

81

NISEKO

Private In-Home Dining Experience
Winter Season 2024-25



We are nature—
a boundless, infinite circle, alive and eternal.

To eat is to live—
a quiet act of reverence, embracing the blessings of life
and the gifts of the earth.

Through our cooking, we honor humanity's place in the cosmos.

A memory carried on a scent,
a symphony played in a sound,
a landscape captured in a bite,
a story whispered through texture.

Awaken your senses, ignite the wildness within,
and let the pulse of nature echo in your soul.

May this moment bloom in your memory forever.

When we live in harmony with the rhythm of the earth,
we find clarity in simplicity,
and rediscover the truths that matter most.

The 81 Niseko Team

Takeshi Nagashima

Born in 1979 in Aichi Prefecture, Takeshi Nagashima began his culinary journey aboard a Japan Self-Defense Forces escort ship. He trained at the renowned three-star restaurant El Bulli in Spain before opening 81 in Tokyo in 2012, later relocating it to Nishiazabu in 2015. Alongside running the restaurant, he expanded into private catering in Niseko during the winter, showcasing his diverse culinary talents.

Paco La Monica

Italian chef Paco La Monica discovered his passion for cooking at 15 in his family's restaurant. He trained at world-renowned restaurants like Noma in Copenhagen, Gaggan in Bangkok, and KOKS in the Faroe Islands, refining his skills in diverse culinary traditions. In Japan, he co-managed a hotel in Nagano, trained in kaiseki at Satoyama Jujo, and worked as sous chef at Gucci Osteria in Ginza before joining 81 in Nishiazabu.

Alessio Gorni

Italian-born Alessio Gorni transitioned from economic studies to fine arts, starting his career as a photographer and artist in Barcelona. He opened a pizza shop in his hometown, combining food with art, and later explored street food in Italy and Australia. In Japan, gained PR and business skills within recruitment, and now collaborates with art galleries to create immersive events through his co-founded project, Fuego.

81 History | Takeshi Nagashima

- 2012 - Established in Ikebukuro
- 2013 - Awarded Michelin star
- 2014 - AsiaTour Singapore, Shanghai, Hong Kong
- 2015 - Moved to Nishi-Azabu
- 2016 - Collaboration with outdoor festival TAICOCLUB
- 2017 - Executive chef of Ultra Music Festival: Japan VVIP
- 2018 - Established Acorn for the Niseko winter season
- 2019 - Executive chef of Veuve Clicquot outdoor special event in Niseko
- 2020 - During pandemic pivoted to at-home meals
- 2021 - Launched 81 Diner & Grocery
- 2022 - Established 81 Niseko winter season private catering
- 2023 - Established 81 Lab in Niseko, returned for winter season private catering
- 2024 - Niseko Winter Season Private In-home Dining Experience
- 2025 - 81 Tokyo returns





At 81, we blend our diverse culinary expertise, honed in world-renowned establishments to create meals that are both innovative and deeply respectful of nature offering an 8 course **Omakase** experience following the **Kaiseki** traditional flow.

Storytelling Through Food

Every ingredient has a story, we take pride in sharing these tales, creating immersive experiences that connect the diner to the dish.

Nature as Inspiration

Our dishes are designed to mirror the beauty and simplicity of nature, while surprising and delighting with every detail.

Ingredient Integrity

We honor each ingredient by carefully selecting the optimal cooking, slicing, and presentation techniques to enhance its natural flavor and texture.

Think Global, Act Local

Seamlessly blending the best of each to craft a dining experience that is both indulgent and deeply meaningful. Through food, our chosen medium, we aim to inspire emotions and create unforgettable memories.



Private In-home Dining Experience

We proudly offer two distinct culinary journeys, each crafted with precision, passion, and artistry to provide a luxurious and unforgettable dining experience in the comfort of your accommodation.

**Minimum group size: 4 people per booking*

**Service does not include beverages*

Seasonal Tasting Experience

– ¥55,000 / per person

A celebration of Japan's rich culinary heritage, this 8-course menu is a heartfelt homage focussing on exceptional local ingredients while incorporating the finest produce from across the country, elevated to luxury.

We work closely with regional artisans and suppliers to create dishes that highlight the beauty and richness of Japan's finest offerings.

Expect to indulge in exquisite creations featuring ingredients like:

Snow crab, venison, and amakusa daio

Scallops, black truffle, and snow-aged vegetables

A curated selection of premium Japanese produce

Our philosophy centers on forging a meaningful connection between the artisans who provide these ingredients and our chefs who transform them into art. This menu is a tribute to the beauty and heritage of Japan, delivering a unique story with every bite.

* Kids Dining Experience (under 12 years old) – ¥5,000 per child



81 Signature Course

– ¥81,000 / per person

Designed for those seeking the pinnacle of Niseko luxury, the 81 Signature Course elevates the Seasonal Tasting Experience, transcending borders to deliver the finest ingredients from around the globe into your home.

Each dish is a celebration of abundance and elegance, offering an extraordinary gastronomic journey.

Highlights can include:

Rare white truffles from Alba

Sea urchins, caviar, and porcini mushrooms

Premium wagyu beef, abalone, lobster

More than a course—it's an exploration of global decadence, fused with the precision and innovation of 81's philosophy. Every dish is crafted to delight the senses, bringing an unparalleled luxury dining experience to your table.

* Kids Dining Experience (under 12 years old) – ¥5,000 per child





Amuse

Hairy Crab Cappuccino
Crab meat, Bisque, Asparagus, Soy milk foam

Appetizer

Scallops, Kabu Surinagashi, Yuzu oil, Caviar

Owan

Japanese Spiny Lobster Soup

Toasting

Ezo Deer Burger, Brioche, Sauteed Spinach, Hokkaido Mozzarella

Fish

*Hokkaido Selected Seasonal Fish, Shirako Acquapazza (Cod Milt),
Uni (Sea Urchin)*

Meat

*Premium Wagyu Beef Lean Cut, Potatoe Cream,
Apple, Black Garlic*

Gohan (Pasta)

Alba White Truffle (Tuber Magnatum) Tagliatelle

Dolce

White Chocolate Mousse, Sea Salt & Oil with Vin Brulee

Omiyage

81 Original Liver Paste

Sample Menu

From planning to perfection

Let us handle all the details.

We take care of every detail, ensuring a seamless experience from beginning to end.

1. Our process begins with a consultation to accommodate any dietary restrictions, allergies or dislikes
2. Followed by menu planning, ingredient sourcing, and preparation.
3. On the day of your dinner, the 81 team arrives at your accommodation to set up, cook, serve, and clean up, leaving you with nothing but a perfect dining experience.

The Dining Experience

We understand the importance of privacy, especially in an intimate setting. Our service is designed to be unobtrusive, allowing you to enjoy your meal without interruption.

The 81 team will quietly and efficiently manage all aspects of the dining experience, so you can focus on enjoying your evening.

From the moment we enter your space until the last dish is cleared, we maintain the highest standards of care.





Bring the experience to your getaway

To book your 81 dining experience, contact us at:

Tablecheck	https://www.tablecheck.com/en/81-niseko/reserve/message
Direct phone	+81 70 2251 3420
Whatsapp	+81 70 2251 3420
Mail	info@eightyone.restaurant
Instagram (Direct Message)	81eightyone.tokyo

**Please indicate your preferred dates, group size, course selection, and accommodation address.*



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