

WorldDenver Presents:

STAYCATIONS

a new way to travel the world without leaving your home

TOASTING TO TAKAYAMA

This staycation is presented in partnership with Denver Sister Cities International. Please stay tuned to explore more of Denver's sister cities with WorldDenver over the next few months.

All aboard the WorldDenver Express, a gleaming high-speed train with socially distant passenger seating, and the latest addition to our transportation fleet! Today we will be chugging along to Takayama, Japan, where celebrations for the 60th anniversary of sisterhood between Denver and Takayama will take place this weekend. Takayama was only Denver's second Sister City when the municipalities formally twinned in 1960; today, Denver has ten official Sister Cities relationships around the world. Thanks to this legacy of friendship, Takayama became an economic partner in a pilot program run by the City of Denver and, as a result, the very first recipient of exports from Denver Beer Co. in 2015. Denver's relationship with Takayama was also instrumental in securing a direct flight between Denver and Tokyo.

CULTURE

Located in Japan's mountainous Gifu Prefecture, Takayama has its own special charm in the narrow streets of its historic Sanmachi Suji district, which are lined with wooden merchants' houses dating to the Edo Period (1603-1868) along with many small museums. Ruling during what was considered the golden age of Japan, the feudal military government of the Tokugawa shogunate came to power after centuries of upheaval during the Sengoku or "Warring States Period." The shogunate controlled Japan from the new capital of Edo (now called Tokyo), and though located at a great distance from the capital, Takayama was renowned for the skill of its carpenters, timber craftsmen, and other artisans. The small city was placed under the direct control of the shogun, who made use of the master craftsmen in constructing temples and official buildings that still stand today throughout Japan.

Join us in celebrating Denver and Takayama's sisterhood tomorrow, November 7th, with a cooking demonstration of the local cuisine at a traditional style house, and a "half time" Rajio Taiso!

[Register here](#) to join the Zoom adventure from 7-9 PM MST and then enjoy a sneak preview [virtual tour](#)!

CUISINE

The Denver Takayama Sister City Committee will present a cooking demonstration tomorrow with honored friend Mika-san in her traditional Takayama style home, sharing about Hida beef, Gifu's answer to Kobe's Wagyu, and how to create Hoba Miso, a meat and vegetable meal that is marinated with miso and cooked on a magnolia leaf over a clay grill. While the Kobe beef brand is internationally recognized, Hida beef has become equally esteemed in Japan since winning the "Wagyu Olympics" in 2002. Experts say that it's the pure spring water of Gifu prefecture that contributes to the wonderful flavor of Hida beef. If you are trying to recreate this meal at home, we recommend visiting your local butcher and getting a well marbled steak to enjoy, as well as visiting your local Japanese grocery for magnolia leaves!

BEVERAGE

Takayama also claims fame as one of the greatest sake-producing locations in Japan. Full-scale production began around the 17th century and, at its peak, there were more than 60 sake breweries in Takayama. Surrounded by the 3,000-meter high mountains, the Takayama region gets bitterly cold in the winter, a temperature change that is essential for sake production. Local sake brewers also swear by the locally produced "Hida-Homare" rice, known for its complex flavor palette hidden within the grains. There are six breweries currently operating in Takayama with each brand having unique flavors, colors, and aromas. Sake is enjoyed straight up, cold in the summer and warm in the winter. For this celebration, we recommend visiting your local grocery store and asking for their recommendations on a Japanese sake! You can also head over to Colorado's only craft sake brewery in RiNo for a unique and educational tasting experience.