

TAKAZAWA
PRIVATE
RESERVE
NISEKO

Mt. Yotei (1,897m)

One of Japan's Top 100 mountains, Mt. Yotei is also known as "The Mt. Fuji of Hokkaido" due to its similarity to Japan's most famous volcano.

It is almost perfectly symmetrical and boasts stunning surroundings.

It exudes an overwhelming power and energy, and is one of the reasons we chose Niseko.



Yotei Reflecting Pond

Created by a natural spring that gushes out of the base of Mt. Yotei, this pond presents a mirror image of the mountain above it.

A private garden terrace connects it to the villas, creating the most luxurious place to savor both the scenery and the food.

Perfect for breakfast, BBQ, and stargazing.



Accommodations : Two Private Villas on Nearly an Acre of Land _____

THE HOUSE OF RED / THE HOUSE OF WHITE

Both villas have a common area (119.66m²) + terrace (20.93m²) + private garden (70.98m²)

On the 1st floor there is a living room, dining room, kitchen, toilet, wood stove, and drying room.

The 2nd floor boasts two twin bedrooms, a bathroom with bathtub, two shower rooms and two toilets.

All of the water in the villa comes from a natural spring at the base of Mt. Yotei.





Accommodations Both Villas - 1F

THE HOUSE OF RED / THE HOUSE OF WHITE

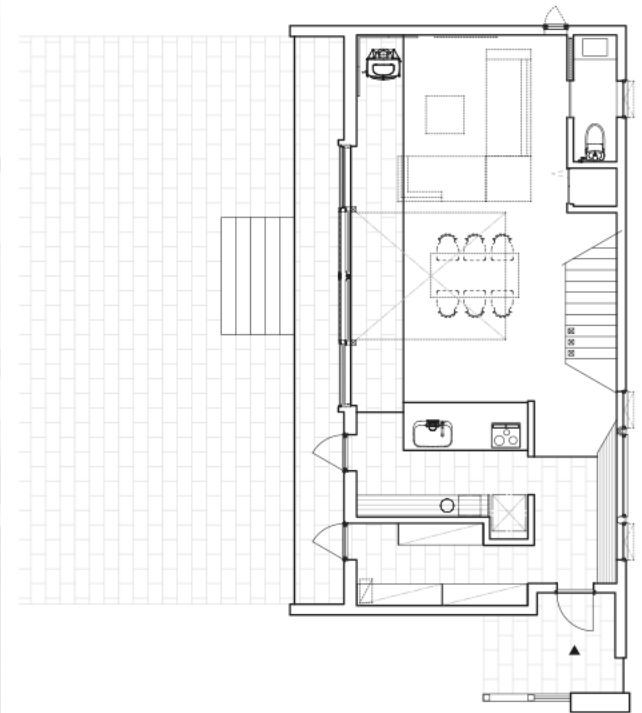
The living room surrounds an authentic wood stove.

The balcony and kitchen have an open design for a sense of unity.

By opening the large windows, you can enjoy the feeling of being in the open air.

To the immediate left of the entrance is a walk-in drying room.

The 6.7-meter-high ceilings welcome the light and enhance the feeling of spaciousness.





Accommodation : Both Villas - 2F

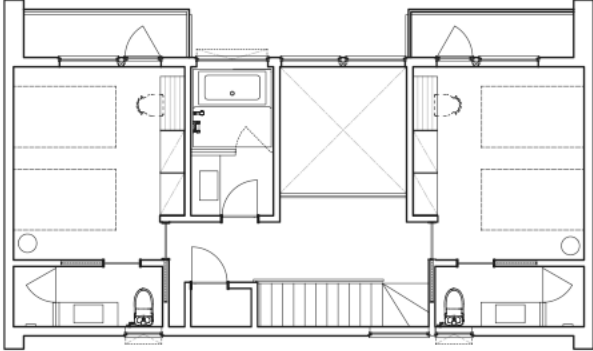
THE HOUSE OF RED / THE HOUSE OF WHITE

Both the bathroom and bedroom feature an expansive view of Mt. Yotei.

Each room has a separate balcony.

All the bathrooms and shower rooms use natural spring water.

The 3.7-meter-high ceilings cover luxurious double beds promising a comfortable sleep.



CUISINE STYLE

FIRE-FLAMED CREATIONS

Hokkaido is blessed with superb natural ingredients.

With mountains, sea, world-class dairy farms and sprawling pastures, it attracts passionate farmers, fishermen, hunters and artisans eager to play their part in a culinary orchestra.

They deliver ingredients infused with a unique energy you can sense even before they're prepared.

To release that incredible potential, we use white birch, felled on the property, to power a super-hot wood-fired oven.

The goal isn't trendiness, but tastiness.

We control the flames with split-second precision in order to present the best ingredients at the peak of their flavor.



micasa

Chef's Counter

Mi casa is Spanish for “my house”.

Mi casa es tu casa conveys « My house is your house, so feel free to come back any time. »

It's a lovely phrase that only friends can say to each other.

Being in an unfamiliar place never feels completely comfortable.

Our goal is to make you feel like you're coming home,

to where your parents or close relatives live.

The food is delicious but unpretentious, created for the soul as well as the stomach.

Fresh local ingredients, carefully selected and cooked using a proprietary technique,

turn home cooking into something remarkable that both delights and comforts.

This is the ultimate form of TAKAZAWA cuisine,

an expression of gourmet cuisine that is not bound by rules or expectations.

Sitting at the relaxed atmosphere of the spacious counter

you discover how simplicity can be the quintessential luxury.



WINE CAVE

Over the past 17 years
we have selected 3,000 treasures in a bottle.
For the first time,
we can gather them all in one location
and keep them at a constant temperature
by taking advantage of the cool climate
and geothermal energy from the earth.
No air-conditioning or electricity required.
The wines mature gently, naturally,
until the perfect moment to pour.

