



Award-Winning Japanese Restaurant Takibi Announces Sundance Mountain Resort Pop-Up in June

Portland, Oregon (May 23, 2023) — Takibi, one of Portland's most acclaimed Japanese restaurants, is heading to Sundance Mountain Resort in Utah, June 16 through 25. The innovative restaurant developed by Snow Peak, a Japanese camping brand, was named one of America's best new bars in 2022 by Esquire Magazine, won a Sunset Travel Award 2022, and secured a spot on Portland Monthly's Top 50 restaurants list. The summer pop-up presents a rare opportunity for Utah residents to enjoy the award-winning food and drink from the Takibi team, and is part of a growing partnership between Snow Peak and Sundance Mountain Resort.

Snow Peak was founded in Japan with the belief that time outdoors with others restores the human spirit. The camping brand has been creating one-of-a-kind experiences in nature for 65 years with heirloom-quality camping gear and apparel. Takibi – the Japanese word for “bonfire” – brings the brand's outdoor values into the dining room, giving friends a place to gather and connect over seasonal Japanese-inspired cuisine.

“At Snow Peak, we believe that a meal drawn from nature's bounty and enjoyed with friends outdoors is one of life's simplest and greatest pleasures,” said Snow Peak Chief Future Officer, Matt Liddle. “We're delighted to bring our award-winning culinary team from Takibi to Sundance this summer as part of our growing partnership. With a heritage of elevated culinary and recreation experiences in the mountains, and their dedication to the intersection of art, community and nature, Sundance shares a lot of core values with Snow Peak.”

“We believe that true magic flourishes when two contrasting ideas come together in harmony and this collaboration is a beautiful example of that,” said Kurt Berman, Sundance's Vice President of Hospitality. “When the precision of fine Japanese dining unites with the rustic nature of Sundance

Mountain Resort, you suddenly have this exquisite memory you wouldn't be able to replicate anywhere else in the world. This collaboration ignites the senses on all levels, and we look forward to featuring Takibi in the Tree Room.”

Takibi's pop-up at Sundance promises a culinary experience that melds traditional Japanese techniques with seasonal ingredients. Two events will take place: the Takibi Omakase on Sunday, June 18 in the Tree Room, and a week-long pop-up at the Owl Bar. More details can be found below.

Takibi Omakase in the Tree Room

Date: Sunday, June 18

Seatings: Seatings at 5 pm and 8 pm, 18 guests per seating. Reservations [here](#).

Menu: Ten-course omakase

Cost: \$250 per person (optional beverage pairing available for \$75)

Location: The Tree Room's private dining room, The Library, features a fireplace and houses Robert Redford's private book and art collection.

At the Takibi Omakase dinner, guests will have the chance to indulge in ten special courses by Takibi Executive Chef Cody Auger. Dishes include abalone with spruce tips and black truffle; scallop with ramp miso and crispy spring onion; chawanmushi with oyster, caviar and chive; and Wagyu with morel and asparagus. Additionally, Takibi's Bar Manager Alexandra Anderson will offer an elevated beverage pairing menu to accompany the omakase. To commemorate the event, each guest will receive a special gift of a pair of Snow Peak chopsticks presented in a limited edition Sundance leather case.

Takibi at the Owl Bar

Date: Friday, June 16 through Sunday, June 25

Seating: No reservations required

Menu: A la carte menu features a dozen signature Takibi dishes and cocktails using ingredients sourced from Utah and Japan

Cost: \$8 - \$20

Location: The Owl Bar. Discovered by Robert Redford, it was restored and moved from Thermopolis, Wyoming to Sundance Mountain Resort.

The Takibi pop-up at the Owl Bar will provide guests with an extended opportunity to savor a selection of Takibi's most popular dishes including the albacore warayaki with tosazu, ginger and negi; chicken karaage with shio koji and lemon; black cod, charcoal grilled with chickpea miso; saba shioyaki, grilled mackerel with lemon and daikon oroshi; and tofu donuts. Alongside the delectable menu,

Anderson's skillfully crafted cocktail menu will feature drinks incorporating ingredients from both Utah and Japan, plus Takibi Classics like the Nori Green Tea Punch and Takibi Highball. Furthermore, Anderson will be bartending during the opening weekend (June 16-18), adding her expertise and flair to the dining experience.

For reservations and more information, please click the link [here](#).

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