

## PRESS ANNOUNCEMENT For Immediate Release

Contact:

Jennifer Hamamoto, Programs/PR Manager, [jhamamoto@jcccnc.org](mailto:jhamamoto@jcccnc.org)  
Japanese Cultural and Community Center of Northern California  
1840 Sutter Street - San Francisco, CA 94115  
415.567.5505 - [www.jcccnc.org](http://www.jcccnc.org)

### Kaiseki Cooking Workshop with Kimika Soko Takechi and Larry Soky Tiscornia

*SAN FRANCISCO (August 28, 2009)* - The Japanese Cultural and Community Center of Northern California (JCCCNC) is pleased to announce a Kaiseki Cooking Workshop with Kimika Soko Takechi and Larry Soky Tiscornia on Saturday, September 12, 2009 from 1:00 p.m. to 3:30 p.m. in the Issei Memorial Hall of the JCCCNC, 1840 Sutter Street, San Francisco.

*Kaiseki ryori*, seasonal Japanese cuisine served during the traditional Chanoyu (tea ceremony) gathering, has its roots in the simple seasonal vegetarian cuisine served in the Zen temple.

*Kaiseki* cuisine uses fresh seasonal ingredients, simple seasonings and cooking techniques to create dishes that are beautiful to look at, tasty, and in harmony with the season.

This late summer *kaiseki* workshop will feature 4 courses including *edamame gohan*, poached chilled prawns with *dashi* jelly, *sakana no kuzutataki* and *sanshoku* grilled



peppers. Dashi soup stock will also be made using *konbu* (kelp) and *katsuobushi* (shaved dried bonito). The *mukozuke* (first course) will be chilled prawns with a home-made *dashi* jelly. The *nimonowan* (main course) will be *sakana no kuzutataki* (fresh fish lightly dusted with *kuzu* [kudzu starch]



and then poached). *Sanshoku* (3 colored) grilled peppers will be the *azukebachi* (side dish). The class will be mostly demonstration, with some hands-on arranging, and participants will be able to sample the dishes that are prepared. Easy to follow recipes will be provided.

The cost of this workshop is \$30 for members and \$35 for non-members. This workshop will be limited to the first 20 participants. A bowl of *matcha* will be served along with the Japanese cuisine to each participant. For more information or to register for this workshop, call the JCCCNC at 415.567.5505 or e-mail [programsevents@jcccnc.org](mailto:programsevents@jcccnc.org).

### **About Kimika Soko Takechi and Larry Sokyō Tiscornia**

Kimika Soko Takechi and Larry Sokyō Tiscornia are instructors of the traditional Japanese art of *Chanoyu*. They teach *Chanoyu* and its many related arts in San Francisco and travel to many places sharing their knowledge with others through lectures and demonstrations. They received their professional tea names in 1985 from Sen Soshitsu XV, then the head tea master of the Urasenke School of Tea, in Kyoto, Japan and both received the *Junkyoju*, associate professor, degree in 1994. The name *Soko* translates to "fragrance" and *Sokyō* to "bridge."

Kimika is from Iyo City, in Shikoku, Japan, and came to the U.S. in 1976 to study English at Holy Names College and the University of San Francisco. She worked as an artist in traditional kimono design in Kyoto and has been studying and teaching tea for 40 years. She is also an accomplished artist specializing in watercolors.

Larry, a San Francisco native, attended both City College of San Francisco and Los Angeles. Larry began his tea study in 1976 and trained for 6 years at the Urasenke School headquarters in Kyoto from 1979 to 1985. He graduated from both the international and professional

Japanese divisions of the school and returned to S.F. in 1985 as an instructor at the Urasenke Foundation of S.F. Since 1988 he and Kimika have been teaching *Chanoyu* privately in San Francisco and share the joy of tea with many.

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### **About JCCCNC**

Envisioned by the Japanese American community, JCCCNC will be an everlasting foundation of our Japanese American ancestry, cultural heritage, histories and traditions. The JCCCNC strives to meet the evolving needs of the Japanese American community through programs, affordable services and facility usage. The JCCCNC is a non-profit community center based in San Francisco.