

Panel & Sushi Reception (open to public): 212

JAPAN UPDATE LUCHEON, February 11, 2015

Local sponsors: Japan America Society of St. Louis and International Studies & Programs at University of Missouri-St. Louis

**11:30 Registration; 12:00-1:30 PM, Luncheon and Keynote
Ambassador Ira Shapiro, “A Defining Moment in U.S.-Japan Relations”**

An audience of more than 80 guests gathered for a luncheon at the Ritz Carlton to hear Ambassador Ira Shapiro’s keynote on the current state of US-Japan relations. Ambassador Shapiro’s lively remarks focused on the Trans-Pacific Partnership (TPP) talks and their importance to the two allies, the region, and the globe. There were questions from the engaged audience, many concerning the role and reaction of China to the TPP talks. It was a stimulating talk over a tasty and elegantly presented lunch.

The invited audience consisted of 25 local corporate leaders, including NOVUS (owned by Mitsui and Nippon Soda), Monsanto, and Edward Jones), 25 professors from University of Missouri-St. Louis and Washington University in St. Louis, 9 retired business persons, and 26 representatives from local Japanese and Japanese American groups (such as Japanese American Citizens League, St. Louis).



Ambassador Ira Shapiro



Dr. Joel Glassman (left) and Dr. Chikako Usui (right)



Jana Nester from Maritz Travel, who serves on the JASSTL Board, took major responsibilities over the planning and execution of the luncheon event. She carefully chose the menu to give a Japanese flavor. This preparation included a consultation with a head chef at the Ritz Carlton. The final menu was as follows:

Salad: Spinach and arugula, orange segments, wonton strips, shaved purple cabbage, radish, sweet chili vinaigrette

Main: Teriyaki Salmon, tempura scallion, green bean and carrot daikon bundle, lemon grass rice

Dessert: Lemon Meringue Tart, raspberry coulis

Many attendees wrote to us that the program was very educational, informative and enjoyable, such as the following:

“I wanted to thank you again for including me in the fine talk by Ambassador Shapiro today. I found it fascinating. I hope you will let me know if I can ever assist the Japan America Society of St. Louis. I am honored to be associated with this group.” (John N. Hoover, Executive Director, Mercantile Library, St. Louis Mercantile Library Association)

“I was very interested in speech of Ambassador Ira Shapiro specially regarding to TPP. My business is related by TPP some of terms and I could understand this system. We also enjoyed very delicious lunch too.” (Izumi and Teiji Takenaka, Continental Hardwood, Inc.)

JAPAN UPDATE: JAPAN’S VISIONS IN AISA

Panel (4:00-6:15 PM) & Sushi Reception (6:15-7:30 PM)

Boeing Institute of International Business, John Cook School of Business, Saint Louis University

Moderator: Dr. Seung Kim, Director, Boeing Institute of International Business

Welcome: Dr. Mark Higgins, Dean, John Cook School of Business

Introductions: Dr. Chikako Usui, President, Japan America Society of St. Louis



Registration set up



Speakers with Dr. Seung Kim (second from left)

Panel Presentations & Q&A

- **The Economic and Geo-political Importance of Trans-Pacific Partnership Negotiation** by Ambassador Ira Shapiro, President of Ira Shapiro Global Strategies LLC.
- **The Roles of the Japanese Economy in the World and Asia** by Masami Doi, former General Manager of Toyota Motor Corporation and currently Partner at KREAB & GAVIN ANDERSON in Tokyo.
- **The Emergence of ‘New Japan’ and its Role in Global Supply Chains** by Dr. Ulrike Schaede, Executive Director of the Center on Emerging and Pacific Economies at the University of California, San Diego, School of International Relations and Pacific Studies; Professor of Japanese Business.
- **Doing Business in Japan** by Brian Josephson, retired Senior Vice President of Rawlings Sports Company’s International sales in St. Louis.

Our afternoon/evening Japan Update took place at Saint Louis University, which was established in 1818, the oldest institution west of the Mississippi. We received the record setting 254 reservations for the event. This huge turnout resulted from the coordinated efforts by Japan America Society of St. Louis and Boeing Institute of International Business, John Cook School of Business at Saint Louis University as well as the effort by our partners, including Center for International Studies and the Department of Sociology & Anthropology at Saint Louis University, St. Louis Regional Chamber, Missouri International Trade & Investment Office, U.S. Department of Commerce, World Trade Center Saint Louis, World Affairs Council, International Institute of St. Louis, Transportation Club of St. Louis, and St. Louis Mosaic Project.

Each speaker spoke for 25 minutes. After each presentation, Dr. Kim who moderated the panel took one or two questions. At the end, there was an overall Q&A. The specific flow of the panel was as follows:

4:00-4:10 Welcome and introductions

Dean Higgins

Dr. Chikako Usui

4:10-4:40 Ambassador Shapiro

“The Economic and Geo-political Importance of Trans-Pacific Partnership Negotiation”

4:40-5:05 Mr. Masami Doi (with PowerPoint)

“The role of the Japanese Economy in the World and Asia”

5:05-5:35 Dr. Ulrike Schaede (with PowerPoint)

“The Emergence of ‘New Japan’ and its Role in Global Supply Chains”

5:35-5:45 Mr. Brian Josephson

“Doing Business in Japan”

5:45-6:10 Q&A

6:15 Sushi Reception



Opening Welcome by Dean Higgins



Speaker Introductions by Dr. Chikako Usui



Ambassador Ira Shapiro



Dr. Ulrike Schaede



Masami Doi



Brian Josephson



Presentation of Gifts to the Speakers



View of the Auditorium

Sushi Reception, 6:15 – 7:30 PM

Sushi has become a popular food in the U.S. There are many low-priced sushi restaurants in the St. Louis region serving the large masses. However, it is our (JASSTL) role to educate people about high-quality Japanese cuisine and the art of sushi. We emphasize authentic Japanese food at our events. Our sushi reception is unique in that it is served at a mini-sushi bar by a Japanese chef who was trained in Japan. The sushi bar serves a wide variety of sushi so that people can taste the sushi of their choice as well as high-quality sake. The reception also include the Western food, catered by the Saint Louis University's food services. The reception also include sake, beer, wine, coffee, and tea.



Ice sculpture made by Chef Hamamura



Chef Naomi Hamamura (Chef De Art)

Reception at Boeing Institute of International Business, John Cook School of Business at Saint Louis University