

CONTACT

Park Hyatt Niseko Hanazono
Marketing Department
Tokyo Office
+ 81 3 5843 0866 phniseko.marketing@hyatt.com



PARK HYATT NISEKO HANAZONO 2022-2023 POWDER SEASON

This year's winter season is set to open on Saturday, December 3, 2022.

Park Hyatt Niseko is set in a spectacular natural landscape with stunning views across the Annupuri ranges and Mount Yotei with a state of art ski-in, ski-out facilities. The hotel embodies personal luxury for global connoisseurs to offer a seamless ski experience with some of the world's finest powder snow.

Coming winter, Park Hyatt Niseko welcomes guests with creative festive menus, live performances with a Las Vegas musician, and fireworks to create winter magic in Niseko.

Signature Afternoon Tea

Returning this year! The Lounge offers a stunning winter signature afternoon tea from December 1, in an exclusive collaboration between the leading ski brand K2, Pierre Hermé Paris, and Park Hyatt Niseko.

After an exhilarating day on the slopes, you can continue the excitement and enjoy our Pierre Hermé signature sweets riding on K2 skis in the comfort and luxurious, The Lounge. This carefully tailored course combines sweet and savory flavors with Hokkaido-sourced ingredients and delectable original sweets and scones by Pierre Hermé Paris. Each course comes with a paired original cocktail and a choice of tea from our range of herbal and fragrant tea selections.

Location: The Lounge, Lobby Floor – Hotel

Time: 14:00 -17:00 (daily)

Website: <https://www.hyatt.com/en-US/hotel/japan/park-hyatt-niseko-hanazono/ctsph/dining/the-lounge>

Robata

Robata means "near the fireplace." Relish yourself to grilled fresh seafood and local vegetables while enjoying the crackling sound of charcoal. Grilled Hokkaido scallops braised in butter and soy sauce, Kinki Fish, and King Crab are some of the best local delicacies that can be enjoyed here.

Shabu Shabu course with Hokkaido beef and local vegetables is available from December 2. Under the expertise of our Robata's Chef Kato, make your choice between the freshest produce of the day paired with a selection of sake, local beers, and international wines.

Location: First Floor – Residences

Time: Robata will be open from December 2, 17:00 - 22:00 (Weekly closing days are Tuesdays & Wednesdays)

Website: <https://www.hyatt.com/en-US/hotel/japan/park-hyatt-niseko-hanazono/ctsph/dining/robata>

China Kitchen

Led by the new Chef Hu Peng, originally from Qingdao, China Kitchen offers a Cantonese cuisine faithful to the flavor of its ingredients to the aromatic spiciness of Sichuan; experience the very best of China's rich culinary heritage in Niseko.

In addition to the vast array of choices from our à la carte menu, savor authentic Sichuan Hot Pot with a variety of Hokkaido's premium ingredients, including beef, lamb, fresh vegetables, mushrooms, shrimp, and seafood from December 2. You can enjoy a good balance of two soups, from a rich and nutritious house-made broth using a Hokkaido chicken simmering for 5 hours and a spicy Sichuan broth.

As the cold weather sets in, warm yourself up with the tasty, perfectly spicy Sichuan-style hotpot at China Kitchen.

China Kitchen's famous Dim Dum Brunch is continued on weekends and public holidays. Please enjoy the order buffet, where you can order as much as you like from about 30 menus, from juicy roast dishes to steamed dishes, fried dishes, noodles, rice, and desserts.

Location: First Floor – Residences

Time: Lunch 11:30 –14:00, Dinner 17:00 – 22:00 (Weekly closing days are Wednesdays & Thursdays)

Website: <https://www.hyatt.com/en-US/hotel/japan/park-hyatt-niseko-hanazono/ctsph/dining/china-kitchen>

Teppan

Traditional Japanese and French-inspired teppan menus are carefully prepared at our teppan counters. The premium "Hanazono course" features the precious A5-ranked Shiraori beef fillet, fresh scallops, Hokkaido Kasube fish, and Teppan's special garlic rice with hairy crab and salmon roe will be available from December 1.

Location: First Floor – Residences

Time: Dinner from 17:00 – 21:30 (last entry) (One day prior booking is required. Weekly closing days are Sundays & Mondays.)

Website: <https://www.hyatt.com/en-US/hotel/japan/park-hyatt-niseko-hanazono/ctsph/dining/teppan>

Olivio

Olivio's winter menu focuses on authentic Tuscan cuisine while keeping some of the restaurant's most popular items. The inspired lineup features high-quality local ingredients and includes such delectable dishes as braised Hokkaido lamb alla cacciatora, acqua pazza made with fresh Hokkaido seafood, and a specialty Hokkaido beef tagliata. Special festive menus are also available on Christmas and New Year, featuring the finest flavors of ravioli with fresh lobster, braised beef cheek, or Hokkaido Takikawa duck leg confit to celebrate with family and friends.

Location: First Floor – Residences

Time: Lunch 11:30 –14:00, Dinner 17:00 – 22:00, (Weekly closing days are Mondays & Tuesdays)

Website: <https://www.hyatt.com/en-US/hotel/japan/park-hyatt-niseko-hanazono/ctsph/dining/olivio>

Deli

Park Hyatt Niseko is in an exclusive partnership with Pierre Hermé Paris. Inspiring festive lineups are available at Deli, such as "Bûche Fraise Pistache" with a rich and distinct flavor of pistachio, our signature "Cheesecake Hokkaido" (both exclusive at Park Hyatt Niseko), and fascinating "Calendrier de l'Avent Signature Noël" from this season's Lumières de Paris series.

Location: First Floor – Residences

Time: 11:00 – 20:00

Online Reservations: <https://www.tablecheck.com/en/shops/parkhyatt-niseko-deli/reserve>

Live Entertainment with Daniel Park

Park Hyatt Niseko is thrilled to announce the Japan debut of Daniel Park as the evening entertainment at The Bar beginning December 14, 2022, Tuesday through Sunday. Before settling in Las Vegas, Nevada, in 2012, Daniel Park was in a state of "permanent touring," traveling all over the Southwest and West Coast, performing over 300 shows a year. Over that period, Daniel developed a distinctive sound for his live shows through his use of the electric violin and looping. Daniel's accolades include one of the top 100 acts in Season 7 of America's Got Talent, and he also performed at many prestigious hotels internationally, including Park Hyatt Beijing.

Fireworks at Hanazono

Hanazono's sky will be vividly illuminated with fireworks every Saturday from December 24, through February 25.

Whether to watch it after night skiing at Hanazono, our dining venues, or inside the comfort of your bedroom, this will be an unforgettable experience at the Park Hyatt Niseko.

The Spa

A reawakening of body and mind awaits you - a proper reconnection with Hokkaido's pristine nature and natural energy. The Spa at Park Hyatt Niseko offers healing and relaxing therapies, including de-stressing body massages and facial treatments, using Sisley Paris' luxury high-performance plant-based skincare products.

Website: <https://www.hyatt.com/en-US/spas/the-spa-park-hyatt-niseko-hanazono/home>

For more information, please visit [parkhyattniseko.com](https://www.parkhyattniseko.com).

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About Park Hyatt

Park Hyatt hotels provide discerning, global travelers with a refined home-away-from-home. Guests of Park Hyatt hotels receive quietly confident and personalized service in an enriching environment. Located in several of the world's premier destinations, each Park Hyatt hotel is custom designed to combine sophistication with understated luxury. Park Hyatt hotels feature well-appointed guestrooms, world-renowned artwork and design, rare and immersive culinary experiences, and signature restaurants featuring award-winning chefs. There are currently 45 Park Hyatt hotels in the following locations: Abu Dhabi, Auckland, Bangkok, Beaver Creek, Beijing, Buenos Aires, Busan, Canberra, Changbaishan, Carlsbad, Chennai, Chicago, Doha, Dubai, Guangzhou, Hamburg, Hangzhou, Hyderabad, Istanbul, Jeddah, Kyoto, Maldives,

Melbourne, Mendoza, Milan, Moscow, New York, Ningbo, Niseko, Paris, Saigon, Sanya, Seoul, Shanghai, Shenzhen, Siem Reap, St. Kitts, Suzhou, Sydney, Tokyo, Toronto, Vienna, Washington, D.C., Zanzibar, and Zurich. For more information, please visit parkhyatt.com. For more information, please visit parkhyatt.com. Follow @ParkHyatt on [Facebook](#), [Twitter](#) and [Instagram](#), and tag photos with #LuxuryIsPersonal.