



# UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

[www.huoa.org](http://www.huoa.org)

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HAWAII UNITED OKINAWA  
ASSOCIATION  
ESTABLISHED 1951



# Okinawan Festival



#okifest 2025



Okinawan Festival

**August 30th & 31st, 2025**  
**Hawaii Convention Center • Honolulu, Hawaii**



## President's Message

BY FRANCES KUBA

**MIREE YA KUGANI** - Paving the way toward a Golden Future together!

What a truly historic year for our Uchinanchu community! We celebrate 125 years of Okinawan immigration to Hawai'i, 35 years of the Hawai'i Okinawa Center, 40 years of our Sister State relationship, and the 43rd Okinawan Festival—Sharing Uchinanchu Aloha!

*Ippee niffee deebiru*—thank you for being part of this incredible milestone. Your presence makes this celebration truly meaningful.

In 1900, our issei ancestors arrived in Hawai'i with little more than courage, hope, and a dream. Through perseverance, they created a future for us all. Today, we honor their legacy with deep gratitude and pride.

At the heart of our culture is *Yuimaru*—the spirit of helping one another. That spirit lives on in our 50 clubs, community partners, and countless volunteers. Mahalo for your dedication and teamwork—you make this festival possible!

We are honored to welcome Governor Denny Tamaki, Assembly members, and representatives from all 40 Okinawan municipalities. Ukaji deebiru, Okage sama de, to the Okinawa Prefectural Government and Mayors' Association and individuals whose support helped build the Hawai'i Okinawa Center 35 years ago. It remains a symbol of our strong and lasting ties.

On my visits to Okinawa, I'm always reminded of our deep connection—especially stories like the postwar gift of 550 pigs and goats from Hawai'i to Okinawa. These acts of aloha reflect the compassion and unity that continue to define our relationship.

We also warmly welcome Ryukyu University, Meio University, the Okinawa Hawaii Kyokai, business leaders, and performers from Okinawa and abroad. Thank you for sharing your culture, spirit, and talents.

Whether you are Uchinanchu by birth or Uchinanchu at heart, we come together to celebrate our shared heritage with pride and aloha.

Let's cherish this legacy and carry it forward with joy. *Miree ya Kugani*—to a golden future filled with connection, purpose, and community.

**Karii! Cheers to all of you!**

# UCHINANCHU

*Ippee Niffee Deebiru... 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 Niffee Deebiru* to our donors for supporting *Uchinanchu*.

### ***Uchinanchu newsletter donors from May 1 to June 30, 2025***

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HUOA President ..... Frances Kuba  
Executive Director ..... Jon Itomura  
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### **ADVERTISING INFORMATION**

*Uchinanchu* reaches over 8,000 households. For advertising rates and more information visit [www.huoa.org](http://www.huoa.org), contact us at [info@huoa.org](mailto:info@huoa.org), or 808.676.5400.

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## 2025 CALENDAR OF EVENTS

### *The Year at a Glance!*

- Sept 1** Aloha Party and 35th Anniversary of HOC, HOC
- Sept 14** Ryukyu Koten Afuso Ryu Ongaku Kenkyu Choichi Kai Women's Uta-Sanshin Concert, HOC
- Sept 19** Hui Makaala's Annual Golf Tournament, Ewa Beach Golf Course
- Sept 20** Autumn Okinawa Dance Matsuri, HOC
- Sept 27** Maui Okinawa Festival, Maui Mall
- Oct 9-19** HUOA Heritage Tour to Okinawa
- Oct 29** Uchinanchu No Hi Celebration, HOC
- Nov 2** Kugani Warabi (Golden Children) Children's Performances and Culture Day, HOC
- Nov 14** Scholarship Fundraiser Golf Tournament, TBD
- Nov 29-30** Winter Craft Fair, HOC

Events are subject to change.

Visit [www.huoa.org/events](http://www.huoa.org/events) for more information

Correction to issue #216, page 5. Photo caption in the bottom right should read: *Nifee deebiru* to Bob Tanaka for his continued support of this tournament! Closest to the Hole winners with George Kaneshiro (not George Tamashiro) (center) representing Bob Tanaka Realty

## Find Us Online

Find the full-color newsletter online here:  
[HUOA.ORG/NEWSLETTERS](http://HUOA.ORG/NEWSLETTERS)



[www.huoa.org](http://www.huoa.org)



[Facebook/HUOA.org](https://www.facebook.com/HUOA.org)



[@hawaiiunitedokinawaassociation](https://www.instagram.com/hawaiiunitedokinawaassociation)



[YouTube.com/c/HawaiiUnitedOkinawaAssociation](https://www.youtube.com/c/HawaiiUnitedOkinawaAssociation)

## The HUOA Office Will Be CLOSED During the Okinawan Festival Weekend

August 30-31 (Saturday and Sunday)

September 1 (Labor Day)

Please join us at the Hawaii Convention Center!



## 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.

Mr. Mrs. Ms. Miss

First Name

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

## ON THE COVER

43rd Annual Okinawan Festival artwork  
by Gordon Uehara



# 43rd Annual Okinawan Festival

August 30 and 31, 2025 | 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](http://www.okinawanfestival.com) (ONLY credit/debit card accepted online); quantities limited, while supplies last

### 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 AND SUNDAY 10AM-4PM

- Will be available for pre-sale at [www.okinawanfestival.com](http://www.okinawanfestival.com) (ONLY credit/debit card accepted online) and at the door

### Single-day Early 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

## AUGUST 30 (SATURDAY) 9AM-5PM

Live entertainment 10am-5pm

## BON DANCE: AUGUST 30 (SATURDAY) 5:30PM-9PM

Free entry to bon dance, no admission required

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

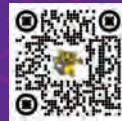
## AUGUST 31 (SUNDAY) 9AM-4PM

Live entertainment 10am-4pm

## PARKING INFORMATION

See page 13

## SOCIAL MEDIA



SCAN TO VISIT WEBSITE  
[okinawanfestival.com](http://okinawanfestival.com)



Okinawan Festival



@okinawanfestival  
#okifest2025

Festival scrip, cash, and credit/debit cards will be accepted at the door. If purchasing online, ONLY credit/debit cards will be accepted. **ALL SALES FINAL; NO REFUNDS/EXCHANGES.**

*\*All booths, activities and exhibits will be located on the first floor in the Exhibit Halls (I, II, and III). Admission is required for entry into all exhibit halls during festival hours, except for bon dance. Please note that Early Admission does not guarantee the availability of parking at the Hawaii Convention Center, parking is first come, first serve. The parking lot tends to get full by 9:30am, so we recommend coming early. Visit our website for additional parking information.*

## Mahalo to our sponsors



ISLAND INSURANCE  
FOUNDATION





# 2025 Okinawan Festival Program

## SATURDAY, AUGUST 30, 2025

- 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** ..... NAHA IZUMIZAKI HATAGASHIRA HOZON KAI  
**11:00 AM** ..... OPENING PROCESSION PARADE  
**11:25 AM** ..... PARANKU CLUB OF HAWAII  
**11:40 AM** ..... FORMAL OPENING CEREMONY  
**12:15 PM** ..... TAMAGUSUKU RYU KANSEN ATAE NO KAI AKIKO TOME RYUBU DOJO  
**12:35 PM** ..... AGARI SISTERS  
**1:00 PM** ..... RYUSEI HONRYU RYUKO KAI  
**1:20 PM** ..... SHORIN-RYU HAWAII SEIBUKAN  
**1:35 PM** ..... HOOGE RYU HANA NUUZI NO KAI NAKASONE DANCE ACADEMY  
**1:55 PM** ..... YUTTAI KWATTAI  
**2:15 PM** ..... HAWAII OKINAWA CREATIVE ARTS  
**2:35 PM** ..... KA LEHUA HULA STUDIO  
**2:50 PM** ..... RYUKYUKOKU MATSURI DAIKO HAWAII  
**3:10 PM** ..... RYUKYU KOTEN AFUSO RYU ONGAKU KENKYUU CHOICHI KAI USA/HAWAII  
**3:30 PM** ..... AFUSO RYU CHOICHI KAI AKEBONO SOUND  
**3:50 PM** ..... KACHASHI - RYUKYU KOTEN AFUSO RYU ONGAKU KENKYUU CHOICHI KAI USA/HAWAII

## SATURDAY, AUGUST 31, 2025 - BON DANCE

- 6:00 PM** ..... OPENING & WELCOME  
**6:05 PM** ..... YOUNG OKINAWANS OF HAWAII  
**6:30 PM** ..... AIEA TAIHEIJI YAGURA GUMI SET #1  
**6:45 PM** ..... HAWAII SHIN KOBUKAI  
**7:10 PM** ..... IWAKUNI ODORI AIKO KAI  
**7:35 PM** ..... AIEA TAIHEIJI YAGURA GUMI SET #2  
**7:50 PM** ..... HAWAII EISA SHINYUU KAI  
**8:15 PM** ..... KACHASHI - RYUKYU KOTEN AFUSO RYU ONGAKU KENKYUU CHOICHI KAI USA/HAWAII

## SUNDAY, AUGUST 31, 2025

- 10:00 AM** ..... PROGRAM OPENING  
**10:05 AM** ..... HUOA ICHI GO ICHI E CLASS  
**10:25 AM** ..... THE KILAUEA OKINAWA DANCE CLUB  
**10:45 AM** ..... DIGNITARIES' GREETINGS  
**11:10 AM** ..... TAMAGUSUKU RYU SENJU KAI FRANCES NAKACHI RYUBU DOJO  
**11:30 AM** ..... TOYAMA KYUZO ROMAN THEATER CO. (KIN TOWN)  
**11:52 AM** ..... 125TH ANNIVERSARY ESSAY CONTEST WINNER  
**12:00 PM** ..... NIDAIME TEISHIN KAI HAWAII SHIBU & HUOA SANSHIN CLASS  
**12:20 PM** ..... JIMPU KAI U.S.A. KIN RYOSHO RYUKYU GEINO KENKYUSHO HAWAII SHIBU  
**12:40 PM** ..... HALAU O NA PUA KUKUI  
**1:00 PM** ..... CHINAGU EISA HAWAII  
**1:20 PM** ..... SHOSHIN DANCE COMPANY  
**1:40 PM** ..... HAWAII OKINAWA SHINDEN SHORIN RYU KARATE ASSOCIATION  
**2:00 PM** ..... AZAMA HONRYU ALLISON TOKUKO YANAGI RYUKYU DANCE STUDIO  
**2:20 PM** ..... NOMURA RYU DENTOU ONGAKU KYOUKAI HAWAI'I SHIBU  
**2:40 PM** ..... UTA MAAI  
**3:05 PM** ..... KACHASHI - RYUKYU KOTEN AFUSO RYU ONGAKU KENKYUU CHOICHI KAI USA/HAWAII

# Okinawan Festival Favorites

Be sure to try everything at this year's 43rd Okinawan Festival.  
We'll be making all of your favorites! Price list available at [www.okinawanfestival.com](http://www.okinawanfestival.com)



Andagi



Andadog



Champuru Plate



Oki Dog



Okinawa Soba



Pigs Feet Soup



Yaki Soba

## ANDAGI 3 FOR \$4

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.

## ANDADOG 1 FOR \$4

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

## CHAMPURU PLATE \$9 VEGETARIAN

**CHAMPURU PLATE \$7**  
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 & RICE \$8

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

## CHILI FRANK PLATE \$10

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

## OKI DOG \$10

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

## OKINAWA SOBA \$12

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.

## PIG'S FEET SOUP \$15 (Saturday all day, Sunday morning only)

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 \$9

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

## YAKITORI STICK \$2

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

## YAKITORI BENTO \$7

Two yakitori sticks with rice and furikake.

## OKINAWAN SWEET POTATO (Steamed) \$6

Sold at Country Store

## HOT COFFEE \$2

Andagi and coffee, a perfect match!

## BOTTLED SODA (20 oz.) \$3

## BOTTLED WATER (16 oz.) \$2

## BON DANCE BENTO \$12

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



# Okinawan Festival Food Booth Volunteer 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:** Haeburu Club (morning), Club Motobu (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 Cooking:** TBD, Selling: Bito Doshi Kai  
**Sunday:** TBD

## YAKITORI

**Saturday:** Haneji Club  
**Sunday:** Ginoza Sonjin Kai

## BON DANCE BENTO

**Saturday Evening:** Courtney's Team

# Festival Booth Volunteer Schedule

## ADMISSION

**Saturday & Sunday:** Shinka and Friends

## BONSAI DISPLAY

**Saturday & Sunday:** Hawaii Bonsai Association

## BUNKWA NU SHIMA (VILLAGE OF CULTURE)

**Saturday & Sunday:** Hui O Laulima, Shimakutuba

## CHILDREN'S GAMES

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

## COLD DRINKS

Club Motobu

## COUNTRY STORE

**Saturday & Sunday:** Aza Yogi Doshi Kai, Yomitan Club

## CRAFT GALLERY

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

## 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 and friends

## INFORMATION

**Saturday:** Jo Ige's team  
**Sunday:** Clayton Uza's team

## KEIKI KORNER / ROBOTICS

**Saturday & Sunday:** Club Motobu

## OKINAWA WELLNESS EXPERIENCE

**Saturday & Sunday:** Mana-Su, EM Hawaii, JTB Hawaii, Phiten Hawaii, Hawaii Green Growth, Okinawa Wellness Workshop

## PLANTS, HANAGI MACHIYA-GWA

**Saturday & Sunday:** Yonashiro Chojin Kai

## VIP/OKINAWAN GUESTS

**Saturday & Sunday:** HUOA Past Presidents

## VOLUNTEER FOOD/DRINK

**Saturday:** Itoman Shijin Kai  
**Sunday:** Yonabaru Chojin Kai

## FRIENDS OF HUOA

**Saturday & Sunday:** Respective organizations

# Okinawan Culture, Specialty Items & Activities

Visit [www.okinawafestival.com](http://www.okinawafestival.com) for more details.

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

## BUNKWA NU SHIMA - VILLAGE OF CULTURE

Bunkwa Nu Shima, Hui O Laulima's Village of Culture, features a variety of displays, demonstrations, and hands-on activities related to Okinawan culture, including Shimakutuba (indigenous languages of Okinawa) and children's crafts. Okinawan kimono and paranku dressing with professional photos are available for a fee, as well as the cultural cookbook – Chimugukuru. This year's special exhibit will showcase Okinawan Cuisine with informational displays, cooking demonstrations, and sampling of yakisoba, ashitibichi, champuruu, mozuku, and saataa andagi. Special guest entertainers from Okinawa and other spontaneous performances are expected throughout the weekend, so pop into the Village for a healthy dose of culture and fun.



## CHILDREN'S GAMES

Step right up to the Children's Games Booth and dive into a world of fun and excitement! We've got a fantastic lineup of classic games that kids love, including the popular Japanese Yo-Yo Tsuru — try to hook and reel in your very own colorful water balloon yo-yo! Test your aim and skill with the Andagi Toss, a fun challenge that's sure to make you smile. Feeling lucky? Give Plinko a shot and see if you can win a prize! If you love fishing, our Fishing game lets you reel in some fantastic surprises, and the Soda Ring Toss is perfect for showing off your tossing skills.



## ROBOTICS & KEIKI KORNER

Robotics features robotics teams from several schools. The Keiki Korner is a safe and fun area designed for children of preschool age and below. Admission is 3 scrips per child (parents are free). This year's theme is "Rubber Ducky." There are lots of soft things, tabletop games, silk scarf

blowers, a coloring section with low tables and special crayons for pre-school-age kids, and more. There is also a stroller parking area and chairs for weary parents (and older siblings) to enjoy a small break.



## MACHIYA-GWA - COUNTRY STORE

The Machiya-gwa will have very unique and NEW products this year from local Uchinanchu and Uchinanchu-at-heart businesses. Exclusive Andamiso prepared by Yomitan and Aza Yogi Doshi Kai Club members. Refreshing Plantation Ice Tea or Butterfly Lemonade from Jane's Tea Stand served in a limited edition 43rd Annual Okinawan Festival acrylic milk carton (Get a free 16 oz. cup of tea or lemonade with the purchase of a milk carton). Pack all your goodies with our exclusive Eco Bags and Cooler Bags. Hope to see you there!

## FEATURED LOCAL VENDORS INCLUDE:

Aloha Tofu	Hawaiian Classic	Nakina's Treasures
Armstrong Produce	Kitchen	Okuhara Foods
Aza Yogi Doshi Kai & Yomitan Club(s)	Hawaii's Best Haupia	Shimazu Store
Asato Family	Huff n' Puff	Sumi's Sunflower Creations
Sherbert	Ige's Halawa	Sumida Farms
Cream & Sgar	Jane's Tea Stand	Teruya's Andagi
Creative Gifts by Doreen	Kamiya Papaya	Ulu Mana
North Shore Market	Kansai Yamato Products	You Made This For Me
Macadamia Nut Company	Kilani Bakery	Yummyhara
HUOA Gift Shop	King's Hawaiian	And Many More...
Hawaii Bake Shop	Masa's Cafeteria	
	Matty's Munchies	





## CRAFT GALLERY

Discover your favorite products, from unique clothing and jewelry to funky T-shirts and charming gift items. Explore treasures crafted by Hawaii's most beloved and talented artisans—plus, enjoy a special bonus with the addition of two skilled crafters from the continent. Don't miss this opportunity to find one-of-a-kind pieces and support local creators!

### FEATURED CRAFTERS THIS YEAR ARE:

Anara is – Erika Nara	Haitai Hawaii – Eriko Paquin	Little Craft Shack – Lynn Lum
Beads & Things by Kori – Kori Lau	Hapa House – Tara Arume-Nitta	LooChoo Nation – Grant Miyashiro
Cane Haul Road – Grant Kagimoto	Hawaii Handweavers' Hui Hello Sushi Store	Mise Kimoto – Shannon Loo
Carol Sakai Designs – Carol Sakai	– Brian Kanagi	Miyako & Co. – Tiffany Anzai
CAS Crafts and Collectibles	It's About Time – Bryan/Christine	Oahu Potter's Association
– Cary Hirayama	Yoshimura	One by One Enterprises –
Clint Takemoto	Janimals – Janis/ Wes Isa	Philip Markwart
Creative Fibers – Barbara Davis	JEN-E – Jennifer Tamayose	Reb Designs – Renee Blue
Decowoods by Cindy – Cynthia Ramos	Joy Ishihara	Rocky's Dad Crafts – Boyd Sadanaga
E.L. Woodworks – Ernest Loo	KathleenGrace – Claudette Chee	Silver Spring – Kwansuk Wong
Emi Ink – Stacey Shiroma	Kawaii Hawaii – Linda Kashinoki	Sumofish – Brant Fuse
GTees – Gordon/ June Tsukamoto	Kawaii Mono – Marisa Gee	UNIK Gifts and Things – David/ Jenny Lau
Glass Fusion Collective	Kissy – Michelle Shigezawa	Yeung's Arts & Crafts – Judy Yeung
	Leahi Gifts – Michelle Simpson	



## HEIWA DOORI - 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), goya-cha (bitter melon tea), Okinawa soba noodles, andagi mix, shikwasa (Okinawan lemon-lime) juice, kokuto (black sugar candy), and much more!

## HUOA STORE

Select HUOA merchandise will be available for sale, including polo shirts, hats, jerseys, and shirts in collaboration with In4mation, books, and more!



## DISCOVER THE OKINAWA

### WELLNESS EXPERIENCE AT THE OKINAWAN FESTIVAL 2025

This Labor Day Weekend, take a break from the bustle and step into a space of renewal at the Okinawa Wellness Experience, part of the Okinawan Festival 2025 at the Hawai'i Convention Center, August 30–31.

This isn't just another booth area; it's a space to reconnect with what truly matters: health, balance, and community.

#### • SIP THE SECRET OF LONGEVITY

Try Mana-Su, a refreshing Okinawan tonic packed with wellness benefits. Learn how this centuries-old remedy supports vitality. Visit [HealthyManaSu.com](https://HealthyManaSu.com) for more.

#### • EXPLORE THE POWER OF MOAI

Discover Moai, the Okinawan tradition of supportive social circles. These lifelong friendships are a key to happiness and resilience.

#### • PLAN YOUR JOURNEY TO OKINAWA

Get details on the Okinawa Wellness Experience Tour coming in April 2026 with JTB, your chance to walk the path of Okinawan wellness.

#### • HANDS-ON HEALING WITH LOCAL EXPERTS

Relax with a natural massage from specialists rooted in our local Okinawan community. These healing hands offer more than comfort; they carry tradition, care, and cultural wisdom.

#### • HELP HEAL OUR AINA

Discover how Genki Balls are being utilized to clean the Ala Wai Canal and promote environmental care through simple, community-driven action.

#### • AWAMORI WITH ALOHA

Experience Awamori Diplomacy with Aloha Awamori, a taste of connection and culture. Plus, meet Shaka Spirits, a bold new brand linking Okinawa, Hawai'i, and the world through the spirit of Awamori.

This is your invitation to experience Okinawan culture with heart, hands, and healing. Step inside the Okinawa Wellness Experience, where tradition becomes transformation.

## OKINAWAN GENEALOGICAL SOCIETY OF HAWAII (OGSH)

Mensore! Come and see a pictorial and text display, a 125 year timeline, that will provide information about immigrants' experiences and their accomplishments extending to the Nisei, Sansei, Yonsei generations and beyond. The Research Team will acquaint visitors to the genealogy search process, provide information on Ryukyuan and Okinawan history and cultural practices, and assist with collecting available information on immigrant relatives. Members will be selling the "Beginner's Guide to Genealogy Research," bookmarks with a respective family name in English and

# Okinawan Culture, Specialty Items & Activities

Visit [www.okinawanfestival.com](http://www.okinawanfestival.com) for more details.

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

Japanese, and a series of “Short Story” books written by Okinawans about memorable events in their lives here in Hawaii and/or in Okinawa during the past 125 years. “Let your Fingers Do the Walking” and browse through our catalogues of Uchinanchu immigrants to Hawaii and the rest of the world. Visit our two “Do it Yourself Okinawan Genealogy” kiosks, search our 60,000 record database for your Issei and learn how to use our mobile app to start finding your roots.

## PLANTS - HANAGI MACHIYAGWA

As you enter the Hawaii Convention Center Exhibition Hall, you must visit the Plant Booth to see 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. Our returning plant vendors are eager to provide you with many of the popular plants from past Festivals. See you at the Festival and take some time to smell the flowers.



## FRIENDS OF HUOA

Visitors can explore informational tables hosted by a variety of groups and institutions from both Hawaii and Okinawa. The space highlights the Hawaii Okinawa Student Exchange Program (HOSEP), offering opportunities to meet past participants and learn about this enriching experience. Connect with representatives from the University of the Ryukyus, Kapiolani Community College, Center for Okinawan Studies and Center for Oral History at UH Manoa, making it a

perfect place to discover educational collaborations and cultural exchange opportunities.

The Born Again Uchinanchu table will host former Governors John Waihee and David Ige, who will be joining author Karleen Chinen in autographing her widely-acclaimed “Born Again Uchinanchu” books. Look for them after you buy your books from the HUOA Store!



## BINGATA & PARANKU WORKSHOPS SPONSORED BY OKINAWA PREFECTURAL GOVERNMENT\*

Shingo Yamashiro from Gusuku Bingata will be returning to the Okinawan Festival to lead his popular hands-on Bingata dyeing workshop. Bingata (紅型), meaning “red style,” is a cherished traditional art of Okinawa that employs a stenciled resist dyeing technique. Founded 54 years ago, Gusuku Bingata Dyeing Studio, located in Urasoe City, Okinawa, is dedicated to preserving this dyeing method that has been passed down for over 500 years. Their philosophy, “adding color to your life with Bingata,” embodies their commitment to keeping this beautiful tradition alive while giving it a modern touch.

Rina and Yu Tamaki of Okinawa Eizo Center Co, project coordinator for the Okinawa-Hawaii 125th Anniversary Exchange Promotion Project, will host a hands-on Paranku workshop at the Okinawan Festival. Tamaki has long been involved in cultural preservation through exchanges with Uchinanchu communities around the world. Participants will make a craft Paranku (hand drum) and have an opportunity to learn Eisa from Sho and Ryu Yoshida of Naha Daiko, a creative Eisa performance group.

*\*Editor's note: due to very limited capacity, sign-ups to participate in the workshop sessions were offered online prior to the festival and may not be available by the time of this publication.*



# Okinawan Festival T-shirts

Available for purchase in the T-shirt booth

## 2025 OKINAWAN FESTIVAL THEME



Front

Back

## 2025 CHIBARIYO!



Front

Back

## 2025 OKINAWAN FESTIVAL ANDAGI



Front

Back

## 125TH ANNIVERSARY



Front

Back

## STYLES

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.

## PRICES

\$25 for adults (all styles, including tanks)  
\$20 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.)

## Bon Dance Towel

Find it at the Information and HUOA Store booth,  
or [www.shophuoa.com](http://www.shophuoa.com)

PRICE  
\$8



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I am available to respond 24/7 via email!



Securitas

# Okinawan Festival Entertainment Highlights

## Agari Sisters

The Agari Sisters, Kaede (14 years old) and Kana (12 years old), are an up-and-coming duo who have performed throughout Okinawa. They began performing in March 2024 after being dubbed “Agari Sisters” by Shuken Maekawa. They have



garnered overwhelming support from Misako Koja, Hajime Nakasone, Akane Murayoshi, Yoshinori Nishidomare, and Masahige Nishidomari among other great Okinawan Musicians.

They recently performed at multiple venues throughout Tokyo, Japan, and are fresh off performing in Alaska. You can watch them play traditional Okinawan music, Hawaiian music, 1950s rock, and Alaska-themed country music on sanshin, ukulele, and taiko.

Listen here: [youtu.be/V2CNe-HMXxY?si=pkI8BKLdhiF6zpeh](https://youtu.be/V2CNe-HMXxY?si=pkI8BKLdhiF6zpeh)

## Halau O Na Pua Kukui

Hālau O Nā Pua Kukui, located in Kapālama/Kalihi under the direction of Kumu Hula Ed Collier, was established in 1975 as a school to teach students about Hawaiian language, culture, song, and dance. Since its opening, the school has grown to teach children and adults, both men and women. The halau has competed in several Merrie Monarch Festivals and hula competitions in Hawaii, California, and Japan.

In addition to being the kumu hula of Halau O Na Pua Kukui, Uncle Ed Collier was the kumu hula at ‘Iolani School for 22 years. He has a deep passion for hula and considers it to be an endless process of learning. He has also served as a judge at the Merrie Monarch Festival, as well as at numerous other competitions here in Hawaii, the continental USA, and Japan.

## Ka Lehua Hula Studio

The Ka Lehua Hula Studio opened in Chatan, Okinawa, in 2010 and is celebrating its 15th anniversary this year. They regularly perform at events in and outside of Okinawa, including at resort hotels and US military bases.

They are truly honored and grateful to perform at the



Okinawan Festival this year. They hope you enjoy watching their performance and want to continue serving as a bridge between Okinawa and Hawaii.

## Toyama Kyuzo Roman Theatre Company

The Toyama Kyuzo Roman Theater Group is a group composed of elementary school, junior high school, high school, and graduate students from Kin town in Okinawa. Their performance tells about the life of Toyama Kyuzo, the grandfather of Okinawan immigration. Through song and dance, they hope to tell the story of his indomitable spirit at that time.



## Uta Maai

Returning to the Okinawan Festival stage, Uta Maai, which means to sing as if blossomed flowers are dancing, is composed of members: Jyunji Tobaru and Ramu Tobaru. The group was formed by lead vocalist, Jyunji Tobaru who is originally from Kumejima but now resides in Okinawa City and performs at various places around Okinawa. He was a good friend of the late Derek Ichiro Shiroma sensei and joined him in 2015 to perform at Jikoen Hongwanji for the





“Giving Back to Hawaii” event. Shiroma sensei’s son, Kaeo Shiroma, will be accompanying the group this year as well. Samba player and background vocalist, Ramu Tobaru, is Jyunji’s cousin’s daughter and can be seen performing with many Okinawan music groups around Naha.

Together, they cover various traditional Ryukyuan songs as well as modern Okinawan pop music.

### Naha Izumizaki Hatagashira Hozon Kai

Back again for another year is Naha Izumizaki Hatagashira Hozon Kai! Hatagashira can be seen at many festivals and parades in Okinawa, as each one is a unique representation of the villages and neighborhoods throughout the islands. Carrying the hatagashira requires much strength, balance, and focus because it involves lifting and balancing the large pole with a flag and decorative lantern at the very top. There are only a few places where you can see hatagashira performed outside of Okinawa, so you don’t want to miss this chance to see it! 🇺🇸



## Okinawan Festival Parking

### Hawaii Convention Center

Enter from Kalakaua Ave. The parking lot is on the second floor. It will be open from 7:00am 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 going to alternate parking sites.**

### ALTERNATE PARKING SITES

#### Civic Center Municipal Parking Lot

346 Alapai Street, entrance located on Beretania Street. 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 \$5 at the Festival’s information booth in the Exhibit Hall. No charge for the ride FROM the parking lot. Shuttle hours: Saturday 7:00am-10:00pm & Sunday 7:00am-6:00pm.

#### Ala Moana Center (hourly rates)

Paid parking available only in areas where the PREMIUM parking signs are posted. Hourly fees vary. No discount code in 2025

#### Pan Am Building

Enter the parking lot from Makaloa Street. It will be open on Saturday from 9:30am to 9pm and Sunday from 9:30am to 4pm. Parking fee is \$6 for 8 hours, \$3 for every 30 minutes thereafter. Payments can be made by credit card ONLY at the exit after pulling a ticket at the entrance. Walk 5 to 10 minutes to the Hawaii Convention Center.

## HI Now Takeover Okinawan Festival Week

**August 25 - 30, 2025 | 3–4 pm**

**Live on Hawai’i News Now  
KGMB, KHNL & K5**

**Also watch in HNN YouTube,  
Facebook and on [HINowDaily.com](https://www.hinowdaily.com)**

# 6<sup>th</sup> Annual Okinawan FEASTival: 09/01–09/11

[www.hawaiiokinawans.com](http://www.hawaiiokinawans.com) (scan QR code to the right)



Support our Okinawan owned food related businesses from September 2nd to the 16th! Go to [hawaiiokinawans.com](http://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. Each participating restaurant will be offering specials based on what their business can handle. FEASTival is a celebration of Okinawan cuisine and our rich restaurant history. *Kame Kame! We go eat!*

## ALOHA AMIGO (OKINAWAN AT HEART)

Aloha Amigo (400 Royal Hawaiian Ave) is featuring their Oxtail Birria "Ramen" using Okinawan Soba noodles. They will also have their version of Koregusu using Tequila instead of Awamori with chili peppers. 9/1-9/15. Specials available as a dinner option after Okinawan Festival! Call (808) 200-3954 to make reservations. 3 hour validated parking at Waikiki Shopping Plaza.



per order. Yushidofu and a smaller 75th Anniversary edition Ohana Soy Sauce will be on sale. Please pre-order by calling (808) 845-2669. Hours: Sun, Mon, Tue, Thur, Fri - 7am to Noon. Wed and Sat - 7am to 10:30am.

## BEER LAB HAWAII

Beer Lab will be creating a new version of their Okinawan Sweet Potato Beer! This is a special release. Details on how to pre-order and where to drink these beers on tap will be at [beerlabhi.com](http://beerlabhi.com). Beer Lab Pearlridge is working on a FEASTival dish and maybe a dessert to go along with this beer.



## CHIBI CONFECTIONERY

Garrett Shiroma is featuring Okinawan Sweet Potato Crunch (a layer of Okinawan

sweet potato on a buttery mac nut crust) and a new special this year: Shikuwasa Jello Cream Pie slices. Order at [chibiconfectionery.com](http://chibiconfectionery.com) or check for pop up locations.



## CHILLEST SHAVE ICE

Shave Ice Guru Aaron Wong now has a storefront in Kaimuki! Located at 3408 Waialae Ave, #102, Chillest Shave Ice will be offering a Shikuwasa (Okinawan citrus) Shave Ice with a Caramel Kokuto drizzle. Maybe Okinawan Zenzai will make an appearance! Follow them on IG (@chillestshaveice)

## IGE'S HALAWA

Ige's Halawa will hold their Okinawan FEASTival Sale on Saturday, September 13th from 10:00am-4:00pm. They will open the pre-order for some items on our website [igeshalawa.com](http://igeshalawa.com) on September 1st! Everything else is first come first served!

## KAPA HALE (OKINAWAN AT HEART)

Let us Shoyu! (Fried Okinawan Rafute) Chef Keaka Lee of Kapa Hale (4614 Kilauea Ave. Ste. 102) will be

featuring Let Us Shoyu - Fried Okinawan Rafute, Pickled Ginger Scallion. Call 808.888.2060 or order online ([www.kapahale.com](http://www.kapahale.com)). IG: @4614kapahale



## KIN WAH CHOP SUEY

Mention Okinawan FEASTival and for orders \$50 and over, Kin Wah will add in a free Pork and Bittermelon dish OR Crispy Gau Gee. Call (808) 247-4812 to make a reservation or place a take out order. Available September 2 to 9.



## MASA & JOYCE

Masa & Joyce Okazuya (45-582 Kamehameha Hwy) will be offering Okinawan Abura Miso (seasoned miso using crispy pork), Abura Miso Musubi, jyu shi me (Okinawan rice soup), Andagi, Okinawa Soba, Pigs Feet Soup, Hawaii



## ALOHA ANDAGI

Junko Bise's regular and Okinawan sweet potato Andagi, as well as Okinawan Boroboro Jushime (Okinawan seasoned rice). Sold in the covered parking lot of Marukai Dillingham. Saturday 09/20 & Sunday 09/21. 8am to 3pm (or sold out). IG: @alohaandagi\_llc

## ALOHA TOFU FACTORY

Jimami Tofu (Okinawan peanut tofu) will be on sale for pick up at the factory from 09/01 to 09/13 during regular hours. 50 orders made per day, limit of 5 Jimami



# 6<sup>th</sup> Annual Okinawan FEASTival: 09/01–09/15

[www.hawaiiokinawans.com](http://www.hawaiiokinawans.com) (scan QR code to the right)



Okinawan style Oxtail Soup, and Okinawan Sweet Potato Mochi. Available 9/1 to 9/15 (Closed Tuesdays). Call 808-235-6129 to pre-order and set the date and time of pickup.

## SHIOKETH (SINGAPOREAN STREET FOOD)

Chef Emily Terukina of Shiokeith (1720 Palolo Ave.) celebrates the flavors of the islands with their black iced tea topped with creamy Okinawan black sugar cold foam paired with their signature kaya toast, a sweet bun filled with caramelized pandan egg coconut jam. A tropical fusion of Singaporean comfort and Okinawan soul. This exclusive special will be available

on September 6 & 13. Order online ([shiokeith.com](http://shiokeith.com)).



## SUNRISE RESTAURANT

Debut of the Sunrise Okinawan Bento (Yakisoba, Goya Champuru, Rafute (Shoyu Pork), Tamagoyaki, Tsukemono, and Rice. Take out orders of Pig Feet Soup, Nakami Soup, Spare Rib Soup, Special Miso Soup, and Okinawa Soba available.

MUST PREORDER by calling (808) 737-4118. September 2-8 (closed Sunday).

## TERUYA'S ANDAGI

Teruya's Andagi (1104 Pensacola Street) will be offering a FEASTival Special again. Details to be announced at [hawaiiokinawans.com](http://hawaiiokinawans.com) when they are finalized. IG: @teruyas\_andagi



## YO MAMA'S MOCHI & SNACKS

Arlene Tokuda will post details on her special at [yomasmochiandsnacks.com](http://yomasmochiandsnacks.com)

## ZIGU (OKINAWAN AT HEART)

ZIGU (413 Seaside Ave #1f) has four Okinawan

FEASTival Specials: Okinawa Mozuku Shooter, Kurobuta Pork Rafute, Fried Okinawa Soba Noodles, and Okinawan Sweet Potato Creme Brulee. They are currently working on cocktail and drink specials. Specials available as a dinner option after Okinawan Festival! Call 808-212-9252 for reservations. IG: @zigu.hi 🍷

**ZIPPY'S**

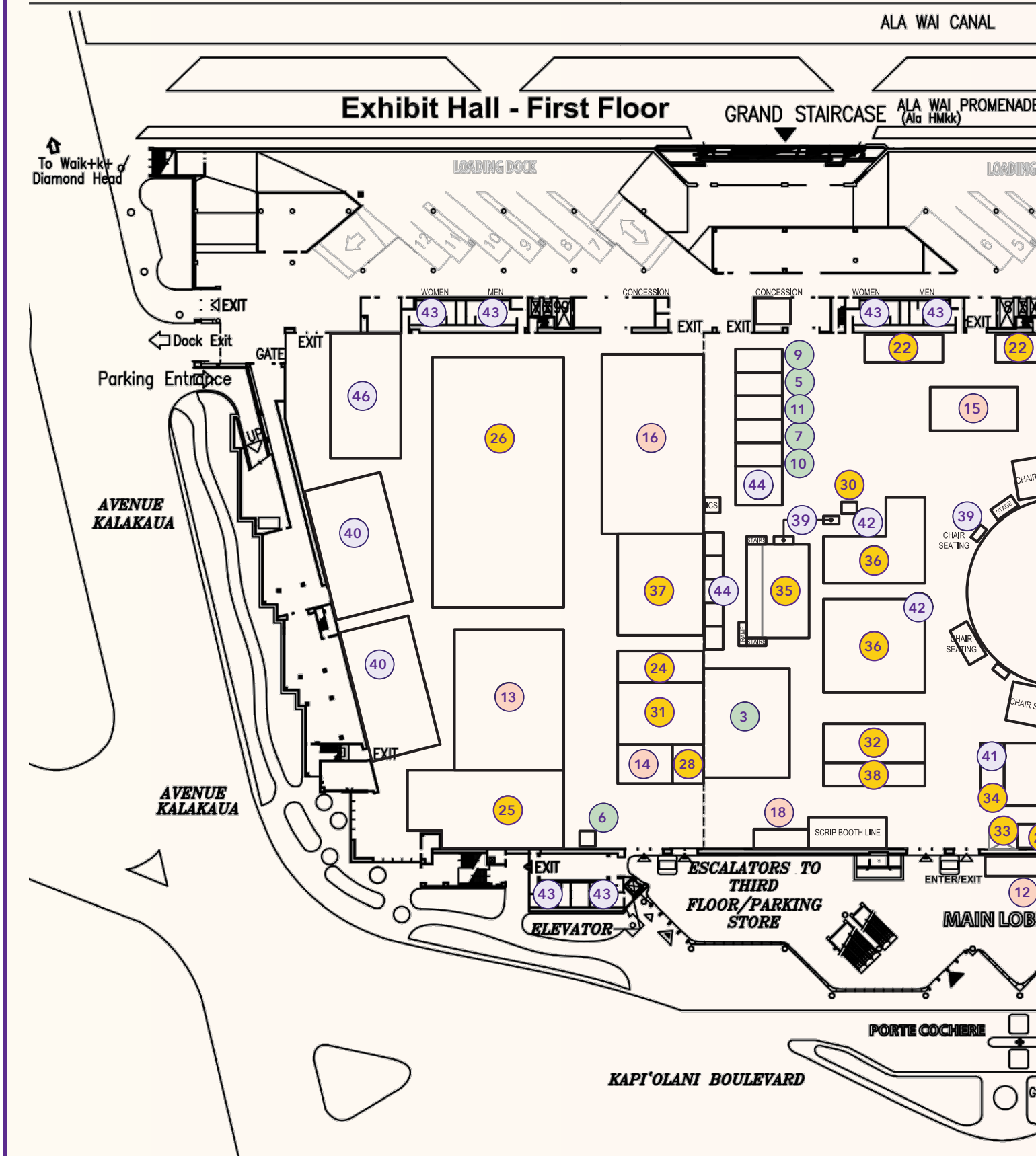
**PROUD TO SUPPORT THE  
2025 OKINAWAN FESTIVAL**

Congratulations to the Hawaii United Okinawa Association for your continued legacy of preserving Okinawan culture in Hawaii.

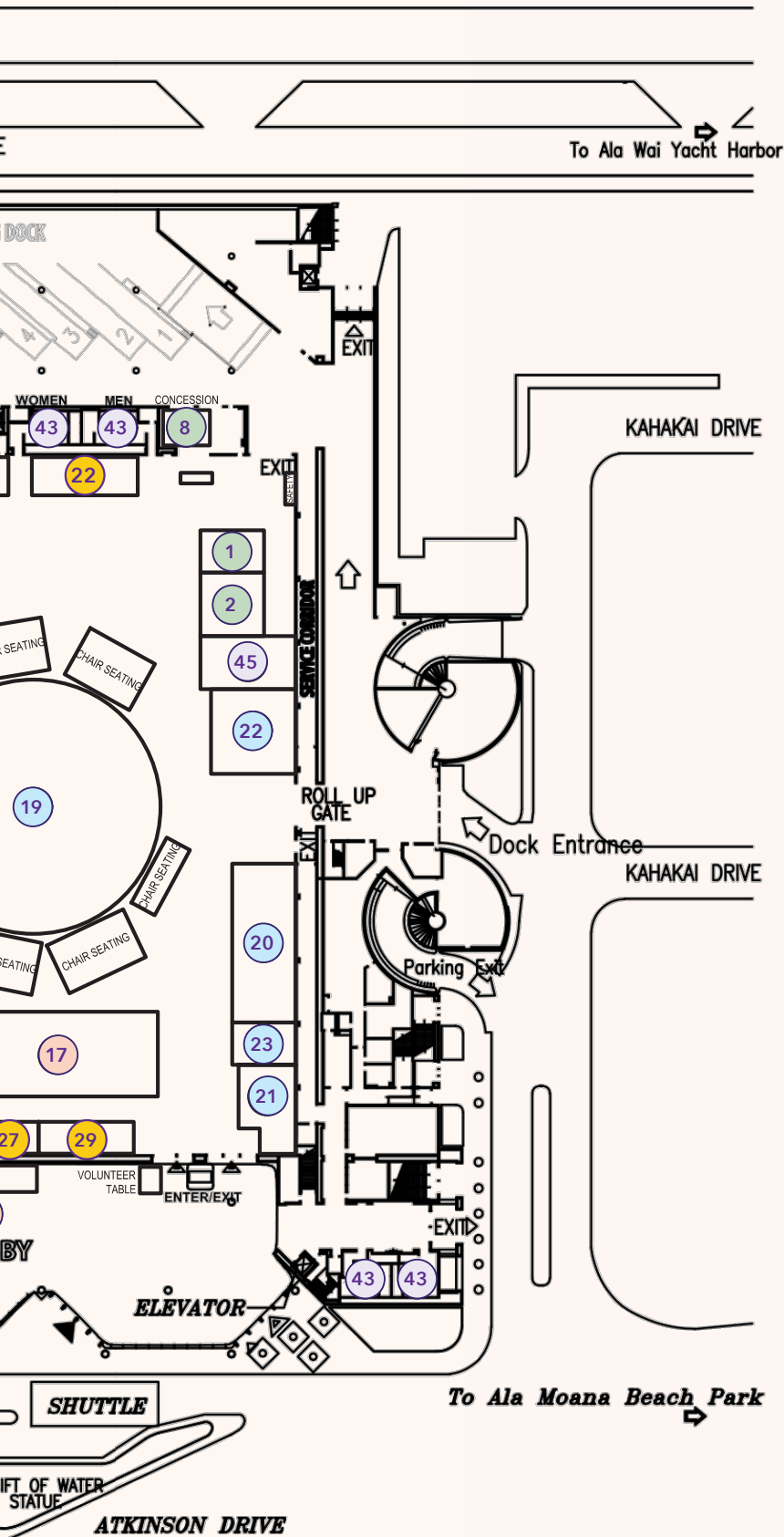


# 43<sup>rd</sup> Okinawan Festival Map

August 30 & August 31, 2025 | Hawaii Convention Center







## Attractions & Other Booths

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

### EAT

- 1 ANDADOG
- 2 ANDAGI
- 3 BEER GARDEN
- 5 CHAMPURU
- 6 COLD DRINKS
- 7 OKIDOG / CHILI
- 8 OKINAWA SOBA
- 9 PIG'S FEET SOUP
- 10 YAKISOBA
- 11 YAKITORI

### SHOP

- 12 ADMISSION
- 13 HEIWA DORI  
MARKET PLACE
- 14 HUOA STORE
- 15 FESTIVAL SHIRTS
- 16 MACHIYA-GWA  
COUNTRY STORE
- 17 PLANTS
- 18 SCRIP
- 26 CRAFT GALLERY

### PLAY

- 19 BON DANCE
- 20 CHILDREN'S GAMES  
(WARABI CORNER)
- 21 KEIKI KORNER
- 22 REST AREA
- 23 ROBOTICS

### DISCOVER

- 24 BONSAI DISPLAY
- 25 BUNKWA NU SHIMA  
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- 27 HEALTH GROUP  
BLOOD PRESSURE  
MONITORING  
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- 46 VOLUNTEER MEALS



**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 781 donations totaling \$199,588.20. 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!*



SCAN TO MAKE  
A DONATION

### Contributions from the Annual Giving Campaign and other non-specified monetary donations from May 1 to June 30, 2025

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Kikumi Nakata by Nancy K. Hirahara

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In Memory of Wallace S. & Helen Y. Waniya

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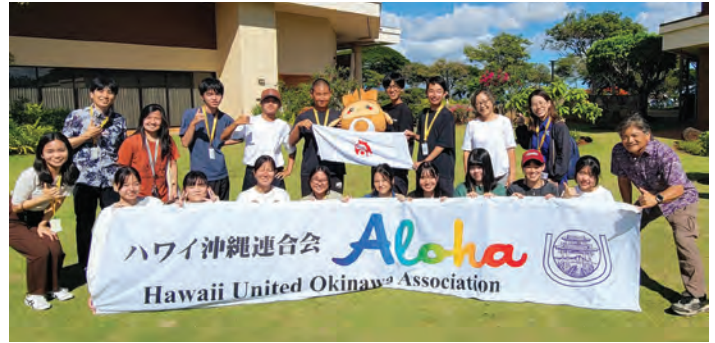
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**MAUI - 871-7921**



### 2025 MOKK Scholarship Recipient

**EACH YEAR, THE MAUI OKINAWA KENJIN KAI (MOKK)** awards scholarships to outstanding high school graduates from Maui. This year, one recipient received a \$1,000 scholarship from MOKK. This program has awarded more than \$70,000 since 1977 to deserving students who are members of MOKK or are of Okinawan ancestry. The scholarship recognizes academic achievement, school and community activities, financial need, and connection with Okinawa. This year's recipient is Kelsie Tamayose, a graduate of King Kekaulike High School. Kelsie is the daughter of Chad and Janelle Tamayose. Congratulations, Kelsie!



### Oroku Aza Jin

**ON SUNDAY, JULY 20, OROKU AZAJIN** held its summer picnic at Magic Island. It was a sunny, breezy day, especially considering there were rain reports and a tsunami watch the night before.

I would like to thank all the incredible volunteers who make the picnic possible - from organizing and prize-shopping to tent setup, bento distribution, and contest coordination. Big mahalos to the MCs, game coordinators and coaches, shave ice crew, and the Oroku Band—your energy kept us encouraged throughout the day.

But most of all, thank you to our club members who set aside time each year to attend the picnic. It is because of you that our summer picnic remains a cherished, shared tradition that spans generations. *Ippee niffee deebiru!*



## Celebrating 125 years of Okinawan immigration & Hawai'i's 43rd Okinawan Festival!



*Chibariyo HUOA!*

**Shaheen & Gordon**  
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# Happy 125th Anniversary of Okinawa to Hawaii Immigration

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## 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
<b>Legacy Ballroom</b>	300	800
<b>Legacy I Ballroom</b>	150	350
Available Monday to Thursday, excluding Holidays		
<b>Legacy II Ballroom</b>	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](http://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  
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Also Included with your menu price:

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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**



### Club Picnics

Aza Gushikawa Doshi Kai



Aza Yogi Doshi Kai  
& Bito Doshi Kai



Gaza Yonagusuku Doshi  
Kai & Nishihara Chojin Kai



Gaza Yonagusuku Doshi  
Kai & Nishihara Chojin Kai



Ginowan Shijin Kai



Aza Yogi Doshi Kai & Bito Doshi Kai



Gaza Yonagusuku Doshi  
Kai & Nishihara Chojin Kai



Ginowan Shijin Kai



Gushichan Sonjin Kai

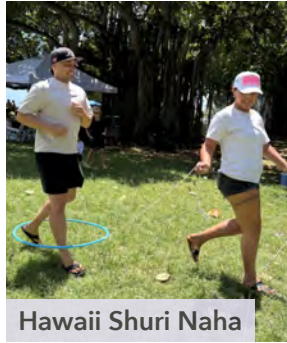


Gushichan Sonjin Kai





Hawaii Sashiki Chinen Doshi Kai,  
Ozato Doshi Kai, & Tamagusuku



Hawaii Shuri Naha

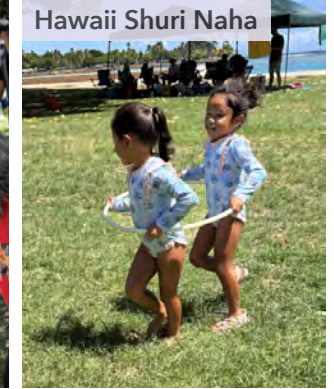


Hawaii Shuri Naha

Hawaii Sashiki Chinen Doshi Kai,  
Ozato Doshi Kai, & Tamagusuku



Hawaii Shuri Naha



Itoman Shijin Kai and Club Motobu



Itoman Shijin Kai and Club Motobu



Nakagusuku Sonjin Kai



Nakagusuku Sonjin Kai



Oroku Azajin



Oroku Azajin







Hideko Tamagusuku



Setsuko Tamagusuku



Ritsuko Minakawa, second generation grandmaster, representing Takako Sato sensei



Mieko Kinjo and Yoshiko Tanita

## “Super Senseis From Okinawa”

**I**N THE 1980S, when the leaders of the United Okinawan Association were thinking about how to preserve, promote, and perpetuate the Okinawan culture in Hawaii, they thought: Hey, let's go build a cultural center! It'll serve as a magnet to draw the younger generations into the organization and thus enable the Okinawan culture to bloom for perpetuity!

When the five Super Senseis of Okinawan dance in Okinawa first heard about Hawaii's plan to build a cultural center, or bunka kaikan, they jumped right in to get the fundraising started in 1986 and 1987.

Those Super Senseis were sisters Yoshiko Tanita and Mieko Kinjo, as well as Takako Sato, Setsuko Tamagusuku and Hideko Tamagusuku. They brought their students along for benefit performances at Farrington High School Auditorium and NBC Concert Hall. They were accompanied by Super Sensei musicians Choichi Terukina and

Mitsufumi Shimabukuro.

All the performers paid their own travel and hotel expenses to come to Hawaii to help us raise money for our cultural center!

All four benefit performances, three in 1986 and one in 1987, were sold out and successful in promoting the bunka kaikan project in its early years. Because of them the Hawaii Okinawa Center opened on time in 1990, the 90th anniversary of Okinawan immigration to Hawaii.

Well, the Super Senseis are B-A-C-K, this time promoting the Okinawan community's book, “Born Again Uchinanchu,” covering the blossoming of Okinawan culture in Hawaii and the rise of the Okinawan community here. The book mentions their early contributions toward building HOC. Our Okinawan community owes a deep sense of gratitude to those beautiful ladies!



**125**


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Choichi Kai USA Hawaii**

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**save the date**  
**Sunday, 09/14/25**

**2:00PM**  
Doors Open 1:30PM

**Hawaii Okinawa Center**  
94-587 Ukee St., Waipahu  
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the 125th Anniversary of Okinawan Immigration Celebration*



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## HOSEP Essay

**WE SINCERELY THANK ALL HOSEP** participants for sharing your experiences through your essays. Your stories—about the connections made with your host families, the adventures with classmates, and your reflections on visits to memorials and museums—touched us profoundly. After careful consideration, we are pleased to announce that Miki Okata's essay has been chosen for publication in the HUOA Uchinanchu newsletter! We encourage everyone to read her piece and invite you to join us at this year's Okinawan Festival, where all submissions will be displayed at our HOSEP booth.

—Mr. Itomura, Ms. Nomura, Mr. Yamamoto

**I AM SOMEONE WHO** takes weeks to make decisions. Therefore, it was unusual for me to spontaneously apply to host an Okinawan student for two weeks. It came to be one of the best decisions I've ever made. At first, I was nervous about sharing my room with someone—let alone someone I'd never met before. However, the girl I hosted, Mei, and I became like real sisters in no time. I remember my family immediately launching her into "The Hawai'i Experience," and Mei going along for the ride despite how tired she must have been. Believe it or not, upon arriving in Hawai'i, not only did she cut down a banana tree, but also went to the Punahou Carnival, where we passed a giant turkey leg back and forth until midnight. (And the next day we woke up early to do a circle island, wow.) One of my best memories with her was on our last night—promising each other that we'd stay up until sunrise, only to laugh our stomachs sore until 3 a.m., and fall asleep with the lights still on. I'm sure the entire neighborhood heard us that night. Saying goodbye to her the next day was difficult, but I became excited to see her again in four months, to learn her culture, and to meet her family. Arriving in Okinawa was a shock. The early-summer 11 p.m. heat blasted into my face as soon as I set foot outside the airport. I remember Mei laughing when my eyes slowly drooped shut on the ride home. It was like no time



had passed since I had last seen her. The next day, we went to the beach wearing yukatas, and I struggled to pretend that I wasn't actively dying from the heat. Though by the end of my two weeks, I'd become accustomed to the temperature (and I'd grown to understand the importance of sunscreen). One of the things I was looking forward to the most was school. I was lucky to arrive right before the sports festival, where I ran in the relay race and danced alongside Mei's class. It truly was a once-in-a-lifetime experience to attend a Japanese school, and though I didn't understand most of what the teachers were saying, I still learned so much. As much fun as I had on the field trips with the rest of the HOSEP members, my fondest memories were shared with my host family. Not only the firsts, like seeing fireflies, but the "mundane," like simply going to the grocery store or watching my host father practice karate. I started writing a daily journal and took an incredible number of videos to ensure that I wouldn't forget anything that happened on the trip. In the end, the souvenirs aren't even close to the best thing I brought back home. It's the bond I shared with Mei and the memories I made with everyone that are what I carry with me the most.







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Celebrate 125 years of Okinawan spirit with every sip of Shaka Spirits, a unique Awamori-Rum blend honoring our shared heritage. From the early days of toiling in Hawaii's plantations, Okinawans earned their place through resilience, hard work, and unity. Crafted with aloha, this special edition supports worthy causes in our community, empowering the next generation of cultural ambassadors. Join us at the 2025 Okinawan Festival and raise a glass to our past, present, and future – Kari!



## 75 Years Strong

King's Hawaiian proudly celebrates 75 years of aloha, honoring the Okinawan community's enduring heritage across Hawaii and beyond.

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## Free Film Screening: Hawaii ni Ikiru (1965) BY THOMAS TARO HIGA

**THIS YEAR MARKS** the 60th anniversary of the documentary *Hawaii ni Ikiru (Life in Hawaii)*, produced in 1965 by Kibei Nisei Uchinanchu Thomas Taro Higa.

The film captures the daily lives of Okinawans across Hawaii's major islands, commemorating the 65th anniversary of Okinawan arrivals in Hawaii. Featuring a diverse array of individuals—some of whom may be your ancestors—the documentary offers a heartfelt glimpse into Okinawan history and community life in Hawaii. While the film is in Japanese, it will be screened with English subtitles.

Following the screening, Thomas Higa's son, Dr. Nolan Higa, will share insights about his father and the ideas that inspired the creation of this film. This will be a valuable chance to learn more about the filmmaker's vision and the significance of documenting Okinawan life in Hawaii. After the presentation, attendees will have the opportunity to ask questions and engage in a meaningful dialogue.

### ABOUT THOMAS TARO HIGA

Born on September 22, 1916, in Honolulu, Thomas Taro Higa was the son of Kana and Kamezo Higa from Kitanakagusuku, Okinawa. As the third of twelve children, he was sent to Okinawa at the age of three to be raised by his grandparents. He returned to Hawaii at age 11 to work on his father's farm.

During World War II, Higa served with distinction in the 100th Infantry Battalion, earning a Purple Heart after being injured in Italy. Later, he was sent to Okinawa, where he saved many lives by calling civilians out of caves during the battle. After the war, he played a significant role in the relief and rebuilding efforts in Okinawa, demonstrating his lifelong dedication to the Okinawan community both in Hawaii and on the islands.

### HAWAII NI IKIRU (LIFE IN HAWAII)

Wednesday, September 3, 2025

7:00 PM

Hawaii Okinawa Center



**FILM SCREENING**

HAWAII OKINAWANS, 1965...

**HAWAII NI IKIRU (LIFE IN HAWAII)**

**PRODUCED BY THOMAS TARO HIGA**

FOLLOWED BY PRESENTATION BY DR. NOLAN HIGA, SON OF THOMAS TARO HIGA

With English subtitles

**SEPTEMBER 3, 2025 | 7:00PM**

**HAWAII OKINAWA CENTER**

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Contact Lynette Teruya <lynettet@hawaii.edu> for further information.

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Okinawan Festival

**Aloha party**

**MONDAY SEPTEMBER 1**

**Legacy Ballroom**  
**Hawaii Okinawa Center**

**Doors open 5:30 pm**  
**Program starts 6:00 pm**







## Autumn Okinawa Dance Matsuri

**SATURDAY  
9/20  
5 pm to 9:30 pm**

Free admission  
Live music  
Ono Food  
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**Hawaii Okinawa Center  
94-587 Ukee St, Waipio**

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*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](http://www.senjukaihawaii.com)



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of Okinawan culture!*

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[www.senjukaihawaii.square.site/cultural-fusion-2025-tickets](http://www.senjukaihawaii.square.site/cultural-fusion-2025-tickets)



## CELEBRATING LEGACY & CULTURE

For 125 years, the Uchinanchu community has enriched Hawai'i with its vibrant culture. We are proud to honor that legacy by creating opportunities for people to experience and enjoy Okinawan cuisine—now and for generations to come.

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# HAWAII OKINAWA CENTER CALENDAR

Important notes for our calendar entries:

- All events may be subject to change. Entries as of 8/7/25
- EC and BOD meetings will be held in a Zoom/hybrid format until further notice

## SEPTEMBER 2025

- 1 Okinawan Festival truck unloading, Legacy I and Legacy II at 8:30am
- 1 LABOR DAY - HOC Office Closed
- 11 Executive Council Meeting, Online only at 7pm
- 23 Okinawan Festival Wrap-up Meeting, Legacy I and Legacy II
- 25 Board of Directors Meeting, Online Only at 7pm

## OCTOBER 2025

- 2 Executive Council Meeting, Online only at 7pm

### Classes · Other Meetings:

- Sanshin: Every Thursdays @ 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 at [info@huoa.org](mailto: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.

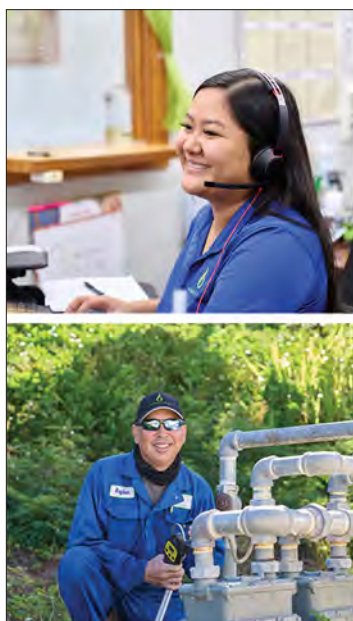
All 'Olelo shows are concurrently streamed on the Internet at [www.olelo.org](http://www.olelo.org). Our latest shows are available on-demand on the 'Olelo website: select Tune In, then 'OleloNet On Demand, then type in "Okinawa" in the Search Archives box. The HUOA website [www.huoa.org](http://www.huoa.org)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

### AUGUST 28, SEPTEMBER 4, 11, 18, 25 AT

**5:30PM** Repeat of the August 23rd episode from the 2024 Okinawan Festival Show #8 featuring Chinagu Eisa Hawaii

### SEPTEMBER 27 AT 7PM REPEATS ON OCTOBER

**2, 9, 16 AND 23 AT 5:30 PM.** 2024 Okinawan Festival Show #9 featuring Nidaime Teishin Kai Hawaii Shibu and HUOA Sanshin Class



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- 1111 So. King St.,:** 2-bdrms./1-bath, no parking, 2nd story walk-up, tenant pays electric, and internet, water included. On bus line, close to corner of Pensacola St. and S. King, DH side of McKinley H.S. Close to restaurants, banks, medical facilities. \$1400/mo. No pets, no smoking.
- 1414-C Heulu St. (Makiki):** 2-bdrms./1-bath/ 1-cov. prkng., water included, ground floor, \$1550

### FOR SALE:

- 54-004 Pipilani Place (Hauula):** 1-bdrm./1-1/2 baths oceanfront home, 702 s.f., 6,727 s.f. fee simple land area. \$918,000 FS
- 469 Ena Road, #505 (Waipuna):** 2-bdrm./2-baths/3 parking (1 open + 1 tandem). 1 open stall is rented. Swimming pool, sauna, W/D in unit. \$890,000 FS
- 1750 Kalakaua Ave., #112, (Century Center):** Duplex with two addresses (other unit is 1750 Citron), 2 covered prkng., zoned A-2, \$1,300,000 FS
- 1750 Kalakaua Ave., #112, (Century Center):** ground floor commercial unit, 1,325 s.f. interior, zoned BMX-3, 2 assigned prkng., \$159,000 LH



Hawaii United Okinawa Association  
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