

August 24, 2023

Your ultimate wellness getaway "MUWA NISEKO" unveils blissful experiences represented by the wood-fired Italian cuisine "HITO by TACUBO" and premium Wagyu beef dining "HIYAMA"

# Accommodation booking now available on the official website

MUWA NISEKO has announced that the wood-fired Italian restaurant HITO by TACUBO and the long-established premium Wagyu beef restaurant HIYAMA will debut in the resort upon its opening scheduled in winter 2023. Other details of the luxury wellness resort were also revealed, including the concept of dining experience, interior design of the property, and wellness experience available such as the infinity onsen (open-air bath).

Booking is now available on the official website (https://muwaniseko.com), as well as via phone (+81-136-23-1010) or email (reservation niseko@muwa.com).



■ The ultimate gastronomic experience recognized by the world

# All-day Dining "HITO by TACUBO" (authentic wood-fired Italian cuisine)

HITO by TACUBO is an all-day dining restaurant featuring authentic Italian cuisine with selected menu prepared over a wood burning fire. The exquisite gastronomic experience is produced by Daisuke Takubo, owner and chef of TACUBO, which has been listed with one star on the Michelin Guide Tokyo for seven consecutive years since 2016.

The restaurant name derives from the combination of the Japanese word "HITO", which has a dual meaning of "people (HITO)" and "with fire (HI-TO)", and "TACUBO", taken from the chef's name. The name expresses the dynamic dishes prepared over wooden fire, as well as the connection between people gathering at the restaurant and farmers contributing quality of the dishes.

Much like the main restaurant TACUBO located in Daikanyama, Tokyo, where reservations are known at extreme premium, HITO by TACUBO will offer coveted dishes using seasonal Japanese ingredients, with a focus on meat dishes grilled over a wood burning fire. A variety of cuisine from course menu for dinner to more casual selection such as wood-fired hamburgers for lunch will be offered.

Fine Dining "HIYAMA" (traditional Japanese cuisine featuring sukiyaki and shabu-shabu)

Hiyama is a well-established sukiyaki restaurant with long history in Ningyocho, Tokyo. The restaurant was listed in the Michelin Guide Tokyo with one star for 10 consecutive years from 2011. Hiyama will be serving sukiyaki and shabu-shabu dishes using premium Japanese beef.

In addition to the sukiyaki and shabu-shabu courses offered for both lunch and dinner, a-la-carte menu such as premium Japanese beef steak, fresh seafood from Hokkaido, and traditional Japanese cuisine featuring seasonal vegetables will be available for dinner. Enjoy the special cuisine and

hospitality exclusive to HIYAMA in Niseko.

# ■ Harmonize with the infinite nature and rejuvenate yourself at your home away from home nestled in the great nature

MUWA NISEKO will surpass every expectation of our guests. It is a space that will enrich your life, where memories never fade, and where your heart will be steeped in nostalgy. The resort is designed based on the concepts of "simple", "natural" and "neutral", providing guests with an expansive canvas for mind where guests can create the experience they desire. The guests will be invited to design unforgettable experience that cannot be replicated.

Designed based on Japanese traditional architectural styles with cultural respect, values of Japan are infused all throughout the interior of MUWA NISEKO. "Tsumairi", the gabled entrance to the "kirizuma" style building which is known for Taisha Style at Izumo Taisha, or the "engawa" porch, a space between the living area (tatami room) and the outdoor space, are examples of such traditional elements.

MUWA NISEKO is perched on the upper valley of the Grand Hirafu with direct access to the ski slopes, and is a location like no other. The unique exterior which resembles a stack of small houses, is designed after a mountain village in Hokkaido. Enjoy the ski-in ski-out experience, the ultimate relaxation in the open-air "onsen" bath, and alluring gourmet experience coloring the end of the day in a setting that is the perfect fusion of tradition and sophistication. Timeless values and the luxurious passing of time will permeate your mind and body, taking you away from the whirlwind of the everyday, as you reconnect with family and friends.

## Relaxing guest rooms with the perfect mix of Japanese tradition and the modern

A total of 113 guest rooms are available at MUWA NISEKO. The 5-bedroom penthouse on the top floor, with a private open-air "onsen" bath, is a luxurious space overlooking vibrant view of Hirafu village and great nature. Time spent here with family and friends will be priceless.

### ■ An exclusive wellness experience stimulating the five senses

At MUWA NISEKO, guests can indulge in unsurpassed relaxation with a holistic approach that stimulates the physical, mental and spiritual through the five senses. Let yourself unwind in the open-air "onsen" bath as you enjoy a spectacular view of Mt. Yotei and the changing seasons. Heal your body and mind with a private spa treatment or private tea ceremony. Venture into a remarkable vacation experience.

#### About MUWA NISEKO

MUWA is a place where guests can feel infinite harmony. It is a luxury wellness resort immersing guests in the beauty of nature with all five senses throughout the year. Perched on the foot of Niseko's main stage Grand Hirafu, MUWA offers ski-in ski-out access to the world-class powder snow right from the property. Activities are available year round, from an infinity onsen with magnificent views of Mt. Yotei, award-winning gastronomy, a relaxation spa, and rooms with outdoor baths, all promising an unparalleled and exquisite wellness experience. MUWA introduces the new standard to experience Niseko. Official website: https://muwaniseko.com MUWA NISEKO Condominiums: https://sales.muwaniseko.com

<Overview>

Name:

Address: 204-19, Niseko Hirafu 1-jo, 3-chome, Kutchan-cho, Abuta-gun, Hokkaido

Rooms:

All day dining (1), fine dining (1), infinity hot spring (2), Hinoki hot spring (2), relaxation spa, ski rental & shop, etc. 7 floors/2 floors underground (height: 25.47 meters) Facilities:

Structure:

Site area: 6,438.19 square meters Floor area: 20,781.57 square meters

Managed by GK H-SUMMIT/ Designed by Nikken Sekkei Ltd./ Construction by Taisei Corporation

MUWA is a lifestyle brand providing places to be the hub of your life and exclusive experiences under four unique collections - PRIMARY HOME, SECOND HOME, VACATION HOME, URBAN RESIDENCE. MUWA also offers ultimate luxury residences from homes to travel destinations, superb location, architecture with no equal and sensuous design consistent from space to contents where extraordinary luxury meets unparalleled value. With the prestigious golf clubs as well as the wellness business, and also starting with MUWA NISEKO opening in winter 2023, MUWA will expand lifestyle business portfolio in Seoul (Korea), Napa Valley (USA), and other locations around the world.

### For media inquiry, please contact:

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