Tatsuya

Japanese

Val d'Isere
2026/27

THE CAVIAR BAR

Tatsuya

日本酒 THE SAKE BAR

This winter, together with
The Caviar Bar and The Sake Bar,
we introduce a collection of discreet,
fully private culinary experiences, designed
exclusively for luxury chalets across the Alps.

SUSHI. SAKE. CAVIAR.

Each offering can be enjoyed
individually or thoughtfully combined,
creating a bespoke experience tailored to the
occasion, the setting and your guests.

Designed for guests who value rarity, intimacy
and impeccable taste.

BEYOND DINING

Tatsuya is more than a dinner.

It is a journey into the soul of Japanese culinary artistry, led by a master Sushi Chef and a certified Sake Sommelier.

We craft intimate, immersive dining experiences for those who understand that flavor is an art form, and that a meal can become a ritual.

SETTING& ATMOSPHERE

We bring the atmosphere of an intimate Japanese sushi counter directly to the guest's chalet or private residence.

Each omakase menu is created individually, using carefully selected seasonal ingredients and premium seafood.

Every course is prepared and served in front of the guests, allowing them to experience the precision, rhythm and hospitality of Japanese dining.

TRUST Tatsuya THE MASTER

From the first course to the final piece of sushi, every detail is designed to create a memorable evening.

Refined, personal and entirely private.

THE SERVICE

We transform your home or villa into a serene, elegant Japanese space.

From tableware to incense, from candlelight to ceramic artistry, every element is chosen with intention.

We arrive fully equipped, serve with precision and elegance, and leave your kitchen spotless at the end of the night.

All you do is relax, enjoy, and remember.

SAKE PAIRING

Pairing sake with food is a refined science. The right match enhances both drink and dish in powerful, surprising ways.

Selection of hand selected sake, matched to each of our menus and served throughout the dinner to truly complement our dining experience.

All curated and presented by
a certified sake sommelier.

Whether for a welcome reception,
aprés-ski aperitif or celebratory gathering,
everything is brought directly to You.

We would be delighted to collaborate
with your concierge team and create
tailored experiences for your guests
this winter season.

DISCOVER THE PRIVATE OMAKASE

Warm regards,

Tatsuya

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