Celebrating 50 years with us in 2023!
MESSAGE FROM THE EXECUTIVE DIRECTOR

From One Vision, Many Dreams

Fifty years ago next year, the vision of the Japanese Cultural and Community Center of Northern California (JCCCNC) was born. The Center brought together almost every organization and association in Japantown to get its start. It would take the largest capital campaign fundraising in the community’s history to raise the millions of dollars necessary to build a cultural and community center in Japantown.

The Center would become a focal point for a community that had been torn apart by the war and later the redevelopment of Japantown - one house, one business, one block at a time. The hope was that this Center could stand as a symbol of the resiliency of our community as we faced the uncertain times of a Japantown that, in just a few years, was completely leveled to the ground.

This was envisioned as a place where the community could come together and where our Japanese/Japanese American traditions, arts, culture, history, and heritage could be passed down to future generations.

In 1986, the Center opened its doors to the community. It took the community 13 years to raise the first few million to build and construct the first phase of the building, which includes the Issei Memorial Hall, the conference rooms, and the offices to house non-profit organizations. Four years later, the second phase of the Center, which included the community hall gymnasium, exhibit hall, and community art space, was completed in April 1990. Six years later in 1996, the Center had a mortgage-burning ceremony in the Nisei Hall Community Hall-Gymnasium.

The opening of the Center changed the future of Japantown and the Japanese American community. Hundreds of youth have been able to visit Japan for the first time. Nisei, throughout California, finally received their high school and college diplomas denied to them due to WWII. Millions of dollars were raised to provide relief aid for the earthquake in Kobe and the tsunami disaster in northern Japan. More than five million people have walked through our doors to participate in programs, attend workshops and community gatherings, play basketball and volleyball and learn about our cultural heritage.

It’s hard to imagine our Japantown today if there was no Center. Sadly, almost all the Nisei who made the Center a reality have since passed away. Their hopes of building a community center were finally realized and from that one vision, many dreams have been born. Many lives have been changed.

We look forward to celebrating our 50th anniversary with you next year.

Paul Osaki
Executive Director
Kanpai! The Center and True Sake Collaborate for 17th Annual Sake Day

More than 900 guests gathered at Hotel Kabuki in San Francisco’s Japantown for the 17th Annual Sake Day on October 1. This year, more than 250 types of sake were available to taste by master sake makers, brewers and distributors from Japan, as well as Bay Area breweries and distributors. Guests were treated to an array of sake styles and received an education in the brewing process, the varieties and how to taste.

Hosted every year by True Sake, owner Beau Timken and his team have generously donated proceeds from the event to the Center since 2010, which allows for the continuation of our mission in providing meaningful cultural activities and programs for the larger community. The Center is deeply grateful to Beau’s generosity, as well as to Mei Ho, Director of Sake Day, for her hard work and dedication. To all the volunteers and sake representatives who make Sake Day one of the most popular and fastest-growing events of the year, the Center thanks you for your passion and continued support.

Mark your calendars for next year’s event on September 30, 2023 at Hotel Kabuki. Kanpai!
The Moment You’ve All Been Waiting for... Japan is Open for Travel!

We invite you to join the Center’s JOURNEY TO TOHOKU Cultural Tour coming up in March 2023! This incredible trip of a lifetime to Japan will be brimming with fascinating, meaningful and unforgettable stops along the way. We have made some new friends in recent years residing in the town of Oshu, which became famous as the birthplace of MLB star, Shohei Ohtani, but it is a town that has deep history, tradition and culture. Although March is still considered a winter month, we are hoping that you will be able to catch the first glimpses of cherry blossoms in bloom, as well as join us in reuniting with the people of Tohoku that we have worked with toward their recovery and rebuilding efforts after the Great East Japan Earthquake in March 2011.

HERE ARE SOME OF THE 2023 TOUR HIGHLIGHTS! MARCH 8 – 18, 2023 (subject to change)

- All participants will travel in the elevated hospitality and comfort of Japan Airlines
- Experience hustle and bustle of big city life with a brief stop in Tokyo
- Visit the town of Oshu in Iwate Prefecture, the home of Shohei Ohtani and many important cultural treasures known for cast iron artistry, senbe making and breweries!
- Enjoy some of the best food found anywhere in the world. Every meal is an unforgettable one in Japan!
- Visit the residents and organizations in Tohoku relief and recovery efforts after the earthquake, tsunami and nuclear disaster, and we will visit them and the residents again.

Join us on this incredible trip to learn, eat, and enjoy all that Tohoku has to offer! It is a great time to seize this opportunity to experience an incredible journey after Japan’s two-year shutdown. We are sure this tour will fill up, so secure your seats soon! Please email info@jccnc.org for more information and to be included in all upcoming Cultural Tour correspondence.
On November 7th, the Center, along with the Japanese Chamber of Commerce of Northern California and the Japan Society, sponsored a welcome lunch for Consul General Yasushi Noguchi who arrived in San Francisco in late September.

Guests were representatives from San Francisco/Bay Area Japanese American community organizations, allowing Consul General Noguchi to learn more about the mission and goals of each of the organizations.

We look forward to working with Consul General Noguchi and welcoming Mrs. Yuko Noguchi to many events at the Center in the months and years to come. Welcome!
On Saturday September 17, the Japanese Cultural and Community Center of Northern California (the Center/JCCCNC) hosted its 10th anniversary celebration of Tabemasho in person after a two-year hiatus due to the pandemic. The Center gymnasium was transformed into a matsuri (festival) hall, with yatai-style booths lining the walls of the gym. Approximately 400 people gathered in the Nisei Community Hall, including volunteers, restauranteurs and guests of honor from Japan. New to the event as emcee was Bay Area native Ryan Yamamoto, CBS KPIX Channel 5’s Evening News Anchor, who led the audience through the program.

This year’s earlier start time in the afternoon at 2 p.m. was a strategic change that allowed for the Center’s Nisei and older Sansei supporters to attend this special occasion. “This annual event is not just about raising funds for the Center, it’s about bringing friends, supporters and the entire community together,” said Paul Osaki, Executive Director of the Center. “It’s about all of us making the dreams of the Nisei come true. I wish they were around to see how the community is still gathering after all these years, as it would make them proud that generations of Japanese Americans today still care so much about the Center.”

10 Bay Area restaurants and community partners served their specialty dishes and small bites, including B. Patisserie, Delica, Hikari Farms, La Mar Cebicheria Peruana, Menya Kanemaru, Paina, Trifecta Cooks, Sokoji Temple, Suruki Market and Takahashi Market. Community chefs Mark Gyotoku, Alan Hirahara, Andrew Sumi, Jeff “Stony” Wun and Jeff Yoshioka served yakitori and a trio of onigiri. Upon arrival, guests were treated to sake from Oshu, Japan and were free to peruse the auction room or begin mingling with friends in the gym. To open the event, dancers from Kiyonomoto Ryu USA performed “Hakata Yamagasa Onna Bushi,” then led the crowd in a festival and obon favorite, “Tanko Bushi.”

Four representatives joined from Oshu, Japan, arrived earlier in the week to share the pride of their region and craft goods, including Mizusawa Beika/Senya (senbe); Oshu No Ryu (Dragon of Oshu) and “Meijo” Co. (sake); Ogata Ranch Maesawa Beef; and Mizusawa Cast Iron Foundry Cooperative, which featured a collection of uniquely designed cast iron.
The Center would like to thank this year’s generous sponsors for making this milestone Tabemasho a success

**Presenting**
The Henri and Tomoye Takahashi Charitable Foundation
Japan Airlines
Union Bank

**Benefactor**
Japan Center Garage Corporation

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Mutual Express
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**Friends of the Center**
Joyce Ashizawa-Yee
Ken and Yoshiko Ho
Myron Okada/Donna Kotake
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**Community Sponsors**
Always Dream Foundation
Marjorie Fletcher
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Japanese Benevolent Society
Japanese Community Youth Council
Japantown Task Force
Konko Church of San Francisco
Allen M. Okamoto
Robert Sakai
San Francisco Associates
San Francisco Drakes
Teresa Serata

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Honored as this year’s Takeo and Kay Okamoto Community Award was Marjorie Fletcher, the Center’s Executive Assistant for over 30 years, who returned from Salt Lake City to participate in the festivities. Recipients of the Okamoto Award are given $1,000, with $500 going to the organization of their choice.

Paul Osaki, Executive Director, and Matt Okada, Director of Special Events and Communications, hosted the live auction segment, which featured a trip for two to any of the Center’s upcoming Cultural Tours to Japan in 2022 or 2023 with Premium Economy seats on Japan Airlines. The Center also hosted its first entirely online auction at Tabemasho, which included a trip for two on Alaska Airlines, a three-night stay at the Waikiki Malia by Outrigger, wine packages donated by the Center Board, tickets to several Bay Area excursions and many Japanese accessories and home goods.

Stay tuned for updates on a very special 50th Anniversary Tabemasho celebration in 2023!
Meet Your Nihonmachi:

Tomo Mori of Menya Kanemaru and Curry Ya Tomo

Newcomer to the San Francisco restaurant scene but no stranger to authentic Japanese cooking, Menya Kanemaru is the partnership of Chef Makoto Kanemaru and San Francisco entrepreneur, Tomo Mori. The inspiration and goal of their partnership is to build a bridge between their home nations — Japan and the U.S. — and to bring the people of each place closer together through a delicious dining experience.

Chef Kanemaru brings 30 years of experience from Japan, including cooking and serving for the Emperor of Japan and his royal family when he served as Executive Chef at a resort hotel in Nagano, Japan.

Though their restaurant is not located in Japantown, they are a big part of our community. The Center has deeply appreciated the support and collaboration with Menya Kanemaru as a new Membership Benefit Partner and at this year’s Tabemasho as a featured restaurant. Center Members can receive 10% off their meal when dining at Menya Kanemaru or Curry Ya Tomo. (Remember to bring your membership card!)

Can you share the origin story of Menya Kanemaru and Curry Ya Tomo? Why did you and Chef Kanemaru partner up together to open a restaurant?

Makoto Kanemaru and I have been friends from many years ago, so we already had respect for each other. Makoto dreamed of owning his own restaurant in the U.S. and after a number of years working with his prior employer who owned a restaurant, an opportunity came up to take over the establishment, which he immediately pursued. He needed a business partner and thought of me, since I have always wanted to open a venture that would be the bridge between the U.S. and Japan. We established a company together, "Kakehashi 架け橋," which means "being the bridge," connecting with people heart to heart. So through this fortunate opportunity, both of our dreams are becoming a reality.

The previous place was already operating as a ramen restaurant so we renamed it to Menya Kanemaru using Makoto’s name. "Men" means ramen or noodles and "Ya" means restaurant or store. Then while we were thinking of how to utilize my name, we came up with another favorite Japanese food: curry. We named the second brand, Curry Ya Tomo, which operates in the same location. Since ramen and curry are both very popular, casual Japanese dishes, we wanted to use that to provide authentic Japanese food to our local community of San Francisco. The city is a second home for both our
families so we wanted to give back and contribute to this wonderful area we are proud to call home.

What is your own background as a community member? Can you share a few of the projects that you’ve been a part of in Northern California and Japantown?

I started my career in the insurance industry. Working in that field, I realized that the spirit of helping one another is one critical key factor to success in both life and business. I want to live true to that spirit. I also had an opportunity to live and work in Honolulu, Hawaii. Hawaii and the people taught me so much about life. The Aloha spirit is in me and I want to spread this beautiful spirit around the world. With this mindset and philosophy as the foundation, I have not only worked in multiple industries and different roles but also served in a variety of roles in the community, such as an executive committee member for the Japanese Chamber of Commerce of Northern California (JCCNC), an Executive Committee member of the Northern California Cherry Blossom Festival, a board member of the Japanese Choral Federation of Northern California, and multiple other roles. As a member of Chorale May and Ensemble Shiki, Japanese chorus groups, we have sung at Kimochi, Kokoro, Cherry Blossom Festivals, as well as the National Anthem at both San Francisco Giants and Oakland A’s games.

Do you see changes in the way people eat or are familiar with Japanese food?

Thanks to the many Japanese and Japanese American people who have represented Japan so well ahead of us, I see that Japanese culture, especially food culture, is becoming more and more noticed and highly respected. Japan as a country has the highest life expectancy in the world. We are confident this is partly thanks to the healthy and well balanced food culture.

What do you hope guests experience when dining in or enjoying their take-out from Menya Kanemaru and Curry Ya Tomo?

We hope to bring out the smiles and happiness from everyone. We want to hear "Arigato; thank you" from both our side and the customer side. We are confident of the quality of our delicious food, whether it’s ramen, bento, or curry. We hope the guests can utilize our dining experience to really connect with people, enjoy the conversation, have fun together, laugh often, and feel happiness deep within.

Menya Kanemaru and Curry Ya Tomo
174 Valencia Street
San Francisco, CA, 94103
menya-kanemaru.com
curry-ya-tomo.com
Instagram
@menyakanemaruvalencia

Monday
11 a.m.-9 p.m.
Tuesday
Closed
Wednesday-Thursday
11 a.m.-9 p.m.
Friday - Saturday
11 a.m.-10 p.m.
Sunday
11 a.m.-9:30 p.m.
The Center was offered a once-in-a-lifetime opportunity to collaborate with the Golden State Warriors and the Consul General of Japan’s Office to host a Japantown event introducing Japanese culture, history and sushi making to two of the Warrior’s rookies, Patrick Baldwin Jr. and Ryan Rollins.

The tour to Japantown on September 8, 2022, was included in their all day excursion of the City in preparation for their pre-season games in Japan. The Warriors were enthused about an experience that could introduce the new players to a few foundational lessons in Japanese culture.

Paul Osaki, the Center’s Executive Director, walked the players through a brief history of Japantown before they were guided through the West Mall of the Japan Center to learn sushi making at OMA Station.

Coached by Chef Gary of OMA Station, the players scored a round of enthusiastic applause after they completed their expertly created rolls of futomaki. It was then the players’ turn to sit down and eat beautifully created pieces of wagyu sushi while getting a lesson in sushi restaurant etiquette from Deputy Consul General Hajime Kishimori.

As a token of appreciation, the Center was given a Warriors jersey and autographs of Baldwin Jr. and Rollins. Also invited to this exclusive sushi gathering were Richard Hashimoto of the Japantown Merchants Association and Satoru Hosoda, a Warriors season ticket holder since 1975 and a small business owner with deep and committed roots in Japantown.
Center Membership Benefits

In addition to access to members-only events, Center members enjoy discounts to Japantown businesses, discounts on Center programs, and more. Please visit jccnc.org, email membership@jccnc.org, or call (415) 567-5505 for more information or join as a Center member today at bit.ly/JCCCNChomepage.

TRAVEL

Special offers, discounts and rates to the below.

- **JAPAN AIRLINES**: Lowest Rates and Bonus miles for every roundtrip spent with Hawaiian Airlines
- **HAWAIIAN AIRLINES**: Preferred room rates and special golf rates at Prince Waikiki
- **PRINCE WAIKIKI**:
- **HAMPTON INN & SUITES**:
- **AQUA ASTON**: Discounts on all Aqua-Aston Hotels, Resorts and Condominium Properties

DINING

- **ON THE BRIDGE**: Free soup or salad
- **KRYSP KREME**: Voucher $12
- **ONISEI RESTAURANT NISEI**: 15% Off
- **KISSAKO TEA**: $10 Daily Special Set
- **YAKINIQ CAFE**: 10% Off Drinks
- **MATCHA CAFE MAIKO**: 10% Off
- **MENYA KANEMARU**: 10% Off
- **CURRY YA TOMO**: 10% Off

SHOPPING

- **CHAMELEON VINTAGE**: 10% Off
- **TOKAIDO ARTS**: 10% Off
- **ASAKICHI**: 15% Off
- **JAPAN VIDEO AND MEDIA**: 10% Off
- **CHATO**: 10% Off
- **KATAKI**: 10% Off
- **AMIKO BOUTIQUE**: 10% Off
- **PAPER TREE**: 10% Off

PURCHASABLES

Available for purchase at the Center or by calling us at (415) 567-5505.

- **AMC THEATRES**: $11.50/Ticket
- **CINEMARK**: $10.50/Ticket
- **LANDMARK THEATRES**: $10.50/Ticket
- **SFTA PARKING CARDS**: $20 Each
- **See’s Candies Gift Cards**: $22.50

Membership benefits can be redeemed by showing your membership card at membership benefit partner businesses. If you need a new membership card, please contact us at (415) 567-5505 or membership@jccnc.org.
We are grateful to you, Sustaining Members!

Membership is a significant way to show your support for the Center’s mission. Joining us as a Sustaining Member means that in addition to receiving special benefits and offers, you are supporting the Center beyond a General Membership level. Our Sustaining Members in Gold, Silver and Platinum commit to providing this support because of their belief in the importance of sustaining the Center for generations to come. As we approach next year’s 50th anniversary, we thank our current Sustaining Members as of October 19, 2022.

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**Ongoing Classes at The Center**

We welcome you to peruse the list below that features all of the fun and enriching cultural and recreational classes 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! Please be advised that all in-person programs require participants to be fully vaccinated and pre-register. For more information or to register for a class, please visit our website, jccnc.org, or call (415) 567-5505.

**IN PERSON CLASSES**

**ARTS AND CULTURE**

**ASIAN AMERICAN WRITING**  
A place for both new and experienced writers to write and share about themselves, their families and others to preserve the stories and memories of our Asian American community.  
Instructor: Genny Lim  
First Wednesdays of the month, 10-11:30 a.m.  
Cost: $14 M  |  $16 NM drop-in

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

**WATERCOLOR**  
Learn the basics of watercolor painting and bring your artwork to life with the help of instructor Wendy Yoshimura. This class is open to all skill levels.  
Instructor: Wendy Yoshimura  
Mondays, 10 a.m.–noon  
Cost: $40 M  |  $48 NM monthly  
$11 M  |  $14 NM drop-in

**DANCE**

**LINE DANCING**  
Learn the dance steps to smooth R&B and pop music and keep in shape while making new friends. This fun anaerobic (low impact) dance class is open to all skill levels. No dance experience required.  
Instructor: Darlene Masamori  
When: Fridays: 12:30–2 p.m.  
Cost: $4 M  |  $5 NM drop-in

**MARTIAL ARTS AND FITNESS**

**KARATE**  
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  
Mondays and Wednesdays, 6-8 p.m.  
Cost: $30 M  |  $48 NM monthly  
$9 M  |  $14 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 sanfranciscokendo.org or contact them at info@sfkendo.org.  
Instructor: Koji Lau-Ozawa  
Thursdays, 7-9 p.m.

**PICKLEBALL**  
Join the new craze of pickleball that combines elements of tennis, badminton and ping-pong. Learn the game, meet new people, and get some exercise! All skill levels welcome!  
Mondays and Thursdays, 1-3 p.m.  
Cost: $3 M  |  $5/NM

**SWORD CLUB**  
The Northern California Japanese Sword Club is the oldest such organization in the U.S., dedicated to the study and preservation of Japanese swords, armor, art, and history. For more information, please visitncjsc.org or email secretary@ncjsc@gmail.com  
Third Sundays, 12:30-4 p.m.  
Free for Center members

**SOCIAL**

**BRIDGE**  
Keep your mind sharp while playing bridge in a fun, social environment.  
Coordinator: Alice Moriguchi  
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 new 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 new students enrolled. Invite your friends!
PROGRAMS AND EVENTS

INSTRUCTOR: Ruriko Miura
When: Second and Fourth Tuesdays
Cost: $25 M | $31 NM monthly
$15 M | $18 NM drop-in

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
Thursdays, 6:30-7:30 p.m.
Cost: $50 M | $70 NM monthly
$12 M | $17 NM drop-in

ARTS AND CULTURE

BEYOND BASIC ART CLASS
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
$11 M | $14 NM drop-in

WASHI NINGYO
Engage in the art of Japanese paper doll making and create your own 3D Japanese washi (traditional Japanese 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
Second Saturday, 10 a.m.-noon
Cost: $30 M | $40 NM monthly
$11 M | $14 NM drop-in

DANCE

YOSAKOI DANCING WITH ITO YOSAKOI DANCE GROUP
Join the Ito Yosakoi Dance Group’s weekly class 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.
Fridays, 7-9 p.m.
In-person: $25 M | $30 NM monthly
Cost: $8 M | $9 NM drop-in
Virtual: $12 M | $17 NM monthly
$3 M | $5 NM drop-in

MUSIC

CHORALE MAY
Be part of a male chorus group and sign a variety of songs, mainly in Japanese with some English.
Instructor: Ruriko Miura
When: Second and Fourth Tuesdays
Cost: $25 M | $31 NM monthly
$15 M | $18 NM drop-in

KEY
M = Members | NM = Non-Members
Upcoming Winter Workshops

ONABE OMORI! COMMUNITY KITCHEN WINTER EDITION
Sunday, November 20 | 3–7 p.m.
In Person at the Center
$25 Center Members  |  $30 General
Register: bit.ly/onabeomori

Join us for our winter edition Community Kitchen event, “Onabe Omori!” which is the equivalent of asking for a large serving of food when ordering, in this case, nabe! Community Kitchen is organized by volunteers to bring members of our community together to learn how to cook Japanese and Japanese American family recipes and to share a multi-generational communal dinner. In time with the coming winter season, there’s arguably no better way to host a communal dinner than onabe, more widely known as “hot pot.” Generally eaten family-style, under a kotatsu (heated table) and around a single portable gas stove pot, nabe consists of dipping and cooking assortments of meats, fish, and vegetables in a flavorful bubbling broth. But what warms up your insides more—a hearty bite of nabe, or sharing the night with the company of your loving community? Join us at “Onabe Omori” to find out!

YOUR FAMILY, YOUR HISTORY MONTHLY GENEALOGY WORKSHOP: HOW TO INTERVIEW FAMILY MEMBERS
Thursday, December 1 | 6–7:30 p.m.
Hybrid (Simultaneous instruction in-person at the Center and virtual)
$25 Members  |  $30 General
Register: bit.ly/yourfamilyyourhistory

Genealogist Linda Harms Okazaki leads our monthly workshop series that provides guidelines and advice for tracing and preserving your family histories. Go beyond written records and learn the best ways to save oral histories of your family members to pass on their memories and experiences to younger generations! Workshop to be held simultaneously in person and virtually. Check out additional upcoming workshops in the Your Family, Your History genealogy series on our website.

NABE NIGHT FUNDRAISER FOR LINCOLN HIGH SCHOOL JAPANESE CLUB
Sunday, December 4 | 6–8 p.m.
In-person at the Center
$25 General admission
Register: bit.ly/nabedec2022

Join us for our next Nabe Night, our community fundraiser program where the Center teams up with a different community group once a month to host a nabe (Japanese hotpot) dinner! Proceeds from ticket sales go toward supporting both the Center and the partnering community organization for the month. Our next Nabe Night will be held in collaboration with the Abraham Lincoln High School Japanese Club. Come out and enjoy a great social dinner while supporting the Center and Lincoln High School’s Japanese program!

SAISHOKU NO MIRYOKU—“THE APPEAL OF VEGAN CUISINE” MULTI-COURSE TASTING MENU WITH CHEF ALAN HIRAHARA
Saturday, December 10 | 5–8 p.m.
The Center’s Issei Memorial Hall
$55 \Members, $65 General
RSVP: bit.ly/vegantastingcourse

Join us at the Center for a special, one-time only multi-course vegan
dining event with community chef Alan Hirahara. Seasoned in hosting and presenting his own multi-course dining events out of his home and catering private parties, Chef Hirahara knows the ins and outs of good food and how to serve it. The Center is excited to provide an expanded venue and visibility for Chef Hirahara to continue to hone his craft, highlighting the beauty and taste of vegan cuisine, and to continue to serve good food and an even better communal experience. Our dining event with Chef Hirahara will comprise ten main tasting dishes, followed by two intermezzos and a dessert. We encourage everyone to come out, bring friends or family, and help us give Chef Hirahara a warm welcome and savor his culinary artistry.

WAGASHI SWEETS VIRTUAL WORKSHOP
Saturday, December 10  |  11 a.m.–1:30 p.m.
Online via Zoom
$25 Members  |  $30 General
Register: bit.ly/wagashidec2022

Join us for our next virtual Zoom Wagashi (traditional Japanese sweets) Workshop! Our instructors Larry Sokyo Tiscornia and Kimika Soko Taekchi will show you step by step how to make these unique, delectable and beautiful handmade treats over Zoom. This class will feature hishihanabiramochi. It is a special New Year’s sweet with a soft outer gyuhi (mochi) skin folded over candied burdock root and miso flavored sweet bean paste. Misomatsukaze is a steamed cake made with wheat flour, various sugars and miso (soy bean paste). After it is steamed it is quickly grilled and then cooled before serving. Easy to follow recipes will be provided.

MOCHITSUKI WORKSHOPS
Saturday, December 17  |  11 a.m.–5 p.m. (1/2 hour shifts)
In-person at the Center
$20 Members  |  $25 General
Register: bit.ly/2022mochitsuki

Ever want to make your very own mochi? Learn from one of Japantown’s manju makers, Mr. George Yamada, owner of the Yamada Seika manju-ya, which served the community for 36 years and closed its doors in 1999. Mr. Yamada not only generously donated his mochi making machine to the Center, but has shared his talents and joy of this New Year’s tradition with the community. Watch Mr. Yamada transform hot rice into mochi, and learn how to make your own “ko-mochi” (fresh mochi), with kinako, anko, and other sweets. A fun-filled cultural workshop you will not want to miss, and your friends will love you when you bring home all the extra mochi! Take home up to 2 lbs. of your own mochi for New Years!

UKULELE 101: FOR THE TRUE BEGINNER—VIRTUAL 4-WEEK WORKSHOP
January 10-31
Tuesday nights, 6:30 –8 p.m.
Virtual program on Zoom
$90 Members,  |  $110 General
Register: bit.ly/ukulele101jan2023

Join us for Ukulele 101, a virtual 4-week introductory course to playing the ukulele! In this workshop, participants will learn the basic skills of playing the ukulele, beginning with how to tune, hold, and strum your instrument. Students will also learn various chords and techniques that will have them playing and singing seamlessly in no time! This class is open to adults and will prepare budding ukulele players for the Center’s ongoing intermediate Ukulele class. All you need is an ukulele!
Fall Workshops and Programs Recaps

**October 8**
Okaeri Nikkei LGBTQ+ SF Japantown Gathering
Japanese American LGBTQ+ community members and allies from around the Bay Area came together to connect and discuss creating more inclusive spaces in our community. Thank you to Okaeri and Berkeley JACL for co-sponsoring the gathering and providing refreshments.

**October 16**
Author Talk: Tabemasho! Let’s Eat! A Tasty History of Japanese Food in America with Gil Asakawa
Visiting author and journalist Gil Asakawa came to the Center to share with us his findings and insights from writing his newest book chronicling the history of Japanese cuisine in the United States.

**October 21**
J-Chat Monthly Virtual Conversational Language Exchange
We held our final session of our J-Chat virtual conversational language exchange program with the JET Alumni Association of Northern California in October. We thank all of our wonderful participants and volunteer facilitators from as far away as Japan and Canada who helped us practice and improve our Nihongo online during the pandemic!

**November 6**
Foundations of Mizuhiki Workshop
Kathy Yoshida of Hanko Designs showed us how to create greeting cards with ornate washi paper adorned with mizuhiki, the Japanese craft of paper cords tied and arranged in intricate loops and designs.

**October 8**
Okaeri Nikkei LGBTQ+ SF Japantown Gathering

**October 16**
Author Talk: Tabemasho! Let’s Eat! A Tasty History of Japanese Food in America with Gil Asakawa

**October 21**
J-Chat Monthly Virtual Conversational Language Exchange

**November 6**
Foundations of Mizuhiki Workshop

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**Halloween Carnival**

On October 28 the Center welcomed over 300 children and families back to our annual Halloween Carnival in person for the first time since 2019! We had a fun night as the kids enjoyed Halloween games and craft activities, our Haunted Hallway, bounce house and costume contest and parade!
If you were born in the years 1927, 1939, 1951, 1963, 1975, 1987, 1999, 2011 or will be born in 2023, you are a lucky rabbit!

Rabbits are known to be very vigilant, witty and quick-minded. They have gentle and quiet personalities and are always alert and very elegant.

Because they are able to "leap", they do well in business because they can jump ahead with their natural ability.

Rabbits carry a good deal of luck with them and are highly ambitious, usually exceeding goals and expectations. Many rabbits are somewhat reserved and do not usually like to take the spotlight.

SOME FAMOUS "RABBITS"

Albert Einstein
Theoretical Physicist who developed the theory of relativity.

Tiger Woods
Highest ranking U.S. professional golfer of all time.

Angelina Jolie
Actress, filmmaker and humanitarian

Tokugawa Ieyasu
First Shogun of the Tokugawa Shogunate and the great unifier of Japan.

Kumamon
The mascot created by the Kumamoto Prefectural Government to promote tourism to the area.

Hopping Ahead to 2023:
The Year of the Rabbit

$8/box
Orders limited to 3 boxes per person

PRE-ORDERS ONLY at bit.ly/centermochi_2023
available to pick-up on
Sunday, December 18, 2022
How to Welcome the New Year

The time is upon us when preparations for our biggest cultural holiday, New Years, will start to be made. Whatever has transpired in the present year, the new year allows for a fresh and optimistic start and for families to celebrate the coming year under one roof.

Preparing for and celebrating the New Year is a very important tradition in both the Japanese and Japanese American community, arguably the most important! Here are some cultural activities, traditions and practices to help bring a positive and auspicious start to your 2023.

END OF THE YEAR ACTIVITIES

ŌSŌJI (A “BIG” CLEANING)

One of the most important tasks to prepare for the New Year is to make sure your home and office receive a thorough cleaning to welcome the New Year and usher in good luck and health.

This cleaning is more than a dusting or vacuuming exercise. It is where you go through each and every room of your house and make sure that you discard expired food items; donate clothing and

This is a kumade purchased at the Tori no Ichi Fair at the Hanazono Shrine in 2019
BŌNENKAI
(END OF THE YEAR PARTY)

There is a tradition to attend a Bonenkai party to forget all of the bad things that happened during the year and start anew with a positive attitude. It allows you time to thank people who have been kind and helpful to you during the year and wish them success and good health for the year to come.

PURCHASING OR MAKING ORNAMENTS TO DISPLAY IN YOUR HOME OR BUSINESS.

There are many symbolic ornaments that are sold or made in Japan to prepare homes and businesses to welcome the New Year. Two traditions we wish to highlight are the kumade and kadomatsu, which can be made here in the U.S. with little to no prior experience.

A kumade is a bamboo rake that is decorated with many good luck charms to “rake” in money for a prosperous new year. There are specific days in Japan that are dedicated to selling kumade at shrines and temples in November and December. One of the most famous and popular Kumade Festivals is at the Hanazono Shrine in Tokyo.

Business owners are often solicited to buy elaborate kumade to make sure they will prosper in the coming year. It is said that as each year passes, you should purchase an even larger kumade to continue your fortune.

A kadomatsu is a bamboo arrangement displayed at the entrance of a home or business. It is made with three pieces of bamboo that are joined together by a rope or twine. Depending on the region of Japan, other objects are arranged and included with the bamboo. It is usually displayed until January 7 and is created to honor the spirits and request their blessings for a prosperous new year.

PREPARING OSECHI RYORI

Osechi Ryori are specially prepared foods made only during the New Year to celebrate and welcome in the special day. They consist of a number of dishes that symbolize good health, good harvest, fertility and good luck.

Some examples of osechi ryori are:

- Daikon and carrot salad marinated in vinegar (kohaku namasu). Because the colors of red and white symbolize good luck, this dish is very important.
- Herring egg (kazunoko) to wish for the birth of many children
- Black Bean (kuromame) to wish for good health
- Sweet Rolled Omelet (datemaki) to wish for an auspicious day
- Mochi Soup (Ozoni) to wish for longevity and prosperity
- Kelp (Konbu) to wish for joy

NEW YEARS DAY

New Years Day is considered the most important holiday in Japan. On this day, many people in Tokyo wake up very early in the morning to visit the Imperial Palace and wait for the Emperor and Empress and their family to appear before the crowd to wish them well.

Typically, many people eat ozoni as their first meal of the New Year. Young children are given Otoshidama (a monetary gift presented in a brightly colored envelope) before the family joins together to enjoy the Osechi Ryori that has been prepared in advance of the holiday.

Traditionally, the New Year was the time when all members of the family could rest for the first three days of the New Year without having to worry about preparing meals or doing other chores.

Visiting a shrine or temple is also something that is very important to do on New Year’s Day. This will allow you to have a good and prosperous year.

SHINNEN KAI
(NEW YEAR PARTY)

After the holiday, many friends and businesses plan Shinnenkai or New Year Parties. It is a time when people get together to offer New Year greetings and reaffirm their friendships and relationships for the year. It is a joyous time and one that many look forward to before plunging into a busy work schedule.
The Center Receives Prestigious Planning Grant to Preserve the Japanese American History Archives—Seizo Oka Collection

The Center has been awarded an important planning grant from the National Historical Publications and Records Commission (NHPRC), a body affiliated with the National Archives and Records Administration (NARA) to initiate a digital collection from the Japanese American History Archives-Seizo Oka Collection.

As one of six nonprofit organizations selected through a nationwide competition, the Center will be using the NHPRC Planning Grant to further review, plan and evaluate a digitized collection of one-of-a-kind primary documents in the Collection.

Funded by the prestigious Andrew W. Mellon Foundation, the NHPRC grant will allow the Center to broaden the publication of historical, cultural and community documents in its collection.

The Japanese American History Archives-Seizo Oka Collection (JAHA) was initiated by Seizo Oka, a passionate Kibei Nisei who was born in San Francisco and educated in Japan prior to World War II.

Fully bilingual, Oka was a banker by profession but spent the last decades of his life compiling an exceptional and one-of-a-kind collection of materials that tell the story of the Issei from their first years of immigration in the late 1800s through 1942. Documents written and created by the Issei in pre-war Japan are especially difficult to find as many records were lost or completely destroyed because of the incarceration during WWII.

Thus, Oka’s collection of more than 3,000 books, newspapers, artifacts and photographs is considered a rare and precious resource to tell the story of the Issei generation in their own voice. In 2012 when Oka passed, JAHA was formally entrusted in the care of the Center to continue to preserve and promote the history of the Issei. In 2019, JAHA was renamed the Japanese American History Archives-Seizo Oka Collection.

Over the past several years, the Center has been fortunate to partner with the Hoover Institution at Stanford University. With the assistance and mentorship of Kay (Kaoru) Ueda, Curator and Research Fellow of the Institution, the Center was successful in receiving the NHPRC Planning Grant with a specific focus on digitizing records from the San Francisco branch of the Yokohama Specie Bank (YSB).

The Yokohama Specie Bank (YSB) was the first Japanese bank established in the United States in the early 1900s to provide loans and support for Japanese businesses, farmers, educators and civic

Meet the JAHA team!

Top row, left to right: Paul Osaki (Executive Director of the Center), Dr. Kay (Kaoru) Ueda-Curator (Japanese Diaspora Collection, Stanford University), Dr. Akemi Kikumura-Yano, Dr. Jennifer Stertzer (Director for the Center for Digital Editing, University of Virginia).

Bottom row, left to right: Professor Eiichiro Azuma (University of Pennsylvania), Professor Yoko Tsukuda (Seijo University), Professor Meredith Oda (University of Reno), Diane Matsuda (Coordinator, JAHA-Seizo Oka Collection)
organizations. Records from the bank provide a plethora of vital insight into how the bank not only helped the Issei create their own businesses and manage their farmland, but they also tell a story of how civic, faith-based and other institutions relied on loans and support from the YSB to create and establish Japantowns in many parts of California, including Los Angeles and Sacramento Valley.

During an initial review of the YSB files by a team of academic and archival experts, a number of discoveries were made, illustrating the vibrancy and resilience of the Japanese American communities in California. Currently, select portions of the YSB files are being scanned and digitized for inclusion in the Center’s digital collection.

It is our hope that this will be the start of an important and evolving resource for the Japanese American community and general public to learn about life before the war, the creation of a new community and the challenges the Issei and young Nisei of that era faced in their aspirations for building their communities.

Professor Toyotomi Morimoto of Waseda University explains the significance of records found in the YSB records of Kinmon Gakuen, the oldest Japanese Language School in California.

Do you recognize anyone in these photos?

PLEASE HELP US! We are trying to identify photos from the 1920s to 1970s that have been donated to the Center through our Japanese American History Archives project. Many of the photos include Issei and Nisei from San Francisco. If you can spare some time to assist us, please let us know! Contact us at (415) 567-5505 or email info@jccnc.org.

Photos are a gift from the Hokubei Mainichi.
Once upon a time, there was a local restaurant known as Morino Coffee Shop in San Francisco Japantown. It was initially located in an area where the SF Redevelopment Agency demolished many buildings in the community, so they moved to a location in the Buchanan Mall until the family closed the business in 1983.

Owned by Babe and Mary Morino, it was the hangout for breakfast, lunch and sometimes an early dinner. All of the Morino children worked there at one time or another, and every patron had a favorite dish they would look forward to eating. One of Morino’s star dishes was their Pork Fried Noodles.

Cindy Nakamoto, Morino’s daughter, has generously agreed to share the family recipe with us for this issue of Nikkei Potluck. This is the first time that this “trade secret” has been shared outside of the family and the Center is honored to be the recipient. It took Cindy many attempts to make sure that the dish tasted just like the one her parents made, so we hope this may bring back some fond memories, or make new ones for your family today.

Tip: Pair these classic pork fried noodles with another Morino Coffee Shop favorite, like a glass of Cherry Sprite.

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## The Beloved Pork Fried Noodles of Morino Coffee Shop

**PORK FRIED NOODLES**

Makes four servings

**INGREDIENTS**

- 1 package Chinese-style egg noodle (fresh egg noodles)
- 1 package McCormick Premium Brown Gravy Mix
- 1 egg, fried thinly and finely sliced
- 2 pieces of medium sized tonkatsu
- 2 stalks of green onion
- 4 scoops of cooked rice
- 4 tablespoons of fukujinzuke

**DIRECTIONS**

1. Prepare medium pieces of pork to make your tonkatsu, cook then set aside (slice just before topping).
2. Scramble egg, fry and slice (Kinshi Tamago).
3. Finely slice green onion.
4. Prepare 1-2 cups gravy.
5. Boil noodles and fry in oiled wok one portion at a time.

**ASSEMBLE**

1. Place one scoop of rice in the center of the plate and cover with wok fried noodles.
2. Top noodles with sliced tonkatsu and a generous portion of gravy.
3. Top with sliced egg and green onions.
4. Place fukujinzuke on the side of the noodles.
Mottainai

The Ever Ubiquitous Tofu Container

If you are a descendant of a Japanese American family, more likely than not, you grew up with a stack of empty tofu containers around the house. When you asked why there were so many, you may have received a response like, “It will come in handy one day,” or “Don’t throw it away! That’s mottainai!”

There is that word again, MOTTAINAI. Do not be wasteful. Do not be so quick to throw things out that still have value.

There is a lot of truth in that, especially when it comes to our little white plastic container. It may not be used in the same way as our parents used it, but it still holds some value before it ends up in your recycle bin.

Here are some suggestions of how to incorporate this versatile box into your everyday:
- It can store your keys as you walk into your home
- It can serve as a drawer divider to separate your spices or small kitchen gadgets
- It can be used as a container to hold your compost materials in the sink
- It can be used to mix your hair dye
- It can be used in your craft projects, particularly for painting
- It can be used to mix spices together before they are incorporated into your pot while cooking a delicious meal
- It can store your old oil
- It can hold your tea bags
- It can be painted and used as a container for holiday gifts such as cookies or candy
- It can be used for group projects to portion out ingredients/materials
- It can be used to make MORE tofu

Overall, it is a great reminder of your childhood and to always practice the culture of MOTTAINAI!
Community Donations

We would like to extend a special thank you to those who remember the Center when making unsolicited gifts in honor of a friend or in memory of a loved one, or including a donation with your membership. These gifts remind us how important the Center is to many in the community who appreciate the work we do. We thank you for thinking of us and allowing the Center to pay tribute to the special people who have impacted your life. Gifts received from August 1–October 15, 2022 are listed below.

In Memory of

SONIA DUFFOO
Mrs. Stephanie Fredericks, $25

NOBUSUKE FUKUDA
Mr. John Fukuda $5,000
Mr. Robert and Mrs. Marisa Mizono, $1,500
Mrs. Esther Marks, $1,000
Mr. Robert and Dr. Alicia Sakai, $1,000
Paul Osaki, $250
Mr. Bobby Nakata, $200
Mrs. Linda and Mr. Gordon Joo, $150
Mr. Kenneth and Mrs. Yoshiko Ho, $100
Mr. Kazuo Maruoka, $100
Mr. Yosuke Mizuhara, $100
Mr. and Mrs. Phil Nakamura, $100
Mr. Tom and Mrs. Marilyn Swartz, $100
Ms. Joy Teraoka, $100
Mr. John Watkins and Ms. Noriko Tabata, $100
Mr. Jimmy and Mrs. Caroline Wong, $100
Mr. Wayne and Mrs. Anna Yamaguchi, $100
Ms. Mutsuko Arima, $50
Ms. Junko Hughes, $50
Ms. Kathy Kojimoto, $50
Dr. Jerry and Mrs. Eleanor Osumi, $50
Mr. Ken and Mrs. Nancy Woo, $50
Mr. Lance Yanagihara, $50
Ms. Diane Honda, $25
Mrs. Carrie Kojimoto, $25

Your donations in memory of Nob Fukuda go far for the Center!

His family has graciously offered a $30,000 matching gift toward donations to the Center’s Japanese American History Archives—Seizo Oka Collection (JAHA) Renovation Project.

All donations made in memory of Nob will go towards this gift and assist in the future renovation of the JAHA space

How to support the Nob Fukuda Matching Gift Campaign:

Mail a check with a note “IMO Nob Fukuda” made payable to: JCCCN, 1840 Sutter Street San Francisco, CA 94115
or make a donation online at bit.ly/jcccncontribute.
Please include “IMO Nob Fukuda” in the comments

AIKO JOO
Ms. Lori Matoba and Mr. Jeff Wun, $50

KEN KIWATA, ROSALYN KIWATA,
DAVID HIRONAKA, YO HIRONAKA
Ms. Stephanie Young, $150

SANDI MATOBA
Paul Osaki, $50
Mrs. Valerie Nara, $25
Mrs. Carol Starelli, $25

JOHN AND MAE MIZONO
Mr. Robert and Mrs. Marisa Mizono, $5,000

AKIO J. MOCHIZUKI
Ms. Tara Mochizuki and Mr. Jeffrey Chu, $1,115

IKUE AND TOM NARA
Mrs. Valerie Nara, $25

WALLACE AND KATHERINE NUNOTANI
Mr. Lawrence Kern and Ms. Karen Nunotani-Kern, $1,000
In Memory of

SALLY OSAKI
Dr. Jon and Mrs. Ema Hiura, $500

HISAJI Q. SAKAI
Sakai Family, $1,000

TAKEO “TAK” SHIRASAWA
Ms. Eiko Aoki, $100

TATSUMO C. SUMIDA
Mrs. Yoko Sumida, $200

GARY TAKEOKA
Paul Osaki, $100
Ms. Lori Matoba and Mr. Jeff Wun, $30

In Honor of

Anonymous, $50
Ms. Takako Hayakawa, $50
Ms. Diane Matsuda, $100
Ms. Kathleen Robinson, $50
Ms. Sharon Umene, $35

MIKA AKEMI CHAN
Mrs. Shirley Murakami, $1,000

MARJORIE FLETCHER
Mr. Tom Kawakami, $1,000
Mr. Gregory Oda, $500

SUSAN KOBAYASHI AND LEIGH SATA
Mr. Todd Eshima and Ms. Shellin Young, $500

DIANE MATSUDA
Ms. Jane Naito, $100

MYRON AND LYNNE’S 30TH ANNIVERSARY AND 70TH BIRTHDAYS
Ms. Megan Dwyer, $100
Mr. Robert and Dr. Alicia Sakai, $100
Mr. Eddie Wong and Ms. Donna L. Kotake, $70

In Kind

Ms. Frances Ferrucci, $100
Ms. Yoneko Higashigawa, $150
Mrs. Yoko Maeda, $394.37
Mr. Matt Okada, $63.87
Kissako Tea, $150

General Donations

Mr. Garrett M. Hisatake and Ms. Phuong Bui, $2,500
Mr. Yasunari G. Yamada, $1,000
Dr. James and Mrs. Cynthia Hayashi, $1,000
Mr. Daro Inouye, $265
Mr. Neal Miura, $250
Japanese American Memorial Pilgrimages and Tessaku, $200
Ms. Kathleen Kamei, $200
Mr. Jim and Mrs. Darlene Masamori, $200
Mrs. Sharon Suzuki, $200
Ms. Diane Honda, $106
Ms. Sherrri Kawazoye, $100
Mrs. Harumi Serata, $100
Mrs. Kris Tando, $100
Ms. Lisa Nakamura, $60.72
Ms. Diane Honda, $50

Ms. Barbara Sato, $50
Mrs. Fumi Fukuda, $25
Ms. Akiko Makashima, $25
Mr. Roy Sexton, $20

OKAMOTO AWARD RECIPIENT DONATION
Mrs. Marjorie Fletcher, $500
Want to explore and travel to Japan?
Love basketball and are currently in 7-9th grade?
Want to learn about your Nikkei heritage, Japanese American history and culture?

Applications now open for the Shinzen Nikkei Youth Goodwill Program

For details and how to apply, visit bit.ly/2023shinzen

Keep an eye out for updates on the Takahashi Youth Ambassador Fellowship Program! Applications will be available in December.

The Henri and Tomoye Takahashi Charitable Foundation