



UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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**The 43rd Okinawan
Festival, a Golden
Celebration**



President's Message

BY FRANCES KUBA



IPPEE NIFEE DEEBITAN! On behalf of HUOA, I extend my deepest gratitude to everyone who made our 43rd Okinawan Festival such a joyful and inspiring celebration.

It was truly moving to see pride, care, and aloha in every corner—from the food and cultural booths to Heiwa Dori, the kids' activities, and behind the scenes with our tireless volunteers. Your dedication and teamwork embodied the heart of *chimugukuru*—compassion—and *yuimāru*—mutual cooperation.

This year's festival was especially meaningful as we marked several milestones: the 125th Anniversary of Okinawan Immigration, the 40th Anniversary of the Hawai'i–Okinawa Sister State relationship, the 35th Anniversary of the Hawai'i Okinawa Center, and numerous Sister City anniversaries. Over 5,000 volunteers brought energy, aloha, and courage, honoring both our ancestors and future generations.

One moment that will stay with me forever is the procession of clubs, mayors, and members carrying the flags of our proud roots. There was a special magic in the air—a shared pride and connection that reminded us why we gather each year: to honor our heritage, celebrate our community, and pass our traditions forward. Seeing families and children dance with joy, carrying our culture with laughter and bright smiles, and seeing my favorite inspiring logo of *Miree Ya Kugani* everywhere made this moment truly unforgettable.

A heartfelt mahalo to our sponsors, entertainers, and everyone who brought creativity and energy to the festival. We could not have done this without your support. A special thank you to Sun Noodle and the Uki family for sponsoring Natsukawa Rimi, bringing so much joy and excitement to our celebration. Special thanks also goes to Okinawan Festival Chair Bob Shiroma, 125th Anniversary Co-Chair David Arakawa, and the hardworking committee—your dedication made this celebration possible.

Celebrating the 35th Anniversary of the Okinawa Center was especially meaningful. Hearing the pioneers share their stories and honor those who built this home for our community inspired us with their vision, dedication, and aloha.

Our celebration continues with the Heritage Tour in Okinawa during the Naha Matsuri, strengthening ties and celebrating our culture. This year's theme, *Miree Ya Kugani*—"Golden Future,"—reminds us that together we are building a brighter tomorrow by connecting to our roots, honoring our heritage, and celebrating our culture. Together, *Majyun Chibarana* for our *Kugani Warabi*, Golden Children!

UCHINANCHU

Ippee Nifee Deebaru... Mahalo!

Uchinanchu is our voice – the voice of the Hawaii United Okinawa Association, its members, and our "home": the Hawaii Okinawa Center. By sharing information and experiences, *Uchinanchu* connects us as a family, dedicated to preserving our Okinawan cultural heritage. Donations and advertising help offset publishing costs—Mahalo and *Ippee Nifee Deebaru* to our donors for supporting *Uchinanchu*.

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HUOA President Frances Kuba
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INSIDE THIS ISSUE

- 2 President's Message
- 3 Calendar of Events
- 4 A Golden Celebration: The 43rd Okinawan Festival
- 6 125th Anniversary Celebration Weekend
- 10 The 6th Okinawan FEASTival is a Wrap!
- 11 Paranku Workshop
- 12 Aloha Party 2025, A Bond that Bridges an Ocean
- 13 Presenting Chief Judge of the Intermediate Court of Appeals State of Hawaii Karen Tooko Nakasone
- 14 Preserving Our Legacy
- 15 Mensore; Softball
- 16 Club News: Hui Makaala, Yonashiro Chojin Kai
- 18 Club News: Luncheon for Mayor of Ginowan City, Oroku Azajin Kai, Tomigusuku
- 20 Irei no Hi
- 21 Uchinaamun 2: A Family Variety Show
- 22 "Origin of the Drive"
- 23 'Sense of belonging'
- 24 Kempu Program Reflection
- 26 Kodomo Konkuru Shinjinshō
- 28 Natsukawa Rimi
- 30 Thomas Taro Higa's Hawai ni Ikiru (Life in Hawaii)
- 31 Hawaii Okinawa Center Calendar; HOT Schedule

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ON THE COVER

Bob Shiroma, 43rd Okinawan Festival Chair and Frances Kuba, HUOA President, lead the traditional opening parade.

2025 CALENDAR OF EVENTS

The Year at a Glance!

- Oct 29** Uchinanchu No Hi Celebration, HOC
- Nov 2** Kugani Warabi (Golden Children) Children's Performances and Culture Day, HOC
- Nov 29-30** Winter Craft Fair, HOC
- Jan 17** Uchinanchu of the Year and Installation Banquet, HOC

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Please Kokua

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A Golden Celebration: The 43rd Okinawan Festival Honoring 125 years of Okinawans in Hawaii with Yuimaaru Power

BY BOB SHIROMA, 43RD OKINAWAN FESTIVAL CHAIR

WHAT CAN I SAY, the 43rd Okinawan Festival was truly epic! This year's Festival was made even more special as we commemorated the 125th Anniversary of Okinawan immigration to Hawai'i. It was a heartfelt tribute to our Issei, whose dedication, love of family, and willingness to sacrifice created the foundation for our vibrant community today. With Okinawan Governor Denny Tamaki and 40 of the 41 Okinawan municipalities represented, the stage was set for a celebration like no other.

HISTORIC PHOTO OP

Day 1 did not disappoint. The festival began on a historic note as 55 Okinawan Prefectural Government (OPG) officials, including Governor Denny Tamaki and mayors from 40 of the 41 municipalities, were introduced before posing for a commemorative photo on the Performance Stage. Later that morning, the day's program officially opened with a colorful and celebrated parade, followed by speeches from Governor Tamaki, Lieutenant Governor Sylvia Luke, Consul General Yoshinori Kodama and HUOA President Frances Kuba. As a lifelong volunteer, it was an impressive and emotional moment to experience as I had the honor of participating in the parade.



HAWAII-OKINAWA FORUM AND KOURYU KAI

And the day was far from over—another highlight came when the Hawai'i-Okinawa Forum was held. The Forum, which drew over 250 attendees, was well-organized, professionally presented, and thoughtfully conducted, providing valuable insights through engaging discussions. Distinguished panelists included Governor Denny Tamaki, former Governor David Ige, and HUOA past presidents Lynn Miyahira and Mark Higa. The Forum's theme centered on strengthening the bond between Hawai'i and Okinawa through discussions on shared interests and future opportunities.

Immediately following the Forum, a lively *Kouryu Kai* (meet-and-greet) provided club members with a rare opportunity to connect with their hometown mayors in a personal and meaningful way. To ensure easy conversation, interpreters were provided, which also made photo taking, exchanging contact information, and exchange of omiyage timely and convenient, which strengthened connections between members and their Okinawan hometowns.



PHOTOS COURTESY OF BRANDON MIYAGI, CLIFF KIMURA, CORA HIRONAKA, ISSEI CHINEN, PAUL NAKATANI, AND ROY ADANIYA

FESTIVAL BON DANCE

Day 1 finished on a high note with our cherished Festival Bon Dance. Always a favorite, it brought together Uchinanchu and Uchinanchu-at-heart, young and old alike. Even our guests from Okinawa, who had already experienced long and busy days, joined in and danced the evening away. The Bon dance continues to embody the spirit of Yuimaaru that makes our festival so special. And, of course, no Okinawan gathering is complete without a rousing *kachaashii*, a perfect way to bring everyone together in celebration and close out a successful first day. *Chibariyoo!*



DAY TWO - CEREMONIAL MOU SIGNINGS

Day 2 carried that same energy—filled with cultural performances, ono food, and camaraderie all around. The morning began with two significant Memorandum of Understanding (MOU) signings. The first was between Meio University and HUOA and the second between the Okinawan Prefectural Library (OPL) and the Okinawan Genealogical Society of Hawaii (OGSH). These ceremonies, while formal in nature, carry meaningful impact and strengthen bonds for future collaboration.



RIMI MATSUKAWA SURPRISE PERFORMANCE

And who can forget the surprise, last-minute appearance by Rimi Matsukawa. Rimi, a beloved Okinawan singer, was unexpected and unforgettable at this year's Festival! She delighted the crowd with a selection of her most beloved songs, and her fans responded in kind with heartfelt enthusiasm. What an unforgettable way to close out the Festival!

HONORING OUR VOLUNTEERS - A BRIGHT, HOPEFUL, AND GOLDEN FUTURE

None of this would have been possible without the dedication, hard work, and *Yuimaaru*, which was wonderfully demonstrated by our volunteers, booth captains, performers, sponsors, and the thousands who came together as one community. There are just too many to name individually, just know your efforts did not go unnoticed, from the bottom of my heart, *Ippee, Niffee, Deebiru* and *Mahalo Nui Loa* to all of you! Together, we move forward toward "A Bright, Hopeful, and Golden Future."

Otsukaresama Desu! 🇺🇸

125th Anniversary Celebration Weekend



PHOTOS COURTESY OF ANN KABASAWA, BRANDON MIYAGI, CLIFF KIMURA, CLYDE SUGIMOTO, CORA HIRONAKA, ISSEI CHINEN, PAUL NAKATANI, AND ROY ADANIYA

125th Anniversary Celebration Weekend



125th Anniversary Celebration Weekend



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125th Anniversary Celebration Weekend



Mahalo for Eating! The 6th Okinawan FEASTival is a Wrap!

BY SHARI Y. TAMASHIRO

AT THE CONCLUSION OF THE 43RD

Okinawan Festival, the 6th Okinawan FEASTival continued the celebration of all things Okinawan by focusing on Okinawan cuisine and our incredible history of Okinawan-owned restaurants.

This year, a total of 16 local businesses (a mixture of Okinawan and Okinawan-at-Heart) offered Okinawan-inspired specials that ranged from Ampalaya Champuru to Fried Andagi to Okinawan Bento. Participating restaurants and food-related companies are grateful for the wonderful support and enthusiasm they received from the community.

When FEASTival started in 2020, it was a way the community could support restaurants struggling to survive during the pandemic years. I hope that we always look out for our local owned food businesses, especially the mom and pop shops. If we treasure them and want them to continue to not just survive but thrive as well, we need to protect them with our continuous support throughout the year.

ONE: Keep eating. There is a listing of 57 confirmed Okinawan-owned restaurants and food related businesses on Oahu at bit.ly/31hdZrV. Please go over this list. Visit someplace new, revisit an old favorite, eat at every business on the list, and become regulars at some. With prices for everything increasing, it will be harder for restaurants to survive. Since 2020, a total of 19 Okinawan-owned food businesses have shut down.



Ampalaya Champuru. A Filipino take on Goya Champuru by Chef RJ of Ilaya Eats.

TWO: Keep supporting restaurants that regularly have Okinawan dishes on their regular menu. There is a listing at hawaiiokinawans.com under "Okinawan Dishes." We are extremely lucky to have so many Okinawan dishes regularly available for us to eat. Not just for a special week but ALL YEAR. If we don't regularly order these dishes, then we are telling the restaurant it is not worth it to keep on menus. We need to prove that wrong!

THREE: How else can we kokua? Consider purchasing omiyage to take to Okinawa or Christmas stocking stuffers from our Okinawan-owned businesses. Tamashiro Market and Aloha Tofu have a lot of branded items like baseball caps, handkerchiefs, and aprons. Okuhara Foods sells 5 lbs of Gobo Tempura which makes a great pupu for Shinnenkai, Picnic, and Christmas parties. Most businesses offer gift certificates/ cards that can be given as prizes for events.

FOUR: ASK. Talk story and ask the restaurants and food businesses how you can kokua. Find out what days are their slow days and go on those days (Sunrise Restaurant's slow day is Tuesday, by the way).

Mahalo nui loa to all of you who participated in the 6th Okinawan FEASTival. Looking forward to eating with you next year!



Chef RJ grilling pork for his Filipino take on Goya Champuru.



Chillest Shave Ice, Shikuwasa and Hojicha Shave Ice.



Ige's Halawa, Okinawan Sweet Potato Manju.



Paranku workshop

FOR THE FIRST TIME at the Okinawan Festival, organized by the Okinawa Prefecture, a Paranku Workshop was held by Rina Tamaki and Yu Tamaki.

Although these workshops have been offered in regions such as South America and Australia, this was the very first attempt in Hawai'i.

The venue welcomed participants of all ages, from children to adults, who eagerly painted and decorated the plain white drums with colorful designs. Each person expressed their creativity, resulting in one-of-a-kind works of art.

After completing their paranku, participants had the special opportunity to drum with the support of Naha Daiko President Sho Yoshida and Ryu Yoshida along with Chinagu Eisa Hawai'i. The joy on their faces as they played along with the rhythms created a lively and memorable atmosphere.

Rina along with Naha Daiko hopes this workshop served as a meaningful opportunity for people in Hawai'i to connect with and experience the richness of Okinawan traditional performing arts and culture.





Aloha Party 2025, A Bond that Bridges an Ocean

BY DAN NAKASONE, WAHIAWA OKINAWA KYO YU KAI MEMBER

THE ENERGY IN the room was through-the-roof at the close of the Aloha Party with the celebratory *Kachaashii*.

The post-Okinawan Festival event where nearly six hundred Uchinanchu and Uchinanchu at heart from Okinawa and Hawaii filled the Legacy Hall to celebrate our enduring *kizuna* (bond) after 125 years of immigration to Hawaii. The heart and soul of island people were on full display with what is uniquely Uchinanchu - the *Kachaashii*. I have experienced events that end with *Kachaashii*, but this finale revealed the breadth of the *Uchinanchu* spirit.

What fuels that unabated joy? Pages could be written on the subject, but it could be summed up in two words: Uchinanchu pride.

125 YEARS OF IMMIGRATION TO HAWAII

Like the majority immigrants, my grandparents came to Hawaii as teenagers. My grandfather arrived in Hawaii at age 16 and my grandmother followed two years later at 18.

Imagine the anxiety our young issei felt leaving their families and homeland not knowing what lies in their future. Yet they persevered through the harsh plantation life and made Hawaii their new home. But the bond to their motherland was like an umbilical cord never to be severed.

That bond came to life in a feat driven by determination to help the people of Okinawa recover after World War



II. That humanitarian undertaking by our issei and nisei forged our bond, and the people of Okinawa have since reciprocated many times over.

It was an honor to be introduced to Yoshimitsu Hamabata by past HUOA president Laverne Higa. Hamabata-san is the producer of the renowned musical "Pigs from the Sea" ("Umi Kara Buta ga Yatte Kita"). The musical that told the story of seven Hawaii men who sailed across the ocean to Okinawa with the 550 pigs was staged at the Blaisdell Concert Hall in April 2004. The musical was also performed to a full house at the Uruma City Art Theater in Okinawa in March 2016 with many young people in attendance. The performance followed the dedication of the Pigs from the Sea commemorative memorial fronting the theater.

Perpetuating our bond through musical storytelling is extraordinary. The 2025 Okinawa Festival and Aloha Party was also extraordinary in affirming our bond. NHK and Okinawa TV crews were here to capture both events this milestone year to share with the people in Okinawa.

The Okinawan Festival makes a huge difference when parents expose their children to our rich Uchinanchu culture. Cultivating Uchinanchu pride in young people starts with family.

We owed a debt of gratitude to the Hawaii United Okinawa Association and the 4,000 strong volunteers who do the hard work in continuing the Okinawan Festival and Aloha Party tradition and the legacy of the issei pioneers who made Hawaii their home.

Our issei would be proud.



Presenting Chief Judge of the Intermediate Court of Appeals State of Hawaii Karen Tooko Nakasone

AS WITNESSED BY KAREN SHISHIDO

IT WAS A day of much anticipation for two 80-year-olds to be invited to a prestigious swearing-in ceremony within the Supreme Court Courtroom at Ali'iolani Hale—where to park, which building is it, how far do you have to walk, what to wear? But when entering the Supreme Court Courtroom, anxieties seem to vanish with the enormity and importance of such an event.

Let's go back a few months, when I submitted testimony on Judge Nakasone's behalf for Senate confirmation. She was unanimously confirmed by the State Senate on April 30, which came as no surprise. Officially, Chief Judge Nakasone took on her new role on July 1, which she claims to be very "intense."

Surprised and honored to receive Judge Nakasone's swearing-in invitation scheduled for August 12, I immediately responded. Choosing Uber, my significant other and I, reverently entered the courtroom and handed a program entitled:

SWEARING-IN CEREMONY of KAREN T. NAKASONE

**As Chief Judge of the Intermediate Court of Appeals
and**

KARIN L. HOLMA

TARYN R. TOMASA GIFFORD

As Judges of the Circuit Court of the First Circuit

Henceforth, the three (3) judges to be sworn in will be referenced to as Judges KAREN, KARIN and TARYN.

The Courtroom was filled with dignitaries...too many to name, but starting with Governor Green, Lieutenant Governor Sylvia Luke, former Governors Neil Abercrombie and David Ige.

Presiding was The Honorable Mark E. Recktenwald, Chief Justice (who will be retiring on September 30, 2025, after an illustrious career). Oaths of office and robing were administered by Chief Justice Recktenwald with responses by Judges Karen, Karin and Taryn followed.

Judge Nakasone's immediate family was recognized - spouse Roman Amaguin, daughters Abby and Ellie, and mother, Chieko.

Summing up this evening, those attending had to feel the magnitude and integrity of our nation's legal and

constitutional synergy and for everyone to be proud of our "freedom." God Bless the USA.

A reception followed in the Ali'iolani Hale rotunda with "andagi" as dessert. We were all waiting for the "Kachaashii."



Judges Nakasone, Holma, and Tomasa Gifford with Governor Green and Chief Justice



Judge Nakasone with Randy and Frances Kuba



WE SINCERELY THANK the many members, friends, and businesses who have supported our 2024/2025 Annual Giving Campaign. We are pleased to share that since the campaign began, we have received 801 donations totaling \$206,464.95. Your generous contributions reflect your trust in us, and we are truly grateful. With your ongoing support, we can continue to offer successful cultural programs and maintain the Hawaii Okinawa Center, our cherished home. Thank you once again for your dedication. *Ippee Niffee Deebiru!*



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MENSORE

Welcome!



Students from Yaeyama High School



Selected Junior High School students from Nago City

Softball

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2nd place was Urasoe.



5

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Hui Makaala Scholarship Recipients

BRANDON ING Graduate of Castle High School (2001), Brandon is pursuing his PHD, indigenous language and culture revitalization at UH Hilo. Son of Theodore and Liane Ing.



KYMBERLIE ARAKAKI

Graduate of Mid-Pacific Institute (2023), Kymberlie attends Seattle University and is pursuing a degree in Nursing. Daughter of Kyle and Deri Arakaki.



EMILY TOME Graduate of Moanalua High School (2025), Emily is attending Chapman University and will be pursuing a degree in Health Science. Daughter of Ronald and Judy Tome.



ALICIA LUKE Graduate of Moanalua High School (2024), Alicia attends University of Hawaii at Manoa and is pursuing a degree in Art Studio. Daughter of Ryan and Linda Luke.



MARI MIYASATO Graduate of Pacific Buddhist Academy (2024), Mari is attending Seattle University and will be pursuing a degree in Humanities for Teaching, specializing on Elementary Education. Daughter of Dexter and Noreen Miyasato.



NATALIE TULBA Graduate of Moanalua High School (2024), Natalie attends University of Hawaii at Manoa and is pursuing a degree in Secondary Education with an emphasis in English. Daughter of Melanie Tulba.



ZACHARY TAM Graduate of Kalani High School (2025), Zachary is attending University of Hawaii at Manoa and will be pursuing a degree in Civil Engineering and Sustainable Agriculture. Son of Jeff and Joy Tam.



MEHANA KAIHE Graduate of Roosevelt High School (2025), Mehana is attending Honolulu Community College and will be pursuing a degree in Electrical and Welding. Daughter of Michael and Mami Kaihe.



LOGAN OSHIRO Graduate of Molokai High School (2025), Logan is attending Loyola Marymount University and will be pursuing a degree in Biology (Pre-Med). Daughter of Nathan and Jeanette Oshiro.



Hui Makaaka

HUI MAKAAALA'S 54TH ANNUAL SCHOLARSHIP FUND

Luncheon & Fashion Show concluded on July 27, 2025 at the Hilton Hawaiian Village with an outstanding audience of over 750 people. The event day started off with over 35 vendors in the ballroom foyer showing off their wares, such as baked goods, sushi, clothes, jewelry, kimono/obi bags & purses, arts & crafts, bentos, etc. Ballroom doors opened to a full-on served lunch with Okinawan entertainment featuring: Carolyn Shimamura, Ryukyukoku Matsuri Daiko, Ryuku Koten Afuso-Ryu Kenkyu Choichi Kai, Paranku Club of Hawaii, Hooge Ryu Hana Nuuzi No Kai.

The highlight of the day was the two (2) major designers: Kumu Hula Sonny Ching and all the way from Okinawa, Japan, Kanna Yamauchi with her design label, Yokang.

This year's fashion show was one of the HUOA's major events celebrating 125 years of immigration for the Okinawans to Hawaii and part of this celebration was an exquisite performance bridging Okinawa to Hawaii. Nada



Kumu Hula Sonny Ching, Cindy and Karen Shishido, Kanna Yamauchi and Lisa Shishido

Sou Sou was the Okinawan portion with vocals by Mike Nakada, Nakasone Dance Academy, and Ryukyukoku Matsuri Daiko and the Hawaiian portion (Ka Nahona Pili Kai) represented by Sam Kaina and musicians, and Halau Na Mamo o Pu'uanahulu.

Emcees were David Arakawa (Okinawan) and Reverend Ken Makuakane (Hawaiian) and event was chaired by Karen Shishido and assisted by Cindy and Lisa Shishido.

Yonashiro Chojin Kai

THANK YOU OKINAWAN FESTIVAL Committee for the BIG, BEAUTIFUL and COLORFUL Hanagi Machiyagwa sign for our Plant Booth. The Plant Booth is a very pleasant and refreshing place to volunteer among the beauty of colorful plants, unusual plants, herbs, fruit and vegetable plants and luscious greenery. Our Yonashiro members and friends, along with members of Ishikawa Shijin Kai, worked hand-in-hand to help our plant vendors showcase and sell their plants. We had a very fast-paced Saturday with brisk sales and a more relaxed pace on Sunday. OkiFest25 is a WRAP! *Ippee Niffee Deebiru, everyone!*



Luncheon for Mayor of Ginowan City, Okinawa

BY JOY SCHOONOVER

GINOWAN SHIJINKAI HAWAII HAD THE

honor of hosting Mayor Atsushi Sakima of Ginowan City, Okinawa and his delegation at a luncheon on September 1, 2025. Mayor Sakima was in Honolulu to attend HUOA's 43rd Annual Okinawan Festival in celebration of the 125th Anniversary of Okinawan immigration to Hawaii. Since Mayor Sakima has many relatives living in Hawaii, many of them were in attendance. Our guest list also included many other visitors from Okinawa who were in Honolulu for The Festival. Also in attendance was HUOA President-Elect Bob Shiroma (a long-time Ginowan member) and his wife, Mimi.

After a delicious lunch of Hawaiian Cuisine, we reviewed our club's events over the past year through photos posted on our newly created website www.GinowanHawaii.com. This was followed by a "Talk Story" session where several club members shared their family stories of Okinawan immigration to Hawaii. Everyone learned so much about our club and our



members. It was a grand reunion and get-together enjoyed by all.

Save the date: Ginowan Shinnen Enkai (New Years Banquet) will be a luncheon on Sunday, February 22, 2026, at the Legacy Ballroom (HOC).

Oroku Azajin Kai

I WOULD LIKE TO EXPRESS my deepest gratitude for Oroku Azajin's remarkable *yuimaaru* spirit during the Okinawan Festival weekend. Thank you to all our devoted club members who helped mix 380 bags of batter on Thursday and cooked our share of 110 of those bags into golden, delicious andagi on Sunday.

What stood out to me this year was how so many of our volunteers came out as families. Parents came with their children. Sisters brought their brothers. And as it happens with my family, some families had three generations of family members volunteering together.

I am continually inspired by our younger members who embrace the spirit of *chimugukuru* through their kindness, eagerness to learn, and willingness to step up as leaders. Watching them try new things, take initiative, and make



meaningful connections with others in the Club fills me with hope for our future. The Festival was a display of the values that define us as Okinawan—working side by side, supporting one another, and growing together as an extended ohana. Mahalo to everyone who gave their time and heart to make this year's Festival (and its andagi) so special!

Tomigusuku

BY HIROAKI HARA

TOMIGUSUKU SONJINKAI CELEBRATED

two special events recently: the signing of a sister agreement with Tomigusuku City, and the celebration of the 90th year of our club's establishment. The commemorative dinner was held at Happy Day Restaurant, on September 2, 2025. We were honored to have in attendance five government officials from Tomigusuku City: Mr. Tsugoto Tokumoto, Mayor; Mr. Tsuyoshi Hokama, Chairman of the City Council, Mr. Yutaka Higashiuesato, Director of Commerce, Industry and Tourism, Mr. Yutaka Higa, Director of the Council Secretariat, and Ms. Yumi Yomoshi, Staff of the Board of Education and interpreter for the group. We also had the pleasure to have Mrs. Frances Nakachi Kuba, President of HUOA, and her husband, Mr. Randy Kuba join us in this very special event.

We recognized club officers and advisors: Lynne Yamamoto, Cheryl Kaneshiro Takeuchi, Sylvia Gushi, Selina Higa, and Ann Yuuki, as well as our club members Tom Yamamoto, Past president and current advisor of HUOA, and Kim Yamamoto, VP of Programs for HUOA.

We began the evening with a delicious 7 course dinner, then proceeded with the presentation of the sister city agreement document, explaining the significance of the Friendship and Mutual Cooperation between Tomigusuku City and our club. After both Mr. Tokumoto and I, Eugene Kaneshiro,



president of Tomigusuku Sonjinkai signed the two copies, we exchanged several gifts commemorating this event.

One special presentation was the pouring of three bottles of awamori from Tomigusuku City that Tokumoto, Hokama, and I poured into one special Chuko container from Tomigusuku City to be kept until our 100th anniversary celebration in 2035!

It was a very historical event for our club, and all 38 of us in attendance enjoyed the unique presentation of the Okinawan and Hawaiian artifacts and gifts. We presented Mr. Tokumoto with a Hawaiian ipu, which besides being an integral Hawaiian instrument, holds a cultural significance in our Hawaiian society both in a ceremonial planting process and in other uses such as for storing food, water and medicine.

We ended the evening with everyone holding hands and singing "Aloha Oe" led by my Auntie Hilda Thomas, our club's oldest active member at 95 year young!



Kahuushi, Heartfelt appreciation

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Irei no Hi

BY GWEN FUJIE

"Long ago, our Ryukyuan ancestors, who cherished peace above all crossed the ocean to engage in trade with countries of Asia. The ocean, the source of all life, and a bridge of peace and friendship, still touches the heartstrings of Okinawan people."

-This is the prologue in the Zone for Remembering the History in the Battle of Okinawa Museum.



THE PEOPLE OF OKINAWA, DEEPLY affected by the Battle of Okinawa, continue to honor peace and remember those lost each year. In Hawai'i, we also join in this commemoration.

This year, Byrnes Yamashita provided a detailed presentation on



the battle's impact, while Brianne Yamada Nitahara shared stories of her grandmother's wartime experiences through an interview with Jon Itomura. The opening prayer was offered by Bryan Yamashita.

Emiko Iwashita, a survivor, was interviewed earlier by HUOA president Frances Nakachi Kuba and was shown on screen.

There were displays of picture boards of the Battle of Okinawa produced by Shari Tamashiro and books and examples of the donations sent to Okinawa after the war by Hawai'i Uchinaanchu.

The program featured a generous

potluck dinner, moving performances by Nidaime Teishin Kai Hawai'i Shibu, and a closing dance by Frances Nakachi Kuba to "Somewhere Over the Rainbow," reminding everyone of hope and gratitude.

Jeannine Oshiro served as our Mistress of Ceremonies, with committee members Gail Watanabe, Jacob Higa, Wendy Horikami, Ann Wong, Ann Kabasawa, Clyde Sugimoto, Caro Higa, David Shinsato, Bob Shiroma, Greg Kuwasaki, Frances Nakachi Kuba, and Gwen Fujie contributing to the event. We thank Olelo Community Television for filming the commemoration.



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1414-C Heulu St. (Makiki): 2-bdrms./1-bath/1-cov. prkng., water included, ground floor, \$1550
1535 Pensacola St., #505 (Village Maluhia): 1-bdrm./1-bath, swimming pool, fitness room, W/D in unit, includes water \$1,800, no smoking, no pets.

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832 Hauoli St. (McCully): Duplex with two addresses (other unit is 1750 Citron), 2 covered prkng., zoned A-2, \$1,300,000 FS
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Uchinaamun 2: A Family Variety Show

BY ALLISON YANAGI

IN NOVEMBER 2019, Azama Honryu in Hawaii and Nomura-Ryu Dento Ongaku Kyokai Hawaii Shibu (Denon) presented their first concert, featuring special guests the Hatoma Family and Azama Akemi, Iemoto of Azama Honryu. It was a performance that highlighted family and the importance of generations of Okinawans, both here in Hawaii and Okinawa, coming together to perpetuate our culture, community, and connections.

Six years later, Azama Honryu Allison Yanagi Ryukyu Dance Studio and Nomura Denon are presenting their second concert, Uchinaamun 2: A Family Variety Show. Again, special guests from Okinawa, the Hatoma Family and Azama Akemi Iemoto, will be joining me and my students for a concert that commemorates the 125th anniversary of Okinawan Immigration to Hawaii and the rest of the world.

This concert will also feature the dance stylings of Nakasone Dance Academy and Shoshin Dance Company, as they too will grace the stage with us for a special opening number that again highlights groups coming together to perpetuate our culture, community and connections. Please join us for a memorable gathering filled with dance and music, both traditional and modern, honoring the past while looking forward to the future!



Uchinaamun
ウチナームン
A Family Variety Show

Nomura Ryu Dento
Ongaku Kyokai Hawaii Shibu
and
Azama Honryu Allison Yanagi
Ryukyu Dance Studio

SPECIAL GUESTS
Azama Akemi, Iemoto
The Hatoma Family
Nakasone Dance Academy
Shoshin Dance Company

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2:00 PM
(Doors open at 1:00 PM)
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“Origin of the Drive” A 1945 Document Written by Sadao Asato

FOREWORD BY DAN NAKASONE,

WAHIAWA OKINAWA KYO YU KAI MEMBER

IN OCTOBER 2017, a friend Chizu Inoue and I made an incredible find at the Okinawa Prefecture Archive - Sadao Asato's "Origin of the Drive".

Asato documented the birth of the post-WWII relief movement and described Hawaii's Uchinanchu's overwhelming desire to send critically needed supplies to the people of Okinawa.

When we hear stories about the post-WWII relief movement, the name Taro Higa is front and center. He saw the suffering and dire need firsthand and provided the direction Hawaii's Uchinanchu needed to ignite the movement.

Any movement of this scale requires tremendous organization. Asato's Origin of the Drive told me he was a key architect of the organization.

He organized a meeting on September 16, 1945, with Taro Higa and Uchinanchu businessmen, the day Higa returned from Okinawa. Higa's call for help got unanimous support. They anticipated challenges and agreed on viable solutions to move forward.

Urgency was paramount. The movement needed a critical path and an alliance with a religious organization to proceed expeditiously. Asato's leadership was vital in the initial stages of what was a relief effort that quickly evolved into a full-blown movement.

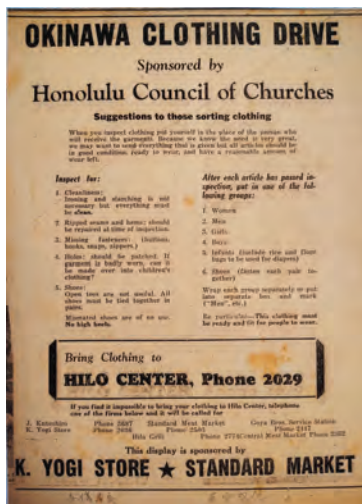
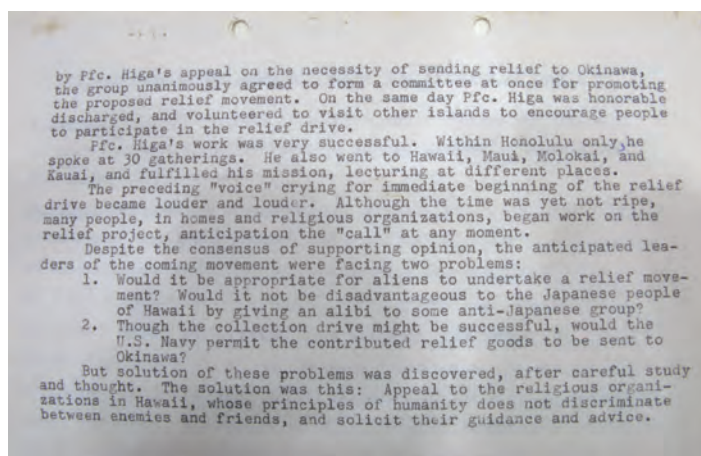
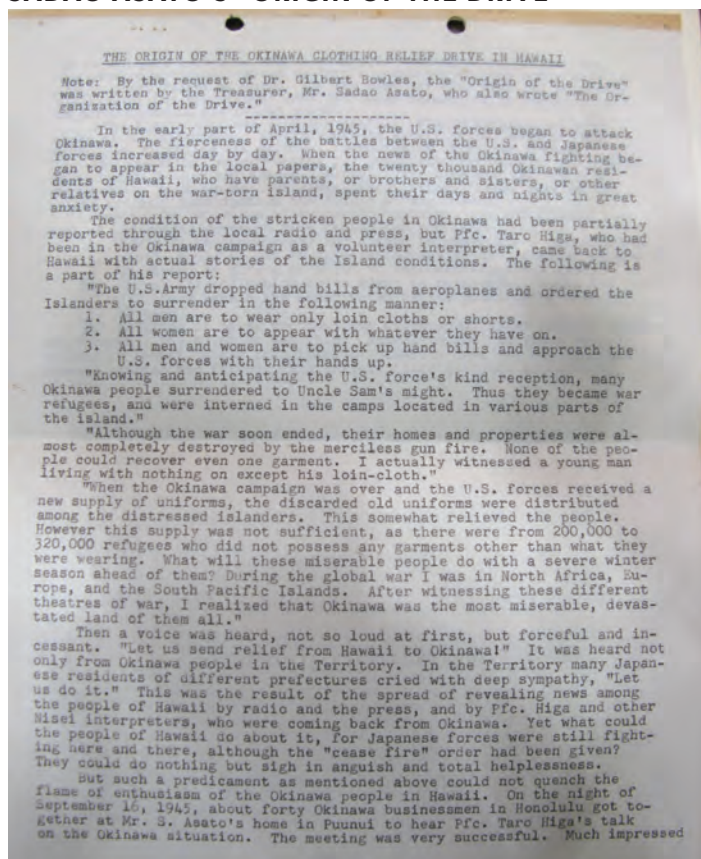
On September 19, three days after the initial meeting, another important meeting took place. Reverend Takeo Shimotori of the Wahiawa Christian Church introduced Sadao Asato, Taro Higa, Matsu Yamashiro, and Kamasuke Nakasone to Dr. Gilbert Bowles, a Quaker missionary who spent 40 years in Japan. Dr. Bowles enlisted the Honolulu Council of Churches, a Christian organization that proved invaluable.

Sadao Asato is unsung. He was a key figure in one of Hawaii's greatest humanitarian movements.



Sadao Asato seated at far left and Dr. Gilbert Bowles seated at far right

SADAO ASATO'S "ORIGIN OF THE DRIVE"



‘Sense of belonging’: Local Okinawan picnic fights to keep traditions alive for generations to come

BY LAURA DUX FOR HAWAII PUBLIC RADIO

AT THE ANNUAL Nishihara and Gaza club picnic, a group of octogenarians hover over a pile of scattered vegetables lying in the grass. As the whistle blows, they make a slow dash to pick up as many carrots, onions and bitter-melon as their hearts’ desire — as long as they can carry it.

The veggie circle at Ala Moana Beach Park in Honolulu is a beloved tradition of the picnic. The day is filled with quirky games like this one for dozens of club families. Earlier, kids ran across the tiny coned part of the park with golf balls on spoons and raced a large empty tin can with a cane.

“They made up a lot of games,” Clifford Goya, a member of the Nishihara Chojin-Kai, recalled. “Before they had carpentry. Games where you had to pound the nails in wood. It evolved [but] some things stayed the same.”

A TRADITION STARTED BY ISSEI

While these clubs are best known in their community for the summer picnics, they weren’t founded on games and prizes.

“Plantation life was incredibly difficult,” Kelli Nakamura, a history professor at Kapi’olani Community College, explained. “So this provided a way of fellowship, social and potentially economic support.”

Hawai’i Okinawan culture calls these communities clubs, but they’re also known as kenjinkais. They started as a way to provide mutual aid to one another. Kenjinkais would loan money



Keiki play various games at the Nishihara and Gaza club picnic, where every participant wins a prize.

to one another, fundraise, and just look out for one another. These groups can be found all over the world in Japanese and Okinawan communities. Some kejinkais are well over 100 years old.

These communities today do not need the same support the issei did, but these traditions, like the annual picnic, continue on.

“A LOT OF CLUBS ARE STRUGGLING”

Nishihara Chojin-Kai and Gaza Yonagusuku Doshi Kai used to have their own picnics. But low membership made them decide to combine their club’s activities. This is their fourth year hosting the picnic together. While there are around a dozen kids at the picnic, leaders like Bob Shiroma, the President-Elect for the Hawaii United Okinawa Association, said membership is dwindling.

“A lot of the clubs are struggling to not only keep their membership going but to find new leadership,” Shiroma said. “That’s one of the main objectives of the strategic plan. [To] recruit, develop and maintain membership as well as future leaders for the HUOA.”

While the HUOA is best known for hosting the Okinawan Festival during Labor Day weekend, their main purpose as an organization is to represent the 50 member clubs across the state. Besides playing games at the picnic,

the Nishihara-Gaza club will take a moment to make announcements on behalf of the organization.

A PICNIC TO REMEMBER ANCESTORS

Lisa Sadaoka is a member of Gaza Yonagusuku Doshi Kai. She has been going to the picnics since she was a child. Now, as a mother, she takes her family to the picnic to play the same games she did when she was their age.

“[My kids] feel the sense of belonging to not only our family, but to the club as well,” Sadaoka said. “They’re very aware of where our family comes from in Okinawa ... It’s because of traditions like this that it makes it easy to pass on those things to the next generation.”

For Shiroma, he thinks of the picnics now as a way to honor the issei.

“The struggles of starting a new, in a foreign land,” Shiroma said. “We have a lot to be thankful for them.”

At the end of every game, every participant wins a prize. Kids get school supplies and cereal. Adults get toilet paper and canned Vienna sausage.

These prizes might seem practical, but in a way it keeps the values the issei created alive generations later: a community looking out for one another.



This was my first time meeting the other Kempji scholarship recipients representing Uchinaanchu from Korea, America, Brazil, Peru, Hawai'i, France, Australia, and Bolivia.

Kempji Program Reflection

BY DYLAN J.T.K. PILGER

"YOU HAVE BEEN SELECTED as a 2024 Kempji scholarship recipient." The words struck me with a weight I had not anticipated. First excitement, then joy, then fear. Three generations of Kamiyama's that had never wandered the historic streets of Kumoji. Four generations of Miyagi's who

had not felt the fresh air of Henoko's shores in their lungs. Just a few months later I boarded a plane to go to Okinawa for the first time ever. I arrived in Okinawa and met my fellow scholarship recipients. In our first photograph together I proudly displayed our *hae Hawai'i*, the Hawaiian flag, along-



Meeting Governor Tamaki after attending a symposium with the UN Rapporteur on Toxics and Human Rights presenting on the PFAS water contamination issue in Okinawa.



Reading of names of those who passed in the Battle of Okinawa for Irei no Hi with other Kempji Scholars.

side *Uchinaanchu* displaying flags representing eight different countries from across the globe.

I studied Japanese language both at Meio and Okikoku University. I also studied two of our Indigenous Ryukyuan languages, *Uchinaaguchi* and *Yanbaru Kutuba*. This was deeply meaningful for me because, while Japanese was essential for survival in Okinawa, Ryukyuan languages are the languages of my ancestors. Feeling their words on my tongue was *chimugusui*, medicine for my soul. When I spoke to elders in our ancestral language I felt the weight of decades of suppression of our mother tongues become slightly lighter. I felt the healing process in my *chimu* (spirit) and saw it in the tears welling in the eyes of elders who had not spoken our languages in many years. One elder was so surprised when I spoke to her in *Uchinaaguchi* that she began to cry. She said she loved me and to come speak with her everyday. I'll never forget this moment for the rest of my life.



Meeting my relative Shimabukuro Mitsuko-san for the very first time in Henoko. She knew my great-great grandmother Nabe-san.

I also learned about the history of war that scars Okinawa to this day. I participated in the reading of names of those who passed in the Battle of Okinawa during Irei no Hi. I learned about the US military helicopter which crashed into Okikoku University and was warned not to drink the water due to PFAS contamination from Futenma Airbase while living in Ginowan. These topics made me wonder what is our *sukubun* (duty) as *shikee nu Uchinaanchu* and American citizens to be good *choodee* (siblings) to our relatives back in our homeland?

Finally, I was blessed to reconnect with long-lost relatives while in Okinawa. Prior to coming to Okinawa I had only known about my Naha roots, however, thanks to the Okinawa Prefectural Library I learned I still had relatives living in Henoko. My relatives in Henoko greeted me with such openness and warmth. I was invited into their home and shown pictures of my great-great grandmother. My relatives chatted in *Yanbaru Kutuba* while we drank tea and ate snacks. It was a truly beautiful moment.

Overall, I'm so grateful to HUOA and many others who supported me in having this experience. It truly changed my life. I look forward to continuing to build bridges between Hawai'i and Okinawa. 🇺🇸



Yuntaku (talk story) gathering with friends after *Nagu Kutuba* class (a variety of *Yanbaru Kutuba*) in Nago.

Kodomo Konkuru Shinjinshō: Hawai'i Uchinānchu Keiki Guided by Sean Sadaoka in Okinawa

BY KELSIE OKAMURA

ON JULY 27, 2025, three young musicians from Hawai'i—Ian Sadaoka, age 12, Emma Sadaoka, age 9 and Bayes Izawa, age 10, took the Kodomo Konkuru Shinjinshō test in Okinawa, guided by the devoted teaching of their sensei, Sean Sadaoka. The Kodomo Konkuru is a proficiency test taken in Okinawa for youth students of uta-sanshin. There are three levels - Shinjinsho, Yuushusho, and Saikousho. The award encourages young musicians to demonstrate their skill, discipline, and dedication to preserving Okinawa's traditional music. Like the adult konkuru certification process, participants perform solo on stage in an auditorium in front of a panel of five highly respected sanshin sensei from Afuso Ryu Gensei Kai in Okinawa. **This was the first time keiki from Hawai'i participated in the Afuso Ryu Kodomo Konkuru.**

This milestone was not reached overnight. Each student devoted several years of steady practice in Hawai'i, building a strong foundation in *uta-sanshin* under the guidance of their sensei. In the months leading up to the konkuru, their practice intensified, with extra lessons and rehearsals to sharpen singing and playing techniques, proper etiquette when performing and instilling confidence. Upon arriving in Okinawa, the students continued this momentum with daily practice at the Afuso Ryū Terukina dojo in Naha, training in the very heart of the tradition. Surrounded



by their teachers and senpai, they absorbed lessons that reached beyond music—lessons of discipline, humility, and carrying forward Okinawa's cultural spirit.

The day of the test was hot and humid, typical of Okinawa's late July summer. Although a typhoon lingered nearby, the skies over Naha held steady, allowing the konkuru to continue as planned. For the students, the weather was a reminder of Okinawa's strength and resilience, a quality that resonated with the perseverance they had shown through years of practice.



While the konkuru was an important milestone, the heart of this journey lies in the experiences and lessons carried by the students themselves. In their own words, Ian, Emma, and Bayes share what they learned, why this journey mattered, and what they cherished most about Okinawa:

WHY WAS IT IMPORTANT TO GO?

IAN SADAOKA: It is important to practice the culture and to acknowledge the culture that I am.

EMMA SADAOKA: We were working so hard for the test, and since we've been learning from our Sensei/Dad.

BAYES IZAWA: To show that our sensei is doing a good job at teaching

WHAT WAS THE MOST IMPORTANT ADVICE YOU GOT WHILE PRACTICING IN OKINAWA?

IAN SADAOKA: Save your voice and try your best.

EMMA SADAOKA: Make sure you're holding the sanshin correctly when you play.

BAYES IZAWA: Don't strum too hard

WHAT WAS YOUR FAVORITE THING ABOUT OKINAWA?

IAN SADAOKA: Spending time with friends and family and passing the test.

EMMA SADAOKA: When we got our certificates because that was my first certificate that I earned and did by myself. I felt happy.

BAYES IZAWA: Hotel Ocean because we got to eat breakfast together, they had marshmallows, and I won the rarest item (a hotel ocean mug)

This journey was made possible through the lineage of Grant "Masanduu" Murata Sensei, President of Ryukyu Koten Afuso Ryu Ongaku Kenkyu Chōichi Kai USA, whose mission has been to nurture the next generation of musicians and cultural bearers. At the heart of this work is the late Chōichi Terukuna Sensei, whose artistry and vision continue to inspire students in Hawai'i and around the world. His dedication to preserving uta-sanshin not only bridges oceans but ensures that the spirit of Okinawa thrives in every note these young musicians play.

Mahalo nui loa to Grant "Masanduu" Murata Sensei, Kenton Odo Sensei, family and friends of the Sadaokas, Okamuras, and Izawas as well as the wider Hawai'i uchinanchu community for their unwavering support. Together, we celebrate the next generation of musicians who honor Okinawa's traditions while carrying its spirit proudly into the future. 🍷



Rimi Natsukawa - Special Interview

"SONGS ARE PRAYERS FOR PEACE. I WANT TO DELIVER OKINAWAN MUSIC TO THE WORLD WITH MY VOICE AND PASS IT ON TO THE NEXT GENERATION.

AFTER EIGHT YEARS, her long-awaited return to Hawai'i finally came true. When Rimi Natsukawa stepped onto the stage, the atmosphere was charged—heat, emotion, and joy overflowing into smiles, dancing, and tears. For years, people had dreamed: "For the 125th anniversary of Okinawan immigration, let's invite Rimi Natsukawa to the Okinawan Festival."

That dream was realized thanks to Hidehito Uki, President of Sun Noodle. His company is known for producing Okinawa soba and sharing Okinawan culture through food across Hawai'i, the U.S., and beyond. Hidehito Uki had also been the one to bring Natsukawa to Kapi'olani Park in 2017. "At that time, I saw Okinawans in the audience with tears in their eyes as they listened to her sing," he recalled. "When I saw those tears, I felt so grateful and moved to have sponsored her. I knew then that I wanted Hawai'i to hear her once more."

This year, however, there was one final hurdle—her visa. After a year of paperwork and preparation, her group's approval didn't arrive until the very day of departure. Miraculously, everything came together. They landed on time, rehearsed late into the night, and prepared to give Hawai'i a performance to remember.

The Okinawan Festival spanned two days at the Hawai'i Convention Center. Just before the finale, Natsukawa stood firm, her voice steady with conviction: "This year's festival is a milestone. I hope I can deliver Okinawan music to as many people as possible. Here I go!"

Small in stature but commanding in presence, she transformed the stage the moment she began. Her deep, soulful rendition of Shima Uta held the packed audience in rapt silence. After four songs, she shifted gears with a smile:



Rimi on stage



Rimi and Mr. Uki

"Everyone, from here we're going to liven things up!" The crowd answered with shouts of "Iiyā sasa!" as she launched into two traditional Okinawan folk songs. Soon, no one could stay seated—Uchināanchu and friends alike stood up, arms raised, swaying and dancing kachāshī until the entire hall pulsed with rhythm and unity.

The energy only grew. A collaboration with Ryukyukoku Matsuri Daiko Hawai'i Branch brought Shimanchu nu Takara to life in a dazzling display of drums and song. And when she sang her beloved signature, Nada Sōsō, the hall softened; many wiped away tears, overwhelmed by the music's tenderness. Even after the encore, applause refused to fade. Smiling warmly, she lingered, waving until the very last moment, reluctant to leave the stage.

Later, Natsukawa reflected on her connection to Hawai'i: "The first person who brought me here was Okinawan minyo singer Sadao China. I had always wanted to come. I fell in love with Hawai'i—the rich nature and the warm friendliness of the people reminded me so much of Okinawa." For her, it was another thread in the tapestry of ties between the two islands.

"All I have is singing," she said. "By continuing to sing, I want to deliver Okinawan songs to the world." True to her words, she has carried Okinawan music far and wide performing in Brazil, Peru, and China, where immigrant communities have long nurtured Uchināanchu traditions. "Okinawan music has both brightness and gentleness. Sometimes it heals, sometimes it delights—that's why people everywhere love it. Seeing that from the stage gives me the strength to keep singing and to pass it on to the next generation."

Her career has not been without struggle. Natsukawa first debuted at 15 as an enka singer after years of training under her father and winning competitions nationwide. But her early songs failed to resonate, and she nearly quit altogether. It was music itself that brought her back. In 1999, she



re-debuted as Rimi Natsukawa. Soon after, she encountered Nada Sōsō—lyrics by Ryoko Moriyama, music by BEGIN—a song that not only saved her career but became her calling card to the world. “Singing is prayer,” she explained. “Through singing, I can connect with people everywhere. I believe it can even lead to peace.”

Now celebrating 25 years since that turning point, Natsukawa looks ahead with determination. Her next dream is to create an album solely of Okinawan classical folk songs, especially those from her hometown of Ishigaki. “For that, I want to study properly—even retrain my voice. If I can release it by my 30th anniversary, I’ll be so happy.” She compares Okinawan minyo to hula, traditions carried orally through generations, embodying not just melody but the very culture, nature, and history of the land.

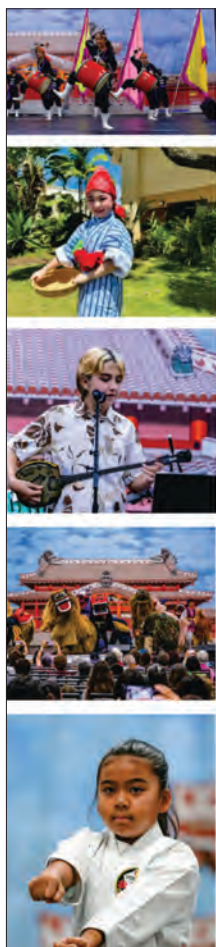
Though often praised for her “extraordinary” voice, she humbly downplays it: “I just have a strong throat. As long as I eat my favorite fried chicken, it stays in good shape—better than throat lozenges,” she laughed, her humor endearing her even further to fans. Yet those who listen know the truth is more than talent. It is both a gift from above and the fruit of unwavering dedication, a sound that carries the spirit of Okinawa to hearts across the globe.

For Hidehito Uki and his wife Keiko, who is from

Okinawa, her performance at this year’s festival was profoundly moving. They, like many others in the hall, felt her music not just as entertainment but as connection—an embrace of culture, memory, and belonging.

At the Okinawan Festival in Hawaii celebrating 125th anniversary of Okinawan immigration to Hawai’i, the finale was graced by Ishigaki-born Rimi Natsukawa. Through her heartfelt songs, she brought the Uchinānchu community together and lifted every heart at the festival, an unforgettable testament to the power of music to carry the spirit of home wherever it is sung.

Original article published in Lighthouse Hawaii.



Kugani Warabi Golden Children

Join us for an exciting afternoon celebrating the vibrant culture of Okinawa through the eyes of our youth! Enjoy performances by the next generation of talent as they showcase their skills in Okinawan music, dance, taiko drumming, karate, and more.

November 2, 2025 at 2:00 PM
Hawaii Okinawa Center

\$25 per ticket | Children 12 & under free

For event details and ticket information, visit:
<https://bit.ly/kugani-warabi>

SCAN ME!



Tamagusuku Ryu Senjukai Hawaii presents Cultural Fusion

Saturday, November 22, 2025

10:30 AM - 1:30 PM

Hawaii Okinawa Center 94-587 Uke'e St.

Tickets: \$75 | Table of 10: \$750

VIP Table of 10: \$1000

For more info: www.senjukaihawaii.com



Join us in supporting the perpetuation
of Okinawan culture!

Scan the QR code for Tickets!

www.senjukaihawaii.square.site/cultural-fusion-2025-tickets





Thomas Taro Higa's Hawai ni Ikiru (Life in Hawaii)

BY LYNETTE TERUYA

TRAVEL BACK IN TIME to 1965...that's what it felt like for some people on the evening of September 3, 2025. The screening of the documentary *Hawai ni Ikiru* (Life in Hawaii) at the Hawaii Okinawa Center was well-attended, with over 140 people present. The event was held in observance of both the 125th anniversary of the Okinawans in Hawaii, as well as the 60th anniversary of the film's production.

The film was produced in 1965 by Thomas Taro Higa, a Hawaii kibe nisei, in commemoration of the 65th anniversary of the Okinawan immigration to Hawaii. With help from some of his friends, none of whom were professional photographers, they documented the Okinawan communities on the different islands using regular 16mm movie cameras. It covered the history of the Okinawans in Hawaii, beginning with life on the plantation and the hardships endured by the issei. There was a poignant moment in the film as an issei mother visited the grave of

her nisei soldier son after a memorial observance at the Punchbowl National Cemetery. Higa, who served in the 100th Infantry Battalion and was a recipient of a Purple Heart after being injured in Italy, honored the memories of some of the nisei soldiers who did not make it home. While there were stories of hardships, he also balanced the film with the success stories of the Okinawans in Hawaii. He featured some prominent as well as lesser-known individuals and families who worked hard to build their businesses and careers, showcasing the diversification of the Okinawan community in 1965.

Following the film, Dr. Nolan Higa, one of Thomas Taro Higa's sons, did a short presentation about his father, who played a major role in the Okinawa relief efforts in Hawaii. Three other Higa children were also in the audience.

The event was co-sponsored by the Hawaii United Okinawa Association, University of Hawaii at Manoa Hamilton Library, and the UH Center for Okinawan Studies.

HAWAII OKINAWA CENTER CALENDAR

Important notes for our calendar entries:

- All events may be subject to change. Entries as of 9/25/2025
- EC and BOD meetings will be held in a Zoom or hybrid format until further notice

NOVEMBER 2025

- 6 Executive Council Meeting (Nomination Slate),
Online only at 7pm
- 20 Board of Directors Meeting (Nomination Slate),
Legacy 1 - Hybrid at 7pm

DECEMBER 2025

- 11 Executive Council Meeting, Chaya-Hybrid at 7pm

CLASSES • OTHER MEETINGS:

- Sanshin: Every Thursday @ 7pm
- Shorin-ryu Seibukan Karate Class: Thursdays 6:30pm-8:30pm
- Ichi Go Ichi E: 1st and 3rd Tuesday @ 7pm
- Ikebana: 2nd Tuesday @ 7pm
- Karaoke: 3rd Thursday @ 10am
- Monday Crafters: Every Monday @ 9am
- Okinawan Genealogical Society meeting: 3rd Saturday @ 9am

For more information, please call 808-676-5400 or email info@huoa.org

HOT 'HAWAII OKINAWA TODAY' SCHEDULE

A new Hawaii Okinawa Today, half an hour episode will premiere on the 4th Saturday of each month at 7pm and repeat the following Thursdays at 5:30pm on 'Olelo Community Media Channel NATV 53.



In addition to these fixed time slots, all special programs are eligible to be considered for additional airings when appropriate airtime is available.

All 'Olelo shows are concurrently streamed on the Internet at www.olelo.org. Our latest shows are available on-demand 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.

OCTOBER 25 AT 7PM Repeats on November 6, 13, 20 at 5:30PM; 2024 Okinawan Festival Show #10, featuring Jimpu Kai USA Kin Ryosho Ryukyu Geino Kenkyusho Hawaii Shibu & Champuru

NOVEMBER 1 AT 6PM Repeated on November 7 at 9AM; 9 at 3:30PM; 13 at 12PM // 2025 Hawaii Okinawan Festival Aloha Party. 2 ½ hour Special Presentation featuring Naha Izumizaki Hatagashira Hozon Kai, Naha Daiko, Ka Lehua Hula Studio, Maori Kinjo, Jyunji Tobaru



CURRENT HUOA MEMBERS RECEIVE
10% DISCOUNT OFF FOOD ORDERS

2025 HOC WEEKNIGHT DINNER SPECIAL CHOOSE FROM OUR LUNCH MENU PRICES

We offer a variety of hot and cold lunch items ranging from local Hawaiian, Asian-Pacific and American favorites

Available Rooms	Min. Guests	Max Guests
Legacy Ballroom	300	800
Legacy I Ballroom	150	350
Available Monday to Thursday, excluding Holidays		
Legacy II Ballroom	75	200
Available Monday to Wednesday, excluding Holidays		

- HOC WEEKNIGHT DINNER SPECIAL AVAILABLE FROM AUGUST TO DECEMBER 2025 (BASED ON AVAILABILITY)
- AVAILABLE TIMES: 5PM-9PM, 5:30PM-9:30PM, OR 6PM-10PM
- BASED ON A 4-HOUR EVENT WITH 1-HOUR SET UP TIME

For more information visit acateredexperience.com or call 808-677-7744 for more information

Lunch Menu 1

\$33.50/guest

Sautéed Fish with Tartar Sauce, Teriyaki Beef, Boneless Herb Roasted Chicken with Lemon Thyme Sauce, Steamed White Rice, Assorted Sushi (Maki, Teppo Maki, Inari), Chinese Chicken Salad with Won Ton Chips, Potato Macaroni Salad

Lunch Menu 2

\$35.50/guest

Boneless Kalbi, Chinatown Fish, Mochiko Chicken, Steamed White Rice, Assorted Sushi (Maki, Teppo Maki, Inari), Chinese Chicken Salad with Won Ton Chips, Somen Salad with Somen Salad Dressing

Lunch Menu 3

\$35.50/guest

+1.00 FOR POI PER GUEST

Mini Lau Lau, Kalua Pig, Boneless BBQ Teriyaki Chicken, Chicken Long Rice Lomi Salmon, Macaroni Salad, Steamed White Rice, Fresh Pineapple, Haupia Squares

Top Sirloin Lunch Menu

\$38.50/guest

Top Sirloin Carved on Site with Au Jus & Horseradish, Sautéed Fish with Tartar Sauce, Boneless BBQ Teriyaki Chicken, Steamed White Rice, Assorted Sushi (Maki, Teppo Maki, Inari), Tossed Salad with Chef's Choice Dressing, Somen Salad with Somen Dressing

Prime Rib Lunch Menu

\$43.00/guest

Prime Rib Carved on Site with Au Jus & Horseradish, Choice of Fish*, Choice of Chicken*, Steamed White Rice, Assorted Sushi (Maki, Teppo Maki, Inari), Tossed Salad with Chef's Choice Dressing, Somen Salad with Somen Dressing

ALL MENUS INCLUDE FRESH FRUIT, DESSERT SHEET CAKE AND COFFEE, HOT TEA, FRUIT PUNCH, AND ICED WATER

Also Included with your menu price:

Skirted Buffet Presentation | Skirted Beverage/Dessert Presentation | Skirted Reception Table Disposable Plates, Napkins, Eating Utensils, Cups | Set Up and Breakdown | Use of Hall Supervisor, Wait Staff, Buffet Attendants | White Linen Tablecloths for Guest Tables

* Prices and menus subject to change at any time.

* Chinaware package available at an additional charge plus service fee and tax.

ALL MENUS INCLUDE A 18.5% SERVICE FEE & 4.712% TAX



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

* WINTER CRAFT FAIR *

at the Hawaii Okinawa Center **FREE**



Saturday, November 29 / Sunday, November 30

9 am to 2 pm * Early entry (8:30 am) with \$5 donation *



*The "Evening in Waipo"
Craft Fair, usually held on
a Wednesday evening in
December has been
canceled in 2025*

➔ Hawaii Food Bank drive: bring non-perishable food items and get one free andagi!!!
(one andagi per person, per day)

➔ Limited Parking at the Center and Puahi Street
Free shuttles available



94-587 Ukee street - Waipahu



More info at www.huoa.org