



HONG KONG - 22 January 2015 - Opened just in time to take reservations and deliveries for the 2015 ski holiday season, Ryunabe introduces a Cantonese touch to Niseko. Located at the heart of Hirafu, Ryunabe is a small boutique fashioned restaurant in traditional Japanese style. Seating 40, the design reflects the ambience of a classic Japanese bistro, with beautiful use of timbers, and traditional Japanese design elements that greet you upon arrival. Under the guidance of renowned Chef Alex Chan and his team, the menu is designed to delight. Chef Chan a native to Hong Kong comes from a heritage of distinguished chefs whom have been cooking for the Who's Who of Hong Kong for generations. With fresh ingredients flown in daily and hand selected to ensure the utmost quality, Chef Chan's menu allows guest to take a stroll through the tastes of Cantonese hotpot. Choose from an superb selection of a hearty tomato seafood stew, tempting 3.7 Hokkaido milk base, or any other assortment of our signature homemade soup bases, all cooked for 36+ hours to perfection, traditional Hong Kong Special Clay Pot Rice, and the best quality Wagyu beef and Spanish Iberico pork. Ryunabe's menu is complemented by an exceptional beverage bar, which boasts a sophisticated collection of handpicked Japanese Ginjo, whiskeys and fresh juices. Ryunabe specializes in pairing traditional Cantonese Hotpot dining with the most exquisite ingredients in a truly unique ambience, prefect for private parties, romantic dinners, or just a quiet casual meal to relax and nourish your soul after a day on the slopes.

*For orders over ¥15,000, Ryunabe can deliver the unique Cantonese-Japanese dishes to your doorstep.*

For reservations and deliveries, call [+81 136-55-5304](tel:+81136555304).



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Opening hours: 5pm to 1am, Monday to Sunday.



Ryunabe.Niseko

Website: <http://www.ryunabe.com/>

