



Japanese Cultural and Community Center of Northern California presents:

# Kaiseki Workshop

with Kimika Soko Takechi & Larry Sokyo Tiscornia

**Saturday, January 30, 2010 ~ 1:00-3:30 p.m.**

**JCCCNC - Issei Memorial Hall**

**1840 Sutter Street, San Francisco (between Buchanan and Webster)**

*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. Strictly vegetarian in earlier times, *kaiseki* cooking has changed with modern tastes and customs and now often includes seafood, poultry and meat in its many dishes.

This early spring workshop will feature 3 courses, *dashi* soup stock and rice. The *mukozuke* (first course) will be *hirame no kobujime*, thinly sliced raw flounder that has been lightly flavored with kelp. The *wanmori* (main course) will be *kaburamushi*, steamed fish topped with grated *daikon* radish and egg whites.



The *azukebachi* (side dish) will be *kohakunamasu*, a lightly seasoned salad of dried persimmons, turnips and carrots. The class will be mostly demonstration, with some hands-on arranging, and participants will be able to sample the dishes that are prepared.



Participants should bring an apron.

**Cost: \$30 members / \$35 non-members**

**Workshop limited to the first 20 paid and registered participants.**



**Kimika Soko Takechi** and **Larry Sokyo Tiscornia** are instructors of the traditional Japanese art of *Chanoyu*, the tea ceremony. 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 *Sokyo* 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.

For more information or to register, please call the JCCCNC at (415) 567-5505 or e-mail [programsevents@jcccnc.org](mailto:programsevents@jcccnc.org).