



# UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

May/June 2014 Issue #150 Circulation 9,820

## HUOA to Honor Legacy Award Recipients on July 13

The Hawaii United Okinawa Association will bestow its prestigious Legacy Award honors to five exceptional individuals at a luncheon banquet on Sunday, July 13, 2014, at the Sheraton Waikiki Ballroom. Please join us in recognizing these outstanding individuals:



Takejiro Higa



Kenneth Yuko Kamiya



Jane Tamae Kaneshiro



Mamoru "Mamo" Kaneshiro



Herbert Shimabukuro

### TAKEJIRO HIGA

Takejiro Higa was born in Hawaii but raised in Okinawa from the age of 2. He returned to Hawaii at age 16. Two years later, Pearl Harbor was attacked.

Takejiro volunteered for the U.S. Military Intelligence Service (MIS) and found himself a part of the invasion of Okinawa. He couldn't sleep as he faced the very real fear of coming face to face with a relative or friend with a rifle in his hands.

Takejiro's knowledge of the Japanese and Okinawan languages, and the culture and geography of Okinawa helped save many civilian lives. Thousands of Okinawan men, women and children hid in caves during the Battle of Okinawa. Many, believing torture and death would follow capture, committed suicide. With a bullhorn, Takejiro spoke in *Uchinaaguchi* to reassure civilians that they would not be harmed and convinced them to surrender. While there were many Nisei who served the U.S. as interpreters, Kibei who were educated in Okinawa were especially effective in the Battle of Okinawa. Takejiro is proud that he was able to loyally serve his country without firing his rifle. Instead of taking lives, he saved lives.

The accomplishments of the MIS in the Pacific theater of WWII was not widely known until recently. In 2000, President Bill Clinton presented the MIS with a Presidential Unit Citation, the highest honor given to a U.S. military unit.

Following the war, Takejiro earned a degree in accounting at the University of Hawaii, then had a long career with the Internal Revenue Service. He helped to found Hui Makaala and has served as an officer or Board member of the United Okinawan Association (previous name of the Hawaii United Okinawa Association), Kitanakagusuku Sonjin Kai, and Jikoen Hongwanji.

We honor Takejiro Higa, a humble man who lived through extraordinary times and saved the lives of countless people.

### KENNETH YUKO KAMIYA

Kenneth Yukio Kamiya, President of Kamiya Gold, Inc. and Kamiya Farms, Inc., has grown papayas over the past 45 years. He has earned the respect of his peers and is described by agricultural leaders as the "most progressive" farmer in Hawaii.

Mr. Kamiya's intelligence, persistence and his use of Cornell University's biotech research allowed him to overcome the deadly ringspot virus that decimated Hawaii's papaya industry in the 1990s. Mr. Kamiya not only survived the crisis, he went on to create the best papaya possible—the Kamiya line of papayas and the Kamiya Laie Gold Papaya. Today, his Kamiya papayas are in great demand and sold by Times Super Market, Tamashiro Market, Armstrong Produce, Kalei Eggs, Big City Diner and many other shops throughout Oahu. He has served as President of the Hawaii Papaya Industry Association and the President of the Synergistic Hawaii Agriculture Council.

Mr. Kamiya is proud to be *Uchinanchu* and is an active member of Gushikawa Shijin Kai and the Okinawan Genealogical Society of Hawaii. He has in fact traced his Okinawan roots and, along with his wife, Pat, recently visited Okinawa where they deepened their family's connection to Okinawa and their heritage. In Okinawa, Ken and Pat refreshed their family connections by spending time with relatives still living in Gushikawa. There, they received in-depth information, visited many culturally significant Okinawan sites, and, of course, enjoyed wonderful Okinawan food!

### JANE TAMAЕ KANESHIRO

Jane Tamae Kaneshiro Sensei is the Director and Instructor of the Jane Kaneshiro Sozan Kai, an Okinawan koto group that is a member club of the Ryukyu Sokyoku Koyo Kai-Hawaii Chapter. This is a koto association headquarter-

Continued on Page 3

## INSIDE THIS ISSUE

Legacy Awards .....	Page 1
President's Message .....	Page 2
Legacy Awards (cont.) .....	Page 3
Chanpuru Corner: Sunrise Restaurant .....	Page 4
Mensore .....	Page 5
Okinawan Festival T-shirt Designs .....	Page 6
Okinawan Festival Poster .....	Page 7
Ryukyukoku Matsuri Daiko/Okinawa Minyo Kyokai .....	Page 8
Sports Corner/Hawaii Shuri-Naha Sonjin Kai .....	Page 9
Club News .....	Page 10
Koinobori/JET Program/Uchinaaguchi .....	Page 11
HUOA Schedule of Events/HOT Schedule .....	Page 12

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Permit No. 659

Hawaii United Okinawa Association  
94-587 Uke Street  
Waipahu, Hawaii 96797



## President's Message By Chris Shimabukuro

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*Surii Jyurii -  
Working Together in Harmony*

**H**aisai! Usually, the President's Message reflects back on wonderful recent events and happenings within the HUOA community. I thought for a change it might be nice to look ahead to some exciting events and projects that are coming up.

First off, the month of June will be filled with children laughing, learning and playing, as kids ages 7 to 13 participate in "Warabi Ashibi - Children at Play." These Okinawan summer day camps are taking place on Oahu (June 3-6), Maui (June 3-6), Kauai (June 18-20) and Hawaii (Hilo - June 2-6, Kona - June 28-29) and provide a wonderful experience for children to learn about the Okinawan culture in a fun and meaningful way.

Our annual community service project will take place on Saturday, June 14, at a transitional home shelter (Ohana Ola O Kahumana) in Waianae. The HUOA will once again put on an Okinawan style picnic with Okinawan entertainment and games and treat the residence to a fun and relaxing day of fun and fellowship as we share a little of our Okinawan culture and hospitality with them.

On Sunday, June 15, we will be walking down Kalakaua Avenue as participants in the Pan Pacific Festival Parade. If you have never walked in a parade or just want to experience the fun all over again, I would encourage you to join us as we represent the Okinawan community by carrying 49 different club banners and march to the beat of uplifting Okinawan music. The many smiling faces of children and adults alike lining Waikiki make the walk more than worth it.

On Friday, June 20, we will hold our annual Senior Fair at the Hawaii Okinawa Center from 9 a.m. to 1 p.m. It is a very educational event for seniors as well as children and caregivers of seniors set in a very comfortable and spacious environment.

Another very meaningful event coming up on July 13 is our annual Legacy Awards Banquet at the Sheraton Waikiki. This luncheon event is one of our most heartfelt and well-attended events. We honor the achievements and contributions of special *Uchinanchu* and *Uchinanchu-at-Heart* who have given so much to our community. We celebrate with them and share their inspirational stories. This year's 2014 Honorees are: Takejiro Higa, Kenneth Kamiya, Jane Kaneshiro, Kauai's Mamoru Kaneshiro and Herbert Shimabukuro. What makes this event especially heartwarming are the videos where spouses, children, siblings and colleagues of honorees share personal stories and express appreciation on camera. We also get to see honorees beam with pride when people close to them perform on stage. This very popular event attracted over 500 people last year and I would encourage you to get your tickets early this year.

If you are interested in attending or supporting any of these meaningful events, please call the HUOA office at 676-5400 or email [edhuoa@hawaii.rr.com](mailto:edhuoa@hawaii.rr.com).

I would also like to share with you a very important project that has been in the works for a long time and will soon be coming to fruition. We are designing plans and taking necessary steps to begin development of our Hawaii Okinawa Plaza project that will be located across the street from our Hawaii Okinawa Center. Through the vision and hard work of many people, our dream of developing a commercial real estate facility is becoming a reality. This is our largest and most significant project since the Hawaii Okinawa Center itself was first built in 1990. Like that first milestone project 24 years ago, we are once again asking for the support of all our HUOA members and extended community. It is only with a united effort that we can hope to achieve our goal of raising the funds necessary to construct a building that will help sustain the HUOA for future generations.

Lastly, we will be leading a cultural tour of Okinawa from October 5 to 16. I am looking forward to spending some extended time at the Peace Memorial Park and Museum. I have only been there once before and it left me humbled and speechless. To stand at the actual cliff's edge of where Okinawan civilians chose to jump to their deaths instead of being captured is powerful and gut wrenching. The Battle of Okinawa lasted 82 days in 1945 over which time 42,000-150,000 Okinawan men, women and children were killed or committed suicide. It is a very somber place to visit, but a very important one. I hope you will join me.

*Ippee Niffee Debiriu.*

## 2014 CALENDAR OF EVENTS



*The year at a glance!*



- May 24-25 HUOA Invitational Golf Tournament at Pali Golf Course
- June 2-6 Children's Cultural Day Camp at HOC
- June 14 Community Service and Outreach Day
- June 20 Senior Health & Awareness Fair at HOC
- July 13 Legacy Awards Luncheon at Sheraton Waikiki
- July 26 Chinen Toshiko Ryuso Bunka Gakuin, "HANAGURUMU" at Hawaii Theatre
- July 27 Okinawa's Toshiko Chinen Benefit Concert, "EMAKI" at HOC
- August 5 Okinawan Cooking Class at HOC
- August 16 Haari Boat Festival
- August 30-31 Okinawan Festival at Kapiolani Park
- Nov. 29-30 Winter Craft Fair
- December 10 Evening in Waipio-Craft Fair

Check HUOA website – [www.huoa.org](http://www.huoa.org) for more information.



### Please Kokua

Production costs for Uchinanchu have escalated due to increases in circulation, labeling expenses and postage. Your contribution to help defray some of the expenses is greatly appreciated.

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### UCHINANCHU

Uchinanchu is the newsletter of the Hawaii United Okinawa Association. Although subject to change, issues will be published bi-monthly. Volunteer writers are welcome. Send your name, address and telephone number to Uchinanchu Newsletter, Hawaii United Okinawa Association, 94-587 Ukee St., Waipahu, Hawaii 96797. E-mail articles to [huoa@huoa.org](mailto:huoa@huoa.org). Uchinanchu reserves the right to edit all material for clarity and accuracy.

HUOA President ..... Chris Shimabukuro  
Executive Director ..... Jane F. Serikaku  
Editorial/Production Services ..... MBFT Media

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Continued from Page 1

# Legacy Award Honorees

tered in Okinawa. She served multiple terms as the chapter's president and as one of the chapter's co-chairs since 2010.

Her *koto* studies began around 1950 with one of Hawaii's great Okinawan *koto* masters, Otoyō Maeshiro Izumigawa Sensei. Izumigawa Sensei groomed Jane Sensei to be a leader for the future of Okinawan *koto* music. Jane Sensei excelled in providing *koto* accompaniment for *uta-sanshin* musicians who were designated to perform for Okinawan dances. This is in a day when there were few published musical notes. One had to rely on their "ears" and their skillfulness to create an accompaniment, especially for the lively *hayabiki*, or up-tempo songs.

For nearly seven decades, Jane Sensei has dedicated herself to the Okinawan performing arts in Hawaii. First, she was a youth member of the performance troupe, Shinsei Gekidan. She performed in concerts that helped to raise funds for war-torn Okinawa. In addition to *koto*, she began formal Okinawan dance training in the early 60's as one of Kikue Kaneshiro Sensei's first students. She was the academy's president until Kaneshiro Sensei's passing in 2004.

Jane Kaneshiro Sensei mirrors the love and dedication in the Okinawan *koto* arts as did Izumigawa Sensei. Jane Sensei believes that her place in Hawaii's performing arts community is due to the support of her family and the teaching and encouragement she received from many Sensei and seniors in Hawaii who wanted to share their knowledge with her. These are the reasons that she has continued to be a leader in her quest to preserve and perpetuate the Okinawan performing arts in Hawaii.

## MAMORU "MAMO" KANESHIRO

This is Mamoru "Mamo" Kaneshiro's life motto: "Don't wait for someone to ask for help, you just help them; sometimes people don't know that they could use your help or they shame ask. And you never expect anything in return; you do it because it's from your heart." In Okinawan, we call this, living in the spirit of *yuimaaruu*.

This is the philosophy that enabled Mamo to successfully continue M&H Hog Farm, a business that his father started over 60 years ago. He shares his great pride that with the involvement of his grandson, four generations of his family have made his farm the largest in the State.

Thanks to his strong work ethic, combined with the beliefs and mission of his church of more than a half century, the Kalaheo Missionary Church, Mamo has contributed greatly to organizations and individuals in his community. With wife, Haruko, at every endeavor, Mamo has enriched the lives of family and friends on Kauai and the humanitarian missions of his church to help rebuild destitute communities and those that have been devastated by natural disasters in such

locations as the United States, Thailand, Papua, New Guinea, Indonesia, Kenya, and Ishinomaki, Japan.

There is another expression, "A friend in need is a friend indeed," that also describes Mamo. He believes that we possess various fortunes and, in appreciation for these blessings, we must always practice "giving back." This is why when called upon, Mamo wholeheartedly supports those in need. This has compelled him to serve as a baseball and football coach for more than 30 years and he continues his tenure on the Board of the Hawaii Farm Bureau, taking on leadership roles for the Country Fair and as President of his Okinawan club, Hui Alu, just to name a few.

## HERBERT SHIMABUKURO

Retired Judge Herbert K. Shimabukuro has had an impressive career in the field of law, beginning as a law clerk and moving on to Deputy City Attorney, Deputy City Prosecutor, Judge for the District Court of Honolulu and the State First Circuit Court, and finally as Civil Administrative Judge.

Equally impressive is Judge Herbert's involvement in and service to the community as President of the Honolulu Japanese Junior Chamber of Commerce and a member of the Local Draft Board #5 during the Vietnam War.

Following his father's footsteps, Judge Herbert served as President of the Haneji Club and a member of Hawaii United Okinawa Association's Board of Directors for more than eight years. He also served as an advisor to the HUOA's Executive Council for a number of years, as well as chairing major events such as the Winter Craft Fair and "An Evening in Waipio" craft fair.

Judge Herbert, in fact, has been one of the most faithful and diligent volunteers in HUOA's history. From the earliest days of the Okinawan Festival at McCoy Pavillion, through the years at Thomas Square and then Kapiolani Park, Judge Herbert has rolled up his sleeves alongside fellow Haneji Club members to fulfill the wide range of tasks assigned to them.

With a twinkle in his eyes, Judge Herbert proudly calls himself the "Water Boy" for Haneji's softball team, as he and his wife Lillian have provided refreshments and snacks to show their support of their team at every game for the past 20 years!

Looked upon as one of our most distinguished mentors, Judge Herbert always graciously offers advice and assistance, and has also responded to our call to install HUOA officers on at least seven different occasions, including this year's installation ceremony, when current President Chris Shimabukuro was installed by his esteemed father, Judge Herbert Shimabukuro—a very touching moment indeed!

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# YUZIRI

OUR PROUD LEGACY

## 2014 Legacy Award

The Hawaii United Okinawa Association will proudly present its Legacy Award to five exceptional individuals at the Legacy Luncheon Banquet on Sunday, July 13, 2014 at the Sheraton Waikiki Ballroom.

Please join us in honoring these outstanding people:



**Takejiro Higa**  
Former U.S. MIS Serviceman



**Kenneth Kamiya**  
President, Kamiya Gold, Inc.



**Jane Kaneshiro**  
Master Koto Instructor & Director



**Mamoru Kaneshiro**  
Community Leader  
Owner, M&H Hog Farm



**Herbert Shimabukuro**  
Community Leader  
Retired Judge

For tickets and more information, please visit our website [www.HUOA.org](http://www.HUOA.org) or call HUOA office (808)676-5400

# Chanpuru Review: Sunrise Restaurant

By Shari Tamashiro, Photos by Todd Maeda

If we want restaurants to offer Okinawan dishes, we need to prove that Okinawan dishes are worth having on the menu! Let's all go out and eat! In this issue, we spotlight Sunrise Restaurant on Kapahulu Avenue.

## Background of Sunrise

Sunrise is a gathering place for local and overseas Okinawans. It is run by a husband (Chokatsu) and wife (Tomoko) who manage to keep the place full of good food and music.

Chokatsu Tamayose opened Sunrise Restaurant with his Auntie Kiyō Irei in 1999. Auntie Kiyō was in the kitchen making Okinawan dishes and Katsu in the front serving *sushi*. It was a great collaboration that continued until Auntie Kiyō retired. Auntie Kiyō sometimes comes back to help out and Katsu's son James chips in when he is not at University.

Chokatsu's big personality is a major part of the restaurant. He runs things from his *sushi* counter and loves to interact with his customers. Katsu, who was born in Uruma City, came to Hawaii when he was 15 years old but returned to Okinawa to train to be a *sushi* chef. He has over 25 years of experience as a *sushi* chef.

For those wondering why a restaurant mostly open at sunset is named Sunrise, the name derives from the Sunrise Coffee Shop, which Auntie Kiyō previously owned.

## Important Information to Know:

Sunrise is open for lunch (Monday and Thursday only) and dinner (Monday to Saturday). It is a small space that seats 30 people. Call 737-4118 to make reservations. Expect to be crammed in. With everyone so close, we usually end up talking to the people at the other tables and offering them some awamori and dessert.

They do accept cash and credit card (VISA and MC). Sunrise is BYOB. They only offer water and hot tea, so bring whatever you want to drink (booze, soda, etc.). It is also BYOD (Bring Your Own Dessert). I always make sure to give some to Katsu (who has a sweet tooth). Birthdays are fun at Sunrise! Katsu leads the entire restaurant in singing Happy Birthday (twice!).

Parking is limited to three stalls in front. There is metered parking on Kapahulu. I just end up parking at First Hawaiian Bank, which is free after hours. If you park at the pay lot adjacent to Side Street Inn, be careful! One minute over and they tow your car!

Chokatsu loves playing the *sanshin* and singing when he is done cooking. Look closely. He uses an old saimin spoon as his pick. Never seen that anywhere else! Okinawan musicians tend to eat at Sunrise and will usually perform afterwards. If you're lucky enough to be there, definitely stick around for the free show.



Chokatsu and Tomoko Tamayose



Okinawan Yakisoba



Pig's Feet Soup



Special Miso Soup

## The Food

Okinawan dishes include Oxtail Soup (only Monday and Thursday), Pigs Feet Soup, *Nakami* Soup (sometimes available), Sparerib Soup, Okinawan *Soba*, *Yakisoba*, *Chanpuru* (*Goya*, Vegetable and *Nakami*), and *Rafute*. Katsu observes his customers and will actually adjust dishes to match the tastes of locals, Okinawans, and newbies!

**Auntie Kiyō's Yakisoba:** This fried noodle dish uses Sun Noodle Okinawa *Soba*, Spam, cabbage, mushrooms, bean sprouts and ginger. Okinawa *Soba* is thicker and chewier than Japanese *yakisoba* noodles. Lots of flavor in this dish.

**Goya Chanpuru.** My friend was surprised that the bittermelon in this dish had just a hint of bitterness to it. Katsu said there's no cooking trick. He just knows which *goya* to buy. This version has *goya*, pork, tofu and egg. Spam can be put in upon request.

**Pigs Feet Soup.** This comes with the pig hock, mustard cabbage, *daikon* and *konbu*. Interestingly, at Sunrise the base of the broth is *katsuo dashi*.

**Special Miso Soup.** This is not your ordinary *miso* soup. The broth has a shrimp base and there is even a shrimp head sticking out of soup which has Chinese cabbage, spam, tofu, egg, mustard cabbage, and *daikon*!

**Rafute:** This is not always on the menu. You need to call at least a day in advance to put in an order. Most days they offer spareribs because uninformed customers don't like the fat on *rafute* and leave most of it on the plate. That's just wrong. Katsu boils the pork belly in water, then drains it to help render out the fat. He then simmers it with *shoyu*, *dashi*, ginger, garlic, *sake* and a slice of lemon. The long simmering process also Help renders out the fat. If done right, you get pork that will just melt in your mouth with layers of fat that has absorbed all those lovely flavors it was simmered in. So yes, there is a lot of fat in *rafute* slices but don't be afraid of this fat!

Tomoko points at a framed print that has "Ichariba Chode" (Once we meet, we are family) inscribed on it. She said that represents how she and Chokatsu feel about their customers, that they are family.

Elsie Uechi and Paul Yabiku, regulars who eat at Sunrise at least once a week, chimed in that the food is home cooking, like what mom would have made. They also emphasized that the prices are very reasonable. I agree!

## Please Help!

The full review of Sunrise Restaurant can be found at [www.pigsfromthesea.com](http://www.pigsfromthesea.com), with additional photos by Todd Maeda. If you have information you want to add to this review or want to suggest other places to visit, please email me at: [pigsfromthesea@gmail.com](mailto:pigsfromthesea@gmail.com)

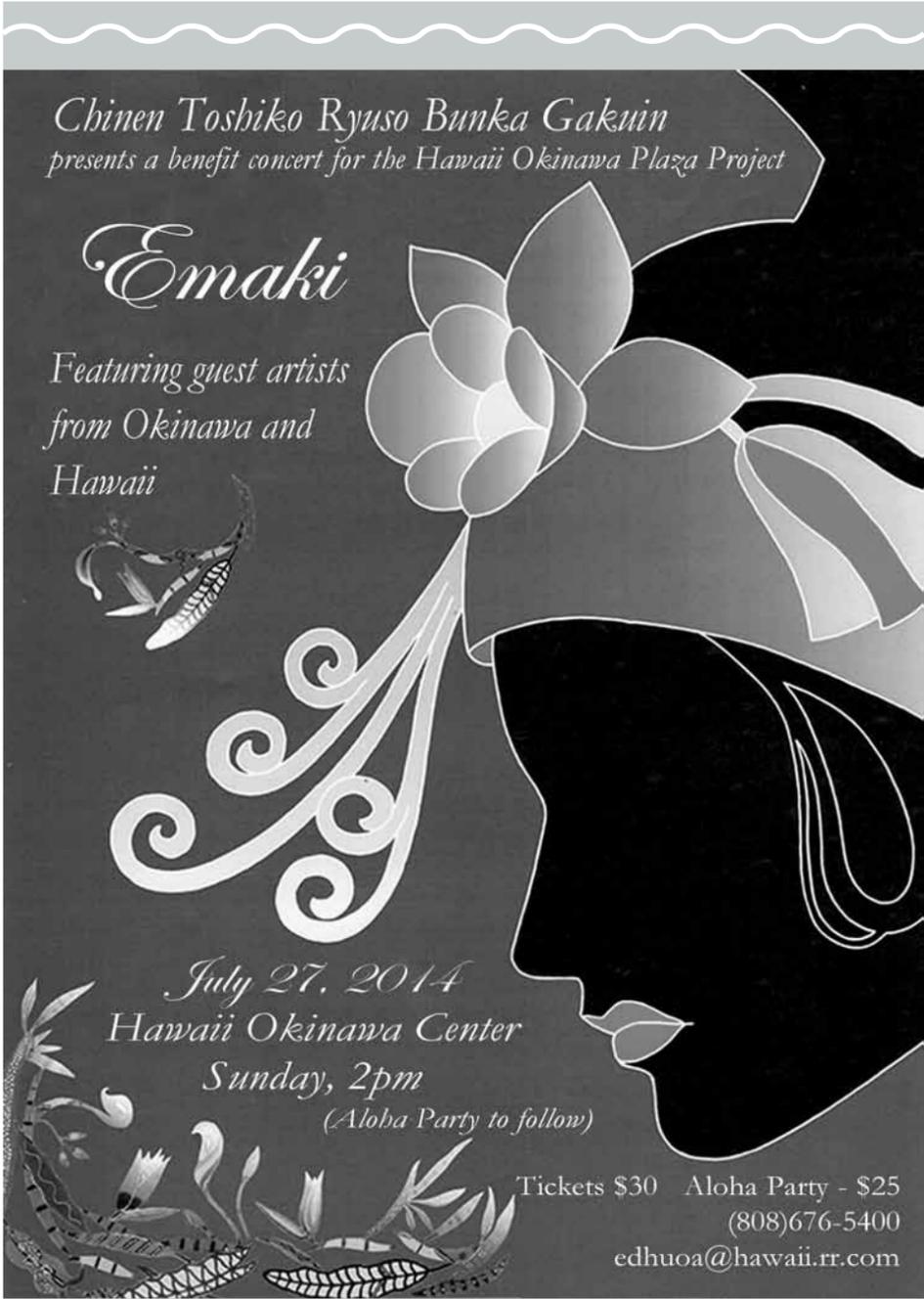
## Publications in the Hawaii Okinawa Center Gift Shop

TITLE	AUTHOR	COST
A Mother's Story of the Battle of Okinawa (Japanese version)	Junko Oshiro	\$10.00
A Teaching Unit on Okinawan Culture	Farrington Community School for Adults	\$10.00
Boy from Kahaluu	Tom Ige	\$15.00
Chimugukuru The Soul The Spirit The Heart	Hui O Lailima	\$27.00
Every Grain of Rice	Rita Goldman	\$52.00
From Kau Kau to Cuisine	Arnold Hiura	\$26.00
Introduction to Okinawan Culture	Kyoko Hijirida & Tomoko Oshiro	\$15.00
Japanese Eyes	American Heart Tendai Educational Foundation	\$20.00
Journey of Heroes (manga)	Stacey T. Hayashi	\$10.00
Life of Shinsuke Nakamine	Shinsuke Nakamine	\$25.00
May Li	Mildred Higa	\$ 6.00
Okinawa-English Wordbook	Mitsugu Sakihara	\$20.00
Oriental Faddah and Son	Lee A. Tonouchi	\$15.00
Textile Art of Okinawa	Reiko Mochinaga & Barbara B. Stephan	\$ 8.00
The Promise to Hokuzan	Pattie H. Miyashiro	\$21.00
Tofu Cookbook with complimentary cooler bag	Aloha Tofu	\$20.00
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Uchinanchu, A History of Okinawans in Hawaii	Center for Oral History, University of Hawaii; Hawaii United Okinawa Association	\$42.00
Waipahu Recollection from a Sugar Plantation Community in Hawaii	Michael T. Yamamoto, Nina Yuriko (Ota) Sylva, Karen N. Yamamoto	\$25.00

*Chinen Toshiko Ryuso Bunka Gakuin  
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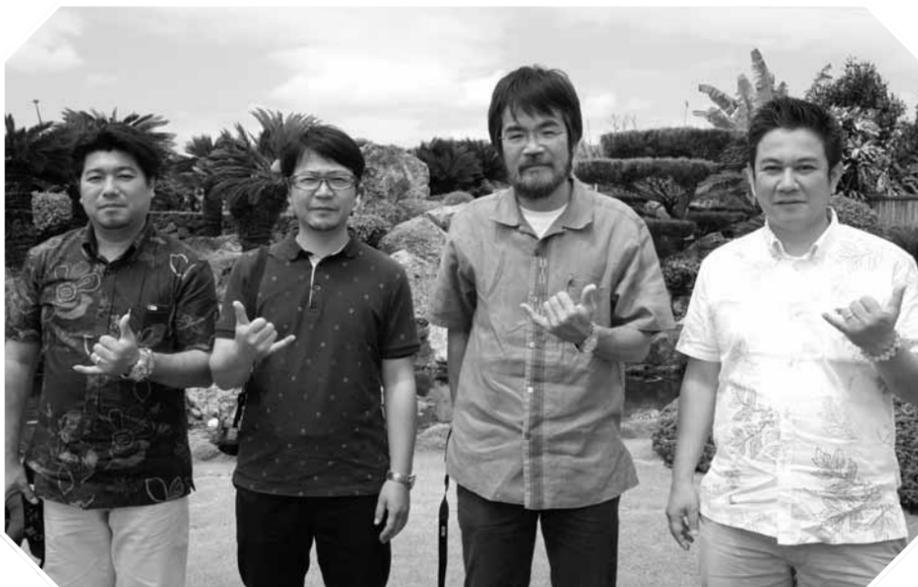
welcome!

*Mensore*



**Getting Ready for BEGIN**

Led by Yamazato-san, the advance promotional team for BEGIN and their sponsor Orion Beer arrived to engage HUOA members in participating at BEGIN's Yafaiian Music Concert 2014 on May 18. (L-R): Hiroshi Higa of Okinawa Eizou Center Co., Ltd., Yasuhiro Uchima of Brain Okinawa, Ltd., Yoshihito Yamazato of Brain Okinawa, Ltd., and Manabu Kishimoto of Okinawa Orion Breweries, Ltd.



**Visitors from Brazil**

What a pleasant surprise to meet Uchinanchu from Sao Paulo, Brazil! (L-R): Robson Takara, Shige Uehara, Roza Takara, Mitio Takara and Sadako Uehara.



**Welcome China Hiroshi and Aguni Keibun**

Sensei and members of Nidaime Teishin Kai Hawaii Shibu greeted their Okinawa sensei China Sadao's brother Hiroshi China and Keibun Aguni to the Hawaii Okinawa Center where they witnessed the HUOA Sanshin class in action. Front (L-R): Hiroshi China, Setsuko Tamaribuchi Sensei, and Keibun Aguni. Back (L-R): Sensei Harris Shiroma and Nobuko Tanaka, President Wallace Onuma, Sensei Junko Bise and Ryosei Oshiro.



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Choi's Garden	Shirokiya
Don Quiote	Side Street Inn
Doraku's	Signature
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# OKINAWAN FESTIVAL ENTERTAINMENT INTRODUCING BANJO AI

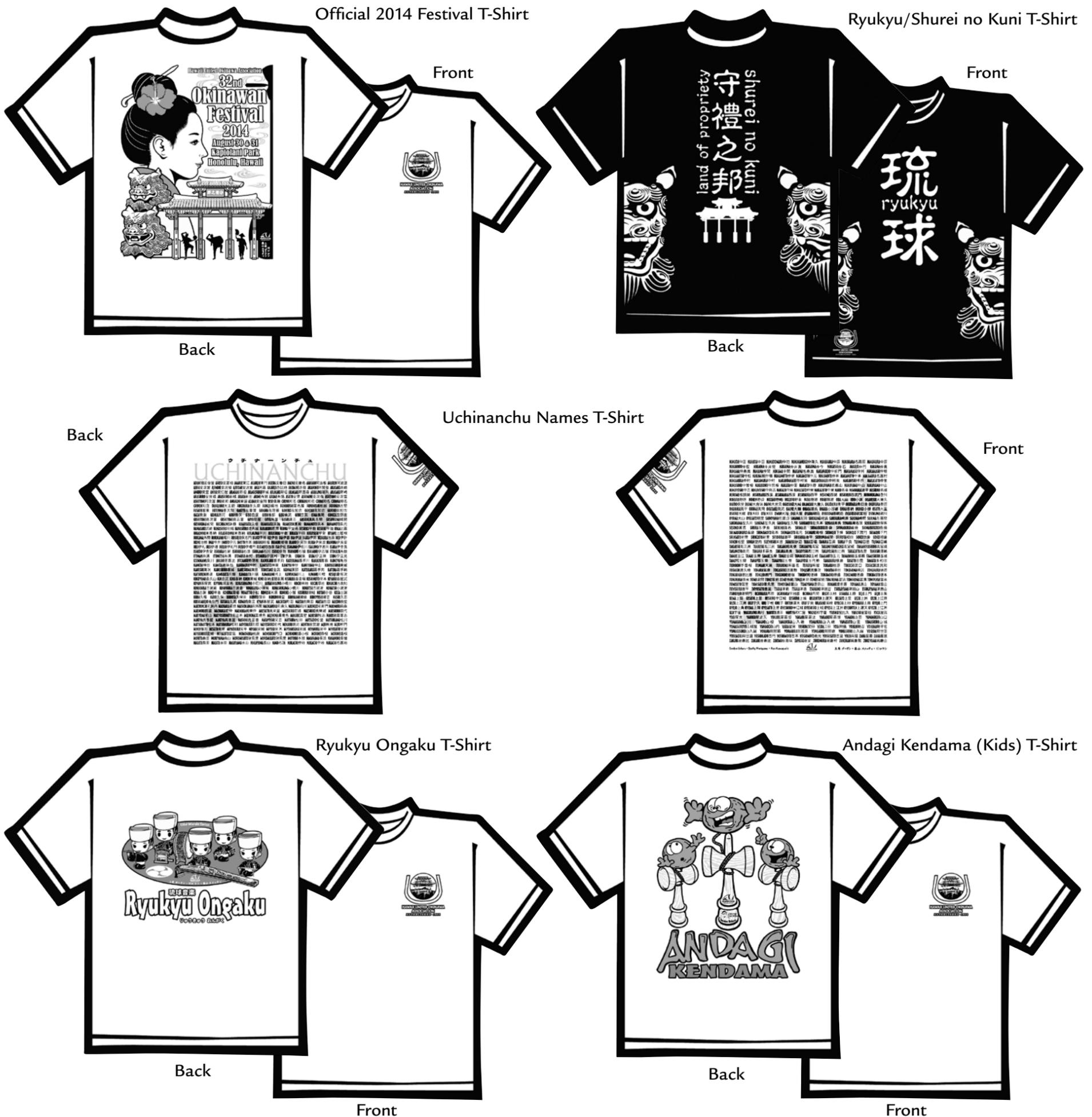
**B**anjo Ai is a singer-songwriter from Sashiki Town in Nanjo Shi, Okinawa. Originally known as “Taka-Chan,” she became known as “Banjo Ai” since February 2013. Besides being the only female banjo player in Okinawa, she also plays the ukulele, sanshin, guitar and piano. She performs Rock, Pop, Hawaiian, Bluegrass and, of course, Shima Uta. Look for more information on Banjo Ai in our Festival Issue!

We are also looking forward to Radio Okinawa’s Miuta Taisho Grand Prix winner: Kumejima’s Minyo Group - Nankuru Sanshin! You will get to meet the fantastic Yoshida Family: father, two daughters and a son from the beautiful island of Kumejima, Okinawa.

Mayor Toyama will be escorting a variety of performing arts groups from Kadena Town. We hope to have photos and more information in our Festival Issue. 

# OKINAWAN FESTIVAL T-SHIRTS

Find the 32nd Okinawan Festival T-Shirts! Available in men’s, men’s tank top, women’s, and youth sizes.



Official 2014 Festival T-Shirt

Ryukyu/Shurei no Kuni T-Shirt

Front

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Back

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Uchinanchu Names T-Shirt

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Ryukyu Ongaku T-Shirt

Andagi Kendama (Kids) T-Shirt

Back

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Front

Front

Hawaii United Okinawa Association

# 32nd Okinawan Festival 2014

August 30 & 31  
Kapiolani Park  
Honolulu, Hawaii



**August 30**

**Okinawan Festival 9AM - 5PM**  
**Bon Dance 5:30PM - 9:30PM**



from Kapiolani Community College • Saturday {7am - 10:30pm} Sunday {7am - 6pm}

**August 31**

**Okinawan Festival 9AM - 5PM**

**\$2 Shuttle**

[www.okinawanfestival.com](http://www.okinawanfestival.com)

(808) 676-5400

Sponsored by the  
Hawaii United Okinawa Association.

## 'Hanayui' Performance, May 31

"Hanayui," a delightful song-dance-music ensemble from Sado Island, Japan, will perform at the University of Hawaii Orvis Auditorium on Saturday, May 31, 2014.

Hanayui consists of three women performers: Chieko Kojima, the principal dancer and specialist of Hana Hachijo style of taiko drumming of the world famous taiko group, Kodo; Yoko Fujimoto, the principal singer of Kodo; and Mitsue Kinjo, a specialist in Okinawan dance.

Hanayui will be joined by guest artist Yoshikazu Fujimoto, the premier odaiko drummer of Kodo. Also performing in the concert will be Kenny Endo's Taiko Center of the Pacific and Grant Sandaa Murata and the Afuso Ryu Ongaku Kenkyu Choichi Kai. Presale advance discounted tickets will be available online via the Taiko Arts Center website: [www.taikoartscenter.org](http://www.taikoartscenter.org).

Also, a special workshop featuring the Hanayui artists and Yoshikazu Fujimoto will be held on Sunday, June 1, from 1-4 p.m. For reservations, please contact: by email-taikoarts@gmail.com, [www.taikoartscenter.org](http://www.taikoartscenter.org), ph-808-737-7236.

## RMD in Training

By Melissa Ching

Chibariyo! was the unofficial theme for an amazing training weekend held in February with Takayuki Yoshihara Sensei from RMD's Okinawan Headquarters! At the "Training Weekend," we met Akemodolo IV (Kai-kun), our new shishi for the very first time. Many thanks to Takayuki Sensei for bringing Kai-kun safely to Hawaii for us!

Although our primary focus for the weekend was to train, we were able to



squeeze in a performance at the Japanese Women's Society Foundation's Women's Leadership Summit. Takayuki Sensei is a gifted performer, instructor and choreographer. We were especially honored to learn two songs that Takayuki Sensei choreographed himself. A big mahalo to Takayuki Sensei for all of your hard work to help us prepare for the upcoming BEGIN concert and also to Akemi Martin Sensei for making the weekend possible! Chibariyo!

## Taiko Lessons

By Christine Kim

When I joined the Ryukyukoku Matsuri Daiko Hawaii taiko club five years ago, I never thought I would travel the world. In 2012, I went to the 100<sup>th</sup> Annual Cherry Blossom Festival in Washington, D.C., and in March of this year, I was able to travel to our Headquarters in Okinawa under the Akatsuki Fund. It was my first international trip and I was excited to learn and experience the culture as I am half Okinawan. During my stay, I practiced with members at Headquarters and learned several new songs that I am now teaching to our members in Hawaii. I made

many new friends, performed at a party, did a photo shot and learned some Japanese and Okinawan. I was able to see part of Okinawa as we traveled between Kin and Naha. I ate *tofu champuru*, taco rice, ramen and a lot of great snacks. I am

grateful for the experience that Sensei Akemi Martin has given me as it has enabled me to grow as a leader and learn about my culture. *Ipee Nifee Deebiru!*



## Okinawa Minyo Kyokai

By Derek "Ichiro" Shiroma

The Okinawa Minyo Kyokai (Hawaii) congratulates and welcomes its newest *sanshin* "shinjinsho" awardees. Kazuto Toguchi and Jacob Higa traveled to Okinawa City, Okinawa in March to test for their *shinjinsho* or first certification in *sanshin*, which was the culmination of over six months of long practice sessions.

On Wednesday, March 26, nervous anticipation grew as we boarded the Japan Airlines flight to Naha International Airport via Narita International Airport in Japan. I escorted Kazu and Jacob. Jacob's grandparents, Elaine and Fred Higa,



(L-R): Kazuto "Kazu" Toguchi, Akira Wakugawa Sensei, Jacob Higa and Derek "Ichiro" Shiroma Sensei.

came along to "chaperone" him. Friday morning was our first practice session with Okinawa Minyo Kyokai (Okinawa) Sensei Akira Wakugawa in Chatan. Kazu and Jacob each sang two times for Wakugawa Sensei and waited anxiously for his analysis and recommendations. Smiles and thumbs up from Wakugawa Sensei signaled his approval, which meant the long hours and months of practice and training paid off.

On Sunday, March 30, over 100 students seeking various levels of *sanshin* certification gathered at the Chatan Shoko Kai Community Center at 8 a.m. It proved to be a long day for students, judges and families who attended the event, with the event finally completed at 5:30 p.m. with the announcement of all participants' scores. There were 24 students seeking their first *shinjinsho* certification with Kazu performing third and Jacob 12th. Nervousness set in for most performers as they stood alone on stage to perform for nine judges.

It took almost 10 minutes to finally make our way through the students and families to check on the scores for Kazu and Jacob. It was all smiles when we saw the results, with Kazu scoring 9's and Jacob scoring 8's out of a maximum of 10 points (note that no 10's were awarded). Wakugawa Sensei and his wife Yoneko were all smiles as well, giving both Kazu and Jacob two thumbs up for a job well done. The dinner celebration that evening was enjoyed by all of Wakugawa Sensei's students who all passed with flying colors. Needless to say we all slept well that evening.

Okinawa Minyo Kyokai (Hawaii) congratulates Kazu and Jacob for a job well done. They represented our Minyo Kyokai group well but, more importantly, they represented the Hawaii Okinawan community well.

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# HUOA Sports in Action!

Photos by Ryan Unten



## SPORTS CORNER

### Nakagusuku Sonjin Kai Team Captures the Open Division Title!

Results of May 4 HUOA Mixed Volleyball League Championship Playoff:

*Open Division:*

Champs – Nakagusuku  
2nd place – Hui Makaala 1

*A Division:*

Champs – Aza Gushikawa 4  
2nd place – Hawaii Sashiki-Chinen

*B Division:*

Champs – Oroku Azajin  
2nd place – Aza Gushikawa 2



## Hawaii Shuri-Naha's Onaga-Yamashiro Family

Recently, the Onaga-Yamashiro Family (Shuri-Naha Club) was featured in the Honolulu Star Advertiser. The article highlighted this happy Okinawan family with all nine siblings still enjoying life!

Goze Ahagon Onaga Yamashiro was born in Shuri, Okinawa, on March 14, 1900. She came to Maui as a 19-year-old picture bride of Sukeushi Onaga. They had four children: Shizuko (Tokuhide) Nakamoto, James Ichiro (Adele) Onaga, Lillian Toyoko (Paul) Nakanishi and Sue Sumiko (Kiyoshi) Higa. After his death in 1926, she married Jiro Yamashiro (from Shimajiri, Okinawa); they had five daughters: Betty Hisako (Vernon) Chang, Tomi Tomiko (James) Higa, Gayle Hideko (John) Meyer (Fred) Gilbert, Jayne Setsuko (Stanley) Teruya and Amy Midori (Bernard) Matano. Yamashiro died in 1937 and Goze was left at age 37 with nine children, ages 1 to 17! Her legacy is rooted in the early 20th century sugar plantation camp (Piihana) in Happy Valley, Wailuku, Maui, where she overcame the deaths of two husbands and raised her large family!



In 1956, Goze left Maui to join her children in Honolulu and got reacquainted with her Shuri friends and this started the wonderful relationship with the Shuri Club. Goze and her children enjoyed the various activities of the Club. Even after her death in 1971, many are still active members of the Club and look forward to the *Shinnen enkai* parties and the summer picnics with their children and grandchildren. This year, at the 2014 *Shinnen enkai*, six of the seven siblings (living in Hawaii) attended the luncheon. Family members still

participate in the Club booth at the Okinawan Festival.

As the siblings became "senior citizens" (now ages 78 to 94) their children and



grandchildren insist on holding reunions every two years, showing appreciation for the fact that all nine siblings are healthy (with a few aches and pains, of course!) and still able to attend reunion events, including game night, pool party, and *sayonara* luncheon. The luncheon features a wonderful program showcasing the talents of family members! The sense of unity and family that Goze instilled in her children is now readily apparent in her grandchildren, who are instrumental in organizing the reunions. Her spirit is the glue that continues to bind the family together.

# CLUB NEWS

*Our Clubs, Our Future*

## Haari Boat Festival In Hilo

By Margaret Torigoe

Join us in the fun – bring your team to compete in the Haari Boat Races or come to enjoy the fun of the Festival.

The 2014 Haari Boat Festival will be held on Saturday, August 16, in Hilo at the Wailoa State Park and River. The main feature is the Races using the authentic *sabani*, Okinawan fishing boats. Practice for the teams is on Friday afternoon. An Open Market including Concessions, Country Store, including a crafts booth by the Kohala group, Okinawan display and entertainment will be available during the Races. An after-race party is planned for the evening. Details and order information about tickets for the party, bento orders and other information will be on the website: [www.haariboatfestival.com](http://www.haariboatfestival.com).



[www.haariboatfestival.com](http://www.haariboatfestival.com). Team Entry Forms are also on the website. For those interested in golfing in Hilo, we can arrange for play on Sunday morning.

We are excited about the two teams from New York City: The Wall Street Dragons Masters and Wall Street Dragons who have experience paddling the sleek “dragon boats.” They should be fun to watch as they compete in our *sabani*. They are looking forward to coming to Hawaii for the first time and participating in the Festival. Mori-san will return with his friends from Okinawan and they are the “life of the party.” We are happy the Kohala RMD (Ryukyukoku Matsuri Daiko) will have a team this year. Hui O Laulima and the Nago Dragons from Oahu have already registered. Our first rookie Hilo team is Dr. Grant Miyashiro’s Eye Care Hawai’i team. We are looking forward to more teams registering to participate.

Watch the videos on our website to see the Festival in action. We look forward to your participation as a paddler or spectator at the Hui Okinawa Haari Boat Festival in Hilo on the Big Island!

## 2015 Hui O Laulima Cultural Grant Applications

Hui O Laulima is pleased to announce that applications for the 2015 Cultural Grant are being accepted. All prospective grant projects/activities should take place from January through December, 2015 and recipients of this Grant must expend their money within that calendar year. Grants and scholarships have been awarded by HOL since 1984 and total more than \$144,000. Deadline for submission is August 31, 2014.

Hui O Laulima is a women’s organization promoting the Okinawan culture and, true to its spirit of “giving a helping hand,” has continued to perpetuate and preserve its culture by awarding grants to individuals and groups who share the same desire. These qualities, as well as leadership ability and participation in community service, will be considered of all applicants.

Criteria for selection include:

Interest in the study, perpetuation and promotion, including goodwill projects of Okinawan culture (music, dance, art, or other forms of artistic expressions), language and history;

- Leadership ability;
- Community service;
- Acceptance to study under a recognized instructor of Okinawan culture, language and/or history;
- Participation in programs for the promotion and perpetuation of Okinawan culture;
- Financial need;
- Overall potential for success;
- Clarity of goal(s); and
- Two letters of recommendation from individuals other than relatives.

Monies cannot be used for purchase of costumes, equipment and supplies for personal use. The club or organization shall retain ownership of said costumes, equipment and/or supplies.

Please direct inquiries and/or requests for application to Karen Fuse, Committee Chairperson, at:

1525 Ahuawa Loop  
Honolulu, Hi. 96816

Phone: (808) 735-4523 [kcfuse@hawaii.rr.com](mailto:kcfuse@hawaii.rr.com)

## A Big Ippee Nifee Deebiru to HOC Clean-up Crews!

Thanks to Haeburu Club and Oroku Azajin Club for taking time out of their busy schedules to come down to HOC and make it shine bright like a diamond. A special thanks to Oroku Azajin Club for going the extra mile and cleaning the parking lot, which was full of lovely yellow flowers that fell from our Golden Shower trees.



Oroku Azajin Club: Front Row (L-R): Lori Kajikawa, Jane Takara, Ethel Teruya, Beverly Taira, Alex Teruya, and Alice Masutani. Middle Row (L-R): Betsy Ebesu, Scott Arakaki, Rosemarie Love, and Alison Ebesu. Back Row (L-R): Dexter Teruya, Howard Takara, and Galen Teruya.



Oroku Azajin crew raking up the yellow flowers in the parking lot.



Dexter Teruya making the windows sparkle.



Hard-working Haeburu Club members: Tom Otaguro, Barbara Takamoto, Karen Otaguro, Tom Otaguro, and Clyde Otaguro

## JET Program Teachers in Okinawa

There are many adults from Hawaii who participate in the JET (Japan Exchange & Teaching) Program as ALTs (Assistant Language Teachers) in schools throughout Okinawa and Japan. Assignments are for one school year, but many ALTs request extensions and stay in Okinawa for two to four years.

Some of them pictured here are (L-R): Alissa Masutani, assigned to Nago and Hentona High; Maui gal Jazmin Webb, assigned to Yokatsu High; Nina Shao, who teaches at Ginoza High and Hokubu Agricultural High School; and Grant Minagawa, who began teaching for two years at Ishikawa High School but has been working for the Board of Education, Okinawa Prefectural Government, as an ALT PA (prefectural advisor) for the past two years.



They all agree that being in the JET PROGRAM is a wonderful experience and encourages everyone interested to accept the challenge! Check with the Japanese Consulate of Hawaii for information and the application form for the JET Program. 🇺🇸

## Koinobori in Okinawa

By Howard Asato

In Japan, May 5 is a national holiday. Formerly known as Boys Day, it is now called *Kodomo no Hi* (Childrens Day). *Koi* banners, or *Koinobori*, are hung on long cables across the Hija-gawa River in Yomitan, creating a very spectacular sight to see! Other places like Oku Village also have *koinobori* displays, but it's a long drive to get there, since it is located on Hedo Point, close o the northern tip of Okinawa. In Naha, *koinobori* are raised across the river near Miebash Station, but the *koi* are smaller and not quite as exciting as the ones on the Hija-gawa River in Yomitan! 🇺🇸



## Uchinaa-guchi (Okinawan language) Word of the Month

### May

**umunji-in**, vt. [omonjiru] To honor; respect; have regard for.

### June

**wata-sun**, vt. [watasu] 1 To pass (a thing or person) over; carry across; ferry (a person) over. 2 Hand (over to); deliver; turn over. 3 To transfer; make over; turn over. 4 To pay; give; provide. 🇺🇸

(Excerpted, with permission, from the *Okinawan-English Wordbook*, by Mitsugu Sakihara, edited by Stewart Curry, University of Hawaii Press, Honolulu, 2006)

## ATTENTION: Calling for Donations and Volunteers

We're returning to share our Uchinanchu spirit with our friends in Waianae. As in previous outreach events, we humbly ask again for your support in providing Donations for Families & Game Prizes, Monetary Contributions and Volunteers



### TYPES OF DONATIONS NEEDED:

Juices and Healthy Snacks  
Stuffed Animals  
Toys & Games  
Diapers  
Toiletries & Personal Goods

### INTERESTED IN VOLUNTEERING?

Find out how you can help.

## COMMUNITY SERVICE & OUTREACH DAY

AT OHANA OLA O' KAHUMANA  
TRANSITIONAL HOUSING FACILITY IN WAIANAE

SATURDAY, JUNE 14, 2014



Donations can be delivered to the Hawaii Okinawa Center.

Please contact Brandon Nakasone at [brandon.nakasone@gmail.com](mailto:brandon.nakasone@gmail.com) for more information on how you can lend a helping hand.

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Japanese and Okinawan taiko drumming, song, and dance



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Saturday 8 pm  
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2411 Dole Street,  
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Advance tickets:  
\$25 - general admission  
\$20 - seniors, military, JCCH members,  
current TCP students  
\$15 - current college students with ID,  
youth to age 17

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\$15 - \$30 (one hour before show time)

Tickets available online at  
[taikoarts.brownpapertickets.com](http://taikoarts.brownpapertickets.com)

Also featuring  
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(Okinawan Music and Dance ensemble) and

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Email: [info@taikoartscenter.org](mailto:info@taikoartscenter.org)  
Tel: (808)737-7236

# HUOA SCHEDULE OF EVENTS

*Mark Your Calendar!*

**July 2014**

- 2 Okinawan Festival Meeting-General; HOC, 7pm
- 4 INDEPENDENCE DAY-HOC OFFICE CLOSED
- 9 Administration Committee Meeting; HOC, 7pm
- 9 Executive Council Meeting; HOC, 8pm
- 13 2014 Legacy Awards Ceremony & Luncheon; Sheraton Waikiki
- 16 Festival Food Committee Meeting; HOC 7pm
- 23 Board of Directors Meeting; HOC; 7pm
- 26 Chinen Toshiko presents, Hanagurumu, Hawaii Theatre, 6:30pm
- 27 Chinen Toshiko presents, Emaki; benefit performance for HUOA; HOC, 2pm. Aloha Party to follow the performance

**August 2014**

- 6 General Festival Meeting; HOC, 7pm
- 13 Administration Committee Meeting; HOC, 7pm
- 13 Executive Council Meeting; HOC, 8pm
- 20 Festival Food Committee Meeting; HOC 7pm
- 30-31 32nd Okinawan Festival; Kapiolani Park

**Classes · Other Meetings at Hawaii Okinawa Center:**

- HUOA Sanshin: every Thursday, 7pm\*
- Ichigo Ichi E: 1st & 3rd Tuesday, 7pm\*
- Ikebana: 3rd Wednesday, 7pm\*
- Karaoke nite: 3rd Tuesday, 6:30pm\*
- Kobudo Taiko: every Monday, 7pm, contact Calvin Nakama 224-7374
- Monday Crafters: every Monday, 9am\*
- Okinawan Genealogical Society meeting: 3rd Saturday, 9am\*
- Uchinaaguchi: day class=2nd Tuesday, 1-3pm & evening class=4th Thursday, 7pm\*

\*for more information, please call 676-5400

\*\*Subject to Change\*\* (entries as of 5/8/14)

# HOT

"HAWAII OKINAWA TODAY" SCHEDULE

NOTICE: Our shows are premiered on the first and third SATURDAYS of the month at 7 p.m. on Olelo Community Media Channel NATV 53. The shows repeat on the following THURSDAYS at 5 p.m., except on any fifth Thursday of the month.

All Olelo shows are also streamed live on the Internet at [www.olelo.org](http://www.olelo.org). Some of our latest shows are available on-demand on the same website at: What's On - OleloNet Video On Demand - Culture and Ethnic.

JULY 5, SATURDAY, 7 PM & JULY 10 & 17, THURSDAY, 5 PM -

Show Six of the 31st Okinawan Festival held at Kapiolani Park on August 31 and September 1, 2013. This show features senior dancers of the Kilauea Okinawa Dance Club and also of the Pauahi Okinawa Buyo Club; performers from the Hawaii island's Hui Okinawa Kobudo Taiko group; and instructor Derek Asato and students of the HUOA Ichigo Ichi E Class. Ichigo ichi e is a specially designed instrument donated to Hawaii, and played by the Okinawan musical group, BEGIN.

JULY 19, SATURDAY, 7 PM & JULY 24, THURSDAY, 5 PM -

Show Two of the 2013 HUOA Legacy Award banquet at the Sheraton Waikiki Ballrooms on November 3, 2013. At this luncheon six individuals were honored for their outstanding achievements and contributions to the community. This second of three shows features the presentation of honorees Henry Isara, Jackson Nakasone, and Doris Ching. [Note: No show on the fifth Thursday of the month, July 31.]

AUGUST 2, SATURDAY, 7 PM & AUGUST 7 & 14, THURSDAY, 5 PM -

Show Seven of the 31st Okinawan Festival held at Kapiolani Park on August 31 and September 1, 2013. This episode features the Pageantry of Shiisaa by the Hawaii Okinawa Creative Arts group; greetings from Naha City Mayor Takeshi Onaga; dancing by Kikue Kaneshiro Ryubu Kenkyu Kai; sanshin playing of Shinsato Shosei Kai; and presentation of information about the Okinawan Prefectural Government Scholarships.

AUGUST 16, SATURDAY, 7 PM & AUGUST 21 & 28 and SEPTEMBER 4, THURSDAY, 5 PM -

Show Three of the 2013 HUOA Legacy Award banquet at the Sheraton Waikiki Ballrooms on November 3, 2013. Six individuals were honored for their outstanding achievements and contributions to the community. This last of three shows features the presentation of honorees Charles Toguchi and Grant Murata, along with the Okinawan karii toast and event-ending kachashi.

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