

Hawaii Kotohira Jinsha Hawaii Dazaifu Tenmangu

JUNE 2026



A kamidana blessing was performed for a local Judo Club

DONATIONS

Bill & Keiko Doughty
Bryson & Reiko Goda
Rodney & Sharon Isa
Jianjie Ji
Dean & Carlyn Kagawa
Jonathan Lin

Manoa Judo Club
Arika Mibu
Yae Miko
Steve Miwa
Gerald Morihara
Shinken & Marilyn Naitoh

Craig & Diane Nishida
Akiko Sanai
Gary & Linda Shinsato
Robert Stallings
Irene Takizawa
Junko Yonemura

501(c)(3) nonprofits are a specific class of nonprofit organizations recognized by the IRS, including most churches that operates solely for religious purposes.

MAHALO for your most generous donations to the shrine, which are tax-deductible up to fullest extent allowed by law.

Shrine's tax exemption number: 99-6007158



The Strawberry Moon illuminated the night sky on June 29



A big Mahalo Nui to shrine friend Laurie Franklin for the donation of a 8-ft folding table.

Another Mahalo to Art Isa for use of his truck and kokua in transporting the table to the shrine.



CALENDAR



JULY

- 1 - 7 8:30 am - 4 pm**
Tanabata Wish Tags in the shine
- 11 1 pm**
Prep for Chinowa/Back-to-School Event
- 12 9:30 am - 1 pm**
Chinowa for People & Pet & Back-To-School Blessing

AUGUST

- 2 2 pm**
Tsukinamisai Monthly Service

SEPTEMBER

- 1 8:30 am (Online at www.jinja.us)**
Reservations accepted for Shichigosan, Totose no Oiwei and Jusan Mairi
Shichigosan Blessings with kimono offered: 11/1 ~ 11/15
- 6 2 pm**
Autumn Thanksgiving Festival



Congratulations Shania !!
The next chapter is set - bet you can't wait to tee up for the University of Redlands Women's Golf program!

Shania was a 2026 scholarship recipient and volunteer at the shrine

GOKITO Private Blessings



An interment of ashes ceremony was performed for a shrine friend.

The interment ceremony is a significant final step in the deceased's memorial journey. It's a moment of quiet reflection, a chance to gather in a meaningful place to lay their remains to rest.

This ceremony provides closure, and an opportunity to honor their memory, celebrate their life and acknowledge the profound impact they had on us all.

A beautiful, custom built home was blessed on 6/21.

The home was designed and built by the contemporary artist Jianjie Ji who immigrated from Shanghai to Hawaii in the 1980s.

The house is located in Kahala and will be put on the market for a cool \$9.3 million.

Measuring an impressive 7,741 sq. ft, the home has a salt water pool, five bedrooms and five full bathrooms.



SUMMER EVENTS

Come celebrate all creatures at our annual **Chinowa for People & Pets and Back-To- School Blessing !**

On **July 12 (Sunday) 9:30 am ~ 1 pm** leashed or caged pets and people of all faiths are welcome for a complimentary blessing steeped in ancient tradition.

Reservations are not required. Lots of street parking and a few spaces are available in the shrine "barking" lot.



Tanabata is one of Japan's five ancient festivals and is observed annually on July 7.

The five festivals are:
New Years Day, Girl's Day, Boy's Day, *Tanabata* and *Choyo Chrysathemum Festival*.

Originating in China as *Qixi* and first observed in Japan in the 8th century, *Tanabata* marks the annual meeting of two star-crossed lovers - *Orihime* (Vega) the weaver star and *Hikoboshi* (Altair) the Cow herd star.

Tanzaku tags and pens will be available in the shrine from **July 1 - July 7** between **8:30 am - 4:00 pm**.

Wish upon a star by writing your wishes on one of the *tanzaku* tags of various shapes and hang them on the bamboo branch in the shrine.



MAINTENANCE



The shrine's *torii* gate was vandalized by someone on June 20, during the early morning hours between 2 am - 4 am.

The *shide* (zig zag-shaped papers) were torn off, leaving a bare *shimenawa* rope.

The *shide* papers are meant to demarcate sacred space from the mundane and are crafted with a special waterproof



material manufactured in Japan.

Rev. Takizawa immediately crafted a new set by cutting and pounding the paper with a mallet into the zig zag-shape.

It was then misted with water, clipped and hung for a week to retain its shape for a year.



It's the time of year when the red, non-edible berries of the mock orange plant is in full bloom.

The fragrant white flowers are followed by these berries which are extremely attractive to birds.

MUSUBI

Musubi or *onigiri* is a great grab and go meal that has been gaining popularity in the islands. Musubi shops have popped up everywhere with flavors ranging from the standard *umeboshi* and spam to Korean and Mexican fillings to please every palate.

Rice was introduced to Japan sometime during the 6000 BCE where there were signs of an ancient strain of black and red rice that was eaten regularly in Japan.

Excavations from 300 BCE unearthed several riceballs using *mochi* rice that were grilled.

As early as 700 CE, there is mention of a *nigiri-ii*, a rice dish made of steamed and hand shaped rice.

This evolved into *tonjiki*, a

steamed *mochi* rice ball that was eaten by the aristocrats at imperial palace events.

During the the *Jokyu no Ran* war of 1221, soldiers are said to have been given rice balls with *umeboshi* in them. It is about this time that *umeboshi* became a staple in the Japanese diet.

In the mid-1500s, *Toyotomi Hideyoshi* is said to have distributed red and black rice *musubi* with *miso* paste to this soldiers.

Nori seaweed farming began sometime during the late 1600s and with it, the *nori* wrapped *musubi* became popular throughout Japan.

The Yamamoto Nori Shop created a flavored *nori* using *shoyu* and *mirin*. The new *nori* spread from

Kyoto to Edo, where musubi with flavored *nori* or *ajitsuke nori* became the rage of the masses.

In the late 1970s, the 7-11 convenience store introduced film packaging that wrapped rice and seaweed hygienically and separately. *Musubi* took a dramatic turn and, became hugely popular among office workers and students who enjoyed the ability to eat *musubi* with crisp *nori* instead of soft, stale *nori*.

7-11 also added various flavors like tuna salad, fried chicken and *mentaiko* in addition to the standard *umeboshi*, *kombu* and salmon..

