

Culinary Trails in Niseko







Slow down to savour

Summer in Niseko is an ode to the sublime pleasures of life. Under clear skies, blossoming flower fields and rolling greens as far as the eye can see are framed by stunning alpine peaks. While the land explodes in a riot of colour, the vibe is mellow.

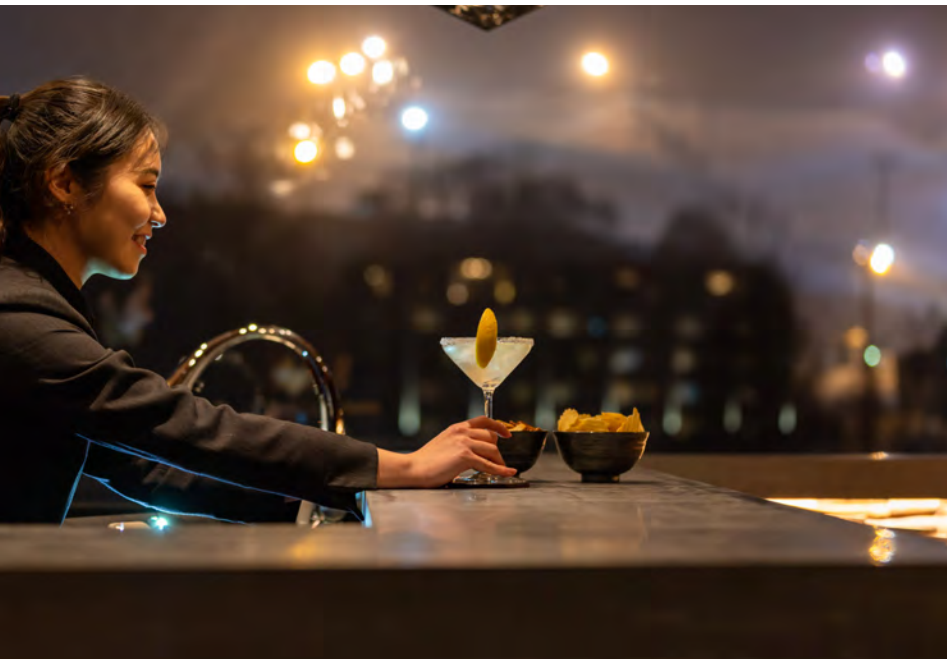
Niseko in the summer is truly heaven on earth; where you can step into the highest culinary echelons and golf on some of the world's most picturesque courses. And with the long daylight hours, the pleasure virtually never ends in Niseko.

A delicious bounty of land and sea

Amidst expansive countryside surrounded by the cold waters of Japan's northernmost land, Niseko has much to offer the discerning gourmand, such as the rare delicacy of Rausu's raw sea urchin and the milk of the sea, oysters.

The bounty of the sea is matched only by the finest produce nurtured by fertile volcanic soil, including perfectly marbled wagyu and some of the best dairy in Japan. In Niseko, you'll discover the perfect palate pleasers created by artisanal chefs that will leave you wanting more.





The Hakulife Experience

Beginning with your two-hour transfer from New Chitose International Airport, you'll experience our award-winning blend of attention-to-detail, luxury and hospitality. From a white-gloved airport welcome to a bottle of Dom Pérignon chilled to precisely 7.2° C upon your arrival, we pride ourselves on curating unforgettable itineraries and surprises for our guests. We go further to create the ultimate luxury travel experience, supported by a dedicated team of chalet managers and chefs who graciously and discretely aim to pamper and please.

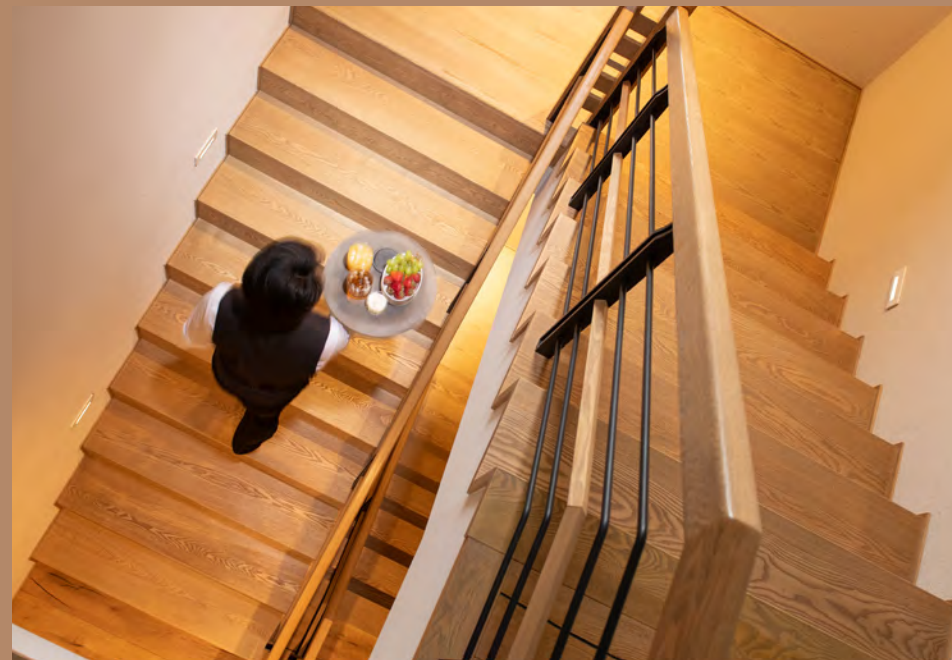
The HakuLife Difference

- Worry-free, hassle-free arrangements
- Private chef with all meals prepared in-house
- Dedicated butler team
- Chauffeur transportation
- Welcome and departure gifts



Hakuchozan

Our two-time award-winning chalet combines the finest in architecture, functionality, and personalized service set within 486sqm of spacious luxury. With 7 beautifully appointed en-suite bedrooms, Hakuchōzan is thoughtfully designed and beautifully furnished to accommodate multiple families. It is also child-friendly and sympathetic to older generations.



HAKUCHŌZAN
白鳥山



HakuVillas

Carefully positioned to take advantage of the most breathtaking views of Niseko, HakuVillas is perfectly located to give a grandstand view of Mt Yotei. Consisting of just four luxury villas, HakuVillas presents an entirely new standard of international luxury. Each villa contains its own private onsen while facilities like a gym, golf simulator and spa are readily available for use on the ground floor.

The Super-Penthouse

Sophisticated Japanese design aesthetics meet alpine sensibilities in the Super-Penthouse for unprecedented spaciousness and lavish comfort. Seven ample en-suite bedrooms accommodating up to 16 guests occupy three floors of almost 600 square meters, inter-connected through a spectacular spiral staircase and a private elevator.



HAKUVillas
白鳥山莊

A Curated Gastronomic Journey

In a land famed for its culinary largesse, we've curated the very best of them under themed adventures exclusive to our HakuLife guests. Imagine an entire day dedicated to the very best Wagyu? From expert masterclasses to private whiskey tastings, and Chef's Table dining to tête-à-têtes with Michelin chefs, every experience has been thoughtfully tailored to tantalise and delight the connoisseur.

And when your taste buds are sated, you'll be swept away to the luxury of our HakuLife properties where you can unwind in true luxury under the gentle ministrations of our team of private chefs, butlers and drivers.





The 6D5N Tantalising Taste Experience

A celebration of fine food and drink, local traditions and mastery, along with a discovery of broader Hokkaido for up to 10-16 people.

¥1,500,000 per person, children under 14 stay free.
(minimum 4 adults over 14 years old)

Highlights

- 5N accommodation at the luxurious HakuVillas (minimum 4 adults)/Hakuchōzan (minimum 10 adults)
- All main meals and experiences in the itinerary included
- Personal team of butlers, and private chef from 6am to 12 midnight daily
- Private transport to and from the airport, accommodation and restaurants
- Exclusive experiences including
 - Chef's Table
 - Food and drink tastings
 - Michelin-starred chef cooking lesson
 - Accompanying picnic baskets
 - After-activity relaxation experiences

6D5N Itinerary

*Sample only

	Morning	Lunch	Post-Lunch Activities	Dinner
Day 1	Welcome	Unwind over lunch in an organic garden	Private transfer to Niseko	Settle in with an inhouse welcome dinner
Day 2	Uncover the secrets of the famed silky local tofu	Get your hands dirty in a potato farm + "Break the rules, and love thy carbs" platter	Crack open fine Champagne in an unforgettable hot air balloon ride	Enjoy a Farm To Table culinary experience with a chef
Day 3	Harvest your own vegetables for a one-of-a-kind tempura experience	Learn traditional soba making with a master and enjoy your freshly-made noodles for lunch	Hike the gorgeous Niseko hills and find your reward at the peak: breathtaking scenery and a champagne picnic	Earn boasting rights with a Michelin-starred chef masterclass
Day 4	Explore the crystalline turquoise waters of the Otaru Blue Cave by boat	Whet your appetite with a pre-lunch soak in a woodchip-fueled onsen	A sushi masterclass and seafood tasting & an authentic Otaru Heritage experience	Feast on Guriru at the famed Ginrinsou
Day 5	Tour the family owned Shiraoi Farm with a private wagyu tasting	Savour Shabu-Shabu featuring the famed Shiraoi Wagyu	Visit the newly opened Ainu museum dedicated to history and culture of the indigenous tribe	The HakuSteak BBQ Bootcamp with Executive Chef Luiz
Day 6	Enjoy a scenic ride on the Hirafu Gondola for an elevated view of Mt. Yotei and its surroundings	Complement the views with a sumptuous brunch at the top of Mt. Annupuri		It's time to say goodbye

Our itineraries can be fully curated to satisfy our valued guests' personal tastes and preferences. We welcome you to use the above itineraries as inspiration, and allow us to plan your dream cuisine experience in Hokkaido, with requests and amendments welcomed with open arms.

The 8D7N Tantalising Taste Experience

A celebration of fine food and drink, local traditions and mastery, along with a discovery of broader Hokkaido for up to 10-16 people.

¥2,100,000 per person, children under 14 stay free.
(minimum 4 adults over 14 years old)

Highlights

- 7N accommodation at the luxurious HakuVillas (minimum 4 adults)/Hakuchōzan (minimum 10 adults)
- All main meals and experiences in the itinerary included
- Personal team of butlers, and private chef from 6am to 12 midnight daily
- Private transport to and from the airport, accommodation and restaurants
- Exclusive experiences including
 - Exclusive brewing experience
 - Chef's Table
 - Food and drink tastings
 - Michelin-starred chef cooking lesson
 - Accompanying picnic baskets
 - After-activity relaxation experiences

8D7N Itinerary

*Sample only

	Morning	Lunch	Post-Lunch Activities	Late Afternoon	Dinner
Day 1	Welcome	Unwind over lunch in an organic garden	Private transfer to Niseko	A very Haku welcome	Settle in with an inhouse welcome dinner
Day 2	Uncover the secrets of the famed silky local tofu	Get your hands dirty in a potato farm	"Break the rules, and love thy carbs" platter	Crack open fine Champagne in an unforgettable hot air balloon ride	Enjoy a Farm To Table culinary experience with a chef
Day 3	Harvest your own vegetables for a one-of-a-kind tempura experience	Learn traditional soba making with a master and enjoy your freshly-made noodles for lunch	Hike the gorgeous Niseko hills and find your reward at the peak: breathtaking scenery and a champagne picnic		Earn boasting rights with a Michelin-starred chef masterclass
Day 4	Explore the crystalline turquoise waters of the Otaru Blue Cave by boat	Whet your appetite with a pre-lunch soak in a woodchip-fueled Onsen	A sushi masterclass and seafood tasting & an authentic Otaru Heritage experience	Enjoy a private sake tasting and tour	Feast on Guriru at the famed Ginrinso
Day 5	Tour the family owned Shiraoi Farm with a private wagyu tasting	Savour Shabu-Shabu featuring the famed Shiraoi Wagyu	Visit the newly opened Ainu museum dedicated to history and culture of the indigenous tribe	Brew and bottle your own beer	The HakuSteak BBQ Bootcamp with Executive Chef Luiz
Day 6	It's never too early for cheese: enjoy a curated platter of 10 local cheeses	An 'udderly' unusual cheese making and cow milking adventure	Take in the stunning Lake Toya sunset after a day of relaxing or wake boarding		An enviable Michelin Chef's Table experience
Day 7	Tour the top 3 wineries in Niseko	Enjoy a private wine tasting and food pairing with a chef	Tour the top 3 wineries in Niseko (continued)	An inhouse whiskey tasting experience	A Crackling Kanpai hors d'oeuvre feast paired with cocktails and flaring
Day 8	Enjoy a scenic ride on the Hirafu Gondola for an elevated view of Mt. Yotei and its surroundings		Complement the views with a sumptuous brunch at the top of Mt. Annupuri		It's time to say goodbye





Live the H² Life



We look forward to creating
sensational memories in Niseko with you

The H2 Curation Team

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