Multimedia Library Collection: Environmental Film Profiles (videos)

Sushi: The Global Catch

Hall, Mark. *Sushi: The Global Catch*. New York: Alive Mind Cinema, 2011. HDcam, 75 min. https://youtu.be/henpDEcriiI.

> 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 and Press Kit)

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About the Environmental Film Profiles collection

Further readings:

- Baird, Ian G., and Noah Quastel. "Dolphin-Safe Tuna from California to Thailand: Localisms in Environmental Certification of Global Commodity Networks." *Annals Of The Association Of American Geographers* 101, no. 2 (2011): 337–55.
- Bestor, Theodore C. "How Sushi Went Global." *Foreign Policy* 121 (2000): 54-63.
- Kraemer, Erick. "Tackling Problems of Overfishing: Protecting Sharks and Bluefin Tuna." *Environmental Claims Journal* 25, no. 3 (2013): 250–71.
- Safina, Carl. "Bluefin Tuna in the West Atlantic: Negligent Management and the Making of an Endangered Species." *Conservation Biology* 7, no. 2 (1993): 229–34.

Related links:

- Megumi Nishikura. “The World Loves Sushi… Too Much.” (Interview with Filmmaker Mark Hall - UNU) https://ourworld.unu.edu/en/sushi-the-global-catch
- Tuna Campaign (Greenpeace International) http://www.greenpeace.org/international/en/campaigns/oceans/fit-for-the-future/tuna/
- The Last Catch (Film Profile) https://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
- Alex Renton. “How Sushi Ate the World.” (The Guardian) https://www.theguardian.com/world/2006/feb/26/japan.foodanddrink

Websites linked in this text:

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