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?

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.

Sponsored by
Platinum
BOEING
Gold
REDWOOD VALUATION
Silver
Consulate-General of Japan in Seattle
Russell Investments
Bronze
Tom and Yoko Sasaki

Changes in Diversity and Innovation
## Sponsorship Levels

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

<table>
<thead>
<tr>
<th>Level</th>
<th>Sponsorship Amount</th>
<th>Benefits</th>
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<tbody>
<tr>
<td><strong>Platinum</strong></td>
<td>$2500</td>
<td>- 5 deluxe omakase dinner box tickets at Teinei&lt;br&gt;- Logo placement on all digital materials including event website&lt;br&gt;- Full screen (1920 x 1080 format) ad space during event&lt;br&gt;- Electronic logo projection during the event&lt;br&gt;- Recognition from “podium”</td>
</tr>
<tr>
<td><strong>Gold</strong></td>
<td>$2000</td>
<td>- 4 deluxe omakase dinner box tickets at Teinei&lt;br&gt;- Logo placement on all digital materials including event website&lt;br&gt;- Full screen (1920 x 1080 format) ad space during event&lt;br&gt;- Electronic logo projection during the event&lt;br&gt;- Recognition from “podium”</td>
</tr>
<tr>
<td><strong>Silver</strong></td>
<td>$1500</td>
<td>- 3 deluxe omakase dinner box tickets at Teinei&lt;br&gt;- Logo placement on JASSW website&lt;br&gt;- Half screen (960 x 1080 format) ad space during event&lt;br&gt;- Electronic logo projection during the event&lt;br&gt;- Recognition from “podium”</td>
</tr>
<tr>
<td><strong>Bronze</strong></td>
<td>$1000</td>
<td>- 2 deluxe omakase dinner box tickets at Teinei&lt;br&gt;- Name placement on JASSW website&lt;br&gt;- Electronic name projection during the event</td>
</tr>
<tr>
<td><strong>Individual Sponsor</strong></td>
<td>$150</td>
<td>- 1 deluxe omakase dinner box ticket at Teinei&lt;br&gt;- Electronic name projection during the event</td>
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### 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](http://jassw.org)
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!

WASHOKU - UNESCO’S Intangible Cultural Heritage

Washoku is a social practice based on a set of skills, knowledge, practice an 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!

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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

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