



MEDIA RELEASE

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## Modern Japanese Izakaya, Tomo Niseko, Opens This Winter

Tomo Niseko is a modern Izakaya restaurant that features local ingredients, a welcoming and knowledgeable service team, and is housed within a contemporary chalet style design featuring views of Mt. Yotei. The Japanese Kanji for Tomo, 共, means together and the dishes are created to be shared. The guest experience centres upon enjoying a meal in either the main bar, the private room, or the upstairs dining area. The restaurant's interior utilises a clean, welcoming aesthetic with locally sourced materials, and artworks by Jonathan Jay Lee.

Johan Soignet is the Head Chef of Tomo Niseko, with experience working in restaurants around the world, most notably Ronin in Hong Kong, Sake no Hana in London, and Kikunoi in Kyoto, Japan. Johan's cooking is influenced by flavours from Europe and Asia using classic and progressive cooking techniques. The result is a menu that reflects his global experience, and also pays homage to traditional Japanese cooking with ingredients-driven dishes showcasing local, seasonal produce.

The restaurant is managed by Tim King. In addition to managing food and beverage events in Niseko since 2014, Tim has been a key contributor at events in Hong Kong such as Taste of Hong Kong, Wine & Dine Festival, Art Basel and Art Central while working with Yardbird and Chinos restaurants, and the craft distiller Fernet Hunter. His experience abroad and within Niseko brings a professional and warm service style that will welcome out of town and local guests alike.

Tomo Niseko provides a space where resort guests and local residents can gather to eat, drink, and share together in a casual setting. The restaurant is located within The Orchards, an award-winning community of luxury homes managed by MnK Niseko, located 1 km from Hirafu Village. The restaurant is open daily in the winter from 4:00pm until late. While reservations are encouraged, walk-ins are also welcome. The restaurant seats up to 50 people with a private dining room and bar on the ground level. The address is 48-37 Aza Kabayama, Kutchan-cho, Abuta-gun, Hokkaido, Japan 044-0078, phone +81 0136-55-5524, email [reservations@tomoniseko.com](mailto:reservations@tomoniseko.com).

### About MnK Niseko:

MnK Niseko is an integrated real estate company that provides year-round accommodation and hospitality solutions to guests across three unique resort properties – Akazora, Country Resort and The Orchards. The team at MnK Niseko also provides EdVenture camp, the internationally recognised education and adventure programs for children and young teenagers. For more information visit [www.mkniseko.com](http://www.mkniseko.com).