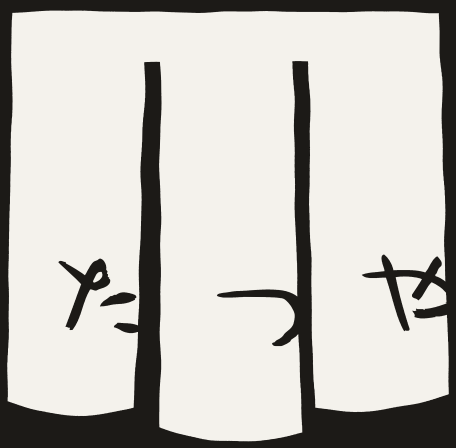
WINTER ALPINE COLLECTION

SUSHI · SAKE · CAVIAR



Tatsuya

WINTER 2026/27

FRENCH ALPS

Private Japanese Dining

The collection

Sushi · Sake · Caviar

This winter, Tatsuya and The Caviar Bar bring three private services to chalets across the Tarentaise Valley. Book one, or combine them on the same day.







Sushi

Private omakase, prepared and served in front of your guests.

Sake

Pairings and masterclasses with a certified sake sommelier.

Caviar

Degustations, arrival boxes and caviar service for your guests.

Designed around your guests

Each service is adapted to the occasion, the group and the chalet.

Nothing to organise

We bring the products, equipment, tableware and service.

Discreet and private

Everything happens in your chalet or residence.

One team

Three services, coordinated by one partnership.

Private omakase throughout the Tarentaise Valley.

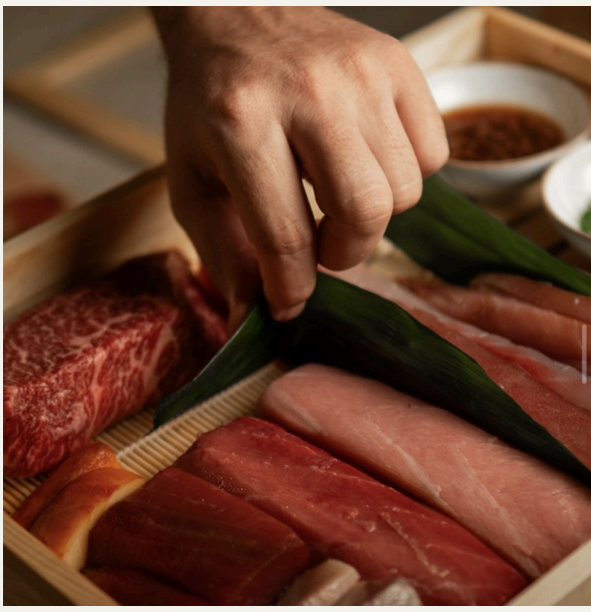


Sushi

6 to 14 guests

A Japanese sushi counter in your chalet. Every course is made in front of your guests and eaten the moment it is ready.





At the counter

Nigiri, rolls and warm dishes from the Japanese kitchen, served course by course at your table.

What is included

Everything for the dinner: ingredients, equipment, tableware, service and travel. We set up, prepare and serve each course in front of you, and leave your kitchen spotless.

Leave it to the chef.

Four menus

For 6 to 14 guests

Discovery

9 courses

Our introduction to the sushi counter: light starters, nigiri and rolls, and Japanese wagyu gyoza.

Fire & Umami

10 courses

The warm side of the Japanese kitchen: tempura, miso black cod, gyoza and ramen, with no nigiri or rolls.

CHEF'S CHOICE

Signature

12 courses

Our fullest menu: nigiri, a tuna trilogy from akami to otoro, and Japanese wagyu steak.

Vegetarian

10 courses

Fully vegetarian, down to a kombu and shiitake dashi: vegetable nigiri and rolls, tempura and miso-glazed aubergine.

Choosing a menu

Menus start from €215 per guest. Choose one, or leave the choice to us and we will recommend one around your preferences.

Allergies and dietary requirements

Tell us when you book and we adapt the menu.

The dinner

Usually two to two and a half hours, depending on the menu and the pace of your table.

Larger groups

Up to 14 guests at your table. For larger gatherings or receptions, we design a bespoke format with you.



Rafael

Chef

One chef, one table, your chalet.

Rafael has spent over a decade at the sushi counter, in the kitchens of London, Mallorca, Andorra and Ibiza, where he was Head Sushi Chef.

Along the way he worked at SUMI by Endo Kazutoshi in London and Koy Hermitage by Hideki Matsuhisa in Andorra, both featured in the Michelin Guide.

Those kitchens shaped the way he cooks: respect for the ingredients, precision in preparation, and attention to the small details that change how a meal feels.

At your table he prepares each course in front of you, tells you about the ingredients and lets the dinner move at your pace.

Rafael speaks English, Spanish and Polish.



Sake

With a certified sake sommelier

Sake and sushi grew up together. With Magdalena, our certified sake sommelier, you can choose between two options.

OPTION 1 · WITH YOUR DINNER

Sake pairing

To complement your Japanese dinner: a sake chosen for each course, served at the right moment and temperature.

OPTION 2 · ON ITS OWN

Sake masterclass

A separate booking and a full evening in itself: a guided tasting through the history, styles and seasons of sake, with artisan nigiri from Tatsuya prepared for each pour.

Rare in the Alps

A sake service is something guests seldom find in the mountains.

Chosen by a sommelier

Each sake selected with expertise and a personal touch.

Japanese tableware

From the sake to the cups, everything is brought to your chalet.

Entirely private

In your chalet, hotel or event, shaped around your guests.

On request, subject to availability. Priced separately.



Caviar

With The Caviar Bar · Antonius caviar

The Caviar Corner

A caviar station with Antonius Siberian and Oscietra, served as a caviar bump or with warm blinis and crème fraîche. For arrivals, après-ski and New Year's Eve.

Roaming caviar service

A server moves among your guests, assembling warm blinis and caviar to order. Suited to events, après-ski, celebrations and other special occasions.

Private degustation

Three caviars tasted side by side: origin, texture and how to judge quality. Champagne, vodka or sake pairing on request.

The Caviar Box

Caviar and accompaniments, prepared for chalet arrivals, Christmas and New Year. Advance booking only.

Caviar gifts

50 g Siberian with 50 g Oscietra, or 125 g Oscietra. Gift wrapping on request.

Antonius raises its own sturgeon, so quality is controlled from the farm. On request, subject to availability.



How it works

From the first message to the last course

Where

Throughout the Tarentaise Valley: Val d'Isère, Tignes, Sainte-Foy, La Rosière, Les Arcs, La Plagne, Courchevel, Méribel and Val Thorens. Travel within the valley is included in our dinners.

What we need

A hob (gas or induction) and an oven. When you book, we ask for a photo of the kitchen and the table to plan the set-up.

On the day

We arrive about two hours before dinner, allowing for mountain weather, and leave within an hour after service, with your kitchen clean.

To book

Send us the date, the chalet, the number of guests and any allergies, by WhatsApp or email. Tell us which services you would like, or let us suggest a combination. Concierges and chalet teams can book for their guests.

Reservation

A 50% deposit reserves your date. Full terms are sent with your booking confirmation.

Dates in the season fill quickly. We always do our best with last-minute requests.

Tatsuya

A sushi counter in your chalet.

TO BOOK

Send us your date, chalet
and number of guests.

WHATSAPP

bookings@tatsuyajapanese.com

+34 711 50 70 90 · TatsuyaJapanese.com

One booking for sushi, sake and caviar.
We coordinate everything with The Caviar Bar.

IN PARTNERSHIP WITH

THE CAVIAR BAR

Magdalena Kasprzyk · info@caviarbarevents.com

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