Landmarking
Japantown
One of the Center’s primary goals, and the reason why it was created, is to preserve and promote Japanese and Japanese American cultural heritage.

Cultural heritage is defined as the legacy of attributes inherited and passed down from one generation to the next, with a focus on cultural values and traditions. This concept implies a shared bond and belonging to a cultural community. It represents history and identity; our bond to the past, to our present and the future. Cultural heritage includes both the tangible and intangible.

Tangible cultural heritage for our community include buildings such as the Center and Kinmon Gakuen, as well as sites such as the Buchanan Mall, Peace Plaza and the Japanese Colma Cemetery. The intangible includes practices and experiences such as customs, values, traditions, food, history, festivals, arts, language and folklore, that has been transferred from generation to generation within our community.

Cultural heritage is preserved by the people who understand, appreciate and care about it. That’s the role of the Center.

We do it by offering classes such as ikebana and karate, Japanese cooking workshops, organizing special events such as our Children’s Day Festival, celebrating holidays like Oshogatsu and supporting educational opportunities, such as the Japantown History Walk and the newly created Japanese Colma Cemetery interpretive panel.

Preserving our cultural heritage begins with educating our community to better understand the importance of it. By understanding it, we can begin to value and appreciate it, and by appreciating it, we can then start to care about it. Only when we begin to care about it, will our cultural heritage will it survive and continue to pass from one generation to the next, but it starts first with getting people to understand the importance and meaning of it.

One of our newer traditions, the Annual Japanese Cemetery Clean-up Day, was created to educate younger generations about its history, so that it would become more than just a place where people are laid to rest and more than just a place “where life ends.” The Japanese Colma Cemetery is a remembrance of the pioneer Issei who started our community and the foundation of all the stories and people who built upon that legacy to form the community we know today.

Over the past eight years, the people helping with the annual clean-up have grown from 70 to over 350 volunteers. Many of the participants have volunteered for three or more years. Some have volunteered every year since we started this effort. Many volunteers have no direct family connection to the cemetery but to come to help because they want to support the venue’s historical significance and have personally grown to care about it.

With each year, more families, youth and children join us for clean-up day. Our hope is that the more people care about and understand its significance in our community, the more relevant it will become to future generations, and the visits to clean the area and honor our community there will continue.

Paul Osaki
Executive Director
The Center's Newest Staff Member

The Center announces its newest staff member, Sarah Seiki, as Membership Manager.

Originally from San Francisco, Sarah has worked in Bay Area nonprofits for the past six years. She is a graduate of San Jose State University and holds a Master of Library and Information Science with an emphasis in records management and program development.

Prior to joining the Center in June 2019, she served as Music Librarian of the San Francisco Girls Chorus where she helped establish the company’s first digital archive and cloud-based library system. She has also spent time at other local organizations including the Asian Art Museum, San Francisco Botanical Gardens and South San Francisco Public Library.

In high school, Sarah served as a summer intern for the Kimochi Nutrition Program held in the Center’s kitchen. She is thrilled to be joining the team and delights in hearing the stories of donors, members and friends of the Center.

“I’m so happy to be at the Center and very excited to serve an organization that’s as vibrant and inclusive as the city around it!”

“We look forward to Sarah working with us and carrying on the tradition of supporting the community started by her great grandparents and then carried forward by her grandparents and parents. The Seiki Family has been an integral part of Japantown as business owners, former Center board members, and now Sarah will be carrying the community forward to the next generation,” states Paul Osaki.
Remembering Grace

We sadly said goodbye to an active Center member a few weeks ago. Grace Kase, a longtime San Francisco resident and one of the first Japanese American women to successfully enter into the real estate market, passed away recently after a short term stay in the hospital.

Grace’s savvy business skills led her to acquire a number of real estate holdings in the City, thereby providing her opportunities to support a number of diverse interests. Together with her husband, Harry Tsujimoto, Grace established a charitable foundation that reached out to and thoughtfully supported educational institutions including UC Berkeley and Cornell and animal rescue organizations such as Muttville and Canine Companions. The foundation also funded the Center’s Kase Nikkei Community Scholarship Intern Program.

The Kase Program allows the Center to celebrate Grace’s legacy by engaging young college students to learn about and participate in Japanese American community activities. It is a program that greatly enhances community awareness among younger generations and supports the Center’s goals in promoting and preserving culture for the future generation.

Grace was also a frequent visitor to the Center apart from her philanthropic causes. She participated in the Center’s weekly mah jong club for a number of years and looked forward to attending each week. “Grace was one of the most passionate mah jong players. As her confidence and knowledge of the game increased, she went from a quiet observer to one of our most passionate competitors” states Nancy Nakai, Coordinator for our mah jong classes. “Her enthusiasm and commitment to the game will be missed” states fellow mah jong player Helen Takeshita.

Grace was one of the first major donors supporting the installation of the Center’s solar system. She believed it was a wise investment because it would save thousands of dollars over the years to come.

Indeed, Grace will be missed. “Thank you Grace for all your years of support and your personal participation at the Center”. @
Welcome Kase Scholarship Interns

The Center is pleased to introduce this year’s Kase Nikkei Community Scholarship Program (Kase Program) participants for the Summer of 2019. We welcome all of our Kase Interns and look forward to an exciting and challenging summer with them!

The Kase Program was created in 2011 by Grace Kase to encourage young college students to take an active role in learning, creating and developing programs to promote and support the Japanese American community and the activities that take place here.

Each intern is assigned a personal work plan to complete during their 10 week experience and works directly with Center staff to complete their goals. Because of their experience at the Center, we have been fortunate to have some of the former Kase Scholars return as permanent staff members.

Chloe Funabiki Gong

Chloe is a native of Palo Alto and currently attends Chapman University majoring in psychology with an emphasis in criminal psychology. She is an avid runner having participated in many Bay Area races including Bay to Breakers, Hot Chocolate and even the Disneyland run and is from a family of runners!

Her area of work at the Center this summer will be to organize the Community Kitchen event as well as develop data for our social media marketing. Chloe believes that participating in this internship will provide her with a unique experience where she will be able to learn about Japanese culture and heritage.

Caelynn Hwang

Caelynn is a native of San Mateo attending UCLA as a Linguistics major. Her interests range from playing basketball to dancing Nihon Buyo. This summer, Caelynn will be working with the Bambi Group, on the Shinzen Program and helping us promote the Kase Internship Program and the Gambatte Kimashita film.

She feels that the Kase Internship will provide her with a good opportunity to learn more about her cultural heritage and provide her with a great work experience. She is thankful for the inviting vibe she has received from the Center staff.

Stephen Nakamura

Stephen is a Kinesiology major with the intention of becoming a physical therapist. He is a native San Franciscan and enjoys eating Hawaiian food, playing basketball, and more recently developed an interest in volleyball.

His area of work at the Center will focus on the Shinzen program and creating an app for the Japantown History Walk.

Stephen is interested in learning anything and everything and looks forward to working with the Center staff as he believes they are very passionate about the work they do.

Jordan Wong

Jordan is also a native San Franciscan and is attending UC San Diego as a Mechanical Engineering major. He will be working with the Development Team at the Center this summer to provide support for the membership and other fundraising activities that will be taking place over the next few months.

He is interested in re-connecting with the activities happening in Japantown and learning more about the Japanese American culture and history.

His recent hobbies include cooking as he currently lives off campus and is exploring different ingredients to make healthy meals.
Preserving our Japantown

Preserving Japantown means people caring, understanding and appreciating its history.

For the past thirty years the Center has been the leading advocate to educate the public about the Japanese American experience and preserving the cultural heritage of our Japantown. To celebrate the Center’s 25th anniversary, we published the first pictorial history book about San Francisco’s Japantown called, “Generations: A Japanese American Community Portrait.” The book looks at Japantown through the eyes of the different generations of our community and what they experienced. The purpose was to educate the younger and future generations about what makes Japantown so special and to appreciate its history.

To preserve the community, it was also important to educate the broader public about Japantown and its history. In 2000, the Center began working on legislation on behalf of the California Japanese American Community Leadership Council to preserve the three remaining historic Japantowns (San Francisco, San Jose and Los Angeles). The passage of this landmark legislation, Senate Bill 307, not only helped to educate state and local elected officials on the importance of preserving our Japantowns, but it provided the opportunity for hundreds of thousands of dollars for each of the three remaining historic Japantowns.

JAPANTOWN LANDMARK (2005)

The California Japantown Landmark is a nine-foot copper Bas-relief monument located at the entrance of the Peace Plaza. The design consists of three panels, each depicting significant periods of time in the Japanese American community. The first panel called “the Beginning” represents the establishment of Japantown portrayed by an Issei farmer bringing his vegetables to sell, an Issei woman cleaning a storefront, a shopkeeper and Nisei child, the second panel called “the Exodus,” portrays a family forced to leave the community waiting to be transported to a concentration camp and the third panel is called “the Promise” shows a community celebration, a woman dressed in traditional kimono dancing odori, a young girl dressed less formal in a hapi coat wearing tennis shoes, learning to dance by watching the woman and taiko drummers playing represent that despite the trials and tribulations the community has faced, that our community and our cultural heritage will continue to strive. A poem by Janice Mirikitani, former San Francisco’s Poet Laureate weaves through the panels eloquently capturing the story of our community. This project, lead by the Center was part of an overall statewide effort to preserve California’s historic Japantowns. Identical landmarks are located in San Jose Japantown and Los Angeles Little Tokyo.

The San Francisco Japantown History Walk and Japantown Landmark are owned by the Center. The history walk was designed by NDD Creative and the landmark by Lou Quaintance and Eugene Daub.
Japantowns for preservation and education projects. This was the first time in California history that public recognition and legislative support was bestowed upon our communities and allowed us a sense of achievement to finally be formally recognized as an important and integral part of the historical and cultural fabric of the State.

The Center also led the community fight to save Japantown Bowl and the Japanese YWCA. The struggle and widespread protest to save these properties brought further attention to the community at large, elected officials and mainstream media about the importance of preserving Japantown.

Cultural tourism is a multi-billion dollar industry for San Francisco. Statistics show over 70% of tourists want to learn about the history and culture of the places they visited. In previous years, Japantown has never had anything to educate the public about its rich history and cultural heritage.

For visitors to Japantown it used to be a place to just eat and shop.

Thus, in an effort to educate and share our history with the hundreds of thousands of tourists and visitors that annually come to the community, the Center initiated projects to bolster a cultural tourism program for Japantown. The goal was not just to educate tourists and visitors, but also to leave a permanent legacy for future generations.

JAPANTOWN HISTORY WALK (2008)

The Japantown History Walk consists of 16 interpretive panels depicting Japantown’s history and cultural heritage. The main panel is located on the wall of West Mall of the Japan Center and takes you on a 10-block journey through historic Japantown. The history walk covers experiences from the beginning of the community and the life of the Issei generation, to historical places and events that happened in the life of the community including sports, the forced removal, redevelopment to redress and more. The San Francisco Convention and Visitors Bureau called it the most comprehensive history walk in San Francisco. Plans are currently in place to create an interactive smartphone mobile application with an audio tour synchronized by GPS to enhance the users experience.

PRESERVE AMERICA DESIGNATION (2008)

In 2008, the Center received the Preserve America Designation for Japantown. Japantown was the first community in San Francisco to receive this national designation. This historic designation was a White House initiative started by First Lady Laura Bush. Preserve America Communities is a designation program that recognizes communities that protect and celebrate their heritage; use their historic assets for economic development and community revitalization; and encourage people to experience and appreciate local historic resources through education and heritage tourism programs. The Preserve America Designation street signs are posted along Geary, Post, Sutter and Buchanan Streets.
Bring Out Your Hidden Treasures!

In our last newsletter, we shared the possibility of sponsoring a Hidden Treasures Sale at the Center featuring Japanese and Japanese American items. Because of the interest expressed, we are happy to announce our first sale on Sunday October 20, from 1-4 p.m.

This is an opportunity for buyers to find one of a kind items and a chance for sellers to make sure that their family heirlooms find a loving home.

Join us for an afternoon of bargains and browsing! It will definitely be a fun filled and festive event even for those who may not have a particular interest to purchase or sell so please drop by!

Want more out of your experience? Preregistered Center Members will be granted access to the sale 30 minutes before the general public. Space is limited so register by email before October 10, 2019. To register and for more information, please contact info@jccccnc.org or (415) 567-5505.

If you are interested in renting a table for this event to sell your own items, please contact Diane Matsuda at 415-567-5505. You will be free to set your own prices for the items you sell, and may bring as many items that you believe will fit on the 6-foot table that will be provided for you. Rental fee is $100 and a requested 15% donation of proceeds from the sale to the Center.

Alternatively, if you wish to simply donate your items to the sale, the Center kindly requests items that are of Japanese or Japanese American origin. Pictured on this page are examples of items that have already been donated to the Hidden Treasures Sale to give you an idea of what to look forward to! The Center staff can help to pick up items a few weeks before the sale but items must easily fit in a standard sized vehicle. For oversized items, please contact us to make arrangements.
Sake Day 2019

The Bay Area’s Original Sake Party

Saturday, September 28 | 4-8 p.m. | Hotel Kabuki, 1625 Post Street

2019 will mark the 14th annual Sake Day, an event dedicated to sake exploration, fascination and fun!

The Center is proud to be the recipient of the proceeds of “Sake Day 2019,” which is presented by True Sake, the first United States (U.S.) premier sake retailer located in San Francisco’s Hayes Valley. We are very grateful to Beau Timken owner of True Sake for his generosity and support. The Center has been a recipient of the event proceeds since 2010 and we have continued to collaborate with the True Sake team, each year since.

Sake Day is a celebration of “Nihonshu no Hi,” or the Day of Sake. The Japanese sake brewing industry celebrates Nihonshu no Hi every October 1. Sake Day was the first event outside of Japan to make sake “king for the day,” similar to Oktoberfest for beer. This is the best sake tasting event honoring this glorious day to explore and gain a new understanding of this often-misunderstood beverage. Sake Day plays host to sake brewery owners who travel from Japan, as well as local distributors and craft brewers, who pour their sakes to help educate the fledgling sake market.

This is the definitive sake party experience! There are many sake tastings available around the bay area, but this is the “original” event to celebrate all things sake.

This year’s highlights include:

- Over 250 imported sakes, including many that are only available in Japan
- Tasting the latest and best craft sake made in the U.S., including Sequoia Sake and Den Sake.
- Celebrating the U.S. craft sake market with new producers showing their products for the first time and others who have been selling sake for years.
- Using the unique proprietary Sake Day ordering system called “Try It, Like It, Buy It” where you can order the sake that you just tasted to be delivered at a future date. You can order gifts for friends or simply stock your own sake refrigerator.
- Using the “IN and OUT” wristband privileges to eat at the variety of restaurants in Japantown, then return to finish tasting all of the sake that you missed the first time around.
- Learning how to order sake the next time you go out for sushi.
- Challenging your sake senses at the True Sake sponsored Sake Challenge Stations.
- Receiving your own souvenir Sake Day 2019 tasting cup and detailed Sake Day brochure that lists every sake available to taste.
- Staying at the newly refurbished Hotel Kabuki at a discounted Sake Day rate!

For more information or to purchase tickets visit sakeday.com or call us at the Center at (415) 567-5505.
Upcoming Fall Workshops

Greetings from the Center’s Programs Department! Listed below are some of our exciting upcoming workshops. For more information about our workshops or ongoing classes, please contact the Center’s Programs Department at programsevents@jcccnc.org or call us at (415) 567-5505.

Japanese Pantry Cooking Demonstration

Sunday, September 18, 1–4 p.m.
Cost: $55 M | $65 NM

We’re excited to co-host a cooking demonstration with the folks at thejapanesepantry.com, a locally-based online retailer “dedicated to bringing the best quality artisanal Japanese ingredients that we have found in our travels in Japan, to professional and recreational cooks in North America.” Chef Greg Dunmore of the Japanese Pantry brings with him over 20 years of kitchen experience and Michelin star experience to present several types of artisanal konbu, shoyu and vinegars offered by the Japanese Pantry, and how each ingredient brings its unique flavors and characteristics to the dishes you cook. Don’t miss your chance to learn how to add nuance and subtlety to your cooking, using quality, hard-to-find artisanal ingredients from craft producers in Japan.

“Gambatte Kimashita: Japanese Flower Growers of the Salinas Valley” Documentary Screening

Sunday, August 11, 1–3 p.m.
Cost: $3 Members | $5 NM

Join us to enjoy a special screening of the recently completed documentary film “Gambatte Kimashita: Japanese Flower Growers of the Salinas Valley.” The documentary contains oral histories of the community of Japanese immigrants who arrived after World War II and built a successful flower growing industry in the Salinas Valley. The film’s production was also sponsored by the Salinas Valley chapter of the Japanese American Citizens League. The screening will be followed by a discussion with filmmaker Eric Palmer and additional interviewees from the film.

August Community Kitchen – Hawaiian Foods

Tuesday, August 20, 6:30–9 p.m.
Cost: $16 M | $20 NM

Join in on the fun and great food at our quarterly Community Kitchen nights, where we prepare and share a communal dinner of Japanese and Japanese American family recipes! Our dinners are a great way of connecting with folks from multiple generations in the community while passing down cultural knowledge through food. Beverages are BYOB, so bring something to share! The theme for August’s menu will be Hawaiian foods, so check back on our website for the full menu listing of ono grinds!
love singing with your friends for fun? Show us your stuff at our quarterly Community Karaoke and potluck party nights! We sing songs in both English and Japanese. Be sure to bring a dish, snacks or beverages to share for the potluck! Participants are encouraged to drink responsibly. Bring your friends for a fun night of singing and camaraderie at the Center!

**Aedan Miso Making Workshop**

**Sunday, August 25, 1–4 p.m.**

Cost: $55 M | $65 NM


Mariko Grady, founder of Aedan Fermented Foods, will lead a workshop on how to make your own savory miso paste packed with umami flavor and macrobiotic health benefits from scratch! Fans of Aedan’s Japanese kitchen products, available at the SF Ferry Building Farmer’s Market and select retailers in the Bay Area, will have direct access to Mariko’s generations of miso production knowledge. Workshop participants will have a chance to taste several types of locally produced miso from Aedan Fermented Foods, make a jar of miso paste to take home, and sample a light lunch menu demonstrating some suggested ways of using this Japanese kitchen essential. This workshop is suitable for all ages, children should be accompanied by an adult.

**Community Karaoke Night and Potluck**

**Friday, September 13, 6–9 p.m.**

Cost: $3 M | $5 NM. Additional song requests $1 each


Are you the next Voice of Japantown? Think you’ve got talent? Or do you just JCYC! Enjoy a fun night at the Center with plenty of Halloween fun for the kids, including games, crafts, a haunted hallway, bounce house, and our costume parade! Prizes will be awarded to the cutest, scariest, most creative and best overall costumes, as well as a prize for the most spirited group/family!

**Fall Kaiseki Cooking Workshop**

**Saturday, September 7, noon–3 p.m.**

Cost: $45 M | $55 NM


Our quarterly kaiseki cooking workshops feature seasonal menus of traditional multi-course dishes that reflect the fresh ingredients, colors and flavors of each season. Enjoy a delightful and elegant ensemble of dishes that are light and healthy too! The workshop is mostly demonstration with participants putting on finishing touches and plating. Please check our website for more information on the Fall workshop tasting menu as the workshop date approaches.

**Japanese Breads Baking Workshop**

**Sunday, October 13, 2019, 1–4 p.m.**

Cost: $65 M | $75 NM


You can’t beat the delicious smell of baked goods fresh out of the oven! Expert Japanese baker Eri Combs returns to the Center for her next baking workshop in October. Join us for a fun session to learn how to make melon-pan (cookie bread), mochi anpan and curry pan. Participants will also learn how to hand-knead Japanese yudane loaf bread for baking at home, as well as how to make the curry filling for the curry pan. Our Japanese breads baking workshops are a delicious way to bring Japanese bakery favorites into your own kitchen.
The Center’s Shinzen Nikkei Youth Goodwill Program was an idea created in 1995 and first implemented in 1997 to establish person to person grassroots relations between young Japanese American youth residing in the SF Bay Area and the youth of Japan from Osaka and Kobe.

Shinzen means goodwill and friendly relations in Japanese. The word was specifically selected to send a message to the participants and supporters to always remember the important values of borderless friendship, mutual respect and kindness.

This year, 15 young people ages 12–15 will visit the cities of Kobe and Osaka from July 23-August 1 to participate in basketball games against middle school students residing in the two cities. They will also have the unique opportunity to stay with Japanese families to learn and experience what it is like to live in Japan. A two-day trip to a farming village in rural Osaka Prefecture is also included in the itinerary so that the participants can appreciate Japan’s agricultural origins.

The two coaches escorting the participants this year are Shinzen alumni who wanted to give back to the program because of their memorable experience as participants.

Girls Coach Danielle Miziuri states, “I am very excited to work with our Shinzen youth to help them develop into goodwill ambassadors for the Japanese American community. Through our workshops and practices this summer, I hope that...”

—I am excited to embark on this journey with this group of fantastic kids. I know that they will be outstanding Japanese American ambassadors and I hope that they discover parts of themselves that only Japan, a place of their ancestors can unveil.”

—Jon Burroughs, Boys Coach
we can become a cohesive team ready to engage in the wonderful experiences and adventures that await us in Japan.”

Boys Coach Jon Burroughs comments, “I am excited to embark on this journey with this group of fantastic kids. I know that they will be outstanding Japanese American ambassadors and I hope that they discover parts of themselves that only Japan, a place of their ancestors, can unveil.”

To prepare the participants for the journey, the coaches and Center staff prepare intensive language, cultural etiquette, history, personal identity and other group activities and workshops over a three-month period. Through this process, the participants not only learn about their Japanese culture but also learn about their own familial origins in Japan through a roots research project.

The Center is very thankful to the Kobe and Osaka YMCA’s and the basketball coaches and staff in both cities for making this program possible. This year also marks the 25th Anniversary of relations between the two YMCA organizations and the Center. A special celebration is planned in Osaka on July 31st to mark this historic occasion.

For more information about the program, please contact Lori Matoba at (415) 567-5505 and follow the participants’ activities on our Facebook and Instagram pages.

Boys Team
Coach, Jon Burroughs
Miles Chan
Aaron Fujimoto
Tatsu Koga
Kaiji Koga
Luke Kuroda
Kenshin Nakamura
Koji Wong
Dru Yonemura

Girls Team
Coach, Danielle Mizuiri
Madeline Bader
Julia Hirahara
Kayla Ikuma
Jordyn Owyoung
Reina Shimomura
Tara Ushiro
Camille Yabu"

△ Shinzen Team at Fort Miley ropes course.

△ Shinzen Team creating paper lanterns for Toro Nagashi event to learn about Japanese customs during the summer months.
Preserving Culture One Class at a Time

What's Happening at the Center

Listed below are the fun and enriching cultural and recreational classes that we offer at the Center. The first class session is free for any first-time participant (materials costs for select classes still apply). We encourage you to try something new! For more information or to register for a class, please visit our website www.jcccnc.org or call (415) 567-5505.

ARTS AND CULTURE

Asian American Senior Writing
A place for both new and experienced writers alike to write and share about themselves, their families and others to preserve the stories and memories of our Asian American community.
Instructor: Genny Lim
When: Mondays, 8-10 a.m.
Cost: Free ($5 drop-in)

Beyond Basic Art Class
This weekly art class is designed for both intermediate and advanced students and will allow participants the opportunity to explore new media, subject matter and ways of thinking. This class will use basic drawing, painting concepts and subject matters such as still life, portraits, scenes from everyday life and drawing from photos. All supplies are provided at no additional fee. The class is open to all skill levels.
Instructor: Yoshimura Kokujyou Sensei
When: Wednesdays, 6-8 p.m.
Cost: $10 M | $12 NM drop-in

Washi Ningyo
Engage in the art of Japanese paper doll making and create your own 3D Japanese washi (traditional) paper dolls. In this class made for all skill levels, participants will learn the basics, or perfect their skills in doll making. First-time participants must register by phone by the first Saturday of the month. Class fees include all materials. Class is for ages 18+.
Instructor: Rochelle Lum
When: Third Saturday every month,
9 a.m.-noon and
12:30-4 p.m.
Cost: $10 M | $15 NM (+$10-$25 materials fee) $30 M | $40 NM
First-time participants

Ikebana
Reflect on the simplistic beauty of nature and create a harmony of linear construction, rhythm and color through the traditional Japanese art of Ikebana (floral arrangement). Participants are encouraged to bring their own vases. Please contact the Programs Department at least 48 hours in advance if interested.
Instructor: Chizuko Nakamura
When: Wednesdays, 6-8 p.m.
Cost: $70 M | $90 NM monthly
$22 M | $28 NM drop-in

Shigin
Shigin is a form of Japanese poetry, which is usually chanted or sung. When sung, singers add their emotions and interpretation of the poem. Singing may be accompanied by traditional instruments such as the koto or shakuhachi. Yoshimura Kokujyou Sensei, who is considered one of the top teachers in Koku-seiryu Shigin Kai will teach students vocal training and singing lessons at the Center’s Shigin Class. Each class will begin with students singing together and then individual lessons will be given to all students. Each student will practice singing the poem they have chosen and can add their emotions and interpretation of the poem when they sing. Class will be conducted in both English and Japanese and is open to all.
Instructor: Yoshimura Kokujyou Sensei
When: Second and fourth Wednesdays, 5-7 p.m.
Cost: $15 M | $20 NM monthly
$10 M | $12 NM drop-in
Materials: Shigin Text Book
English $15 | Japanese $30

Tougei: Ceramic Art
Learn various ceramic techniques including hand-building, wheel throwing and surface decoration to create unique sculptures and/or functional wares. During this eight-week class you will also learn glazing techniques to create personalized pieces. Class sessions run eight consecutive weeks and registration opens six weeks prior to the first scheduled class. The next class session is TBD. You can register by giving us a call or emailing mokada@jcccnc.org. Class participation is limited and is based on a first come first served basis.
Instructor: Tomoko Nakazato
When: Tuesdays, 6-9 p.m.
Cost: $175 M | $225 NM
(eight consecutive weeks)

Free on Monday mornings? Get your week started on a colorful note and join us for our weekly watercolor class. This popular class fills up fast so be sure to give us a call or email before heading over.

Watercolor
Learn the basics and joy of watercolor painting and bring your art to life with the help of instructor Wendy Yoshimura in this fun and relaxing class. Available to all artists regardless of skill level.
Instructor: Wendy Yoshimura
When: Mondays, 10 a.m.-noon
Cost: $40 M | $45 NM monthly
$11 M | $14 NM drop-in
DANCE

**Hula: Beginning**
Learn both Auana (modern) and Kahiko (ancient hula). You will experience anaerobic (low impact) exercise while learning to dance. No dance experience required. (Class participants also must join the Hālau, Hālau Ka Liko Pua O Kalaniākea, for an additional fee.)

**Instructors:** Denise Teraoka and Alice Jeong
**When:** Tuesdays, 6:30-7 p.m.
**Cost:** $15 M | $20 NM drop-in

**Hula: Gracious Ladies and Wahine (Adults)**
Learn both Auana (modern) and Kahiko (ancient) hula. You will experience anaerobic (low impact) exercise while learning to dance hula. (Class participants also must join the Hālau, Hālau Ka Liko Pua O Kalaniākea, for an additional fee.)

**Instructor:** Mary Leong
**When:** First and third Thursdays, 5:30-7 p.m.; Saturdays, 11:30 a.m.-1 p.m.
**Cost:** $30 M | $35 NM monthly (Saturdays) $60 M | $75 NM monthly (Thursdays and Saturdays)

**Hula: Keiki (Youth)**
Give the gift of hula to your child through this class, where they will learn coordination, grace and teamwork through both Auwana (modern) and Kahiko (ancient) hula while experiencing anaerobic exercise. Classes are open for all children ages 5+.

**Instructor:** Mary Leong
**When:** Sundays, 10:30-11:30 a.m.
**Cost:** $25 M | $30 NM monthly $10 M | $15 NM drop-in

**Hula: Kupuna (Seniors)**
Learn ancient and modern hula while keeping your coordination and memory sharp. (Class participants also must join the Hālau, Hālau Ka Liko Pua O Kalaniākea, for an additional fee.)

**Instructor:** Mary Leong
**When:** Mondays, 9:30-10:30 a.m.
**Cost:** $25 M | $30 NM monthly $14 M | $17 NM drop-in

**Line Dancing**
Practice your smooth moves to R&B and pop music while keeping in shape and making new friends. This fun, low-impact class is open to all, no dance experience required.

**Instructor:** Alan Kitashima
**When:** Tuesdays and Fridays, 12:30-2:30 p.m.
**Cost:** $4 M | $5 NM drop-in

**Yosakoi Dancing with Ito Yosakoi Dance Group**
Join the Ito Yosakoi Dance Group’s weekly classes to learn the lively, energetic dance style of Yosakoi dancing! Yosakoi dancing features choreographed group dances with traditional movements mixed with modern, up-tempo music to make for a captivating dance style that is growing in popularity in Japan and abroad! No dance experience is necessary. Class members have the option of dancing with the class recreationally, or learning the group’s repertoire to perform in public.

**When:** Fridays, 7-9 p.m.
**Cost:** $25 M/$30 NM monthly $8 M/$9 NM drop-in

**Zumba Gold**
Participate in a fun and energetic workout while dancing to upbeat music. Join instructor Janet Cordova as she hosts Zumba Gold classes every Sunday. Whether you are looking for an energizing workout or to make new friends, come and enjoy this fun ongoing class. This class is open for all skill levels.

**Instructor:** Janet Cordova
**When:** Sundays, 10:30-11:30 a.m.
**Cost:** $32 M | $37 NM monthly $10 M | $12 NM drop-in

MUSIC

**Chorale May**
Be part of a male chorus group and sing a variety of songs, mainly in Japanese with some English.

**Instructor:** Ruriko Miura-Raffa
**When:** Second and fourth Tuesdays, 7-9 p.m.
**Cost:** $25 M | $31 NM monthly $15 M | $18 NM drop-in

**Ensemble Shiki**
Be part of a mixed chorus group and sing a variety of songs, mainly in Japanese with some English.

**Instructor:** Ruriko Miura-Raffa
**When:** First, third and fifth Tuesdays, 7-9 p.m.
**Cost:** $25 M | $31 NM monthly $15 M | $18 NM drop-in

**Martial Arts and Fitness**

**Karate—Monday and Wednesday Class**
Karate is an Okinawan martial art meaning “empty hand.” Develop self-defense skills and strengthen yourself mentally and physically. Our class is part of the International Karate League (IKL) which instructs a modified Shorin-Ryu style of karate. This class is open to all skill levels age 6+.

**Instructor:** Craig Hamakawa
**When:** Mondays and Wednesdays, 6-8 p.m.
**Cost:** $30 M | $48 NM monthly $9 M | $14 NM drop-in

**Kendo Dojo**
Learn the modern Japanese martial art of Kendo. Kendo is an activity that combines martial arts practices and values with strenuous sport-like physical activity. Kendo uses bamboo swords and protective armor to discipline the human character through the application of the principles of the katana. This class is hosted by San Francisco Kendo Dojo. To learn more and to register visit sfkendo.github.io or contact them at info@sfkendo.org.

**Instructor:** San Francisco Kendo Dojo
**When:** Mondays and Thursdays, 7-9 p.m.
**Locations:** Mondays at the Buddhist Church of San Francisco; Thursdays: the Center (JCCNC)

**Senior Chair Aerobics**
Designed for seniors who want to build basic physical strength in a low-impact class. Students will use a chair to participate in exercises to increase flexibility, muscle coordina-

**Be sure to check out one of the Center’s newest classes Yosakoi Dancing with Ito Yosakoi. First class is free to first time participants. Bring your dancing shoes and join us every Friday night!**

KEY

<table>
<thead>
<tr>
<th>M</th>
<th>Members</th>
</tr>
</thead>
<tbody>
<tr>
<td>NM</td>
<td>Non-Members</td>
</tr>
</tbody>
</table>
GenRyu Arts Taiko
Develop rhythm, strength and agility through the matsuri (festival) style of Japanese taiko drumming. A variety of classes are offered for different skill levels and ages (4 ½ years to adult). Email info@genryuarts.org to find out which class fits your needs.
Instructor: GenRyu Arts Taiko
Contact GenRyu Arts at info@genryuarts.org for dates, times and rates

Minyo/Hauta/Shamisen
Learn to improve your voice, tone and projection through Minyo (traditional folk singing) and Hauta (singing with elements of popular and light music) or learn to play the traditional Japanese Shamisen (three-stringed traditional instrument). Participants can engage with singing, playing or participate in both. Contact the Programs Department at programsevents@jccnc.org to schedule a lesson.
Instructor: Hideko Nakajima
When: Second and fourth Sundays, individual lessons between 9 a.m.-4 p.m.
Cost: $40 M | $50 NM monthly

Ukulele: Advanced
This class is for experienced Ukulele players that focuses primarily on Hawaiian song traditions, as well as chords and rhythmic strumming techniques.
Instructor: Don Sadler
When: Thursdays 6:30-7:30 p.m.
Cost: $60 M | $80 NM monthly
$21 M | $25 NM drop-in

Ukulele: Intermediate
Designed for ukulele players who have prior experience. This class will focus on learning and reviewing chords, as well as songs and strumming patterns. New students with no prior experience should participate in the Ukulele 101 workshop held twice a year to cover basics such as tuning, basic chords and techniques.
Instructor: Don Sadler
When: Saturdays, 11 a.m.-12:30 p.m.
Cost: $60 M | $80 NM monthly
$21 M | $25 NM drop-in

SOCIAL

Bambi
Find a social network for you and your young one through a morning of play with other Japanese speaking families.
When: Tuesdays, 10:30 a.m.-noon
Cost: Free

Bridge
Keep your mind sharp while playing bridge in a fun, social environment.
Coordinator: Alice Moriguchi
When: Fridays, 1-4 p.m.
Cost: $2 M/$3 NM/drop-in

Monthly Kabuki Theatre Class
Join us for a free monthly class where we enjoy recorded stage performances of Kabuki and other forms of Japanese theater. Kabuki is a classical Japanese dance-drama theater form known for the stylization of its drama, live music and sound effects, and for the elaborate make-up worn by the performers.
Coordinator: Mark Frey, Sponsored by the Japan Exchange and Teaching Program Alumni Association of Northern California (JETAANC) Kabuki Club
When: Second Tuesday of each month, 6:30-8:30 p.m.
Cost: Free. Donations encouraged!

Mah Jongg
Engage in social activity and develop creative strategy skills by playing this popular Chinese tile game. If you would like to learn how to play Mandarin style Mah Jongg, classes will begin when we have four players. Sign up at the Center’s front office and indicate if you would like to attend either a Tuesday, Thursday or both classes. You will be contacted by the Mah Jongg coordinator when we have at least four students enrolled. Invite your friends!
Coordinator: Yone Higashigawa and Nancy Nakai
When: Tuesdays and Thursdays, 12:30-4 p.m.
Cost: $2 M | $3 NM drop-in

Looking for a fun weekly activity? The Center’s Mah Jongg club is looking for more weekly members. Get out and join the fun and keep your mind active during this popular strategic Chinese tile game. Give us a call or email to schedule a lesson. Friends are encouraged to come join as well.

SPORTS

Community Volleyball
Create a team for your non-profit/service/interest organization and join us for a volleyball league filled with fun, food and friends! Each team must consist of either board/staff members or volunteers within your organization. Please contact the Programs Department at programsevents@jccnc.org if interested in forming a team.
When: Tuesdays, 7-10 p.m.
Cost: $45 M | $55 NM per season

30 and Over Basketball
Sign up for the Center’s Monday Night (draft) League. Participate in games that are competitive but friendly! See our website for league information.
Mondays, 6-10 p.m. (up to 15 weeks per season)
Cost: $110 M | $135 NM per season

40 and Over Basketball
Get your friends and join the mature, wise and friendly competition in our Wednesday Night (draft) League. See our website for league information.
When: Wednesdays, 6-10 p.m. (up to 15 weeks per season)
Cost: $105 M | $130 NM per season
The Center's Annual Tabemasho Event

Passing it Forward From One Generation to the Next

This year’s annual Tabemasho Event will take place on Saturday September 21, 2019, from 4-8 p.m. in the Center’s recently renovated gym.

The theme for Tabemasho 2019 is “Passing it Forward-From One Generation to the Next.” Co-Chairs Donna Kimura and Diane Matsuda felt that it was important to capture some of the lessons, traditions and stories that have been shared with us by the generations before us so that it can be passed forward for others to learn and enjoy.

To highlight this year’s theme, each participating culinary and craft artist will make a dish or share a story about the parent, relative, elder or mentor who inspired them to pursue the profession they are following today.

We know that it takes a lot of very hard work and countless hours to perfect a culinary dish, carry on a traditional craft or run a small business in today’s world. Some of us have been inspired to follow the footsteps of our family trade or business; some have learned from a mentor or elder, and some of us have been privileged to be guided by those who simply want traditions to be continued. Whatever the case of the initial encouragement, we would like to honor and recognize those who have persevered in their culinary or artistic craft and the motivating supporters who have guided them.

We are also honored to welcome guests from Oita Prefecture and Tokyo to participate along with our local culinary artists at this year’s Tabemasho Event. They too have stories to share and accounts of their respective worlds that reflect a history of diligent training, discipline and years of practice. It has been a challenge for many traditional artists and craftspeople of all genres in Japan to compete for attention and a market in today’s world, but what they share and the traditions they wish to pass forward contain lessons for us all.

The event will sponsor a silent and live auction and we are honored to have Wendy Tokuda and Mike Inouye as our Masters of Ceremony for the evening. It’s an event you will not want to miss!

Please join us and help keep the spirit of tradition and stories alive!

For more information, please contact the Center at info@jcnc.org or (415) 567-5504.

We look forward to seeing you there!
Introducing Our Guests from Japan at this Year’s Tabemasho

The Center is proud to welcome guests from Oita and Tokyo this year to the annual Tabemasho event to be held on Saturday, September 21. Here is a brief look into their work and their passion!

Momotaro Nori

Many of us were introduced to eating nori around our makisushi, California rolls or just by itself as an after school snack or while studying. However, did you know that nori comes in different grades and flavors?

On the Center’s recent trip to Oita City, we met Kiyotaka Himeno, Chairman of the Momotaro Nori Company. Momotaro Nori has ranked Number 2 on mail order sales at Takashimaya’s list of most popular items. This is one of Japan’s finest Department Stores, and after tasting a sampling of the company’s different variety of nori, we know why: it is simply DELISH.

So what makes this nori so special compared to other brands? According to Chairman Kiyotaka Himeno — the second generation Himeno to run Momotaro Nori — it is the quality of nori that surrounds the Oita area and the care the company takes to produce each sheet that it makes. Chairman Himeno is one of the few producers of nori who has spent his entire life learning each and every phase of his company’s production.

Oita Prefecture, where the Momotaro Nori plant is located, is surrounded by rich natural resources from both the land and sea. The prefecture accounts for 60% of the total production of nori in all of Japan and has a deep history affiliated with nori production. At Momotaro Nori, a lot of attention is placed on creating products that benefit the health of the consumer and that the taste of their items appeals to a wide group of consumers.

Established 71 years ago in 1948, Momotaro Nori has followed their philosophy of “Taji Seishin” — 多事専心 — a phrase the company derived from “Ichi Seishin” — 事専心. To not only work hard on one thing in your life but to work hard on everything you do to make the best possible products.

Guests at the Tabemasho event will be treated to nori samplings from Momotaro Nori including their original creation of Kabosu Nori. Kabosu is a rare type of Japanese citrus found only in Oita Prefecture. This fruit is said to be a cross between a mandarin and lime and is simply mouth watering when combined with the high quality nori of Momotaro Nori.

Chairman Himeno will be on hand to personally show guests other ‘modern’ ways to eat both yakinori and ajitsuke nori. ☺️
Rihaku Inoue

Born in Nishinomiya, Rihaku Inoue started the art of traditional calligraphy at age 7 and went on to receive her Calligraphy Master License in college.

She has taken the traditional form and practice of the art to a new level by using a more 3 dimensional approach to illustrative active expression. Her repertoire often incorporates color and images, something that is not typically implemented by traditional calligraphy artists.

Currently a Consultant to the Japan Calligraphy Museum, Professor of the Japan Education Calligraphy Federation and now an online instructor, Rihaku explains that she would like to see her art viewed as something that stimulates people around the world to see the beauty of calligraphy even though they may not speak or understand the Japanese language. It is a way that people can appreciate the Japanese culture and receive a feeling of pleasure and healing.

She has been commissioned to create her three dimensional work at a number of venues including a restaurant in New York City, in Kasaoka City, Japan and most recently at the 2019 Sakura Matsuri in San Francisco.

At the Tabemasho event, Rihaku will be selling her original art and will incorporate a personal message requested by the guests. Separately, the Center will be commissioning Inoue to create her work on a byobu (Japanese two panel screen) and the banners featured at the event to be enjoyed by all guests visiting the facility.

Hita Geta

Geta are a form of traditional Japanese footwear made with an elevated wooden base and have brightly colored straps that are carefully threaded through the toe and heel of the sandal.

They are often worn during the summer months in Japan and make a distinct clacking sound while walking. Many people who hear the sound of geta feel very nostalgic as it reminds them of an old Japanese movie or what they feel “Japan” represents.

Unfortunately, there are only three areas of Japan that continue to make geta with the town of Hita in Oita Prefecture being one of them. Hita Geta were first made of paulownia wood but it was changed to sugi (cedar) during the Meiji era, as sugi was indigenous to Hita and readily available.

At one time, over 150 geta companies existed in the town of Hita alone but as life styles changed, and the preference for western style shoes grew, the demand has dropped.

Fortunately, there are still distinct populations of Oitans who wear geta on a daily basis.

For example, there are still preschools in Oita Prefecture where the Principal will order geta for all of the children. Requiring geta wear has been a tradition for over 100 years. Wearing geta is said to have health benefits in developing a healthy arch. Because of the air that circulates between your feet and geta, it provides better circulation for the user and there were no known cases of bunions reported in Japan while geta wear was the dominant form of footwear!

Geta are also worn on a regular basis by craft artisans and people who wish to exercise their feet while walking (you are required to use each of your toes to grab onto the base of the geta when walking).

At the Tabemasho event, we are pleased to welcome Mr. Ryoichiro Enkawa, a third generation geta artist from Hita. Mr. Enkawa will demonstrate the way in which the hanao (straps) are adhered to each geta and how they can be adjusted to accommodate individual feet.

Getas will be on sale at the Tabemasho event for children, women and men.

△ Rihaku Inoue, artist

△ Ryoichiro Enkawa, Hita Geta Association
2018 Special Tribute Gifts

The donors listed below acknowledge gifts made from January 1 to December 31, 2018.

We are honored that the following donors have chosen to recognize special individuals through tribute gifts to the Center. These individuals have made a lasting impact in our lives and the lives of many others. We thank you for honoring and remembering those who have helped to make our community exceptional.

IN MEMORY OF

ROY ABBEY
Mr. Peter and Mrs. Ayako Yee, $1,000

RIOICHI, SUZU, ROY AND FUMI ASHIZAWA
Ms. Joyce Ashizawa-Yee and Mr. Bradley Yee, $200

JUNJI DOAMI
Mr. Christopher and Mrs. Linda Wolff, $100

SEAN DONAHOE
Ms. Amy Benedicty, $370
Mr. Sherman Lim, $100
Mrs. Kaye Whitney, $100
Mr. Paul Osaki, $100
Ms. Rhoda Chang, $50
Mr. Gerald Kika, $50
Mr. Jeff Wun and Ms. Lori Matoba, $50

RUBY ESPINOZA
Ms. Jane Yamada, $50

TERRIE TERUKO FURUTA
Mr. Shig Furuta, $500
Mr. David and Mrs. Cindi Sasaki, $500
Mr. Ralph and Mrs. Sandy Oda, $200
Mr. Lee and Mrs. Lorraine Ouye and Family, $200
Mrs. Ginger Furuta-Sera, $200
Ms. Sue Sasaki, $150
Mr. Hideo and Mrs. Etsuko Kasai, $100
Ms. Karen Abad, $100
Mr. Ray, Ms. Elaine, Ms. Jennifer and Ms. Cynthia Chiu, $100
Ms. Mary H. Ikenaga, $100
Mr. Gerald and Mrs. Annette Jeong, $100
Mr. Glenn and Mrs. Doris Kobuchi, $100
Mr. Daniel and Mrs. Janet Kunihara, $100
Mr. Mike Lem and Ms. Cathy Arima Lem, $100
Mr. Ron and Mrs. Debbie Nakatani, $100
Mr. Victor Ono and

Ms. Jenny Tambara-Ono, $100
Mr. Elson and Mrs. Karen Seiki, $100
Mr. Takeshi and Mrs. Kimiko Sera, $100
Mr. Jack and Mrs. Debbie Sugawara, $100
Ms. Jill and Mrs. Jody Wong, $100
Mr. Jack and Mrs. Jamie Elwell, $50
Mr. Robert and Mrs. Michi Koga, $50
Mr. Evan and Mrs. Vicki Leong, $50
Mr. Sam, Ms. Charlene and Ms. Alisha Leong, $50

Ms. Diane Matsuda, $50
Mr. Paul Osaki, $50
Mr. Ron and Mrs. Wendy Mukai, $50
Mr. Wesley and Mrs. Lynn Nihei, $50
Mr. Bob and Ms. Nancy Nii and Family, $50
Mr. Robert and Dr. Alicia Sakai, $50
Mr. Aki and Mrs. Kay Suwabe, $50
Mr. Keith and Mrs. Patricia Suzuki, $50
Mr. Duane and Mrs. Lucien Kubo, $30
Mr. Alan and Mrs. Anne Furuya, $25
Mr. Roy and Mrs. May Matsuzaki, $25
Mr. Thomas and Mrs. Yuri Oda, $25
Mr. Sim and Mrs. Sue Seiki, $25

TETSUO IHARA
Mr. Dale Spink and Ms. Nancy K. Nakai, $25
Mrs. Chitose Chibi Yasumoto, $25
OUR DONORS

MASARU KAWAGUCHI
Ms. Mari Kawaguchi, $2,500
Mr. Shig Furuta, $100
Mr. David and Mrs. Cindi Sasaki, $50
Mr. Paul Osaki, $50
Ms. Teresa Ono, $25

KEN MARUYAMA
Ms. Sumi Maruyama, $100

MARY MATSUNO
Dr. Himeo Tsumori, $50

KAZUKO MURAKAMI
Mrs. Kikue Kiyasu, $50

MAXIE NAKAHIRO
Ms. Sumi Maruyama, $100

BETTY OZAWA
Mr. Kazuo Maruoka, $100

CHIYEKO ONO
Ms. Hanaes Ono, $100

YONE SATODA
Mr. Somao Ochi, $50
Ms. Patricia K. Wada and
Mr. Grant Tomioka, $50

SAM SEIKI
Ms. Patricia K. Wada, $50

WALTER K. SERATA
Ms. Florence Dobashi, $100
The Iwakiri Family, $100
Mr. Charles Kagay and
Ms. Teresa Serata, $100
Mr. Paul Osaki, $100
Mrs. Sato Hashizume, $50
Ms. Teresa Holm, $50
Mr. Stanley Kanzaki, $50
Mrs. Daisy Satoda, $50
The Yamashita Family, $50
Mr. Somao Ochi, $40
Ms. Deane Uyeda, $40
Ms. Nancy Satoda, $30
Mr. Gilbert and Mrs. Patricia Nishida, $20
Mr. Hiroshi Tamura, $20
Ms. Michiko Tashiro, $20

ROY M. SHIGEMATSU
Mrs. Yone Shintaku, $50

SHIRO SUENAGA
Mr. Bill and Mrs. Rose Fukumitsu, $50
Ms. Patricia K. Wada, $40
Mrs. Marjorie Fletcher, $25
Mr. Dale Spink and
Ms. Nancy K. Nakai, $25

EDITH K. TANAKA
Mr. Don and Mrs. Christina Hirose, $250
Mrs. Betty M. Tanaka, $200

Dr. Himeo Tsumori, $200
Mr. Paul Osaki, $150
Mrs. Miyo Better, $100
Ms. Pearl Chang and
Mr. Tom Hudson, $100
Ms. Audrey Ching, $100
Mr. Patrick Courtney, $100
Ms. Florence Dobashi, $100
Ms. Louise Fong, $100
Ms. Leslie Itano, $100
Mr. Wayne Masao Itano, $100
Mr. Gordon Kitagawa, $100
Mr. Allen and Mrs. Patricia Okamoto, $100
Ms. Clarissa Ospina-Norvell, $100
Mr. Richard Quan, $100
Ms. Marna Tanaka, $100
Ms. Eiko Aoki, $50
Ms. Noreen Chen, $50
Mrs. Marjorie Fletcher, $50
Mr. Nobusuke and Mrs. Fumi Fukuda, $50
Mr. Kaz Maniwa and
Ms. Masako Fukunaga, $50
Mrs. Judy and
Dr. Hajime Hamaguchi, $50
Mr. Donald and
Mrs. Deborah Hayashi, $50
Ms. Paula Higashi, $50
Dr. Ronald and Mrs. Cynthia Hiura, $50
Mr. Masahiko and Mrs. Kazuye Ikuma, $50
Ms. Lisa Itano, $50
Mr. Thomas Kawakami, $50
Mrs. Kikue Kiyasu, $50
Mr. Eddie Wong and
Ms. Donna L. Kotake, $50
Mr. Hanley Lee, $50
Ms. Kay Nomura, $50
Mrs. Mickie Ochi, $50
Mr. Somao Ochi, $50
Ms. Jacqueline Octavio, $50
Mr. Hiko and Mrs. Susan Shimamoto, $50
Mrs. Violet Tanaka, $50

continued on page 22
Tribute Gifts
continued from page 21

EDITH K. TANAKA
Mrs. Yae Tondo*, $50
Ms. Alice Yoshinaga, $50
Mr. John Ishizuka, $40
Ms. Joan Suzuki, $40
Ms. Mutsuko Arima, $35
Ms. Diane Matsuda, $30
Mr. Richard and Mrs. Ruby Hata, $25
Mrs. Kazue Ihara, $25
Mr. Steve Koppich, 25
Ms. Trish Moe, $25
Mr. Curtis and Mrs. Jackie Nakano, $25
Mr. Walter* and Mrs. Harumi Serata, $25

EDITH AND FRANK TANAKA
Mr. Guy and
Mrs. Norma McCormack, $100

NORMAN TAKAHASHI
Mr. Derrick and Mrs. May Blaylock, $100
Mr. Michael and
Mrs. Melanie Gaffney, $100
Mr. Mario and Mrs. Teresita Mapoy, $100
Mr. Allen and Mrs. Patricia Okamoto, $100
Ms. Teresa Ono, $100
Mr. Paul Osaki, $100
Mrs. Emelita Takahashi, $100
Ms. Masako Takahashi, $100
Mr. Michael and
Mrs. Cecilia Tolentino, $100

PATRICIA KEIKO UNDERWOOD
Mr. Peter and Mrs. Ayako Yee, $100

TAKEO UTSUMI
Mr. Allen and Mrs. Patricia Okamoto, $100

CHIYO WADA
Mrs. Kikue Kiyasu, $100

FLORENCE YAMABE
Mr. Jim Reed, $250
Ms. Karen Lau, $100
Mrs. Lynne Adams, $50
Mrs. Adelyn J. Fukuda, $50
Mr. Satoru and Mrs. Carolyn Hosoda, $50
Mr. Masahiko and Mrs. Kazuye Ikuma, $50
Mr. David and Mrs. Cindi Sasaki, $50
Mr. Tad Tanaka, $50
Mrs. Alison Takata, $50
Ms. Denise Teraoka, $50
Mr. Shinji and Mrs. Yoshi Yao, $25
Ms. Connie Suzuki, $20

TSUYOSHI (TIO) YAMAMOTO
Mrs. Joyce Yamamoto, $1,000
Mr. Allen and Mrs. Patricia Okamoto, $100
Ms. Patricia K. Wada, $50

HISASHI YAMAMURA
Mr. Grant Tomioka and
Ms. Patricia K. Wada, $50

JOHN YASUMOTO
Mr. Steven and Mrs. Charlotte Doi, $100
Mrs. Marjorie Fletcher, $25

KAORU YOSHIFUJI
Ms. Karen Boyden, $1,000

Please note that tribute gifts made in honor of people during our Spring Support Drive will be recognized in the fall edition of our newsletter and Fall Support Drive donations will be recognized in the spring edition.

Every effort is made to include general gifts received in 2018 (donations toward events and raffles are acknowledged individually), but if a name has been inadvertently omitted, please let us know at (415) 567-5505 or email development@jcccnc.org. 2019 Spring Annual Support Drive donors and tributes will be recognized in the next Fall newsletter.
\section*{IN HONOR OF}

\begin{itemize}
  \item **EVA CHANG**
    Mr. Steve Omori and
    Ms. Linda Sekino-Omori, $100
  \item **MARJORIE FLETCHER**
    Mr. Russell and Mrs. Harumi Kishida, $100
  \item **AYA INO**
    Mr. Dale Minami and Ms. Ai Mori, $100
  \item **ALAN KITASHIMA**
    Mr. John and Mrs. Millicent Ishimaru, $100
    Mr. Gary and Mrs. Linda Morikawa, $50
  \item **HILLARY NAKANO AND STUART GWYNN AND THEIR WEDDING**
    Ms. Janet Kashiwada, $250
    Mr. Jim Murphy, $250
    Ms. Lindsay Nakano, $250
    Mr. Matthew Brenyo, $200
    Mr. Myron Okada and
    Ms. Lynne Ogawa, $200
    Mr. Paul Wisecarver, $200
    Ms. Sharon Tsukiji, $150
    Mr. Ted T. Yamasaki and
    Mr. Brian M. Budds, $150
    Ms. Monica Caston, $100
    Mr. Justin and Kristin Leong, $100
    Mr. Harold Valencia, $100
    Mr. Milton K. Wong and
    Ms. Dianne K. Furuya-Wong, $100
    Ms. Teresa Ono, $50
  \item **ALLEN M. OKAMOTO**
    Mr. Keith K. and
    Mrs. Stacey Tsuchiya, $100
    Ms. Kathleen Gee, $25
  \item **HARUMI SERATA**
    Ms. Florence Dobashi, $100
  \item **ANDREW SUMI**
    Mr. William and Mrs. Irene M. Wu, $100
  \item **GRANT T. TOMIOKA**
    Ms. Barbara Wada, $100
  \item *deceased*
\end{itemize}
Special Contributions

We are honored to recognize donors who have made special contributions during the period January 1 – December 31, 2018. Special contributions are donations made throughout the year to support the Center's mission, and are made separate and apart from our Spring or Fall Support Drives.

$5,000 and up

The Henri and Tomoye Takahashi Charitable Foundation

$1,000 – $4,999

Ms. Karen Boyden
Mr. Shig Furuta
Mr. Christopher Hirano and Ms. Chiyomi Kuroki-Hirano
Ms. Mari Kawaguchi
Mr. Lawrence Kern and Ms. Karen Nunotani-Kern
Mrs. Joyce Yamamoto
Mr. Peter and Mrs. Ayako Yee

$500 – $999

Bambi Play Group
Mr. Steve Dung
Mr. Kenneth and Mrs. Yoshiko Ho
Ms. Grace Kase*
Reverend Masato and Mrs. Alice Kawahatsu
Ms. Trina Morrow
Mr. David and Mrs. Cindi Sasaki

$250 – $499

Ms. Amy Benedicty
Mr. Don and Mrs. Christina Hirose
Mr. Christopher Hong
Mr. Gordon and Mrs. Linda Joo
Ms. Janet Kashiwada
Mr. Albert Lau
Mr. Jonathon and Mrs. Janet Low

$100 – $249

Ms. Karen Abad
Dr. Alaric and Mrs. Pauline Akashi
Mrs. Miyo Better
Mr. Derrick and Mrs. May Blaylock
Dr. Mary Bitterman
Mr. Matthew Brenyo
Ms. Monica Caston
Ms. Lily Chan
Mr. Robert Chan
Mr. Tom Hudson and Ms. Pearl Chang
Mr. Chris and Ms. Audrey Ching and Ms. Myroad Fong
Mr. Ray, Ms. Elaine, Ms. Jennifer and Ms. Cynthia Chiu
Mr. Patrick Courtney
Ms. Florence Dobashi
Mr. Steven and Mrs. Charlotte Doi
Ms. Janey Egawa
Mrs. Marjorie Fletcher
Ms. Louise Fong
Mrs. Ginger Furuta-Sera
Mr. Michael and Mrs. Melanie Gaffney
Mr. Nathan Gaudreau

Mr. Simon and Mrs. Kristen Goodfellow
Mr. Craig and Mrs. Kyoko Harmer
Mr. Richard and Mrs. Ruby Hata
Ms. Mary H. Ikenaga
Mr. Kenneth Ina
Mr. Gaku Ito and Ms. Aya Ino
Mrs. Teresa Ishigaki
Mr. John and Mrs. Millicent Ishimaru
Ms. Leslie Itano
Mr. Wayne Masao Itano
The Iwakiri Family
Mr. Gerald and Mrs. Annette Jeong
Mr. Hideo and Mrs. Etsuko Kasai
Mr. Gregory Wong and Ms. Carol Kawasaki-Wong and Ms. Kay Kim
Mr. Russell and Mrs. Harumi Kishida
Mr. Gordon Kitagawa
Mrs. Kikue Kiyasu
Reverend Ronald and Mrs. Sayoko Kobata
Mr. Glenn and Mrs. Doris Kobuchi
Mr. Daniel and Mrs. Janet Kunihara
Ms. Karen Lau
Mr. Mike Lem and Ms. Cathy Arima
Mr. Justin and Kristin Leong
Mr. Sherman Lim
Mr. Michael Lin
Mr. Jonathan and Mrs. Cyndi Louie
Mrs. Yoko Maeda
Mr. Scott and Mrs. Kimberly Mamiya
Mr. Mario and Mrs. Teresita Mapoy
Mr. Kazuo Maruoka
Ms. Sumi Maruyama
Mrs. June Matsueda
Mr. Guy and Mrs. Norma McCormack
Mr. Dale Minami and Ms. Ai Mori
Ms. Jane Naito
Ms. Janet Naito
Mrs. Alice Nakahata
Mr. Ron and Mrs. Debbie Nakatani
Mr. Gerald and Mrs. Gail Nanbu
Mr. Edward and Ms. Lois Oda
Mr. Ralph and Mrs. Sandy Oda
Mr. Somao Ochi
Dr. David Lee and Ms. Colleen Oinuma
Mr. Myron Okada and Ms. Lynne Ogawa
Ms. Hanaes Ono
Ms. Teresa Ono
Mr. Victor Ono and
Ms. Jenny Tambara-Ono
Ms. Clarissa Ospina-Norvell
Mr. Lee and Mrs. Lorraine Ouye and
Family
Mr. Juan and Mrs. Colette Palacios
Mr. Bryan Posner
Mr. Richard Quan
Mr. Timothy and Mrs. Hiroko Sakamaki
San Francisco Nisei Fishing Club
Ms. Sue Sasaki
Mr. Elson and Mrs. Karen Seiki
Mr. Takeshi and Mrs. Kimiko Sera
Mr. Steve Omori and
Ms. Linda Sekino-Omori
Ms. Teresa Serata and Mr. Charles Kagay
Mr. Jack and Mrs. Debbie Sugawara
Mr. Gary and Mrs. Julie Suzuki
Mrs. Emelita Takahashi
Ms. Masako Takahashi
Mrs. Betty M. Tanaka
Ms. Marna Tanaka
Mr. Michael and Mrs. Cecilia Tolentino
Mr. Keith and Mrs. Stacey Tsuchiya
Mr. John and Mrs. Marge Tsukamoto
Ms. Sharon Tsukiji
Dr. Himeo Tsumori
Mr. Harold Valencia
Ms. Barbara Wada

Mr. Grant Tomioka and
Ms. Patricia K. Wada
Mrs. Kaye Whitney
Mr. Paul Wisecarver
Mr. Christopher and Mrs. Linda Wolff
Ms. Jill and Ms. Jody Wong
Mr. Milton K. Wong and
Ms. Dianne K. Furuya-Wong
Mr. William and Mrs. Irene M. Wu
Mr. Shinsuke Yamada
Mr. Minoru and Mrs. Suzanne Yamada
Mr. Ted T. Yasamaki and
Mr. Brian M. Budds
Mr. Bradley Yee and
Ms. Joyce Ashizawa-Yee
Ms. Chiharu Yokoyama

$1 - $99
Mrs. Lynne Adams
Mr. Eric and Mrs. Alice Akiyama
Ms. Eiko Aoki
Mr. Yoshiihiro and Mrs. Fumie Aoyama
Ms. Mutskuo Arima
Ms. Rhoda Chang
Ms. Noreen Chen
Ms. Jacqueyln Chew
Ms. Sonia Duffoo
Mr. Jack and Mrs. Jamie Elwell
Mrs. Stephanie Fredericks
Mr. Koh and Mrs. Antonia Fujinaga
Ms. Melissa Fujiyama
Mrs. Adelyn J. Fukuda
Mr. Nobusuke and Mrs. Fumi Fukuda
Mr. Bill and Mrs. Rose Fukumitsu
Mr. Kaz Maniwa and
Ms. Masako Fukunaga
Mr. Alan and Mrs. Anne Furuya
Ms. Kathleen Gee
Dr. Hajime Hamaguchi and
Ms. Judy Hamaguchi
Ms. Dolly S. Hamamoto
Mrs. Sato Hashizume
Mr. Donald and Mrs. Deborah Hayashi
Ms. Yukio R. Hayashi
Ms. Paula Higashi
Dr. Ronald and Mrs. Cynthia Hiura
Ms. Teresa Holm
Mr. Satoru and Mrs. Carolyn Hosoda
Ms. Mariko Humphrey
Mrs. Kazue Ihara
Mr. Masahiko and Mrs. Kazuye Ikuma
Mr. John Ishizuka
Ms. Lisa Itano
Mr. Keita Ito
Ms. Laurie Itow
Ms. Miyako Kadogawa
Ms. Hope Kamimoto
Mr. Thomas Kawakami
Mr. Stanley Kanzaki
Ms. Kyoko Keenon
Mr. Gerald Kika
Mr. Robert and Mrs. Michi Koga
Mr. Steve Koppich
Mr. Eddie Wong and
Ms. Donna L. Kotake
Mr. Duane and Mrs. Lucien Kubo
Mr. Hanley Lee
Mr. Evan and Mrs. Vicki Leong
Mr. Sam, Ms. Charlene and
Ms. Alisha Leong
Mr. Jeff Wun and Ms. Lori Matoba
Ms. Diane Matsuda
Mr. Jeffery Matsuoka and Ms. Akemi Takagi
Mr. Roy and Mrs. May Matsuzaki
Mr. Alex Militar
Colonel Kirk Miyake
Ms. Trish Moe
Mr. Gary and Mrs. Linda Morikawa
Mr. Ron and Mrs. Wendy Mukai
Ms. Tatsuye Murakami
Ms. Piper Murakami
Ms. Susan Muranishi

continued on page 26
Special Contributions
continued from page 21

Mr. Roy and Mrs. Rose Mutobe
Mrs. Nanami Naito
Mr. Dale Spink and Ms. Nancy K. Nakai
Ms. Arisa Nakamura
Mr. Curtis and Mrs. Jackie Nakano
Dr. Yoshio and Mrs. Jean Nakashima
Mr. Henry Nakata, Jr.
Mr. Wesley and Mrs. Lynn Nihei
Mr. Bob and Ms. Nancy Nii and Family
Mr. Nobuo Nishi
Mr. Gilbert and Mrs. Patricia Nishida
Ms. Judy Nishimoto
Ms. Kay Nomura
Mrs. Mickie Ochi
Ms. Jacqueline Octavio
Ms. Harua Oda
Mr. Thomas and Mrs. Yuri Oda
Mr. Grant and Mrs. Anna Ono
Mrs. Linda Ono
Mr. Don and Mrs. Ada Sadler
Mr. Robert and Dr. Alicia Sakai
Ms. Mariel Sallee
Ms. Luisa San Martin
Mr. George and Mrs. Doris Sasaki
Mrs. Daisy Satoda
Mr. Nathan Segal
Mr. Sim and Mrs. Sue Seiki
Mr. Rylan Sekiguchi
Mr. Hiko and Mrs. Susan Shimamoto
Mrs. Yone Shintaku
Mr. Aki and Mrs. Kay Suwabe
Ms. Connie Suzuki
Ms. Joan Suzuki
Mr. Keith and Mrs. Patricia Suzuki
Mr. Kenneth Takahashi
Mrs. Alison Takata
Ms. Mae Takeda
Ms. Louise Takeuchi
Mr. Hiroshi Tamura
Mr. Tad Tanaka
Mr. Dennis and Mrs. Etsuko Tani
Mrs. Takeko Tanisawa
Ms. Michiko Tashiro
Ms. Denise Teraoka
Mrs. Yae Tondo*1
Dr. Himeo Tsumori
Ms. Louise Tsumori-Lue
Ms. Deane Uyeda
Mr. Michael and Mrs. Sofia Washington
Ms. Judy Wing
Mr. Steve Hayashi and Ms. Judy Winn-Bell
Mr. Marcus Wong
Ms. Ethel Woong
Ms. Grace Yagi
Ms. Jane Yamada
Mr. Takeshi and Mrs. Patricia Yamamoto

The Yamashita Family
Mr. James Fagler and Ms. Lori Yamauchi
Mr. Shinji and Mrs. Yoshi Yao
Mrs. Tamiko Yasuhara
Mrs. Chitose Chibi Yasumoto
Ms. Alice Yoshinaga

Corporate Donors (Matching Gifts and Corporate Donations)
Adobe, Inc.
America’s Best Local Charities
Apple, Inc.
Autodesk Foundation
Chevron Matching Employee Funds
Gap, Inc.
Kaiser Permanente
PayPal, Inc.
Perforce Foundation
PG&E
Salesforce
United Way
United Way of Greater Philadelphia & SNJ
United Way of San Diego County
Wells Fargo

In-Kind Donations
Boba Guys
Mr. Jeffrey Kawaguchi
Nomura & Co., Inc.
Yasukochi’s Sweet Stop
Special Workshop Featuring Artist Rihaku Inoue

Sunday, September 22 | 10 a.m.–noon | 短冊ワークショップ

We are honored to feature modern calligraphy artist Rihaku Inoue at our Annual Tabemasho Event on September 21st, and at a special workshop will be held on Sunday, September 22nd from 10a-12noon at The Center.

The class will be limited to 20 participants and prior registration is required. Cost is $25 for JCCNC Members and $35 for non Members.

Rihaku will instruct students on how to create their own tanzaku art piece. All materials for the workshop will be provided by The Center. A tanzaku (inset photo) is a narrow piece of specially designed paper that is commonly used to write poems, create designs and express unique messages.

This is a unique opportunity to learn from a modern artist of calligraphy who has created beautiful, one of a kind pieces for galleries and restaurants around the globe!

For more information, please contact programsevents@jccnc.org or (415) 567-5505.
THE CENTER’S ANNUAL SPONSORS

![Sponsors Logos]

**save the date!**

**Japantown Halloween Carnival**

Friday, October 25, 2019
6:00 pm - 8:30 pm @ the Center
Admission: $7 / person

- Arts & Crafts!
- Games!
- Bounce House!
- Costume parade and contest!!
- Prizes!
- Haunted Hallway...
- and more!

Japanese Cultural and Community Center of Northern California | 1840 Sutter Street, San Francisco, CA 94115
(415) 567-5505 | www.jccnc.org | programsevents@jccnc.org