Chanoyu The KYOTO PRESENTS

TRADITIONAL JAPANESE CULTURE EXPERIENCE

in SANSUI NISEKO

– Winter Limited –

EXPERIENCE - 1

Authentic Tea Ceremony

2025.12.8 MON - 2026.3

DURATION: APPROXIMATELY 1 HOUR
(INCLUDING ABOUT 45 MINUTES OF PREPARATION)

Since you've come all the way to Japan, we want you to experience truly exceptional matcha and traditional sweets.
For first-time visitors, we hope you'll discover just how delicious Kyoto sweets and matcha can be.
That is the heart of our commitment.

¥10,000 / PER PERSON

EXPERIENCE - 2

Japanese Soba Noodle Making Experience

2025.12.15 MON - 2026.3

DURATION: APPROXIMATELY 90 MINUTES
(50 MINUTES FOR THE HANDS-ON EXPERIENCE +
40 MINUTES FOR TASTING)

This is an experience where you can make and savor soba, a traditional Japanese dish, with your own hands.
We carefully select buckwheat flour and prepare a flavorful mentsuyu broth.
Through this "Delicious Soba-Making Experience," you will discover Kyoto's unique food culture and the craftsmanship behind it.

¥12,000 / PER PERSON

茶道

Authentic Tea Ceremony from KYOTO



Enjoy matcha and Kyoto sweets while watching o-temae.
We serve high-quality Uji matcha and Kyoto sweets, carefully selected by the host.
The sweetness of traditional Kyoto sweets and the astringency of matcha marry beautifully on the palate.

FEATURE

We will use tea utensils used in traditional tea ceremonies.
Each utensil has a special meaning.
Enjoy it with the highest quality Uji matcha selected by the host and Kyoto sweets from a long-established shop.

You will select your preferred haori jacket and enjoy wearing it.

Available Dates	December 8, 2025 – March , 2026 （TBD）
Capacity	Up to 12 participants per session
Session Times	Four sessions per day — 2:00 PM / 3:00 PM / 4:00 PM / 5:00 PM
Includes	Haori (traditional jacket) rental, seasonal confectionery, and one serving of matcha
Participation Fee	¥10,000 per person

蕎麦

Japanese Soba Noodle Making Experience


From flour to fine noodles, we guide you step by step with utmost care, staying true to the fundamentals of soba making. Even first-timers can enjoy the experience with confidence, supported by our skilled masters.

FEATURE

Hokkaido's cool climate and rich soil make it a leading region for buckwheat.
Our soba is made with Hokkaido buckwheat flour and spring water from Mount Yotei for a clean, pure taste.

[About Soba Dipping Sauce]
We use katsuobushi shaved exclusively for soba broth by a specialist supplier in Kyoto.
Vegan and gluten-free options available with customized dipping sauce.

Available Dates	December 15, 2025 – March , 2026 （TBD）
Capacity	Up to 8 participants per session
Session Times	Three sessions per day — 12:00 PM / 1:30 PM / 3:00 PM
Includes	Soba-making experience, tasting session, dashi (broth) sampling, and an original
Participation Fee	¥12,000 per person

ABOUT THE INSTRUCTOR

TAKENORI FUJIWARA

Welcome to Niseko!
We are truly grateful that you have traveled such a long way to be here. Our mission is to provide you with a truly special Japanese cultural experience—one that is both delicious and delightful.

In our Tea Ceremony experience, we use authentic utensils brought from Kyoto, carefully selected Kyoto sweets, and the finest matcha, which is currently highly sought after and difficult to obtain.
In our Soba-Making experience, we are committed to quality from the very beginning—using 100% buckwheat flour, pure water, and a richly flavored dashi broth to create the most delicious soba possible.

We promise to deliver an authentic experience that will make your time in Niseko truly unforgettable.

Chanoyu The KYOTO

ACCESS

SANSUI NISEKO

1-4-5-32 Niseko Hirafu, Kutchan-cho, Abuta-gun,
Hokkaido 044-0080, Japan

Tea Ceremony - Inside the entrance on the second floor
Soba making - Inside the SANSUI DINING

RESERVATION