

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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INSIDE THIS ISSUE

41st Okinawan Festival Poster	Page 1
President's Message/2023 Okinawan Festival Chair's Message	Page 2–3
Festival Information/Okinawan Festival T-shirts and Bon Dance Towel	Page 4
Festival Cultural Booths/Booth Volunteer Schedule	Page 5
Festival Food Favorites/Food Booth Volunteer Schedule/FEASTival	Page 6–7
Festival Photo Contest Information/KHON Broadcast Schedule	Page 9
Okinawan Festival Entertainment Highlights/Festival Sponsors	Page 11
41st Okinawan Festival Map - Hawaii Convention Center	Page 12–13
41st Okinawan Festival Program/Parking Info	Page 14
2023 Legacy Award Reservation Form	Page 15
Irei No Hi/Senior Fair/JASH Summit/Taste of Okinawa	Page 16–17
Club News: Wahiawa Okinawa Kyo Yu Kai/Ginowan News	Page 18
Nomura Ryu Denon 40th Anniversary Concert	Page 19
Preserving Our Legacy/Hawaii Okinawa Plaza Donations	Page 20–21
Yuimaaru Maui/Hawaii Okinawa Center Calendar/HOT Schedule	Page 22–23





President's Message

By Clarisse Kobashigawa

Haitai and Aloha HUOA family! I hope you're all well and safe and enjoying your club's summer picnics. So much has happened in the last two months. With so many events that impact a different segment of our community, it's difficult to do justice to each of these important annual events. From Warabi Ashibi (Children's Day Camp), to Senior Fair, we celebrated our culture and perpetuated our mission with all ages involving the young and young at heart.

We also honored immediate Past President David "DJ" Jones at the United Japanese Society of Hawaii's 65th Annual Installation and Recognition Banquet. As this year's outstanding kenjinkai recipient, we were happy to acknowledge and celebrate him for all of his accomplishments and hard work throughout the years!

On the evening of June 22, it was difficult to hold back tears during this year's Irei No Hi. Many thanks to Gwen Fujie, David Shinsato and the Club Sustainment Committee for hosting our annual day of remembrance that honors the survivors of the Battle of Okinawa and reminds us that peace should always be a priority over war. The talk story session between Executive Council member Gail Watanabe and Hijirida sensei was so enthralling and just began to scratch the surface of what Hijirida sensei endured as a child during WWII. We look forward to seeing and hearing more of her stories in the near future. The musical performances by Norman Kaneshiro sensei filled and broke my heart as he captured the Okinawans' will to survive the worst of times with a smile and to always find the positive in the most difficult situations.

On June 23, we were also treated to 48 different types of awamori (44 from Okinawa and 4 from Hawaii) at the first ever Taste of Okinawa, organized by HUOA's 1996 Past President, Randy Kuba for the Worldwide Uchinanchu Business network alongside the University of Hawaii's Center for Okinawan Studies. The event was a massive success, uniting both Uchinanchu and Uchinanchu at Heart. I thoroughly enjoyed each and every one of Randy's lead up emails to the event. He took the time to touch on many Okinawan values and passed on stories from both Okinawa and here in Hawaii that I've never heard before. The emails themselves serve as a collection of stories worth keeping.

The main initiative this year was to revive the Leadership Tour. Thanks to our double-header fundraiser on July 3 as well as the extremely generous donations of individuals like Wesley Yonamine, John Teruya, Laverne Higa and Jennifer Kokuba, we are on track and moving full steam ahead. With everyone's support we were able to raise almost all funds needed to make this very important tour happen.



David Jones (standing in the center) with his wife and son. Daughter sitting at the table with HUOA supporters.



Governor Ige and First Lady Dawn Amano-Ige with David Jones and HUOA supporters.



Nijikai with the Okinawan Government delegation.



Governor Tamaki and Okinawan officials joined President Clarisse Kobashigawa in hula.

No doubt the highlight of this year - we welcomed more than twenty dignitaries and representatives from various levels of the Okinawan government - including Governor Denny Tamaki, several delegates from the Okinawa Prefectural Government, four mayors from Ishigaki, Kin, Kumejima and Naha and each of their contingents. Although here to attend the Japanese



American Society of Hawaii's Sister City Summit, after two days of intense meetings and conferences, we were most fortunate to host the entire Okinawan delegation at a nijikai (after party) at the Pagoda Ballroom on the evening of July 28. It was an evening full of song and dance and camaraderie. We found solidarity in learning to dance and sing Uchinanguchi and hula! In hosting this very special nijikai, we honored 1) the relationships that we make and keep and 2) the legacy that we leave. The relationship between the Okinawan government and the HUOA will always be sacred. And when we look forward to the next 100 years, we look forward together to a stronger, united and vibrant future – knowing that each and every one of us has a part to play. For photos of HUOA's nijikai please see the following link: keithueharaphotography .pixieset.com/huoapagodaevent/

Last but not least, I am the most excited for this year's Okinawan Festival. For the first time since our Kapiolani Park days, we will be holding the entire festival on a single, contiguous floor at the Hawaii Convention Center. I can't thank the Hawaii Convention Center enough for their kokua in making this possible. This is exactly what our organization needs and could not come at a more fitting time. As you all know, Brandon Nakasone, President of Bito Club for 14 years, has taken on the tremendous task of chairing this year's festival. He has done an amazing job at the helm and has deftly navigated all 50 clubs through this year's changes with a professional level of calm and ease, as only a veteran festival planner could. He was heavily involved in the logistics and manual set up of the festival at Kapiolani Park and so it's most fitting that he be the one to bring all 50 clubs back onto a single floor for the first time since 2016. Coupled with the revival of the Leadership Tour this year, this is all the more reason to have all 50 clubs working together, on the same floor, to set up, run, and take down HUOA's signature event of the year. I have no doubt that the chimugukuru (heart and spirit) will be firmly felt throughout the entire first floor of the Hawaii Convention Center during Labor Day Weekend!

Looking forward to seeing you all at this year's Okinawan Festival on Sept 2 & 3!



Uchinanchu is our voice — the voice of the Hawaii United Okinawa Association, its members, and the "home" we all built together: the Hawaii Okinawa Center. By sharing information and experiences, Uchinanchu keeps us connected as a family, dedicated to preserving, sharing, and perpetuating our Okinawan cultural heritage.

Every dollar donated — along with the valuable income from advertising - helps offset the cost of publishing Uchinanchu. HUOA sends a sincere *Ippee Nifee Deebiru* to the following donors. Mahalo for keeping Uchinanchu alive and thriving.

Uchinanchu Newsletter Donors May 1 to June 30, 2023

Anonymous Shirley Miyahira Evelyn Tengan Evelyn Gibo Raymond Nakamura Amy E. Tsuru Walter W. Wauke Frederick Higa Susan Oshiro Mildred Tagami Bob R. Kaneshiro Tommy Yonamine George & Emeline Jane S. Yoshida Kinue Kobashigawa **Tamashiro** Nancy M. Miura

Corrections to Issue #204 (May/June 2022)

Page 3, "HUOA Volleyball" photo caption. Brandon Fujimura is part of Urasoe team, and not Kochinda, as printed. Page 5, "The Takura and Issei Gardens Receive Some T.L.C." Should read Takakura Garden, not Takura Garden, as printed. We apologize for these errors.

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 info@huoa.org. Uchinanchu reserves the right to edit all material for clarity and accuracy.

Design Erika Kim

ADVERTISING INFORMATION

Uchinanchu reaches over 8,000 households. For advertising rates and more information visit www.huoa.org, contact us at info@huoa.org, or 676-5400.

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. Last Name Address Enclosed is my donation of \$ Home Tel: Please include this form with your donation and send to: HUOA Newsletter Fund, 94-587 Ukee Street, Waipahu, Hawaii 96797





2023 CALENDAR OF EVENTS

The year at a glance!

Okinawan Festival, Hawaii Convention Center Sept 2 & 3

Sept 4 Okinawan Festival Aloha Party, HOC

Sept 16 **Autumn Matsuri, HOC** Sept 24 Legacy Award Banquet, Sheraton Waikiki

Sept 28-Oct 9 Leadership Tour to Okinawa Oct 5-15 **Heritage Tour to Okinawa**

Uchinanchu No Hi Celebration, HOC Oct 30

Nov 25 & 26 Winter Craft Fair, HOC

Dec 6 "An Evening in Waipio" Craft Fair, HOC

Events are subject to change. Visit www.huoa.org for more information.

Experience the Magic of Okinawa at the 41st Okinawan Festival!

his year's festival promises to be a celebration of culture, food, and pure enchantment. Join us at the Hawaii Convention Center for a two-day extravaganza on September 2 and 3 that will transport you to the vibrant world of Okinawa. This year, the entire festival has been moved to the first-floor exhibition halls for your convenience.

Experience two days of dynamic Okinawan performances, and sway to the vibrant sounds of the sanshin, koto, and taiko drums. Special guest performers from Okinawa include the popular Aimamire group, Yaima Kai, and Naha Izumizaki Hatagashira Hozon Kai. On Saturday afternoon, ukulele virtuoso Jake Shimabukuro will make a special appearance! You can also enjoy dance, taiko, karate, uta sanshin and koto performances by our local Okinawan performing arts schools.

Come and indulge your taste buds with your festival favorites, such as Andagi, Andadog, Okinawa Soba, Yakisoba, Champuru, Okidog, Chili Frank Plate, Yakitori Chicken Sticks, and Pigs Feet Soup. Every bite will be a culinary adventure you won't forget!

Explore the bustling marketplace filled with arts and crafts at the Ti Jukuishina Mishimun (Craft Gallery), produce and specialty items at the Machiya Gwa (Country Store), flora of Hawaii and Okinawa in the Hanagi Machiya Gwa (Plant Tent), and various Okinawan and Japanese products in the Heiwa Dori. Don't forget to pick up your favorite festival-tee at our wildly popular Festival T-shirt booth! You'll also be able to view Okinawan cultural exhibits in the We Are HUOA room and the Bunkwa nu Shima (Cultural Village). Stop by the Okinawan Genealogical Society of Hawaii booth to find your Uchinanchu roots. You can also visit the We Are HUOA booth to learn about our different HUOA clubs and talk story with representatives from the University of the Ryukyus and learn more about their international exchange program.

This year, you'll have a special opportunity to see the Himeyuri Peace Museum display from Okinawa. It is a somber reminder of the more than 200 teenage student nurses who lost their lives during the Battle of Okinawa during WWII.

We anticipate thousands of volun-



teers from our community coming together to help put on the Okinawan Festival! Proceeds from the Okinawan Festival go toward sustaining the Hawaii Okinawa Center and support numerous cultural educational programs, including Okinawan cultural performing arts classes held at the Hawaii Okinawa Center, Hawaii Okinawa Student Exchange Program, Children's Cultural Day Camp, Senior Health & Wellness Fair, the Community Service Outreach Picnic, and much more. The Okinawan Festival is sponsored by the Hawaii Tourism Authority, CPB Foundation, Zippy's, Rainbow Drive-In, City & County of Honolulu, Don Quijote, Island Insurance, Sun Noodle, Kaimana Beach-Hotel Waikiki, Koa Restoration & Maintenance, WCIT/Gushiken Architecture, KHON 2, Y. Hata & Co., Limited, Hawaii Gas, Hawaiian Telcom, JTB Hawaii, Zephyr Insurance and many more community partners. Check out our website at www.okinawanfestival.com to keep updated with the latest news. We are also on Facebook and Instagram @okinawanfestival and use the hashtag #okifest2023.

Come, let the Okinawan spirit embrace you!!

41st Annual Okinawan Festival

September 2 & 3, 2023 | Hawaii Convention Center | 1801 Kalakaua Avenue Honolulu, HI 96815

EARLY ADMISSION*

Saturday and Sunday 9am-10am

- Beat the lines to get your festival favorites! Festival foods, t-shirts, country store, Heiwa Dori and much more!
- Will be available for pre-sale at www.okinawanfestival.com (ONLY credit/ debit card); quantities limited, while sup-
- Single-day Early Admission
 - Adults: \$15
 - Seniors 65+: \$10
 - Children 12 and under FREE
- Two-day Early Admission
- valid for early admission on both days
 - Adults: \$25 (\$30 value) Seniors 65+: \$15 (\$20 value)

 - Children 12 and under FREE

GENERAL ADMISSION*

Saturday 10am-5pm | Sunday 10am-4pm

- Will be available for pre-sale at www.okinawanfestival.com (ONLY credit/ debit card) and at the door
- Single-day General Admission
 - Adults: \$10
 - Seniors 65+: \$5
 - Children 12 and under FREE
- Two-day General Admission
- valid for general admission on both days
 - Adults: \$16 (\$20 value)
 - Seniors 65+: \$8 (\$10 value)
 - ° Children 12 and under FREE

SEPTEMBER 2 (SATURDAY) 9AM-5PM

Live entertainment 10am-5pm

BON DANCE: SEPTEMBER 2 (SATURDAY) 5:30PM-9PM

Only Okinawa Soba, Andagi, Andadog, and Bento will be sold during bon dance, while supplies last

SEPTEMBER 3 (SUNDAY) 9AM-4PM

Live entertainment 10am-4pm

PARKING INFORMATION

See page 14

SOCIAL MEDIA



SCAN TO VISIT WEBSITE okinawanfestival.com



Okinawan Festival



@okinawanfestival, #okifest2023

Festival Scrips, Cash, and Credit/Debit Cards will be accepted at the door. If purchasing online, ONLY credit/debit card will be accepted. ALL SALES FINAL; NO REFUNDS/EXCHANGES.

*All booths, activities and exhibits will be located on the first floor in Exhibit Halls I, II and III. Admission is required for entry into all exhibit halls during festival hours, except for bon dance.

Okinawan Festival T-shirts

Available for purchase in Exhibit Hall - First Floor





Front

Front





SIZES

All designs will be available in the following styles: Adult t-shirt, Ladies' t-shirt, Adult tank top, Youth t-shirt. Sizes and colors subject to availability. Visit www.OkinawanFestival.com for additional details.

PRICES

\$20 for adults (all styles, including tanks), \$15 for youth

PAYMENT

The T-shirt Booth accepts scrip and cash, no credit cards. (Credit cards can be used to purchase scrip at the Scrip Booths)

Okinawan Festival Bon Dance Towel

Find it at the Information and HUOA Store booth, or www.shophuoa.com

PRICE

\$8



Okinawan Culture, Specialty Items & Activities

Visit www.okinawanfestival.com for more details and performance schedules.

ALL BOOTHS, ACTIVITIES AND EXHIBITS WILL BE LOCATED ON THE FIRST FLOOR IN EXHIBIT HALLS I, II AND III

BUNKWA NU SHIMA - CULTURAL VILLAGE

The Bunkwa Nu Shima, Hui O Laulima's Cultural Village, features a variety of displays, demonstrations and hands-on activities related to Okinawan culture, including Shimakutuba, and children's crafts. Kimono and paarankuu dressing and picture taking is available for a fee. This year's special exhibit will feature the art of wudui or nufani and will showcase Ufubushi (classical dance), Fa-uta (folk dance), Atchamee (Kachaashii), and Okinawa bon dance. Other spontaneous performances are expected throughout the weekend as well so pop into the Village for a healthy dose of culture and fun!

CHILDREN'S GAMES, ROBOTICS & KEIKI KORNER

Tons of fun and lots of awesome prizes at Children's Games! Next door is Robotics featuring robotics teams from several schools. The Keiki Korner is designed for children of preschool age and below. Admission is 2 scrips per child; parents are free. This is a safe and fun area just for the little ones. There are lots of soft things, tabletop games, a silk scarf blower, and more. A coloring section has been incorporated into the Korner this year, with low tables and special crayons for preschool-age kids. There is also a stroller parking area and chairs for weary parents to enjoy a small break.

COUNTRY STORE - MACHIYA GWA

You will find fruits and veggies from local producers such as Mari's Garden, Ala Moana Produce, & Aloun Farms. Don't miss their famous andamiso (made by Aza Yogi and Yomitan clubs), Jane's Tea Stand's Plantation Iced Tea & Lemonade with Butterfly Tea, served in a limited edition 41st Okinawan Festival acrylic cup, and exclusive design Festival eco bags and cooler bags. Past year's festival shirts will also be available for purchase.

FEATURED LOCAL VENDORS INCLUDE:

Ige's Aiea, Ige's Halawa*, & Masa's Catering & Lunchwagon: Maki Sushi, Nishime, Namasu, Chicken Bentos, Baked Goods Aloha Tofu*: Jimami Tofu,

Yushi Dofu, Soy milk, and

Kilani Bakery: Brownies and Turnovers - Sweet Potato & (Exclusive) Azuki

Kansai Yamato: Mochi Nisshodo: Manju Asato Family: Sherbert Scoop Scoop: Kinako ice cream Cream & Sugar: cookies, flavored bread, baked

Hawaiian Pie Company Hawaii Candy Hawaii Bake Shop Huff 'n Puff JNJ Pupus Ono Kettle Pop Patisserie Ulumana Chips Creative Gifts by Doreen and many more! Hawaiian Chip Company *FEASTival participant

CRAFT GALLERY - TI JUKUISHINA MUSHIMUN

Shop for your favorite products like those one-of-a-kind pieces of clothing and jewelry, funky t-shirts, and gift items.

FEATURED CRAFTERS THIS YEAR INCLUDE:

Beads & Things by Kori Bess Press - Lee Tonouchi Cane Haul Road CAS Crafts and Collectibles Creative Fibers Decowoods Emi Ink E.L. Woodworks Amy Fung Joy Ishihara

Kawaii Hawaii, Inc. Kawaii Mono It's About Time Janimals JEN-E Kathleen Grace Kissy Lani's Place Little Craft Shack Loochoo Nation Miyoko and Co.

One by One Enterprises Eriko Paquin Ren Designs Carol Sakai Silver Spring Sumofish Clint Takemoto **UNIK Gifts and Things** Yeung's Arts & Crafts

HEALTH & WELLNESS

Multiple booths featuring health and wellness information where you can get a blood pressure check, and learn more about Blue Zones and the secrets to Okinawan longevity.

HEIWA DORI - MARKETPLACE

Come shop at our version of the famous Okinawa street marketplace. Specialty foods from Okinawa will be available for sale, such as konbu (dried kelp), goyacha (bitter melon tea), Okinawa soba noodles, andagi mix, shikwasa (Okinawan lemon-lime) juice, kokuto (black sugar candy), and much more!

HIMEYURI EXHIBIT

The Himeyuri students, sometimes called "Lily Corps" in English, was a group of over 200 students and 18 teachers of the Okinawa Daiichi Women's High School and Okinawa Shihan Women's School formed into a nursing unit for the Imperial Japanese Army during the Battle of Okinawa in 1945. These young school girls were mobilized by the Japanese army on March 23, 1945. This year, visitors will have the rare opportunity to see an exhibit, brought from Okinawa, that shares the incredible stories of these young women who were conscripted into nursing Imperial Japanese soldiers in caves during the war. These stories are vital to cultivating a world of peace now and into the future.

Find out about the story of "Himeyuri Gakutotai" or "Lily Princesses Student Corps," and its strong ties to individuals from Hawai'i. More info: www.thehawaii herald.com/2022/06/17/history-himeyuri-and-hawaii/

HUOA STORE

Select HUOA merchandise will be available for sale, including Uchinanchu Annual books. We'll also have polo shirts, hats, jerseys, and shirts in collaboration with In4mation, books, and more!

Saturday and Sunday, from 11am to 12 noon: Lee Tonouchi and other contributors will be signing his latest book "CHIBURU: Anthology of Hawai'i Okinawan Literature." Sunday, from 1pm to 2pm: meet Jodie Ching (pen name Chiemi Souen) while she signs her book "Ikigai: Life's Purpose."

OKINAWAN GENEALOGICAL SOCIETY OF HAWAII

Find your roots! Our database contains 19,000 records and covers Okinawan immigrant information from 1900-1925. Representatives from the Okinawan Prefectural Library (OPL) are able to tap into their vast records to find relatives in Okinawa. Come browse and buy our "Short Story Books" filled with stories of our Issei, Nisei and Sansei life experiences in both Hawaii and Okinawa. We also have a "Beginner's Guidebook" so you can start your own genealogy research.

PLANTS - HANAGI MACHIYAGWA

Select from an array of beautiful orchids, outdoor plants, house plants, vibrant water lilies, succulents, air plants and flowering plants. We also have plants to grow your own fruits, vegetables, herbs and more. We take extra care in packaging your plant purchases so you can transport them home. And, as a complimentary service, we will hold your plants for the day so you can enjoy the Festival hands-free!

WE ARE HUOA

The "We are HUOA!" booth is designed to provide information and promote the activities and programs of the Hawaii United Okinawa Association. Talk to students and parents of the Hawaii Okinawa Student Exchange Program and find out how you and your high school student can participate. Talk story with representatives from the University of the Ryukyus, and learn more about their international exchange program.

Festival Booth Volunteer Schedule

ALL BOOTHS, ACTIVITIES, AND EXHIBITS WILL BE LOCATED ON THE FIRST FLOOR IN EXHIBIT HALLS I, II AND III.

ADMISSION

Saturday & Sunday: Shinka

BONSAI DISPLAY

Saturday & Sunday: Hawaii Bonsai Association

BUNKWA NU SHIMA (CULTURAL VILLAGE)

Saturday & Sunday: Hui O Laulima, Shimakutuba

CHILDREN'S GAMES

Saturday: Chatan-Kadena Chojin Kai Sunday: Aza Gushikawa Doshi Kai

Cold drinks: Island Pacific Academy, Punahou and Iolani School Students (TBD)

COUNTRY STORE, MACHIYA-GWA

Saturday & Sunday: Aza Yogi Doshi Kai, Yomitan Club

FESTIVAL T-SHIRTS

Saturday & Sunday: Urasoe Shijin Kai

GENEALOGY

Saturday & Sunday: Okinawan Genealogical Society of Hawaii (OGSH)

HEALTH GROUP

Saturday & Sunday: Blood Pressure Monitoring -UH JABSOM, UH Nursing Students; Hawaii Bone Marrow Registry

HEIWA DORI (OKINAWAN MARKETPLACE)

Saturday: Nago Club, Kitanakagusuku Sonjin Kai Sunday: Gushichan Sonjin Kai

HUOA STORE

Saturday & Sunday: Young Okinawans of Hawaii

INFORMATION

Saturday & Sunday: Clayton Uza's team

KEIKI KORNER/KEIKI KOLORING

Saturday & Sunday: Club Motobu

PLANTS, HANAGI MACHIYA-GWA

Saturday & Sunday: Yonashiro Chojin Kai

ROBOTICS

Saturday & Sunday: Assets Robotics

TI JUKUISHINA-MUSHIMUN (CRAFT GALLERY)

Saturday & Sunday: Oroku Doshi Kai, Hui Okinawa, Hui Alu Inc.

VIP/OKINAWAN GUESTS

Saturday & Sunday: HUOA Past Presidents

VOLUNTEER FOOD/DRINK

Saturday: Itoman Shijin Kai Sunday: Yonabaru Chojin Kai

WE ARE HUOA

Saturday & Sunday: Hawaii Okinawa Student Exchange Program

WELLNESS GROUP

Saturday & Sunday: WUB, Mana-Su, EM Hawaii, and JTB Hawaii

Okinawan Festival Favorites

Be sure to try everything at this year's 41st Okinawan Festival. We'll be making all of your favorites!



ANDAGI · 3 PIECE FOR \$4 1 DOZEN FOR \$16

Andagi is an all-around Festival favorite. Basic doughnut ingredients, such as sugar, flour, milk and eggs, are mixed into a batter and deep-fried. The "hand-dropping" of evenly rounded balls of batter into the hot oil is a show in itself. Three andagi per package.



The andadog is a whole hot dog on a stick that is dipped into the andagi batter and deep fried.



You'll love this plate! Delicious shoyu pork, rice and champuru - a mixture of stir-fried vegetables, luncheon meat and agedofu (deep-fried tofu) - served with andamisu (pork and miso mixture) and white rice. Vegetarian champuru and steamed Okinawan sweet potato are also available.



Chili and rice in a bowl. This local classic is sold at the Oki Dog/Chili booth.

CHILI FRANK PLATE • \$10.00

Chili & Rice 2.0 - chili and rice plate served with a hot dog. Sold at Oki Dog/ Chili booth.

OKI DOG · \$10.00

A hot dog and chili are wrapped in a soft tortilla with shredded shoyu pork and lettuce.

OKINAWA SOBA · \$12.00

Okinawan-style soba noodles served in hot soup and garnished with kamaboko (fishcake), shoyu pork, green onions and red ginger. Best enjoyed whilst slurping loudly.

PIGS FEET SOUP (SATURDAY ALL DAY, SUNDAY MORNING ONLY) \$15.00

Ashitibichi in Uchinaaguchi. These pig tootsies are cooked in a soup stock and garnished with konbu (seaweed), daikon (turnip), togan (squash) and mustard cabbage - served with hot rice.

YAKISOBA · \$8.00

Okinawa-style soba noodles stir-fried with vegetables and luncheon meat and seasoned with a special chef's sauce.

YAKITORI STICK · \$2.00

Skewered chicken grilled to perfection with a touch of teriyaki sauce.

YAKITORI BENTO · \$7.00

Two yakitori sticks with rice and furikake.

OKINAWAN SWEET POTATO (STEAMED) · \$6.00

Sold at Country Store

COFFEE · \$2

Andagi and coffee, a perfect match!

BOTTLED SODA (20 OZ.) \$3.00 BOTTLED WATER (16 OZ.) \$2.00

Photos courtesy of Cliff Kimura.

BENTO · \$10

Available for purchase for our bon dance crowd. Saturday, starting late afternoon; while supplies last!

FOOD BOOTH HOURS

Saturday 9am-5pm

Saturday 5pm-8pm

ONLY andagi, andadog, Okinawa soba and bento booths

Sunday 9am-4pm



Andaģi



Andadog



Champuru Plate



Oki Doģ

Okinawan Festival Food Booth Volunteers Schedule

ANDAGI

Thursday Mixing: Oroku Aza Jin Kai, Ginowan Shijin Kai Saturday Cooking: Ginowan Shijin Kai and Urasoe Shijin Kai Sunday Cooking: Oroku Aza Jin Kai, Wahiawa Okinawa Kyoyu Kai (morning), Ginowan Shijin Kai (afternoon)

Saturday Sales: Osato Doshi Kai (morning), Club Motobu (afternoon) Sunday Sales: Haebaru Club (morning), Bito Doshi Kai (afternoon)

ANDADOG

Saturday: Gaza Yonagusuku Doshi Kai | Sunday: Kin Chojin Kai

CHAMPURU PLATE

Saturday: Hawaii Shuri-Naha Club | Sunday: Hawaii Sashiki Chinen Club

OKI DOG, CHILI & RICE AND CHILI FRANK PLATE

Saturday: Okinawa City-Goeku Son (morning), Yagaji Doshi Kai (afternoon) Sunday: Hui Makaala

OKINAWA SOBA

Saturday: Tomigusuku Sonjin Kai | Sunday: Gushikawa Shijin Kai

PIGS FEET SOUP

Saturday: Kochinda Chojin Kai (morning), Tamagusuku Club (afternoon) Sunday: Kanegusuku Sonjin Kai (morning) No afternoon shift due to volunteer shortage (closing booth early on Sunday)

RICE COOKING/KITCHEN PREPARATION

Saturday: Nakagusuku Sonjin Kai Sunday: Nishihara Chojin Kai

YAKISOBA

Saturday Selling: Guy Shimabukuro's Team. Cooking - PCHS Culinary

Sunday: Ishikawa Shijin Kai & Onna Sonjin Kai

YAKITORI STICKS

Saturday: Haneji Club Sunday: Ginoza Sonjin Kai

Saturday Evening: Courtney's Team



Okinawa Soba



Pigs Feet Soup



Yaki Soba

4th Annual Okinawan FEASTival: 09/04-09/09

www.hawaiiokinawans.com (scan QR code to the right)



Support our Okinawan owned food related businesses from September 4th to the 18th! Go to hawaiiokinawans.com for the most up-to-date information. You will also find a breakdown of Okinawan dishes on regular menus, which places have FEASTival specials, and a complete list of all Okinawan owned restaurants on Oahu. Specials are subject to change. FEASTival is a celebration of Okinawan cuisine and our rich restaurant history. We go eat!

ALOHA ANDAGI

Junko Bise's regular and Okinawan sweet potato Andagi fried up in the covered parking lot of Marukai Dillingham. 09/16-09/18. 8am to 3pm (or sold out).

ALOHA TABLE (OKINAWAN AT HEART)

GM Mariko Higa is currently working on creating Hawaii x Okinawa fusion dishes for FEASTival. Specials run from 09/04 to 09/18.

ALOHA TOFU FACTORY

Jimami Dofu (Okinawan peanut tofu) will be on sale from 09/04 to 09/19. 3.5 oz for \$4.50, limit 5 per customer. You can pre-order now by calling (808) 845-2669. Specify pickup date & time. Pick up at Aloha Tofu Factory during regular hours. Yudofu (½ scoop and ¼ scoop) and Ohana soy sauce also discounted during FEASTival!

BEER LAB HAWAII

Beer Lab is going to be making Goya (bittermelon) Beer! This is a special release. Presale on 08/31 at 1:30pm at beerlabhi.com. Will be released 09/01 for pick up and will be on tap at all locations until it runs out. Beer Lab Pearlridge will be serving Soki Soba.

CHIBI CONFECTIONERY

Chibi is featuring Okinawan Sweet Potato Crunch (a layer of Okinawan sweet potato on a buttery mac nut crust) and Shikuwasa Glazed Shortbread (featuring local shikuwasa from Lokoea Farms). Available 09/04–09/20. Order at chibiconfectionery.com or check for pop up locations.

CHILLEST SHAVE ICE

Shave Ice Guru Aaron Wong is working on his special. Dates and locations of pop-ups will be posted.

SHIMA-YA

Chef Ryne Shimabukuro will be serving up Rafute Udon with Pickled Goya. Two-hour braised pork belly in an Okinawan sweet sauce. Udon is hand made and cooked to order. Only on 09/09 at Fishcake in Kakaako, 10:30am to 2pm.

COCO BLOOM KITCHEN (OKINAWAN AT HEART)

Chef Jun Sakamoto will be making a "Vegan Okinawa Taco Rice."

FEAST (OKINAWAN AT HEART)

Chef Jon Matsubara will be cooking up Goya Champuru Omurice with Mushroom Gravy (wok charred Spam, bittermelon, buttery soft scrambled egg). Available Tuesday-Saturday, limited supplies but can order online.

HANK'S HAUTE DOGS

Hank's is bringing back their wildly popular Spam Andagi Pop! Seared Spam (on a stick) is dipped in Andagi batter and fried. Comes with a honey mustard mayo dipping sauce. Available 09/04–09/10. Limit 2 a person. Walk-in orders only.

HIBACHI HONOLULU

Hibachi Grilled Burger & Fries Combo for \$11.50. Choice of Basic Burger, Teri Burger, Jalapeno Burger & Blue Cheese Burger. Must mention "FEASTival" when ordering. Call (808) 762-0845. Available 09/04-09/18.

IGE'S HALAWA

Pre-order Aunty Kay's Okinawan Sweet Potato Manju from 09/01 at igeshalawa.com for pick up on 09/06, 09/09 or 09/13. FEASTival Sale will be on 09/16 from 10 am to 4 pm. Pre-order the Okinawan Mixed Plate and Andagi, and stop by for baked goods and other items.

ILI'ILI CASH & CARRY (OKINAWAN AT HEART)

Ili'ili will be offering an Okinawan Taco Rice Suppli (an Italian snack), a merging of Roman and Okinawan cuisine. Details on how to order will be posted online.

ISLAND SAUSAGE (OKINAWAN AT HEART)

Currently working on an Okinawan inspired sausage.

KAPA HALE (OKINAWAN AT HEART)

Chef Keaka Lee is working out his FEASTival special.

KIN WAH CHOP SUEY

Mention FEASTival and for orders \$50 and over, Kin Wah will add in a free Pork and Bittermelon dish. Call (808) 247-4812 to make a reservation or place a take out order. Available 09/04–09/18.

KONA ABALONE (OKINAWAN AT HEART)

Kona-grown Umibudo (Okinawa Sea Grapes) available for pick up at Kapahulu storefront. Pre-order required, call (808) 941-4120. It will take 3-4 days to arrive from Kona.

MASA & JOYCE

Masa & Joyce are working on some special items, in addition to their regular menu Okinawan items. Specials will begin on 09/06.

OBAKE & SKULL AND CROWN (OKINAWAN AT HEART)

Specials being worked on for both of these sister locations.

OLENA CAFE

Jackie is working on new Okinawan inspired pressed juice that will be good for you to drink after eating too much Andagi at Festival!

ROY'S HAWAII KAI

Chef Roy Yamaguchi is currently working on his FEASTival special.

SUNRISE RESTAURANT

Take out orders of Pig Feet Soup, Nakami Soup, Spare Rib Soup, Special Miso Soup, and Okinawa Soba. There will be 20 each a day. MUST PREORDER by calling (808) 737-4118. Monday-Friday, September 4-8 and 11–15.

TANGO CONTEMPORARY CAFE

Chef Lawrence Nakamoto is connecting to his Okinawan roots with two specials: Rafute Benedict and Awamori Sea Breeze. Benedict available only during Breakfast/Brunch hours. Call (808) 593-7288 for reservations or take out.

TERUYA'S ANDAGI

Teruya's Andagi is offering a special Okinawan Bento (Spam Roll, Okinawan Yakisoba, Shoyu Pork, Bittermelon, Sweet Potato Mochi) \$10/ ea (limited quantities). Also available: Andagi, Sweet Potato Mochi, and regular bento. Tuesday to Saturday, 10am to 2pm. September 5–9 & 12–16.

VOYAGE BY CHEF AMIN (OKINAWAN AT HEART)

Chef Amin will be bringing back his popular Persian Baklava Andagi and Kaffir Lime Andagi! He will also offer his Miso Pork Belly Plate. Dates and locations for his food truck will be posted at hawaiiokinawans.com

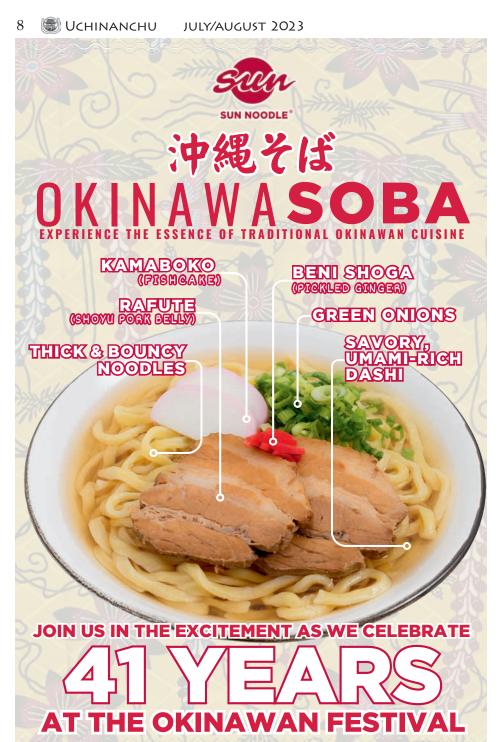
ZIGU (OKINAWAN AT HEART)

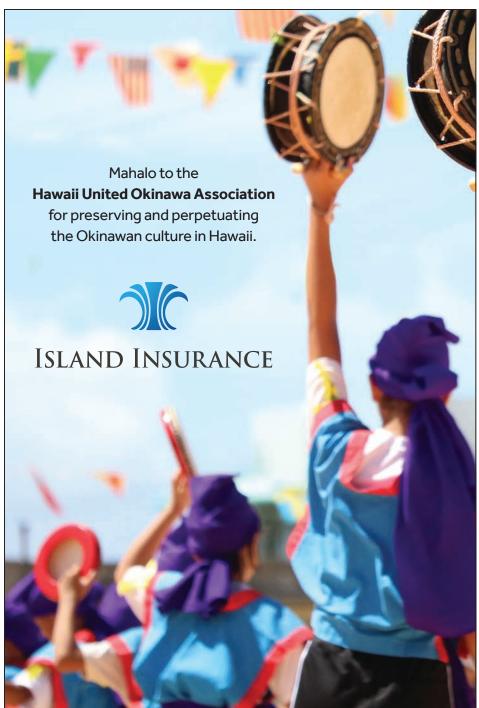
Currently working out FEASTival specials. Specials will run the month of September.



We provide the gas to cook fresh andagi and andadog!







Rainbow Drive-In is proud to support the

41st Annual Okinawan Festival!

Mahalo to the Hawaii United Okinawa Association for their commitment to "Sharing Uchinanchu Aloha!"



rainbowdrivein.com Serving Ono Hawaii Comfort Food Since 1961

2023 Okinawan Festival Photo Contest

HELP THE HAWAII UNITED OKINAWA ASSOCIATION document the Okinawan Festival by entering this photo contest. Our goal is to gather and archive photos from this event to preserve the rich history of Okinawan culture in Hawaii.

PRIZES

A total of 3 prizes will be awarded, one per category. Winning photographs will be published in the Uchinanchu Newsletter, website and social media.

CATEGORIES

OHANA: Like other immigrant groups to Hawaii, the Okinawan community has survived through strong ties to Ohana (family) both within and with the other immigrant communities. Through this theme, we wish to capture the spirit of Ohana. Examples include, but are not limited to: people enjoying the festival, people working together to make this festival a success, or any kind of scene that embodies the Aloha spirit or coming together as Ohana.

CULTURE: The Uchinanchu tradition in Hawaii can be traced back many years. It is our hope that you can capture the spirit and essence of the Okinawan culture as it is expressed through the festival. Examples include, but are not limited to: cultural booths, activities and events, people interacting with those booths, activities, or cultural displays.

DIGITALLY ENHANCED IMAGES NEW CATEGORY! : Photographs manipulated for artistic purposes by applying digital special effects.

SUBMISSION PROCESS

- 1) Photos must be taken at the Hawaii Convention Center during the days of the festival, September 2 & 3, 2023. All entries must be received by HUOA by 9/18/2023 (8am Hawaii Standard Time). Entries must be submitted directly to the following link: forms.gle/ugJ9byd1uFGJ74T88
- **2)** A maximum of three photos can be submitted per participant.

Find the Contest Rules and Guidelines at www.okinawanfestival.com





SCAN THIS CODE TO ENTER YOUR PICTURES!





2023 Okinawan Week on khon@

KHON2 is partnering with HUOA to present Okinawa Week leading up to Okinawan Festival starting on Sunday, Aug 27.

SUNDAY 8/27

6:30pm KHON Sam Choy's in the Kitchen (featuring Hisae

Uki of Sun Noodle)

7:00pm KHII Modern Wahine (featuring Congresswoman

Jill Tokuda, HUOA President Clarisse Kobashigawa, and Okinawan FEASTival founder Shari Tamashiro)

10:35pm KHII Sam Choy's in the Kitchen (rebroadcast) 11:05pm KHON Modern Wahine Hawaii (rebroadcast)

TUESDAY 8/29

9:00am KHON Living808 - Okinawan Festival segment 1 KHII Living808 - Okinawan Festival segment 1 8:00pm

(rebroadcast)

WEDNESDAY 8/30 - THURSDAY 8/31

Morning and evening news - Special Okinawan segments by Pamela Young

FRIDAY 9/1

KHON2 Morning News - Special Okinawan segment by Pamela Young

9:00am KHON Living808 & What's up Week Weekend 8:00pm KHII Living808 - Okinawan segments by Pamela

Young (rebroadcast)

SATURDAY 9/2

9:00am KHON2 Facebook Live Festival Opening Modern Wahine Hawaii (rebroadcast) 9:30pm

2023 Okinawan Festival!

Mahalo to Hawaii United Okinawa Association for their commitment to celebrating and preserving Okinawan culture in Hawaii.



CPB Foundation

ZIPPY'S

PROUD TO SUPPORT THE 2023 OKINAWAN FESTIVAL

Congratulations to the Hawai'i United Okinawa Association



Okinawan Festival Entertainment Highlights



Aimamire @aimamire_okinawa

Aimamire was formed in July 2022 by four talented musicians Airi Ishimine, Mami Tabuku, Masashi Mekaru, and Taichiro Naka. They can often be found playing music at the Okinawa minyo izakaya "Yuika" and the live music venue "Tiida.

Vocalist Airi Ishimine has won numerous karaoke and vocal competitions. She also received 'Kyoushi" teaching certificate in Afuso-ryu classical music.

Mami Tafuku, also a vocalist, became the champion of the popular NHK "Nodo Jiman" from Ishigaki Island and participated in national competitions.

Taiko drummer Masashi Mekaru has trained with the group Chijinshu Wakatida since childhood and is one of the most renowned taiko players in Okinawa.

Keyboard player Taichiro Naka is also a drummer and has played for major artists and participated in many professional recordings.

Naha Izumizaki Hatagashira Hozon Kai

Naha Izumizaki Hatagashira will display the lively tradition of hatagashira which involves lifting and balancing a large, heavy poll with a flag and decorative lantern on top. Hatagashira can be seen at many festivals and parades in Okinawa and requires much strength, balance and focus. Each hatagashira is unique and represents various villages and neighborhoods of Okinawa. There are few places where you can see hatagashira performed outside of Okinawa, so don't miss this chance to see it at the Okinawan Festival in Hawaii!



Jake Shimabukuro @jakeshimabukuro

Jake has captivated audiences around the world with his unique and dynamic style. With his mother as his first teacher of the instrument, Jake embraced a deep love and respect for the 'ukulele and has explored new and unexpected ways to push the boundaries of what was possible on the humble four-strings.

Jake's latest projects include Hana Hou Music Festival (www.hanahoufest.com) bringing together musical artists across many genres - Pop, Jazz, World, and Hawaiian for a two-night-only jam session at the historic Hawaii Theatre on September 8th and 9th and his newest album Grateful, will be available at our Festival.

Yaima Kai

The members of Yaima Kai are a family rooted in Yaeyama with a love for the local culture. Yaeyama is located 300 miles southwest of the Okinawa mainland. Yaeyama comprises a group of islands distinct in culture and language from the mainland. On the stage of the Okinawan Festival, they will perform three traditional Yaeyama dances, Basunuturi, Kuroshima Kuduchi, and Rokucho Bushi, to show the region's rich heritage. The last song, Rokucho Bushi, is for moya (the Yaeyama version of kachashii), so join the stage and dance moya together!



IPPEE NIFEE DEEBIRU (THANK YOU) TO ALL OUR SPONSORS!



AUTHORITY

































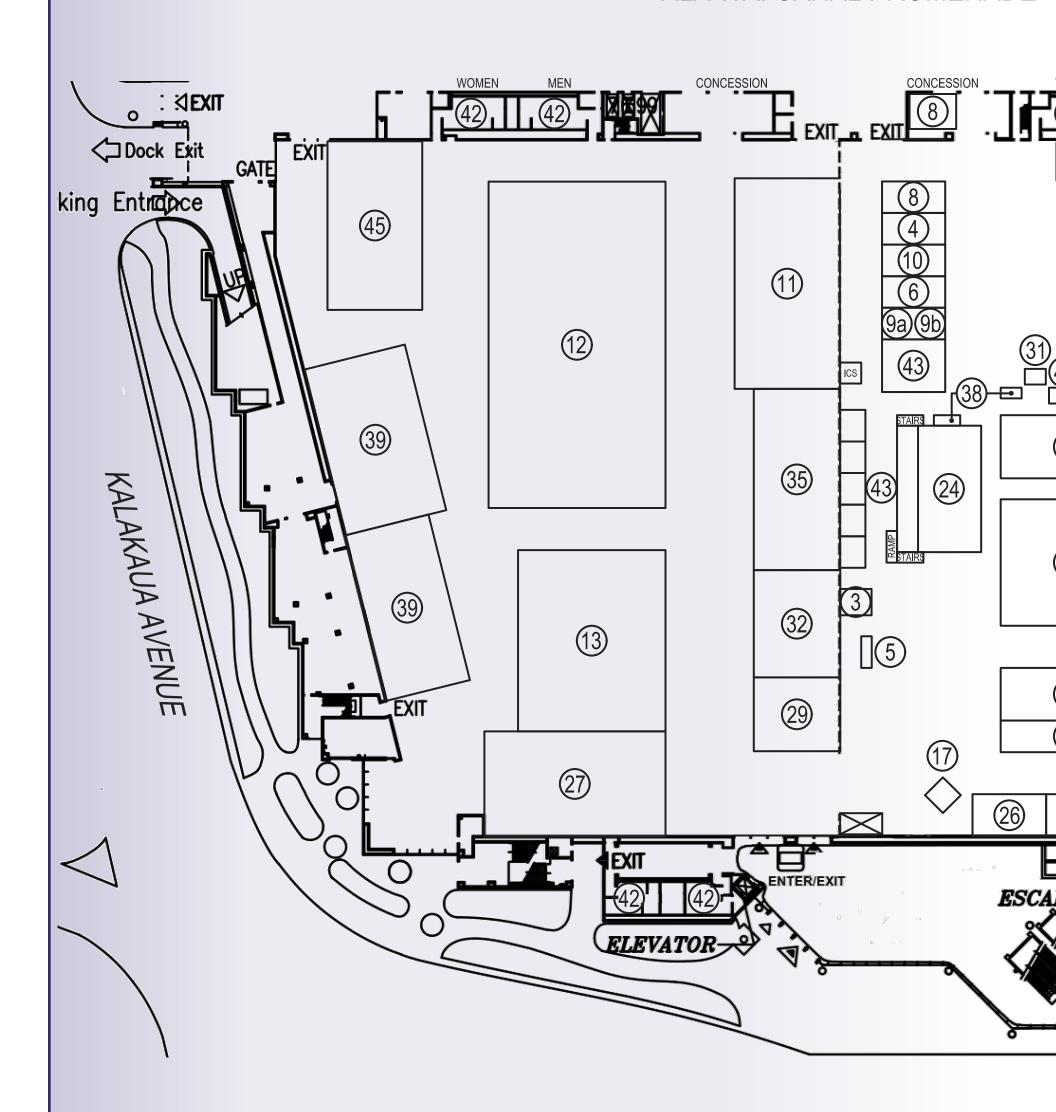




41st Okinawan Festival Map

September 2 & 3, 2023 Hawaii Convention Center

ALA WAI CANAL PROMENADE



KAPIOLANI BOULEVARD

Attractions & Other Booths

ALL BOOTHS, ACTIVITIES, AND EXHIBITS WILL BE LOCATED ON THE FIRST FLOOR IN EXHIBIT HALLS I, II AND III.

EATING

- **ANDADOG**
- **ANDAGI**
- (3) BEER GARDEN
- **CHAMPURU**
- **COLD DRINKS**
- **OKIDOG / CHILI**
- **OKINAWA SOBA**
- **PIG'S FEET SOUP**
- (9a) YAKISOBA
- (%) BENTO (PM ONLY)
- (10) YAKITORI

SHOPPING

- (11) COUNTRY STORE (MACHIYA-GWA)
- (12) CRAFT GALLERY
- (13) HEIWA DORI **MARKET PLACE**
- (14) HUOA STORE
- (15) **FESTIVAL SHIRTS**
- (16) PLANT SALES
- (17) **SCRIP**

PLAYING + ENJOYING

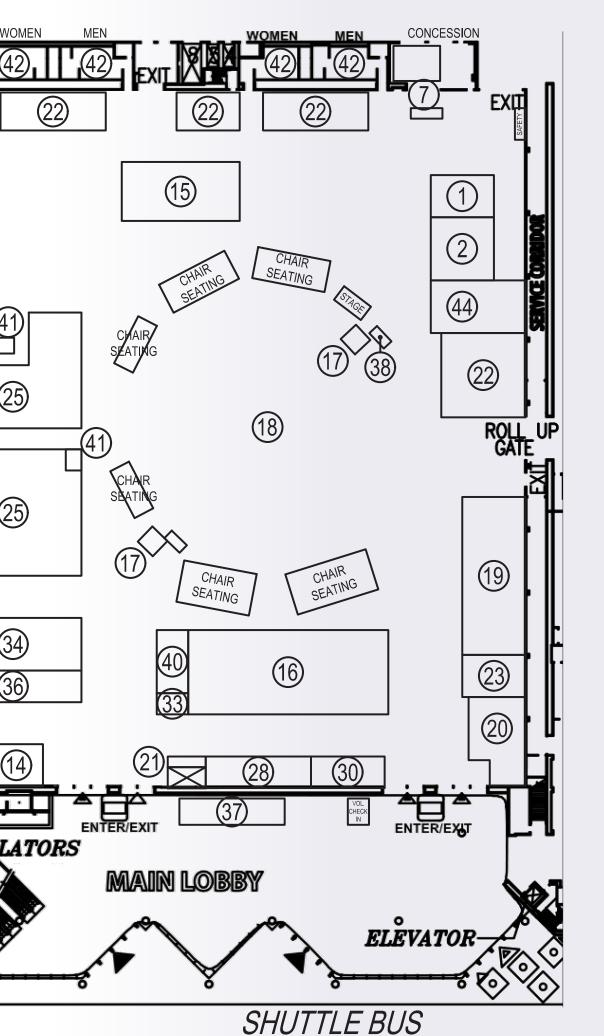
- (18) BON DANCE
- (19) CHILDREN'S GAMES (WARABI CORNER)
- (20) KEIKI KORNER
- (21) **PHOTO OPPORTUNITIES**
- (22) REST AREA
- **ROBOTICS**
- (24) STAGE
- **25) STAGE SEATING**

LEARNING

- (26) BONSAI
- **BUNKWA NU SHIMA** - CULTURAL VILLAGE
- **HEALTH GROUP BLOOD PRESSURE** MONITORING **BONE MARROW REGISTRY**
- HIMEYURI EXHIBIT
- (30) HAWAII OKINAWA **CREATIVE ARTS**
- (31) **KZOO**
- **OKINAWAN GENEALOGICAL SOCIETY OF** HAWAII (OGSH)
- **SPONSORS**
- (34) VIP (VISITORS & DIGNITARIES)
- **WE ARE HUOA**
- WELLNESS GROUP ALA WAI GENKI BALLS **BLUE ZONE** MANA-SU MANOA GARDEN MOAI **OKINAWA WELLNESS** TOUR (JTB)

SUPPORTING

- **ADMISSION**
- **AUDIO**
- **DRESSING ROOMS**
- (40) INFORMATION / **MENSORE**
- **OLELO CAMERA**
- **RESTROOMS**
- (43) STAGE ROOMS
- **SUPPLY / HOLDING**
- (45) **VOLUNTEER MEALS**



PICK-UP / DROP-OFF

2023 Okinawan Festival Program

SATURDAY, SEPTEMBER 2 - SUBJECT TO CHANGE

10:00 AM	PROGRAM OPENING	
10:05 AM	RYUKYU SOKYOKU KOYO KAI HAWAII SHIBU	
10:25 AM	RYUKYU KOTEN ONGAKU NOMURA-RYU ONGAKU KYOKAI HAWAII SHIBU	
10:45 AM	THE KILAUEA OKINAWA DANCE CLUB	
11:05 AM	NAHA IZUMIZAKI HATAGASHIRA	
11:25 AM	OPENING PROCESSION PARADE	
11:45 AM	PARANKU CLUB OF HAWAII	
12:05 PM	FORMAL OPENING CEREMONY	
12:40 PM	HAWAII OKINAWA CREATIVE ARTS	
1:00 PM	RYUSEI HONRYU RYUKO KAI	
1:20 PM	HAWAII OKINAWA SHORIN-RYU/SHINDEN-RYU KARATE ASSOCIATION	
1:40 PM	HOOGE RYU HANA NUUZI NO KAI NAKASONE DANCE ACADEMY	
2:15 PM	RYUKYUKOKU MATSURI DAIKO HAWAII	
2:40 PM	YAIMA KAI	
3:00 PM	TAMAGUSUKU RYU KANSEN ATAE NO KAI, YONAMINE KEIKO, NISHIJO JOSEPH, TOME AKIKO RYUBU DOJO	
3:45 PM	RYUKYU KOTEN AFUSO RYU ONGAKU KENKYUU CHOICHI KAI HAWAII	
4:30 PM	JAKE SHIMABUKURO	
5:05 PM	KACHASHI - RYUKYU KOTEN AFUSO RYU TONGAKU KENKYUU CHOICHI KAI HAWAII	

BON DANCE - SUBJECT TO CHANGE

5:30 PM	OPENING & WELCOME	
5:35 PM	YOUNG OKINAWANS OF HAWAII	
6:25 PM	IWAKUNI ODORI AIKO KAI	
7:00 PM	HAWAII SHIN KOBUKAI	
7:25 PM	AIEA TAIHEIJI YAGURA GUMI	
8:05 PM	HAWAII EISA SHINYUU KAI	
8:35 PM	KACHAASHII	

SUNDAY, SEPTEMBER 3 - SUBJECT TO CHANGE

10:00 AM	HUOA ICHIGO ICHI E CLASS
10:25 AM	YUTTAI KWATTAI
11:00 AM	AIMAMIRE GROUP
11:45 AM	TAMAGUSUKU RYU SENJU KAI FRANCES NAKACHI RYUBU DOJO & AZAMA HONRYU SEIFU ICHISEN KAI U.S.A. MOTOTAKE KINUKO CLASSICAL OKINAWAN DANCE ACADEMY (MOTOTAKE KINUKO RYUBU KENKYUSHO)
12:35 PM	CHINAGU EISA HAWAII
1:10 PM	SHORIN-RYU HAWAII SEIBUKAN
1:25 PM	JIMPU KAI USA KIN RYOSHO RYUKYU GEINO KENKYUSHO HAWAII SHIBU
1:45 PM	SHOSHIN DANCE COMPANY
2:10 PM	NOMURA RYU DENTO ONGAKU KYOKAI HAWAI'I SHIBU & AZAMA HONRYU ALLISON YANAGI RYUKYU DANCE STUDIO
2:55 PM	KACHASHI - RYUKYU KOTEN AFUSO RYU ONGAKU KENKYUU CHOICHI KAI HAWAII

Got Parking?

PARKING AVAILABLE AT THE HAWAII CONVENTION CENTER Enter the Hawaii Convention Center parking lot from Kalakaua Ave. The parking lot is on the second floor. It will be open from 7am to 10:30pm. Park all day for \$15 (no in-and-out privileges or overnight parking). Exit the parking garage onto Kahakai Street. Both lanes will turn left on Atkinson Drive. Use the right lane to cross to Kona Street if you want to get back to Kapiolani Blvd. A traffic officer will be there to assist with the flow. If arriving after 9AM, we recommend the alternate parking sites.

PARKING WILL ALSO BE AVAILABLE FOR FREE AT THE CIVIC CENTER MUNICIPAL PARKING LOT (346 Alapai St.—Entrance located on Beretania St.) with shuttle service from Alapai Transfer Station (across the street from Civic Center Municipal Parking). Volunteers will guide you to the shuttle service area. The air-conditioned bus ride to the center takes about 15 minutes. You will be dropped off at the front driveway. Purchase your return ticket for \$3 at the Festival's Information booth in the Exhibit Hall. No charge for the ride FROM the parking lot. Shuttle hours: Saturday 7am–9:30pm & Sunday 7am–5:30pm.

ALTERNATE PARKING AT ALA MOANA CENTER (HOURLY RATES)



Premium Parking location P1706 (any level at the East end of Ala Moana Center next to Ala Moana Hotel)





Scan QR Code or Text P1706 to 504504 Use Promo Code 'HCC22' for 50% discount.

Valid for Hawai'i Convention Center (HCC) event attendees.

HCC will not be liable for any damages to vehicles or the actions or policies set forth by the operators.











Hawaii United Okinawa Association

2023 LEGACY AWARD

yuziri - our proud legacy

September 24, 2023 - Sheraton Waikiki

9am - Reception & Silent Auction 10am - Doors Open



Keith Hayashi

Hawaii State

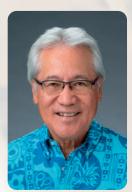
Department of

Education,

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Executive Officer

Scan this QR code for more info and online purchases





https://huoa.org/events/legacy-award-banquet

RESERVATION FORM. Deadline for reservations: September 8, 2023

Name

Address - Street

City/State/Zip code

Telephone: _____ Email: _

Please reserve:

BRONZE individual seat(s): \$150

• Tickets purchased together will be seated at the same table

SILVER Table for 10 guests: \$3,000

- · Preferred seating, favors, and centerpiece
- Recognition in the program booklet, on-screen at the event, and on the HUOA website, e-newsletter and Uchinanchu Newsletter

GOLD Table for 10 guests: \$5,000

- Enhanced Silver benefits
- ½ page advertisement in the program booklet
- · Self-parking included

PLATINUM Table for 10 guests: \$10,000

- Enhanced Silver benefits
- Full-page advertisement in the program booklet
- Valet parking included

TOTAL enclosed

No tickets will be issued. Table assignments will be given at registration on the day of the event. Submit this form with check(s) payable to HUOA (memo: Legacy Banquet) and mail to: HUOA - Legacy Banquet, 94-587 Ukee St., Waipahu, HI 96797.

Please provide the names of guests and number of vegetarian lunches, if any, and submit via email to Caro Higa at caro.h@huoa.org no later than September 15, 2023.

Excited for Okinawan Festival!



Valerie Schmidt

CFP®, ChFC®, CFS®, AEP®, CAP®, BFA™

Financial Advisor

808.380.8629

1585 Kapiolani Blvd, Ste 1616, Honolulu, HI 96814 valerie.x.schmidt@ampf.com ameripriseadvisors.com/valerie.h.schmidt

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Kyoko Hijirida and Gail Watanabe

Irei No Hi - "Surviving the Past and Present - Remembering the Battle of Okinawa" By Gail Watanabe

Each year on June 23rd, Okinawa and Uchinanchu around the world observe Irei No Hi, to remember and honor the thousands of civilians and military who lost their lives in the Battle of Okinawa during World War II. Because of the time difference, HUOA commemorates the event a day earlier.

On June 22, 2023 over 80 people attended this year's event held at the Hawaii Okinawa Center Legacy Ballroom from 7-8:30 pm. Chairing the event was Gwen Fujie. With her enthusiasm and leadership, this event was like no other! David Shinsato, HUOA Vice President and chair of the Club Development & Sustainment Committee welcomed everyone, and a brief message was given by HUOA President Clarisse Kobashigawa. Wendy Horikami, pastor of Kalihi Community of Christ requested a moment of silence and gave a prayer. The program included video clippings of The Battle of Okinawa, a short video of a Blue Zones survival story, and an interview with Kyoko Hijirida, Professor Emeritus, University of Hawaii at Manoa, with Gail Watanabe. Hijirida Sensei was 8 years old when the Battle of Okinawa took place. She shared her experience during the war, living in a cave, and the loss of her younger sister due to starvation. Dispersed within the program, Norman Kaneshiro, Shinshii with Nomura-Ryuu Ongaku Kyookai performed 3 soulful songs, "Yaka Bushi," "Kanpou nu Kweenukusaa" and "Natsukashiki Furusato," befitting for the occasion. During intermission, attendees indulged in an array of delightful and delicious dishes made with beni imo, better known as Okinawan sweet potato. All the dishes were brought by the generous attendees. Thanks to Aolani Yamasato-Gragas, Jon Miyabuchi from Armstrong Produce donated boxes of Okinawan sweet potatoes so each attendee was able to take home a sack of 3-4 beni imo. Indeed it was an evening to remember by all who attended.

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Senior Health & Fitness Fair

Another successful Senior Health & Fitness Fair is in the books! Thank you to all who attended, we hope you learned a lot and had some fun, too! To our vendors, thank you for participating and supporting HUOA. And, a big Ippee Nifee Deebiru to Club Motobu and Gaza Yonagusuku Doshi Kai for coordinating this event along with all the awesome



volunteers who took time off to help at the Fair. The Senior Health & Fitness Fair is an annual event, free and open to the public, providing useful information and resources for seniors and caregivers.





Okinawa's Role in the JASH Summit Helps to Re-Invigorate "The Ties That Bind" By Jodie Chiemi Ching

n July 27 and 28, 2023, the inaugural Japan-America Society of Hawaii (JASH) Sister State & Sister City Summit was held at the Hilton Hawaiian Village Waikiki Beach Resort Coral Ballroom. Hundreds of senior government officials and business, cultural, and educational leaders from Hawai'i and Japan were present.

The two-day summit included panel discussions on business and economy, sustainable energy, sustainable tourism and education. One of the goals of the summit themed "The Ties That Bind" was to re-invigorate and strengthen Hawaii and Japan's connection that was on pause during the COVID-19

Hawaii and Japan have five sister-state relationships with Fukuoka, Okinawa, Hiroshima, Ehime, Hokkaido, and Yamaguchi. Honolulu has 12 sister-city relationships; two are in Okinawa: Naha and Kin. Hawaii Island has six sister-city relationships; Nago and Kumejima are in Okinawa. Maui has three sister-city relationships; Miyakojima is in Okinawa. And Kaui has four sister relationships; Ishigaki is in Okinawa.

Okinawa Prefecture Governor Denny Tamaki was the keynote speaker on the first day of the summit, followed by Mayor Hideo Tobaru from Kumejima Cho. This preceded the panel on sustainable energy – which the Hawaii-Okinawa partnership has been working on for over a decade in their commitment to clean and efficient energy development and deployment. It's nice to see our connection to Okinawa and other prefectures in Japan span throughout history from our ancestral heritage to today, where we continue to work together to make our island homes a better place for future generations.

The event also featured over 35 booths at the event's marketplace with products, services and cultural exhibits from Japan and Hawaii. Janice Toma Shiira assembled and presented her Shimakutuba/Miji display with the help of volunteers Grace Carmichael, Ann Kamimura, Connie and Joe



Chun, Doreen Yamashiro, Selina Higa, Kate Ardona, and Micah Mizukami. Over the two days, many stopped by and expressed their appreciation for the information about Ryukyuan languages and water protection, including Okinawa Governor Denny Tamaki and his delegation.

The inaugural JASH Sister State & City Summit was a success bringing many elected officials from Hawaii and Japan, as well as community and business leaders and anyone striving to nurture this vital and long-standing relationship. The hopeful outcome is that "delegates strengthen relationships, and create new initiatives to boost trade, direct investment, collaboration, and goodwill between Hawaii and Japan" - as stated on the JASH website (jashawaii.org). You can view highlights from the summit on a slideshow video posted on the JASH website.



A Taste of Okinawa: Thank You from the World **Uchinanchu Business Association** "Sharing is Belonging"

fter a long hiatus, the Worldwide Uchinanchu Business Association A(WUB Hawaii), in collaboration with the University of Hawai'i Foundation, held the Taste of Okinawa on June 23, 2023 at the Pagoda Hotel – a fundraiser for the Center of Okinawan Studies at the University of Hawai'i at Mānoa. Ten restaurants, a craft beer brewery, and awamori purveyors created and shared the food and drink of Okinawa and its worldwide diaspora. The event also strived to bring the younger and elderly generations together by sharing traditional Okinawan food along with contemporary dishes. The event received the full endorsement of the HUOA Executive Council and the Board of Directors, and more than a hundred vendors, performers, students, and volunteers made the event a resounding success.

Historically, Uchinanchu prospered by helping others, and in this spirit of "yuimaaru," the funds raised will go to scholarships for deserving students. The Center of Okinawan Studies educates students to become trailblazers, leaders, and caring citizens of character. The funds





will help maintain and elevate this educational institution, honoring not only the Issei but following generations with the goal of perpetuating the Okinawan culture.

On behalf of WUB Hawaii and Dr. Masato Ishida, director of the Center for Okinawan Studies, much mahalo and appreciation to all the generous donors, participating restaurants and vendors, performers, and volunteers. See our full article and list of supporters on our website wubhawaii.com.



Wahiawa Okinawa Kyo Yu Kai

By Donna Kakazu

n June 29, 2023, Wahiawa Okinawa Kyo Yu Kai held its annual golf tournament at Leilehua Golf Course. Mahalo to the 68 participants who golfed their way through rain to enjoy sunshine, bentos and fellowship later at the 604 Clubhouse. A special mahalo to our donors and organizers who enhanced our outing with their time and generosity.

Craig Kojima, Cal Kawakami, Jonathan Lee, Bob Lillie, Nobu Tamanaha and Leilehua Golf Course had provided giveaway items, gift cards, pupus, and even cash donations which we will use for next year's event. All this wouldn't have happened without Derek, Karen and Derren Iha along with Norman and Renette Nakasone.

The trophy lists the winners from 1974 to 2023, skipping 1991 and 2020, making 2024 our 50th Anniversary, kind of, so I look forward to seeing everyone again soon.

At the risk of sounding boastful, I would like to share a photo of the 2018-2023 winners which started with my uncle Yoshiaki Kakazu, then me, Michelle x 2 and 2023 winner Al Kakazu. I am so grateful to be a part of this organization that brings families and friends together!

Congratulations to all the participants and winners in the Best Okinawan golf tournament in Wahiawa!! Also sharing picture of Dymin Kakazu (Yoshiaki's granddaughter) a future golfer, maybe but definitely a future leader in our community!!





Tris Tanaka's family: Dad Jason, Mom Carole, Ty and Tris.

Ginowan News By Jane Nakamura

ur annual picnic was held on July 16 at Ala Moana Park on a perfect day. No picnic is complete without shave ice and Pat Miyashiro ensured that all could enjoy some. Beverly Tasato emceed and kept events going smoothly beginning with everyone participating in a bean bag toss and ending the day with everyone participating in a showering balloon toss contest won by father and son Steve and Alan Kunihisa. Sisters Laurie Ordonez, Leann Quarto, Lynette Logan, and their families led fun games for everyone ages preschool to post-retirement throughout the day. All participants received prizes. A Guessing Game with two Jars filled with goodies was won Joy Schoonover and Jazzie Shigemasa.

Wilma Ogimi and her website committee ran a contest about the Ginowan Website. This website is being developed as a major communication mode for all members. There were many eager and excited entrants with many correct answers. Only four winners were randomly picked but many more members are aware of our website.

HUOA President Clarisse Kobashigawa and President-Elect Brandon Nakasone made an unplanned visit. Tris Tanaka and Tristen Tasato,

HUOA Leadership Tour members, also attended the picnic. The leadership training tour is to develop leaders for tomorrow and are selected by their member clubs. Each applicant pays 1/3 of the cost of this training tour, HUOA pays 1/3 and the sponsoring clubs pay 1/3 of the cost. According to President Joy Schoonover the cost to Ginowan Shijin Kai is \$2333.34 for both trainees. The tour includes visiting Okinawa's governmental sites, learning culture, etc. and developing leaders for our future. Tris and Tristen are committed to taking leadership roles within our clubs and the community.



Tristen Tasato and family: Shantal Rabanal, Dad Russell, Tristen, Mom Sharlene, Justin Rabanal.



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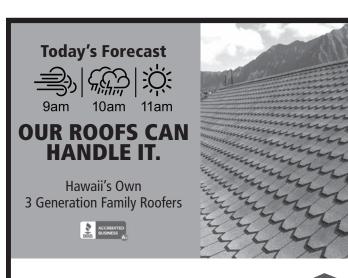
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Participants in the Nomura Ryu Denon Concert tour, performers and supporters.

Nomura Ryu Denon 40th Anniversary Concert at the National Theater in Okinawa By Allison Yanagi

n Sunday, June 18th, the Nomura Ryu Dento Ongaku Kyokai (Denon), a classical music organization founded in Okinawa, celebrated its 40th anniversary with a series of events that culminated in a concert at the National Theater Okinawa. This particular anniversary celebration was of significance for the Hawai'i chapter because our members were allowed to participate in the concert and for many of us, it was our first time performing in Okinawa.

The President of our organization, Tamaki Toshikazu Sensei, extended the invitation to our chapter to perform with our Okinawan counterparts in recognition as the first international chapter of Denon. Our members sing in the opening number of the concert and other group selections and I was honored to be included in the program as a soloist, singing Shiratui Bushi. I also had the opportunity to play kucho with Matayoshi Kyohei, the soloist who sang Sanyama Bushi, and perform dance music for Nuchibana. Not only was the chance to play in Okinawa such an exhilarating experience, the opportunity to play at the National Theater Okinawa is a highlight in our group's activities.

We used this opportunity to tour various places in Okinawa and learn more about the music that we perform and visited places that inspired the following songs and dances:

- · Futami Jowa Futami Village in Yambaru and drove on Melody Road
- · Nufa Bushi & Ishikubiri Inoha Village in Motobu Village and hiked up parts of Ishikubiri
- Nubui Kuduchi-retraced the journey from Shuri Castle to Kannon-do, Sogenji Temple, Miigusuku lookout in Naha, and later traveled to Zampa Misaki

While traveling to Okinawa is always a fun experience for touring and shopping, the opportunity to visit the places about which we sing and dance made the entire trip so much more meaningful. Members of our group created a connection to Okinawa, and it is important to do so because we spend so much time and effort to express and share the history and culture of that place through our performance.

We spent 10 days in Okinawa, but many of us are excited to go back again!



Hawaii performers at the National Theatre after the concert. Dexter Teruya, Barry Hanakahi, Aren Pai, Jaimie Apo, Allison Yanagi, Kathy Oshiro.

Foodland's Annual Community Matching Gifts Program



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Preserving Our Legacy 2022 to 2023 ANNUAL GIVING PROGRAM

Thank you to the many members, friends, and businesses that have responded to our 2022-2023 annual giving campaign. We are deeply grateful for the confidence you have shown in us. Your donation allows us to create a bright future for the HUOA and the Hawaii Okinawa Center. From November 2022 we received a total of 910 donations totaling \$201,774.86. We are forever grateful to all of you.

The following list combines contributions to the Annual Giving Campaign and all other non-specified monetary donations. *Ippee Nifee Deebiru!*

Contributions from May 1 to June 30, 2023

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> In memory of Miyako Funakoshi by Ginowan Shijin Kai

In memory of Helen Ginoza by Nago Club

In memory of Mr. & Mrs. Ushi Higa by Harry K. Higa

In memory of Todd Inafuku by Chatan-Kadena Chojin Kai

In memory of Shomei & Haru Kaneshiro by Elaine Ko

In memory of Doris Miyahira Maedo by Bert & Hazel Maedo

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Hawaii Okinawa Plaza donations



The Hawaii Okinawa Plaza opened its doors in late 2019 and is now home to five tenf L ants. Rental income from the Plaza will go to the Hawaii United Okinawa Association to support its many cultural programs as well as the upkeep and capital improvements of the Hawaii Okinawa Center. This accomplishment took years in the making and would not have been possible without the help and support of the over 1,200 donors in Hawaii and Okinawa.

In honor of our previous generations and in promise to those to come, "Shikinoo Chui Shiijii Shiru Kurasuru," we will greatly enhance our shared way of life, now and for future generations.

To all of our donors, we say Magukuru Kara Ippee Nifee Deebiru. - from our hearts, thank you very much.

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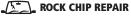
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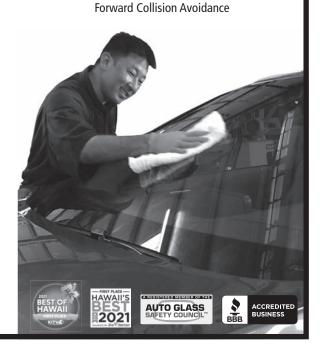


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midst the devastation and loss, the outpouring of care A and concern from our community here locally, on the continental US, and especially overseas in Okinawa has come out in full force. It's been reassuring and encouraging to know that our Uchinanchu and Uchinanchu-at-Heart have wasted no time in mobilizing. Similar to when our community sprang into action for the post-World War II relief effort in Okinawa or the Shuri Castle fire, our community is once again coming together to support one another.

In the spirit of Yuimaaru (communities supporting one another, especially in times of need), many have contacted the HUOA, asking where and who to donate to. Because many in our community feel more comfortable making their donations through the HUOA, we've set up the following online portal for people to donate to Maui called, "Yuimaaru Maui."

This is only the very beginning of a very long road to recovery. The initial outpouring of support is key, but the longterm support to their recovery is critical and we want them to know that we'll be there with them in solidarity for the long haul.

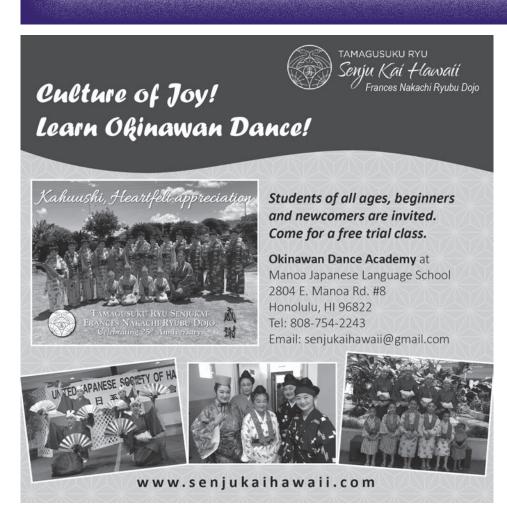
To make a tax-deductible donation online

- Visit the Yuimaaru Maui (bit.ly/yuimaaru-maui) donation page and follow the instructions to make a donation online.
- Select the amount you wish to donate (click on "other" if you wish to donate a different amount).
- You can choose to donate via PayPal or with a credit card.
- Complete the remaining online donation process.
- You will receive a confirmation email once your donation is processed.

To make a tax-deductible donation by mail:

- Make checks payable to: "HUOA"
- Please include "MAUI" in the note on your check.
- Send checks to: **HUOA** 94-587 Uke'e Street Waipahu, HI 96797

Proceeds from the Yuimaaru Maui campaign will go to the Hawaii Community Foundation's Maui Strong Fund.









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HAWAII OKINAWA CENTER

Important notes for our September-October calendar entries:

- Any event not already canceled or postponed will be subject to change.
- All 2023 EC and BOD meetings will be conducted in hybrid mode via Zoom video conference and in person simultaneously until further notice.

September 2023

- 4 Labor Day, office closed
- HUOA Executive council meeting, Chaya, Hybrid 7pm 13
- HUOA's Autumn Okinawa Dance Matsuri, HOC 16
- Okinawan Festival Wrap-up meeting, Legacy I, 25 Hybrid 7pm
- 27 HUOA Board of Directors mtg, Legacy I, Hybrid 7pm

October 2023

- 11 Executive Council meeting, Hybrid 7pm
- 30 Uchinanchu no Hi, Legacy I, 7pm

Classes • Other Meetings at Hawaii Okinawa Center:

- · HUOA Sanshin: every Thursday, 7pm* · Ichi Go Ichi E: 1st & 3rd Tuesday, 7pm*
- · Ikebana: 1st Tuesday, 7pm
- · HUOA Karaoke: 3rd Thursday, 10am to 2pm
- · Monday Crafters: every Monday, 9am*
- Okinawan Genealogical Society mtg: 3rd Saturday, 9am*

*For more information, please call 808-676-5400

'HAWAII OKINAWA TODAY' SCHEDULE

Our new episodes premiere on the first and third Saturday of the month at 7 pm and repeat the following Thursdays at 5 pm on 'Olelo Community Media Channel NATV 53. No Hawaii Okinawa Today (HOT) show is aired on the fifth Thursday of a month.



All 'Olelo shows are concurrently streamed on the Internet at www.olelo.org. Our latest shows are available ondemand on the 'Olelo website: select Tune In, then 'OleloNet On Demand, then type in "Okinawa" in the Search Archives box. The HUOA website www.huoa.org also has links to the site.

SEPT 2 SAT 7PM AND SEPT 7 & 14 THURS 5PM Show 8 of the 40th Okinawan Festival held on September 3 & 4, 2022 at the Hawaii Convention Center. Featured in this show are Chinagu Eisa Hawaii and Halau Hi'iakainamakalehua.

SEPT 16 SAT 7PM AND SEPT 21 & 28 AND OCT 5 THURS 5PM

Show 9 of the 40th Okinawan Festival held on September 3 & 4, 2022 at the Hawaii Convention Center. Featured in this show are Tamagusuku Ryu Senju Kai - Frances Nakachi Ryubu Dojo, Ukulele Hale, and Honoka.

OCT 7 SAT 7PM AND OCT 12 & 19 THURS 5PM Show 10 of the 40th Okinawan Festival held on September 3 & 4, 2022 at the Hawaii Convention Center. Featured in this show are Azama Honryu Allison Yanagi Ryukyu Dance Studio & Nomura Ryu Dento Ongaku Kyokai Hawaii Shibu, and Jimpu Kai USA Kin Ryosho Ryukyu Geino Kenkyusho.

OCT 21 SAT 7PM AND OCT 26 AND NOV 2 THURS 5PM Show 11 of the 40th Okinawan Festival held on September 3 & 4, 2022 at the Hawaii Convention Center. Featured in this show are Okinawa Minyo Kyokai Hawaii & Urizun Minyo Group, recap of festival performing groups, and closing Kachashi with Ryukyu Koten Afuso Ryu Ongaku Kenkyuu Choichi Kai Hawaii (Jikata only). 🜒

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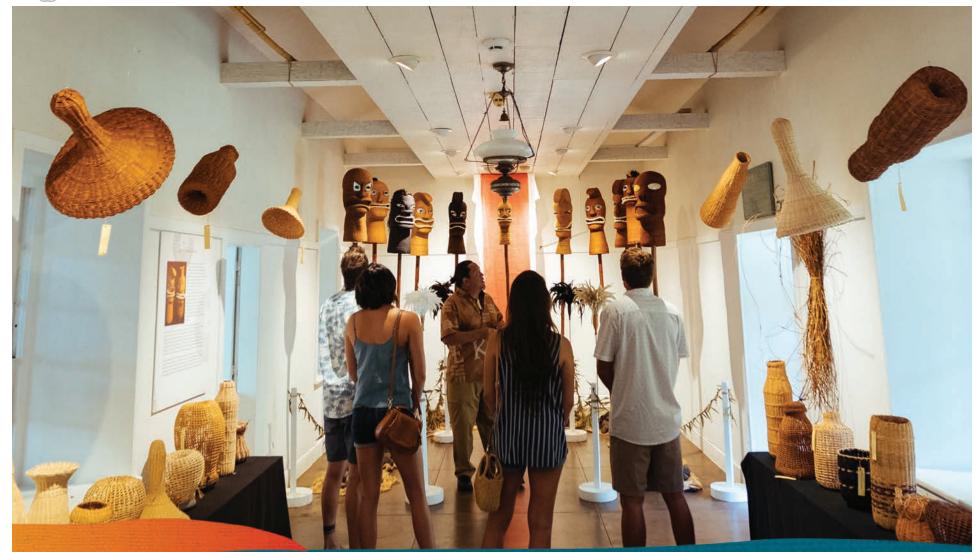
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