



**Niseko Private chef service at your accommodation**

**Produced by PLATZ**

*PLATZ*

2023-2024 Winter



**An exclusive  
Japanese gastronomy experience  
in your room.**

A one-day only presentation where a talented chef curates Hokkaido's food treasure trove.

Spend your own special time in a special place called Niseko with exclusive Japanese gastronomy.





# The essence of Japanese cuisine

that brings out the best ingredients and the flavor of the region.

*PLATZ*

Platz is a dynamic platform where culinary artisans specializing in Japanese cuisine seek to captivate the taste buds of food enthusiasts worldwide.





**PLATZ Chef**

**Masataka Yamauchi**

**Profile:**

When Yamauchi was 15 years old, he started working at a fish market and started working as a wholesaler at a restaurant. And he had worked for a sushi restaurant working as an independent traveling sushi chef. At the age 24, he produced Daikanyama Sushi Masa and also has served an exclusive VIP dining for 100-person.





**PLATZ Chef**

**Masaya Izumisawa**

Profile:

After 5 years at Nakagawa (sushi restaurant) at Futako Tamagawa Sushiya from the age of 18, and 3 years at a Michelin Bib Gourmand restaurant Ichiju Gosai (Japanese cuisine) in Shin-Yurigaoka, he started traveling sushi at the age of 26. Starting from August 2022, he will serve as the head chef of Sushi Masa in Daikanyama.



**PLATZ Chef**

**Ryogo Fujii**

Profile:

Starting from the restaurant [Wagi] in Namba, Osaka, concurrently serving in the Japanese cuisine and wedding departments at the Tokyo Oriental Hotel. After that, he studied at Hakone's historical restaurant "Hakone Retreat" (former Tawara Sekkaku). Chef Fujii specializes in creative traditional kaiseki cuisine that skillfully combines tradition and modern sensibilities, and currently he is the top chef at "Ginza Ugai".





**PLATZ Chef**

**Kenji Imanishi**

**Profile:**

Chef Imanishi was born in 1982. He began training in Japanese cuisine and sushi at the age of 20, honed his skills at numerous first-class hotels, and at the age of 30 won the grand prize in a recipe contest sponsored by an affiliated hotel. Through extensive hotel training, Imanishi's techniques and menu variations expand.

In order to improve his sales experience at a high-end counter restaurant, he gained experience at Saeki in Kyoto, and when the opportunity was ripe, he opened Sushi Restaurant Yohee in Kitashinchi, Osaka.



**PLATZ Chef**

**Naoto Ikeda**

**Profile:**

Starting at Sicilia, a long-established Italian restaurant in Tokyo, he worked at The Windsor Hotel Toya as a subordinate of former executive chef Go Iijima of The Windsor Hotel Toya, who was the culinary advisor for LUX TOYA. Training at the main dining "Gilligan's Island". Currently, he is the chef of LUX TOYA a French-style catering service based in Toya, Hokkaido, run by chefs from 5-star hotels.

He is well-versed in Hokkaido's ingredients and continues to explore cooking methods that bring out the best in the ingredients.





## PLATZ Menu

### “Masa” Omakase Sushi Course in Niseko

A special dinner course created by Chef Yamauchi and Chef Izumisawa, who pursued the essence of sushi and studied in the world of Tokyo's sophisticated gastronomy. Please enjoy the Niseko style omakase sushi kaiseki course, which is only available on this day.

蒸/Steamed: Savory egg custard with Hairy crab

鮪/Tuna : Yukhoe - Sashimi tartare made with bluefin Tuna

揚/Fried : "Satsuma-age" - deep fried ball of fish paste with silver thick sauce

煮/Boiled: “Chanchan-yaki” - Hokkaido style salmon and vegetable hotpot

鮨/Sushi:

“Mase” Omakase Sushi 10 pieces

Sushi roll

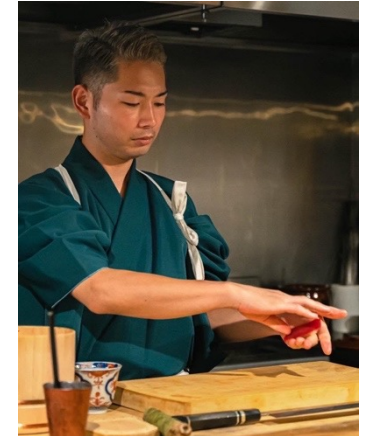
Japanese Soup

甘味/ Dessert: Seasonal fruits

※ “The omakase course” is made with the best ingredients of the day, so the menu is subject to change.  
Please let us know in advance of any allergies or unacceptable ingredients.

Date: Dec 22 – 31, 2023

Chef: Yamauchi & Izumisawa





## PLATZ Menu

### “Ugai” Omakase Kaiseki Course in Niseko

Chef Fujii of "Ugai", which is quietly located in a prime location in Ginza, will serve Japanese gastronomy for this day only. Please enjoy an exquisite time experiencing a unique traditional kaiseki course in Niseko style, which skillfully combines traditional Japanese cuisine that brings out the best of seasonal ingredients with modern sensibilities.

先付/Appetizer: Shelled sea urchin with yuzu miso gratin

椀/Bowl: “Surinagashi” - Japanese high-quality dashi soup

造/Sashimi: Assorted sashimi

煮/Boiled: Boiled a whole “Inatori Kinmedai”

蒸/steamed: Savory egg custard with salmon roe

強肴/Main dish: Kuroge Wagyu beef hamburger

食/Rice: Chirashizushi

水菓子/Desert: Pudding of Ugai

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Date: Jan 1 – 7, 2024

Chef: Fujii







## PLATZ Menu

### “Yohee” Omakase Sushi Course in Niseko

Chef Imanishi of “Yohee, who pursues the ultimate in consistency, impresses every foodie with his passion for perfection. This is the only place in Niseko where you can enjoy a top-quality omakase course that comes with tempura and sukiyaki along with sushi prepared in the best possible condition. Please enjoy this special time.

先付/ Appetizer

鮨/ 3 pieces of omakase sushi

蟹/ Crab jelly with caviar

鮨/ 3 pieces of omakase sushi

揚/ 2 types of tempura

鮨/ 3 pieces of omakase sushi

強肴/ Sukiyaki

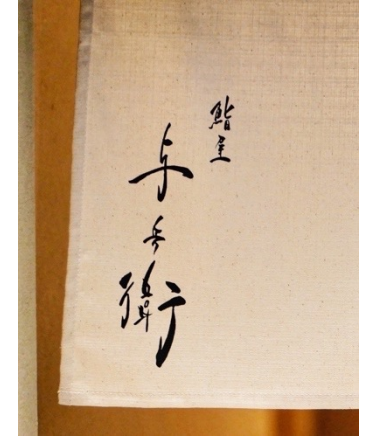
留椀/ Japanese Soup and Torotaku

甘味/ Dessert

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Date: Jan 1 – 3, 2024

Chef: Imanishi & Horai





## PLATZ Menu

### “LUX Toya” Omakase Fusion Course

LUX TOYA comes from the Lake Toya area, which is a treasure trove of ingredients grown in mineral-rich soil, and serves innovative, locally produced cuisine prepared by experienced 5 star hotel French restaurant chefs. We will bring out the potential of dynamic Hokkaido ingredients that cannot be found in city restaurants in Niseko luxury style, creating a blissful moment.

Welcome drink/ Herbal Ranch special cordial Soda

Amuse bouche/

Trout salmon with caviar & sour cream, Anchovy & tomato  
Seasonal vegetables salad with dipping sauce

Soup/ Local farmer's pumpkin and Hokkaido milk potage soup

Seafood BBQ/

Hokkaido Scallop barbecue Truffle butter with grated truffle  
Poached “Ezoawabi” with sea water  
Deep fried Uchiura bay's (Hokkaido) sea foods in flat pot

Sushi Roll/

Sashimi : Jambo Botan shrimp, Ikura salmon roe, sea urchin, tuna, crab  
Hokkaido “Yumepirika” rice, nori seaweed, frill lettuce, various sauces  
Sautéed Hokkaido's selected Wagyu beef Filet

Dessert/ Fruits dessert from farmer in Toya

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Date: Dec 15, 2023 – Mar 31, 2024

Chef: Ikeda





## [Reservation]

Reservations are accepted through TableCheck.

Please follow the steps from the link below.

[https://www.tablecheck.com/shops/platz/reserve?utm\\_source=ppt](https://www.tablecheck.com/shops/platz/reserve?utm_source=ppt)



## <Precautions when making a reservation>

- ① Course fee: 55,000 yen x 6 people (tax and service included) is the minimum amount that can be reserved.  
The maximum number of people we can accommodate is 12 people.  
If you have a request that does not correspond to this content, please contact our concierge.
- ② If you would like to request beverage services such as sake, whiskey, or wine, please contact our concierge..
- ③ Cancellation policy: 50% 10-14 days before, 70% 5-9 days before, 100% on the day - 4 days before.
- ④ This private chef service has two shifts, starting at 17:30 and 20:00. We will have to start cooking at the time of your reservation, so please be seated by then.

## <Contact>

Japan Tourism Association Concierge

E-mail: [travelinfo@kitaguni.tv](mailto:travelinfo@kitaguni.tv)

Web: <https://jplatz.jp/>

\* Japan Tourism Association is in charge of the concierge window for the on-site chef service "Platz".

# PLATZ

Bringing Japanese food culture to the world.