



333 East 47th Street
New York, NY 10017
japansociety.org

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Media Contacts:
Allison Rodman
arodman@japansociety.org, 212-715-1205
Emi Marica
emarica@japansociety.org, 212-715-1283

Japan Society Presents

Get To Know Japan Series: Kanagawa

[Maguro 101: Gourmet Tuna from Misaki Port Live Webinar](#)

In This Free Webinar, Experts Will Discuss Why *Maguro* Is Crowned “King of the Sea” and the Intricacies of Its Market in both the U.S. and Japan

January 27, 6:30 pm EST



New York, NY (12/17/21)—Japan Society is pleased to present the live webinar, ***Maguro 101: Gourmet Tuna From Misaki Port***. Considered the “king of the ocean,” *maguro* is the star of any sushi meal. At the historic Misaki Port in Kanagawa, Japan, fishermen have been using their specialized knowledge to judge the quality of *maguro* by eye for generations. At this program, **Masamitsu Ishibashi**, president and CEO of Misaki Megumi Suisan, and **Yuji Haraguchi**, owner of OSAKANA fish market in NYC, present a primer on this high-quality tuna. Discover what makes *maguro* so exceptional, get an inside look at Misaki Fish Market in Japan, and hear firsthand about recent developments in the Japanese and U.S. *maguro* markets. The

program also includes a *maguro* cooking demonstration. Moderated by journalist **Akiko Katayama**.

Program Details: This is a free event with advance registration required. *Pay What You Wish* options are also available to support our innovative programs. The program will be live-streamed through YouTube, and registrants will receive the viewing link by email on the day before the event.

Learn about [Miura Peninsula](#), home to Misaki Port!

Yuji Haraguchi is the owner and chef of multiple Japanese restaurants in the United States and Japan. He has a great deal of experience sourcing and cooking with seafood. One of his businesses, OSAKANA, is a Japanese-style fish market founded in 2016 with a mission to make high quality take-out sushi and sashimi more accessible for everyone throughout New York City. He is committed to elevating the experience of DIY sushi at home by providing a great variety of sushi-grade fish from the best resources and an opportunity to learn how to make it in our kitchen.

Masamitsu Ishibashi is the president and CEO of Misaki Megumi Suisan, based in Japan. Founded in 1986, the company has been focused on processing and sales of fresh seafood, in particular tuna. Today, he is expanding the company's business to running restaurants and exporting Japanese seafood, taking advantage of the knowledge and know-how he has acquired in studying abroad and working at an advertising agency. As a certified osakana meister and a certified seafood specialist, he is devoted to educating students at local schools about the fishing industry and the food culture. He is also running two restaurants in Singapore.

Akiko Katayama is a food writer and [Forbes.com columnist](#) based in New York City, and the host and producer of "[JAPAN EATS!](#)", a weekly radio show and podcast on Heritage Radio Network, which introduces Japanese food culture to a global audience. She is a board member of Heritage Radio Network as the Host Representative. She is also a director of the non-profit organization The New York Japanese Culinary Academy, which promotes a deeper understanding of Japanese cuisine in the US.

Akiko has worked as culinary advisor to the Japanese government and consulted for companies in the food & beverage industry. She also has served as a culinary judge on [Food Network's Iron Chef America](#) multiple times and on [Netflix Original The Final Table](#).

She holds an MBA from New York University Stern School of Business, an MSc from London School of Economics & Political Science and a Wine & Spirits Education Trust (WSET) Advanced Certificate with Distinction.

She is the author of "[A Complete Guide to Japanese Cuisine](#)".

About Talks+ Program

The Talks + Program examines vital issues and themes in modern Japanese art, culture and design. Programming is designed to inform and to provide a gateway through which Americans can appreciate the powerful global influence of Japan's culture and its many trend-defining artisans. Programs bring together experts and practitioners for provocative discussions on diverse topics including aesthetics, consumer culture and cuisine.

About Japan Society

Japan Society is the premier organization connecting Japanese arts, culture, business, and society with audiences in New York and around the world. At Japan Society, we are inspired by the Japanese concept of *kizuna* (絆)—forging deep connections to bind people together. We are committed to telling the story of Japan while strengthening connections within New York City and building new bridges beyond. In over 100 years of work, we've inspired generations by establishing ourselves as pioneers in supporting international exchanges in arts and culture, business, and policy, as well as education between Japan and the U.S. We strive to convene important conversations on topics that bind our two countries together, champion the next generation of innovative creators, promote mutual understanding, and serve as a trusted guide for people everywhere who seek to appreciate the rich complexities and abundance of Japan more fully. From our New York headquarters, a landmark building designed by architect Junzo Yoshimura that opened to the public in 1971, we look forward to the years ahead, which will be defined by our digital and ideational impact through the *kizuna* that we build. Our future can only be enhanced by learning from our peers and engaging with our audiences, both near and afar.

This year, Japan Society is celebrating our heritage through the 50th anniversary of our landmark building with the launch of a new distinct modern logo and visual identity. The “JS” monogram is created via overlapping, interconnected lines, and shapes, reinforcing the idea of *kizuna* and that Japan Society acts as a platform that connects across, cultures, people, and time.

Connect With Us!

Follow us on [Facebook](#), [Instagram](#), [Twitter](#), and [YouTube](#). For further information, please visit www.japansociety.org.

This program is co-organized by Kanagawa Prefectural Government.

The Food Talk series is sponsored by Kikkoman Corporation.

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