

To the members of the press

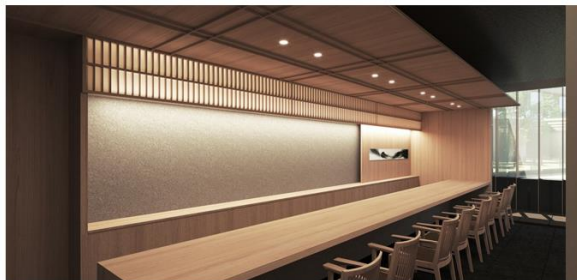
MUWA
NISEKO

December 6, 2023

[Opens on December 15, 2023]

**Your Ultimate Wellness Getaway MUWA NISEKO, a new concept for enjoying Niseko
A complete overview of the guest rooms, two restaurants, and infinity Onsen for a
luxurious wellness experience.**

MUWA NISEKO, which will finally open its doors on Friday, December 15, has unveiled the full outline of its luxurious wellness platform where guests can experience the hotel's MUWA NISEKO WELLNESS concept. The following is an overview of the two dining options that offer the ultimate world-renowned gourmet experience, the 113 luxury guest rooms with ski-in/ski-out guest rooms, and the infinity Onsen with spectacular views of Mount Yotei.



<Two dining options for the ultimate gastronomic experience>

■ Italian All Day Dining HITO by TACUBO

A restaurant produced by Daisuke Takubo, owner-chef of TACUBO, which has been awarded one star by MICHELIN Guide Tokyo for six consecutive years since 2017.

The dishes created by the chef, including meat dishes dynamically grilled over a wood fire, are authentic Italian cuisine that expresses the human connection between the customer and the producer. Ingredients are selected from all over Japan, primarily from various regions in Hokkaido, and are prepared in a simple and natural way.

The signature dish is the Tokachi Herb Beef Sirloin Wood-Fired Steak.

This steak is cooked slowly over a wood fire, a natural heat source. The surface is crispy, and when you bite into it, your taste buds are filled with the succulent juices of the meat. The wood-fired Tokachi herb beef, tender and packed with the flavor of meat, captivates the senses the moment you taste it.

Two types of dinner course meals are available. Both feature a lavish selection of cheeses, vegetables, meats, and milk directly from producers in the Niseko area, which are full of Hokkaido's winter flavors and nourishment.

For breakfast, enjoy original vegetable-based delicacies available only at MUWA NISEKO along with freshly prepared main dishes made to order. For lunch, we recommend the Wood Fired Beef Burger

With Yochi Nikka Whisky BBQ Sauce, prepared over a wood fire, with BBQ sauce made with Nikka Whisky and served with smoky sauce and fermented butter. The genuine flavor of the meat is brought out by the smoky taste of the gourmet burger, making it an exquisite dish.

During bar time, specialty cocktails with Italian elements from TACUBO, four signature cocktails expressing the MUWA NISEKO's concepts, and signature mocktails representing the four seasons in Japan are available. Please enjoy them during your visit.

Hours

Breakfast: 7:00 ~ 9:30 (last reception 9:00) *Off Season: 7:00 ~ 10:00 (last reception 9:30)

Lunch: 11:30 - 15:00 (last order 14:00) *Off Season: 12:00 - 15:00 (last order 14:00)

Dinner: 18:00 ~, 19:00 ~, 20:00 ~

Nightcap (bar): 20:30 - 22:30 (last reception 22:00)

Seats: 150 seats (6 private rooms)

■Traditional Japanese Fine Dining Sukiyaki HIYAMA

A long-established sukiyaki and shabu-shabu restaurant with its main location in Ningyocho that has been awarded one star in the Michelin Guide Tokyo for 10 consecutive years since 2011.

Enjoy the harmony of exquisite flavors of Hokkaido's bounty of ingredients and the historic taste of Sukiyaki HIYAMA, a Tokyo tradition, surrounded by the magnificent nature of Niseko.

Their signature dish is the Kuroge Wagyu Beef Sukiyaki Course.

Enjoy the quality and flavor of top select Kuroge Wagyu beef, including Yonezawa Beef, which was first purchased at an auction in the Tokyo market by the original Sukiyaki HIYAMA, and carefully cooked with our original warishita sukiyaki stock, backed by tradition.

In procuring the carefully selected Wagyu beef, they make full use of their close relationships with producers and their long-standing expertise in the art of connoisseurship. Together with their attentive hospitality to the customers, they provide the highest quality of meat. From the place of production to the table, their consistent quality control and unique cooking techniques ensure that their customers receive a truly enjoyable Wagyu beef experience.

The lunch and dinner course meals combine the rich flavor of Wagyu beef with seasonal ingredients, complemented by the seafood of Hokkaido using traditional Japanese cooking techniques. Choose from sukiyaki or shabu-shabu for your main course, and have a great time enjoying the exquisite taste of Wagyu beef.

Hours

Lunch: 11:30-15:00 (Hourly Reservation only: 11:30 ~, 12:30 ~, 13:30 ~)

*Off Season: 12:00-15:00 (last reception 14:00)

Dinner: 17:30 ~, 18:30 ~, 19:30 ~, 20:30 ~

Seats: 30 (3 private rooms)

<Relaxing guest rooms combining Japanese tradition with a modern essence>

There are a total of 113 luxurious guest rooms where you can enjoy the mystical beauty of Niseko, which changes its expression all year round, and simply relax in peace and quiet. Here are some of the most popular options.

• 2-Bedroom Suite

With two separate bedrooms, the 2-Bedroom Suite is perfect families and friends to make memories together. Enjoy cooking in the fully equipped gourmet kitchen and relax after a day of enjoying Niseko's snow on a Time & Style chair, which has been garnering attention for collaborations with world-renowned artists.

• 2.5-Bedroom Suite with Hot Spring

The 2.5-Bedroom Suite with Hot Springs has four balconies providing spectacular views of Mt. Yotei, the ski slopes, and Hirafu Village from all sides. In addition to the stunning balconies, this suite features a room with an open-air hot spring bath. We invite you to enjoy a soak in the open-air bath with spectacular views of Niseko Annupuri. Experience the comforts of home with a spacious living room and

a fully bathroom in each of the bedrooms.

• Signature King Suite Ski-in Ski-out

The Signature King Suite Ski-in Ski-out offers direct access to the Grand Hirafu ski area from your private terrace. Step onto Niseko's famous powder snow slopes without the hassle of lugging heavy ski gear and walking to the lifts. With extra space in the bedroom, this is an ideal room to stay with children.

■Infinity Onsen

MUWA NISEKO offers the ultimate relaxation with a holistic approach that benefits the body and mind using all of your senses. Surrender yourself to the open-air hot springs with a view, and be healed by the spectacular view of Mt. Yotei for a moment of pure relaxation.

Program fee: Rotenburo(Open-air) Onsen: 8,000 yen / Infinity Onsen: 10,000 yen

Maximum capacity: 3 persons for Rotenburo(Open-air) Onsen / 4 persons for Infinity Onsen

Session: 75 minutes

*All private hot spring reservations include tea service.

*Reservations are required.

*Only available for guests staying at the hotel.

We invite you to explore the charms of MUWA NISEKO and experience the holistic approach that engages the body and mind. Be healed by the power of nature and feel at peace, as if you have returned to your true self.

* * * * *

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>

< Overview >

Name: MUWA NISEKO

Address: 3-10-1, Niseko Hirafu 1-jo 3-chome, Kutchan-cho, Abuta-gun, Hokkaido

Rooms: 113

Facilities: All day dining (1), fine dining (1), infinity hot spring (2), Hinoki hot spring (2), relaxation spa, ski rental & shop, etc.

Structure: 7 floors/2 floors underground (height: 25.47 meters)

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

About MUWA

MUWA is a Home & Hospitality 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:

MUWA NISEKO PR Office (SUNNY SIDE UP Inc.)

Yumiko Takeda (+81-80-4609-2438), Chisato Nogami (+81-70-1413-3736)

E-mail : muwa_niseko@ssu.co.jp