Come Discover the Joy of Soy!
at the
FIFTH ANNUAL
NORTHERN CALIFORNIA
SOY and TOFU FESTIVAL

Saturday – June 6, 2015
11am–5pm
San Francisco Japantown’s Peace Plaza and Buchanan Mall

Tofu Dessert Competition • Soy and Tofu Vendors • Soy Education • Live Performances
• Free Samples • Audience Games • Family–Friendly Activities in Tiny Tofu Town • Raffle

For more information visit www.soysandtoofest.org

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PRODUCT OR IN-KIND DONORS:
Discover the joy of soy at the fifth annual Northern California Soy and Tofu Festival

Welcome to the fifth annual Northern California Soy and Tofu Festival! We hope that you enjoy this creative and unique celebration of the joy of soy, right here in the heart of San Francisco’s Japantown. We’re excited about the growth of this Festival, which began in 2011 with 3,500 attendees, and reached more than 20,000 last year. This Festival has its roots in a much smaller Tofu Dessert Competition held by the now-defunct Nichi Bei Times in March of 2009.

We’re pleased to have as our co-cremces KTVU Fox 2 reporter Jana Katsuyama — who has now emceed all five years of the Festival — and NBC Bay Area traffic anchor Mike Inouye, new to the Festival this year. The Festival also features the popular mascots Tofu Passport and Cutie Tofutti.

The Festival features various soy-related vendors, free samples, live cultural performances, audience participation games, a raffle and a Soy and Tofu Dessert Competition. Please visit the Buchanan Mall for our expanded Soy and Tofu Community Circle nonprofit and health and wellness booths, as well as Tiny Tofu Town, our family and children’s activity area administered by the Japanese Community Youth Council’s Japantown Youth Leaders.

We have an exciting lineup of pan-Asian entertainment, including several new acts like “America’s Got Talent” contestant Lion Dance MIE. Parangal Dance Company bringing Filipino culture alive, and ending with a trio of youth groups in the Nikkei Choral Ensemble and Cal Rajin Taiko from UC Berkeley, and the youthful energy of high schoolers from the Abraham Lincoln Lion Dance Club.

In addition to our returning food vendors, we’re pleased to present a delicious array of new offerings, such as the popular new dessert sensation Mofle Waffle, Nombe Restaurant and their tasty Ramen Burgers, and the Kokio Republic food truck, featuring Korean fried chicken and Tofu Balls. We also welcome four new artisan vendors: soy candles from 676 Candles Co., Hawaiian-themed S&S Jewels, oriental Pixmix and unique décor from Bamboo Whisperer.

We would also urge those who are eligible to register for the Be the Match national marrow registry at the Festival this year. The Festival also features the popular mascots, new to the Festival, Tofu Passport and Cutie Tofutti.

New This Year

This year, we are adding an exciting new feature: a Tofu Eating Contest. Audience members will get the chance to be the King or Queen of this tofu throwdown. Look for it around 10:00 p.m.

While the Festival is free and open to the public, proceeds from sponsorships, vendors, donations, food sales from the Nakayoshi Café and the raffle help the Nichi Bei Foundation continue to publish the Nichi Bei Weekly — the first non-profit ethnic community newspaper of its kind in the country — and its Website, www.nichibei.org. Please help support these elements.

In order to make this a more effective fundraiser, we’ve added some new features:

• Tofu Passport: This year, we are selling a limited number of “Tofu Passports,” where for a mere $5 donation, you can acquire a number of soy and tofu products, worth thousands more in value.

• Soy and Tofu Dessert Competition commemorative cookbook: Also for a mere $5 donation, you can get a copy of “Creating Joy with Soy,” a recipe book featuring past winners of the Soy and Tofu Dessert Competition. Look for it at the Information Booth, or the Festival Merchandise and Soy and Tofu Marketplace booths.

• Soy and Tofu Marketplace: Also new this year is a Soy and Tofu Marketplace, where we will exchange some soy and tofu products for a donation. You can take home some special soy products, at discounted prices, while helping a great cause.

• 2015 Soy & Tofu Festival Fund: You can show your support during or after the Festival by contributing to this fund that will help to pay growing expenses, and you can even get some Festival swag in return. More on the Festival Fund: http://bit.ly/2015SoyNiltonFest

We thank our major sponsors — Kikkoman, California Bank & Trust, Union Bank and PG&E — as well as our Media Sponsors, the San Francisco Chronicle, Japan Times and JWeekly.

Please keep in touch with us throughout the year at www.soyandtofufest.org or at our Facebook page at www.facebook.com/soyandtofufest. Please consider contributing or volunteering at the next Festival, as we continue to build community while developing leadership.

Sincerely,

Kenji G. Taguma and Kyomi Tanaka
Co-Chairs, Northern California Soy and Tofu Festival

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NORHERN CALIFORNIA SOY AND TOFU FESTIVAL

Website: www.soyandtofufest.org
General: info@soyandtofufest.org
Vendors: vendors@soyandtofufest.org

FROM MEDIA INNOVATOR TO CULTURAL INSTITUTION:

About the Nichi Bei Foundation

As the Nichi Bei Times board of directors decided to close the historic Japantown newspaper after 63 years in September of 2009, a group of Nichi Bei Times staff and contributing writers, media professionals and community leaders — encouraged and supported by the Japanese American community — rebuilt a news organization in the spirit of immigrant pioneers. They established the Nichi Bei Foundation — an educational and charitable nonprofit organization — as a means to support community organizations, shed light on community issues and document the community’s history.

Born out of one of the worst economic climates in decades, with virtually no seed money, the rebirth of the Nichi Bei Foundation and the Nichi Bei Weekly has become one of the most inspired community movements in recent memory.

This effort was inspired by a historical legacy that goes back to the founding of the Nichi Bei Shimbun in 1889 by Kyutaro Abiko, and continued in the postwar era by the founders of the Nichi Bei Times including Shichisuke Asano, who used the newspaper to raise awareness and funds for postwar relief for Japan.

The Nichi Bei Foundation and the Nichi Bei Weekly have a simple yet profound mission to keep the community connected, informed and empowered, while documenting the community’s history and supporting other nonprofit community organizations. Among its special publications are:

• a Japanese Culture and Cherry Blossom Festival Guide
• the only annual guide to Japanese culture in the country, featuring class listings, feature stories, cultural centers and Japanese festivals across the country.
• a San Francisco Japantown Map and Directory, the most comprehensive map and directory of the ethnic enclave ever published, featuring what’s new in Japantown, Japantown favorites, a bilingual directory, and the Historical Walking Tour;
• an Obon and Summer Festivals Guide, the only annual guide to all the Obon and summer festivals in the Japanese American community, from coast to coast; and
• a newly-launched Japanese American Community Resource Guide, featuring descriptions of nonprofit organizations serving the Japanese American and larger Asian American community, historical destinations relative to the community, sections on the last three remaining Japantowns — including directories and historical walking tours — cultural arts listings, a Japanese Language School Directory, senior centers and community centers.

The Nichi Bei Foundation has expanded its educational programming to include:

• the Northern California Soy and Tofu Festival, the Films of Remembrance, a day-long event featuring films on the Japanese American concentration camp experience;
• a Nicheki Angel Island Pilgrimage, bringing more than 600 people to the former Immigration Station in an attempt to reconnect the Japanese American community to our historical legacy there while honoring those who “rediscovered” the Immigration Station; and
• an Author Series

Donations in support of the Nichi Bei Foundation and the Northern California Soy and Tofu Festival are always welcome.

For more info, visit www.nichibei.org or www.soyandtofufest.org. To donate, visit: www.nichibei.org/donate.
Returning food vendors

Kikkoman
While it has less than 40 percent of the salt than the all-purpose soy sauce, Kikkoman’s Less Sodium Soy Sauce maintains the product’s flavor and quality. Porzu or citrus seasoned soy sauces and dressings offer a “splash of savory flavor” on seafood, grilled meats and vegetables. It has the “perfect balance of salty, tangy and sweet to enhance a wide variety of foods.”

Made with organic soybeans, Pearlf Organic Smart SoyMilk is cholesterol-free, preservative-free, lactose-free and lower in fat and calories than regular milk, with a rich, creamy flavor. Kikkoman has 8.25-oz, size Pearlf Organic Original, Creamy Vanilla and Chocolate SoyMilk flavors in order to meet the USDA’s guidelines for fluid milk substitutions in school nutrition programs.

— www.kikkomanusa.com

SoyJoy
SoyJOY ingredients are whole and healthy, like real fruit and whole soy. Every SOYJOY bar is baked in a high-quality, non-genetically modified ground whole soy — retaining all of soy’s naturally-occurring nutrients. Soy is the only plant-based source for a complete set of proteins our bodies need. All SOYJOY bars are made with real fruit bursting with seasonal flavors — and nutrients. They use only 100 percent natural, real food ingredients like real strawberries, blueberries, pineapple and bananas to make naturally delicious, nutrient-rich SOYJOY. No artificial colors, flavors, or hydrogenated oils. Plus, SOYJOY is gluten free.

— www.soyjoy.com

Nakayoshi Café
100 percent of all proceeds from the Nakayoshi Young Professionals’ food booth — including Tofu Sushi, Mabo Dofu and Mabo Nachos — will benefit the Nichi Bei Foundation.

— Nakayoshi.org

Sacramento Tofu
In 1979, Alvin Kunishi, a nuclear engineer, and his wife Dorothy, a teacher, were setting up tofu operations in the kitchen of their home. The couple would get up early to buy ingredients and spend the day cooking tofu. The first batch was sold to friends and family.

In 2004, after an enthusiastic response and growing demand through word-of-mouth to his soy products, Minh Tung left his career in finance and founded what would become Hodo Soy Beanery. Hodo’s mission is to craft the highest quality, best-tasting, freshest soy products and bring them to their customers right away so that they can be enjoyed at the peak of freshness; all the while working to demystify tofu through direct customer education and transparency of ingredient sourcing, production methods and philosophy.

— (510) 464-2977, info@hodosoy.com, hodosoy.com

New food vendors in 2015

Moffle Waffle
Crisp outside and chewy mochi inside, the unique moffles (mochi + waffle = moffe) are vegan and gluten free. Utilizing a soy-based vegan butter, Moffle Waffle has built its moffe batter from the ground up to be different. Get yours topped with choices of fresh fruits and scratch made sauces and creams. They also offer several flavors of locally made Double Rainbow Premium ice cream to bring your moffe experience to another level.

— www.facebook.com/mofflewaffle

Signature Soy
Signature Soy offers varieties of non-GMO (genetically modified organisms) soybeans to make your own tofu, natto, soy milk and sprouts at home. The soybeans are grown at the family-owned and operated Miller family farm in Niota, Dakota.

— www.signaturesoy.com

Totally Oshii
Totally Oshii specializes in designer mochi and baked goods, including mochi, wagashi, manju, sweets, Hawaiian and Polynesian desserts and Asian pastries. Each handcrafted treat is created by their “mochi artist” with a wide range of customizable colors and shapes.

— www.totallyoshii.com

Jade Chocolates
Jade Chocolates is a San Francisco based caterer specializing in blending teas and spices from Asia and the Pacific Islands. Our creations include handmade truffles (Thai Basil and Kalamansi Lime), chocolate bars (Ginza and Dragon’s Breath) and other confections. They are all held together with soy.

— www.jadechocolates.com

Kokio Republic Food Truck
This Korean Style Fried Chicken truck is based in San Francisco and the surrounding Bay Area. Find Crispy, Fingericking, and Addictive Korean Fried Chicken nowhere but at Kokio Republic. Their slogan: “We fry, you try.”

— www.kokiorepublic.com

Nome Republic (ramen burger)
In late May 2013, a patron at the San Francisco izakaya asked about the “Ramenburger” they advertised when a sign outside separately listed the words “ramen” and “burger.” The eatery was so intrigued that they made a couple and invited a few regular customers and friends to try it out. Thus, the original Nome Ramenburger was born.

— (415) 681-7150, www.nomberfest.com

PARTICIPATE IN THE SIXTH ANNUAL FESTIVAL IN JUNE 2016!
For various sponsorship benefits, please visit: www.soyandtofufest.org
Website: soyandtofufest.org
Contacts:
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Vendors: vendors@soyandtofufest.org
Soy and Tofu Dessert Competition: contest@soyandtofufest.org
Volunteer: volunteer@soyandtofufest.org
Entertainment: entertainment@soyandtofufest.org

ORDER BY JUNE 12!
Tickets: $40 EACH
Includes tailgate and processing
Pre-game tailgate party, including food and beverage, included when purchasing tickets through the Nichi Bei Foundation!
PLUS: Free tote bag to first 20,000 in stadium

Purchase your tickets online
www.soyandtofufest.org/
ENTREPRENEUR SCHEDULE

Emcees: Jana Katsuyama, Reporter, KTVU Fox 2
Mike Inouye, Traffic Anchor, NBC Bay Area

Peace Plaza Stage
11 a.m. ................................................. Eden Aoba Taiko
11:15 .............................................. Lion Dance ME
11:45 .. Parangal Dance Company (Filipino folk dance)
12:20 p.m. . Curt Yagi & the People Standing Behind Me
1:05 ............................................. Tofu Estting Contest
1:35 .............................................. Berkeley Genyukai
2:00 ............................................. Soy and Tofu Dessert Competition
2:55 ............................................. CryWolfs
3:35 ........................................... Nikkei Choral Ensemble
4:10 ........................................... Cal Raja Taiko
4:25 ...................................... Abraham Lincoln Lion Dance Club

*Schedule as of 6/1/2015, subject to change.

Located in the Buchanan Mall
Our Tiny Tofu Town is a feast of activities for children and families! Familiar children’s activities such as a jumping house will be supplemented by a host of soy- and tofu-related games and crafts for the entire family, including:
- Tofu Target
- Tofu Toss
- Lasio Tofu
- Soy Spin
- Color Me Soy
- Tofu Wear

*Schedule of as of 6/1/2015, subject to change.

FESTIVAL PARTICIPANTS

Food Vendors
Kikkoman
www.kikkomanusa.com
San Jose Tofu
(408) 292-7026
Nakayoshi Young Professionals
nakayoshi.org
Hodo Soy Beanery
hodosoy.com
Jade Chocolates
www.jadepend.com
Totally Oshii
www.totallyoshii.com
Signature Soy
www.signaturesoy.com
Nombe Restaurant
www.nombest.com
Moffle Waffle
www.facebook.com/mofflewaffle

Food Trucks
Linda’s Catering
www.lindascatering.net
Kokio Republic
www.kokioirepublic.com

Artisan Vendors
Sumoish big-sumo.com
Beefy Co.
www.beefyco.com
Modern M modernmish.com
S & C Jewels (707) 280-5828
Piximix piximix.etsyshop.com

WELLNESS/NONPROFIT

Asian American Donor Program
www.aadp.org
North East Medical Services
www.nems.org
Isabella the Psychic
Global Giving Nepal Earthquake Relief Fund
www.globalgiving.org/nepal-earthquake
Japantown Task Force
japantowntaskforce.org
Japanese Community Youth Council
jojc.org

Food Product or In-Kind Donors:
SoyJoy soyjoy.com
Moringana
moringana-america.com
Tofurky www.tofurky.com
Cold Mountain Miso
coldmountainmiso.com
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www.angelopietro.com
North American Food
www.nafdc.com
PaPrint
www.paprint.com
Berkeley Bowl
www.berkeleybowl.com
Sacramento Tofu
(916) 385-0725

SOY & TOFU DESSERT COMPETITION FINALISTS

Tofu Blueberry Cheesecake
By Masako Nakatani
Pastry Instructor, San Jose

Ingredients:
- Crust
  - Unsalted butter 30 g
  - Granulated sugar 30 g
  - Sliced 1 pinch
  - Cake flour 30 g
  - Whole wheat flour 15 g
- Filling
  - Cream cheese 200 g
  - Sugar cream 60 g
  - Granulated sugar 60 g
  - Soft tofu (strained) 70 g
  - Egg 1 each
  - Heavy cream 80 g
  - Rum 15 g
- Topping Cream
  - Toppings 100 g
  - Granulated sugar 30 g
  - Water 35 g
  - Lemon juice 5 g
- Sauce
  - Blueberries 100 g
  - Granulated sugar 3 g
  - Heavy cream 5 g
  - Lemon juice 5 g

Directions:
1) Put all the ingredients into a food processor and mix well.
2) Spread it onto the baking sheet and bake for 10-12 min. at 375 degrees.
3) Pour it into the 6” round cake pan and press it until firm.
4) Making the filling:
   1) Put the cream cheese, sour cream, granulated sugar, and strained soft tofu into food processor and mix well.
   2) Add the egg, heavy cream, and cream and mix again.
   3) Sift it to make the filling even more creamy and smooth.
   4) Pour it into the crust and place the cake pan onto the sheet pan. Pour some hot water into the sheet pan and steam bake for 34-35 min., at 320 degrees.
   5) Cool it in the refrigerator overnight.
3) Making the topping cream:
   1) Mix sour cream, granulated sugar, heavy cream, and lemon juice in a bowl until smooth.
   2) Spread it on top of the cheesecake.
4) Making the blueberry sauce:
   1) Put all the ingredients into a sauce pan and cook at medium heat.
   2) Once it starts boiling, lower the heat and cook for about 5 min.
   3) Cool it and serve with chilled cheesecake!

Strawberry Haupia Pie (Hawaiian Coconut Pudding)
by Rodney Yano
Minister, San Francisco

Ingredients:
- Makes one 9-inch by 13-inch rectangular pie
- Crust
  - 1 1/2 cups plainraham cracker crumbs
  - 1/2 cup salted butter, melted
  - 1/4 cup granulated white sugar
- Haupia
  - 2 cups coconut milk (regular coconut milk or coconut cream)
  - 2 cups vanilla soy milk
  - 1 cup granulated sugar
  - 2/3 cup cornstarch
  - 2/3 pound fresh Strawberries

Freeze Dried Strawberry Topper
1 package Trader Joe’s freeze dried strawberries crushed into powder
1 package mint leaves for garnish

Directions:
- Crust
  - Preheat oven to 325 degrees.
  - Combine the graham cracker crumbs, 1/2 cup of the melted butter, and 1/4 cup sugar. Mix well until the mixture looks like wet sand. Pour into a 9-inch by 13-inch baking dish and press the crust firmly and evenly onto the bottom of the pan. Tip: Helps to use the base of a Tupperware to press the crust down. Bake for 10 minutes and allow to cool.
- Haupia
  - In a saucepan, combine the coconut milk, soy milk, sugar, and cornstarch and whisk thoroughly until all lumps disappear. Prepare another saucepan and add 1/3 of the mixture. Set aside. This will be for the strawberry haupia topping later.
  - Place the main mixture over medium-high heat, bring to boil then lower to a simmer. Continue to cook and stir until the mixture thickens, 6-8 minutes. Once the mixture thickens whisk the haupia as if you’re whipping it. This creates bubbles which gives it a lighter texture. Remove from heat and let cool. Speed cooling by placing the pot into a cold water bath and stirring carefully and constantly. Pour the haupia over the cooked crust and spread evenly to cover.
- Strawberry Haupia
  - Wash and cut leaves off the fresh strawberries. Place all berries into the blender and pure. Add the strawberry puree to the saucepan with the 1/3 mixture that you made earlier. Add 1 tablespoon cornstarch to the mixture and whisk until there are no lumps. Place the main mixture over medium-high heat, bring to boil then lower to a simmer. Remove from heat and allow to cool. Speed cooling by placing the pot into a cold water bath and stirring carefully and constantly. Pour the strawberry haupia over the previous haupia and spread evenly to cover.
- Freeze Dried Strawberry Topper
  - Crush the freeze dried strawberries in its own packaging using a rolling pin or hands until it becomes a powder. Use a wire sieve over the pie, pour the strawberry powder and coat the top of the pie. Use a spoon to press the uncured pieces through the sieve.

SOY & TOFU DESSERT COMPETITION JUDGES

Minh Tsai
Founder & CEO, Hodo Soy Beanery
Maria Katsuta-Townsville
Chef, Totally Oishii
Xavier Tsang
Development Director, Chinese Culture Foundation of SF
Monica Lo Creative Director, Nomiku
Sita Kuratomi Bhaumik
Artist & Food Blogger, Foodbolistas

*For Western style: strawberry, whipped cream for garnish
*For Japanese style: kinako soybean powder, azuki beans for garnish
*For soy milk yokan bean jelly, 400 cc soy milk
*For soy milk yokan bean jelly, 100 cc soy milk
*For soy milk yokan bean jelly, 14 g Powdered gelatin
1 tbsp matcha green tea powder

SOY & TOFU DESSERT COMPETITION JUDGES

Tonyu Tofu no Shichigene
(Soy milk and Tofu Transformation)
Akimi Furutani-Skovajsa
Homemaker, San Francisco

Ingredients:
- makes 4 servings
- 400 cc Milk
- 150 g Tofu (soy milk)
- 150 g Cream cheese
- 100 g Granulated sugar
- 100 cc Heavy cream
- 20 g Powdered gelatin
- 1 egg yolk
- 1 tbsp liquor
- 1 lemon
- 2 tbsp matcha green tea powder

Directions:
1) Pour boiling water over the tofu. Simmer tofu in milk.
2) Soak powdered gelatin in some milk to soften.
3) Add granulated sugar, egg yolk, cream cheese, heavy cream, and liquor to 1. and 2. Mix it all together in a blender.
4) Divide mixture 3 into half. Add lemon to one half and matcha powder to the other. 5) Pour into molds and chill to harden.

*For Western style: Take out of mold. Top with whipped cream and garnish with strawberries.
   b. Top white blocks with kinako soybean powder
   c. Top green blocks with azuki beans

For soy milk yokan bean jelly
1. Add 400 cc of water and powdered gelatin into a pot. Put over medium heat and stir with a wooden spoon to dissolve the gelatin.
2. Add soymilk and sugar to the mixture.
3. Split mixture into half and add matcha to one half. 4. Pour into molds and chill to harden.

photos by Heather Ino/NichiBei Weekly
S & C Jewels
S & C Jewels has many different styles of jewelry in mother of pearl, blue, white and pink coral, and abalone, including turtles, plumerias, barrels, starfishes and more. Their jewelry comes in rose gold over sterling silver and yellow gold over sterling silver. They have assorted chains, necklaces and earrings too.

MakiMino
Come check out the MakiMino booth for popular favorite T-shirts from last year’s festival like Tofu, Edamommy and new T-shirt Soy in Love.

New artisans in 2015
676 Candles Co.
Hand-made individually, these 100 percent soy-wax candles combine a perfect combination of scents that tickle the olfactory nerves. Soy burns slower and at a lower temperature, making soy candles an economical choice of candle. The 100 percent cotton wicks also offer a clean and consistent burn from each candle.

Bamboo Whisperer
Bamboo Whisperer is a local business that offers 100 percent original, hand-crafted designs created from large bamboo. Each lighted bamboo is a popular favorite T-shirts from last year’s festival like Tofu, Edamommy and new T-shirt Soy in Love.

Special thanks to all festival volunteers and:
Jana Katsuyama, KTUV Fox 2
Mike Inouye, NBC Bay Area
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Henry Hsu and Minh Tzai, Hodo Soy Beanery
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Takashiki Market
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2015 Northern California Cherry Blossom Queen Court and Sarah Fedace
UC Berkeley Nikkei Student Union
Grace Horikiri
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Japan Center Garage
(Rich Hashimoto)

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Tofu Eating Contest
Jeff Kamishta
Nicchi Bai Weekly Staff:
Re Nishimura, Heather Horuchi, Tomo Hirai, Melanie Stevens, Noriko Matsuba, Al Matsui and Heather Hir
**Eden Aoba Taiko**

Eden Aoba Taiko was formed in 1997 to promote the Japanese music art of taiko drumming under the direction of Masa Fukuzumi. The group started with six people and increased to 80 by the end of the year. Members' ages range from 6 years old to more than 80. They believe that taiko is for everyone, no matter your age.

Eden Aoba Taiko's philosophy is to have fun drumming and enhance self-expression, self-esteem and self-confidence. It is for everyone, no matter your age. From 6 years old to more than 80. They believe that taiko is for drumming under the direction of Edward R. Murrow Award. Prior to KTVU, Jana worked at WDTN, an ABC affiliate in Ohio, as well as KBUR in Duluth, Minnesota. She has been on a stint for the Nichi Bee Foundation's Northern California Soy and Tofu Festival since it began in 2011. Jana graduated from Oberlin College with Honors, majoring in English Literature and East Asian Studies. She worked in Japan for the Japanese government’s JET Program before pursuing her career in broadcast journalism.

**Curt Yagi & the People Standing Behind Me**

San Francisco-based singer songwriter Curt Yagi has been on a tear through the Bay Area music scene. The 2008 Best of the Bay Singer Songwriter (SF Bay Guardian) and RAW San Francisco Musician of the Year had his song “Sweep Me” included on the very popular KFOG Local Scene 8 CD in the Bay Area. His songs are delivered in an inimitable and endearing charismatic persona the SFBG described as “the swagger of Kenny Loggins and the lyrical prowess of Jack Johnson.” In the San Francisco Chronicle called Yagi “a talented songwriter who sings — like Kenny Loggins.”

Ben Fong-Torres, former Rolling Stone senior editor, had this to say, “People keep comparing him to other artists, but I think he just sounds like Curt Yagi, and that is plenty good enough. This is one excellent singer and songwriter.” This is Curt Yagi and the People Standing Behind Me's fourth appearance at the Northern California Soy and Tofu Festival.

**Lion Dance ME**

Lion Dance ME specializes in lion and dragon dance. Lion Dance ME has taken a traditional and cultural art, and fused it into a modern entertainment company. Since their run on “America’s Got Talent,” they have worked hard in the community to help youths through lion dance. They now offer programs at eight different public school systems in San Francisco ranging from elementary school systems in San Francisco ranging from elementary to high school students. Classes are also open on Saturdays at Willie Woo Playground in Chinatown.

**Parangal Dance Company**

Parangal Dance Company is a Filipino folk dance group based in the San Francisco Bay Area that “aspires to inspire.” Parangal Dance Company’s mission is to give tribute to Philippine heritage by preserving and promoting ethnic arts, music, and dance through research, workshops and performances. They aim to serve as a bridge, inspiring and connecting Filipino Americans to their roots to give them a sense of pride and identity, while educating diverse communities to foster awareness and appreciation of Philippine culture. Parangal Dance Company presents “A lamat, Legends” — a cultural presentation about the legends in the Philippines — Sat., Oct. 3, 2015, 2 p.m., at the Skyline College Theater in San Bruno. For more info: http://alamat.eventbrite.com.

**Nikkei Choral Ensemble**

Nikkei Choral Ensemble (NICE) is a co-ed singing/instrumental group born in 2010. UC Berkeley's Nikkei Student Union, NICE is a group of fun-loving people who enjoy singing, making music, and being up to all other sorts of shenanigans. Members of NICE, MEAn is the alumni group of NICE. MEAn primarily performs at community events in both the Bay Area and in Southern California. There is the Northern California Soy and Tofu Festival, subsets of NICE and MEAn are joining forces to create a special group to perform a few songs.

**Cal Raijin Taiko**

In the Spring of 2005, a small-but-committed group of students pooled together their resources and formed UC Berkeley’s first taiko group. Since then, Cal Raijin Taiko has gone on to become Berkeley’s premiere Japanese drumming performance ensemble. With a repertoire consisting entirely of original compositions, Cal Raijin Taiko performs to speak to an audience’s knowledge, love and passion for the arts, in both the campus and the surrounding communities.

In the decade since its inception, the members of Cal Raijin Taiko have composed over a dozen unique and vibrant songs, and performed for scores of audiences large and small. Their album has spread throughout the country, many of them founding entirely new taiko groups in the cities where they settle.

**Abraham Lincoln Lion Dance Club**

The Abraham Lincoln Lion Dance Club is an individual branch that extends from the Hung Xing group. Their master, Ho Wai, resides in the San Francisco Bay Area about six to seven years ago. Since then they’ve performed at various places such as: multiple schools, events, parades, company buildings, shops, etc. The club contains 10 members, some being seniors, others who are juniors or sophomores at Abraham Lincoln High School in San Francisco. They all meet two times a week for practices. Although they specialize in lion dancing, they also learned kung fu and weapon usage. They’re a small group but they can still perform well.

**South Bay native Mike Iouye is the Traffic Anchor for NBC Bay Area and can be seen weekday mornings on “Today in the Bay.” His career roadmap has been varied, to say the least. Raised in a local farmer, he simultaneously lived in the high-tech world of computers and internet, as well as professional comedian, finally ending up here as your traffic guy. As a professional comedian, Mike has appeared at clubs ranging from the Comedy Store© in Hollywood to ComedySportz© San Jose. He still performs on occasion as a professional improvisational comedian and you may have heard his voice-over acting in a number of video games over the years. His news career has garnered three RTNDA awards for his traffic reporting, two Emmy awards for his morning news team, and a dozen additional Emmy nominations including one for his work on “Dreams to Dust,” a 2008 documentary on the World War II Japanese American incarceration experience. Mike is an alumnus of Mountain View High School and a proud product of the Bay Area where he, his wife and two kids have always called home.**
The wonderful curdled soy

**Soy in the United States: A Timeline**

Excerpted from a text by WILLIAM SHURTLEFF AND AKIKO AOYAGI

The following timeline of the history of soy and tofu products in the United States was excerpted from Bill Shurtleff and Akiko Aoyagi’s “How Japanese and Japanese-Americans Brought Soyfoods to the United States and the Hawaiian Islands — A History (1851-2011),” three years, Shurtleff and Aoyagi reviewed back issues of the Nichi Bei Shimbun directories, starting from 1905, cataloging all information related to soy products in the United States. The company closed soon after it started.

**1851 March** – Shipwrecked Japanese bring the first soybeans to California. They give them in gratitude to Dr. Benjamin Franklin Edwards, who takes them to Illinois and to Missouri.

**1879** – Saheji Mogi, of Noda, Japan, registers Kikkoman, his family’s processing company in the United States and the Hawaiian Islands. It became the first company on the West Coast (and perhaps in the world) to package tofu; (2) It became the first U.S. company to sell Japanese-style shoyu to California and the Western United States where it is prized by the growing number of Japanese immigrants.

**1891** – The first commercial manufacturer of shoyu in Hawaii or the United States is started in Honolulu, Oahu, by Jihachi Shurtleff.

**1893 Aug. 22-23** – At least 293 Japanese tofu shops have been established in the United States and Hawaii.

**1914** – As of late this year, 337 different Japanese-owned tofu shops and the principals of those shops in the United States and the Hawaiian Islands have made soyfoods. Of these, 418 (78% of the total) have made tofu, 62 have made miso, 57 have made shoyu (soy sauce), and 53 have made natto. Five of these companies have made more than one soyfood product.

**1941 Dec. 7** – Japanese attack on Pearl Harbor.

**1957** – The Avant Garde.

**1965** – Yamajo Soy Co. (Yamajo Shoyu Seizo-sho) starts to make shoyu in Honolulu. Oahu. Established by Mr. Nobuyuki Yamamori. It is the first successful shoyu manufacturer in Hawaii.

**1969** – Miso is first made commercially in the continental U.S. by Yamae Miso, Sakana Sho in Sacramento, Calif.

**1970** – 2.88 million gallons of Kikkoman soy sauce are now produced in the United States and Hawaii. Kikkoman’s sparkling new plant in Walworth, Wisconsin, with a capacity of 10 million liters (2.5 million gallons) a year begins operations – making Japanese-style shoyu to California and the Western United States where it is prized by the growing number of Japanese immigrants.

**1973 June** – Kikkoman’s sparkling new plant in Walworth, Wisconsin, with a capacity of 10 million liters (2.5 million gallons) a year begins operations – making Japanese-style shoyu to California and the Western United States where it is prized by the growing number of Japanese immigrants.

**1981 Feb.** – The Japanese government authorizes the use of the name "Kikkoman" in the United States and Hawaii.

**1985** – At least 392 Japanese tofu shops have been started in the United States and Hawaii.

**1996 Aug. 10-11** – Northern California Soy & Tofu Festival is organized by Little Tokyo Service Center as a fundraiser. It was held for one weekend every summer until 2007.

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**The Smoked Tofu Club Sandwich**

By RYAN TATSUMOTO

**The Sweet**

**The Good**

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**The wonderful curdled soy**

**It's that time of year again, the annual Northern California Soy and Tofu Festival, where you can find all sorts of soy products and enjoy some delicious soy-based dishes.**

**The Basics**

Early on in life, the basics simply meant Mom draining a container of tofu, placing it in a shallow bowl, then slicing the content of the container into thin slices. Sometimes as you want it to remain as intact slices. Place in a shallow dish, using a bit of in the water. Though I enjoy the simplest preparation of tofu lots a little more than simply draining into a cheesecloth. Throw in a little smoky flavors from unexpected sources and process once or twice, and give it a little difference and you'll have my:

**Smoked Tofu Club Sandwich**

One block fresh tofu frozen for at least 24 hours then defrosted then 'smoked' over about 30 minutes into the smoking process but once again, be careful of the fire. Place some soaked whole wood 2 tbsp chocolate syrup, 1 tbsp cocoa powder, 2 tablespoon agave syrup, 1 small clove of garlic, 1/2 tsp dried sage, 1 tsp garlic powder, 1 tsp dried marjoram, 1/2 tsp dried (a bit more than Mom's sandwich) - I place it between several slices of smoked tofu and ready to eat.

**The Gocho Gourmet's Teriyaki Sauce**

1 cup low sodium soy sauce 1/2 cup sugar 2 cloves garlic, grated 1 tsp grated fresh ginger 2 tbsp awamori or sake 1 tbsp toasted sesame oil 2 tsp corn starch

Dissolve the cornstarch in the awamori/sake and set aside. Bring the soy sauce, sugar, ginger, garlic and awamori/sake to a simmer then stir in the cornstarch slurry, constantly whisking until the sauce thickens. Allow to cool, but once again, be careful while stirring too vigorously, the sauce will separate. It should be thick enough to stick to the tofu but not too salty and doesn’t overwhelm any dish, and tofu is as subtle as they come. Enjoy with a forkful of sake!

**The Avant Garde**

This dish isn’t really avant garde in the truest sense. There’s no dehydrations, no liquid nitrogen, no Tweezers of any of other forms of molecular gastronomy. The main ingredient is still pretty recognizable, it’s just been processed a little further. If you remember a previous column ("If at first you don’t succeed, soy again," published in May 16, 2013 issue of the

**NORTHERN CALIFORNIA SOY & TOFU FESTIVAL**

**Nori Beach Weekly** 7
Congratulations Northern California Soy & Tofu Festival!

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