

Strolling down Oyu-dori, Nozawa Onsen's central shopping street, you can't miss Haus St Anton. Incorporating a hotel, jam factory, restaurant, and café, its architectural design resembles typical structures found in Austrian villages—hence the name (St Anton is the village in Austria that Hannes Schneider hailed from, and is a sister city to Nozawa Onsen). All thirteen hotel rooms feature distinctive interiors, combining a cozy ambience with a modern style, similar to European mountain lodges. Even if you're not a guest at Haus St Anton, it's well worth dining in its restaurant. Here, Kensaku Katagiri, a former ski champion and trainee at Ritz-Carlton Osaka's La Baie restaurant, turns fresh, local produce and carefully selected international ingredients into creative dishes based on French cuisine and combined with Japanese traditional cooking techniques. Order an *osusume* (chef's recommendation) course, and savor Nozawa Onsen's nostalgic charm fused with the modern vibes of urban Japan. The jam factory, meanwhile, with its cozy café space, is the perfect place to take an indulgent moment for yourself. If you're craving a snack, go for Nagano's specialty, *oyaki* buns. Made from fermented flour dough, Nozawa Onsen's version is filled with a juicy mix of vegetables including local favorite leaf vegetable Nozawana. They also have different types of bread, ice cream made from local fruits, and plenty of coffee options. Don't hold back when it comes to sampling all the delicious, additive-free homemade jams and seasonal juices on offer at the tasting table. They make perfect souvenirs or gifts for loved ones back home—if they make it that far.