

PRESS RELEASE

SEKKA lab.

SEKKA lab is the latest project by Shouya Grigg, the founder and creator of SEKKASTYLE and ZABORIN. SEKKA lab consists of Auguri Italian restaurant and lounge plus the SOMOZA cafe and gallery that has been designed and created using a combination of antiques and found objects that give a rustic yet modern earthy feel.

SEKKA lab opened on the 31st Dec 2016. Shouya Grigg founder and Creative Director of Sekka Style, one of Niseko's most iconic hospitality and design houses, has employed the services of Chef Kobayashi an accomplished master of Italian-inspired cuisine to create and bring to Niseko a fresh new concept of dining, art and chilling out.

Shouya Grigg has adopted a very hands-on approach to the construction of SEKKA lab, employing local construction teams with a knowledge of his signature Sekka Style design to complete the fit out, totally transforming the disused warehouse into a unique dining and cultural location in Niseko, Kutchan's CBD. Throughout the space, he has blended reconstituted traditional Japanese materials with the fresh, clean lines of timber, steel and glass, the result is nothing short of mesmerising.

Diners can enjoy viewing the artistry of Chef Kobayashi and his staff of experts working in their open kitchen from the wrap around bar counter seating in front of the kitchen area. Another appealing feature of SEKKA lab is the intriguing gallery space, stocked with Japanese pottery and other unique hand selected artefacts located street side to the front of the building.

Upon entering the building through a specially constructed steel and stained glass door made from reconstituted materials, the eye is drawn to the impressive custom built two stories high steel and glass wine cellar stocked with wines from around the world and the impressive scroll made up of photos personally taken by Shouya Grigg. A rustic staircase leads to the second-floor dining and function area with large expanses of glass and an open mezzanine type feel; there are ample seating and space for groups in this area as well.

The staff and management look forward to hosting you at SEKKA lab. For more information or links to high-resolution articles and supporting documentation, contact Marketing and Communication from the links below.

Dinner Course: 5,000yen or 8,000 yen
A la carte menu options start from 800 yen

Trading Hours: Open all year

Weekdays	Sat/ Sun
Cafe 11:00 to 18:00	Cafe 11:00 to 18:00
Dinner 18:00 to 23:00	Lunch 12:00 to 14:00
	Dinner 18:00 to 23:00

* Opening times and days may vary depending on the season.

Address: Japan, Hokkaido, Abuta gun, Kutchan cho, Minami 1 jyo, Nishi 2 chome15-2

Tel: +81-136-23-1139

Communication and Marketing/ Reservations
info@sekka-lab.com

www.sekka-lab.com

