Goes perfectly with beer and makes a great party menu. Bring your family and friends for the ¥1700 all-you-can-eat for 60 minutes offer (reservation only, minimum 4 persons).



Open daily  
5pm-2am  
(LO 1am)  
090 2059 6701

**¥1700 all-you-can-eat barbecue  
for 60 minutes**

F3

p50

## Taj Mahal

IZUMIKYO 1

Experience the best of authentic Indian cuisine and courteous service. Enjoy an authentic Indian meal with Indian beer at our prestigious restaurant. 10% discount on takeaway orders. Vegetarian meals available. Free local delivery.



Open all year, 7 days  
11.30am to 10.30pm  
0136 22 4566

[www.tajmahalgroup.com](http://www.tajmahalgroup.com)

**Visit India in Taj Mahal Niseko**

B2

p50

## Sekka Dining

MIDDLE HIRAFU

Experience a taste of Hokkaido in style at Sekka Dining, with an impressive cellar and a menu that celebrates simplicity, innovation, and absolute delicacy in preparation.



Open daily  
Dinner from 6pm  
Occasionally closed  
0136 21 5022

[www.j-sekka.com](http://www.j-sekka.com)

**Showcasing the best  
of Hokkaido**

A5

p49

## Shunsai

KUTCHAN

Having trained in various countries, our expert chef creates a colourful array of dishes. Bread freshly baked after ordering. Vegetarian menu available. Chilean wines from ¥2,000.



Lunch 11am-3pm  
Dinner 5-9pm  
Closed Sundays  
0136 23 1882

**Creative fusion cuisine from  
land and sea**

C3

p50

## Steak Rosso Rosso

MIDDLE HIRAFU

Casual steak house with a contemporary flavour. Juicy, tender wagyu and Kobe beef and a variety of imported wines. Enjoy yourself to satiation with our stylish cuisine and refined hospitality.



Dinner 6pm-11pm  
Occasionally closed  
0136 21 7100

[www.rossorosso.net](http://www.rossorosso.net)

**A must for steak lovers!**

C4

p50

## The Barn

MIDDLE HIRAFU

Come and enjoy our alpine food and wine in Hokkaido's warmest and authentic bistro atmosphere. Drop in on the way back from the slopes for a snack and hot wine in our friendly bar on the upper floor, or stay the evening for dinner in the main restaurant.



Open 7 days 6pm to late  
(LO 9.30pm food //  
drinks 11.30pm)  
0136 23 0888

[www.nisekobarn.com](http://www.nisekobarn.com)

**Hokkaido's one and only  
alpine bistro**

D2

p50

## Tozanken Asahikawa Ramen

UPPER HIRAFU

Asahikawa ramen is made from 100% Hokkaido wheat noodles served in a smooth and rich soup. There is a wide selection of dishes to choose from including Donburi rice bowls. From Asahikawa's original ramen restaurant.



Open daily  
10.30am-11pm  
(LO 11pm)  
0136 23 4549

**New location this winter!**

C2

p50

## VBG - Vale Bar and Grill

MIDDLE HIRAFU

Full breakfast available from 7am. Serving an eclectic fusion-style menu all day. Daily Specials. Warm up with our VBG Ultimate Hot Chocolate or something a little stronger in our relaxed après lounge. Shots and cocktails. Live music events.



Open 7 days  
7am to late  
All-day dining  
0136 21 5833

[www.nisekoalpineaccommodation.com](http://www.nisekoalpineaccommodation.com)

**Ski-in ski-out bar and dining**

D3

p50

## WAGYU DINING SOU

MIDDLE HIRAFU

Try our popular Japanese food nabe hotpot for your experience of Japanese culture. We recommended Sukiyaki, Shabushabu and Kimuchi hotpot to get warm your body up in the cold Niseko winter.



Dinner 6-10pm  
7 days  
0136 23 3048

**Carefully selected Japanese  
wagyu beef and special soup**

B3

p46

## Yummy's

MIDDLE HIRAFU

Ceasar Salad, Avocado Salsa Salad, Chicken Wings, Bacon Pepper Steak, Baked Cream Potato, Cheese Fondue, wines and of course various styles of pizza. And more more!



5-11pm daily  
Delivery available  
in the Hirafu area  
0136 21 2239

[www.yummypizza.com](http://www.yummypizza.com)

**Yummy homemade crust pizza  
and western foods restaurant**

E4

p50

## Tsubara Tsubara

IZUMIKYO 1

Everyone falls in love with our carefully prepared soup made from delicious ingredients. Restaurant recently renovated to give improved access and a larger seating area. Enjoy our famous Hokkaido soup curry.



Lunch 11.30am-3pm  
Evening 6-10pm  
Closed 2nd/4th Wednesdays  
0136 23 1116

[www.tsubaratsubara.com](http://www.tsubaratsubara.com)

**Spicy, flavoursome and local  
Hokkaido curry soup**

B2

p50

## Wabi Sabi

MIDDLE HIRAFU

Quality prepared and cooked Yakitori (various skewered meats, seafood and vegetables barbecued). All food cooked in traditional Japanese style.



Open 7 days  
5-10pm

[www.nisekowabisabi.com](http://www.nisekowabisabi.com)

**Specialty Yakitori restaurant**

F3

p50

## Yakitori Yosaku

MIDDLE HIRAFU

Hirafu locals' favourite yakitori restaurant. Come in after a day of powder and try some of our Japanese barbecue, sukyaki and hot sake.



Open daily  
6pm to 3am

0136 23 4390

**Serving yakitori every night  
until 3am**

B2

p50

## YOUR AD HERE

MIDDLE HIRAFU

Advertise with Powderlife! We are planning to include more business directory pages for our upcoming issues in these categories: Restaurants, Food and Bars. Powderlifeに広告を出しませんか! 次回号よりさらにフード、レストランとバーのカテゴリー増枠を計画しております。

powderlife  
NISEKO ニセコ

**Contact sales@powderlife.com  
for more information**

Call us anytime  
[www.powderlife.com/  
magazine/advertise](http://www.powderlife.com/magazine/advertise)  
0136 22 2000

# TOURS & ACTIVITIES

## C2 Black Diamond Tours

UPPER HIRAFU

Check out Niseko's incredible backcountry or visit Rusutsu, Sapporo Kokusai or Teine Highland. We also have a range of backcountry tours to suit your lung capacity.



8am-8pm daily  
Above Proski Demo Shop  
Opp. The Vale Niseko  
☎ 090 2054 8687

[www.blackdiamondtours.com](http://www.blackdiamondtours.com)

**Niseko's backcountry powder specialists**

## B4 Japanese Cultural Tours

KUTCHAN/HIRAFU

Tours will take you to various cultural attractions in Kutchan: Tea ceremony, laido sword demo, Taiko drums, sake-brewery tour and Japanese dinner. ¥5000/¥3000. Departs Seicomart Hirafu, ends in Kutchan.



3-7.30pm  
Dec 28/Jan 9,21/Feb 3,18  
Bookings essential  
☎ 0136 23 0222

[www.niseko.co.jp/plat/](http://www.niseko.co.jp/plat/)

**Experience Japan's cultural heritage**

## E1 Niseko Foot

UPPER HIRAFU

Visit this popular relaxation salon and sample some of our many treatments. All different styles of massage are available for body and feet. 30-minute, 60-minute and 90-minute courses available. Big groups welcome. Also osteopathy and sports injuries.



Open daily  
11am-10pm  
Free pickup available  
☎ 0136 22 1224

[www.grand-hirafu.jp/nisekofoot](http://www.grand-hirafu.jp/nisekofoot)

**Closest healing relaxation therapy spot to Centre 4 lift**

## F1 NISS

HIRAFU AND HANAZONO 308

Niseko International Snowsports School is designed to assist your Hanazono/Hirafu snow holiday. With two great locations and a suite of programs we'll help you learn new skills, gain confidence and above all enjoy your time in the powder of Niseko.



8.30am-4pm  
Ticket sales/Kids Centre  
Hirafu and Hanazono 308  
☎ 0136 21 6688

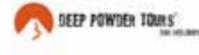
[www.hanazononiseko.com](http://www.hanazononiseko.com)

**Kids are our speciality Hirafu and Hanazono**

## E2 Deep Powder Tours Ski Holidays

UPPER HIRAFU

A licensed I.A.T.A international travel agent. Check out our website for a broad overview of the many ski resorts in Japan that we offer.



[www.deeppowdertours.com](http://www.deeppowdertours.com)

**The ultimate ski and snowboard experience**

7 days  
10am-6pm  
☎ 0136 21 5827

## D1 Niseko Photography Tours

UPPER HIRAFU

From the deepest powder pics to group tours and family shots - Niseko Photography are the local professionals. Book a private tour and we will capture your priceless holiday memories while you and your friends or family cruise the mountain.



[www.nisekophotography.com](http://www.nisekophotography.com)

**Niseko's professional photographers**

Gallery: midday-8pm  
On the mountain:  
all day, everyday  
☎ 0136 22 5764

## B2 Niseko Massage

MIDDLE HIRAFU

Experienced massage therapists, specialising in oil massage for recovery and relaxation. Early bird special offers discounted rates for massages before 2pm. From ¥6,000 per hour. Gift vouchers available.



[www.nisekomassage.com](http://www.nisekomassage.com)

**Sports and relaxation massage in the middle of Hirafu**

7 Days  
8am to 8pm  
☎ 0136 22 0399

## E3 NOASC

MIDDLE HIRAFU

NOASC is Niseko's premier winter adventure company. We offer ski school (skiing/snowboarding/telemarking) lessons for kids through to advanced skiers, powder lessons, mountain guiding, snowshoe tours, CAT skiing, Niseko Explorer Private tours, kids adventure school, and backcountry tours.



[www.noasc.com](http://www.noasc.com)

**Just Do It adventure tours - an experience you won't forget**

8:00am to 7:00pm  
All year round  
☎ 0136 23 1688

# RETAIL & SHOPPING

## B3 Cocoroya

KUTCHAN

Located on Kutchan high street, Cocoroya offers a wide range of Japanese antiques, furniture, Kimono and original handmade gifts. We also stock a selection of high-quality power stone jewellery.



[www.cocoroya.jp](http://www.cocoroya.jp)

**Take home a unique piece of Japan**

11.00am-7.30pm  
Open every day  
☎ 0136 23 0008

## D1 Fusion Sports Shop

HIRAFU AND HANAZONO

Great gear, good value, friendly staff. Fusion provides all your on mountain and après needs. Popular brands like Burton, Oakley, Dakine, The North Face, Volcom and more.



[www.hanazononiseko.com](http://www.hanazononiseko.com)

**Gear for the elements at two locations in Niseko**

Hirafu 8am-9pm  
Hanazono 8.30am-5pm  
☎ 0136 21 6633(Hirafu)  
☎ 0136 23 0911(Hanazono)

## D1 Niseko Photography Gallery

UPPER HIRAFU

Stunning prints and fine art canvas works. Niseko Photography's gallery is a showcase of beautiful photography from Niseko's stunning four seasons. We also stock t-shirts, handmade beanies and souvenirs as well.



[www.nisekophotography.com](http://www.nisekophotography.com)

**Photo gallery - fine-art prints and souvenirs**

7 days  
midday-8pm  
☎ 0136 22 5764

## B3 SEKKA STYLE Shop & Gallery

MIDDLE HIRAFU

A collection of unique photography, antiques and objects d'art selected by Shouya Grigg, the style-impresario behind the SEKKA projects.



[www.sekkastyle.com](http://www.sekkastyle.com)

**You can never get enough SEKKS**

1-7pm  
Closed Mondays  
☎ 0908 274 4814

## D3 Ezo Seafoods

MIDDLE HIRAFU

We stock seafood for takeout sourced daily from the coast - oysters, King Red Crab, salmon, and more. We also prepare seafood platters and fish and chips.



[www.ezoseafoods.com](http://www.ezoseafoods.com)

**Niseko's seafood supplier**

7 days  
Open from 4pm  
☎ 0136 22 3019

## E3 Momiji Gallery

MIDDLE HIRAFU

Momiji Gallery offers an eclectic range of Art and Photography sourced from local and Hokkaido artists as well as antiques, postcards and memorabilia.



**Something for everyone**

Open 7 days  
2-8pm  
☎ 080 6098 7244

## D2 Sakura

UPPER HIRAFU

Tucked in behind Paddy McGinty's, Sakura offers a wide selection of gifts including kimonos, geisha hairpins, pottery, paintings, traditional wooden furniture and more.



[www.sakura-niseko.com](http://www.sakura-niseko.com)

**Your one-stop Japanese souvenir shop**

Lunch 11am - 4pm  
Dinner 6pm - 2am  
(LO 3pm/11.30pm)  
☎ 0136 22 5620

## D2 Yukara

UPPER HIRAFU

Stocking a wide variety of souvenirs, original t-shirts, Hokkaido sweets and more. Remember your holiday and take home a souvenir with you.



**Reopen on 2nd floor of Tozanken Asahikawa Ramen Restaurant**

7 days  
9am-10pm  
0136 23 4546

# RENTAL & SERVICES

## D1 Demo Equipment Hire

UPPER HIRAFU/HANAZONO

New store at The Vale Niseko. Huge fleet of K2 and Salomon skis and boots, Burton snowboards and boots, helmets and snow shoes for adults and kids. Deep powder, park, groomed, off-piste, back country – we have equipment to suit all conditions and all levels.

[www.hanazononiseko.com](http://www.hanazononiseko.com)

Free drop off at Hirafu  
Free O'night Storage 308

**demo**

Hirafu 8am-9pm  
The Vale 8-10am, 4-8.30pm  
Hanazono 8.30am-5pm  
☎ 0136 21 6677

## C3 Hermosa Angel Massage

MIDDLE HIRAFU

Offering both traditional shiatsu and relaxing oil massages either in your suite or at the J-Sekka massage space, Inka Rebeza's skilled practitioners provide truly exceptional service. Chida-sensei's team have a course to suit you, with flexible bookings and a variety of packages available.

[www.j-sekka.com](http://www.j-sekka.com)

Relax and rejuvenate in the heart of hirafu



Open 7 days  
Appointments available from 3pm-midnight  
☎ 0136 21 6133

## F7 Niseko Auto Rentals and Sales

HIGASHIYAMA

Complement your holiday or home with a 4WD vehicle. Local licensed dealer offering affordable rentals and sales IN ENGLISH. Short and long-term rentals available. English navigation available.

[www.nisekoauto.com](http://www.nisekoauto.com)

4WD vans from ¥46,200/week  
or ¥135,000/month



9am-9pm  
24hr Emergency English  
Roadside Assistance  
☎ 0136 44 1144

## E3 Niseko Realty Sales

UPPER HIRAFU

Dealing in real-estate sales, property management, and holiday lettings. Our staff are native to the area and know the property market. For trustworthy advice, sales, accommodation contact us at 0136-23-2221, [info@nisekorealty.com](mailto:info@nisekorealty.com), or drop by our Hirafu office across from the SPLASH bar.

[www.nisekorealty.com](http://www.nisekorealty.com)



8:00am to 7:00pm  
All year round  
☎ 0136 23 2221

Secure your future in Japan's premier powder ski area

## NA GCP Photography

HIRAFU

Complete photographic services including architectural, landscape, stock, prints and panoramic photography for online virtual tours.

[www.glenclaydon.com](http://www.glenclaydon.com)

Creatively capturing Niseko



☎ 080 6098 7244

## NA J-Build

HIRAFU

- Consulting
- Project Management
- New Homes
- Renovation
- Building Supplies

[www.jbuildniseko.com](http://www.jbuildniseko.com)

18 years' experience in Japan



We never close

☎ 090 9380 5729

## B2 Niseko Physio

MIDDLE HIRAFU

Australian trained physiotherapists, sports injuries, back and neck pain, rehabilitation, taping, braces, pain relief, managed by Tokyo Physio (est 2002). Massage service also available. Hakuba clinic now open in Phoenix Hotel.

[www.nisekophysio.com](http://www.nisekophysio.com)

Niseko's sports injury centre in the middle of Hirafu



7 days  
8am-8pm

☎ 0136 22 0399

## D1 Travelplan

UPPER HIRAFU

Australia's #1 snow holiday specialist with 39 years' experience, offering a wide selection of pensions, hotels and quality apartments in Niseko and other resorts. CMH Heli Skiing in Canada – information night every Wednesday at J Sekka. For more information contact Travelplan.

[www.travelplan.com.au](http://www.travelplan.com.au)

The world's best ski holidays



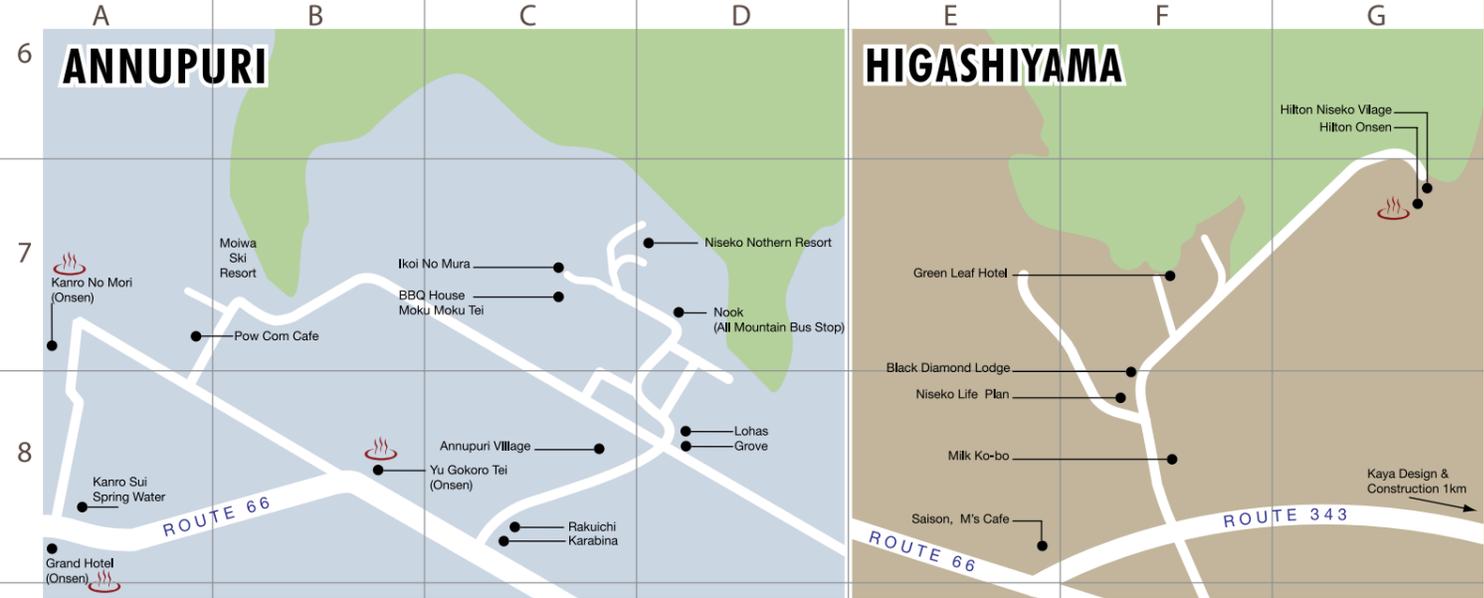
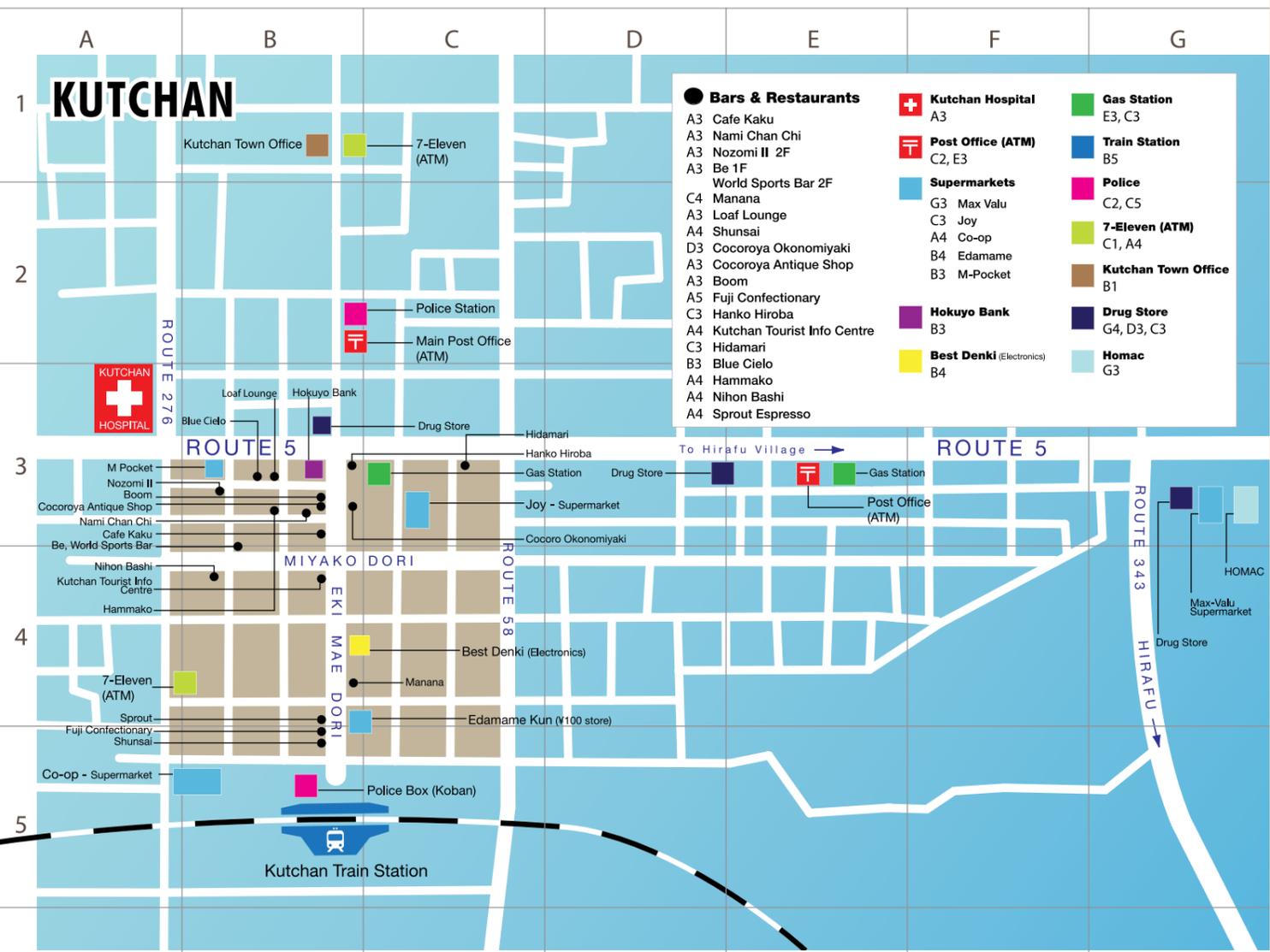
7 days  
8am-8pm

☎ 0136 21 5354

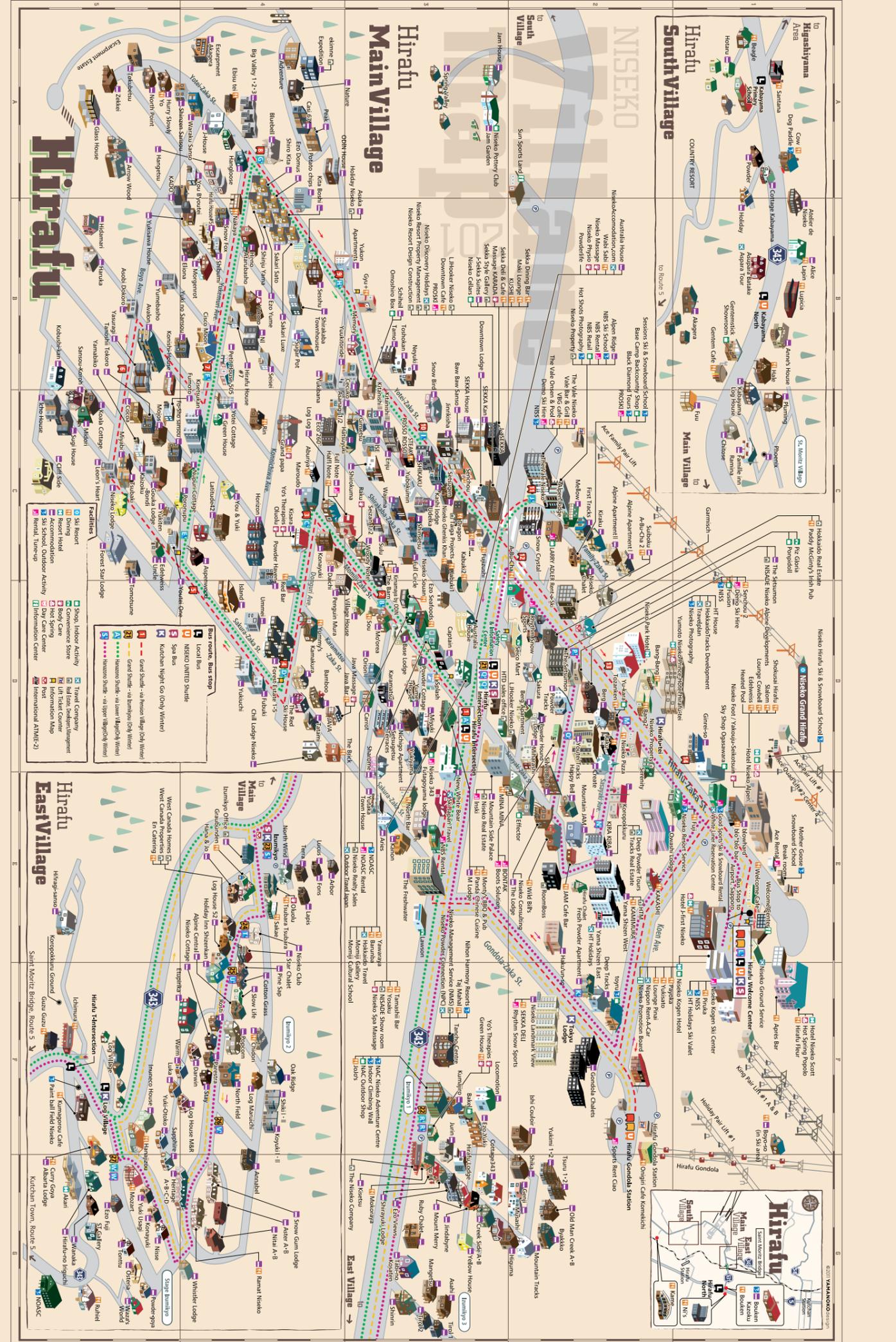
[www.powderlife.com](http://www.powderlife.com)

**NISEKO UNITED.**





- |                    |                             |                          |             |                          |                     |                               |
|--------------------|-----------------------------|--------------------------|-------------|--------------------------|---------------------|-------------------------------|
| A7 Kanro No Mori   | C7 BBQ House Moku Moku Tei  | A8 Grand Hotel (Onsen)   | C8 Karabina | G6 Hilton Niseko Village | E7 Niseko Life Plan | G8 Kaya Design & Construction |
| B7 Mowi Ski Resort | D7 Niseko Nothern Resort    | C8 Annupuri Village      | D8 Lohas    | G6 Hilton Onsen          | E8 Milk Ko-bo       |                               |
| B7 Pow Com Cafe    | D7 Nook                     | C8 Yu Gokoro Tei (Onsen) | D8 Grove    | E7 Green Leaf Hotel      | E8 Saison           |                               |
| C7 Ikoi No Mura    | A8 Kanro Sui - Spring Water | C8 Rakuichi              |             | E7 Black Diamond Lodge   | E8 M's Cafe         |                               |



## \* AFTER THE MELT



SAPPORO BEER FESTIVAL



photo // niseko photography  
RAFTING



CAMPING AT LAKE TOYA



photo // niseko photography  
NISEKO CYCLE WEEK

ONE of the benefits of Sapporo and Munich's sister-city relationship is the annual Sapporo Beer Festival. The festival takes over seven enormous blocks of Odori Park, with each block dedicated to a different brewery: Sapporo Beer, Kirin, Asahi, Otaru Beer. People can buy their favourite beer and enjoy drinking under the sun. Ordering one of the 4L towers of beer and sharing it with some friends is highly recommended.

WHAT happens to the metres of snow that falls on the mountains in Hokkaido come springtime? It melts, but it isn't wasted, it turns the ordinarily placid rivers into fast-flowing rapid-filled streams. Rafting is a huge attraction in Niseko during summer. There are several local tour operators that can cater for an adrenaline-fuelled ride, though calmer options exist for those who would rather just gently glide along.

WITH a beautiful mountain backdrop, clear waters and stillness, Lake Toya is just one of the many scenic places to go camping near Niseko. The beautiful lake is unmistakable due to the oddly shaped islands in the centre. There is an abundance of camping locations around the lake, and just as many things to do in the area: canoeing, horse riding, hiking or bathing in the onsens, and visiting the indoor heated waterpark, Sunpalace.

2010 was the third iteration of the popular (and successful) week-long event that promotes Niseko as an internationally renowned cycling destination. There are many organised rides both on and off the road throughout the week as well as a few races thrown in to satisfy those competitive spirits. This year the Tour de Hokkaido event coincided and included a leg starting and finishing in at the top of Hirafu-zaka.

## SUMMER // HIKING ANNUPURI

HIKING to the Annupuri peak during summer is very different. But, the satisfaction after reaching the top is the same.

THERE are a few options when hiking Annupuri during summer: You can catch the Annupuri Gondola up and walk from there, walk from the top of the Hirafu quad or set out from Goshiki Onsen. The latter option starts near this popular onsen location and travels around and over several mountains, including Iwaonupuri, Nitonupuri and Chisenupuri. It's not just mountain climbs on this day-long hike, the trail also traverses through the beautiful wetlands of Cho-numa, Shinsen-numa and Onuma as well as the dense sasa bamboo plains at Oyachi. This is definitely the most scenic way to the peak.

The scenery is constantly evolving and fantastically varied as you progress through the 20km circuit. There are barren, hissing, rocky sulphuric wastelands; natural wild-flowers; grassy plains; boardwalks and dense

shrubs. You might even be lucky and spot a Hokkaido Fox during your travels.

The view from the top of the mountains (on a clear day) is breathtaking. From the summits you can see the Japan Sea coast, as well as the other mountains in the Niseko area.

The trail is reasonably well signed, and there is an information centre that sells a simple map near Goshiki Onsen, at the start of the trail. There are options while you hike; some of the mountains can be avoided (or added) to suit your time/level/wants. At times the trails are quite difficult, especially climbing down from Nitonupuri, where you will have to climb over rocks, duck under trees and avoid slipping on mud, but it's nothing that a reasonably fit person equipped with the appropriate gear couldn't handle.



photo // glen claydon

Looking for a budget hotel in Sapporo?

Single 3,500 yen  
Double 4,200 yen  
Twin 6,000 yen  
+ including light breakfast

1 min. walk from Nakajima Park sbwy Station  
3 min. walk to Susukino Town!

**HOTEL SHOW SAPPORO**  
+81-(0)11-511-2221 (sending mail preferable)  
info@sho-susukino.com  
www.sho-susukino.com/eng

**INSKI**  
SKIS, BOARDS & SNOW WEAR

MasterFit University Certified Master Bootfitters  
Boot fit and comfort GUARANTEE on every pair of ski and snowboard boots that we sell.

First Class WINTERSTEIGER Ski & Board Tuning

**GREAT SELECTION, GREAT SERVICE, RENT OR BUY**  
We have powder skis and boards, snow wear and accessories. We can pick you up from your accommodation, fit your gear and drop you back or deliver your gear to you.

**INSKI**  
OPEN 8AM to 9PM

AT MOUNTAIN SIDE PALACE, CENTRAL NISEKO HIRAFU. Phone: 0136-55 8558

**JAC**

- Chartered Accountant
- 'MYOB' Consultant (10 years)
- Customizable & Easy to Use
- 90 Day "Test Drive"
- Niseko Based

Understand your business; Take Control of your accounts; Get Up-to-Date reports at anytime and Peace of Mind with On-Site Assistance, Training & Trouble-shooting.

Bringing 30 years of accounting experience to your Niseko investment, J Amos Consultancy ensures a powerful, easy to use, customizable and affordable suite of Accounting services, backed up by the internationally acclaimed 'MYOB' accounting software package.

www.jonathanamos.com · 090 2650 4909  
MYOB Certified Consultant

holidayniseko.com  
Affordable Accommodation & Ski Packages

photo: Glen Claydon

**Java Massage**

Sports Remedial Relaxation

30 mins 4500Y  
60 mins 8000Y

Bookings Phone: 0136 23 0788

Gnd Floor Java House, Sakura-Zaki St, Hirafu  
We accept CASH only. Bookings essential. From 12pm to 8pm daily.

**Java Bar**

Hirafu's Coolest Lounge Bar

Open from 5pm til late  
FREE Internet Hotspot

Live Music & DJs

Best Espresso Coffee in Niseko!  
Sakura-Zaki St. Mid Hirafu Village, Shuttle Stop 4. t: 0136 23 0788

## \* TRAVEL FEATURE // fuji rock festival



PHOTOGRAPHY AND WORDS BY // ross cole-hunter

**F**UJI Rock Festival (FRF) is one of Asia's largest music festivals, attracting well over 100,000 spectators and dozens of international and local performers.

FRF is officially a three-day event, running from Friday morning until late on Sunday night, though for those who come early there is an opening party held on the Thursday night. Having the festival held in a ski-resort area during summer gives festival goers an abundance of accommodation options: from the pure-festival-experience option of camping, through to the VIP lodgings of the Naeba Prince Hotel. The camping area is on the lower slopes of the ski-resort, and those unlucky enough not to arrive early will find themselves setting up their tent on seemingly impossible gradients.

This year was my second FRF experience. After the expense of last year's festival I told myself that I wouldn't be going again. However the 2010 lineup of artists (Massive Attack, MGMT, Muse; to name but a

few) saw me whip out the credit card almost instantaneously.

While the lineup is usually truly amazing (though, your mileage may vary), it's the atmosphere and the beautiful location that keeps the punters returning. Think giant mountains, surrounded by trees and fresh mountain air while watching Vampire Weekend entice people as far as you can see to get out of their

“ Think giant mountains, surrounded by trees and fresh mountain air while watching Vampire Weekend get 30,000 people up and dancing ”

camp chairs and jump around. It's sensory bliss. The spectators are also a different breed to what is generally experienced in the West. People are happy to sit back, relax and take in the music. And when I say sit back, they do just that, bringing in camp chairs, inflatable mattresses and tarpaulins. Not even the deafening metal of The Melvins is enough to stop some people dozing off for an

afternoon power nap.

Like many large music festivals, it's spread out among several stages that tend to cater for a certain genre of music, from electronic beats through to hippies with acoustic guitars and percussion. To walk from one end to the other requires you budget at least 30 minutes. It's forgiven because the commute between the stages are via beautiful forest paths lined with art

and the occasional hidden stage/bar/restaurant. Though, a word of warning, the paths do turn to mud with the inevitable rain (so bring suitable footwear). The perfect accompaniment to great music and watching bizarre festival fashion is always food, isn't it? Unlike any other festival that I have ever been to, the food here is genuinely a highlight. It's almost as

much of an attraction as the music itself. Honestly. There are vendors selling any and every variation of food that you can imagine, from Russian sausages through to Spanish paella, British fish-n-chips, Turkish kebabs, Italian pizzas, Thai curries and plenty of Japanese cuisine. And at ¥600 for a delicious Thai curry, I was in heaven. While I appreciate that a 'rock festival' isn't to everybody's taste, to those of you who are interested in live music, because of its unmatched ambience, beautiful setting and the cultural differences of the spectators, FRF should be added to your 'must-see festivals' lists. At the top. In bold.

### Details:

**Where:** Naeba Ski Resort, Niigata.  
**Getting there:** Echigo Yuzawa is the nearest bullet train station. Shuttle buses run between the station and the festival frequently.  
**When:** End of July  
**Cost:** Weekend ticket – ¥40,000;  
 Single day – ¥16,800;  
 Camping – ¥3,000

# PROPERTIES FOR SALE | 售房 HOKKAIDO 北海道



## NISEKO | 二世古

Niseko remains the focus for Hokkaido snow-lovers and is gaining popularity with summer visitors wanting a relaxing, cool climate vacation spot. We are selling a wide variety of properties in the greater Niseko area. These range from resort condominiums to resort houses and more local residences. Also, land from small blocks through to development sites.

北海道的二世古仍然是冰雪爱好者的首选，同时每年也接待无数的夏季游客。在这里他们可以享受一个气候凉爽，轻松的夏季。我们在二世古销售多种物业类型——从度假公寓到度假别墅，本地住宅，到小块土地，以及开发好的熟地快都在我们的销售范围内。除此之外，我们还销售商业地产，如酒店等。



## LAKE TOYA | 洞爷湖

Lake Toya is just a 45 minute drive from Niseko and overseas visitors are increasing attracted by its beautiful lake scenery and hot springs. It is close to Rusutsu ski resort. We can provide Lake Toya land in all shapes and sizes ranging from a few hundred square meters to huge development blocks- all with stunning lake views. Also holiday homes and bigger properties such as hot spring facilities and hotels.

洞爷湖距离二世古仅有45分钟的车程，因其美丽的湖泊风光和著名的温泉吸引着越来越多的游客到此观光。洞爷湖距离留寿都滑雪胜地很近。在这里，我们可以提供各种物业类型，从面积几百平方米到上千平米的公寓楼，每一栋都拥有极美的洞爷湖景致。除此之外还有度假屋和更大的商业地产，如温泉设施及酒店业。



## CHITOSE | 千岁

Chitose is the gateway to Hokkaido, hosting the region's international airport. It is a bustling modern city benefiting from tourism business and proximity to Sapporo. We can introduce you to numerous property investment opportunities- particularly individual residential apartments and apartment blocks- many returning over 10% per annum.

千岁是去北海道的必经之地——北海道的国际机场就在这里。这是一个繁华的现代都市，这得益于它的旅游业以及邻近札幌的地理位置。我们这里有各种各样的地产投资机会，特别是个人住宅公寓和公寓楼。许多项目的回报每年都超过10%。



## FURANO | 富良野

Furano, in central Hokkaido, is famous for its summer lavender and winter powder snow. It is enjoying increasing numbers of overseas visitors, particularly from Asia. Talk to us about obtaining information on new resort apartments, holiday homes and land.

富良野位于北海道中部，以其夏季薰衣草和冬季粉雪而闻名。每年吸引着越来越多的游客到此游玩，特别是来自亚洲的游客。如果您对这里的度假酒店式公寓，度假屋和土地感兴趣，或是想了解更大规模地产的信息，如酒店或富良野地区的高尔夫球场，请联系我们。



+81 (0)136 22 69 77  
 sales@tracksrealestate.com  
 www.tracksrealestate.com

# Big mountain. Big dream. Big picture.

A property investment in Niseko offers tremendous potential for both lifestyle and financial returns. But the market is complex and dynamic. To invest wisely you need to consider many factors. In other words, you need to accurately see the big picture.

Led by long time realtor Jason King, the Hokkaido Real Estate team boasts over 60 exclusive listings, putting you ahead of the pack right from the start. Having focused on the Niseko market for over six years (a long time for this area), we have comprehensive knowledge from both local and international perspectives. We do not trade in the market, so we remain impartial, allowing us to always keep your best interests at heart.

In short, we'll objectively present you with a wide range of options and considerations so that you can make informed and intelligent investment decisions.

**For a private discussion anytime, or to join a Wednesday evening 'Big Picture' seminar, call Jason on +(0136) 21 6211 or email [jason@hokkaidorealestate.com](mailto:jason@hokkaidorealestate.com)**



THIS WEEK'S FEATURE



**HOKKAIDO  
REAL ESTATE.COM**

