

Media Release



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Clayoquot Wilderness Lodge Presents a Wild Table Weekend by Uchi

Clayoquot Wilderness Lodge on Vancouver Island's wild west coast has partnered with Hai Hospitality's multi award winning Uchi restaurants – popular across the United States in Austin, Dallas, Denver, Houston, Miami, West Hollywood, and Scottsdale – as Uchi takes the reins of the Clayoquot kitchen for a Japanese-style culinary long weekend in the wilderness.

Uchi's Vice President of Culinary, Jack Yoss, will bring the restaurant's famously refined dishes, freshest Pacific produce and local fish, and Japanese-style techniques to the tables at Clayoquot.

The Wild Table by Uchi culinary takeover runs over three delicious days, Thursday June 26 to Sunday June 29 this year and includes beloved Uchi classics, a bespoke east-meets-west menu, and a sushi-making demonstration highlighting the wild, fresh fish of Vancouver Island.

Keen foodies and nature lovers are in for a not-to-be-missed long weekend with all-inclusive rates from just CAD\$11,700* for two guests in a Rainforest Deluxe Canadian safari tent. The Wild Table by Uchi includes:

- Luxury accommodation for three nights in a beautifully appointed safari-style tent
- All dining and drinks
- A Friday night showcase of Uchi's iconic classics
- A Saturday night collaborative east-meets-west dinner served family-style
- A sushi-making demonstration led by Uchiba Austin's Chef Rudy Martinez
- Full program of signature guided adventures in Vancouver Island's pristine wilderness.

Uchi, meaning "house" in Japanese, was founded by James Beard award-winning Chef Tyson Cole in 2003. One of the few American sushi masters, his artful interpretation of Japanese cuisine blends tradition with innovation and has been warmly received by Austin's diverse dining crowd, as well as global audiences for over two decades.

Guests at Clayoquot over the Wild Table by Uchi weekend can look forward to a celebration every evening, a variety of wild, local seafood stars on the menus through a refined Japanese lens. Think Rustico Bay oysters with strawberry-chili granita and micro cilantro; Hama chili with yellowtail with ponzu, Thai chili and orange supreme; Negitoro handroll with bluefin tuna, Northern Divine caviar, green onion and tamari; Nova Scotia lobster roll with kizami wasabi aioli, brown butter and potato furikake; and Binchotan grilled A5 with charred onion, sunchoke-dashi puree and roasted sunchoke.

In between dining, guests on the weekend can explore Vancouver Island's wild, unspoiled frontier on signature adventures from horseback riding and hiking to canyoning, meditative yoga and taking the glacial plunge.

*Subject to availability, conditions apply.

For more information and bookings, visit <https://clayoquotwildernesslodge.com/package/the-wild-table-by-uchi/>; <https://clayoquotwildernesslodge.com>, contact reservations at reserve@clayoquotwildernesslodge.com or call +1 250-266-0397.

Editors' Notes: Baillie Lodges is a growing portfolio of luxury lodges renowned for setting benchmarks in premium experiential travel. Founded in 2003 by James and Hayley Baillie, the boutique properties are set in exclusive locations of unique natural or cultural significance and appeal to the discerning global traveller seeking a remarkable experience. The Australia-based collection includes Southern Ocean Lodge on Kangaroo Island, Longitude 131° at Uluru-Kata Tjuta, Capella Lodge on Lord Howe Island, Silky Oaks Lodge at the Daintree Rainforest, and The Louise in the Barossa Valley. In 2019, an affiliate of KSL Capital Partners acquired Baillie Lodges with the aim to further expand the unique collection of luxury lodges. The partnership enabled the collection's foray into international waters, adding Clayoquot Wilderness Lodge on Canada's Vancouver Island and New Zealand's Huka Lodge. In Chile, Tierra Atacama and Tierra Patagonia offer extraordinary experiences of South America. Baillie Lodges' Australian properties are honoured as members of [Luxury Lodges of Australia](#). For more information, please visit baillielodges.com.au.