Multimedia Library Collection: Environmental Film Profiles (videos)

*Sushi: The Global Catch*


How did sushi become a global cuisine? What began as a simple but elegant food sold by Tokyo street vendors has become a worldwide phenomenon in the past 30 years. *Sushi: The Global Catch* is a feature-length documentary shot in five nations that explores the tradition, growth and future of this popular cuisine. Beautiful raw pieces of fish and rice now appear from Warsaw and New York to football games in Texas towns. Can this growth continue without consequence? Blue Fin Tuna is a valuable commodity that faces potential extinction due to the explosion in the popularity of sushi worldwide. Once a Japanese delicacy, today the consumption of sushi represents a four billion dollar industry. Is the current sushi trade sustainable? What can be done to ensure that the prized Blue Fin Tuna exists for future generations to come? This timely documentary poses important questions that all sushi lovers should give thought to before placing their next order of sushi. (Source: [Official Film Website](http://www.environmentandsociety.org/node/6986) and Press Kit)

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About the Environmental Film Profiles collection

Further readings:


Related links:

- The Last Catch (Film Profile) [http://www.environmentandsociety.org/mml/last-catch](http://www.environmentandsociety.org/mml/last-catch)
• The Seafood Watch App for iOS and Android (Monterey Bay Aquarium) https://www.seafoodwatch.org/seafood-recommendations/our-app
• Bluefin Tuna Fish Farming (Facts and Details) http://factsanddetails.com/world/cat53/sub340/item2188.html

Websites linked in this text:

• http://www.sushitheglobalcatch.com/
• http://www.environmentandsociety.org/multimedia/collection/environmental-films-project