



## Hours of Operation:

Tuesday, Thursday, & Saturday 9:00 am to 5:00 pm

Wednesdays & Fridays from 9:00 am to 1:00 pm

Please call (808) 952-6900 for an appointment.

600 Queen Street, Suite C-2, Honolulu, HI 96813



VOLUME 12, ISSUE 8

AUGUST 2025

## HAPPY AUGUST! Hope you are doing well!

Toward the ultimate goal of a New Civilization, a world of harmony of spiritual and material cultures and a world where people's security of life is guaranteed, MOA is working to assist individuals and families to live a life filled with beauty. By increasing the number of such individuals and families, we believe we will play a great role in the Healthy Mind and Body Community Enrichment. To do so, we are currently promoting Integrative Medicine toward the creation of New Medicine together with the Healthy Life Networks centered on the MOA Wellness Center. For that purpose, we provide the Okada Health and Wellness Programs [Nature Farming, Healthy Food and Eating, Exercise, and Arts and Culture] centered on Purifying Therapy as our Lifestyle Care for individuals and families.



### Please feel free to let us know how we can assist you.

With *AIWA* (love and harmony) and having the same objective as Okada and his confidence in the Therapy as our model, let us pursue being effective therapists with a profound love for making others happy. Thank you for your continued support for the movement to create New Medicine. If you have any question on our services and/or suggestion to improve our services, please contact Steve Ichikawa at (808) 222-2183 or [stevetichikawa@moahawaii.org](mailto:stevetichikawa@moahawaii.org).

## MOA Happenings!

### June Youth Tour Report by Sage Kanemaru

Thanks to the generous support of the MOA community, the June Youth Study Tour was a great success! Ten youth members visited MOA's key facilities in Japan to acquire a deeper understanding of the founder Mokichi Okada's philosophy and the broader mission of our organization.



Hawaii's Youth Tour members.

Back row, Orion Tom, Daven Kanno, and Kalen Hamada.  
Middle row, Sage Kanemaru, Nozomi Okazaki (Los Angeles, CA), Jody Kanemaru, and Darian Kanno.  
Front Row, Chiara Hiraizumi (from Chile), Aisha Asami, and Shannon and Christine Kanemaru.

On June 11, the youth group received purifying, tea, and flower therapies from the seasoned practitioners at the Tokyo Wellness Center. MOA's robust clinic in Tokyo coordinates long-term integrative care for patients throughout the Tokyo region and serves as the model for our own center in Honolulu. From June 12 to June 13, we toured the gardens of Hakone Shinsenkyô and the Zuiunkyô property in Atami, which is also home to the MOA Museum of Art. Okada designed these two sanctuaries to serve as prototypes of the earthly Paradise that he sought to construct worldwide. On June 14 and 16, we explored MOA's programs at the Ohito Zuisenkyô property in Izunokuni. Ohito houses a large research farm where MOA International investigates optimal conditions for raising crops without chemical fertilizers. Finally, on June 18, we visited the very site in Kojimachi, Tokyo where Okada opened his very first organization to share his health methods with the world.

Through partaking in unique seminars at each site, we were able to witness Okada's principles in action. For instance, at the Ohito facility, after communing with Nature through a series of outdoor games, we harvested organically-grown potatoes with our bare hands. Then, an MOA Healthy Food Advocate guided us in preparing a delicious miso-garlic dipping sauce to embellish a



Aisha Asami harvests potatoes, which were later eaten for lunch with a miso-garlic dipping sauce..

delicious lunch that highlighted our fresh potatoes. At the Tokyo Wellness Center, after studying the role that MOA's therapies play in activating the body's natural healing ability, we received a special seminar on detecting toxin concretions from the clinic's lead purifying therapy instructor. At Shinsenkyô and Zuiunkyô, we were spiritually elevated through our encounters with the sublime. After touring the MOA Museum, everyone shared a picture of their favorite work of art, and it was truly moving to see the faces of each person light up as they introduced their own piece or remembered their impressions of another person's selection. We concluded each evening by reflecting on the day's activities and sharing our personal realizations.

While I cannot speak for everyone, I would like to share one of those realizations here. For the past year, I have been volunteering as a purifying therapy therapist at the clinic two to three times a week. As therapists,

(Continued on page 2)

## Mokichi Okada's Teachings as compiled by Sage Kanemaru

### On Purifying Therapy/Health:

Illness is a tremendous hindrance to society as well as a cause of great suffering, and a thorough examination of contemporary society shows that sickness is the fundamental cause of all unhappiness and tragedy. It can even be said that there is illness behind every tragedy. The number of happy people increases in direct proportion to an increase in the number of healthy people. I have been speaking on the individual level, but on the national level, as well, there is nothing as negative as illness, the root of all troubles.

In the achievement of the supreme goal—a world free of illness, poverty, and conflict—solving the problem of illness leads to the solution of the problems of poverty and conflict.  
(“Health is Everything,” 1952)

### On Shinsenkyô:

My aim has been to draw forth through the eyes of viewers the inner consciousness of beauty, which is integral to every man, to elevate the character, and to purify the spiritual body by dispelling clouds. Thus, I have poured my heart into every part—into the assembling of the rocks, into the selections of trees and smaller plants, and the decisions as to where and how each should be planted. I have done all this as if I were painting a picture with the materials of nature. This is what I would like you to keep in mind as you go through Shinsenkyô.

(September 19, 1951)

### On Nature Farming:

Seeds sown in the soil germinate and put forth stalks, leaves, flowers and finally fruit, which can be taken in at the happy time of harvest. We should regard the soil, that wonderful technician that produces rice, with gratitude. Since it is the forces of nature that are at work here, there is of course no more suitable subject for scientific study, yet in practice science has made the great miscalculation of relying more on the power of human beings than on the power of nature.  
(“Nature Farming,” July 1, 1949)

## ***Sage's Report, continued from page 1***



**Orion Tom practices Purifying Therapy on Kalen Hamada under the careful guidance of Tokyo Wellness Center Purifying Therapist Instructor Takaba .**

we become used to coming and going at appointed times and catching up with our regular clients. However, what I learned from exploring all the facets of MOA together with my peers is that our work goes so much deeper than accepting patients at the clinic.

Our mission—Mokichi Okada's mission—is to create genuine, happy human beings who live to uplift and serve one another. Achieving true health, or complete physical and spiritual wellness, is the key to fostering such human beings. This, I believe, is the essence of the Okada Health and Wellness Program. Each of our three major enterprises (promoting natural therapy, healthy foods, and the arts) has a deeper significance that is inseparably linked with the aim of perfecting individuals. For instance, through the practice of arranging flowers, one's very disposition becomes brighter. Through viewing beautiful art and appreciating the subtleties of nature, the heart and mind are remodeled into miniature prototypes of Paradise. Consuming organic vegetables rich with the vitality of the soil nourishes both the body and the spirit while limiting one's intake of toxic impurities. Finally, through receiving purifying therapy, one's spiritual clouds and physical toxins are purged at once, thereby eliminating the root cause of all forms of suffering.

With all of this in mind, I've come to understand that the goal of administering purifying therapy is not merely to reduce pain, nor is the goal of a noodle-making workshop merely to make dough, nor is the goal of a

flower class merely to put flowers in a vase. Rather, each of these sessions is an opportunity to cultivate relationships and habits that illuminate the path to genuine health and happiness.

Having witnessed the transformative potential of this approach in Japan, I am eager to see how we can apply this way of thinking to enrich our programs here in Hawaii. Furthermore, the Wellness Center is not merely a place to receive MOA's therapies; rather, it is a collaborative space where anyone can learn how to enhance their natural healing ability and even teach others how to improve their lifestyles by becoming certified in purifying therapy, healthy foods, or art advocacy. Therefore, we are actively brainstorming ways to expand our educational programs to better serve not just the MOA membership, but the community at large.



**Mingling with other MOA youth at a Tokyo-Honolulu exchange party.**

Thank you once again for supporting this wonderful tour, and we look forward to seeing you at future youth activities!





**Roy & Debbie  
Goshi-Otaguro**

**The details:**

**RSVP is REQUIRED**  
**(no later than Tuesday,**  
**August 5th)**

**To the MOA Wellness  
Center (808) 952-6900**

**Cost \$5 per person**  
**(cash or check).**  
**(Gift is on your own.)**



PLEASE JOIN US FOR A  
**Retirement  
Celebration**

HONORING  
**Roy & Debbie Goshi-Otaguro**

**Sunday, August 24, 2025**  
**12:00PM—2:00PM**

**Toho No Hikari**  
**3510 Nuuanu Pali Drive**

**❖ 'Ono Offerings at the MOA Wellness Center' ❖**

**❖ Healthy Food Items by Chef Nao Leonard of Healing Kitchen ❖**

(美味しいシェフ奈緒のHEALING KITCHEN'sサンドイッチいかがですか)

**On Tuesdays, Thursdays, and Saturdays. CASH ONLY, please.**

**RAINBOW SANDWICH-\$8 (half a sandwich)** ALL ORGANICALLY GROWN VEGETABLES: cucumber, lettuce, carrot, pickled red cabbage, sunflower sprouts, kale, roasted tomato, and macadamia nut pesto.

**BIG RAINBOW SALAD (HALF)-\$8** **MAC NUT PESTO-\$6** **ORGANIC (FREE RANGE) EGG SANDWICH-\$5**  
**KINAKO BLISS BALL-\$5** **TOFU CREAM CHEESE-\$4**

**ORGANIC JUICE APPLE CIDER VINEGAR (ACV) DRINK (HIBISCUS OR LILIKOI)-\$6**

**ORGANIC COLD PRESSED JUICE-\$9** **CALAMANSI APPLE CIDER VINEGAR DRINK-\$6**

**FRESH ORANGE JUICE-\$3** **SANNEN BANCHI TEA-\$3** **NONI w/ACV CALAMANSI SHOT-\$3**

(Please return the Mason jars, thank you!)

**❖ Healthy Lunches made by MOA Healthy Food Advocates! ❖**

**\$3 Jimami Tofu** **On Tuesdays - \$6 Tofu Poke Bowl**

**\$8 Thursdays: 8/7Chicken 8/14-Shrimp 8/21-Fish 8/28-Tofu/veggie Stir-fry**

**❖ ODEN is available for \$5. Please let the Front Desk know asap to guarantee your order! Pick-up is on Sat. 8/23. ❖**

**Note: menus and availability can be subject to change without notice.**

## **MOA Arts and Culture Study Tour November 4-18, 2025**

### **2025 Special Arts and Culture Study Tour to Japan (with Steve Ichikawa)**

(as of June 6, 2025 – subject to change without notice)

It's FUN; it's ENTERTAINING; it's AMAZING. It's the lowest cost in town; it's MEMORABLE! Over 20 people have participated in more than three tours with Steve; and there are some who participate every year or on every tour! Repeaters WELCOME; any AGE is WELCOME.

In aiming to create a New Civilization as our ultimate goal, where humanity does not face stress over illnesses and conflicts (including wars), this tour hopes to improve the mind and body health of individuals by actively providing Integrative Medicine (new kind of medicine; caring medicine) through experiencing the Okada Health and Wellness Program, quality time together, the beauty of Japan, fine arts and culture, HOT SPRINGS, hospitality, and GOOD FOOD.

*Jennifer Terukina, who is overcoming various issues and has participated on five tours since November 2022, stated, "After my conversation with Steve regarding life-changing events, I started thinking about his trips and how they changed my life. He reopened up the world of travel to me when I thought it was no longer possible. I've met wonderful people while on the trips and have had many amazing adventures. I've become more involved with MOA and its superb programs. I'm healthier and very thankful."*

### **Fall Arts and Culture Tour to Toyama, Niigata, Gunma, Saitama, Shizuoka, Kanagawa, Osaka, and Kyoto** **Nov 4 - Nov 18 (15 days/13 nights)**

The itinerary includes:

- The Shinsenkyô garden (designated as a National Place of Scenic Beauty by the Japanese government) and the Hakone Museum of Art in Hakone (the Moss Garden filled with red colored maple trees at this most beautiful time).
- The MOA Museum of Art in Atami (which was chosen as the "too beautiful art spot" on the TikTok site by 180,000 young people in Japan in 2023) and view the fine arts collected by Okada and loved by all ages.
- The Oku-Atami Wellness Center located at the Ohito Zuisenkyô (health oasis and Nature Farming research farm), and many other locations.

If you are interested, please call Steve Ichikawa at (808) 222-2183 or email: [stevetichikawa@moahawaii](mailto:stevetichikawa@moahawaii)



**Come to our  
Rummage Sale**

**Saturday, August 2nd  
3510 Nuuanu Pali Drive  
9 am - 1pm**

### **Coming up: Foodland's Give Aloha Campaign Sept. 1-30**

Donations can be made at checkout at all Foodland, Foodland Farms, and Sack N Save stores statewide.

**Clip this out for your reference.**

**MOA's organizational code is: 78653**



## **MOA Arts and Culture Study Tour Itinerary, November 4-18, 2025**

(Itinerary subject to change without notice)

Air from Honolulu to Haneda and Kansai to Honolulu is on your own. As of June 6, the round-trip fare is from \$701. Please inform Steve Ichikawa when you have purchased your tickets.

**Day 1 Nov 4 (Tue): Honolulu.** Depart from HNL on HA863 at 1:10PM.

**Day 2 Nov 5 (Wed): Tokyo.** Arrive at Haneda Airport at 5:10PM; after processing through immigration and customs, group to gather, may ship your luggage to the hotel in Toyama (optional), Keikyū Train to Kamata Station (22 mins), check-in at APA Hotel Keikyū Kamata Station, dinner on your own. [Wayne and Irene Koga from LA to meet us at the hotel.]

**Day 3 Nov 6 (Th): Tokyo - Unazuki (Toyama Prefecture).** Breakfast (hotel), check out, Kamata Station to Tokyo Station by Keikyū Train (24 mins), Tokyo to Unazuki by Bullet Train (2 hours 30 mins), lunch on your own, 5 mins to the hotel, then take Torokko Train for Super Beautiful Foliage View in the mountains, back to hotel, dinner at the hotel, onsen hot springs.



**Day 4 Nov 7 (Fri): Unazuki - Toyama (Toyama Prefecture).** Breakfast (hotel), check out, Unazuki to Toyama by bullet train, leave your luggage at the hotel, Glass Museum, lunch on your own, attend tea ceremony, dinner on your own, optional walking tour of the beautiful park surrounding Starbucks, hotel near Toyama Station.

**Day 5 Nov 8 (Sat): Toyama - Niigata (Niigata Prefecture).** Breakfast (hotel), check out, 10:00AM Yamakawa-san Bus Tour to Niigata begins, lunch on your own at Expressway SA, Yahiko Shrine/Ropeway, Tsubame City Stock Busters (discount store for the famous Niigata kitchen utensils like knives, etc.), dinner on your own, hotel in Niigata City.



**Day 6 Nov 9 (Sun): Niigata - Sado Island - Niigata (Niigata Prefecture).** Breakfast (hotel), ferry boat to Sado Island, travel by small buses on the island, Tub Boat, Museum of History and Legends (group lunch), Sado Gold Mine (historic site), Ferry back to Niigata City, lodging in Niigata City, dinner on your own.



**Day 7 Nov 10 (Mon): Niigata - Nagaoka (Niigata Prefecture).** Breakfast (hotel), Museum of Northern Culture (former house in the Edo period), Shirone Kite Museum (mini-kite making), Hometown Village (group lunch), Senbei Okoku (Rice Cracker Kingdom) (hand-grilled senbei), dinner on your own, lodging in Nagaoka.

**Day 8 Nov 11 (Tue): Nagaoka - Takasaki or Maebashi (Gunma Prefecture).** Breakfast (hotel), check out, Sake Brewery tour, Nagaoka Fireworks Museum. Lunch on your own at the food court, dinner on your own, sightseeing on the way (TBD), lodging in Gunma's Takasaki City or Maebashi City.

**Day 9 Nov 12 (Wed): Takasaki or Maebashi - Ayamegahara - Takasaki - Takasaki or Maebashi (Gunma Prefecture).** Breakfast (hotel), lunch and dinner on your own, Oni Ogre

Oshidashi Garden (group lunch), Konnyaku Park, Daruma Temple, etc. lodging in Takasaki City or Maebashi City.



**Day 10 Nov 13 (Th): Takasaki or Maebashi - Kawagoe (Saitama Prefecture) - Atami (Shizuoka Prefecture).** Breakfast (hotel), check out, bus to Atami, Kawagoe (old town from Edo period) in Saitama Prefecture, lunch on your own, lodging at Atami Oedo Onsen Monogatari Premium, onsen, sauna, buffet dinner at the hotel (seasonal foods including sashimi, sushi, tempura, steak, Haagen-Dazs).



**Day 11 Nov 14 (Fri): Atami - Hakone (Kanagawa Prefecture) - Izunokuni (Kanagawa Prefecture) - Atami (Shizuoka Prefecture).** Breakfast (hotel) 8:00AM bus departs, 9:00AM Hakone Shinsenkyō [Japan's National Place of Scenic Beauty; most beautiful fall foliage color of the moss garden with maple trees], 11:30AM bus departs, 12:30PM Ohito Zuisenkyō Health Oasis [Okada Health and Wellness Program: healthy lunch, Purifying Therapy, Arts and Culture Program; study session on MOA Nature Farming Method], 4:30PM return to Atami Oedo Onsen Monogatari Premium, buffet dinner (hotel).

**Day 12 Nov 15 (Sat): Atami - Osaka (Osaka Prefecture).** Breakfast (hotel) check out, leave your luggage at the lobby for Mr. Yamakawa, taxi to the Crystal Hall Observatory, 9:30AM MOA Museum of Art (tea included, voted as the most beautiful museum among the younger generation of Japan), 11:30AM Yamakawa bus to pick us up, lunch on the bus (Steve to purchase various lunch items to distribute), bus

to Osaka with many fun toilet-breaks and mini shopping time, dinner on your own, lodging in Osaka.

[Wayne and Irene Koga to Haneda Airport on their own after the MOA Museum.]

**Day 13 Nov 16 (Sun): Osaka.** Breakfast (hotel) free day (no tour bus), Osaka EXPO (TBD), lunch and dinner on your own, lodging in Osaka.

**Day 14 Nov 17 (Mon): Osaka - Kyoto - Osaka.** Breakfast (hotel), 9:00AM Yamakawa bus resumes, Kyoto sightseeing (Heiankyō Garden, etc.), lunch (included), 4:00PM return to hotel, dinner on your own, lodging in Osaka.

**Day 15 Nov 18 (Tue): Osaka - Kansai Airport - Honolulu Airport.** Breakfast (hotel), Check out, bus tour of Osaka (TBD), arrive at Kansai Airport at 6:00PM, check-in, lunch and dinner on your own, depart from Kansai on HA850 at 8:45PM, arrive in Honolulu at 9:35AM (same day).

[Steve to return on Nov 21 by HA832 from Haneda.]

## Rest in Love



Fujie Inouye was born on April 14, 1917, to Yonesaku Deguchi and Hajime Yoshioka in Kona, Hawaii. Her parents had left Japan for Hawaii in 1910 and settled on a small farm in Kona where Fujie and her 8 siblings were born.

Her parents had a small vegetable and coffee farm; while her father hired hands to run the coffee farm, it was the family who raised the vegetables. In a household of 11, meals were made up of vegetables that were not sellable. She enjoyed school but being the eldest girl, she had to quit Konawaena school in the 7<sup>th</sup> grade to help raise her younger siblings. Thus, Fujie began a life mainly caring for others.

In 1938 she married Takao Inouye and they were blessed with three children, Molly (1939), Norman (1941), and Judy (1947), who were her happiness. But she could not escape the role of caregiver for long because Judy suffered with muscular dystrophy. This led Fujie to join Sekai Kyusei-kyo (now Toho no Hikari) in 1954 to strengthen Judy's care.

Fujie was quite active at the Kona Church where she helped with exchanging purifying therapy and tending to the small Nature Garden. Then from 1959, Fujie lovingly cared for her husband when a brain tumor left him unable to work. When Takao passed away in 2000, Fujie, at age 83, joined Judy and Norman in their Pearl City home and quickly made friends with the members of the Aiea-Pearl City Network.

Sadly in 2011 the Inouye 'Ohana lost Judy, so Norman became the devoted caregiver to their mother--regularly bringing her to the Church and Pearlridge for purifying therapy and diligently attending monthly church services. Norman took her to Japan several times on church pilgrimages and to visit relatives in Kumamoto and Hiroshima.

Mrs. Fujie Inouye passed away on May 21, 2025, at 108 years of age. Although she was the eldest daughter, she was the only one of them to live past 100 years. She is survived by her daughter Molly Low, her son Norman Inouye, and her brother Allen Deguchi.

*Deepest Condolences to the Inouye 'Ohana*



If you are currently receiving a printed copy of our newsletter or via postal mail, did you know that you can view it in color on our MOA Hawaii website?

Click on: [MOA Hawaii Website Newsletter](https://moahawaii.org/elementor-5530/)

Or type this link into your browser: <https://moahawaii.org/elementor-5530/>

Scroll down, click on a year, then a month. You can also view newsletters from previous years.

If you would like to help us save in postage costs, please sign up for an email notification.

Thank you so much!

### Newsletters By Year

2025	2024	2023	2022	2021	2020	2019	2018
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Jan Feb Mar Apr

May Jun Jul Aug

Sep Oct Nov Dec

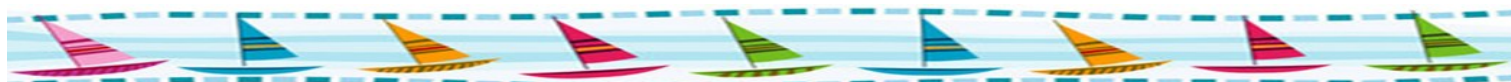
### Nature Garden Volunteer Day Sunday, August 17th from 9 a.m.

Volunteers are welcome to come out to work with our Nature Farming Program Coordinator Teri June Amuro. If you are interested in seeing what they do and/or want to volunteer, please contact Teri at (808) 497-8538.

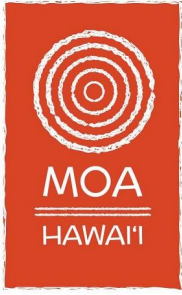


8/31 is a 5th Sunday & that's our time to scrub & scour  
OUR Wellness Center 'til it's spic & span!

9:00 am-12 noon. MOA Members, won't you help us?







600 Queen Street #C-2, Honolulu, HI 96813 ✧ Phone (808) 952-6900 ✧ Fax (808) 566-6911  
 Email: [info@moahawaii.org](mailto:info@moahawaii.org) ✧ Website: [www.moahawaii.org](http://www.moahawaii.org)

# August 2025



## **HOURS by appointment only:**

- Purifying Therapy & Continuous Care on Tuesdays, Thursdays, and Saturdays: 9 am to 5 pm
- Wednesdays and Fridays: 9 am to 1 pm [Note: the last appointment taken is an hour before closing.]
- Lifestyle Improvement Program: 3<sup>rd</sup> Friday of every month from 9 am to 1 pm

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
July 27	July 28	July 29	July 30	July 31	<b>1</b> 5:30 pm Okazaki / Liu Flower Class  <div>* Please help set up for the sale from 9 am.</div>	<b>2</b> *9am-1pm 3510 Nuuanu Pali Dr.  <b>RUMMAGE SALE</b>
<b>3</b>	<b>4</b>	<b>5</b> RSVP deadline for Roy's retirement (see page 3)  Tofu Poke Bowl	<b>6</b> 9-11 am MOA Hawaii Team Staff Meeting	<b>7</b> 5:00 pm MOA Executive Comm. Meeting  Lunch-Chicken	<b>8</b>	<b>9</b> ➤*10:00 am Takane Flower Class ➤1:00 pm Tea Practice (Goshi-Otaguro)
<b>10</b>	<b>11</b>	<b>12</b>  Tofu Poke Bowl	<b>13</b> 6:30 pm MOA Board of Directors Meeting	<b>14</b>  Lunch- Shrimp	<b>15</b> 9 am-1 pm Lifestyle Improve- ment Program  	<b>16</b> ➤*9:00 am Goshi- Otaguro Flower Class ➤*1:00 pm Nakano Flower Class ➤1:00 pm Tea Practice (Goshi-Otaguro)
<b>17</b> *9:00 am Nature Garden Volunteer Day	<b>18</b> 6:00 pm Tom Flower Class	<b>19</b>  Tofu Poke Bowl	<b>20</b>	<b>21</b>  Lunch-Fish	<b>22</b>	<b>23</b> ➤1:00 pm Tea Practice (Goshi-Otaguro) ➤Pick-up <b>ODEN</b> orders!
<b>24</b> * 12-2 pm Goshi-Otaguro Retirement Party	<b>25</b>	<b>26</b>  Tofu Poke Bowl	<b>27</b>	<b>28</b>  Lunch-Tofu/ veggie Stir-fry	<b>29</b>	<b>30</b> ➤1:00 pm Tea Practice (Goshi-Otaguro)
<b>31</b> 9am-12N  	Sept 1  <b>LABOR DAY</b>	Sept 2	Sept 3	Sept 4	Sept 5	Sept 6

“\*” denotes held at Toho no Hikari, 3510 Nuuanu Pali Drive, Honolulu, HI 96817

Note: event details and food availability & menus are subject to change without notice.



MOA Hawai'i  
600 Queen Street, C-2  
Honolulu, HI 96813

### BECOME A MEMBER OF MOA HAWAII !

**E Komo Mai!** As a supporter of MOA your contribution is vital to our overall development and expansion of all our outreach programs and community activities. Together we will make a difference for the welfare of society. You are also welcome to use this form to renew your yearly membership or update your information. Any questions? Connect with us at (808) 952-6900 or email at [wcoperations@moahawaii.org](mailto:wcoperations@moahawaii.org). You may also fax this form to (808) 566-6911. To further learn who we are and what we do, visit our website at [www.moahawaii.org](http://www.moahawaii.org). Membership is on a calendar basis. Donations are tax deductible.

<b>Name:</b>					
<b>Address:</b>					
<b>City:</b>		<b>State:</b>		<b>Zip Code:</b>	
<b>Best phone number to reach you:</b>					
<b>Email Address:</b>					
	Would you like the newsletter emailed to you? <input type="checkbox"/> Yes <input type="checkbox"/> No				
<b>Membership type (choose one):</b>	<input type="checkbox"/> Individual \$25 or <input type="checkbox"/> Immediate Family \$50		<input type="checkbox"/> New or <input type="checkbox"/> Renewal		
<b>Payment:</b>	<input type="checkbox"/> Check Enclosed, payable to <i>MOA Hawaii</i> , or				
	<input type="checkbox"/> Charge my Credit Card:		<input type="checkbox"/> VISA	<input type="checkbox"/> MasterCard	<input type="checkbox"/> AMEX
	<b>Name on card:</b>				
	<b>Card Number:</b>				
	<b>Expiration Date:</b>		<b>Security Code:</b>		
	<b>Your Signature:</b>				

**MOA Hawaii Board of Directors:** Lester Nakamura, President; Shawn Hamada, Vice-President; Dawn Kanno, Secretary; Danny Asami, Treasurer; Members: Gale Eckerd, Dick Mills, Brian Nakano, and Steve Tomino.

**MOA Wellness Center Staff:** Takemasa Kawai, General Manager; Jody Kanemaru, Administrator; Steve Ichikawa, Operations Manager and Purifying Therapy Section Manager; Roy Goshi-Otaguro, Arts and Culture Program Manager; Aisha Asami, Natural Foods Program Manager, Teri June Amuro, Nature Farming Program Coordinator; and Sage Kanemaru, Youth Development Manager.

**Front Desk:** Charlene Gray, Laurie Ide, Teri June Amuro, and Aisha Asami.

**Front Desk Volunteers:** Danny Asami, Sharon Matsumoto, and Lei Sakamoto.

**MOA Newsletter volunteers and contributors.**