

WWW.NCOKK.ORG

SEPT 2026

Tayui



PRESIDENT'S MESSAGE:

Hai-Sai, Gusu-yo, Chu-uganabira!

I hope this message finds all of our members doing well despite the continued warm weather.

In some areas, the leaves on the trees may already be beginning to change color. We are entering the season when we can feel the transition from late summer to early autumn. This is also a time of year when wildfires are more likely to occur, so please take extra care and stay safe.

On June 28, we held our Okinawa Memorial Service both in person and online for the first time since the COVID-19 pandemic. More than 60 people attended the service in person, making it a very meaningful and successful gathering.

This year's service also included a personal account from a member (Ms Amelia McCoy) of the younger generation who participated in the recovery of the remains of those who lost their lives during the Battle of Okinawa. This gave the Memorial Service a particularly meaningful and different perspective from previous years.

The purpose of our Memorial Service is not only to pray for the repose of the souls of all those who lost their lives during the Battle of Okinawa, but also to remember the tragedy of war, pass its lessons on to future generations, and express our wish for lasting world peace. We hope that more members of the younger generation will participate in the future and that there will be more opportunities for them to share their experiences and perspectives.

Our Summer Potluck Picnic, held on July 26, was also a great success, with approximately 140 people attending. Many of you brought your favorite homemade dishes to share, and I believe everyone enjoyed a wonderful time together in a warm and friendly atmosphere. Attendance was significantly higher than last year, making this year's picnic an especially wonderful opportunity for members to gather and strengthen our friendships.

We were also pleased to welcome two members of the Roots Research Team from the Okinawa Prefectural Library. I hope their participation provided many of you with an opportunity to learn more about and develop a deeper interest in your own Okinawan roots.

Through these events and activities, I hope we can continue to pass down Okinawa's culture and history from one generation to the next, while further strengthening the bonds and friendships among our members.

Our Keirokai, a celebration honoring our most senior members, will be held on Sunday, September 20. At home, Keirokai is an occasion to show respect and appreciation for our grandparents, while in the community, it provides an opportunity to honor our seniors and promote meaningful interaction among different generations.

Let us value the spirit of *Onko Chishin* 温故知新—learning from the past to gain wisdom for the future—and continue to pass the knowledge, experiences, and traditions of previous generations on to those who follow.

We hope that many of you will join us and enjoy this special opportunity for intergenerational *Koryu* (Exchange) 交流 and fellowship.

Although we can expect more hot days ahead, please remember to stay well hydrated and drink plenty of fluids. As we approach the change of seasons, please also take good care of your health and well-being.

I look forward to seeing many of you at the Keirokai.

"Nuchi du Takara"

ハイサイ、グスーヨー、チューウガナビラ！

毎日暖かい日が続いておりますが、会員の皆様におかれましては、いかがお過ごしでしょうか。

所によっては、木々の葉が色づき始めているところもあることと思います。晩夏から初秋へと移り変わる季節の変化を感じる頃となりました。また、この時期は山火事が発生しやすい季節でもありますので、皆様、十分にご注意ください。

去る6月28日に開催された慰霊祭は、コロナ禍以降初めて、会場での対面式とオンラインの両方で開催されました。当日は会場に60名を超える方々がご参加くださり、大変盛況となりました。

また、今回は若い世代の方による遺骨収集の体験談もあり、これまでの慰霊祭とはまた違った意義深いものとなりました。

慰霊祭は、沖縄戦で亡くなられたすべての方々のご冥福をお祈りするだけでなく、戦争の悲惨さを後世に伝え、世界の恒久平和を願うという大切な意味も含んでいます。今後、より多くの若い世代の皆様にご参加いただき、体験談やご意見を発表していただく機会が増えることを期待しております。

また、7月26日に開催された夏のポットラックピクニックには、約140名の方々にご参加いただき、大盛況となりました。たくさんの皆様が自慢のお料理を持ち寄ってくださり、和やかな雰囲気の中、楽しいひとときを過ごしていただけたことと思います。昨年の参加者数を大きく上回り、今年も多くの会員の皆様が集う素晴らしい交流の場となりました。

(continued on pg.5)



2026 Picnic Recap and Shout-out to All the Volunteers!

On Sunday, July 26, we had a record of more than 140 members, their families and friends gathered at Alameda's Crown Memorial State Beach for a FUN afternoon, enjoying lots of delicious food, participating in games of "skill," *Yuntaku* and sharing with our NCOKK Community! NCOKK provided the picnic standards of hamburgers and hot dogs while everyone shared in the bountiful salads, veggies, appetizers, fruit plates, lumpia, desserts and other mouth-watering foods! Thanks to everyone who attended, some from far away as Okinawa, Reno and Chico!

We welcomed new members **Gwenn & Yoshiko Albertson**, **Hans & Sandra Goto**, **Chikako Kugai**, **Yuko Matsumoto**, **Fred Morales**, **Jazmin Moyer**, and **Paul & Miyuki Yoshimoto**.

Enduring jet lag, the Okinawa Prefectural Library (OPL) team of **Makiko Kohatsu** and **Yo Mizuno** attended our picnic. They were visiting California to conduct "*Finding Okinawan Roots: Helping Okinawan Descendants Reconnect with Their Okinawan Roots*" here and later in SoCal's OAA location.

Entertainment was orchestrated by Geino-bu Director **Kinuko Mototake** and the *Shima Eisaa Taiko* members playing *eisaa taiko* standards, ending with the young and old drumming and dancing to the beat of the drums! Even the toddlers participated!

This year Kinuko, **Tsuneko Silva** and **Chika Mori** provided fun picnic games based on age and physical ability. We had fun run races, potato sack races, culminating with the Tug-of-War. Prizes were given out to all the winners!

As always, it would not have been a success without a cast of dedicated volunteers and their families! We had so much help with offloading, setting up the site, hanging the banner, canopies, covering the tables and receiving the potluck dishes: **Annette Adams**, **Miana Adel**, **Tetsuo Ishisoko**, **Akiko Journeay**, **Yoriko Nakaishi & Courtney Reyes**, **Tsuneko Silva**, **JoJo Takata**, **Toyoko Yungling** and the **Geino-bu** members. Kudos to our volunteer carpool drivers **Harumi & Tom Ducharme**. Tip of the chef's hats to **Kazuki Kinjo**, **Harold Chaput**, **Hans & Sandra Goto** handling the grilling. AND we appreciate all the members who stayed at the end to help clean-up the picnic site!

Niffee debiru (御拝で一びーる)

We hope that you, your family and friends will join us again next year, before the 8th Worldwide Uchinanchu Festival which begins from October 27, 2027 on Okinawa!

Please use the link below to view photos from this year's picnic:

<https://photos.app.goo.gl/LcTBNpXK19p7EAcH7>



Photo credits to Tetsuo Ishisoko, Peter Weber and Jazmin Moyer



2026 CALENDAR OF EVENTS

イベントカレンダー:

September 20, 2026 NCOKK Keiro-kai (Respect for the Aged Day) 敬老会
Hayward Veterans Memorial Building, 22737 Main Street, Hayward
12:00 – 4:30 pm (doors open at 11:30 am). Program begins at 12:00 with entertainment beginning at 1:00 pm. Volunteers to meet at 10:30 am.



On-site parking is limited; nearby street parking and public parking options close to downtown Hayward are 2-5 minutes' walk to the venue. Municipal parking lots and garages managed by the City of Hayward are **FREE, but observe posted time-limit signs.**

February 21, 2027 Shinnen-kai (New Year Celebration) 年新年会
Doors open at 11:00 am – 5pm, Fairfield Community Center, 1000 Kentucky Street, Fairfield
Volunteers to meet at 10 am.

October 27 – 31, 2027 #8 World Uchinanchu Taikai Festival on Okinawa, DETAILS FORTHCOMING



Tracing Your Okinawan Roots

On July 27, the Okinawa Prefectural Library (OPL) team of **Ms. Makiko**

Kohatsu and **Mr. Yo Mizuno** visited Northern California to help Okinawan descendants reconnect with their pioneer ancestors with a slide presentation on "*Finding Okinawan Roots: Helping Okinawan Descendants Reconnect with Their Okinawan Roots*" Project at J-Sei in Emeryville. We thank Jill Shiraki and her team at J-Sei for making this event possible!

Both Makiko and Yo shared their PowerPoint presentations for those who were curious about finding their Okinawan roots. If you would like to pursue your own roots and submit a **NEW** request, you can reach out to Makiko Kohatsu at maki0582@gmail.com. There is no cost for their genealogical research, however since there has been renewed interest from around the world, it may take a little time, even with the dedicated team of 4 and Makiko! Unfortunately, OPL's database can only trace pre-war inquiries. For more information, visit <https://www.library.pref.okinawa.jp/about-okinawa/cat1/post-12.html>

If you would like to see their July 27 PowerPoint presentations at J-Sei, check out our email blast titled, *OPL Slide Presentations at J-Sei & Nichi Bei News* which was sent out on August 14, 2026.

What's a Sanlele?



The *Sanlele* is a 3-string, Okinawan hybrid musical instrument combining the body of a ukulele with the tuning and sound of a *sanshin* (the traditional 3-stringed Okinawan lute). Developed in the late 1990s, this unique instrument allows playing traditional Ryukyuan music with the ease of a ukulele. It was originally created by Okinawan craftsmen at the request from a Peruvian-born Okinawan musician.

The popular and colorful models, such as the *Sanlele Umi Ashibi*, are waterproof and can be played outdoors, on the beach and near water. They range in price from about ¥22,000 (\$140) to over ¥55,000 (\$345) for specialized wood models.



Thank you to our generous members: Donations to NCOKK:

Juli & Fred Kodani, in memory of Mitzi Yorichi
Toshi McRorie (for the 2026 Picnic)
Yoshimori Tome (Sushi Ran)



(If you made a donation in money or in-kind and we did not recognize you by name, please know that it was not intentional. We appreciate all the support we receive and will make every effort to acknowledge you in the future. Thank you for your understanding.)



RECAP OF 2026 IREI NO HI

by Juli Kodani

NCOCK's *Irei no Hi* (Okinawa Memorial Day) 慰霊の日 was held on June 28 at J-Sei in Emeryville. About 60 people attended in-person with 18 groups participating via Zoom to hear this year's powerful and emotional talks. I personally think it was the best one we ever had because of all the touching stories shared with everyone!

We have many people to thank for putting this highly impactful event together: President Tetsuo Ishisoko, Jill Shiraki and her team at J-Sei (Carol and Justin with the AV), Rev. Michael Yoshii and his Spiritual Reflection Floral Remembrance Service, the performers including Azuma Honryu Seifu Ichisenkai Kinuko Mototake Ryubu Kenkyusho USA, Master Kinuko Mototake & Asuka Hirata for the dances and Kankara Sanshin Group led by Fumiyo Tomita for Uta-Sanshin; and all the volunteers who helped with set-up and clearing at the end.

Thank you to all those who brought "light refreshments" for the occasion. There were home-made sushi and cookies, all kinds of desserts, platters of fruits, and savory dishes too.

But most of all, thank you to all the speakers who told their personal stories that have to be told, even now, 81 years after the end of the Battle of Okinawa. We realize that it is still difficult for them to speak about their experiences. What we witnessed were emotional and powerful testimonies from our OWN membership!

Reading of Ron Nakasone's story by **Jane Yamashiro**; reading of **Helen Hideko Austin**'s story by her daughter, **Francine Austin**; reading of **Fujiko Dandoy**'s story by **Harumi Ducharme**; excerpts from **Toshiko Slagle** (she passed away in January 2025) story compiled by her husband Lewis, was read by **Zoe Calhoun**, and the last and youngest speaker, 16-year-old **Amelia McCoy**, shared her profound experience of volunteering to recover human remains from the wartime caves of Okinawa and her mission to preserve Okinawan history and become an advocate for peace.

Sharing these traumatic experiences takes immense courage, and listening to these firsthand accounts was deeply moving. These stories reveal the human spirit's remarkable capacity to endure, adapt, and ultimately heal. Witnessing such journeys underscores a vital truth: survivors must be heard, believed, and supported. Their vulnerability and strength serve as a beacon of hope and resilience in a world facing constant turmoil and adversity. Knowing that they are now at the end of their lives adds a heavy layer of grief to that experience. Our hope is that those of the younger generation, like Amelia, are driven by a desire to ensure this part of history is never forgotten and never repeated. We must preserve their legacy and honor their history.

NOTE: Rev. Ron Nakasone and his wife Irene, participated via Zoom and sent a message the next day that he appreciated being part of the event. Sadly, he passed away peacefully on July 1, 2026.

COMMENTS FROM OUR MEMBERS & COMMUNITY:

2026 Irei no Hi Comments:

Thank you to the Kenjinkai members who supported this amazing event. Amelia was truly an admirable young woman who carries great mission for world peace. Traditional dances and instrumental performances were wonderful. Most of all, those war experiences touched my heart so deeply. When I'm in physical pain, I always think about those Okinawans in the midst of the war telling myself, "My pain is nothing." Your Kenjinkai is always aware of June 23. Our Kenjinkai has never eyed on that important day. I think I will start writing in our newsletter about it. Thank you again for inviting me to such an inspiring event. I feel very lucky.

Kazumi Makowski, President Okinawa Tomonokai of Ohio

Thank you - I learned much about the history in Okinawa. Very touching stories. Needs to be taught more in the US.

Dr. Yasuko Fukuda, attending via Zoom

It was a great *Irei no Hi* event today: Amelia, a 16-year-old girl's speech and another young girl, Asuka's sanshin and dance! Great to see talented and powerful young people there. I wish I could have been there in person!

Misa Hayashi

Thank you for making it possible for Ron to be part of the event and for all that you and everyone did to make it a moving and meaningful experience. It was reassuring to hear from a passionate 16-year-old about her efforts to educate others about the suffering war causes (that she learned about firsthand) and the need for peace (such as the retention of Article 9 in the Japanese constitution).

Ron and Irene Nakasone

On Rev. Ronald Nakasone's passing: (In Memoriam in this issue): Thank you for sharing this sad but important news with me. He was from Nakijin and unique as a Buddhist theologian. His book on Okinawan religion is one of my favorite books.

Shingi Kuniyoshi

On hearing of United Airlines first-ever nonstop service from San Francisco (SFO) to Naha Airport (OKA) starting March 27, 2027:

We are lucky that it makes our trip to Okinawa for 2027 Uchinanchu Taikai!

Toshi McRorie

Wonderful news about this direct flight . . . packing the luggage now!

Pamela-Misako Milin

I sent out your announcement to my family and friends. It may be my last opportunity to return to Okinawa.

Irene Hashimoto



**TAYUI ADVERTISING
RATES (for 4 issues):**
Business Card \$100
¼ Page \$200
½ Page \$300
Full Page \$500



MORE PHOTOS FROM THIS YEAR'S PICNIC:



Photo credits to Tetsuo Ishisoko, Peter Weber and Jazmin Moyer



KANTAN (EASY) GRILLED SALMON (for home kitchens & camping)

Place 1 pound salmon in Zip-lock plastic bag, add juice of 1/2 lemon, 1 or more cloves chopped garlic, 1/4 cup olive oil, 1/4 cup dry white wine, 1 teaspoon salt per pound of fish, 1/2 teaspoon pepper, splash of shoyu, fresh dill (optional), and marinate 15-30 minutes. Wrap fish in aluminum foil and sprinkle paprika on top, bake about 400 degrees for 20 minutes* (*depends on thickness/size of fish).

If grilling, you can spray on PAM cooking oil and place fish on the grill, skin side down (unless saving skin for later), sprinkle paprika on top. OR, you can wrap the fish in aluminum foil and place it on the grill. This creates a sealed environment, trapping the moisture and prevents the fish from drying out.

If you have a family recipe you want to share, send it to info@ncokk.org and title: **RECIPE**

(Continued from pg.1) さらに今回は、沖縄県立図書館のルーツリサーチチームのお二人にもご参加いただきました。ご自身のルーツについて関心を深めるきっかけとなった方も多かったのではないのでしょうか。

このような行事を通して、世代を超えて沖縄の文化や歴史を受け継ぎ、会員同士の交流をさらに深めていければと思います。

9月20日（日曜日）には、敬老会を開催いたします。敬老会は、家庭においてはおじいちゃん、おばあちゃんを敬い、地域においては高齢者の皆様を敬うとともに、世代を超えた交流を深めるための大切な行事です。

温故知新」の精神を大切に、これまでの世代が築いてきた経験や知恵を次の世代へと受け継いでいきましょう。多くの皆様にご参加いただき、世代を超えた交流のひとつをお楽しみいただければと思います。

これからもしばらく暑い日が続くかと思うますので、こまめな水分補給を心がけましょう。また、季節の変わり目を迎えますので、体調管理にも十分お気をつけてお過ごしください。

敬老会で皆様にお会いできることを楽しみにしております。

「ヌチドゥ宝」

めんそーれー

**New Members / Address Changes
as of August 31, 2026:**
新会員加入 2026年8月31日付

Karam Alexander
John & Jing Li Arakaki
Christine Chang
Taiki Cocks
Sandra & Hans Goto
Chikako Kugai
Yuko Matsumoto
Fred Morales
Chizuka Okuhira
Yoko & Richard Williams



Address Change:

Maria Frye
Tom Tumbale



Ryukyuan Cuisine

by Juli Kodani

Have you ever thought about making some Ryukyuan comfort foods like *inamuduchi*, *ninjin shirishiri*, *jimami-dofu*, and *goya*

chanpuru? Okinawa is considered one of the so-called "blue zones," defined as areas where people are expected to live longer and healthier lives. Okinawan food is based on the principle of "*ishoku-dogen*" (医食同源), which literally means "food and medicine from the same source." This embraces the concept that fundamental health is primarily obtained through one's diet as evidenced in 2015, when there was almost double the numbers of centenarians in Okinawa per 100,000 people as there were in Japan as a whole! Traditional Okinawan cuisine can be classified into three types: *Kyutei-ryori* ("court cuisine"), *Shomin-ryori* (commoner cuisine), and *Gyoji-ryori* (event cuisine) and are all prevalent today.

Historically, the food culture of the early Ryukyu Kingdom was heavily impacted by overseas trade with China and later Satsuma Japan. *Beni imo*, a type of sweet potato, became entrenched as the staple carbohydrate in their diet. It is rich in antioxidants, B vitamins, potassium, fiber and lower in calories than in white rice. Okinawans also have the highest per capita of mineral-rich kelp in Japan, and traditionally ate a lot of pork, which has high quantities of B1, effective in fighting summer fatigue in the subtropical heat of the island. Vitamin C levels are also maintained with the luscious citrus fruits like *shikuwasa* and *tankan*. So, you can start By checking out the video recipes in the Following Worldwide Uchina Network (WUN) link: <https://wun.jp/en/recipes>. Happy eating!



NOTE: Above excerpts taken from *A Comprehensive Guide to Okinawan Cuisine – Japanese Taste* article by Simon Way. Here's a link of books and recipes in Japanese: <https://ryukyuryouri.com/learning-support/> and <https://ryukyuryouri.com/admindir/wp-content/themes/ryukyuryouri/images/learning-support/book05.pdf>

HEALTH & WELLNESS

What It Really Means to Live with No Regrets

Let go and move forward

It is no secret that we aren't perfect. We are all human and we make mistakes. We choose the wrong path to travel down. We say things we don't really mean and don't always have a positive attitude with those around us. Sometimes, we even hurt the ones we love and the ones closest to us.

Mistakes are going to happen, but you can never let them hold you back or slow you down from living your best life.

Living with no regrets means that you accept your flaws and mistakes of the past and use them as a lesson moving forward. It does not mean that you believe that everything you have ever done has been justified. There are plenty of things that I know I shouldn't have said or done, but I had to make those mistakes in order to not make them again in the future. Unfortunately, as much as I may wish there was, there is no do-over button.

Accepting your flaws and your mistakes gives you freedom from your negative thoughts and the demons that may lurk inside your head. You can't move on until you learn to forgive yourself. Although it can be difficult, doing so can help you feel better.

Accept that the mistakes and negative things of the past are what have shaped your journey today. You would not be who you are today if you hadn't gone through those things and learned from your mistakes. Every experience in life shapes the way you are today, even the negative ones.

You slip up, learn from your mistakes, and get right back up again. There is no use wasting away your life with having regrets and letting them hold you back from experiencing everything you can. Let go of the past and move forward, taking with you what you know now.

So don't regret a single moment in life, it all happens for a reason.



VENMO & PAYPAL ONLINE PAYMENT

Some members asked about online payment for some time, so it happened. As of March 8, we are accepting online payments via **Venmo** and **PayPal**. Please make sure that you check **for friends and family and NOT for goods and services**. We hope that this will make it easier for everyone to pay their membership dues, etc.

For those who prefer to pay online:

Venmo
@NCOKK
or ncokk2020@gmail.com

PayPal:
ncokk2020@gmail.com

However, if you prefer the old-fashioned way, checks are still acceptable!



S U S H I
R A N

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IN MEMORIAM

Ronald Y. Nakasone 1943 – 2026

Ron Nakasone passed away peacefully at home on July 1, 2026 from complications of MSA. He was a long-time member of the kenjinkai, with whom he attended the 2016 World Uchinanchu Taikai Festival.

Born and raised in Ewa, Hawaii, he attended the University of Hawaii where he earned a BA in Philosophy and an MA in Oriental Art History. Moving to Kyoto, Japan, he obtained an MA in Buddhist Studies from Ryūkoku University. He later went on to earn a PhD in Buddhist Studies from the University of Wisconsin. Ron was also an ordained Buddhist priest.

He published more than 150 academic books and articles on Buddhist doctrine, ethics, and aesthetics, Aging and Spirituality, and Okinawan Studies. Proud of his Okinawan heritage, books he authored/edited on Okinawan Studies are *Okinawan Diaspora* and *Reflections on the Okinawan Experience, Essays Commemorating 100 years of Okinawan Immigration*. He had recently started on a book on Okinawan spirituality.

A calligrapher of the Japanese *sho* tradition, he exhibited his work in Kyoto, Tokyo, Echizen, Paris, Xian, Chiang Mai, and cities throughout the United States. An avid fan of classic samurai films, Ron's passion for watching *chambara* (sword fighting) likely inspired him to practice kendo. While living in Japan, he achieved the rank of *yondan* (fourth degree) and continued his practice back in the United States.

At home, he was a skilled wood worker, a craft he learned from his father in building custom furniture and garden fixtures. He was also an avid gardener who took pride in his summer blooming lotuses.

Ron is survived by his wife, Irene, daughter, Heather (Abe Salamanca), and sister, Karen. His ashes will be interred in the Nakasone family tomb in Hawaii next year.

Details of his calligraphy exhibitions, talks/interviews, and publications can be found at formlessform.org.

JUST FOR TODAY

I will try to live through this day only, and not tackle all my problems at once. I can do something for 12 hours that would appall me, if I felt that I had to keep it up for a lifetime.

I will be happy. This assumes to be true what Abraham Lincoln said, that "most folks are as happy as they make up their minds to be."

I will adjust myself to what is, and not try to adjust everything to my own desires. I will take my "luck" as it comes and fit myself to it.

I will try to strengthen my mind. I will study. I will learn something useful. I will not be a mental loafer. I will read something that requires effort, thought and concentration.

I will exercise my soul in 3 ways: I will do somebody a good turn and not get found out; if anybody knows of it, it will not count. I will do at least 2 things I don't want to do – just for exercise. I will not show anyone that my feelings are hurt; they may be hurt, but today I will not show it.

I will be agreeable. I will look as well as I can, dress becomingly, keep my voice low, be courteous, and not criticize at all. I won't find fault with anything, not try to improve or regulate anyone but myself.

I will have a program. I may not follow it exactly, but I will have it. I will save myself for two pests: hurry and indecision.

I will have a quiet half-hour all by myself and relax. Sometime, during this half-hour, I will try to get a better perspective of my life.

I will be unafraid; especially I will not be afraid to enjoy what is beautiful, and to believe that as I give to the world, so the world will give to me.

REVISED TAYUI DISCLAIMER (2022)

SUBMISSION OF ARTICLES FOR TAYUI NEWSLETTER:

You are invited to submit requests for any community announcements or other events that you feel are important to promote for our NCOKK members in the quarterly *Tayui* Newsletter. This includes Okinawan dance performances, concerts, Japanese festivals, local fundraisers, school events, etc.

Please consider if what you want to promote will benefit the NCOKK member community. The Tayui Editing Team reserves the right to make editorial and formatting changes to your story if space is limited.

REQUIREMENTS:

1. It must be in **English** and **Japanese (if available)**
2. It must be emailed to the Editing Team at sfokkjuli@yahoo.com, at least **two (2) weeks** PRIOR to printing.

NCOKK Personal Contact Information Policy (as of July 2021)

Due to privacy concerns, the NCOKK Board approved **NOT** to include personal data information (i.e. new member's address and member's change of address) in the *Tayui* newsletter going forward. Any personal contact information in the NCOKK Membership Roster can also be withdrawn. Please email treasurer@ncokk.org if you **DO NOT** want to be listed beginning with the 2022 Membership Roster.

個人情報の記載: ニュースレターやメンバー登録名簿等に記載を希望しない方は treasurer@ncokk.org にお知らせください。



2027 Worldwide UCHINANCHU Festival

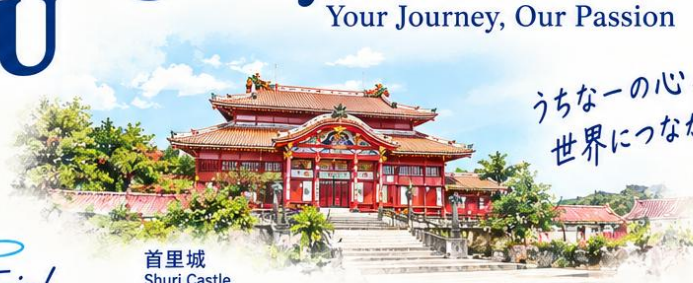
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Tour Price
(Per Person)

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* Single supplement available: +US\$400



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Tel: (213) 680-2499 Cel: (213) 219-0707

E-mail: Tamiko.uyehara102239@gmail.com



SCAN HERE

Let's go
to Okinawa
together!♡



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