

# Annual Meeting 2022

## Changes in Diversity and Innovation

**Tuesday, April 19**

**4:15 — 5:30 p.m.**

**Online & In-person at Russell Investments**

**Free Admission**

**Register at**  
<http://jassw.org>

### Schedule

- Chair's message: Ellen Eskenazi
- Announcement of new officers
- Message from Honorary Board Member, Consul General Inagaki
- Keynote speech
- Incoming Chair's message: Shoko Tamaki Farmer
- Messages from committee chairs
- Virtual Networking Reception

*\*Max 30 in-person guests, limited to event sponsors on a first come, first served basis with priority given to members until March 20th.*

### Keynote Speaker



**Nobumasa Akiyama**  
 Professor at the Graduate School of Law and the Graduate School of International and Public Policy at Hitotsubashi University

### JASSW-OIST Joint Series



**David Janes**  
 President of Okinawa Institute of Science and Technology Foundation



The U.S.-Japan Alliance began in Okinawa. This year commemorates 50 years since the signing of the Okinawa Reversion Agreement in June 1971, where the US relinquished their authority over Okinawa to Japan, paving a path for various changes and improvements in Okinawa.

With the establishment of the **Okinawa Institute of Science and Technology (OIST)** in 2011, faculty and students from over 50 countries were attracted to OIST as an English-operated global scientific institution. How can places like OIST foster more inclusion and global connections in Okinawa and throughout Japan through programs like America-In-the-Schools? And how can we reimagine Okinawa as a new center for innovation and research on the world's most cutting-edge topics?

### Sponsored by



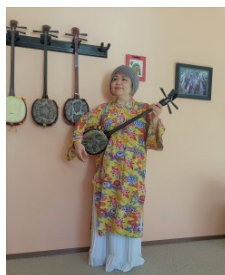
Silver



**Bronze Tom and Yoko Sasaki**

### Entertainment

**Traditional Okinawa Music by Mako**



### Auction

**Black Belt from Olympic athlete Ryo Kiyuna**



### Raffle

**2 Roundtrip Tickets to San Juan Island (Over \$700 value!)**

**1 ticket: \$15  
3 tickets: \$40**



**For Board of Directors:** You must register separately for the **April Board of Directors Meeting** immediately preceding the Annual Meeting from 3:30—4:00 pm. Find registration details on our website.

# Sponsorship Levels

**\*New Member Welcome - New Members in 2022 who become a sponsor (except for Individual Level) will receive special recognition!**

## **Platinum \$2500**

- 5 deluxe omakase dinner box tickets at Teinei
- Logo placement on all digital materials including event website
- Full screen (1920 x 1080 format) ad space during event
- Electronic logo projection during the event
- Recognition from "podium"

## **Gold \$2000**

- 4 deluxe omakase dinner box tickets at Teinei
- Logo placement on all digital materials including event website
- Full screen (1920 x 1080 format) ad space during event
- Electronic logo projection during the event
- Recognition from "podium"

## **Silver \$1500**

- 3 deluxe omakase dinner box tickets at Teinei
- Logo placement on JASSW website
- Half screen (960 x 1080 format) ad space during event
- Electronic logo projection during the event
- Recognition from "podium"

## **Bronze \$1000**

- 2 deluxe omakase dinner box tickets at Teinei
- Name placement on JASSW website
- Electronic name projection during the event

## **Individual Sponsor \$150**

- 1 deluxe omakase dinner box ticket at Teinei
- Electronic name projection during the event



### **Dream Co-star Chef Dinner: Minister's Award Chef. Suetsugu and Chef. Tsushima from Teinei**

*Must contact JASSW by April 12th, 2022 with name and desired pick-up date by April 12th, 2022. Pick-up date must be between April 17th and 19th during restaurant hours.*



For more information, visit <http://jassw.org>

# WASHOKU - UNESCO'S Intangible Cultural Heritage

*Washoku is a social practice based on a set of skills, knowledge, practice and traditions related to the production, processing, preparation and consumption of food.*

*The Japan-America Society of the State of Washington has a series to celebrate Washoku, and now we have two renowned chefs to recognize in Washington!*



Celebrate

WASHOKU

UNESCO's Intangible Cultural Heritage



Bringing the art of "WASHOKU" to the Pacific Northwest

Washoku is a social practice based on a set of skills, knowledge, practice and traditions related to the production, processing, preparation and consumption of food. It is associated with an essential spirit of respect for nature that is closely related to the sustainable use of natural resources. The basic knowledge and the social and cultural characteristics associated with Washoku are typically seen during Japanese traditional holidays. Come see how the use of Pacific Northwest ingredients can be used to create a Washoku experience here in Washington.

May 5, 2014  
Kodomo No Hi (Children's Day)  
5:00 p.m. to 8:30 p.m.  
@ The Foundry (formerly Foster Hotel)  
4130 1st Avenue S, Seattle, WA 98134  
JASSW Members \$35  
JASSW Non-members \$55  
[www.jassw.org](http://www.jassw.org)  
JAPAN-AMERICA SOCIETY of Washington

The Ministry of Agriculture, Forestry and Fisheries announced that Mr. Shiro Kashiba and Mr. Takeyuki Suetsugu are the winners of **The Minister's Award for Overseas Promotion of Japanese Food 2022!** This award honors persons who have made outstanding contributions to the introduction and spread of Japanese cuisine, Japanese food and other Japanese agricultural and fishery products overseas.

Congratulations Shiro-san and Tak-san!

Last year, Shiro-san created a special meal for the Annual Meeting which follows after the Board Meeting of the Japan-America Society of the State of Washington. This year, we are excited to announce that Tak-san is collaborating with Teinei Restaurant, Chef Ken Tsushima (former official residence cook in Khabarovsk and Seattle), to create a special meal for us!

## Annual Meeting Collaboration Bento Menu

- |             |  |
|-------------|--|
| 1. 黒ムツ西京焼   | Sweet Miso Marinated Braised Black Gnomefish |
| 2. 蛍鳥賊のぬた   | Firefly Squid with Vinegar Miso Sauce        |
| 3. そら豆蜜煮琵琶卵 | Eggs and Fava Beans Simmered in Honey Sauce  |
| 4. なす田楽     | Deep Fried Nasu with Sweet Miso Sauce        |
| 5. 丹波黒豆     | Tamba (Hyōgo Prefecture) Black Beans         |
| 6. 合鴨ロース    | Roast Duck                                   |
| 7. まぐろ竜田あげ  | Ginger Fried Tuna                            |
| 8. 大根和もの    | Japanese Style Daikon                        |
| 9. ブタの角煮    | Stewed Pork                                  |
| 10. 根菜煮しめ   | Root Vegetables Simmered in Soy-Sake Broth   |
| 11. 桜ニンジン   | Cherry Blossom Carrots                       |
| 12. 抹茶浮島    | Matcha Sponge Cake                           |



For more information, visit <http://jassw.org>



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## Celebrate WASHOKU UNESCO's Intangible Cultural Heritage



### Bringing the art of "WASHOKU" to the Pacific Northwest

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JAPAN-AMERICA SOCIETY State of Washington



## Celebrate Washoku Series KOBE BEEF UNESCO's Intangible Cultural Heritage



### Bringing the art of "Kobe Beef" to the Pacific Northwest

Kobe beef is a harmony of delicate, dignified sweet lean meat and the taste and fragrance of melt-in-your-mouth fat. The secret behind its deliciousness is its so-called "marbling" fat marbling. The "sake" fatty content of the meat itself will actually begin to dissolve at low temperatures. This means that it will literally melt in your mouth. An abundant content of inosinic and oleic acids has been scientifically proved as factors that contribute to its outstanding flavor.

For over a century, the name of that delicacy "Kobe Beef" has been engraved in the annals of culinary history for its delicious flavor. Even now, just as over 100 years ago, gourmet celebrities from all around the world are extolling Kobe Beef as one of the pleasures to enjoy when visiting Japan. At the event, you will learn about Japanese beef trade in the US and have the opportunity to taste the Authentic Kobe Beef.

Made possible by [Kobe Beef Marketing & Distribution Promotion Association](http://www.jassw.org)

JAPAN-AMERICA SOCIETY State of Washington

Kobe Trade Information Office City of Kobe, Japan

Seattle-Kobe Sister City Association

Japanese American Economic Society

Japanese American Business Association

Japanese American Chamber of Commerce

Japanese American Community Center

Japanese American Cultural Center

Japanese American Education Center

Japanese American Family Center

Japanese American Health Center

Japanese American Home Center

Japanese American Information Center

Japanese American Legal Center

Japanese American Library Center

Japanese American Museum Center

Japanese American Park Center

Japanese American Plaza Center

Japanese American School Center

Japanese American Senior Center

Japanese American Sports Center

Japanese American Theater Center

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This year the Japan-America Society of the State of Washington is Celebrating WASHOKU through Japan's world famous liquor — Sake — the drink of the gods! Seven sake vendors will present 15 styles of sake for you to taste. Try each cup of sake as it is paired with different cuisines from around the world, showing that sake truly goes with everything!

Featuring Seattle's top sake distributors and breweries

Young's Market Company JFC INTERNATIONAL, INC. Cedar River Brewing Company

sake n@mi

Monday, May 23, 2016 @ 415 Westlake

5:00 p.m. to 9:00 p.m. 415 Westlake Ave N, Seattle

JASSW Members \$75, Non-members \$95

Registration: <http://jassw.org>

Only 80 seats are available!

JASSW Members \$85

Non-members \$105

Registration: [www.jassw.org](http://www.jassw.org)

JAPAN-AMERICA SOCIETY State of Washington

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In the 4th installment of our Celebrate WASHOKU series, we will explore the world of the tea ceremony through a formal tea gathering or cha-ji. Enjoy cha-kaiseki, a meal specially made to enhance your appreciation of the tea ceremony while learning about the way that cuisine, drink, manners, and tea are all inextricably intertwined in the cha-ji.

April 30, 2017

11:15 a.m. to 1:30 p.m.

Pike Place Market Atrium and Suites

1413 1st Ave, Seattle

Individual JASSW Members \$65

Group of Four or More \$65/person

Non-Members \$85

Cha-kaiseki bento lunch is included in the price

Register at [www.jassw.org](http://www.jassw.org)

Featuring the expertise of Hito Tanaka, kaiseki master chef, Kaito Tanaka, tea ceremony master, and Yu Uehara, kimonos master.

Hito Tanaka 茶道長 平賀 文彦 茶道 文彦 茶道 文彦

Chado Urasenke Teishoku Spigit Association

Also featuring sake tasting by Cedar River Brewing Company



Minister's Award for Overseas Promotion of Japanese Food

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Thank you very much for your passion in bringing great Japanese food to us!



For more information, visit <http://jassw.org>



Starting bid  
at \$300!

**Special Auction item**  
**from Tokyo Olympics 2020**  
**Men's Kata Gold Medalist**  
**Ryo Kiyuna**

沖縄劉衛流龍鳳会

*This is a brand new karate black belt with gold stitching of Ryo Kiyuna's name on one end and Okinawa Ryuueiryuu Ryuuhoukai (the Okinawan style of karate he specializes in) on the other end.*

*It's perfect both as a decoration and motivation to improve one's karate skills. Also receive a copy of the karate magazine JKFan, full of spectacular Tokyo 2020 karate action shots!*

Register at <http://jassw.org>

