Mantokuji Newsletter

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November 2026

Dates to Remember

November 5
Family Service - Shichi-Go-San Ceremony

Our Mission: *Paia Mantokuji is a Soto Zen Buddhist temple founded in 1906 by Reverend Sokyo Ueoka and a community of Japanese immigrants. Our mission is to be a place of compassion, respect and kindness for all who seek truth through the teachings of Buddha, the practice of Zen meditation and arts, and the fellowship of the temple sangha.*

Our Vision: *Paia Mantokuji's short term vision is to stay in place in Paia, as a vibrant and relevant Soto Zen Buddhist Mission.*

Our Values:

Honor Traditions
Respect Ancestors
Embrace Inclusivity
Nurture Fellowship
Practice Compassionate Kindness
Gratitude
Appreciation & Humility
Live the Dharma
Embody Buddhism

Paia Mantokuji Soto Mission

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Mangan Team

Bobbie, Cathy & Isabelle

President's Message

Aloha everyone,

Yes, it's already time to start organizing your Thanksgiving gathering of family and friends, as well as your holiday gift shopping list. Remember to give yourself time to plan and maybe have a moment of silent meditation if you ever begin to feel overwhelmed. It always works for me. In addition to all of your end-of-the-year events, I hope you have time to come and say hello to our new resident minister, Reverend Jiten Kurosawa. Rev. Kurosawa will be visiting Mantokuji from November 3 to 6 before attending the Hawaii Soto Mission Association's (HSMA) Fall Conference on November 7 and 8. The HSMA Fall Conference will be hosted by Kauai Zenshuji for the first time in over 30 years and will include Dharma teachings by Brian Butsudo Turner Sensei and a special Hossenshiki ceremony.

While the start of Rev. Kurosawa's official residency is still scheduled for April 2027, we are grateful that he will be able to visit Mantokuji this month. While here, Mantokuji will have a meet and greet welcome dinner for Kurosawa sensei on Wednesday, November 4 at 5:30 pm in our social hall. Please let us know if you plan on attending and what dish you would like to share. Rev. Kurosawa will also be observing Bishop Komagata conduct a small Shichi-Go-San ceremony and a private family memorial service on the evening of November 6.

I'll end my message with a mahalo and aloha to Reverend Masataka Hoshino from Betsuin in Nuuanu, Oahu for the many times he has flown over to Maui to conduct funeral and memorial services for individual families and temple services for our sangha. Rev. Hoshino will be returning to his home temple in Japan in December. We wish him all the best. Take care.

Mahalo,

Eric H. Moto

Eric Moto

President, Mantokuji Kyodan

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Fujinkai News

The Fujinkai will be having their monthly meetings and clean up as follow:

November 22, 2026 at 8:30am (changed from November 8)
December 13, 2026 at 8:30am - End of Year Clean-up Day

Thank you to the ladies and gentlemen who came on September 13 to help clean the nokotsudo and work on the rummage for the Plant and Rummage Sale.

Kathleen Davis, Kay Hanano, Sue Hiraga, Donald Kimizuka, Shirley Ann Kimizuka, Judith Matoi, Eric Moto, Cathy Murayama, Diane Orikasa, Lois Sato, Nora Takeuchi and Laura Yamada.

Give Aloha, Foodland's Annual Community Matching Gifts Program

Mahalo to all who made a donation at Foodland, Sack N Save or Foodland Farms to benefit Paia Mantokuji. Collectively, donations of $2,463.35 were made. Your donations are partially matched by a gift from Foodland. Total donations and matching gift will be reported in the December's mangan.

Plant & Rummage Sale . . . SUCCESS!

Saturday, September 26, 2026

As hurricane Lowell was moving slowly toward the Hawaiian Islands, schools were cancelled, state and county government offices were cancelled and many community events planned for September 26 were cancelled. Mantokuji watched the weather forecasts carefully and decided to move ahead with the Plant & Rummage Sale on September 26. We thank the community who decided to brave what was mild winds and intermittent rain to come and see what we had for sale. Many people were glad they came and found treasures galore! THANK YOU MAUI!

Mantokuji thanks to the sangha members and volunteers who worked the month of September preparing for the sale and on the day of the sale.



Yaz Collins, Kathleen Davis, Erick Domingo, Karlynn Fukuda, Reverend Sen Haga, Jon Hanano, Kay Hanano, Peter Hanano, Sue Hiraga, Cynthia Ikeda, Hiromi Vlahos, Joyce Kawahara, Becky Kikumoto, Donald Kimizuka, Jayne Kimizuka, Kevin Kimizuka, Shirley Ann Kimizuka, Patricia Konecny, Grant Matoi, Judith Matoi, Ross Matoi, Sandy Matsuda, Wayne Matsuda, Brian Moto, Eric Moto, Cathy Murayama, Melina Murayama, Diane Orikasa, Lois Sato, Sharon Ueoka, Laura Yamada.









Daruma-ki Service and Daruma-sama Thank You Picnic

Sunday, October 4, 2026





October 4 was the day we gathered for the Daruma-ki Service to honor one of Soto Zen's founding disciples, the Bohdi Dharma. After the service, Mantokuji hosted the Daruma-sama Picnic to celebrate and thank some of those who helped and supported Mantokuji over this past year with manpower, service and donations. The 48 attendees represented 29 individuals and families who were treated to a day of food, fun and fellowship. Diane Orikasa and Cathy Murayama organized an icebreaker mixer, a Daruma drawing activity, a Daruma puzzle activity, a Daruma matching game and a bounce the ball into the cup game. A very special MAHALO to Paul and Gwen Ueoka and Kay Hanano who donated the funds for the prizes and to Sharon Ueoka who donated gift cards for prizes. And thank you to those who brought pupus, dessert and lunch goodies to share. Our volunteers and supporters are always greatly appreciated, and everyone is encouraged to offer much needed help throughout the year.





















Cathy's Visit with the Hirasawas



In Cathy's travels to Japan this month, she was fortunate to meet the Hirasawas for a late lunch at Haneda Airport. She reported that Reverend, Okusan, Ruri-chan and Noriko (Okusan's mother) were all looking well. Reverend braved driving from Yokohama to Haneda which took them about an hour. October is usually not a busy month, so Reverend was free to visit. They shared a Japanese style lunch at one of the many restaurants at the airport. Ruri-chan has grown a lot and very active like all two-year-olds. She's talking and loves singing and playing peek-a-boo games. Though the visit was short, they were able to catch up on the Mantokuji sangha and activities. It was interesting to learn that at Jushoji and most temples in Japan, they do not have all the monthly services that we have in Hawaii. They have services for funerals and memorial services. Okusan joked that Reverend could start having Daruma-ki and Shichi-Go-San and he just smiled! It was a very warm and comforting visit.

Announcements

WELCOME to Maui Reverend Jiten Kurosawa and Marina Kurosawa



Reverend and Marina Kurosawa will be visiting Maui November 3-6 before they attend the Hawaii Soto Mission Association Fall Meeting on Kauai on November 7 & 8. Reverend Kurosawa has been assigned to Mantokuji and will be moving to Maui when his VISA process is completed, ETA is late April 2027.

Please join us for a potluck dinner on Wednesday, November 4 at 5:30pm. Mantokuji will provide the main dishes and we're asking you to share a side dish, dessert or pupu. Call or text Cathy Murayama at 808.283.6125 to sign up or email info@paiamantokuji.org by November 1. The Kurosawas are excited to meet the Mantokuji sangha.

Recipe of the Month



Melina saw the Easy Enoki Beef Rolls recipe on instagram one day, tried it and thought it was delicious. She noticed that I had enoki mushrooms sitting in the refrigerator and suggested I use the mushrooms to make this recipe that she had tried and enjoyed. It's easy to make with the thinly sliced frozen ribeye meat found in Costco's frozen section. I tried it and thought it was great! Hope you give it a try and enjoy it too.

Easy Enoki Beef Rolls Recipe (20 minutes)

By Jean Choi of What Greatgrandma Ate(Online)

Ingredients

- 7 oz enoki mushrooms
- 1 lb thinly sliced beef ribeye, sirloin, or brisket
- 1 tbsp avocado oil or any neutral flavored oil
- 1 onion thinly sliced
- 2 eggs whisked
- Chopped green onions and sesame seeds for garnish

Sauce

- 1/3 cup water
- ¼ cup soy sauce or tamari sauce, for gluten free
- 1 tbsp cooking sake or substitute with mirin
- 1 tbsp mirin
- 1 garlic cloved minced

Instructions

1. Trim the bottom 1-2 inches off the enoki mushrooms, then rinse under running water. Use your hands to separate the mushroom into ¼-inch bundles.
2. Lay out a slice of beef, then roll each bundle of mushroom in the beef slice. Repeat with the rest of the beef and mushroom.
3. Combine all ingredients for the sauce in a bowl and stir. Set aside.
4. Heat avocado oil in a large skillet over medium high heat. Add onions and cook stirring until softened slightly – about 3 minutes.
5. Place enoki beef rolls over the onions in an even single layer, then pour the sauce over the rolls and cover. Once the sauce comes to a boil, reduce the heat to simmer and cook for 3-4 minutes until the beef is no longer pink and just cooked through.
6. Uncover and pour whisked eggs over the rolls, then cover agai and cook for 1 minute.
7. Remove from heat and garnish with green onions and sesame seeds. Enjoy over a warm bowl of rice.

Donations made in September

We would like to sincerely thank you for your very generous donations.

General Donations

Jocelynn Tengan.

Go & Kay Sasaki	In Memory of Marion Watanabe
Ray & Cynthia Ikeda	In Memory of Neil Watanabe
Hideo & Joyce Kawahara	In Memory of Neil Watanabe
Paul & Jessie Mizoguchi	In Memory of Neil Watanabe
Susan Jo Morohashi	Obon donation & Shoreline mitigation
Allan & Cathy Murayama	In Memory of Neil Watanabe
Ruth Nakao	In Memory of Chusaku & Ishi Umetsu
Lloyd Sodetani	In Memory of Yukie Ueoka, Carol Lau & June Uyeno
Paul & Gwen Ueoka	Daruma-sama Picnic
Brian Watanabe	In Memory of Neil Watanabe
Joyce Watanabe & Family	In Loving Memory of Neil Watanabe
Tommy & Samantha Yin	In Loving Memory of Neil Watanabe

Donations made for Ohigan & Ryosoki Service on September 20, 2026

Kay Hanano, Hideo & Joyce Kawahara, Donald & Shirley Ann Kimizuka, Judith Matoi, Eric Moto, Allan & Cathy Murayama, Diane Orikasa, Mark & Lois Sato, Nora Takeuchi, Amy Misa Umetsu & Glenn Umetsu.

New Members

The Mantokuji Sangha extends a warm welcome to the following new members:

Jonathan and Yaz Collins

We are always grateful to have new members. For information about membership, please contact the temple.

Special Thanks

To **Wayne Kobayashi** of Printers Inc for donating the Thank You notepads for the Daruma-sama Thank You Picnic. We appreciated his generosity.

To **Laura Yamada** for the paper nets and **Sue Hiraga** for the fish that the children enjoyed fishing for at the Daruma-sama Picnic. They all had a blast!

Reminder

Shichi-Go-San Ceremony on Novemver 5th at 4:00pm

Please call Mantokuji at 808.579.8051 by November 1 if you have children, grandchildren or great grandchildren who have become or will be ages 3, 5 and 7 this year to have Bishop Komagata with the help of Reverend Jiten Kurosawa bless them for their well-being.

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November 2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	*2*	*3*	*4* **5:30pm Welcome dinner w/Rev Kurosawa**	*5* 4:00pm Shichi-Go-San Ceremony	*6*	*7*
8	*9*	*10*	*11*	*12*	*13*	*14*
15	*16*	*17*	*18*	*19*	*20*	*21*
22 8:30am Clean-up 10:30am Fujinkai & Kyodan Meeting	*23*	*24*	*25*	*26*	*27*	*28*
29	*30*					

Coming up in December (Tentative Schedule)

Sunday 6: Jodo-e Service, Shakyo Session
Sunday 13: End of the Year Clean-up Day
Wednesday 31: Joya No Kane

Nokustudo Hours:

The nokotsudo will continue to be open on Saturdays and Sundays in November, 9:00am – 3:00pm.

If you need the nokotsudo opened outside of these hours, please call 808.283.6125.