



JAPAN  
SOCIETY

*Live Webinar*

## **Maguro 101: Gourmet Tuna from Misaki Port**

**Thurs., Jan. 27, 2022**

**6:30 – 7:30 pm EST Live Webinar**

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This program is co-organized by Kanagawa Prefectural Government.



The *Food Talk* series is sponsored by Kikkoman Corporation.



Talks+ Programs at Japan Society are generously sponsored by MUFG (Mitsubishi UFJ Financial Group) and ORIX Corporation USA. Additional support is provided by an anonymous donor, the Sandy Heck Lecture Fund, and Helen and Kenneth A. Cowin.



## SPEAKER PROFILES

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**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.



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## SPEAKER PROFILES

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**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](#)".



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## UPCOMING PROGRAMS

### Live Webinar

#### Japanese Pop Culture: Connecting the World through Manga and Anime

Tuesday, February 15, 2022 at 7 pm EST

Japanese pop culture, symbolized by manga and anime, has become an increasingly significant part of the cultural conversation across the globe. **Julia Mechler**, manga creator and Content Production Group Manager at mixi, inc., and **Roland Kelts**, author of *Japanamerica: How Japanese Pop Culture Has Invaded the U.S.*, provide their insights into the current state of the industry, from pen to paper to screen, unpacking some of the latest trends and emerging technologies in Japanese pop culture. This webinar covers the historical development of manga and anime, the global influence of *otaku* culture, and what the future may bring inside and outside of Japan. Moderated by **Bill Tsutsui**, author of *Japanese Popular Culture and Globalization*, the fifth and final event in our five-part Living Traditions webinar series invites you on a journey into the sprawling Japanese pop culture grounded in a unique cultural DNA.



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