Live Webinar
Architecture as Environment: A Conversation with Kengo Kuma and Toshiko Mori

Part of the Living Traditions series

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Kengo Kuma was born in 1954. Before establishing Kengo Kuma & Associates in 1990, he received his Master’s Degree in Architecture from the University of Tokyo, where he is currently a University Professor and a Professor Emeritus. Having been inspired by Kenzo Tange’s Yoyogi National Gymnasium, built for the 1964 Tokyo Olympics, Kengo Kuma decided to pursue architecture at a young age, and later entered the Architecture program at the University of Tokyo, where he studied under Hiroshi Hara and Yoshichika Uchida. During his Graduate studies, he made a research trip across the Sahara, exploring various villages and settlements, observing a unique power and beauty. After his time as a Visiting Scholar at Columbia University in New York, he established his office in Tokyo. Since then, Kengo Kuma & Associates has designed architectural works in over twenty countries and received prestigious awards, including the Architectural Institute of Japan Award, the Spirit of Nature Wood Architecture Award (Finland), and the International Stone Architecture Award (Italy), among others. Kengo Kuma & Associates aims to design architecture which naturally merges with its cultural and environmental surroundings, proposing gentle, human scaled buildings. The office is constantly in search of new materials to replace concrete and steel, and seeks a new approach for architecture in a post-industrial society.

Toshiko Mori, FAIA is the founding principal of Toshiko Mori Architect PLLC, and the Robert P. Hubbard Professor in the Practice of Architecture at the Harvard University Graduate School of Design. She was inducted to the Academy of Arts and Letters in 2020 and has been a fellow of the American Academy of Arts and Sciences since 2016. Mori’s recent awards and honors include the Isamu Noguchi Award in 2021; the Louis Auchincloss Prize from the Museum of the City of New York in 2020; the ACSA Tau Sigma Delta National Honor Society Gold Medal in 2016; and Architectural Record’s Women in Design Leader Award in 2019. This year, her project “Fass School and Teachers’ Residence” won the 2021 AIA Architecture Award. Last year, she published two new monographs, one with a+u magazine for their February 2020 issue and another with ArchiTangle Berlin titled Toshiko Mori Architect: Observations.
Born and educated in Budapest, Hungary, Professor Botond Bognar is currently Edgar A. Tafel Endowed Chair in Architecture at the University of Illinois Urbana-Champaign where he has been teaching graduate design and lecture/seminar courses for 40 years. He received his BSc (1968) and M.Arch (1972) degrees at the Budapest University of Technology, and MA in Architecture and Urban Planning (1981) at the University of California Los Angeles. As a Japanese Mombusho Scholar he conducted research at the Tokyo Institute of Technology (1973-1975). As a licensed architect he worked in both Hungary and Japan where he lived for several years.

Today, Professor Bognar is an internationally renowned scholar of the history and theories of Japanese architecture with a long list of publications, over twenty books and monographs, many chapters, and innumerable essays and articles in professional journals. He is now finalizing his latest book, Modern Architectures in History-JAPAN, invited by his London publisher. He has been keynote-speaker and panelist at numerous international conferences and lectured all around the world including the University of Tokyo, the Royal Academy of Arts London, the Architecture Center of Vienna, and at leading universities in Europe, Asia, Australia, and the United States.

Professor Bognar is recipient of numerous awards and grants, two Graham Foundation Fellowships, William and Flora Hewlett Fellowship, Social Science Research Council Fellowship; Visiting Endowed Chair at Tokyo University; Japan Foundation Fellowship, Tokyo; two Excellence in Teaching Awards; Visiting Professor at University of Oulu, Finland and the Macintosh School of Architecture, Glasgow. In 1986 he was named ‘University Scholar’ and in 2000 appointed Associate in the Center for Advanced Study at the University of Illinois. In 2005 he received the Cultural Appreciation Prize from the Architectural Institute of Japan (AIJ) and in 2018 the Honorary ‘Gold Diploma’ from the Budapest University of Technology.

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Ken Tadashi Oshima is Professor in the Department of Architecture at the University of Washington, where he teaches in the areas of trans-national architectural history, theory and design. He has also been a visiting professor at the Harvard Graduate School of Design and UCLA. He earned an A.B. degree, magna cum laude, in East Asian Studies and Visual & Environmental Studies from Harvard College, M. Arch. degree from U. C. Berkeley and Ph.D. in architectural history and theory from Columbia University. From 2003-5, he was a Robert and Lisa Sainsbury Fellow at the Sainsbury Institute for the Study of Japanese Arts and Cultures in London.


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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**.

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