

FOUR SEASONS STYLE

SHIKI NISEKO

LOCATION
UPPER HIRAFU VILLAGELUXURY SHORT & LONG STAY
HOTEL-SERVICED APARTMENTS

Shiki Niseko made an impressive debut when it opened in 2013 pioneering Niseko's first year-round integrated hotel, serviced residences and retail development. Following the success of this project, they tackled another gap in the market with MY ecolodge – a brand new boutique travellers lodge catering also for corporate, edu-vacation and general group stays.



If you draw a circle around Hirafu Village, you'll find Shiki Niseko marking almost the exact centre point – here, you're staying right in the beating heart of the world's hottest new ski destination. A few minutes' walk in either direction takes you to the Hirafu Gondola or the Ace Family Lift. A half dozen bars and a score of restaurants are within a short stroll, as are the all-important convenience stores.

And that's just outside the building. Within the Shiki itself is a range of features that puts the building in a league of its own – first of all is Niseko's most famous restaurant, the Michelin-starred French restaurant Kamimura.

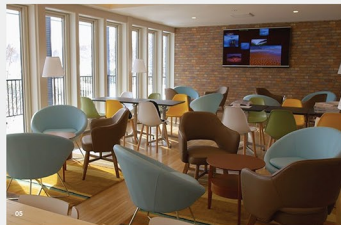
There is also another excellent restaurant/café, Iki, which offers barista-made coffee and à la carte breakfast, and in the evening traditional charcoal grill and teppanyaki cuisine. Shiki is also home to Hirafu's only deli-style supermarket, ATM, and Toyota Rent-a-Car office.

While the 68 apartments are fully self contained, Shiki feels more like a boutique hotel from the moment you step inside. Its luxurious lobby entrance wouldn't be out of place in an old established European or North American resort with its stunning modern alpine design.

01. Mt. Yotei view living
02. Shiki exterior facade
03. Lobby Lounge
04. Deli-Supermarket + Cafe



05. My Ecolodge's lounge
06. Green Bentos



MY ECOLOGE

BOUTIQUE TRAVELLERS LODGE, HIRAFU IZUMIKYO

First opened for the winter of 2016, MY ecolodge is a designer hostel featuring a range of environmental friendly design features to ensure it leaves a minimal environmental footprint. MY ecolodge is also the first affordable boutique travellers lodge designed for savvy budget conscious skiers and holidaymakers. It offers guests a modern, clean and safe environment with all the facilities of a five-star ski resort at a fraction of the price. The boutique lodge boasts 50 double/twin rooms and 18 quad-share rooms with a total of 172 beds, free high-speed Wi-Fi, common lounge and onsite dining and catering by Green Bentos Cafe and Dining, offering takeaway bento box meals, hors d'oeuvres and other catered dining options. MY ecolodge extends value-added packages for school educational trips or corporate retreats.

Professional event planners can design fun-packed activities and corporate programs, for both short and long-term stays during all four seasons. RE

- Key environmental features:**
- Eco-friendly shower heads reduce water used by 35%
 - Building-wide LED lighting reduces energy usage
 - Motion sensors turn common-area lights off automatically
 - Individual bedside lamps to reduce energy usage
 - Onsite waste sorting bins to support local recycling efforts



Each apartment is luxuriously laid out and furnished, incorporating contemporary Japanese aesthetics and premium furnishings and fittings, enhanced with the luxuries of Asian hospitality. Living areas feature solid timber floors and full-height double glazed windows framing the famous views of Mt Yotei, the ski mountain and surrounding national park. RE

Shiki Niseko and MY ecolodge are managed by Fairlane Hospitality, ensuring the finest hospitality for guests across both properties. Both properties were developed by Malaysian developer Low Yat Group.

Developer	Shiki Location	Minutes to Ski Lift	MY ecolodge Location	Minutes to Ski Lift
Low Yat Group Malaysia	Upper Hirafu Village	Walk 3 mins / Shuttle 1 min	Hirafu	Shuttle 3 mins



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