PRESS ANNOUNCEMENT
For Immediate Release

Contact:
Aya Ino, Director of Development and Communications
Japanese Cultural and Community Center of Northern California (JCCCNC)
1840 Sutter Street; San Francisco, CA 94115
(415) 567-5505 / aino@jcccnc.org
www.jcccnc.org

Cooking with Sonoko Sakai at the JCCCNC
Japanese Rice: Savory, Sweet, and Fermented

San Francisco (February 24, 2015) – The Japanese Cultural and Community Center of Northern California (JCCCNC) invites you to their upcoming workshop, Cooking with Sonoko Sakai - Japanese Rice: Savory, Sweet, and Fermented, on Saturday, March 21, 2015 from 10:00 a.m. to 1:00 p.m., followed by a presentation by Robin Koda of Koda Farms, the oldest family owned and operated rice farm and mill in California. The workshop will be held at their facility on 1840 Sutter Street in San Francisco.

Join food writer, teacher, and founder of Common Grains, Sonoko Sakai, as she shares her knowledge and passion for rice and other whole grains. She will demonstrate how healthy meals are prepared with brown, white rice and mixed whole grains and legumes. The workshop will include chirashi sushi (salad style sushi) using seafood, seasonal vegetables, roasted sesame, ginger and shiso leaves; a seasoned rice dish with sukiyaki beef, shirataki and pickled ginger. Sakai will also demonstrate how to make miso soup and fermented nuka (rice bran pickles) from scratch. Dessert will be shiratama, a light mochi (sweet rice cake) made with rice flour served with homemade sweetened adzuki bean paste.

For more information or to register for the workshop, call the JCCCNC at (415) 567-5505 or email programsevents@jcccnc.org.

###

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