



PACIFIC CITIZEN

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MADAME SAITO

The ambassador of Japanese
fusion cuisine on her quest to
achieve the American dream



PHOTO: COURTESY OF MADAME SAITO

Walmart Issues Apology for Sale of Japanese American Incarceration Wall Art

Walmart has removed products that feature 15 posters of the forced relocation and incarceration of thousands of Japanese Americans during World War II from its website after receiving severe backlash from several Asian American groups and individuals, including the JACL, on Nov. 11.

Described as the “perfect Wall Art for any home, bedroom, playroom, classroom, dorm room or office workspace,” the photos depicted scenes from the Japanese American internment, considered one of the largest human rights violations in the history of the U.S.

Walmart offered a full apology for the sale of the pictures and maintained that it was in discussions as to how the pictures were made available on its website.

In an apology to the JACL, the retail giant said, “We are very sorry such a sensitive topic was handled in such an insensitive way. The description used for these products was beyond tone-deaf, and unfortunately it wasn’t caught by us or the marketplace seller who listed these products on our site,” a Walmart spokesperson wrote. “When we were contacted about these over the weekend, we quickly removed the items from our Marketplace. WE apologize this wasn’t caught sooner.”

JACL immediately objected to the commercialization of the Japanese American incarceration



This image of women at Tule Lake was among the internment camp photos sold on Walmart’s website.

on, directly contacting Walmart, Posterazzi.com and Granger Historical Picture Archive.

On Nov 12, the JACL said that “upon further investigation, the company Posterazzi.com selling Japanese concentration camp ‘art’ is the same company caught selling photos of Auschwitz on the Walmart site three years ago. Walmart responded immediately over the weekend to remove the Auschwitz photos, and we expect the same for Japanese American camp photos.”

Posterazzi.com responded to JACL by saying, “We deal with photo licensing companies who upload thousands of images to our site and this was an oversight and we will address this issue today. Unfortunately, when dealing with [photo] licensing companies sometimes some images or text descriptions pass through our automated content filters.”

JACL later announced that Walmart, Posterazzi.com and Granger Historical Picture Archive “have responded that they’ve taken the images down from their respective websites and are looking at systems to avoid this happening again.” ■

National JACL Announces 2018 Scholarship Program

SAN FRANCISCO — The JACL announces its National Scholarship and Awards Program for the 2018 academic year. The JACL annually offers approximately 30 college scholarships for students who are incoming college freshmen, undergraduates and graduates, as well as those specializing in law and the creative/performing arts. There are also student aid scholarships for those in need of financial assistance in this era of rising tuition costs.

Scholarship Program information, instructions and applications can be found on the JACL website (www.jacl.org) by clicking “Youth” on the menu bar.

Freshman applications must be submitted directly by the applicant to his/her local JACL chapter, with a postmark no later than March 1. Freshman applicants may obtain the mailing address of his/her chapter by contacting Membership Assistant Tomiko Ismail at tismail@jacl.org or calling the Membership Department at (415) 921-5225, ext. 26.

Chapters will then have one month to evaluate their fresh-

man applications and are to forward ONLY the most outstanding ones to the National JACL Freshman Scholarship Committee, c/o JACL NCWNP District, 3566 Barley Court, San Jose, CA 95127, postmarked no later than April 2.

Applications for the “other” scholarship categories (undergraduate, graduate, law, creative/performing arts and student aid) are to be sent directly by the applicant to the National JACL Scholarship Committee, c/o Central California District Council, with a postmark no later than April 2. The mailing address for this committee can be found on the application itself.

All those applying to the National JACL Scholarship Program must be a student member or individual member of the JACL.

For more information on the National JACL Scholarship Program, contact Regional Director Patty Wada at pwa-da@jacl.org or National JACL Vice President for Planning & Development Matthew Farrells at mfarrells@jacl.org.

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PHOTOS: COURTESY OF MARSHA AIZUMI



By Marsha Aizumi

A MOTHER'S TAKE A Lesson From Stefen

Many years ago, I was in a meeting with parents and our preteen children, sharing about our relationship with each other. It started off to be just a normal meeting until my younger son, Stefen, who is normally very private, suddenly blurted out to the group that his mom yells at him a lot. This was in a meeting with families that I did not know well.

I could feel my face become red with shame, unsure of what to say or how to react. Do I discount how he feels in front of his peers or try to explain away his comment? Fortunately, Aiden was also part of that meeting and said something like, "Whose mother are you talking about? My mother hardly yells at all." My face went from red to light pink, but I sat there in disbelief, unable to process anything that was said after Stefen's comment.

Later, I asked Stefen about this

incident. "Why did you say I yell," I probed. He said, "When you get upset, you yell." In my opinion, I very rarely yell (although I am sure there have been times I did raise my voice), but my perspective was I was just more emphatic in my tone. I did not see that as yelling. But looking for clues around me — like him playing the television and music at a low volume or talking very softly so I often have to ask him to repeat his words — signaled to me that his sensitivity to sound was much greater than mine.

And so I have adapted who I am to fit who he is and did not ask him to fit into what I believed to be true. I have learned that if I am upset, I need to step back a few minutes and then talk in a more calm voice. Stefen says when I am upset and raise my voice, he can't hear a word I am saying, and when I don't listen to him, he doesn't feel valued. I have learned to ask him more questions to understand and truly listen to him with my heart.

Recently for his college graduation, he didn't want to walk or have a party. I, on the other hand,

wanted to celebrate this milestone because I truly felt he not only got a degree in business finance, but he also got a degree in overcoming all the challenges he faced in not being an academic student.

Stefen had to persevere and not give up. He had to change the way he thought so he could believe he could graduate. Therefore, I saw that his college degree was not helping him get a better job but BE a better person. That was something to celebrate!

After some discussion, I agreed he didn't have to walk, and Stefen agreed a small party for family and a few friends would be acceptable to him. He told me who he wanted to invite, what kind of food he wanted to have, and I made him a little photo album of memories and wishes from those who attended. I think having the kind of party he wanted will be a memory that he will cherish.

That incident so many years ago, where I learned how to listen to my son better has made all the difference in our relationship.

Today, he is still my quiet and

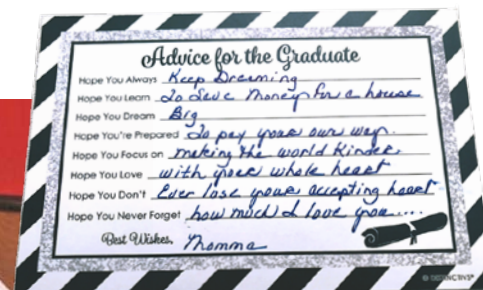


Stefen at his graduation party

more private son, but I know we have a better relationship than we would have had if my ego tried to discount his feelings about me yelling and if I didn't try to understand his perspective.

Since I was writing this article, I asked him, "How do you think our relationship is today?" I have been supporting him to find a job and have probably been more in his space than I normally am.

He indulges me as I put 3x5 cards all around the house that say, "I am an employee of a bank." He sees the card when he brushes his teeth, takes a shower, does his laundry or



Advice from Momma

opens the refrigerator. He let me take him shopping to buy new outfits to get ready to be that well-dressed bank employee. And though he initially was not getting any calls to interview, I kept assuring him that if he continued to send out résumés and believed he would get a job, the right job would find him. He now has had three major banks interviewing him!!

So, his response to my question about our relationship was one word "good," but it was more than that one word to me. The look on his face and the feeling that came out of his heart made me feel it was not just that our relationship was good, but that he felt good about himself when he was with me. And isn't that what relationships are all about?

» See STEFEN on page 4



By Staci Yamashita-Iida, Esq.

LEGAL-EASE: AN ATTORNEY'S PERSPECTIVE The Provision That Can Prevent Family Fighting: California's No Contest Clause

"I just don't want my kids to fight." This is a phrase frequently uttered by my clients when discussing beneficiary designations for their Estate Plan. Most parents, especially within the Japanese and Japanese American community, want to be as fair as possible to their children. But being fair doesn't always mean being equal. And unequal distributions can lead to disputes and, in the worst cases, litigation.

A good Estate Planning attorney will always try to reduce or eliminate family discord through proper planning techniques. One tool that is commonly used to prevent family fighting is the No Contest clause.

The No Contest clause was originally referred to as an *in terrore* clause, which is Latin for "into/about fear." The provision served as a legal warning in hopes of compelling someone to act (or refrain from acting) without resorting to filing a lawsuit.

Nowadays, the No Contest clause is included in a will or a trust with the intention of discouraging disgruntled individuals from legally challenging your Estate Plan. If the individual does contest your will or trust and the court finds that there was no probable cause for doing so, then that person will lose his or her inheritance — i.e., they get nothing.

One important thing to note is that the No Contest clause is usually triggered by someone who has a stake in the assets like a beneficiary. If you wanted to specifically omit someone as a beneficiary of your trust (such as an estranged brother or drug-addict son), you may have been advised to leave that person \$1.

The objective was to make it clear that the individual was to receive only \$1 and nothing more. However, under the terms of the No Contest clause, anyone who has something to lose — even something as small as \$1 — can challenge the trust. If you want to exclude someone without giving him or her the opportunity to contest later on, you may

want to consider eliminating him or her from your trust all together and inserting a provision specifically disinheriting him or her from receiving any part of your estate.

So, how does the No Contest clause play out in real life? Perhaps the easiest way to understand its value is through an example.

Let's say you have two children, Adam and Betty. Two years ago, Adam moved to Texas with his wife and has not visited since, not even during the holidays. Adam is an executive at a multinational automotive manufacturing company who owns a home in Texas, a rental property in California and a vacation home on Maui.

Betty is single with no children and lives at home with you. After your stroke last year, Betty has been cooking for you, cleaning the house and taking you to all of your appointments. She also provides around-the-clock care.

When it comes time to update your revocable living trust, you name Betty as the sole beneficiary

of your home. You also name Betty as the 75 percent beneficiary of your residual assets (e.g., your financial accounts) with Adam receiving the remaining 25 percent.

Your reasoning for making these designations is that Adam is very well off and already owns his own home, whereas Betty struggles financially and does not own any real property. You also want to make sure Betty is compensated for the time and energy she has provided for her care giving.

Even though you feel like this unequal distribution is actually what is fair, you are still worried that Adam will give Betty a hard time after you're gone.

Having the No Contest clause could be helpful in this situation to prevent Adam and Betty from fighting. If Adam challenges the beneficiary designation (perhaps alleging that Betty unduly influenced you into obtaining a larger share), and the court finds he had no reason for doing so, his inheritance will be voided. Essentially, he

will be treated as if he predeceased you and would not receive his 25 percent share of the assets.

So, from Adam's perspective, it's beneficial to bite his tongue and accept the terms of the trust as is . . . otherwise he could risk everything with a contest. Would he rather get 25 percent of the estate or nothing at all?

In the perfect world, you would not have to be concerned about a challenge to your will or trust. But inheritances, especially ones involving money, have a funny way of changing the way people act. If your goal is to promote harmony and prevent conflict within your family, then it may be valuable to consult your local attorney and include the No Contest clause in your Estate Plan.

Staci Yamashita-Iida, Esq. is an Estate Planning attorney at Elder Law Services of California. She can be contacted at (310) 348-2995 or staci@elderlawcalifornia.com. The opinions expressed in this article are the author's own and do not necessarily reflect the view of the Pacific Citizen or JACL. The information presented does not constitute legal or tax advice and should not be treated as such.

Lincoln High School Honors Alumnus Sadao S. Munemori With Permanent Memorial



The Sadao Munemori monument was dedicated at Abraham Lincoln High School on Nov. 9.

LOS ANGELES — A memorial was dedicated on Nov. 9 to Abraham Lincoln High School alumnus Sadao Munemori, who graduated from the school in 1940 and was killed in battle during World War II.

In an emotional ceremony, the polished black marble memorial was unveiled in front of the school's auditorium, engraved with the Medal of Honor citation describing Munemori's heroic actions in Seravezza, Italy, in 1945.

Munemori enlisted in the U.S. Army in November 1941. He then volunteered for the 442nd Regimental Combat Team and later

joined the 100th Battalion and fought in France and Italy.

While in battle against Nazi soldiers in Italy, a grenade was thrown in the direction of two of Munemori's comrades. The 22-year-old Munemori "arose into the withering fire, dived for the missile and smothered its blast with his body. By his swift, supremely heroic action, Pfc. Munemori saved two of his men at the cost of his own life and did much to clear the path for his company's victorious advance."

Said Lincoln High Principal Jose Torres, "It was a very emotional ceremony that honored one of our own. Sadao Munemori personified the principles we try to instill in our students today — respect, responsibility and honesty. He was a true hero."

Among those to participate in the dedication ceremony were members of the 442nd RCT and officials from the Go for Broke National Education Center. Also on hand were Audrey Jones, Munemori's grandniece, and Janet Nakakihara, Munemori's niece.

The Lincoln High Alumni Assn., Lincoln Heights Neighborhood Council and AARP collaborated in organizing the tribute and raising donations for the memorial. ■

LTHS Seeks Entries for 2018 Short Story Contest

The Little Tokyo Historical Society seeks fictional short stories for its fifth annual Imagine Little Tokyo short story contest in the categories of English language, Japanese language and youth (18 and younger). The deadline is Jan. 31.

The purpose of the contest is to raise awareness of Little Tokyo through a creative story that takes place in Little Tokyo. The story has to be fictional and set in a current, past or future Little Tokyo in Los Angeles.

The short story committee will be specifically looking for stories that capture the spirit and sense of Little Tokyo. Each category winner will be awarded \$500 in cash and their story will be published in the *Rafu Shimpo* and Discover Nikkei website.

A public award ceremony and dramatic readings of the winning stories are also being planned for spring 2018.

"The contest opened doors for me," said Sarena Kuhn, the 2016 youth winner. "It introduced me to writers in the Japanese Amer-



ican community and gave me an opportunity to read at a book festival and become a judge the following year."

For more information and guidelines, refer to the Little Tokyo Historical Society website (<http://www.littletokyohs.org>).

STEFEN >> continued from page 3

Feeling good about being together, but even more importantly, feeling good about who you are when you are with that person. I love you Stefen, and hope you know that you have made me a better mother by ALL of who you are.

Thank you for generously letting me share this story with others . . . I think it is a beau-

tiful story about a son who told his truth and a mother who was smart enough to listen.

Marsha Aizumi is an advocate in the LGBT community and author of the book "Two Spirits, One Heart: A Mother, Her Transgender Son and Their Journey to Love and Acceptance."

NewsBytes

Actor-Activist George Takei Accused of Sexual Assault in the 1980s



NEW YORK — "Star Trek" actor-activist George Takei, 80, has denied he groped a struggling model in 1981. Takei said Nov. 11 in a series of tweets that events described in an interview with Scott R. Brunton "simply did not occur." Takei says he didn't know "why he has claimed them now" and does not remember ever knowing Brunton.

Brunton told the *Hollywood Reporter* that he was living in Hollywood when he met Takei at a bar. They exchanged numbers and then Takei invited him out and back to his condo. Brunton said he "must have passed out" after a drink, awaking to find Takei sexually assaulting him.

Takei called the accusations "a he said/he said situation, over alleged events nearly 40 years ago. But those that know me understand that nonconsensual acts are so antithetical to my values and my practices, the very idea that someone would accuse me of this is quite personally painful."

The accusation against Takei is just another development in the barrage of sexual assault, harassment and rape allegations to rock the entertainment industry and other fields in recent weeks.

California Law Enforcement Captures Escaped Killer From Hawaii



HONOLULU — California authorities have captured a man who escaped from Hawaii's state psychiatric hospital outside Honolulu and then flew to San Jose, Calif., on Nov. 12.

Authorities say Randall Saito, 59, "fills all the criteria of a classic serial killer." Saito hopped on a chartered plane to Maui after his escape in Honolulu and from there boarded a plane to San Jose.

Saito was taken into custody on Nov. 15 by deputies with the San Joaquin County Sheriff's Office at 10:30 a.m.

"The arrest was made as a result of a tip received from an alert taxi cab driver," the sheriff's office said in a statement. "Saito was arrested in the area of Highway 99 and Waterloo Road" in Stockton, Calif.

Saito was committed to Hawaii State Hospital in 1981 after being acquitted by reason of insanity of the murder of Sandra Yamashiro, who was found shot and stabbed multiple times at a Honolulu shopping mall.

Saito's status in custody en route back to Hawaii was not immediately clear.

President Trump's Cheeseburger in Japan Drawing Long Lines



TOKYO — Haruyuki Sano traveled 1-1/2 hours for a taste of the same cheeseburger U.S. President Donald Trump ate with Japan's prime minister during his visit last week.

"It tasted great, like steak," the pastry-maker said after savoring the 100 percent U.S. Angus beef Colby Jack Cheeseburger at Tokyo's tiny Munch's Burger Shack on Nov. 16.

The lines out the door during lunchtime are getting longer than ever, thanks to Trump.

Trump's tough talk on issues such as trade and security tend to get a mixed response in Japan, which sees the U.S. as its most important ally and partner. But Trump's love for the Japanese take on the all-American hamburger is striking a chord with many here.

The "President Trump Set," a new addition to the menu at Munch's Burger, includes a serving of coleslaw and a side of fries with the cheeseburger and sells for 1,400 yen (\$12). The juicy beef patty comes layered with crisp lettuce, melted cheese and tomato between hot soft buns.

These days, it's one of the most popular orders, says owner-cum-chef Yutaka Yanagisawa, who recalls Trump shaking his hand after eating the burger and saying, "Very good. Very good."

Yanagisawa said he has no idea why he was chosen. One of his two stores is near the U.S. Embassy in Tokyo, but it was the Japanese Foreign Ministry that reached out to him.

Yanagisawa was asked to bring the ingredients and his equipment to prepare the burgers, not just for the leaders but also for an entourage of about 20 people, at a kitchen at the country club where the leaders were dining, he said.

The security checks were surprisingly simple, with no metal detectors, although a Trump staff member checked the food and watched the entire time he was cooking, he said.

The "Trump effect" for the humble burger joint is expected to be huge.

Munch's Burger Shack is up against some competition. Not only are there the ubiquitous McDonald's and Burger King chains, and relative newcomer Shake Shack, but Japanese burger joints are popping up, such as Shake Tree, which serves a breadless burger.

Yanagisawa's dream is to open a restaurant in New York. He hopes to show what Japanese sensitivity and attention to detail can bring to a burger.

"It must have that handmade element," he said. "More than anything, it is about the feelings you put in for the customer, in each and every burger."

— P.C. Staff and Associated Press

Filipino World War II Veterans Presented Congressional Gold Medal

PHOTOS: COURTESY OF TULSI GABBARD AND MAZIE HIRONO

The ceremony follows the years-long effort to recognize the soldiers with Congress' highest civilian honor.

WASHINGTON, D.C. — Congresswoman Tulsi Gabbard (D-Hawaii), Sen. Mazie Hirono (D-Hawaii) and congressional leaders presented the Congressional Gold Medal to Filipino World War II Veterans on Oct. 25 at the U.S. Capitol.

The presentation ceremony was the culmination of Congresswoman Gabbard and Sen. Hirono's years-long effort to recognize Filipino WWII vets with the Congressional Gold Medal, Congress' highest civilian honor.

"The United States is forever grateful for the service, bravery and perseverance of the more than 200,000 Filipino and Filipino American soldiers that serviced our country during World War II," said Gabbard. "These loyal and courageous soldiers suffered hardships, fought bravely and sacrificed greatly, with many giving up their lives alongside their American counterparts throughout the war, yet their service was left unrecognized in the U.S. for decades.

"Today, these brave soldiers are finally receiving the recognition they earned and deserve and join the ranks of heroic units like the Tuskegee Airmen and Hawaii's own 442nd/100th Infantry Battalion as we honor them with the Congressional Gold Medal — our nation's highest civilian honor," added Gabbard.



Sen. Hirono (second from left) is pictured with Major Gen. (Ret.) Tony Taguba (center, left) and Hawaii attendees at the Congressional Gold Medal ceremony.

"Presenting the Congressional Gold Medal to our Filipino World War II veterans is a long overdue honor for hundreds of thousands of veterans and their families," said Hirono. "Last Veterans Day, Filipino World War II veteran Domingo Los Banos urged me to make sure our Congressional Gold Medal bill was passed that year. I hope that today's ceremony conveyed to Domingo and every other veteran our gratitude for their service during the war and recognition of the hardship they face in receiving the benefits they earned."

Secretary of Veterans Affairs David Shulkin, Majority Leader Mitch McConnell (R-Ky.), Senate Democratic Leader Chuck Schumer (D-N.Y.) and House Democratic Leader Nancy Pelosi (D-Calif.) joined Gabbard and Hirono in presenting the medal.

"Today, we pay tribute to the quarter of a million Filipinos who answered an American president's call to fight for our country in the defining war of the 20th century," said Schumer. "Those brave men, who bravely took up arms and risked life and limb on behalf of a country that was not yet their own, were heroes. It is a mark of a confident and exceptional nation to look back on its history and say we made a grievous error, but we recognize it and pledge to never let it happen again. I'm especially proud to be an American today as Congress rights a decades-old wrong and bestows the highest civilian honor on the Filipino veterans of the Second World War, enshrining in the history books their courage and sacrifice on behalf of a grateful nation."

"Today, we recognize the extraordinary heroism and sacrifice of the Filipino Veterans of the World War II by conferring the highest honor Congress can bestow, said Pelosi. "Generations of Americans and Filipinos alike have been shaped by their courage, inspired by their service and humbled by their sacrifice. We are inspired not only

House Speaker Paul Ryan (center), Sen. Mazie Hirono (third from right, back row), Rep. Tulsi Gabbard (back row, far right) and congressional leaders presented the Congressional Gold Medal on Oct. 25 to Filipinos and Filipino American veterans who served in the U.S. Armed Forces during World War II.

by their bravery on the battlefield but also by the courage they have shown in fighting for the recognition they have earned but long been denied. We must not rest until the service of every Filipino veteran is recognized and rewarded."

Gabbard and Hirono's law, the Filipino Veterans of World War II Congressional Gold Medal Act (Public Law 114-265), was signed into law by President Barack Obama and awarded the medal collectively to the more than 260,000 Filipino and Filipino American soldiers who responded to President Franklin D. Roosevelt's call to duty and fought under the American flag during WWII.

And on Oct. 24, Hirono and Rep. Colleen Hanabusa (D-Hawaii) introduced a bicameral resolution recognizing October 2017 as Filipino American History Month.

"Filipino American History Month is a time to celebrate the many and varied contributions of Filipino Americans to our nation and Hawaii," said Hanabusa. "From their significant history in the American labor movement to a commanding presence in the arts, dance and music to their heroic service defending Americans' freedom in World War II, Filipino Americans have a proud history in this country and I am honored to recognize their future and accomplishments."

"Each Filipino American History Month, we celebrate the contributions of Filipino Americans to Hawaii and our nation," said Hirono. "It's fitting that tomorrow, we will present Filipino World War II veterans with the Congressional Gold Medal for their service and the adversity they faced in fighting for the benefits they earned. I thank my colleagues from both sides of the aisle for joining me in recognizing the Filipino American community."

ABE VOWS TO BOLSTER DEFENSE AMID NORTH KOREA THREAT

TOKYO — Japanese Prime Minister Shinzo Abe pledged Nov. 17 to bolster his country's defenses, calling the threat from North Korea the gravest security concern Japan has faced since World War II.

Outlining his priorities in a policy speech to parliament, Abe described North Korea's sixth nuclear test earlier this year and two missile launches that flew over Japan as a national crisis.

He promised concrete action to respond to what he called "escalating provocations" by North Korea.

"We will strengthen Japanese defense power, including missile defense capabilities, in order to protect the people's lives and peace," Abe said.

Abe called on the international community to put more pressure on North Korea to persuade it to change its policies.

The 39-day special parliamentary session runs through Dec. 9. Abe's ruling coalition won in a landslide in last month's snap election, securing two-thirds supermajority in both houses of parliament, which makes it easy for Abe's policies to be approved.

Japan's defense spending has increased slowly but steadily since Abe took office in 2012. The government has said it has plans to buy more American missile defense systems.

During his visit last week to Tokyo, President Donald Trump urged Abe to buy many more American weapons that allow Japan to shoot down North Korean missiles, raising questions if he was more interested in the business side of it.

U.S. Ambassador to Japan William Hagerty stressed that Trump's primary focus is on security, not trade. He said the U.S. is trying to make more advanced weapons technology available to Japan more efficiently and U.S. defense more effective in the region.

"Our overarching goal is to increase Japan's capability and interoperability. Our overarching goal is on security and defense," Hagerty said. "And (Japan's) goal is to make certain that more advanced technology is available to Japan."

He said there may be a positive impact on the trade deficit as well "but I assure you that's not the primary reason for this program."

— Associated Press



Congresswoman Tulsi Gabbard addresses attendees at the Congressional Gold Medal Ceremony.

PHOTOS: COURTESY OF MADAME SAITO

Nikkei Spotlight

Madame Saito teaches the fine art of making sushi during March's Subaru Cherry Blossom Festival.



Madame Saito with some of her famous sushi creations



THE 'QUEEN OF SUSHI'

For more than 30 years, Madame Saito has impressed Philadelphia with her culinary creations, including her invention of the world-famous 'Philly roll,' in her efforts to achieve the American dream.

By Rob Buscher,
Contributor

About eight blocks southeast of the Liberty Bell sits the location of Philadelphia's godmother of Japanese cuisine and self-proclaimed "Queen of Sushi" Madame Saito. For more than 30 years, Saito has been an ambassador of Japanese culture and fusion cuisine in the Greater Philadelphia community, continuing that legacy through her current restaurant property Tokio HeadHouse.



Traditional izakaya offerings created by Madame Saito



People in Paris called Saito "Madame," a name she has since adopted.



Madame Saito (right) teaches sushi-making classes.



Tokio HeadHouse is located at 122-124 Lombard Street in Philadelphia.

Born in Kobe, Japan, Saito spent her childhood growing up in many different countries including France, Hong Kong, Thailand, Vietnam and the U.S. because her father owned a food import and export business. Although her given name is Ai, people in Paris called her Madame, which is the name she adopted throughout her life since.

Always interested in the food industry, Saito owned her first restaurant in Tokyo in the 1970s. "Japan was different then," said Saito. "Most people thought that a woman could not make a good sushi chef because our hands were too warm."

Nevertheless, she was able to apprentice with Tadashi Yamagata of Miyako Sushi in Tokyo, who was also chairman of the All Nippon Sushi Assn. Saito also studied under several other premier sushi chefs including Michelin-starred Tsutomu Shimamiya. In addition to her Japanese roots, Madame Saito learned French cooking at Le Cordon Bleu and the Ritz-Escoffier in Paris.

Ever the ambitious woman, Saito decided to move to Philadelphia with her husband, Takao, in the hopes that her three sons might be able to attend the University of Pennsylvania. Leaving Tokyo in 1981, the Saitos opened Asakura, an authentic Japanese sushi bar in Upper Darby in the Philadelphia suburbs.

At a time when most Japanese cuisine and especially sushi was only enjoyed by expats, Saito made it accessible for the general public by teaching classes on sushi and other Japanese techniques to demystify the cuisine for her Western customers. She also began integrating more Western-style ingredients into her sushi including avocado, mayonnaise and other sauces.

While it took some time for her cuisine to reach the mainstream, she had several influential supporters early on who helped to bring sushi into the public consciousness.

A wealthy businessman named Dr. Anthony came to Saito for dietary advice after being diagnosed with a serious illness.

"He said, 'Give me what the monks eat in Japan. I will only eat your food,'" Saito recalled.

Miraculously, his diagnosis improved, and for a few months, Saito was inundated by requests from around the world for recipes that might cure their ailing friends or family. This led to other opportunities such as providing food service at the King of Prussia Bloomingdale's in-store fashion week and other high-profile catering gigs.

By 1983, the Saitos were able to purchase a second restaurant on Race Street in Philadelphia's Chinatown, which they named Tokyo Center. Heralded as the most authentic Japanese destination in Philadelphia, the Tokyo Center attracted business from expats and locals alike. In addition to the triple sushi bar on the ground floor, this three-story building was home to a cooking workshop space, Philadelphia's first karaoke bar and even a kimono tailor.

Madame Saito has been running her current restaurant since 1985.



"Japanese chefs would come from all over the Tri-State Area to drink at our karaoke bar. It was like being home for them. We also got many good chefs who worked for our restaurants because of this," Saito said. "Then, some of their wives asked for jobs, and we started sewing kimonos in the basement. On the third floor, I also trained the United Airlines stewardesses how to serve sushi to their first-class customers and continued teaching sushi classes to the public."

That same year, Saito would open the first sushi bar at Philadelphia's most famous food destination, Reading Terminal Market, serving sushi for the first time alongside the cheesesteaks, soft pretzels and Amish food that tourists had come to expect.

It was around this time that Saito's most interesting claim to fame originated after then-Mayor William J. Green III asked her to create a signature sushi roll for the city of Philadelphia. Since most of her non-Japanese regular customers were Jewish in those days, the first thing she thought of was lox and bagels. Combining salmon and cream cheese, which also happened to come from the Philadelphia brand, Saito created one of the world's most popular fusion sushi dishes — the Philadelphia roll.

"Why did the Philly roll become so popular around the world? I think because it is good for new sushi lovers," Saito said enthusiastically. "In the early days, there were less people in this business, and many of us knew each other. I think that is how it spread to menus around the world."

Undoubtedly the prospect of cream cheese in sushi is still an issue for some Japanese, but Saito finds many of her Western customers still order this dish before other types of sushi.

Since 1985, Saito has been running her current restaurant out of the 124-126 Lombard buildings in the Philadelphia neighborhood of Society Hill. Initially started as a small 25-seat sushi bar called Tokio, she later bought the French restaurant next door and renamed it Le Champignon de Tokio. It was here that Saito pioneered a fusion of French and Thai cuisine with traditional Japanese items on her menu.

A life-long learner and natural-born entrepreneur, Saito saw another business opportunity and renovated the rooms above her restaurant to become the Tokio bed and breakfast, which she continues to operate. It was also at this time that she developed an interest in live music and began inviting local musicians and dance instructors to host events in her space.

Throughout the 1990s and early 2000s, Saito was known for her fusion cuisine, but in the last decade, she has returned to her Japanese roots.

"Our current restaurant, Tokio HeadHouse, is more traditional izakaya and sushi dishes," Saito explained. "When we started in Philadelphia, Americans were not ready for this food. Today, there are many fusion restaurants, but not many Japanese traditional ones."

Now, having lived in Philadelphia for more than 35 years, Saito has lived a majority of her life abroad.

"I consider myself a Japanese American, carrying with me an international feeling — thinking and speaking different languages."

Like most immigrant restaurant-owning families, the Saitos' three sons grew up working in the food business, but each did eventually graduate from the University of Pennsylvania. Their eldest son is a dentist, middle a doctor and youngest is both a MD and a lawyer. It would seem that the Saitos have indeed achieved their American dream.

Tokio HeadHouse is located at 122-124 Lombard St. It is open Thursday- Sunday for dinner service only. Visit www.headhousephilly.com for more information.

How to Make a Philly Roll



The famous finished product at left.

By Madame Saito

A Philadelphia roll is a makizushi type of sushi generally made with smoked salmon and cream cheese. It can also include other ingredients such as cucumber, avocado, onion and sesame seed.

The name "Philly roll" incorporates smoked salmon lox and Philadelphia brand cream cheese, originating from the two ingredients' famous pairing on a sliced bagel. The creamy, smoky mix of flavors evened out with sushi rice all combine to create one of the most well-known American fusion rolls. Following is Madame Saito's famous recipe.

Ingredients

- 4 oz sushi rice prepared and seasoned
- 2 teaspoons toasted sesame seed
- Smoked salmon cut into square shaped strips 1" x 1" x 7.5" long (same length as nori)
- Philadelphia cream cheese cut into smaller square strips .5" x .5" x 7.5" long

Recipe

- Cover makisu (bamboo sushi mat) in clear plastic wrap so the rice won't stick
- Cut nori (seaweed) in half to make it 4.5" x 7.5" long
- Place half-size nori shiny side down onto makisu and spread rice with even thickness to cover
- Flip the nori rice side down and place smoked salmon and cream cheese side by side in center
- Using both hands, hold the ingredients inside the makisu and roll from the bottom up, making sure the salmon and cream cheese interior is completely covered by rice on the exterior
- Open the makisu and reshape if necessary in circle, square or triangle shape
- Roll rice exterior in toasted sesame seed
- Cut into 8 pieces of even thickness and serve

Enjoy!



Madame Saito created Philadelphia's signature sushi roll.



Salmon and cream cheese create a perfect pairing.



The finished Philly roll!

Two-Way Player Shohei Ohtani Is Ready to Leave Japan for Major League Baseball

Rangers, Yankees and Twins can offer the most to the Japanese star, who will be eligible to play in the major leagues next season.

By Associated Press

OSAKA, JAPAN — Shohei Ohtani, an accomplished young pitcher and outfielder in Japan's top league, announced Nov. 11 that he wanted to move to Major League Baseball next season.

"The other day, I met with team officials and stated my intentions," Ohtani said at a news conference. "My request was met with warm words of support, so I hope to do my best in America from next year on."

"Everyone in our ball club accepts his thoughts," Fighters manager Hideki Kuriyama said Nov. 10. "It's not just me but everyone in our organization believes in what he can do."

Because Ohtani has less than nine years of service time, Nippon Ham retains his rights, and he must go through the posting system to leave.

The Texas Rangers, New York Yankees and Minnesota Twins can pay the most to a young international amateur free agent as highly touted Nippon Ham Fighters pitcher-outfielder Ohtani prepares to enter the market, and Major League Baseball and its Japanese counterpart have agreed to the outlines of a deal to keep the old posting system for this offseason.

The Rangers can agree to a maximum \$3.5 million signing bonus from their pool that covers July 2 through next June 15, according to figures compiled by Major League Baseball and obtained by the *Associated Press*. New York can pay \$3.25 million, and the Twins \$3.24 million.

Just three other teams can give Ohtani a seven-figure signing bonus: The Pittsburgh Pirates (\$2.26 million), Miami Marlins (\$1.74 million) and Seattle Mariners (\$1.57 million).

Twelve teams are capped at \$300,000 as penalties for exceeding their signing bonus pool under baseball's previous collective bargaining agreement, which did not have a cap: the Atlanta Braves, the Chicago Cubs and White Sox, Cincinnati Reds, Houston Astros, Kansas City Royals, the Los Angeles Dodgers, Oakland A's, San Diego Padres, San Francisco Giants and Washington Nationals.

Other clubs have even less available: Detroit Tigers, Los Angeles Angels, the New York Mets, Toronto Blue Jays, Cleveland Indians

and the Colorado Rockies.

Each team started with a pool of \$4.75 million, \$5.25 million or \$5.75 million, and amounts could be traded. Most of the pool money already has been spent on Latin American prospects.

Under baseball's new collective bargaining agreement, the 23-year-old Ohtani can only agree to a minor league contract that is subject to signing bonus pools. If added to a big league roster, he would have a salary for about the minimum \$545,000 next season and not be eligible for salary arbitration until 2020 at the earliest.

If he waits until he is 25 to enter the MLB, there would be no restrictions, and Ohtani would likely get a deal for more than \$100 million. MLB has warned of severe penalties if a team attempts to sign Ohtani to a secret long-term contract, then announce it in future years.

Ohtani chose the Creative Artist Agency's Nez Balelo to represent him.

While the posting agreement between MLB and Nippon Professional Baseball has expired, the sides agreed several weeks ago to the outlines of a deal that would for this offseason continue the rules of the previous agreement, a person familiar with that negotiation said.

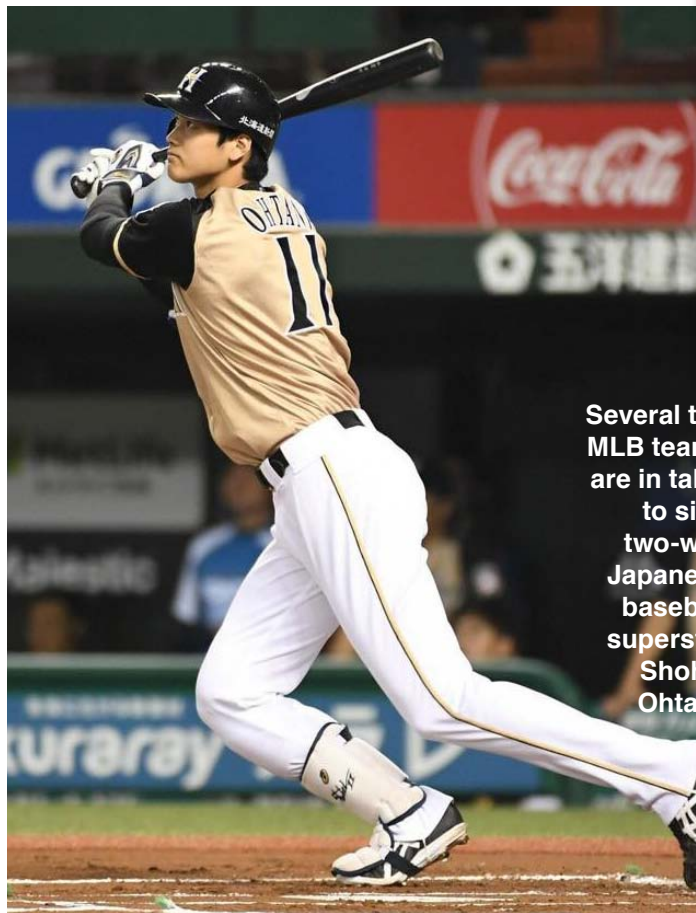
The rules call for the Japanese club to set a maximum \$20 million posting fee, and any MLB club willing to bid that amount would be able to negotiate with Ohtani for 30 days.

Starting next offseason, the fee would be 15 percent of the guarantee of a major league contract and 20 percent of the signing bonus if a player is subject to bonus pools, the person said. MLB is waiting for the Players' Association to approve the agreement before submitting it to MLB owners for their ratification, the person said.

Ohtani is the reigning Pacific League MVP and is 3-2 with a 3.20 ERA this year for the Nippon Ham Fighters, limited because of thigh and ankle injuries. He is batting .332 in 65 games with 16 doubles, eight homers and 31 RBIs.

He has a 42-15 record with a 2.52 ERA and 624 strikeouts in 543 innings over five seasons and a .286 batting average with 48 homers and 166 RBIs.

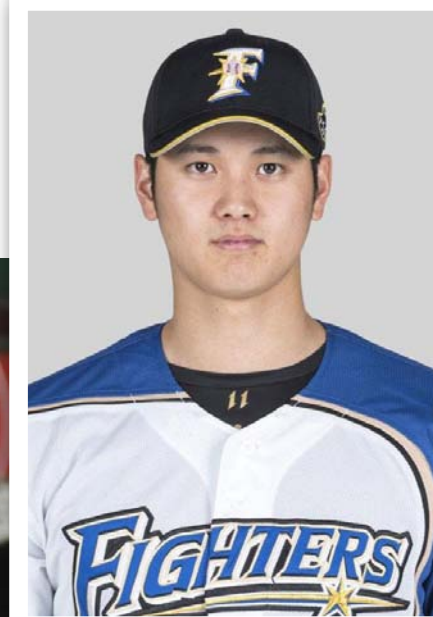
"I am not a complete player yet, and I want to go to an environment where I can continue to get bet-



Several top MLB teams are in talks to sign two-way Japanese baseball superstar Shohei Ohtani.

ter," Ohtani said. "I felt the same way when I graduated from high school. And it is my strongest reason for wanting to go now."

Ohtani considered going straight to the MLB out of high school but was persuaded to sign with the Fighters, who assured him that he



could play the outfield as well as pitch.

He said in the news conference that he hoped to continue batting and pitching.

"Just before I turned professional, I didn't imagine I would be able to do both," Ohtani said. "But since then, the fans have encouraged it."

He added that Kuriyama and his coaches had helped make the dual role possible.

"That has left me with a strong desire to keep doing it, not only for me but for them," he said. "I don't know if it will be possible, but I want to hear what teams over there (U.S.) have to say and what kind of situations might be available. Until that process has started, I can't say how it might work out." ■

AMERICAN HOLIDAY TRAVEL

2018 TOUR SCHEDULE

- Hokkaido Snow Festivals Holiday Tour** (Ernest Hida) Feb 3-12
Lake Akan, Abashiri, Sounkyo, Sapporo, Otaru, Noboribetsu, Lake Toya.
- Japan Yukkuri Holiday Tour** (Ernest Hida) Apr 4-17
Tokyo, Shimoda, Shizuoka, Takayama, Kanazawa, Noto Peninsula, Kyoto, Miyako Odori Show.
- Danube River Holiday Cruise** (Carol Hida) Apr 23-May 4
Prague, Vilshofen, Passau, Linz, Weissenkirchen, Vienna, Bratislava, Budapest.
With AMA Waterways Cruise Line.
- Heritage of America Holiday Tour** (Elaine Ishida) Apr 27-May 6
New York City, Philadelphia, Gettysburg, Shenandoah Valley, Charlottesville, Williamsburg, Yorktown, Washington DC.
- Cape Cod-Islands of New England Tour** (Carol Hida & Elaine Ishida) Jun 1-8
Providence, Newport, Boston, Cape Cod, Martha's Vineyard, Hyannis, Nantucket.
- Grandparents-Grandchildren Japan Tour** (Ernest Hida) Jun 18-28
Tokyo, Hakone, Atami, Hiroshima, Kyoto.
- Hokkaido Summer Holiday Tour** (Ernest Hida) July 6-19
Lake Akan, Furano, Asahikawa, Wakkanai, Rishiri Island, Sapporo, Noboribetsu, Lake Toya, Hakodate.
- Classical Japan Autumn Holiday Tour** (Ernest Hida) Oct 8-20
Tokyo, Mt. Fuji, Shizuoka, Nagoya, Gifu, Hiroshima, Kyoto.
- New England Autumn Holiday Tour** (Carol Hida) Oct 12-19
Boston, North Conway, Burlington, Portland, Maple Sugar Farm, Ben & Jerry's Ice Cream Factory, Washington Cog Railway.
- Costa Rica Holiday Tour** (Carol Hida) Nov 7-15
San Jose, La Fortuna, Monteverde, Punta Arenas, Rain/Cloud Forest, Volcano National Parks, Hot Springs, Coffee Plantation.
- Okinawa Holiday Tour** (Ernest Hida) Nov 7-16
Naha, Onnason, Islands of Ishigaki, Iriomote & Taketomi.

For more information and reservations, please contact:

AMERICAN HOLIDAY TRAVEL
312 E. 1st Street, Suite 330 * Los Angeles, CA 90012
Tel: (213)625-2232 * Email: americanholiday@att.net
Ernest or Carol Hida
Elaine Ishida (Tel: 714-269-4534)

(CST #200326-10)



PERSONAL PERSPECTIVE

Why Is the Japanese American Memorial to Patriotism in World War II a National Monument?

By Gerald Yamada

Visitors to our nation's capitol are encouraged to visit the National Japanese American Memorial to Patriotism in World War II. This memorial conveys the story of how the Federal Government, motivated by prejudice, war hysteria and political ambition, unjustly disrupted the lives of 120,000 innocent persons of Japanese ancestry. The memorial instructs us how Japanese Americans proved their loyalty so that their freedoms and rights could be restored.

By telling this story, it preserves three important lessons.

First, it honors the patriotism of those who persevered under the bigotry of tyranny imposed by Executive Order 9066, signed by President Franklin D. Roosevelt on Feb. 19, 1942. The memorial also pays tribute to the Japanese

Americans who answered the call to serve their country while their family and friends were unjustly imprisoned in America's concentration camps.

Second, the memorial epitomizes the best of America's democratic values. With the enactment of the Civil Liberties Act of 1988 (aka Redress), America admitted its mistakes in violating constitutional rights of its citizens, made amends and affirmed its commitment to equal justice under the law. By admitting its wrongs, America brings us together so that we can work to protect the constitutional rights for all. The memorial also teaches that we must not be blinded by fear, hatred, prejudice or partisan politics in pursuing equal justice under the law for all.

The third lesson is that the memorial condemns racial profiling. Executive Order 9066 is a classic example of racial profiling. It authorized the government to restrict

constitutional rights based solely on ethnicity. We must never forget that racial profiling is discriminatory. The memorial reminds us that actions motivated by the government to promote fear, hatred and prejudice based solely on ethnicity must not be tolerated.

These lessons are the important legacy that must not be forgotten by the American public and future generations. Preserving this legacy is why the Japanese American Memorial to Patriotism in World War II was authorized by law as a national monument and was built within view of the U.S. Capitol.

Gerald Yamada was pro bono general counsel to the National Japanese American Memorial Foundation from 1996-2005. The foundation built the memorial, which opened to the public in 2001. He also was the part-time executive director for the foundation from 2005-10.



The Japanese American Memorial to Patriotism in World War II features a bronze sculpture, named "Golden Cranes," and stands amongst a semicircular granite wall that features the inscriptions of the names of the 10 major internment camps. There are also three panels that feature the names of Japanese Americans who died fighting in World War II, inscribed writings by Japanese American writers and quotes by President Harry S. Truman and President Ronald Reagan. It was dedicated on Nov. 9, 2000.

SEQUOIA JACL ACKNOWLEDGES 2017 SCHOLARSHIP RECIPIENTS

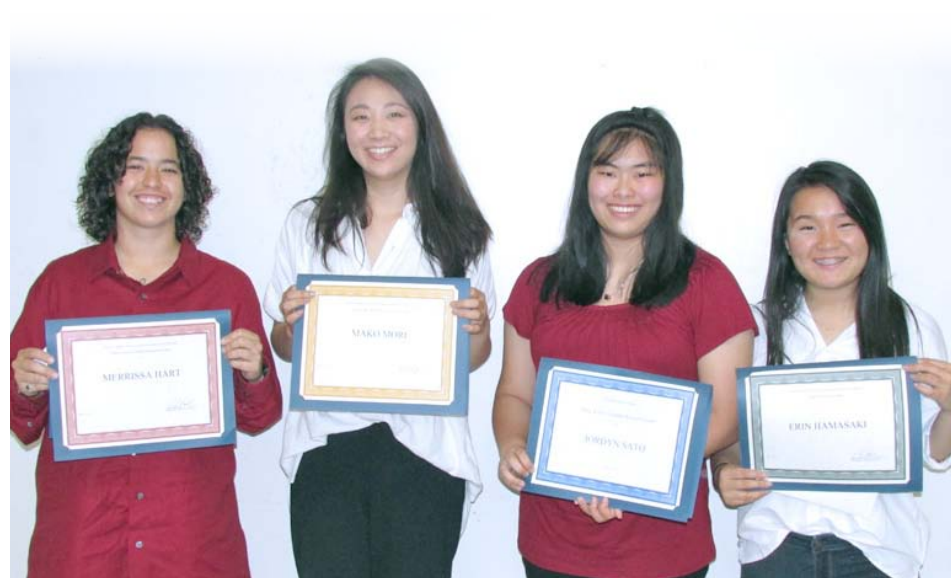
It was a women's night out on May 9 as the Sequoia JACL chapter honored its 2017 scholarship recipients during an evening reception at the Palo Alto Buddhist Temple's Issei Hall.

This year's winners were Erin Hamasaki, Merrissa Hart, Mako Mori and Jordyn Sato.

"I shouldn't be surprised, but it seems every year we award and recognize outstanding students — and I am especially pleased that Sequoia JACL recognizes community college students," said Sequoia JACL's Mike Kaku. "The focus of the scholarships is to encourage and support any students who are active on campus and in the community, for that is how we better our society."

Hamasaki received a \$1,000 Sequoia JACL High School Scholarship. A graduate of Fremont High School in Sunnyvale, Calif., Hamasaki will attend Chapman University majoring in art with a minor in Japanese. She was a member of the National Honor Society, California Scholarship Society as well as a scholar athlete. In addition, she was active in high school sports, clubs and honors classes, as well as a member of the Mountain View Buddhist Temple YBA and Girls Scouts. Her passion for art was recognized when her artwork was displayed in the school district art show.

Hart was the recipient of the \$1,000 Foothill College Sequoia JACL Scholarship. Hart plans to major in psychology and specialize in art therapy to help women who are incarcerated cope with their situation and learn



This year's Sequoia JACL scholarship recipients are (from left) Merrissa Hart, Mako Mori, Jordyn Sato and Erin Hamasaki.

how to adjust back in society upon their release. After Hart's own experience with street gangs, juvenile hall and homelessness, she took a chance of attending Foothill College, and with its support and financial resources, she excelled in her studies and activities. She now helps feed the homeless on a weekly basis at a local shelter and is an art instructor and motivational speaker. She also works as a peer adviser for the college Outreach Program, which reaches out to high school students about attending college. She will continue at Foothill College, Los Altos

Hills for another year before transferring to a university.

Experiences in advocacy, legislation and community organizing have shaped Mori's goal to becoming a lawyer and protecting "the rights of those who are most vulnerable." Mori, a student at De Anza College in Cupertino, Calif., is the recipient of the \$1,000 De Anza College Sequoia JACL Scholarship. After returning from a two-year mission trip to Peru and the Dominican Republic, Mori said she wanted to help others and make a difference in the world. Her

involvement in on- and off-campus activities include leading the Campus Vote Project to specifically target Asian Pacific communities to vote, managing a campaign to elect a board of trustee, member of the Public Policy School, intern for the Faculty Association Political Action Committee, member of the Political Revolution Club and Honors Program. Mori is currently continuing at De Anza College before transferring next year.

Sato is the recipient of the \$500 Harry & Elsie Yoshida Memorial Award, which was presented to her by Patricia Yoshida Yotsuka. The award is given to a high school student who has exhibited extensive extracurricular activities and one who gives back to the community. Sato graduated from Homestead High School in Cupertino, Calif., will attend California State Polytechnic University, Pomona, as a computer science major with a minor in accounting. Sato excelled in basketball in high school and the Santa Clara Valley Athletic League and was a student coach for the Tri-City youth basketball team. She also was extremely active in the Nakayoshi Gakko School as an assistant teacher to young children for three years. In addition, she was very active with the Mountain View Buddhist Temple and secretary for the Coast District Young Buddhist League.

Members of the scholarship committee included Kerry Bahadur, Akemi Ishikawa, Tom Izu, Mike Kaku, Irene Matsumoto, Erin O'Quinn, Dave Yoshida, Patricia Yoshida Yotsuya and La Donna Yumori-Kaku. ■

A NATIONAL GUIDE TO NOTABLE COMMUNITY EVENTS

CALENDAR

NCWNP

Kimochi Health Walk-Run San Francisco, CA Thru Nov. 30

Kimochi is partnering with Charity Footprints to build a monthlong program to encourage sustained exercise by walking or running. The program runs on your iOS or Android phone, and the miles you walk or run will raise dollars for Kimochi seniors. This event runs through Nov. 30 and anyone can register to participate until Nov. 30. You can also sponsor a walker/runner or participate in the event. Miles logged will raise funds for Kimochi.
Info: Call (415) 931-2294 or visit Instagram@kimochikai or on Facebook.

New Year's Good Luck Foods With Sonoko Sakai San Francisco, CA Dec. 2; 10 a.m.-1 p.m. 1840 Sutter St. Price: \$95 for JCCCNC members; \$110 General public

Join instructor Sonoko Sakai as she teaches participants how to prepare traditional Oshogatsu dishes and the symbolic meanings behind these foods: forward movement, fertility, prosperity, health and longevity. The menu includes nishime (chicken, root vegetables, snow peas and konnyaku stew), namasu (daikon, carrot and dried persimmon salad), tazukuri (seasoned baby sardines), kinton (sweet potato puree with chestnuts), ozoni (soup made with homemade mochi, fish cake and vegetables) and datemaki (egg roll with hanpen). This is the perfect opportunity to learn Japanese cultural traditions that can be enjoyed year after year.
Info: Call (415) 567-5505.

Hakone Gardens and Estate San Jose, CA; 1 p.m. Japanese American Museum of San Jose 535 N. Fifth St. Price: Adults \$8; Seniors/Students \$5; JAMsj Members Free

Local historian and trustee of the Hakone Foundation Connie Young Yu will be speaking about Hakone Estate and Gardens as well as the Japanese and Japanese American contributions to the gardens. Please RSVP.
Info: Call (408) 294-3139 or email publicprograms@jamsj.org.

2017 Mochitsuki Workshops San Francisco, CA Dec. 16; all day 1840 Sutter St. Price: \$15 JCCCNC Members; \$20 General public

Mochi is a very important part of Japanese New Year's traditions. Come learn at these mochitsuki workshops, which will be offered throughout the day in 30-min. shifts. Japantown's manju maker George Yamada will teach

participants how to turn rice into mochi either plain or filled with kinako, anko and other sweets. Each participant will take home up to two pounds of mochi for New Year's! Register by Dec. 14. Group pricing for groups of six or more are available.
Info: Call (415) 567-5505 for more details.

Kimochi Silver Bells Arts & Crafts and Food Faire San Francisco, CA Dec. 16; 10 a.m.-4 p.m. The Event Center at St. Mary's Cathedral 1111 Gough St.

Price: Free
Don't miss this one-stop shopping event for all your holiday gifting needs! This popular event will feature unique homemade and crafted items perfect for everyone on your gift list. A complimentary shuttle service will be available to/from Japantown, and all proceeds will benefit Kimochi.
Info: Visit www.kimochi-inc.org or call (415) 931-2294.

PSW

Yayoi Kusama: 'Infinity Mirrors' Los Angeles, CA Thru Jan. 1, 2018 The Broad Contemporary Art Museum 221 S. Grand Ave. Price: Advance tickets \$25; Standby tickets \$30; Children 12 and under free

This exhibit will explore the celebrated Japanese artist's immersive Infinity Mirror Rooms — the artist's most iconic kaleidoscopic environments — alongside large-scale installations and key paintings, sculptures and works on paper. Tickets go on sale beginning Sept. 1. Don't miss your chance to view this rare exhibit of Kusama's greatest works.
Info: Visit thebroad.org/art/special-exhibitions/yayoi-kusama-infinity-mirrors.

Year-End General Clean Up at Nishi Hongwanji Buddhist Church Los Angeles, CA Dec. 3; 8 a.m. 815 E. First St.

Join the L.A. Homba Hongwanji Buddhist Temple at its annual cleaning, one of the basic practices as a Buddhist while listening to the teachings of the Buddha. We clean the temple for expressing our gratitude and appreciation to the Buddha and his teachings with a mind of respect and gratefulness. At the same time, we also clean our minds and prepare ourselves for the New Year's holiday.
Info: Visit www.nishihongwanji-la.org.

Origami With Ruthie Kitagawa: Holiday Wreath and Cards Los Angeles, CA Dec. 9; 1-3 p.m.

Japanese American National Museum

**100 N. Central Ave.
Price: \$12 members, \$15 nonmembers. Supplies and admission included.**

Limited to 10 participants, this workshop led by Ruthie Kitagawa will show participants how to make beautiful cards and a wreath using origami techniques.
Info: Visit www.janm.org.

Omakase Holiday Dinner Los Angeles, CA Dec. 10; 5 p.m. Cocktails and 6 p.m. Dinner Chaya Downtown 525 S. Flower St. Price: \$250

Join the Japan America Society of Southern California as it holds its Executive Chef Omakase Holiday Dinner, an epicurean adventure featuring a five-course meal and wine pairings prepared by the four renowned executive chefs of Chaya, Joji Inoue, Yuko Kajino, Yuichi Natori and Katsuyuki Wako. It promises to be a culinary meal to remember!
Info: Email erber@jas-socal.org.

Children's Oshogatsu Workshop Los Angeles, CA Dec. 28; 9:30 a.m. JACCC Center Building 244 S. San Pedro St. Price: \$40 JACCC members; \$45 General admission; Early bird special available

This workshop is limited to 50 participants and preregistration is required. This workshop returns with multiple Japanese New Year's workshops including calligraphy, noodle making, taiko 2.0 and mochitsuki. Registration also includes a special Year of the Dog T-shirt.
For more information, visit jaccc.org.

PNW

Tuna Canyon Detention Station Exhibition 'Only the Oaks Remain' Portland, OR Thru Jan. 7, 2018 Oregon Nikkei Legacy Center 121 N.W. Second Ave. Price: Adults \$5; Students/Seniors \$3; Free for Friends of Oregon Nikkei Endowment

This traveling exhibit, sponsored by the National Parks Service Japanese American Confinement Sites Grant 2015, brings to life the Tuna Canyon Detention Station, which housed more than 2,000 individuals during World War II. The exhibit features government documents, diorama, diaries and memoirs from detainees, interviews with detainee descendants and an honor wall in memory of all those interned there.
Info: Visit oregonnikkei.org.

22nd Celebration of Portland Mochitsuki: Year of the Dog

Portland, OR Jan. 28 Portland Sate University Smith Memorial Student Union 1825 S.W. Broadway Price: \$10 Adult; \$7 Senior/Student with I.D.; \$4 Child (advance tickets); Ticket prices increase the day of event

Join the community at this family event featuring mochitsuki and a community fair and various stage performances.
Info: Visit mochipdx.org.

Portland JACL 90th Birthday Bash Happy Valley, OR Feb. 17, 2018 The Aerie at Eagle Landing 10220 S.E. Causeway Ave.

Join the Portland JACL as it celebrates its 90th birthday! Lunch will be hosted at the Aerie at Eagle Landing in Clackamas and entertainment will be provided by the Minidoka Swing Band. More details to follow so stay tuned!
Info: Visit www.pdxjacl.org.

IDC

Metro Denver 2018 Chinese New Year's Party Denver, CO Jan. 6; Noon-4 p.m. 700 S. Franklin St. Price: Tickets \$5 preorder and \$10 on site

Join in this community event celebrating the Year of the Dog. The audience will have the opportunity to participate in cultural performances and partake in a potluck luncheon. There also will be a martial arts demonstration, dancing and much more. All are invited to celebrate the community's talent and culture together.
Info: Visit <https://www.eventbrite.com/e/2018-tickets-38982087473> for more information.

MDC

31st Annual Holiday Fundraiser Japan America Society of Chicago Chicago, IL Dec. 14; 5:30-9:30 p.m. Union League Club of Chicago 65 W. Jackson Blvd. Price: Varies

Join the Japan America Society of Chicago at its annual holiday benefit and fundraiser, which will include a silent auction, cocktail reception, banquet and entertainment. The guest speaker will be Jeff Alexander, president of the Chicago Symphony Orchestra Assn.
Info: Visit jaschicago.org.

EDC

'Hold These Truths'

Boston, MA Dec. 1-31 Lyricstage 140 Clarendon St., 2nd floor "Hold These Truths," a play by Jeanne Sakata and directed by Benny Sato Ambush, is the story of Gordon Hirabayashi, a Japanese American college student who resisted incarceration during World War II. Michael Hisamoto plays Hirabayashi. **Info: For more information and tickets, visit <http://www.lyricstage.com/productions/production.cfm?ID=131>.**

JACL 2017 DC Mochitsuki Rockville, MD Dec. 9; Noon-2:30 p.m. Julius West Middle School 651 Great Falls Road

Bring the family for another fun-filled day of mochi pounding/making, Crafty Ladies' crafts, raffle prizes and music by the amazing JBE Band. Preorder deadline is Dec. 6 by 4 p.m. Lunch options include chicken teriyaki bento, pork tonkatsu bento and vegetarian bento, which all include ozoni and dessert. Mochi includes half-pound of komochi (plain) or daifuku (anko filling) mochi. Walk-in bento lunches and mochi are available for purchase, but preordering is highly recommended.
Info: For more information, email jaclwdc@gmail.com.

FDR Library's Images of Internment Exhibition Hyde Park, NY Thru Dec. 31 FDR Presidential Library & Museum 4079 Albany Post Road Price: Regular hours and admission apply.

This special exhibit provides a visual record of the forced removal of Japanese Americans during World War II and displays more than 200 photographs by WRA photographers Dorothea Lange, Clem Albers, Francis Stewart and Hikaru Iwasaki from the National Archives. The exhibition also features photographs taken by Ansel Adams at Manzanar and a selection of photos from the WSU George and Frank C. Hirahara photo collection of Heart Mountain.
Info: Visit <https://fdrlibrary.org/exhibitions> or call (800) FDR-VISIT.

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IN MEMORIAM

Fujii, Alan Joseph, 64, Irvine, CA, Oct. 20; he is survived by his wife, Valerie Hamamoto; children, Grant Fujii and Diana Fujii; mother-in-law, Emma Hamamoto; brothers,

Rodney (Rosemary) Fujii and Michael (Nancy) Fujii; and brothers-in-law, Lance Hamamoto and Eugene Hamamoto (Verna).

Hiramoto, Sumiko, 96, Los Angeles, CA, Oct. 5; she is survived by her sons, John (Debbie) and Paul; sister, Tatsuko Harada; she is also survived by nieces, nephews and other relatives; gc: 2.

by his wife, Lesli; mother, Mitsuko; brother, Mark (Diane); he is also survived by cousins, an uncle and aunts, a niece, a nephew and other relatives and friends.

Michiuye, Mariko Mary, 76, Los Angeles, CA, Oct. 9; she is survived by her son, Tadashi; siblings, Kazuo, Yoshiko, Yoko, Tsuruye and Sumiko; she is also survived by nieces, nephews and other relatives and friends.

Ogi, Robert, 92, Chicago, IL, Oct. 16; he is survived by his wife, Mitsuko; daughters, Elaine (Bruce) Hannigan and Gwynne Ogi (Bruce Yasutake); gc: 1.

Satogiwa, Mitsuko Uragami, 83, Fullerton, CA, Oct. 11; during WWII, she was incarcerated at the Manzanar WRA Center in CA; she is survived by her children, Carol (Paul) Yong, Edward Satogiwa and June (Glenn) Honjio; siblings, Seiko Sugino and Takako (Saburo) Kataoka; she is also survived by nieces, nephews and other relatives; gc: 3.

Takemoto, Morio, 94, Pasadena, CA, Oct. 8; during WWII, he served in the 442nd Regimental Combat Team; he is survived by his brother, Ugi (Ruby) Takemoto; he is also survived by nieces, nephews and other relatives.

Toguri, William, 74, Schaumburg, IL, Oct. 21; he is survived by his wife, Marsha; children, Ray Horita, Lisa (Joel) Papacek and Christine (Richard) Nakamura; he is also survived by a niece and a nephew; gc: 4.

Tsuneishi, Frances, 99, Los Angeles, CA, Oct. 23; she is survived by her brother, Noel Tsuneishi; step-brother, Yoshi (Fumi) Tsuneishi; sister-in-law, Betty Tsuneishi; she is also survived by nieces, nephews and other relatives.

Watanabe, Arnold K., 94, Chicago, IL, Nov. 8; he is survived by his wife, Asako; children, Martha and Thomas (Lynn); sister, Fran (Tad) Wada; and grandsons.

TRIBUTE

BRUCE TERUO KAJI



Bruce Teruo Kaji, U.S. Army veteran of World War II, passed away at his home in Torrance, Calif., on Oct. 26, following a short illness. He was 91.

A native of Los Angeles, Bruce was born in the Bunker Hill district of downtown Los Angeles and raised in Boyle Heights. Bruce was a student at Theodore Roosevelt High School when the war broke out. President Franklin D. Roosevelt signed Executive Order 9066, which forced Bruce, his family and more than 120,000 Japanese Americans into America's concentration camps.

Bruce and his family were sent to Manzanar Relocation Center in the Eastern Sierra where he graduated from Manzanar High School in 1944. He was drafted into the U.S. Army from Manzanar and trained as a Japanese language interpreter at Fort Snelling, Minn. Following his language training, Bruce was sent to Tokyo, Japan, and Manila, Philippines, where he served as an interpreter for the War Crimes Tribunal.

Following his military discharge, Bruce returned to Los Angeles and earned his bachelor's degree in accounting from the University of Southern California, graduating in 1953. After forming his accounting practice, his firm landed a new client, Toyota Motor Sales, USA. Bruce also pursued public service and was elected Gardena city treasurer in 1960. Bruce was appointed by Los Angeles County Supervisor Kenneth Hahn to serve on the newly built Los Angeles County Martin Luther King Jr. Hospital board of trustees.

After the City of Los Angeles used eminent domain to take possession of an eight-acre block of Little Tokyo to build its police department headquarters, Bruce and the Rev. Howard Toriumi of Union Church led the fight to establish the Little Tokyo Redevelopment Association to help protect their community. Bruce worked closely with Los Angeles City Councilman Gilbert Lindsay, Mayor Tom Bradley, Assemblyman Art Torres, Supervisor Ed Edelman and Congressman Ed Roybal to ensure Little Tokyo's survival.

In 1962, Bruce and a group of Nisei investors organized Merit Savings & Loan. For more than 30 years, Merit served as one of the few Japanese American-owned and -managed banks. During this period, Bruce organized the purchase of a 4.5 acre site at the southeast corner of First Street and Alameda Street and first proposed the creation of a Japanese American National Museum (JANM), to preserve the history of Japanese Americans and ensure that the violation of their civil rights during World War II would never be forgotten.

Bruce served as the founding president of the museum and used his upbeat, outgoing personality to pull together a wide range of bipartisan and multiethnic support. Today, JANM is a national museum located in the Little Tokyo District of Los Angeles, having recently exhibited the original Executive Order 9066 signed by President Roosevelt.

Following the sale of Merit Savings, Bruce joined his son, Jonathan, at Kaji & Associates, a real estate brokerage and development firm, founded in 1984.

Bruce married Frances Tashiro in 1954. Frances was the daughter of prominent physician Dr. Kikuwo Tashiro, who founded the Japanese Hospital of Los Angeles in 1927; she preceded him in death in November 2016.

Bruce, along with his fellow Nisei World War II veterans of the Military Intelligence Service, 100th Battalion and 442nd Regimental Combat Team, were awarded the Congressional Gold Medal in 2011. Bruce received the Order of the Rising Sun, Gold and Silver Rays, from the government of Japan in 1997.

Bruce is survived by his son, Jonathan (Lisa); daughter, Miki Hamill (Brad); and son, Dr. Troy (Marguerita), along with eight grandchildren.

The family requests that donations be made to the Japanese American National Museum.



Ishihara, Frank Yoshiharu, 79, Newport Beach, CA, Oct. 8; he is survived by his children, Jean, Ronald and Rodney Ishihara; siblings, Ray (Kiyo) and James (Gracie) Ishihara; he is also survived by nieces, nephews and other relatives; gc: 1.



Mizumoto, Kiyomi Kay, 90, Seattle, WA, Oct. 11; he is survived by his wife, Reiko; children, Linda (Kevin), Lisa (Mark) and Gary (Lydia); sister, Yone Momoda; he is also survived by nephews and nieces; gc: 4.

Nakano, Keiji, 91, Honolulu, HI, Oct. 21; he is survived by his wife, Betty; daughters, Janice (Glenn) Ogo and Lori Nakano; daughter-in-law, Wendy (wife of predeceased son, Keith) Nakano; gc: 4 ggc: 3; step-ggc: 2.

Ogata, Tokuko, 90, Wahiawa, HI, Oct. 30; she was predeceased by her husband, Keith and their daughter, Ava (John) Rose; she is survived by her children, Albert Florie (Steve) Barry; she is also survived by a great-grandnephew and many cousins, in-laws and friends; gc: 2; ggc: 2.

Kobashigawa, Dale, 55, Whittier, CA, Aug. 21; he was predeceased by his father, Charles; he is survived

TRIBUTE

FRED UTAKA ODA



Fred Utaka Oda, resident of Watsonville, Calif., passed away peacefully on Sept. 27 at the age of 94. Fred was born in Watsonville, Calif., to parents Tokuzo and Toku Oda, who immigrated from Hiroshima, Japan in early 1900. He is survived by his two daughters, Becky Henry (Steve) and Diane Onizuka (Victor), grandchildren, Matthew Henry, David Henry, Lauren Henry, Michelle Onizuka and Ryan Onizuka, and brothers, John Oda and Jack Oda. He was preceded in death by his wife, Betty Oda (Fujita), in 2014. A private memorial will be held in his memory.

TRIBUTE

HARVEY MICHAEL HORIKAWA

A memorial service for Harvey Michael Horikawa, who passed away on Oct. 18 at the age of 69 years old, was held at Rolling Hills United Methodist Church (26438 Crenshaw Blvd., Rolling Hills Estates, CA 90274) on Saturday, Nov. 4 at 11 a.m.

He is survived by his wife, Candice; sister, Judy; son, Michael; daughter-in-law, Mira; grandson, Nolan; and many other relatives.

Funeral services were provided by Fukui Mortuary (www.fukui-mortuary.com; (213) 626-0441).

PLACE A TRIBUTE

'In Memoriam' is a free listing that appears on a limited, space-available basis.

Tributes honor your loved ones with text and photos and appear in a timely manner at the rate of \$20/column inch.

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By Ron Mori

DISRUPT EVERYTHING

Is Your House 'HomeFit' for the Holidays?

I have a feeling a lot of us are moving furniture around and finding extra extension cords to put up lights during the upcoming holidays. This is a perfect time to take a step back and take a self-assessment of your house or parents' residence to make it safe and user friendly.

What do I mean?

Not only safe from extra extension cords and new floor plans to accommodate holiday décor, but really thinking about any lifestyle changes since last year that you need to address. One example: Your family Christmas tree is near a doorway that your parents or holiday guests might use to access a bathroom. Your tree might block part of the access, and a guest with a walker may have to go sideways to the bathroom. That's not ideal, and it can be very dangerous with a full house during the holidays.

It's also a time to assess if your appliances are in working order or are now difficult to operate due to your eyesight or manual ability to operate appliances. Again, time to be real with yourself or your older loved ones at this time.

I personally had to have this conversation with my mother over a toaster that had far exceeded the manufacturers' life expectancy. In other words, it had seen better days and enough glue and homemade repairs to be in the Smithsonian.

Luckily, a colleague of mine reminded me of the fantastic program and resources that AARP provides called "HomeFit."

Let me give you a sample of the content and tips that we provide:

First, you will need to take an assessment of the house/residence.

- Does your house have steps that go up to the front door?
- How wide are your doorways to your bathrooms? Kitchen? Bedroom?
- Do you have stairs inside your

house? Do you have handrails you can reach on both sides of the staircase?

- Is your stairway straight? Curved?
- What's the size of the landing?
- How many steps?

For each floor of the residence, do the bathrooms have:

- Tub/shower combo
- Shower
- Grab bars
- Tub bench
- Shower seat
- Comfort height toilet
- Maneuvering space in the bathroom
- And what's the sink style?

Let's move into the kitchen, which is a very important room for all of us during the holidays and New Year!

- Is cooking going to be an important part?
- Is there room to put a microwave on the counter? Is there room for the rice cooker?

- Can one reach into the refrigerator and freezer without bending or stretching?
- Can one prepare food at the countertops while sitting?
- Is the stove/oven safe and easy to use?

What about doing the laundry? Would there be any difficulties to doing the laundry?

Can light switches and electrical outlets and thermostats be reached without bending or stretching?

As we age, our eyesight needs more light to see. Therefore, lighting in a residence is so critical to avoid falls, slips and accidents.

- Are the rooms, stairways and hallways well-lit when you use them?
- Do you have a night light in your bedroom, bathroom and hallways?
- Do you have adequate exterior lighting to clearly see walkways at night?
- Are there throw rugs in your home that someone might slip on?

These are just some issues you need to think about to keep someone at home safe. To access the information I provided above, you can start to take action by going to [http://www.aarp.org/livable-communities/info-2014/aarp-](http://www.aarp.org/livable-communities/info-2014/aarp-home-fit-guide-aging-in-place.html)

[home-fit-guide-aging-in-place.html](http://www.aarp.org/livable-communities/info-2014/aarp-home-fit-guide-aging-in-place.html).

The website has information on topics such as:

- Is your Home "HomeFit"?
- Tips for Specific Needs
- Use This, Not That
- "To Do" Lists
- 22 Ways to Spend Less
- Worksheets
- Remodeling Costs
- HomeFit Quiz

Happy holidays and be safe!

Ron Mori is co-president of the Washington, D.C., JACL chapter and manager of community, states and national affairs — multicultural leadership for AARP.



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