

bridge makers and curious minds who have found connections with others through their common interest in strengthening the ties between the US and Japan.

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genre.

Included in Abashiri Quasi-National Park is Lake Notoro (ノトロ湖), which is said to hold the largest expanse of coral grass in Japan, a special kind of sea plant that turns red in the fall. In September, the lake is transformed into a shockingly red landscape.

This is the last of our Facts About Hokkaido series. We look forward to the upcoming "Hokkaido Day" on October 17th and to future celebrations as the Massachusetts - Hokkaido sister state relationship continues to flourish.

Keep up with JSB on social media!



Japan Society of Boston Online Events

Japan Enters the Post-Abe Era: More of the Same or New Directions?

Co-presented with the Japan Society of Northern California



US: Wednesday, September 30 at 7:00 PM EDT (4:00 PM PDT)

Japan: Thursday, October 1 at 8:00 AM JST
Free registration

The Japan Society of Boston and the Japan Society of Northern California are proud to jointly present a program to explore the opportunities and pitfalls of the post-Abe era.

Will a post-Abe Japan be more of the same or take on a new direction? How will the next Prime Minister, Yoshihide Suga, differ from PM Abe in content and style of leadership? Please join us to hear from three top experts on Japan's domestic and foreign policy, as they talk about what the change in leadership means for Japan and its relationship with the US.

[Register Here](#)

A Night of Japanese Traditional



Music with Master Kouzan Oyama of Shishido

Tsugaru-Jamisen (Shamisen), Koto, and Okinawa Sanshin Workshop

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by □□□□□□□□□□

Monday, October 5 at 7:30 PM EDT

Free registration

Please join us for a musical night to remember with Kouzan Oyama (□□□□)! Master Kouzan is a Tsugaru-Jamisen (a type of *shamisen*, or three-stringed Japanese guitar) player, master teacher, and two-time winner of the Tsugaru-Jamisen World Championships. He is now a celebrated teacher in Shinjuku as well as New York.

In this fascinating workshop, Master Kouzan will showcase the allure of traditional Japanese music by demonstrating the Tsugaru-Jamisen, the *koto* (Japanese horizontal harp) and Okinawa *sanshin* (three-stringed Japanese banjo). Learn about the differences between traditional Japanese instruments (*wagakki*) and Western instruments, and enjoy a performance of Japanese *wagakki* online!

Learn more about Master Kouzan on his [website](#), or watch his videos on [YouTube!](#)

[Register Here](#)

AB X JSB: Anime □ (sai)

Saturday, October 24, 10:00 AM - 7:00 PM EDT

Hosted online via Zoom - free registration

Anime Boston and The Japan Society of Boston are excited to present Anime □ (sai), our first collaborative virtual event. Spend the day enjoying Japanese-related activities online, including a Japanese cooking class, a lesson on Japanese slang, anime discussion panels, and more. We'll also be featuring a musical performance by the Japanese rock band, GIRLFRIEND.



Anime Boston will be taking photo submissions for a cosplay showcase video, so start thinking about your costumes while you wait!

Keep up with our social media to get the latest news on the day's events!

Follow Anime Boston
[Website](#) [Facebook](#) [Twitter](#) [Instagram](#)

Admission to Anime is free. To help us continue offering exciting events like these, please consider making a donation when you register. All funds will go to Anime Boston and The Japan Society of Boston.

[Register Here](#)

[Easy Japanese Home Cooking for Non-Chefs - Part 6- Sukiyaki](#)



**Saturday, November 14 at 5:00 PM
EDT**

Sukiyaki (すき焼き) is a Japanese hot pot dish that consists of meat and vegetables slowly simmered in a mirin sauce. After cooking, the ingredients are usually dipped in a small bowl of raw, beaten eggs and then eaten.

The term "sukiyaki" comes from "suki," or spade, and "yaki," meaning grilled. The dish became a part of Japanese cuisine at the end of the Edo period in the 1860s, during a time when beef was banned. Edo farmers would cook fish and tofu on their spades, though now the dish is most commonly made with thinly-sliced beef. It is considered a meal for special occasions, like year-end parties, because of its price and the premium quality of the beef used.

We invite you to make your own sukiyaki with the help of our intern, Emily Knick, who will be teaching her favorite sukiyaki recipe. Emily is currently a student at the University of Massachusetts Amherst, majoring in Linguistics and Japanese.

Be sure to bring your appetites for this next installment of our Easy Japanese Home Cooking series! We look forward to seeing you there!

[Register Here](#)

[The JSB Language Room \(Virtual](#)



[Language Exchange](#)

**Friday, October 2nd
6:00 to 8:00 PM EDT**

**Hosted online via Zoom Meetings
(you will be sent the meeting code
after registering)**

Our language gatherings have become so expansive that we now have participants all the way from Japan! We hope you will take part in our community as we strive to bridge Japanese and American cultures.

Please join us for two hours of conversation, where you will be grouped based on your proficiency level. Get ready to talk about your favorite desserts!

The JSB Language Room is currently free for all. To help us continue offering our language exchange, please consider [making a donation](#) or [becoming a member](#) today!

[Register Here](#)

Other JSB News



[Theme-Based Japanese Classes at a Lower Price!](#)

Thanks to a generous grant from the Japan Foundation, we are now able to offer our theme-based Japanese classes at a new, lower price. Our one-time, one-hour sessions are now only \$20.

There's still time to sign up for our final theme-based class of the month: "It doesn't make sense, Japanese Culture!" for intermediate/advanced students. Bring your own "cultural shock" experience to this fun-filled language learning lesson!

[Register Here](#)

[Meet our Newest Intern: Daisuke Iizuka](#)

[Daiki's Ramen-Nikki](#)



As a university student and JSB intern who is homesick for Japanese food, I will be exploring what Boston can offer for my ramen cravings. Please bear in mind that this is not a ranked list or endorsement, but rather the



Daisuke is from Japan and is a senior student at UMass Dartmouth majoring in political science. He is an outdoor person and always craves Japanese food.

We are excited to have Daisuke on our team!

Read about Daisuke and our other staff members [here!](#)

opinions of an intern with a ramen addiction!

Entry 2: Santouka Ramen

Santouka Ramen serves Hokkaido's Asahikawa Tonkotsu Ramen. I went with the Shio Tonkotsu ramen, but other options include Shoyu (□□/soy sauce), Miso (□□/fermented soybean paste), Karamiso (□□□/spicy fermented soybean paste), Gomamiso (□□□□/sesame fermented soybean paste), Neginanban (□□□□/spicy onions and jalapeno), and Vegetarian.



The broth is relatively thin and light but still savory. Though the division of cooked noodles from the soup in their takeout container creates some sticky noodles, it is overall a tasty ramen due to the great broth. Its proximity to the downtown area is also very nice, though there tends to be long lines to get in.

Read more from Daiki's Ramen Diary [here!](#)

Online activities from other Japan Societies across the US

[Otsukimi Haiku Workshop](#)

Thursday, October 1, 8:00 PM - 9:00 PM EDT

Join the Japan-America Society of Washington, D.C. for a special Otsukimi Haiku Workshop with award-winning haiku poet and author Abigail Friedman. Learn more about the art of haiku and workshop your own with the help of a trained professional. Set your computer next to a window or take a device outside to find inspiration for your own haiku under the light of the full moon.



THE JAPAN-AMERICA SOCIETY OF WASHINGTON DC



[Learn More](#)



[Tasty Creations: Vegan Sushi](#)

Wednesday, October 7 at 6:30 PM EDT

Love sushi and looking to enjoy more fresh, delicious vegetables? At this virtual



workshop, Yuki Gomi, author of *Sushi at Home*, introduces sushi-making techniques using flavorful, seasonal veggies. Follow along at home to make your own tasty vegan sushi creations!

[Learn More](#)

[Collecting Japanese Art](#)

Thursday, October 8, 7:00 - 8:00 PM EDT
(6:00 - 7:00 PM CDT)

Ernest M. Higa, Chairman, President, and CEO of Higa Industries Co., Ltd., will talk about how he introduced various businesses from the U.S. to Japan, including Domino's Pizza and Wendy's. He has a bi-cultural background, being a third generation Nikkei American from Hawaii, and having lived in Japan for many years. Mr. Higa has a unique insight as both an insider and outsider on the Japanese market.



RICHARD E. FULLER AND ASPIRING EMULATORS: COLLECTING JAPANESE ART IN SEATTLE

Featured Speaker: Xiaojin Wu, Curator of Japanese and Korean Art, Seattle Art Museum (SAM)

Thursday, October 8, 2020
6:00-7:00 pm (Central)

FREE ADMISSION
EVENT WILL BE HELD VIA ZOOM



[Learn More](#)

Non-JSB Online Activities

[Panel: Mary Alice Haddad \(Wesleyan\), Kanoko Kamata \(University of Pittsburgh\), "Civil Society and Policy Advocacy in Contemporary East Asia"](#)

Monday, October 5, 12:00 - 1:00 PM EDT

"Effective Advocacy: Lessons from East Asia's Environmentalists"

Mary Alice Haddad

John E. Andrus Professor of Government; Professor of Environmental Studies; Director, Office of Faculty and Career Development; Chair and Professor of East Asian Studies, Wesleyan University

"Community Organizing and the Reform of Japan's Sex Crime Law in 2017"

Kanoko Kamata

Co-founder and former Executive Director, Community Organizing Japan; Ph.D. student in Sociology, University of Pittsburgh

Moderator: Susan Pharr

Senior Advisor, Program on U.S.-Japan Relations; Edwin O. Reischauer Professor of Japanese Politics, Harvard University



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[Virtual Tour: Tokyo Tower Day and Night](#)

Tokyo Tower is a communications and observation tower in the Shiba-koen district of Minato, Tokyo, Japan. At 332.9 meters, it is the second-tallest structure in Japan. The structure is an Eiffel Tower-inspired lattice tower that is painted white and international orange to comply with air safety regulations.

[Visit Here](#)



[IJC Museum](#)

Japanese Art Museum in the Cloud

The virtual IJC Museum in the Cloud allows visitors like you to enjoy modern artworks by Japan's representative artists. You can view works from all directions with 360° freedom and get so close that you can see the subtlest details and even feel the presence of the artists.

[Visit Here](#)

[Japanese study resources](#)

[Tae Kim's Guide to Learning Japanese](#)

[Aozora Bunko](#) (in Japanese)

[Learn Japanese with Erin](#)

[NHK-World Japan: Easy Japanese Grammar](#)

[NHK-World Japan: Easy Japanese Conversation](#)

[NHK-World Japan: Japan Easy](#)

[NHK-World Japan: News Web Easy](#)

[How to Read and Write Hiragana](#)

[Google Arts & Culture Virtual Museum Collections](#)

[Tokyo National Museum](#)

[The National Museum of Modern Art, Tokyo](#)

[Kyoto National Museum](#)

[Fukuoka Asian Art Museum](#)

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