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Interview with Masayasu Fukushima (Ocean Sushi Deli)

Masayasu Fukushima

Micah Iwata

California State University, Monterey Bay

Carson Cox

California State University, Monterey Bay

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Interviewee: Masayasu Chris Fukushima

Interviewers: Micah Iwata, Carson Cox

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Biography: Masayasu Fukushima is a 1st generation Japanese American who graduated from Tsuji Culinary Institute in Osaka, Japan. Masayasu then traveled Europe, working as a chef in several countries before moving to America to work in the San Francisco area, before opening his own restaurant in Monterey.

Summary of Transcript: (00:00:00) Masayasu Fukushima gives us a brief introduction about his culinary background, and how he came to open his own restaurant in Monterey. (00:12:50) Mr. Fukushima talks about his favorite items he serves on his menu, sushi, and what it means to him. (00:15:17) He then talks about where he gets his ingredients imported from, and how his business has contributed to the Asian American community over the last 20 years. (00:21:39) Mr. Fukushima then talks about how social media has helped Japanese restaurants to grow in popularity in America, and talks about what "traditional" food means to him, and how it sets him apart from other restaurants. (00:27:38) Mr. Fukushima closes the interview with talking about the various roles he's undertaken for his business, and how the Covid-19 pandemic has affected him and his business.

Interview Transcript:

Masayasu Chris Fukushima 0:01

Hello, Carson.

Carson Cox 0:03

Hello, Mr. Fukushima, how are you doing today?

Masayasu Chris Fukushima 0:05

I'm doing fine. Can you hear me or see me okay?

Carson Cox 0:09

Yeah, we can hear you.

Masayasu Chris Fukushima 0:10

Okay.

Micah Iwata 0:11

I don't see your camera if you have one.

Masayasu Chris Fukushima 0:15

Do I have anything to do it?

Micah Iwata 0:18

I think um, here, let me see. I can ask you to the start video.

Masayasu Chris Fukushima 0:22

Share screen, record, chat...

Micah Iwata 0:24

It should pop up. Yeah, there we go perfect.

Masayasu Chris Fukushima 0:30

Okay.

Micah Iwata 0:31

Okay, let me change it to-

Masayasu Chris Fukushima 0:33

Maybe this much. Oh.

Micah Iwata 0:35

Perfect.

Masayasu Chris Fukushima 0:36

Do you see the sunlight? in the back of my?

Micah Iwata 0:41

Uh, it's okay. Not too bad.

Masayasu Chris Fukushima 0:43

Can you see me okay?

Micah Iwata 0:43

Can you see good. Thank you.

Masayasu Chris Fukushima 0:45

Let me see, let me see. Okay.

Micah Iwata 0:47

Okay, so um, we'll try to keep the interview pretty short. I think it'll be around 30 minutes to maybe an hour if that's okay.

Masayasu Chris Fukushima 0:56

Ooh! An hour!

Micah Iwata 0:56

Oh, maybe not an hour. Depends on

Masayasu Chris Fukushima 1:00

I better start charging you guys! [laughter]

Micah Iwata 1:03

Depends on how long you want to talk.

Masayasu Chris Fukushima 1:05

Okay.

Micah Iwata 1:06

Doesn't have to be super long at all.

Masayasu Chris Fukushima 1:07

Okay.

Micah Iwata 1:10

Well, maybe we'll stop by and we'll buy some sushi.

Masayasu Chris Fukushima 1:14

That'll be great. Yeah. [laughter]

Micah Iwata 1:17

All right. So. Okay, let's get started then. If you're ready.

Masayasu Chris Fukushima 1:22

Yeah.

Carson Cox 1:24

Cool.

I'll start off with question number one.

Micah Iwata 1:27

Sorry, Mind if I do the intro?

Carson Cox 1:30

Oh, yeah. Yeah, sorry about sorry.

Micah Iwata 1:32

No worries.

Hello, my name is Micah Iwata. And this is my partner Carson Cox. Today we are interviewing for our final project, Food for Thought: Oral Histories of the Central Coast's Asian Pacific. Good bass. Joining us today is Masayasu Chris Fukushima, owner of Ocean Sushi Deli in Monterey. Thank you so much for joining us today, Mr. Fukushima

Masayasu Chris Fukushima 2:01

Thank you for inviting me.

Micah Iwata 2:03

Thank you. To start us off, would you please introduce yourself and your business?

Masayasu Chris Fukushima 2:09

Sure. My name is Masayasu Chris Fukushima. I'm 66 years old Japanese born in Japan spent about 17 years in Japan then graduating from Tsuji Academy cooking school in Osaka. And worked in Osaka for just about a year and a half or so. And then I got a job as a cook in, in England. So I went to England. But somehow there was a problem with immigration law or something that the person who hired me didn't exactly know what the law was. So I ended up spending about four years in Europe, going from England, France, Switzerland, working as many many different jobs. selling art stuff, work as a cook, worked as a painter, worked in a hotel as a waiter, things like that. I spent four years over there in Europe, and at age 21, I came to United States and then went to English as second language school, studied English for a year and a half or so. And then I decided to stay in the United States, maybe open my own restaurant that was about it was 1970, late 70's. I applied for a green card and I got the green card, you know, the Permanent Resident Card, whatever. And then I worked in San Francisco a few years before I came down to Monterey, and that was 1980 which is about 41 years ago. And I worked in a few restaurants. When I got here at the Monterey and in 1986, I decided to open my small shop in Pacific Grove as ocean sushi deli. And it has been there for 30 some years so 35 years now. And we have a two location as you know. I'm speaking from the number two ocean sushi deli located on 165 Webster Street, Monterey, California.

And so this second location was opened 2000- year 2000, April First, good day to open. And it's been here for the 20, last 20 years 21 years now. And I think that's about it. No.

Carson Cox 5:22

So your original shop was been open for about 35 years is that is that ran by your family mainly or,

Masayasu Chris Fukushima 5:30

ah, when I opened it, yes, I started with me and my wife, only two of us for the first maybe three, four months, then we got busy. So I asked a few of my friends to help me to run the business. And within two years, we had about 13-14 employees. And even though it was a very small location, I decided to start selling sushi packages at the local stores. Like there was an Albertson (Safeway), ah troyer's market in Carmel. There was so many places, I think we had over 20 some locations to sell our packaged sushi. So the business got pretty good in a few years after we opened. And then somehow the business goes so good that we needed to open the second location, which was the year 2000. And we found this location. It was a Greek restaurant and the owner wanted to sell it. So we took over. What was the question again? I forgot. [laughter]

Micah Iwata 7:07

Oh, I think Carson asked if your business was run by your your family?

Masayasu Chris Fukushima 7:14

Oh, yes, yes. Yeah.

In the beginning, yes, we just my wife and I started it. And as we got busy, we just start hiring few people. Each year, it got - the business - got better and better. And then we increase - increase the employee as we need it.

Micah Iwata 7:36

Can I ask was when you started selling package sushi? What year was that? And what was the reason?

Masayasu Chris Fukushima 7:43

The reason why was the before I open the restaurant or the takeout place, I wasn't sure we get enough walk in customers. So I didn't want to know have a hard time running a business at a time. So before I opened, I've decided to maybe sell the product in a local market. So that even though we don't get enough customer who's gonna walk into buy our product, I will have enough income to run the business. My guess at the time was if we can prepare at least 100 packages. So somewhere like \$3 worth of sushi, very simple, like California roll for \$3 something like that. If I make a I think it was 100 packages to 150 pack, this is a day, we should be able to make enough money to pay for the rent and pay for the food cost and pay for the rest of the utilities. So that's how I started

Micah Iwata 9:06

So for, um, our next question is, so for your menu items, um, are they all made from your personal recipe? Or is there any that are made from like, a family recipe?

Masayasu Chris Fukushima 9:22

Oh, no, you know, I started making Japanese food not only Japanese, Chinese, French, whatever, since I was very little even before I went to the cooking school because of my mother was a pretty good cook and I use to watch her making all kinds of stuff. So I've learned a lot of different dishes before I became a professional cook. And right now, my second store - this is located in Monterey - has, there's over a couple 100 items on the menu. About half of them is sushi - includes all the individual sushi as well as different rolls, different combinations, and different platters. And then also we have a lot of a cooked items, some of the very traditional.. What do you say? It's not a fancy Japanese, but, you know, some stuff that the regular - hm I should say - anybody eats daily, you know, daily food. Like you can find in any restaurants or any street fair or something that's easy to get price-wise and, you know, whatever the wise. So, there's no very special items that - no, no traditional items. Yes. Includes like a hot noodle, donburi stuff, and ramen noodles, curry, etc. We have tempura, hm.

Carson Cox 11:35

What do you think your favorite was?

Masayasu Chris Fukushima 11:37

All kinds of stuff we have. Yes. What?

Carson Cox 11:40

What, what's your favorite? To eat and make.

Masayasu Chris Fukushima 11:43

You know? That's the question everybody asked, right? What is my, my all the menu, all the stuff that I have on the menu is something I like to eat. You know, whether it's a hot noodle or chicken curry or gyoza. Everything I like, I put on my menu. So, if you asked me to pick one item, it is very difficult! [laughter]

Carson Cox 12:11

Yeah, I bet!

Masayasu Chris Fukushima 12:12

Yeah! So yeah, not nothing one in particular. I don't, you know, every time - A lot of people ask chef, "what's your favorite items?" And I bet all the chef, they scratch their head. Because there's no such thing as just one, you know? [laughter] Sorry, I can't answer your question! [laughter]

Carson Cox 12:37

It's alright!

Micah Iwata 12:38

It's a great answer! Thank you.

Masayasu Chris Fukushima 12:39

Yeah. [laughter]

Micah Iwata 12:43

So when it comes to sushi, what is what does it mean to you, exactly?

Masayasu Chris Fukushima 12:50

Sushi means? Well, I think when when I opened the first restaurant, the reason why I picked the sushi, to - I mean sushi restaurant or sushi shop to open, was to introduce sushi to the people - local people. Back then, but 35-40 years ago, sushi was beginning to become very popular down south in Los Angeles, little Bay in San Francisco, New York, or Miami. All those big cosmopolitan city, very interested in sushi. And there were many Japanese sushi restaurant to be opened on all those big cities. However, when I came here in Monterey in 1980, there was not just one sushi restaurant, there was I believe only one restaurant was serving sushi. But no varieties, you know? So I say, "Okay, why don't I just find a small place and just concentrate on making sushi and introducing these many different sushi that I know to the local people?" So that's that's how I started the very first place in Pacific Grove. Did it answer your question?

Micah Iwata 14:25

Yeah, yes, thank you!

Carson Cox 14:26

Yeah, that was good.

Masayasu Chris Fukushima 14:26

Yes, the reason why I wanted to open the first one was to introduce the sushi to the local people. You know, something you know, it was still very new at the time and only if you go to big city you can pay quite a bit of money to eat it but local places - there is no such place. So I thought it was a good idea to just open it and introduce all the - doesn't have to be expensive. Doesn't have to be fancy. But it's ah, real sushi, you know? So that's how he started over there at the P.G. store.

Carson Cox 14:28

Yeah. With the - with some of the other products that you offer your market, where do you decide where to, where to get those from?

Masayasu Chris Fukushima 15:17

We make pretty much everything from scratch. But the ingredient that I buy is, uh there's three major Japanese food importers in the United States. One is called J.F.C, which stands for Japanese Food Corporation. And the second one is Wismettac, formerly called Nishimoto. And that's a big one. And also North American Food Corporation. Those are three main, all Japanese products. However, there are three different companies who concentrate on nothing but sushi ingredient - mostly sushi ingredient - to send it from San Francisco, San Jose area. So

we going back going back to your question, where do I get the stuff to make my menu? Yeah, so after we get the raw materials, you know, whether it's sushi ingredient. Most of the sushi ingredient is pretty much a portion, they cut and freeze for many hours, so that you have no worry about the parasites and all those bacteria thing. So, we get all those ingredients, and then we finally finished the preparation here and then we making two small sushi sack - we call it a bar - that we cut it into nigiri, or small sticks to make rolls and things like that. Yeah, there's a - we buy a lot of local, not the local, it might come from either Chile or Alaska, or Canada - fresh salmon, that we get it. Now other than now most of the fish is all from, through the Japanese Food Corporation or the sushi ingredient, specialists from San Jose or San Francisco area. And for the food items - hot items like noodles and tempura and, hm what else we have hot - gyoza. They will, for example, gyoza we buy all the Napa cabbage, onions and garlic, leaves and all those ingredients I can buy locally. So I go out and buy local stuff. Meat - beef and chicken - chicken I can't get it from Japanese Market, I mean Japanese wholesale seller. Meat I buy from local places for the teriyaki and things like that.

Carson Cox 18:45

Cool!

Micah Iwata 18:48

And then, so earlier, you had mentioned that you bought the restaurant and you wanted to make sushi accessible to people in the area. So, looking back at all the time that's passed, have you noticed if most of your customers have been Asian or Asian American or other nationals?

Masayasu Chris Fukushima 19:14

Well, you know, surprisingly, Ah yes, when I opened it, I was surprised that there was more local people, I should say American came to buy my product. Then, you know, Japanese, Asian people who's more familiar with the sushi right now it's, I think, almost 99% is the local people, local Americans. And then we have a Since we open 30, some years ago, and we did have learn about Japanese, the second first second generations, who are now over 100 years old. So we lost some of the those original my customers. However, the second still and the third and fourth generation is coming back to purchase some of our products. So when the when we have a holiday, like Christmas, or New Year's holiday, Easter Sunday, Labor Day, all those national holidays, we tend to get the second and third, the fourth generation of Japanese people, because they gathers and they kind of like to pick some Japanese food to eat. So it's become their tradition. Like, we have a lot of Japanese first generation by 30 some years ago, now, they are kind of gone. So, but I still see some of the second generation more like a third generation of Japanese people who used- parents or grandparents used to be my good customers.

Carson Cox 21:29

Wow, that's really special.

Masayasu Chris Fukushima 21:30

Now coming back to Yeah, purchase some stuff. products. Yes.

Micah Iwata 21:35

Awesome. That's a great answer. Thank you.

Masayasu Chris Fukushima 21:39

Yeah. And because of the nowadays, you know, Instagram, YouTube, Facebook, all those stuff down helps to introduce many Japanese products, not just food, but you know, so many people who are very familiar with Japanese cuisine, even though they have never been to Japan. So that helps. And they use us a lot. And a lot of people have traveled to Japan to so they go there, most of them tells me that the we have the one of the closest Japanese tasting Japanese products here at my place. [laughter] So it's, it's good to hear that, you know, because, I try to use all the traditional like, for example, when you make a Japanese noodle, you make a broth, the Japanese broth made from the bonito flakes and kombu. Very important, you cant cheat on that. I mean you can make- make it using something else. But by using those products and make a dashi, which is a broth. You can make a real Japanese especially, my taste is more like a kansai taste, which is southern, not Tokyo style, but more Osaka style. And I believe the taste is pretty close to the finest Osaka style noodle broth. And a lot of people mentioned that. So it's good to know some people can really know the tastes.

Carson Cox 23:42

That's really cool.

Micah Iwata 23:43

I-I've never been to Japan either. I'd love to go one day, but um, just to me looking at your menu, It looks very traditional.

Masayasu Chris Fukushima 23:55

Yeah.

Micah Iwata 23:55

a lot of traditional ingredients and dishes. What is- do you consider- so you would consider your food traditional? And what does that mean exactly, to you?

Masayasu Chris Fukushima 24:06

Traditional? Uh, traditional is- because even though I've been here in the United States for almost 40 some years, I grew up in Japan and my uncle had a Japanese noodle restaurant [laughter] in Nara, Japan, which is right next to the Osaka prefecture. And since I was a little, I spent a lot of time with my uncle, who- who was running this noodle restaurant and I uh- because of that I grew up with that very traditional Japanese broth, and I carry on that very important taste of the broth for all my life. So uh, back to the Japanese traditional, right? [laughter] And what's the difference between Japanese traditional and non Japanese? Japanese food is that most of the Japanese restaurants now in this country is prepared by people who have never been to Japan or- doesn't matter, but never taste that original Japanese tastes of dishes. But they can learn by watching YouTube, or very simple way to learn without

going down to the deepest part of the learning how to cook Japanese food, but still be able to make it look like it was shaped like it. And then they still open a restaurant, which is okay with me. However, they are not capable of producing the real Japanese flavor dishes. Yes. So the difference is- is I'm still, I've never learned anything in this country. I brought all the stuff that I know, from Japan. And by visiting many Japanese restaurant all these in the United States, I haven't gone much to other states, except for Colorado, Nevada, Oregon, and few other states. I've actually gone to St. Louis and Miami. But every time I go and tastes go to Japanese restaurant to eat, I had a hard time finding the real tastes of Japanese restaurant. Pretty much no matter where I go. Very unfortunate. Only few times, I found some of the restaurants were a true to the- serving the Japanese food. Yeah. So differences is, that. I mean, the chef has to know exactly what the Japanese food is. Yeah, you know.

Micah Iwata 27:28

Thank you.

Carson Cox 27:32

Um, what do you think your role is your business in the community.

Masayasu Chris Fukushima 27:38

Yes, I'm a very poor chef, owner, because I tend to do so many things. I go shopping, I do book work. I got a payroll check.

Carson Cox 27:56

A busy man

Masayasu Chris Fukushima 27:57

941, d-88, or the government paperwork. I filed the unemployment for my employee who lost a job or currently are unable to work. And I cook I make sushi. I make sauce. I answer the telephone to take orders. My role is everything. After so many years of working, I'm still doing everything to run my business.

Micah Iwata 28:31

Well, let me appreciate your time even more. [laughter] Let's see- um, this question? Okay. So do you feel that having your business, or what role does your business play in in the local Asian community in Monterey? If any?

Masayasu Chris Fukushima 29:01

Sure, my uh- think it is good to my business here. So that the still- there are so many people who has never tried Japanese food. Well, what the real Japanese food tastes like? Be able to find out you know, those things by coming into my restaurant and taste it. And then that's my contribution here to introduce and serve as many people as possible. Who has or who hasn't never tasted Japanese food. And that's about it. Yeah.

Micah Iwata 29:55

Well, we heard a little bit about how you have these loyal customers.

Masayasu Chris Fukushima 30:01

Oh yeah.

Micah Iwata 30:02

From Issei and Nisei

Masayasu Chris Fukushima 30:04

Yes.

Micah Iwata 30:04

And then their- their descendants as well. And I think that's that's really cool. Thank you. Yeah.

Masayasu Chris Fukushima 30:11

Welcome.

Carson Cox 30:13

So how has -how is Coronavirus affected your business?

Masayasu Chris Fukushima 30:17

Oh my gosh, yes. You know, last year, March 20. So so on March 18th or 20th, the the Health Department announced that the, we need to close the restaurant business until the further notice. So we decided to close and I guess we close for two and a half months here the Monterey store and almost three months at the PG (Pacific Grove) locations. [Internet connection becomes unstable] It was very difficult to run business. I mean, keep the business with that. And so I borrow- got a loan from the Small Business Administration as economy disaster loan-something, they call it. 50,000. So that we will have enough money for the maybe a month, two months to just pay for the rent then some of the food costs from previous months and payroll and utilities, no matter you open, we still has to pay utilities. Workers Comp has to pay, car insurance, you know, the business vehicles, all the utilities, Quite a bit of money, you need a lot of money. Actually, I don't know how many thousands of dollars you need each month. On a regular business month without Corona, we needed close to \$100,000 to run business. So even though you close for the first month, you need pretty much close to the same amount in the second month, because we don't buy food. And there's people working actually no people working or for some reason that we didn't have that much needed. We didn't need that much of funds to run and keep the restaurant. But we did have a hard time. So by getting along- which I didn't use, I use my own or put- put back my own money. As much as I had. With me, my wife, put it back all the money we saved. And then after the 3- 3rd months, we were able to reopen both locations. First we reopened Monterey store, I believe it was June 1, after two and a half- half months of closing. And the PG store we reopened June 15, three months after the close. From there we were only able to do take out. Pacific Grove were only served takeout anyway. And Monterey, about 50% of people were using us as a takeout place. So, it

was kind of fortunate that we were established that 50% takeout business and 50% dining restaurant. So I was able to raise enough sales to keep both locations and bring back as many employees as possible. With little shorter business hours. I think we cut down close to a 20 hours a week of business hours in a week. So that we'll have still even though they're in our sales income is smaller than before the covid. I was able to pay for the employee, to the cost and the rent, all the rest of the utilities. So I kept doing that. And right now I think we are back to almost like 80%- 85% of what our normal business was before the covid. So I'm very fortunate. We're still not serving dining style yet, even though some of the restaurant is starting to opened up, and they were able to get 50% of capacity of the restaurant to serve in, in dine-in style. However, we prefer not to do that because my place is so small, 50% of capacity is only like 12-13 people. And it's not worth opening dine in style. Yeah. But our business is doing better than many other businesses around here. Thank God. Any other question?

Micah Iwata 36:09

All right. I think that was all the questions that I had. Did you have any others, Carson?

Carson Cox 36:17

I think that- that covered everything.

Masayasu Chris Fukushima 36:18

Yeah. Okay.

Micah Iwata 36:21

Unless you wanted to talk about anything more. But we know you're a very busy man. So, if you need to go then.

Carson Cox 36:35

Well, thank you very much, Mr. Fukushima. We know you're extremely busy. And to take the time to do this, it really means a lot.

Masayasu Chris Fukushima 36:44

No, thank you. I really enjoyed being interviewed.

Micah Iwata 36:50

And, yeah, thank you so much. It was really incredible to hear your story. And part of the reason we're doing this is- is to preserve those stories. So that anybody can hear them. And so, words can't like, sorry [laughter]. Words can't mean how grateful we are. So thank you so much.

Masayasu Chris Fukushima 37:18

You're welcome.

Micah Iwata 37:18

And, I don't know about you, Carson, but sushi sounds pretty good to me.

Carson Cox 37:23

Absolutely, we'll be in soon.

Micah Iwata 37:23

So you'll probably see us around there.

Masayasu Chris Fukushima 37:27

Where are you doing this from?

Micah Iwata 37:33

Uh, sorry?

Masayasu Chris Fukushima 37:33

CSUMB?

Carson Cox 37:35

Yeah.

Masayasu Chris Fukushima 37:35

Oh, okay.

Micah Iwata 37:36

Yeah.

Masayasu Chris Fukushima 37:37

Do you live in campus or?

Micah Iwata 37:44

So I'm- I'm living in campus housing right now, but um-

Masayasu Chris Fukushima 37:50

Oh, okay. So only like 15 minutes away, right? [laughter]

Micah Iwata 37:52

Yeah.

Carson Cox 37:53

I'm in Monterey, so I think I'm a little bit closer.

Masayasu Chris Fukushima 37:55

Oh I see. Remember, we open from 12 to seven o'clock every day, except for Sunday.

Micah Iwata 38:03

[laughter] Okay!

Carson Cox 38:05

Yeah, recommend all of our friends as well.

Masayasu Chris Fukushima 38:08

Right on. [laughter]

Micah Iwata 38:08

For sure. Are you? Are you usually at the Pacific Grove location? Or are you at the Monterey.

Masayasu Chris Fukushima 38:16

Uh, my schedule every day, the actually I work Monday through Friday. I come in like a little after 10. And I need to take some stuff like the yakitori and tempura to PG store, because they don't have a kitchen. So we got to bring some of the cooked items to PG. I and I bring back their sales and all that. Some of the ingredients that we use here that is made in Pacific Grove. I bring some of them every morning. And I stay here until two- three in the afternoon. So basically, I spend more time at the Monterey store, making sushi or working in the office. Yep. So if you come out I will say hi to you guys, so.

Carson Cox 39:09

Awesome.

Masayasu Chris Fukushima 39:10

All right.

Micah Iwata 39:11

Looking forward to it.

Masayasu Chris Fukushima 39:12

All right. So you How do you pronounce your name Mika?

Micah Iwata 39:17

Micah, but um-

Masayasu Chris Fukushima 39:18

Micah?

Micah Iwata 39:20

Yeah.

Masayasu Chris Fukushima 39:20

I- I see your last name sounds very much Japanese, Iwata

Micah Iwata 39:24

Yes, I am- I'm half Japanese.

Masayasu Chris Fukushima 39:27

Oh, okay.

Micah Iwata 39:28

Yeah, I'm technically Gosei. so uh- My, my family has lived in America for quite a while. They originally came over early 1900's and had a farm in the Sacramento area, so.

Masayasu Chris Fukushima 39:46

Oh, good.

Micah Iwata 39:46

Not too far from here.

Masayasu Chris Fukushima 39:48

Yeah, Do you- do you know where they come from? What part of Japan?

Micah Iwata 39:53

Kuma-Kumamoto prefecture.

Masayasu Chris Fukushima 39:55

Oh, Kumamoto, yeah.

Micah Iwata 39:56

Yeah.

Masayasu Chris Fukushima 39:56

Wakayama and Kumamoto, there were a lot of people came. Yeah, well good to know that.

Micah Iwata 40:03

Yeah. Their family name is Hamada.

Masayasu Chris Fukushima 40:06

Yeah, Hamada. You know, what that means?

Micah Iwata 40:13

Some-something to do with Mountains?

Masayasu Chris Fukushima 40:14

[Laughter]

Micah Iwata 40:15

Not very well.

Masayasu Chris Fukushima 40:17

I believe Hama stands for the either the beach or the shore. Ta, it stands for the field.

Micah Iwata 40:27

Ah right, right.

Masayasu Chris Fukushima 40:29

I don't know what that means. Maybe. There was a field close by the shores or something.

Micah Iwata 40:37

Yeah, I think- yeah. Cuz I think Iwata-

Masayasu Chris Fukushima 40:41

Iwata.

Micah Iwata 40:42

is like- I did some research on it. And it meant something around like, stone or rock in field.

Masayasu Chris Fukushima 40:50

Yeah, Iwa is rock or stone. Ta is a field again.

Micah Iwata 40:54

Mhm, yeah.

Masayasu Chris Fukushima 40:56

Yeah, okay [laughter]

Carson, It's your turn.

Carson Cox 41:03

Just Irish.

Masayasu Chris Fukushima 41:05

Irish!

Carson Cox 41:06

Irish, and Norwegian.

Masayasu Chris Fukushima 41:07

Okay. Whoa! Scandinavian. Beautiful. Yeah. Do you understand if I say [Idiom in Irish]. Either this is Irish or Scottish. But it means I cannot hold hot potato in my hands. [laughter]

Carson Cox 41:27

Wow.

Masayasu Chris Fukushima 41:28

I used to speak Cockney and Scottish. Because I spent a lot of time with Scottish and Irish people in in London. 1980s.

Carson Cox 41:38

Wow.

Micah Iwata 41:39

That's awesome.

Carson Cox 41:40

That's impressive. [laughter] Good thing we're recording. I'm gonna learn how to say what you just said. [laughter]

Masayasu Chris Fukushima 41:11

I teach you one more thing, [another idiom].

No, no, that was the one that I just mentioned. Oh, [Idiom], means- means look at the man over the road. It's a cockney is a London people, you speak like that. [laughter]

Carson Cox 41:36

That's funny.

Masayasu Chris Fukushima 41:37

That's funny, huh? Okay. Well,

Micah Iwata 41:41

Thank you so much. Appreciate you sharing your experiences.

Masayasu Chris Fukushima 41:51

All right, you're welcome.

Micah Iwata 41:52

Hope to see you soon

Masayasu Chris Fukushima 41:54

Okay. Thank you. Bye bye.

Micah Iwata 41:55

Thank you! Take care. Bye bye.

