THE FUN IS BACK!
A Message from the Executive Director

Dearest Marj,

It’s hard to believe that my journey with you is coming to an end. Although I always knew our time working together would one day come to an end, I knew I would never be quite ready for it. It’s hard to imagine the Center without you or walking into the office and not seeing you sitting at your desk.

I wish there were words that could truly express how thankful I am to you for working with me for the past 31 years, but even if there were, sometimes a “thank you” is never enough. I was never quite sure why you stayed to work with me all these years. After having retired from working for the Federal government for over 40 years, all I knew is that I never deserved you.

Back in 1988, I remember when I first heard that a recent retiree named Mrs. Fletcher, who knew nothing about the Center or the San Francisco Japanese American community, was going to join our Board of Directors, I thought, ”this lady must have the wrong address, wrong organization, or must be crazy!” Despite that, we figured out how to work together, and our lives and the life of this organization changed forever.

It’s hard to believe that you have been working with me for over half my entire life! When we first started, the Center was a very different place — we had typewriters and adding machines. We had never heard of a fax machine, and we kept track of our members and donors using index cards. You even took shorthand for me. There was no gymnasium/community hall. There were so many uncertainties and challenges back then, but looking back, it was the best of times. We worked hard because we had big dreams to fulfill and a vision of what this place might one day become.

Today, those dreams we once imagined happen every day. Today, over 185,000 people walk through our doors every year. We have expanded our programs beyond the San Francisco Bay Area to include statewide, national and international conferences, workshops, symposiums and exchange programs to Japan. Now with our new virtual programs, we have participants from other parts of the globe.

We took on initiatives such as “Save the JapaneseYWCA,” “Save Japantown Bowl,” “Preserving Our Japantowns” and “Japanese American U.S.-Japan Relations.” We even became an international relief organization for the 1995 Kobe earthquake and most recently, the Northern Japan Earthquake Relief Fund. All of these incredible things we have been able to accomplish would not have been possible without you. If you had not agreed to work with me and hang around for these past 31 years, I would probably not be working here today. I needed you more than you ever knew — your experience, guidance and, most importantly, your trust and support. It’s hard to imagine what the Center would be like today without you.

The most amazing part of us working together is that you never quit on me, walked out the door or left the Center because of something I did or said, even after shooting you with a rubber band and nerf gun. I am the luckiest boss in the world because of you, and I want you to know out of all the wonderful and incredible things that have happened to me working at the Center, the one that I treasure most is you.

I hope that working at the Center has brought a smile to your face every day. When the Center was conceived, first and foremost, our goal was to become a second home for our community. You, more than anyone, helped us achieve that goal.

I hope your well-deserved second retirement in Utah with your family will bring you all the joy and love you deserve. Just know, no matter where your path may lead, I will always consider myself your adopted son!

Sometimes a “thank you” is never enough, but I want you to know that you have been the best boss that I ever had.

With love and gratitude,

Paul Osaki
Executive Director

MISSION

The Center is a non-profit organization which strives to meet the evolving needs of the Japanese American community by offering programs, affordable services and administrative support and facilities for other local organizations. The Center also provides educational, cultural and recreational programs that meet and address the interests and concerns of the community. Our goals remain rooted in preserving the Japanese American cultural and historical heritage as well as fostering the foundation for future generations of Japanese Americans.
Returning to the Center

I am so happy to see all the folks back at the Center. I feel comfortable with all the people back at the Center, and I’m glad they’re back.

—Marjorie Fletcher, Executive Assistant

I started working for the Center last October and occasionally stopped by our facility to print things or pick up mail. Still, it wasn’t until our reopening last month that I’d experienced being at the Center full-time altogether with other staff. Recently, I’ve enjoyed seeing community members stop by our front office to check-in and chat. The little mini-reunions are heartwarming to see!

—Elena Nielsen, Membership Coordinator

Community and activities have returned to the Center. From the click clack sounds of the Mah Jongg tiles to the music and smiles coming from the line dancing class, I’ve enjoyed seeing so many familiar faces back at the Center and hoping to see many more soon.

—Mika Shimizu, Office Manager/Receptionist

It has been so wonderful returning to work at the Center in person. One of my favorite parts of our reopening has been seeing how excited all of our program participants have been to be able to get out of the house and return to their classes and programs.

—Haruka Roudebush, Senior Programs Manager
The Fun is Back at the Center

I was so excited to return to the activities and to see everyone again! I was sad to learn about some of the changes in the people who I used to see — those that have passed away or won’t be returning. We have to be more conscious about the changes for social distancing.

—Yoko Sumida

It was definitely Twilight Zone material going to the first line dancing class since we stopped in March, 2020. We walked through the gym doors. We saw faces we hadn't seen in more than a year. We heard Al Kitashima say, “OK, let's get started.” We lined up. Al began teaching. He started the music. Nothing unusual. It was like we never stopped.

—Steve Louie

I was very happy to return to in-person art classes. It was wonderful seeing (almost) everyone. We were all totally vaccinated and masked, plus there was a huge air purifier at the back of the room and the tables socially distanced from each other. We have classmates who can't make it in-person so the Center staff set up Zoom so they can participate. It's great having the Zoom option. The big screen also allowed us to watch Rich Tokeshi work with charcoal on his drawing.

Thank you for giving us the opportunity to be safely together.

—Kay Nomura

It's good to be back in the Center! Our zoom classes were good, but in-person classes are better. It helps that everyone in class is vaccinated.

—Rich Tokeshi
I’m happy to be back in the writing class at the Center to exchange ideas with other writers and read our stories. I missed the group and having lunch together.
—Harumi Serata

I’m grateful that Line Dancing has started again. I missed dancing and seeing my dancing friends. Most of all, I missed seeing “Al Kitashima” move his body!!! Thank you JCCCNC for keeping us safe while dancing.
—Lily Gin Chan

It’s so good to see familiar faces and do something “normal” again. Something I’ve enjoyed for years, pre-pandemic, but with the safe health practices in place that minimize the risk not only to myself but for the whole community.
I really appreciate how the Center has put those practices in place and consistently communicated with all of us about these safe, healthy practices.
—Tim Huey

The Nikkei Open Golf Tournament was a perfect day and a perfect way to ease back into our beloved activities and welcome people back to the Center — safely and outside! Our first in-person event, we enjoyed gorgeous weather and a breathtaking course — a wonderful setting for golfing and volunteering! We had so much fun volunteering and it is one of our favorite events! We look forward to more!
—Sherilyn Chew (and Peti Arunamata), Board member

The Nikkei Open was scheduled for Half Moon Bay Golf Links with weather projected to be in the high 50s and potential winds. The “hacker” golfer that I am was worried. But, alas, the day was beautiful and my Tako flight team had a wonderful time. We did not end up last and the Center’s initial event was a celebration of getting together after a long hibernation.
—Myron Okada, President

I think the golf tournament was a great event, and the weather cooperated. All of my guests had a great time. The staff did a wonderful job.
—Robert Sakai, Chief Financial Officer, Ex Officio
A Love Letter to the Center Community

Dear Center Community,

This is a love letter. It is in no way a traditional love letter to one person whom I love. It is a love letter to many, many people, to a few places and things and to a thousand feelings. It is a letter of love to the Center, to the staff, to the board, to the Center community and to Japantown.

I write this letter on the eve of my departure from the Center. I am not a ship moored at a harbor ready to set sail for another shore though. I am simply a plant being repotted in some new soil, leaving behind a few roots but carrying with me the nutrients and growth of the place where I first began to sprout.

When I began my journey at the Center as a Kase Nikkei Community Scholarship Program (Kase Program) intern, I had never set foot inside the Center. I had never even heard of the Center before applying to the Kase Program, much to Paul’s dismay. My only trips to Japantown were merely as a tourist passing through for some good food and fun trinkets. I came to the Center and this community as a blank canvas, and now, after four years, I feel as though I am departing as a colorful painting. Growing up, my Jiichan often used the phrase “okagesamade” (thanks to you). I always loved the phrase and its symbolism, and during my time at the Center, I have seen it personified time and time again. Thanks to all of you, I am who I am today. Thanks to all of you, I know what I know today. Thanks to all of you, I am leaving my work at the Center with so much love for the Center and this community.

There is something absolutely special about the Center community and Japantown. I felt it the moment I showed up on that very first day of the internship, eyes wide trying to take in all of the sights about me. Everything felt so new but familiar. When I walked around the streets and the Center, I felt a sense of wonder and awe. The space excited me; it held so much possibility within it. I was not disappointed. Every single one of you has contributed to the joy, the history and the richness that exists in this community. I feel lucky that for a brief moment in time, I was able to experience it as a deeply important part of my life. The Center and the community will remain a part of my life, even as I spread my wings for new opportunities. Okagesamade.

I wanted to create a short list of things that I love for posterity and perhaps for you to relate to. Here are some things that I love:

How the staff always has my back, quite literally. I recently got a very bad sunburn, and Ruby, Mika and Lori helped apply ointment to the top of my back and shoulders to help the sunburn heal. Diane and other staff gave me sunscreen and tips on how to avoid sunburns in the future.

Marj’s stories. I wish I had written down or recorded everything Marj has ever said to me. Her stories, sayings and remarks would catch me off guard constantly, and I would dissolve in laughter with...
her. She’s an encyclopedia of wisdom and funny stories. I am immensely grateful to have been able to work with such a special person. The Center and community will miss her joy, her pineapple cakes, her witty banter and her ability to make anyone feel at home.

Watching growth and life happen before my eyes. I feel so lucky to have watched Jordyn, Jen’s daughter, and Sochan, Mika’s son, grow up during my time here. They are such unique, fun and loving kids! I was also able to see community folks add to their families.

The willingness of folks to volunteer for anything. I am so thankful to my crew of volunteers that always helped me with my mailings, including this newsletter, and special events like Tabemasho and Colma Cemetery Clean-up. I loved getting to know you all and appreciate your hard work!

Sharing stories with Matt and Elena of our weekends, our childhoods and our lives. I have loved getting to know my office mates and feel lucky to walk away with two amazing friends.

Sunny days in Japantown and the Issei Memorial Garden at Cottage Row.

Being greeted by Mika each morning. I am sure all who enter the Center can relate to this as well. Mika would always greet me with a smile and “good morning,” and we would share stories. I always started my workday in a better mood because of Mika.

Benkyodo’s lunch options. I don’t know if they still sell their hamburgers, chili or hotdogs, but it was a great addition to a midday manju when I needed lunch and a treat! Mum’s and Paina’s french fries. Yasukochi’s coffee crunch cake. Super Mira’s curry and katsu bento. Takara and Kui Shin Bo’s lunch sets. Udon Mugizo’s ramen and donburi set. The food in Japantown in general… I am going to miss walking to get meals, snacks and treats during my lunch break.

Being able to pet dogs at the Center all day. Nemo, Zen and Hana, as well as the other pups who come to visit, always give me my dog fix!

The snacks and omiyage staff, board and community members bring to the Center after trips to Japan and Hawaii.

Busy days at the Center and in the community where people are streaming through the plaza and Buchanan Mall.

The incorporation of Mottainai. A couple of weeks ago, I learned how to fold a plastic bag into a perfect and neat triangle from Lori to save for later.

Home baked goods made by staff and the community.

Special events at the Center and in the community. I loved MC’ing Children’s Day, gathering for Tabemasho, cleaning Colma Cemetery, hanging out at the golf course for the Nikkei Open, helping out at Sake Day and making mochi every December.

Our board. Thank you to the board for your generous support to continue to move the Center forward. The community is so lucky to have your leadership.

Our staff. These are some of the best people, and I feel eternally grateful to have worked alongside them. Paul, Lori, Marj, Mika, Ruby, Jen, Diane, Haruka, Matt and Elena, thank you so much for everything you have done for me.

Our Japantown community. I, and many others, have said before that the Center and the community are much more than a space. Thank you to everyone for contributing to the vibrancy and joy of this community. I will hold this community in my heart forever.

With gratitude and love,

Stephanie Doi
Food, and consequentially, foodways, the cultural, social, and economic methods in which we produce and consume food, is a constant in our lives. Foodways intersect at the crossroads of culture, traditions and history. In the Japanese American community, food, and the way it is produced and consumed, has a long, rich, and meaningful history.

During the pandemic, our lives changed, and so, foodways—from the ways in which we used to make, eat and even purchase food to the stories and traditions we used to be able to tell through making and eating food—drastically changed too. Many of us were not able to share a meal with loved ones, and we were not able to eat together as a community. At the Center, we halted our Community Kitchen program, in-person food workshops, annual Tabemasho event, annual mochitsuki workshops and the many other programs where culture and food were the main events. The Center sorely missed our food programming, not only because of the joy and sustenance given to our members and participants by such events, but because these events often transmit and center culture and tradition in our community. Foodways are important cornerstones in sharing and transmitting culture, oftentimes in multi-generational settings. Though the pandemic altered our foodways and halted many of the opportunities to share foodways, the future holds potential to redouble our efforts in sharing food and the cultural and traditional stories and rituals embedded in our foodways.

Cooking Up an Old Classic —
Reopening the Nikkei Potluck Cookbook Project
In this issue of our newsletter, we are cooking up an old classic by reopening our Nikkei Potluck Cookbook Project and sharing a reflection from a committee member that helped spearhead this important cultural project. Tiffanie Pon, OTR/L, OTD, a doctoral resident at the University of Southern California’s Department of Occupational Therapy and Occupational Science at the time, proposed the cookbook in 2008 as a piece of her doctoral project. Tiffanie collaborated with the Nikkei Potluck Project Group, consisting of Naoko Yoshimura Ito, Alice Wong Kawahatsu, Marjorie Fletcher, Michie Koga and Lois Ohwa. Together, they created the memoir cookbook to catalogue Japanese American recipes related to stories, poems, photos and other written and visual storytelling representations to help bridge the generational gap and begin to teach the foodways of the Japanese American community to younger generations. We reached out to Alice Kawahatsu to share her profound memories of the project.

“It’s been awhile since this book was created, but here is what I recall:

I was just one of many women who were invited to the JCCCNC by Ms. Pon, a young woman who was working to complete her thesis and degree in Occupational Therapy. As I recall, our first meetings were just getting to know the other women, hear stories of food and family and share how food has made an impression on our experiences and who we have become. For many of us, we enjoyed potlucks and socializing with people. Participating in a potluck was a great way to make family favorites and try new recipes while sharing and sampling other people’s interesting and yummy creations. Many of the ladies in the group belonged to local churches, so it also became kind of an informal Interfaith group as well. It was nice to have various ages in our group, as it was a great time to share and pass on stories to the next generations. We even made various foods together and did taste testing.

Eventually, we thought it would be a good idea to make a cookbook. The members all collected recipes and stories to add to the book and Ms. Pon helped put it together with the Center. The Center debuted this cookbook at their very first Tabemasho community fundraiser.

I recall vividly helping at the first Tabemasho event. It was like a huge potluck! People from the community donated their favorite family dishes and this is what was served to the guests. Needless to say, although it was a great array of traditional potluck foods, it was challenging to have everyone get a taste of everything, so we started to ask various organizations and churches to donate specific foods in larger quantities. It was easier to keep track of and plate.

During the first Tabemasho event, Paul Osaki, Executive Director of the Center, mentioned that at the end of the event, a number of grandmas came up to him and thanked him with tears in their eyes. They were so happy they had attended this event. For some, it had been such a long time since they had traditional family-made Japanese foods. It brought back such fond memories of their past. This was such a powerful message! Food not only helps us connect with our culture and communities, but also connects us to our history and it can comfort us as well. That’s where the word “comfort food” comes from. Also, talking with others about our great memories of food and family can be very healing. A few of the women I met at our first gathering remain very close friends.

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to me. We continue to volunteer at the annual Tabemasho events since it began many years ago. What better way to bring history, culture, community and family and friends together while raising funds for our precious and valuable Japanese Cultural and Community Center of Northern California!”

Alice’s Original Entry in Nikkei Potluck Cookbook Project:

Wakame and Edamame Onigiri with Salmon Flakes. Submitted by Alice Wong Kawahatsu

MY STORY:
Sharing Food from the Heart

My earliest memory of food came in the form of a story that I recall my mom sharing with me of how she met my dad. He was a Chinese cook at a Chinese/American restaurant called “Asia Grill.” My mom, who is a second generation Japanese American, was a student studying to be a dental assistant. She would frequent the Asia Grill restaurant at lunchtime with her classmates. Her favorite dish to order there soon became the chow mein special. One day, while talking with the waiter, she mentioned that the chow mein was the best she’d ever tasted and wanted to meet the cook. Lo and behold, there was my dad, cooking tons of food in this huge wok. When she told him she had accidentally left her wallet at home and the cashier told her to wash the dishes, he laughed and said, “That’s OK, you don’t have to wash the dishes, it’s on the house.” They became good friends and he eventually asked her out and the rest is history. Hearing this story over and over as a little girl and seeing how generous my dad was with his talent for cooking, I think I naturally realized that food had a way of bringing people together. I also realized early on that good food offered from the heart can make others so happy.

It was unusual in those days for a Japanese American to be married to a person who was originally from China. When I was growing up, my mom would say... “If anyone gives you a hard time about being half Chinese and half Japanese, you tell them... I’m half Chinese and half Japanese and I’ one swell kid!” Food was pretty abundant at home when I was growing up. Then, when I turned eight years old, my dad suddenly passed away and my mom was left to raise five young children by herself. I remember the church families would bring meals to us and the Boy Scouts would bring care packages to us for Thanksgiving. My older brothers would hide and were embarrassed, but my younger sister (aged six at the time) and I would come out and greet all the visitors and thank them for what they brought. It was so heartwarming and comforting to know that there were others who thought about us during this difficult time. It was also around this time that my mom made friends with other fellow moms who had also lost their husbands. My mom’s friends were so supportive and would come over to our home and show us how to cook their favorite dishes. This was fun because

Wakame and Edamame Onigiri with Salmon Flakes

This recipe was inspired by my Nihonmachi Little Friends’ (NLF) chef, Midori Tamano. My kids still remember the great food at NLF. This recipe is great for picnics, potlucks and social gatherings and can easily be served in a large bowl!

INGREDIENTS

- 8 cup cooked white rice
- 1 package wakame pieces (green package found in Japanese markets)
- 1 package frozen edamame, thawed and shelled
- Cooked or flaked jar salmon

INSTRUCTIONS

Place cooked rice in a large container for mixing. Sprinkle rice with wakame bits and add edamame. Mix with shamoji (rice paddle). Make onigiri and put a little piece of salmon in the middle. Repeat until rice is all used.

*Tip: To make onigiri, wet hands with water to keep the rice from sticking and shape each onigiri into a triangle shape or an onigiri maker can be used.
forward to making mochi and talking more comfortably with us and looked at items. As the years went on, the kids got more Japanese stories and share some cultural traditions. Eventually, the school asked us if they could come and visit our church and take a tour of Japantown. We were so happy! To me, this showed that food offered from the heart can easily bring people together and sharing the stories that normally don’t happen under any circumstances seem to happen so easily.

Now that my kids are older, they like to bake and share their cookies and cakes with friends, neighbors and relatives. It makes me happy to see that they have learned that food offered from the heart can bring smiles and joy to people. We are fortunate to live right here in Japantown where there are numerous occasions when our community gathers for sharing in celebrations or in times of happiness. Still, there are other times when our community gathers because we have lost a beloved community friend. It is through all these occasions that I have witnessed that food shared from the heart can bring community spirit and people together. I hope my kids will continue to make and offer food to others in this mindful way and pass this important family value down to future generations. I also hope that they will remember and share with others the famous chow mein story about how their Grandma Jane met Grandpa Al.

Note: Alice is married to Rev. Masato Kawahatsu of the San Francisco Konko Church. She works at the United Religions Initiative, a global interfaith peace organization. During WWII, Alice’s mom (Jane Hara) was interned in Stockton, CA and then in Rohwer, AR. Following that, she was interned in Tule Lake. After the war ended, Jane went to Japan for seven years and returned to California in 1952 where she has lived ever since. In 2005, Grandma Jane finally graduated from her original high school in Lodi with the graduating class of 2005. She also represented her high school at the JCCCNC graduation held in San Francisco.

Community Kitchen
For anyone eager to try some of the family recipes in our Nikkei Potluck cookbook, our quarterly Community Kitchen communal dinner program brings members of the community to the Center’s full service kitchen and Issei Memorial Hall for a multi-generational evening of cooking a predetermined menu of Japanese and Japanese American family recipes and dishes. Each quarterly menu is planned around a different theme by our committee of Community Kitchen volunteers, who then oversee and teach program participants how to prepare and cook the dishes on the menu. The Community Kitchen program not only helps us preserve and transmit our Japanese American culinary traditions and foodways to the next generation of home cooks of the community, but is a social gathering for Center and community members to connect and enjoy an evening of camaraderie and good eats!

During our COVID-19 closure this past year, our Community Kitchen participants met on a monthly basis over Zoom to hold virtual potlucks where they would prepare a dish going along with each month’s theme and discussed the recipes for the dishes they prepared as well as swapped cooking tips with each other. Some of the virtual potluck themes from this past year included: Tofu Challenge, Recipes from the Camps, Summer Obon and Matsuri Recipes, Okinawan Recipes, Sweets, Treats and Japanese Desserts, Kabocha Challenge, Noodles and Holiday Dishes, Nabemono, Vegetarian Dishes, Curry Creations, Egg-strordinary Dishes, and Seafood Dishes. We can’t wait to resume our in-person programs with everyone, so keep an eye out for our next Community Kitchen night in person at the Center! In the meantime, get your copy of the Nikkei Potluck cookbook and perfect your own renditions of JA family recipes and potluck favorites!
Crossing the Pond: Diane Honda’s Search for her Family History

As the Center transitioned at the start of the pandemic to hosting virtual programs, one of our first online offerings was our Your Family, Your History genealogy webinar series with professional genealogist Linda Harms Okazaki. Over the course of eight virtual sessions held from May through August 2020, our program participants learned how to research and write their family histories to preserve them for future generations of their families. Part of the course instruction covered how to acquire documents and official records including records from WWII incarceration camps as well as immigration records and passenger manifests from the ships that brought over our families’ first Issei immigrants to the United States (U.S.). For those able to track their family histories beyond our immigration stories to our ancestors’ lives in the motherland, our family history webinar series included a session guiding participants through the process of requesting old family koseki records and registries from municipal government offices in Japan. We were delighted to hear from our virtual program participant Diane Honda, who took our Your Family, Your History course all the way from where she lives in Tennessee, and even more remarkably, through the research and guidance received through the Center’s program, was able to find and directly contact her distant relatives in Japan. We are grateful for Diane allowing us to share her family history search story here with the rest of our community. For anyone interested in our Your Family, Your History webinar series and researching your own family’s history, online access to the course materials and full series video recordings are available for purchase. Please visit our genealogy and family history programs page on our website at jcccn.org/programs-events/genealogy.
DIANE’S STORY

What got me started researching my family history? Decades ago, I helped my daughter create a simple family tree to meet a class assignment. It only went as far as my grandparents. While I had taken a couple of courses on researching Japanese American family history, I really didn’t know how to take the next step. Linda Harms Okazaki’s class explained how to conduct research in much more detail. When conducting family history research, it’s recommended you identify a question you want to answer and direct your research accordingly.

I have a photo of my grandfather and another young man. The only information I have about the second person in the photo is he’s believed to be my grandfather’s brother. None of the U.S. family knew my grandfather had a brother/a brother who immigrated to North America. The photograph was taken in Vancouver. My grandfather came to North America through Canada. Who is the brother in the photo and what happened to him?

Armed with what I learned in the class, a newly recognized treasure trove of family documents and an incredible amount of luck, I had the information needed to “cross the pond” and request family registries (koseki).

Using the information in my grandfather’s koseki — I believe I know the name of the brother in the photo. I then decided I wanted to try finding family in Japan. I asked for Ochiai-san’s help. Armed with only a couple of decades-old names and addresses, Ochiai-san managed to locate both paternal and maternal side family members. He declared, "It’s a miracle." Previous clients have not been nearly as successful locating koseki or relatives. He’s as excited as I am about our search results.

Current status on my family history research

I connected with newly found relatives on both sides of family in Japan! On my maternal family’s side, I held a Zoom session with the grandson of my maternal grandfather’s adopted son in Japan and my maternal U.S. family. My Grandfather adopted a son to become the head of the household and to care for family property in Japan, as my uncle had no desire to move to and live in Japan. On my paternal family’s side I began an email exchange with the granddaughter of my paternal grandfather’s youngest brother.

I have also connected with close and distant U.S. relatives. I created descendant charts for each grandfather and shared them with my newly found relatives in Japan and my relatives in the U.S. I connected with a second cousin on each side of the family. I gathered information to create a descendant chart for their grandparent to share with relatives in Japan. My second cousins didn’t know much about their relatives, just names. Thanks to the class, I easily located birth and death dates for those “grands” and their children. I shared the charts with relatives in Japan and my distant relatives in U.S. I will also share my grandparents’ descendant charts with my second cousins.

Tomoko Honda, my newly found relative on my father’s side of the family was happy about the unexpected contact. Here’s what she shared:

"I remember my grandfather (Diane’s note: grandfather’s youngest brother) wrote letters to the States when he was still alive. After he suffered a cerebral
stroke, he was no longer able to write letters, so my mother wrote letters for him. It has been 40 years since he passed away. I lost my mother last year. I was feeling that we no longer had any way of learning about our relatives in the States. America has been on my mind for a long time. My mother also worked hard as a bridge, and I think it’s because [of that] we all [feel] connected after 50 years! I am very grateful to Diane for her efforts on our behalf. Thank you very much.” My father was very happy, too, when I told him about this.

We have been sharing family photos of our grandparents and of another grand uncle. I emailed my second cousin about discovering our relative in Japan. I asked her to share and ask her family about the photos I received from Japan. She also wants to communicate with the newly found relative in Japan. Hopefully, we’ll all learn more about our relatives on both sides of the pond.

Translating Additional Family Documents

Presumably, my maternal grandfather descended from a prominent family. Among the possessions he left his family, was a copy of his family’s scroll and a family tree document he created—no copy machines back in those days! He had also added biographical information to the end of the documents. After obtaining and translating all available koseki, the last unexplored items were the family scroll and the family tree documents. This was before I set out to find family members in Japan. I asked Ochiai san to give me an estimate to translate them. Ochiai san cautioned me that the task would be difficult and time-consuming. He asked, “What would you like to know from these?”

Here’s my long answer: I’d like to know Tomoji Wada’s biographical information—what he wrote about himself and about his family. I am curious about a brother who came to Canada and was there at the same time Tomoji Wada was there. In addition, I would like to know more about Tomoji Wada’s ancestors. Are there really 27 generations listed? When did they live? What, if any, additional historical information is included in the two documents?

Ochiai san and I ultimately decided to create a hybrid translation of just the beginning and part of the end portions of the family scroll and family tree documents. Per Ochiai san, the documents appear to be very similar. Unfortunately, the documents didn’t contain any information about what happened to his brother.

I am the family keeper of birthdates, wedding dates and death dates. I send e-cards commemorating such events. If you saw the Disney animated film Coco, I think I hold a similar outlook about family. If no one remembers an ancestor, in a way, they cease to exist and it’s as if they never were upon this earth. I think it is important to be remembered, at least by family. Tomoji Wada was proud of his family lineage. He took great pains to copy, create a copy of the Family Tree Scroll and created a family tree document in addition to the scroll. Perhaps I am “channeling” Tomoji Wada. He was apparently interested in documenting his family history.

Maybe this is what I am supposed to be doing right now — preserving Tomoji Wada family history by obtaining family koseki, having them translated and sharing that information with family members. In keeping with my love of learning things, and understanding this was such an important thing to Tomoji Wada maybe I’m “supposed to” have the Family Tree Scroll information translated and to share it with the family. Maybe that would be my gift to my family and to Tomoji Wada.

The information needs to live on beyond Tomoji Wada. If I can find family in Japan, I will see what they know about the long family history. If they are not aware of it, I will share it, along with what has
happened to the Tomoji Wada family, since he came to the U.S.

Back to the photo that started this journey, while, I’ve gotten a bit off course and still have one of my two original questions left to answer, I feel my journey has yielded great results.

My grandfather’s brother may have crossed into the United States a few times. However, he appears to have disappeared without a trace. This is where it gets interesting. To date, my family history research trek has been relatively easy, satisfying and fruitful. Now, I’ll have to roll up my sleeves and ask Ms. Harms Okazaki for advice on where to go from here. I’m looking forward to the next steps in this journey.

DIANE’S JOURNEY

The pandemic literally opened up a world of virtual content for me. I attended a wide range of classes held by organizations/instructors across the U.S. as well as two from New Zealand and India. If I recall correctly, the Japanese American National Museum’s (JANM — I was born and raised in Southern CA, so I’m familiar with JANM. We moved to Tennessee in 1995 for my husband’s job. Our families still live in Southern CA.) virtual Discover Your Japanese American Roots course instructor told class participants about the JCCCNC’s Your Family, Your History Workshop Series. That’s how I learned about the JCCCNC course. The JCCCNC’s complimentary first session of the series was so amazing, I immediately signed up for the rest of the classes.

I can’t say enough good things about the instructor, Linda Harms Okazaki, and the course itself.

I’ve taken shorter courses on researching Japanese American Family History, but this course gave me the tools to be successful. It presented things in bite-size portions, so you can actually do the research over the duration of the course.

I must give credit to Yuzo Ochiai, the Japanese translator I met through the class. I was successful because I had "boots on the ground" in Japan. Ochiai-san figured out where to file requests for my family registries (koseki). If an office didn’t have a registry, he asked officials where the registry might be found. He saved me a lot of time, trouble and money. Ochiai-san also determined where to search for relatives, based on the scant information I had, and he ultimately found them. Ochiai-san commented we were really lucky — not all his clients are so successful.

I “met” another Japanese national, Hayato Sakurai, who is fluent in English, through the search for my mother’s family in Japan. Sakurai-san, worked with me to arrange a Zoom meeting with the relative on my mother’s side of the family, translated for my relative and is a fountain of knowledge regarding the families and the area (Taiji) where my maternal grandparents grew up. He is the curator of the Historical Archives for Taiji.

Ochiai-san was instrumental in gaining the confidence of my relatives, so they’d be willing to communicate with me. I had failed to consider this potential problem ahead of time. My relatives were initially quite concerned that someone was trying to scam them. If the situation were reversed, I’d be wary of an unknown “relative” suddenly trying to contact me! When I set out to locate relatives in Japan, I didn’t think about the fact I don’t read or speak Japanese. My relatives don’t read or speak English.

I use software to translate our emails. It’s less than perfect, but an affordable option for everyday conversation. When software translations are inadequate, or when important family history information is being exchanged, I ask Ochiai-san to translate.

An unexpected benefit of this journey has been getting to know distant relatives in the U.S. in addition to my relatives in Japan. I’m confirming the following… Hitomi Kojima, the newly found relative on my father’s side of the family said her father lives in the same house where her great grandfather and grandfather lived. If this is indeed our great grandfather’s original house — that’s the same house my father visited, on his 1939 visit to Japan, when he was 18 years old!

Yuzo Ochiai’s Comments on Diane’s Journey

I met Ms. Diane Honda during a web seminar that Ms. Linda Okazaki gave last year. Linda is a great genealogist that I’ve been working with for many years. Linda and I are a good team. I translate koseki,
Family History
continued from page 15

and she writes a family history book out of my translation along with her extensive research on each family. It was just a God’s gift opportunity to have met both of these wonderful people.

It is not always easy to retrieve one’s koseki and even harder to find remote relatives living in Japan, especially when we don’t have enough information of a particular family. For example, “How is your great great grandfather’s name spelled in kanji characters?” or “What era was he born in?” or “Where about in Japan did the

Family History
continued from page 15

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because people can be suspicious with phone calls from a stranger. This procedure does not always work, and I often end up reaching the dead end, but in Diane’s case, it seemed that her ancestors had guided me to reach her remote descendants on both her maternal and paternal sides. Her maternal side lived in Wakayama Prefecture, and her paternal side in Kumamoto Prefecture, about 800 km apart from each other.

Diane and her remote relatives in Japan are now in constant communication by emails and Zoom, and I extend my help whenever they need me. This is truly the goal of my work, and I am very happy to be their cupid. Thank you, her ancestors for your great help, from my heart.

—Yuzo Ochiai from Osaka, Japan

Genealogist Linda Harms Okazaki answers to questions we had about genealogy and Diane’s journey.

Q: Were Diane’s results typical or something that’s unique and a best-case scenario, especially given Diane connecting directly with living family members?

A: Diane has been a fabulous student. Curious, engaged, eager. She came to class prepared and asked lots of questions. Every family history journey is different. Those who apply themselves, who have a dedicated research plan, and go beyond the “low hanging fruit” are the ones who find that the process is very rewarding. It takes time to do what Diane did, but it’s usually possible to obtain the koseki and often (though not always) possible to find living relatives.

Q: What was your partnership with the Center to create an extended virtual series like?

A: The webinar series was a lot of fun. Many thanks to The Center for inviting me to try this format. I think one reason for the success was limiting the number of people per session. Several of the students (including Diane), have joined genealogical societies and attended classes beyond the series. Virtual education is here to stay. It’s especially suitable for those with day jobs or who live too far to drive into the city. In-person is still a nice option, especially if we wanted to do some “hands-on” activities.

Q: Do you have any other anecdotes about launching the webinar series in a virtual format?

A: Creating and presenting this series was really rewarding. The students developed their skills as family historians in a way that wouldn’t have been possible in a single workshop. In some ways, I joined the students on their personal journeys. Together, we got to know their ancestors. One student was researching the early Okamura family of San Francisco. In May, there was an article in the Nichi Bei Weekly about the planned retirement of the owners of the Benkyodo Company. I immediately thought “I know that family!”

Q: Are there any general recommendations for people who’d like to start their own journey?

A: There are many resources for family history. Take a class, join a writing group, don’t give up. The best advice I have is to start with a research question or a focus. What is it you want to know?

Future genealogy programming to keep an eye out for:

FamilySearch and Ancestry.com are always creating new programming. Local genealogical societies have classes and special interest groups. The more you learn about genealogy, the more you discover about your family, the more you want to know. Diane has taken this to heart. After taking the series at The Center, she joined the California Genealogical Society where she’s been taking a LOT of classes.
The Fun Is Back... and We’re Doing It Safely!

Many things changed on June 15 in San Francisco and California. Capacity limits, social distancing and most health and safety requirements were rescinded, including the guidance to wear a mask indoors for those that are fully vaccinated.

Current Center Health and Safety Policies:

1) All in-person program participants must be fully vaccinated or provide proof of a negative test within 72 hours of program attendance, and participants are recommend to prepay and register when possible.

2) Our staff are following guidance to monitor their health, self-assess for symptoms and stay at home if they are not feeling well.

3) Although not required, we are maintaining our daily cleaning of high-touch areas, furniture and equipment and ensuring proper ventilation in rooms/offices.

We want you to know that the health, safety and comfort of all participants at the Center is our highest priority, and we continue to monitor the healthy, vaccinations and reopening of the City and surrounding areas. Should you have any questions or concerns regarding our policies, please contact Lori Matoba at lmatoba@jcccnc.org.

Thanks to the KT Foundation’s recent donation match, to increase ventilation, we have placed several HyperHEPA air purifiers. These air cleaners filter 99.5% of the harmful ultrafine virus particles down to 0.003 microns.
Preserving Culture One Class at a Time

Current Ongoing Programs at the Center

Greetings from the Center’s Programs Department. We welcome you to peruse the list below that feature all the fun that we offer. 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 jccnc.org, email programsevents@jccnc.org or call (415) 567-5505. All in-person programs require preregistration and proof of vaccination or negative test within 72 hours of attendance.

ARTS AND CULTURE

ASIAN AMERICAN 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: Wednesdays, 10-11:30 a.m.
Cost: $44 M | $50 NM/monthly
$14 M | $16 NM/drop-in

BASIC DRAWING (HYBRID)
Join instructor Rich Tokeshi, an original instructor of Japantown Art and Media (JAM), and bring out the artist in you. This eight-week class concentrates on basic drawing 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: Richard Tokeshi
When: Saturdays, noon-2 p.m.
Cost: $65 M | $85 NM (eight consecutive weeks)
$13 M | $16 NM drop-in

BEYOND BASIC ART CLASS (HYBRID)
This weekly art class is designed for 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 matter, but will also look to expand participant’s artistic horizons. The atmosphere of the class is very informal for creating art.
Instructor: Rich Tokeshi
When: Saturdays, 10 a.m.-noon
Cost: $30 M | $40 NM/monthly (virtual)
$9 M | $12 NM/drop-in

WASHININGYO (VIRTUAL)
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: Yurie Nakamura/Rochelle Lum
When: Saturdays, 10 a.m.-noon
Cost: $30 M | $40 NM/monthly
$8 M | $13 NM/drop-in

DANCE

YOSAKOI DANCING WITH ITO YOSAKOI DANCE GROUP (VIRTUAL)
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, uptempo 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: $12 M | $17 NM/monthly
$3 M | $5 NM/drop-in

MARTIAL ARTS AND FITNESS

KARATE—MONDAY AND WEDNESDAY CLASS (VIRTUAL)
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: $28 M | $44 NM/monthly
$8 M | $13 NM/drop-in

KENDO WITH SAN FRANCISCO 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.
At the Buddhist Church of San Francisco; Thursdays at the Center (JCCCNC)
SENIOR CHAIR AEROBICS (VIRTUAL)
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 coordination and strength.
Instructor: Kaeko Inori
When: Thursdays, 10-10:45 a.m.
Cost: $3 M | $4 NM drop-in (virtual rates)

MUSIC
UKULELE – ADVANCED (HYBRID)
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. (resumes August 5)
Cost: $40 M/ | $60 NM/monthly
   $12 M  |  $17 NM/drop-in

UKULELE – INTERMEDIATE (HYBRID)
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: $40 M  |  $60 NM/monthly
   $12 M  |  $17 NM/drop-in

SOCIAL
BRIDGE
Keep your mind sharp while playing bridge in a fun, social environment.
Coordinator: Alice Moriguchi
When: Fridays, 12:30-4 p.m.
Cost: $2 M  |  $3 NM/drop-in

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!

Japanese and Japanese American Trivia

1) Who was the Japanese American man credited in breaking the color barrier in the NBA by becoming the first non-white player?
2) Who was the first Japanese golfer to win a major tournament and when did they win?
3) Where and when was the first Japanese American professional baseball club formed?

answers on page 27

KEY
M = Members | NM = Non-Members
HYBRID = in-person and virtual
Upcoming Workshops

See what exciting and enriching workshops we have coming up this spring, including various cooking programs and special lectures. Be sure to check the Center’s website for additional workshops and events as they are added to the calendar! All in-person workshops require preregistration, including proof of full vaccination or negative test results within 72 hours of program.

MOCHI MAGIC SUMMER VIRTUAL WORKSHOP
with Kaori Becker, chef and author of Mochi Magic Cookbook
Sunday, Aug. 8 | 1-3 p.m. | via Zoom
Fees: $15 M | $20 NM
Register online: http://bit.ly/summer2021mochimagic
Supplies list and recipes provided upon registration

Mochi is a traditional Japanese confectionary beloved by those lucky enough to get it fresh. It can also come in a variety of forms, shapes and textures, and now you can learn how to make it at home! Back by popular demand, chef and cookbook author Kaori Becker will be holding quarterly virtual mochi cooking workshops with the Center featuring recipes from her cookbook, Mochi Magic. Kaori previously held a virtual mochi making workshop with us over Zoom last November to celebrate the release of Mochi Magic, and we are delighted to share more of Kaori’s mochi magic with you going forward!

In this virtual workshop, Kaori will give you a peek into the recipes and techniques presented in her cookbook, and then teach you how to make two different kinds of delicious mochi treats! Copies of the Mochi Magic cookbook are available for order separately from webinar registration.

More about Mochi Magic:
Mochi — the traditional Japanese treat made of chewy rice dough — is a popular and versatile vehicle for all kinds of sweet and savory fillings, and easily molded into adorable shapes and characters that define Japan’s culture of cuteness. Food writer Kaori Becker’s easy-to-follow techniques for creating and cooking with mochi deliver the perfect mix of fun and tradition. Each colorful page brims with recipes for hand-beaten, steamed, and modern microwave mochi; fillings like rosewater, Nutella, black sesame, Oreo Cream Cheese, and Japanese plum wine; mochi-focused goodies like Bacon-Wrapped Mochi, Ozoni Soup, baked goods; and inspiration for shaping irresistibly charming mochi flowers, baby chicks, pandas, and more. Kawaii!!

Order from Amazon:
Paperback: $10.73

About Kaori Becker
Kaori Becker is the author of Mochi Magic and a cook specializing in Japanese cuisine. Growing up “hapa” (half-Japanese) in the Bay Area, she was drawn to her mother’s Japanese home cooking, especially sweets and baked goods. Together with her mother, Becker runs Kaori’s Kitchen, a Bay Area cooking school featuring popular mochi classes. Becker also co-owns The Mochi Shop in Columbus, Ohio. Kaori has taught her dessert mochi workshops at the Center in the past. For more information on Kaori’s Kitchen, please visit: kaoriskitchen.com.

TEA BLENDING FOR ENERGY AND WELLNESS
Asian American Herbalism with Erin Wilkins of Herb Folk
Saturday, July 24 | 10–11:30 a.m.
In-person at the Center
Cost: $30 M | $35 NM
Register online: http://bit.ly/asianamherbalism
Registration includes two herbal tea blends to take home!

The Center is excited to host our first in-person workshop since our reopening with Yonsei acupuncturist and herbalist Erin Wilkins, owner of the Herb Folk shop in Petaluma, California. Asian American herbalism draws upon traditional wisdom and current trends for staying healthy naturally. Join us for a hands-on workshop where you will learn how to blend herbal teas for increased energy and wellness. We will learn about the Eastern and Western energetic properties of common herbs such as chrysanthemum, mint, honeysuckle,
mullein, marshmallow and goji berry. And we’ll discuss how to prepare for fire season with herbal recipes for lung health and immunity. Everyone will take home two herbal tea blends.

Erin Wilkins is an Asian American herbalist, Japanese style acupuncturist. Her work is rooted in TCM and Japanese energetic medicine — tapping into her own ancestral healing traditions to empower others to restore health and prevent illness. A seasoned educator, her classes include seasonal wellness, self care workshops, Asian American herbalism and folk traditions. Erin is the owner of Herb Folk, an Asian American herb shop and clinic in Petaluma, CA. She is a member of the Sonoma County Chapter of the Japanese American Citizens League and a proud Yonsei. To learn more about the services and other offerings at Herb Folk, visit HerbFolkShop.com.

New Monthly Virtual Program:

J-CHAT VIRTUAL JAPANESE CONVERSATIONAL LANGUAGE EXCHANGE
Sponsored by the JET Alumni Association of Northern California
Dr. Lisa Hofmann-Kuroda
Jun. 18, Jul. 16, Aug. 20, Sep. 17 (3rd Friday of each month)
6–8 p.m. PDT
$3 M | $5 MM | Free for JETAAANC members with promo code and volunteer Small Group Facilitators
Via Zoom; meeting login and lesson materials provided upon registration
Register online: https://bit.ly/jchatconversation

Registration full? E-mail programsevents@jcccnc.org to be placed on the session waitlist.

The Center and the Japan Exchange & Teaching Program Alumni Association of Northern California (JETAAANC) are pleased to bring you our brand new monthly program, J-Chat Virtual Japanese Conversational Language Exchange, which launched successfully in May. This program provides beginning to advanced Japanese language learners a monthly space over Zoom to improve conversational skills!

Each monthly session will begin with a brief Japanese language lesson for beginners and intermediate speakers taught by Japanese language professor Dr. Lisa Hofmann-Kuroda, followed by small group conversations assigned by skill level (beginning, intermediate and advanced), assisted by Japanese-speaking volunteer facilitators. Practice your conversational skills in Nihongo and connect online with other language learners from the community!

Monthly J-Chat Session Program:
• Short beginning and intermediate Japanese language lesson taught by Dr. Lisa Hofmann-Kuroda
• Lesson materials provided in advance upon registration
• Small breakout groups for conversation practice
• Breakout groups assigned by skill level (beginner, intermediate and advanced)
• Breakout groups led by Japanese-speaking volunteer facilitators

Volunteer Facilitators
We’re looking for more J-Chat volunteer facilitators! Our maximum capacity and size of small breakout conversation groups will vary based on the number of volunteer facilitators registered for each session. Feel free to encourage any Japanese-speaking friends who are comfortable assisting beginning conversation groups and following lesson prompts to sign up as a volunteer facilitator. Volunteers must be available the third Friday of the month from 6–8 p.m. PST.

To download the J-Chat Volunteer Facilitator Orientation Packet, go to: http://bit.ly/jchatorientation0521

Volunteer registration full? E-mail programsevents@jcccnc.org to be added directly as a volunteer facilitator.

About Dr. Lisa Hofmann-Kuroda
Born in Tokyo and raised in Texas, Lisa Hofmann-Kuroda earned a BA in English from Wesleyan University and a PhD in Japanese Literature from UC Berkeley. She writes, translates and teaches for a living and is particularly interested in teaching Japanese to Japanese Americans and Japanese heritage speakers. Follow her on Twitter @lhkuroda

About JET Alumni Association of Northern California
The Japan Exchange & Teaching Program Alumni Association of Northern California (JETAAANC) serves as a network and resource for JET Program alumni in Northern California and Nevada, and provides assistance to the JET Program and other activities that strengthen U.S.–Japan relations. JETAAANC is an all-volunteer, 501(c)(3) non-profit organization. With over 1,700 current members, JETAAANC is one of the largest and most active JET alumni chapters in the world. For more information on JETAAANC events and activities, go to: jetaanc.org.
The Center Joins a Coalition to Stop Asian Hate

Recently, there has been an increasing number of reported hate incidents against Asian Americans in this country.

According to the website Stop AAPI Hate, (stopaapihate.org), from March to December, 2020 over 2,808 reports of racism against Asian Americans were reported. 7.3% of the reported incidents were against elderly Asian Americans (60+ years old). Examples of what has happened to these victims include being barred from entering a public facility, being coughed and spat upon and being physically assaulted.

This disturbing rise of violence against Asian Americans prompted a number of organizations in Japantown to get together to work for proactive measures to help our community, particularly our seniors, and form a coalition.

Our coalition, the SF Nihonmachi Community Coalition, (NCC), will work together to raise awareness, to apply for funding from public and private resources and to educate and inform our community about what is happening in the community so that they can be safe and secure in their homes and businesses.

NCC had one meeting with the Captain of the Northern Station of the SF Police Department and will be holding a virtual town hall meeting for our community at large to tune in and learn what is going on and how to help one another on June 24, 2021.

It is important for Japantown to be informed of what type of crimes are happening in our community and to work together to help each other so that we can all feel safe and secure in conducting our daily activities. The more frequent presence of “Beat Officers” provides an easier access to notify the police department of issues and activities occurring in real time, and we hope to work more closely with them through this newly created coalition.

Several organizations participating in the NCC have already started to sponsor activities to help Japantown. The SF JACL has created posters to be placed in storefront windows and homes to denounce Asian hate. They have also created and translated into Japanese an information sheet on how to prevent crimes against persons and have provided personal alarms free of charge to seniors in the community. API Legal Outreach conducted a seminar on Knowing Your Rights and how to report hate crimes as well as sponsoring a delicious bento lunch to raise funds and awareness of NCC activities.

The Center has joined in this effort and will work with the other NCC members to make sure that our best efforts are used, particularly to protect and look out for the many members and visitors to the Center.

Please stay tuned as we plan ahead with future events.

Don't be alone. Run your daily errands with family or friends.

Be aware of your surroundings. Look around. Don’t be looking at your phone.

Only use or answer your phone in an area where you feel safe.

Move away from people who make you feel uncomfortable. Cross the street or go into the closest store.

Don't flash your cash. Put wallets away before exiting the store.

Don't wear expensive and designer jewelry that is visible.

Communicate with family, friends and roommates with your plans for the day, so they know where you’re supposed to be. 何かあったときに家族や友人たちはルームメイトと1日 の予定を共有しましょう。

Don’t walk alone at night.

If victimized, please contact your local police department. If you have questions, contact API Legal Outreach for free hate violence legal services at (415) 567-6255 (service in English, Japanese and 11 other API languages). Victims and witnesses can also report an incident online in a variety of Asian languages at stopaapihate.org

Provided by the Japanese American Citizens League (JACL) and Japantown Community Benefit District (JCBD), with translation by Santa Takahashi and design by K. Nomura.
The Center Participates in the Opening Day of the Tokyo Olympics

On July 23rd, the Center will organize an event in partnership with NBC Bay Area to welcome and celebrate the Opening Day of the Tokyo Olympics at the Peace Plaza in San Francisco Japantown.

NBC News owns the US media rights to the upcoming Olympic Games, and will start broadcasting the event live from 6:55 a.m. EST on July 23. This is the first time that this news station will broadcast the event in real time. For viewers on the west coast, this means that we need to set our alarm clocks to wake up by 3:55 a.m. to watch the Opening Ceremony. NBC will air 7,000 hours of coverage of the games covering the 33 competitions and 339 events to be sponsored at 42 venues across Japan.

However, for those of you who would like to sleep in a little later that day, please join us for festivities at the Peace Plaza starting from 2 p.m. PST on July 23 — the start of our local ceremony. Our program will also be livestreamed and many portions of it will be aired on NBC Bay Area’s news stations, channel 11 and cable channels 3 and 703.

The Center was honored to work with NBC Bay Area to host the 100 Days to the Tokyo Olympics on April 14, 2021, and now looks forward to working together to plan this historic celebration.

The tentative schedule for activities at the Peace Plaza include a Parade of Flags celebration where youth participating in summer activities at the Japanese Community Youth Council will walk into the Peace Plaza holding the flags of the nations participating in the Olympic Games. This will be followed by guest speakers and local elected official, and then a series of demonstrations to share the types of cultural arts that are performed in Japan such as karate, kendo and kyudo.

The 2021 Cherry Blossom Queen, Kelly Eshima will dance the Tokyo Gorin Ondo, a song and dance created specifically for the Tokyo Olympics and lead a demonstration to encourage group participation.

Other activities and information booths will be available for all individuals attending. Please join us for the festivities!

For further information, please visit our Facebook page for a full schedule of activities!
KT Foundation Matching Grant Donors

We would like to extend our heartfelt gratitude to our donors for their support in our Spring Annual Support Drive (Spring Support Drive). We are excited to announce that every donation was matched dollar for dollar, up to $40,000, by a generous matching pledge from the KT Foundation. The Spring Support Drive funds will help create a safer and healthier environment as we reopen our Center. We will install touchless faucets, toilets, light switches and other non-contact equipment to limit touchpoints and prevent the spread of viruses and germs. Your contribution will make the Center safer for everyone, from young infants to seniors. The Center will also use the funds to improve air circulation by purchasing commercial HyperHEPA filtration clean air machines that can filter 99.5% of airborne particles.

The board and staff of the Japanese Cultural and Community Center of Northern California would like to extend our deepest appreciation to the Board of Directors of the KT Foundation for their continued support. We are grateful beyond words to our many donors, members and program participants who did not forget us despite being closed for over 400 days. We truly appreciate those who supported us by sending donations to help with our financial deficit caused by the COVID-19 pandemic. During these troubling times, with economic uncertainty, belonging to a community becomes even more essential. Your gift illustrates your unwavering belief in our mission and your stake in our community. Donations for the KT Foundation Matching Grant were received from March 1 – May 31, 2021.

**PLATINUM ($5,000+)**
Ms. Mutsuko Arima  
Mr. Satoru and Mrs. Carolyn Hosoda  
Ms. Nancy K. Nakai and Mr. Dale Spink

**GOLD ($1,000-$4,999)**
Dr. James and Mrs. Cynthia Hayashi  
Ms. Yoneko Higashigawa  
Mr. Garrett M. Hisatake and Ms. Phuong Bui  
Mr. Tom and Mrs. Gaylene Hoshiyama  
Ms. Janis Ito  
Ms. Susan M. Kobayashi and Mr. Charles S. Han  
Mrs. Esther Marks  
Mrs. Joy and Mr. Bruce Morimoto  
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Honoring the Special People in our Lives

Spring Annual Support Drive Tribute Gifts

In this edition, we would like to recognize the tribute gifts made In Memory or In Honor of someone special through our Spring Annual Support Drive from March 1 – May 31, 2021. We thank you for remembering and honoring those extraordinary individuals who have helped to make your lives and our community exceptional.

In Memory of

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

LUCY ADACHI
Mr. Kazuyuki and Mrs. Alice Adachi, $250

YOSHIHIRO AOYAMA
Ms. I. Reiko Saul, $100

VIOLET ASANO
Mrs. Sumiko Akashi, $100

DR. RICHARD BREWER
Dr. Emily Brewer, $500

MUTSUKO FUKUDA
Mr. Koichi Fukuda, $100

TERRIE FURUTA
Mr. David and Mrs. Cindi Sasaki, $100

NANI KAONHOI LEIMOMI GAHETON
Ms. E. Leilani Fox, $100

BOB HAMAGUCHI
Mr. Robert and Mrs. Momoe Sasaki, $50

KIYO HIROSE
Mr. Don and Mrs. Christina Hirose, $500

MICHIKO HORIO
Ms. Janet Ninomiya, $1,000

GEORGE AND TAE IKENAGA
Ms. Mary H. Ikenaga, $100

GEORGETTE IMURA
Mr. Gary and Mrs. Karen Yamamoto, $200

JAMES KAMADA
Ms. Melody Kamada, $100

FRANK AND SETSUKO KANEKO
Ms. Ria McIntosh, $100

SADAME AND MITS KOJIMOTO
Ms. Kathy Kojimoto, $100

NELLIE KONO
Mr. Anthony and Mrs. Mary Shek, $50

DAISY KARGANILLA
Ms. Brenda Jow, $500

SACHIKO MATSUMURA
Ms. Bettina Leong, $100
Mr. Paul Osaki, $100

JAMES AND MARY MATSUNO
Mr. Rick Matsuno, $500

PHILIP M. MIYAMOTO
Ms. Ella Miyamoto, $250

MAE AND JOHN MIZONO
Mr. Robert and Mrs. Marisa Mizono, $100

AKIO MOCHIZUKI
Ms. Lillian Bloom, $50

EDDIE MORIGUCHI
Ms. Gail H. Gee, $100

HENRY S. NAKAO
Mr. Russell and Mrs. Harumi Kishida, $100

STAN NATSUME
Mr. Jerald and Mrs. Nina Lowe, $100

HIPPO AND SUE OKAMURA
Benkyodo Company, $500

KENJI OTA
Ms. Leslie Lethridge, $100

MARJORIE, MARK AND CAROLYN SATO
Mr. Hiroshi and Mrs. Janice Fukuda, $250

HARRY KATSUMICHI SHIN
Mrs. Mary Shin, $100
Mrs. Chiz Shiro, $100

KENGE AND SACHIKO TAKAHASHI
Takahashi Market, $100

FLO YAMADA
Mr. Anthony and Mrs. Mary Shek, $50

TOSHIKO AND FRANK YAMASAKI
Mr. Ronald and Mrs. Shirley Shiromoto, $50

YUTAKO YAO
Mr. Edward M. and Mrs. Ayako Nishimoto, $100
In Honor of

CENTER BOARD, STAFF AND VOLUNTEERS
Ms. Nancy K. Nakai and Mr. Dale Spink, $5,000
Ms. Janis Ito, $1,000
Mr. John and Mrs. Marge Tsukamoto, $1,000
Ms. Joyce Ashizawa-Yee and Mr. Bradley Yee, $500
Ms. Kazuko Hishida, $250
Mr. Alan and Mrs. Sylvia Kitashima, $250
Mr. Gary and Mrs. Sharon Kato, $200

MIKA AKEMI CHAN’S 21ST BIRTHDAY
Mrs. Shirley Murakami, $1,000

SHERILYN CHEW AND PETI ARUNAMATA
Ms. Christine R. Iwanaga, $100

MARJORIE FLETCHER
Mr. George Kobayashi, $250
Ms. Kelly Yuka Walton, $250
Ms. Eiko Aoki, $100
Ms. Jacqueline Octavio, $100
Paul Osaki, $100

JENNIFER HAMAMOTO
Ms. Eiko Aoki, $100
Ms. Yasuyo Satoh, $100

JAPANTOWN COMMUNITY MEMBERS WHO HAVE WORKED CONTINUOUSLY THRU PANDEMIC TO KEEP OUR NONPROFITS IN PLACE
Mrs. Mary Ishisaki, $500

AL KITASHIMA
Mrs. Karen Wong-Lee, $500
Ms. Lily Chan, $100

MR. AND MRS. JONATHON LOW
Ms. Elaine Low, $100

KALISA AND TALIA LOW
Ms. Elaine Low, $100

LORI MATOBA
Ms. Eiko Aoki, $100

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Ms. Amy Hanamoto, $100
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Mr. Stephen and Mrs. LeAnn Katayama, $300
Dr. Mary Bitterman, $250
Ms. Eiko Aoki, $100

DON AND ADA SADLER
Ms. Elayne Hada-Souza and Mr. Thomas J. Souza, $300

MIKA SHIMIZU
Ms. Yasuyo Satoh, $100

SHARON UMENE
Ms. Jessica Kawamura, $50

VOLLEYBALL TEAM TACO TUESDAY
Mr. Timothy Huey, $500

Every effort is made to include gifts to our Spring Annual Support Drive received between March 1 – May 31, 2021, but if a name has been inadvertently omitted, please let us know at (415) 567-5505 or email: development@jcccn.org. All unsolicited donations and tributes are recognized on pages 32-33.

Trivia Answers
1) Wataru Misaka
2) Hisako Higuchi in 1977 won the LPGA Championship
3) Los Angeles in 1905
The Center Census

The Center started collecting its Census data last year to help us better understand the demographics, interests, communication methods and patterns of our constituents. We are grateful to have received 211 responses. We will continue to delve deeper into the responses to help us become more efficient and effective in our planning and programming. The data has also allowed us to update our demographic statistics and share them with foundations and granters for possible funding opportunities. Here are some charts and graphics on some of our findings.

▲ This graph shows the comparison of age ranges by generation. Please note that shin refers to new generations of Japanese/Japanese Americans. So, depending on their age, you can see that many Shin-Issei likely immigrated post-World War II.

▲ Although we know that the Japanese American community is becoming more diverse, this graph from our census result shows that most of those who responded identify as being Japanese/part-Japanese (85%).

When asked “What factors prevent you from participating in Center programs,” the two most selected choices were distance (too far) (48%) and being too busy (43%). A pandemic-positive has been the number of our programs that were created and are available online. Many of our ongoing classes like karate, ukulele, art and chair aerobics moved online. We began hosting online craft and cooking workshops, book talks and topic-based community discussions since April of last year. Since then, we have welcomed 6,000 online participants for our virtual programs. Our Program staff is hard at work increasing our program outreach to participants all over the U.S. and some international countries. We have resumed in-person programs but will continue to offer virtual and hybrid options.
State of Membership Summer 2021

The data below reflect our membership numbers as of June 4, 2021. A majority of our members reside in San Francisco and the surrounding Bay Area (92%), with a small percentage living elsewhere in California (5%). About 3% of our membership lives outside of California. With the introduction of virtual programming last year, it is easy for members to access our range of educational, cultural and social classes and events from all over the country. Since the beginning of this year, we have also seen an increase in upgrades to our Sustaining level memberships, possibly due to the Covid-19 pandemic. We thank all of our members for their generous support, especially during this past year.

The Center was envisioned to meet the evolving needs of the community while promoting and preserving the Japanese American cultural and historical heritage. Membership is the most meaningful way to instantly become part of our Center family. Let us help you carry on the culture, traditions and values of your family and provide a place for you and your loved ones to call a second home. We offer different membership levels to fit the diverse needs of most anyone. If you know someone who might be interested, please have them contact us at membership@jcccnc.org or call (415) 567-5505.

Membership Demographic by Residence
- San Francisco (59%)
- Surrounding Bay Area (Peninsula, East Bay, North Bay and South Bay) (33%)
- Other California (Northern, Central, Central Coast and Southern California) (5%)
- Out of State (3%)

Membership Demographic by Level
- Sustaining: Platinum (4%)
- Sustaining: Silver (13%)
- Sustaining: Gold (12%)
- Senior (28%)
- Senior Couple (8%)
- Other (2%)
- Individual (22%)
- Family (10%)
- Student (1%)
Sustaining Members

Membership is a significant way to show your support for the Center. Joining us as a Sustaining Member means, in addition to receiving special benefits and offers, that you are supporting the Center beyond the general membership level. We thank our sustaining members of June 30, 2021.

PLATINUM
Ms. Frances Berriman
Mr. Nobusuke and Mrs. Fumi Fukuda
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Ms. Yoneko Higashigawa
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Ms. Kumi Kawashiri
Mr. Gary Kitahata and Ms. Arlene Kimata
Ms. Susan M. Kobayashi and
Mr. Charles S. Han
Mr. Keith and Mrs. Priscilla Kojimoto
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Mrs. Violet Tanaka
Mr. John and Mrs. Marge Tsukamoto
Dr. David L. Walton and
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Mr. Peter and Mrs. Ayako Yee
Ms. JB Yee
Dr. Craig Yonemura and
Ms. Pamela K. Matsuda-Yonemura

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Mr. Bradley Yee
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Ms. Karen Nunotani-Kern
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Mr. Robert and Mrs. Diane Matsumura
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Mr. Wayne and Mrs. Patricia Mizuii
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Mr. Fred S. Yung and
Ms. Jane Muramoto-Yung
Mr. Seiki and Mrs. Lynette Murono
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Mr. Jones and Mrs. Michele Wong
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Mr. Ken Wu
Mr. Ron and Mrs. Emiko Yamada
Mr. Wayne and Mrs. Anna Yamaguchi
Ms. Wendi Yamanaka
Mr. Mark Yamanaka
Mr. James Yonemoto
Community and Memorial Gifts

We would like to extend a special thank you to those who remember the Center when making community gifts. We are especially grateful to those who acknowledge the hardship caused by COVID-19. These gifts remind us how important the Center is to many in the community who appreciate the work that we do—whether it is a place for them to socialize with friends, share cultural traditions with their children or grandchildren or a place where they can feel comfortable coming to in the community. We thank you for thinking of us and allowing us to share in remembering or honoring the special people in your life. Gifts received from February 1 – May 31, 2021 are listed below.

**In Memory of**

**KEIKO K. AKASHI**
Ms. Nancy K. Nakai and Mr. Dale Spink, $200
Ms. Grace Marselis, $50
Mr. Paul Iwamasa and Ms. Shelly Onishi-Iwamasa, $50
Mrs. Joyce Kuwatani, $50
Ms. Lori Matoba and Mr. Jeff Wun, $30
Ms. Arly N. Fong, $25

**VIOLET ASANO**
Mr. Saburo and Mrs. Lucille Fukuda, $50

**STEVEN J. DOI**
Mr. Will and Mrs. Myrna Tsukamoto, $50

**WEYMAN M. FONG**
Ms. Arly N. Fong, $100

**YUKIO ISOYE**
Mr. Will and Mrs. Myrna Tsukamoto, $50

**SATORU IWAMASA**
Ms. Nancy K. Nakai and Mr. Dale Spink, $100

**GEORGE KUWATANI**
Dr. Ronald and Mrs. Cynthia Hiura, $50
Ms. Nancy K. Nakai and Mr. Dale Spink, $30

**EDDIE I. MORIGUCHI**
Mr. Will and Mrs. Myrna Tsukamoto, $50

**TATS NAGASE**
Ms. Arly N. Fong, $100

**KAZ NAKAMOTO**
Ms. Marilyn C. Oshiro, $250

Mr. Paul Osaki, $100
Ms. Dianne Fukami and Mr. Gerry Nakano, $50
Mr. Eddie Wong and Ms. Donna L. Kotake, $25

**KANAME NAKAMURA**
Ms. Tsuruko Nakamura, $500
Mr. Kosaku and Mrs. Shirley Nakamura, $500

**SALLY OSAKI**
Ms. Masako Takahashi, $1,000
Mr. Michael Okagaki and Ms. Wendy S. Hanamura, $500
Mr. Wayne and Mrs. Christine Hiroshima, $500
Mr. Charles Kagay and Ms. Teresa Serata, $500
Ms. Laurel Kisliuk, $500
Mr. Kazuo Maruoka, $500
San Francisco Japantown Foundation, $500
Ms. Kristi Yamaguchi and Mr. Bret Hedican, $500
Mr. Bruce Chan, $250
API Council Community Youth Center, $250
Ms. Sherilyn Chew and Mr. Peti Arunamata, $250
Ms. Naomi Funahashi and Mr. Richard Lee, $250
Ms. Phyllis Osaki, $250
Ms. Louise Renne, $250
Mr. Shig Furuta, $200

Mr. Ted T. Yamasaki and Mr. Brian M. Budds, $200
Ms. Lori Matoba and Mr. Jeff Wun, $150
Mr. Henry Nakata, Jr., $150
Mrs. Nadyne Orona, $150
Mr. Robert and Dr. Alicia Sakai, $150
Mrs. Lorraine Suzuki, $150
Mr. Kyle Tatsumoto and Ms. Carole Tatsumoto, $125
Christ United Presbyterian Church, $100
Mr. Byron and Mrs. Jan Der, $100
Fukami/Nakano Family, $100
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Ms. Elayne Hada-Souza and Mr. Thomas J. Souza, $100
Mrs. Judy Hamaguchi, $100
Ms. Jennifer Hamamoto and Mr. Phil Owyoung, $100
Mr. Tim Hamano and Dr. Jamie Totsu, $100
Mr. Jeffrey and Mrs. Julie Haskell, $100
Mr. Richard and Mrs. Ruby Hata, $100
Mr. Dennis and Mrs. Mary Hayashi, $100
Mr. Jeff Higaki, $100
Mr. Wayne and Mrs. Christine Hiroshima, $100
Dr. Jon and Mrs. Emi Hiura, $100
Mr. Kenneth and Mrs. Yoshiko Ho, $100
Mr. Satoru and Mrs. Carolyn Hosoda, $100
Mrs. Diane Inaba, $100
Ms. Aya Ino and Mr. Gaku Ito, $100
Mrs. Mary Ishisaki, $100
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Dr. Jim S. and Mrs. Carole Yamaguchi, $100
Mr. Jerry Ono, $97.60
Ms. Cookie Wong, $75
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Ms. Karen Boyden, $50
Mr. Sherman and Mrs. Dori Chan, $50
Mrs. Marjorie Fletcher, $50
Mr. Franklin and Mrs. Nancy Fong, $50
Mr. Matthew Fukuchi, $50
Mr. Saburo and Mrs. Lucille Fukuda, $50
Ms. Teru Hirano, $50
Mrs. Kazue Ihara, $50
Mr. Donald Y. Inaba and Ms. Kumiko Inui, $50
Ms. Janis Ito, $50
Mr. Stephen and Mrs. LeAnn Katayama, $50
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Mr. Aki and Mrs. Michiko Kuramoto, $50
Ms. Joan Lubamersky, $50
Mr. Robert and Mrs. Gail Mametsuka, $50
Mrs. Alice Moriguchi, $50
Dr. Roger and Mrs. Christine Morimoto, $50
Mr. James Nagareda, $50
Ms. Janet Naito, $50
Mrs. Alice Nakahata, $50
Mrs. Emiko Nakahiro, $50
Mrs. Cindy K. Nakamoto, $50
Mr. Edward and Mrs. Lois Oda, $50
Ms. Setsuko Ogami, $50
Mr. Keith R. Onishi, $50
Mr. Richard Untalan and Ms. Kerry Onishi, $50
Mr. Paul Iwamasa and Ms. Shelly Onishi-Iwamasa, $50
Dr. Jerry and Mrs. Eleanor Osumi, $50
Mr. David and Mrs. Cindi Sasaki, $50
Mrs. Haruko Sasaki, $50
Ms. Joy Sasaki, $50
Mr. Steve Omori and Ms. Linda Sekino-Omori, $50
Mrs. Harumi Serata, $50

Ms. Mika Shimizu, $50
Ms. Marumi Suyeyesu, $50
Mrs. Lorraine Suzuki, $50
Mrs. Joan Suzuki, $50
Mrs. Mineko Takata, $50
Mr. Kaz and Mrs. Michi Takata, $50
Mr. Roger and Mrs. Marilyn Tanaka, $50
Mrs. Violet Tanaka, $50
Ms. Denise Teraoka, $50
Ms. Rosalyn Tonai and Mr. Grant Din, $50
Ms. Barbara Wada, $50
Mrs. Lori Worthen, $50
Mr. Minoru and Mrs. Suzanne Yamada, $50
Mr. Wayne and Mrs. Anna Yamaguchi, $50
Mrs. Sumiko Akashi, $30
Ms. Eiko Aoki, $30
Ms. Kumi Kawashiri, $30
Ms. Nancy K. Nakai and Mr. Dale Spink, $30
Ms. Nancy Ogami, $30
Ms. Stephanie Doi, $25
Reverend Masato and Mrs. Alice Kawahatsu, $25
Ms. Joyce Nakamura, $25
Mr. Lane Okimura, $25
Mr. Elson and Mrs. Karen Seiki, $25
Mr. Richard Eijima and Ms. Tami Suzuki, $25
Ms. Sharon Umene, $25
Ms. Amy Hanamoto, $20
Mrs. Nell Noguchi, $20

YAEKO TONDO

Mr. Aki and Mrs. Michiko Kuramoto, $100
Mrs. Mineko Takata, $100

EDISON UNO

Mr. Will and Mrs. Myrna Tsukamoto, $50

EUGENE VAN DYK

Mrs. Elizabeth Atkinson, $100

YORI WADA

Mr. Will and Mrs. Myrna Tsukamoto, $50

JANE HARA WONG

Mrs. Sumiko Akashi, $50
**In Honor of**

- **IWAO YAMASAKI**  
  Mr. Paul Osaki, $150  
  Ms. Lori Matoba and Mr. Jeff Wun, $30

- **STEPHANIE M. DOI**  
  Mr. Giichi and Mrs. Nancy Sakurai, $25

- **MARJORIE FLETCHER**  
  Dr. Jamie Totsubo and  
  Mr. Tim Hamano, $100

- **NOBU FUKUDA’S 88TH BIRTHDAY**  
  Fumi, Tracey, Peter, Nick, Emma, Steven,  
  Candace, Bryce, $500

- **JENNIFER HAMAMOTO**  
  Mr. Gordon and Mrs. Kaeko Park-Li, $100  
  Mr. David and Mrs. Cindi Sasaki, $100  
  Mr. Shig Furuta, $50

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**In Recognition of**

- **CENTER REOPENING**  
  Mrs. Nell Noguchi, $50

- **COVID-19 PANDEMIC**  
  Mrs. Harumi Serata, $935  
  Mr. Kenneth and Mrs. Yoshiko Ho, $500  
  Mr. Tom Kawakami, $200  
  Ms. Yaeoko Kuwatani, $100  
  Mrs. Lorraine Suzuki, $100  
  Mrs. Betty Tsugawa, $100

*denotes deceased

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**In Kind Gifts**

Mr. Jim and Mrs. Lynn Yonashiro  
Ms. Cynthia Lee

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Community and Memorial Gifts continued from page 33

**Community Donations**

**$250-$499**  
Ms. Laurie Hane  
Mrs. Kazue Ihara

**$100-$249**  
Mr. Kazuyuki and Mrs. Alice Adachi  
Mr. Marcus and Mrs. Debbie Aiu  
Miss Renee Gabella  
Ms. Gail H. Gee  
Ms. Ann Iwamasa  
Mr. Larry Martinez and Ms. Vera Poon  
Mr. Mark and Mrs. Lisa Melnick  
Mr. Pierre and Mrs. Gail Morin  
Ms. Elizabeth Nguyen  
Ms. Marianne Seiki  
Ms. Kristine Vu  
Mr. William and Mrs. Irene M. Wu  
Mrs. Patricia and Mr. Takeshi Yamamoto  
Ms. Wendi Yamanaka

**$0-$99**  
Mr. Ivan Avila  
Ms. E. Leilani Fox  
Ms. Kaoru Fu  
Dr. Eddie K. Hayashida  
Mrs. Alice Kashiwagi  
Mr. Bryan Maekawa  
Ms. Karen Mah-Hing  
Ms. Sola Morrissey  
Mrs. Rita Robinson  
Mr. Henry Sue  
Mr. Kenneth Takahashi  
Ms. Chiyo Tashiro  
Ms. Alice Thomas  
Mr. Marcus Wong  
Ms. May Yamamoto  
Mr. George Yin  
Mr. Jim and Mrs. Lynn Yonashiro

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Community and Memorial Gifts continued from page 33

Correction from Special Tribute Gifts in previous newsletter:

**IN HONOR OF JARED WONG**  
Mr. Milton K. Wong and  
Ms. Dianne K. Furuya-Wong, $100

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Every effort is made to include gifts received in the period between February 1–May 31, 2021, but if a name has been inadvertently omitted, please let us know at (415) 567-5505 or email development@jcccnc.org. All Spring Annual Support Drive donations and tributes are recognized on pages 24-27.
The 26th Annual Nikkei Open Golf Tournament

The 26th Annual Nikkei Open Golf Tournament was held on Saturday, June 5, 2021, at the Ocean Course at Half Moon Bay Golf Links. 120 golfers joined us for a beautiful day of golf while celebrating our first in-person event since March of 2020. We want to thank our sponsors, hole sponsors, tournament prize donors and participants for helping to make the return of our first in-person fundraising event a success.

This year golfers were placed in either the Ninja or Tako flights of competition sponsored by SumoFish. Each foursome was awarded a prize valued between $200-$1,400. Thanks to our generous raffle prize donors, we were able to raffle additional prizes. Thank you to everyone who came out, golfed and purchased raffle tickets. We hope everyone enjoyed their prizes and the friendly competition, and we look forward to seeing you next year.

To view photos and a complete list of winners, visit our website at jcccnc.org.
THE CENTER’S ANNUAL SPONSORS

The Henri and Tomoye Takahashi Charitable Foundation

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kie

UnionBank

Tickets On Sale Now!
The Bay Area's Original Sake People @TrueSake Present:
SAKE DAY 2021! 16 Years of Sake Exploration, Fascination and Fun!

Early Bird $75 (300 available)
Regular Price $90

Register Online at www.sakeday.com

Join the Center and True Sake at the largest Nihonshu no Hi celebration outside of Japan hosted at the Hotel Kabuki in San Francisco's Japantown. All ticket proceeds to benefit the Center. Come try over 120 different imported and craft sakes and meet the top professionals in the sake market. For full event details visit www.sakeday.com. Kanpai!