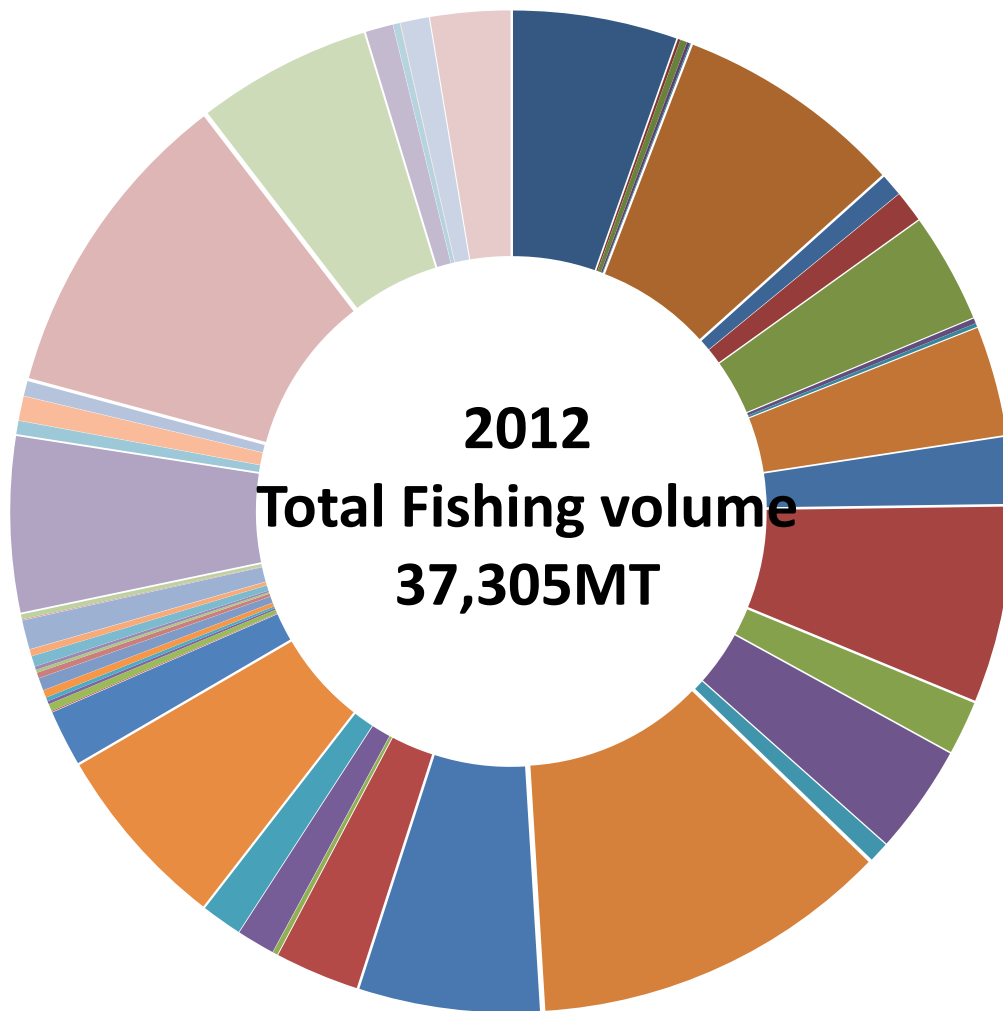


WOA Meeting in Hawaii, Honolulu <JAPAN>

Fisheries Research Agency JAPAN

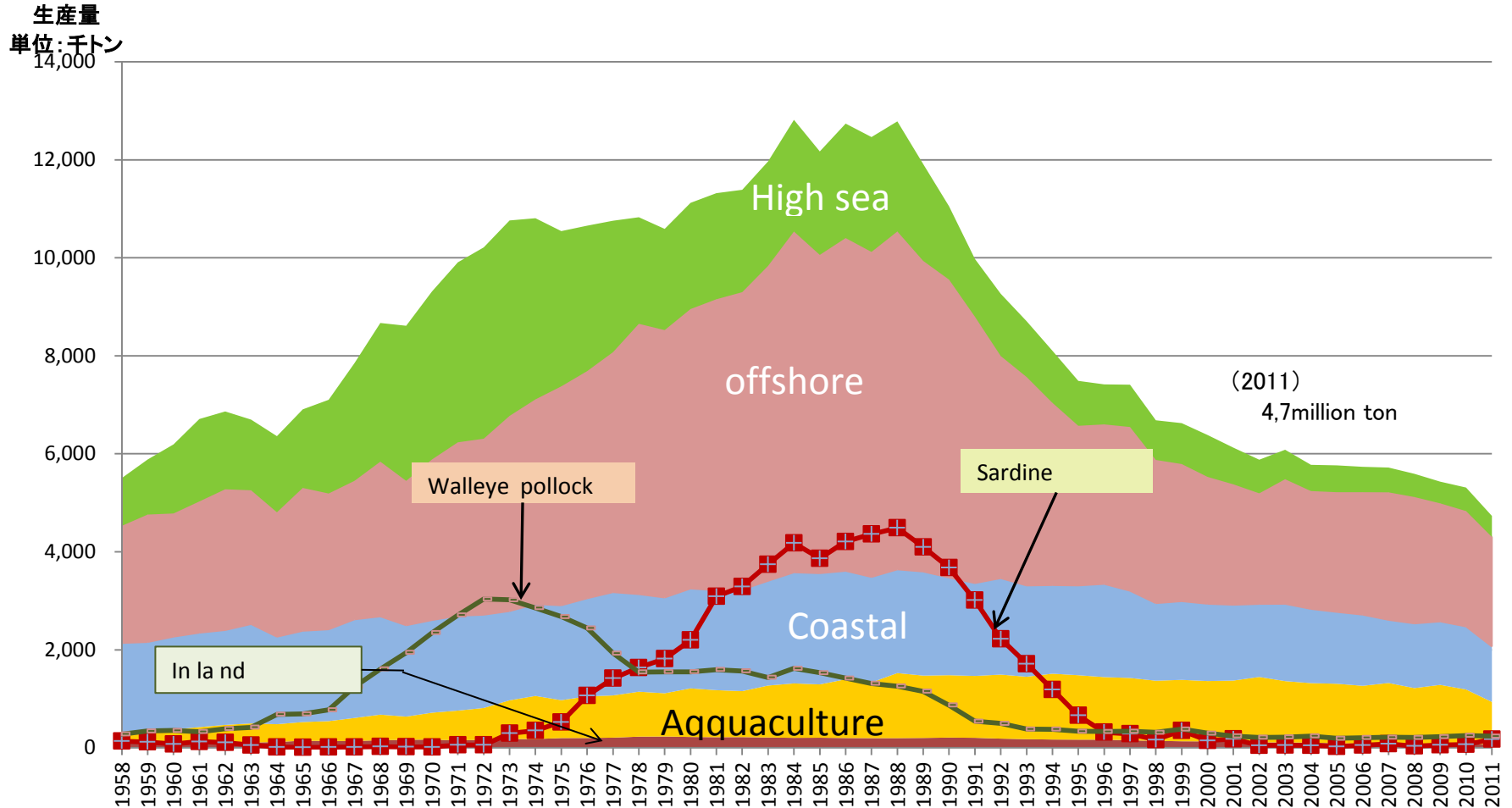
Masahito Hirota

2013.6.13



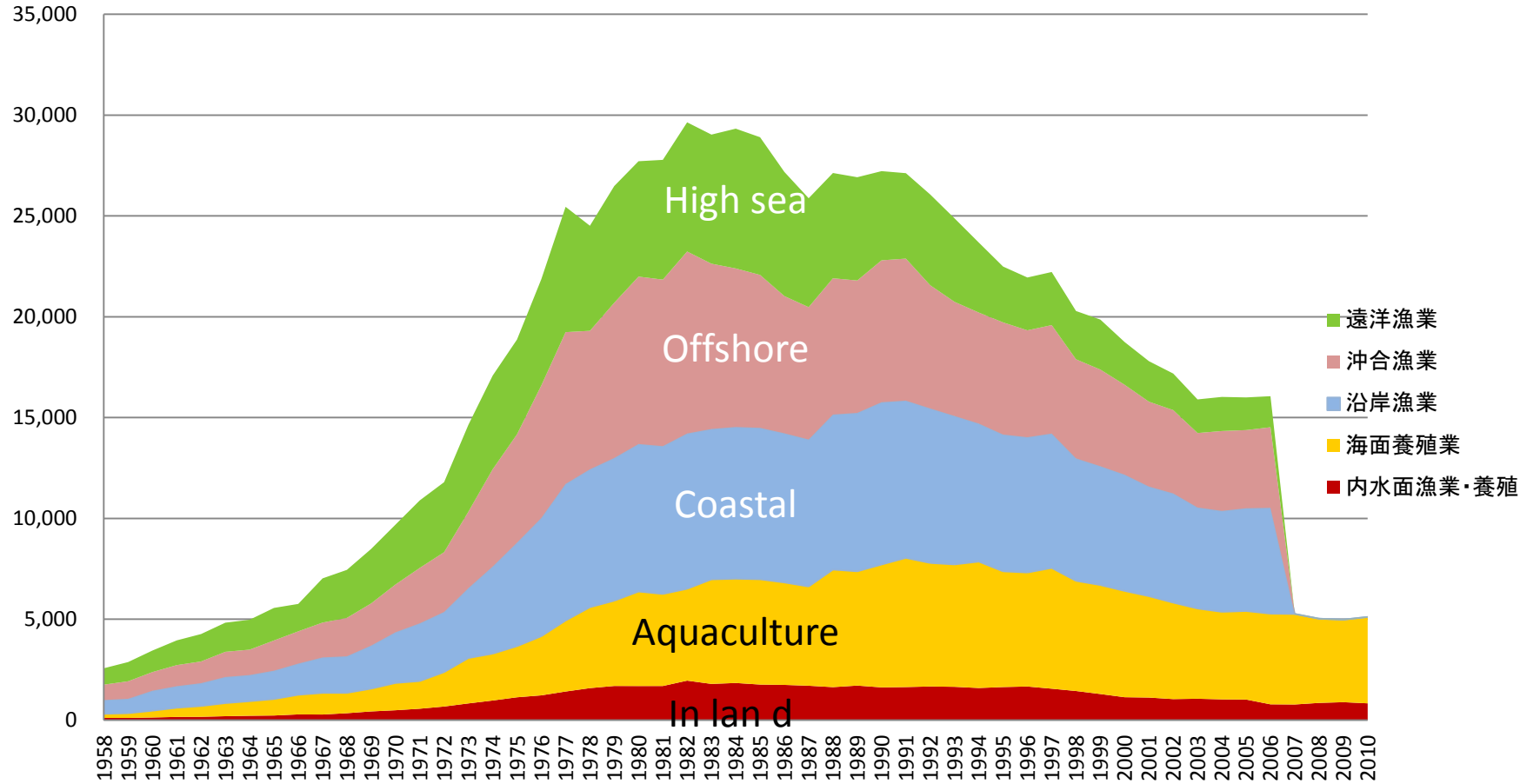
- TUNAS
- STRIPED MARLIN
- SWORDFISH
- BLUE MARLINS
- OTHER MARLINS
- SKIPJACK TUNA
- FRIGATE AND BULLET TUNAS
- SHARKS
- SALMONS, TROUTS
- KONOSHIRO GIZZARD SHAD
- PACIFIC HERRING
- JAPANESE PILCHARD(= SARDINE)
- RED-EYE ROUND HERING
- JAPANESE ANCHOVY
- WHITEBAIT
- JAPANESE JACK MACKEREL
- AMBERSTRIPE SCAD, JAPANESE SCAD, ETC.
- MACKERELS
- PACIFIC SAURY
- YELLOWTAILS
- BASTARD HALIBUT
- RIGHTEYE FLOUNDER
- PACIFIC COD
- ALASKA POLLACK または WALLEYE POLLOCK
- ATKA MACKEREL

Change of volume 1958-2010

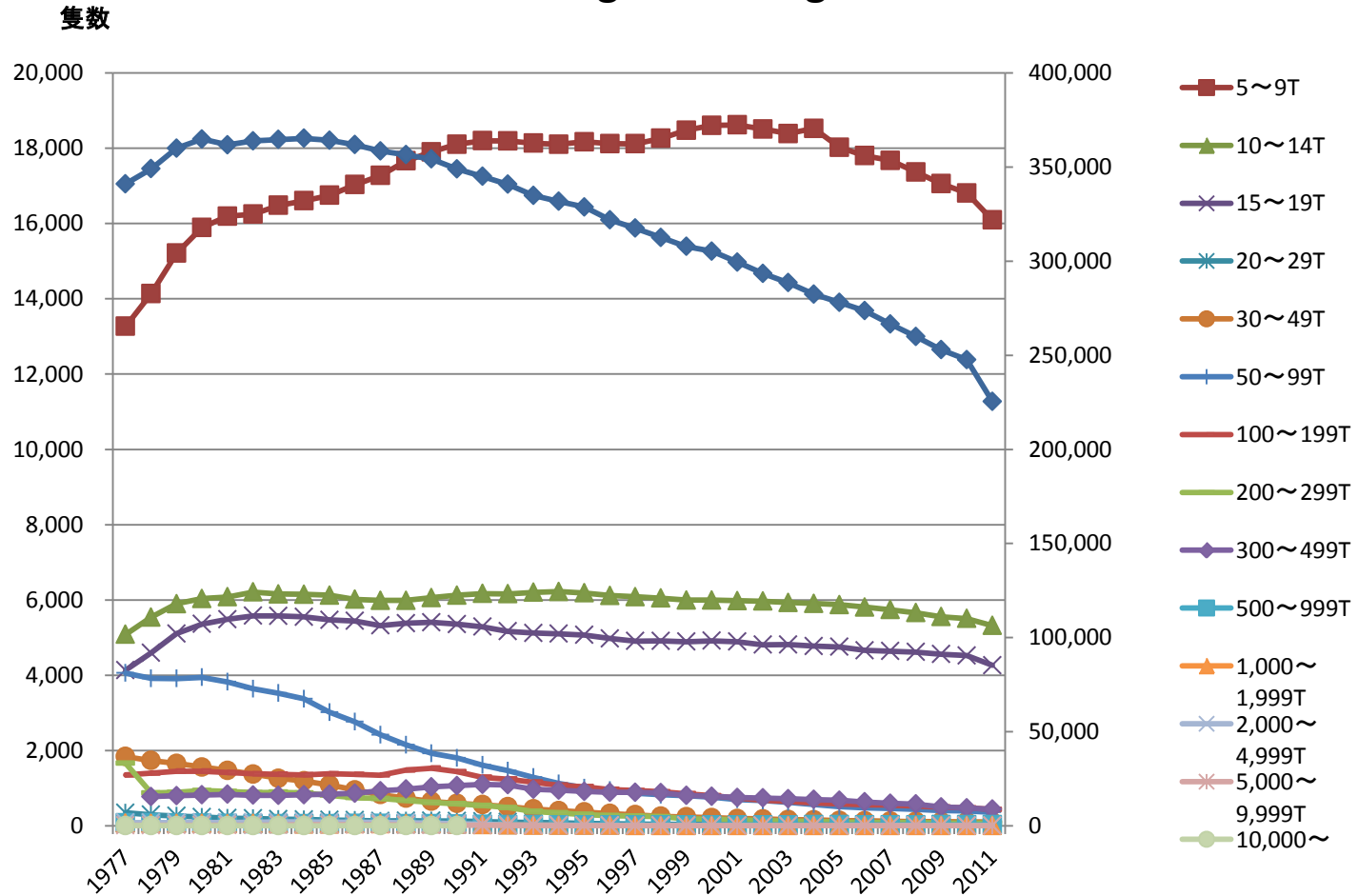


Change of Value 1958-2010

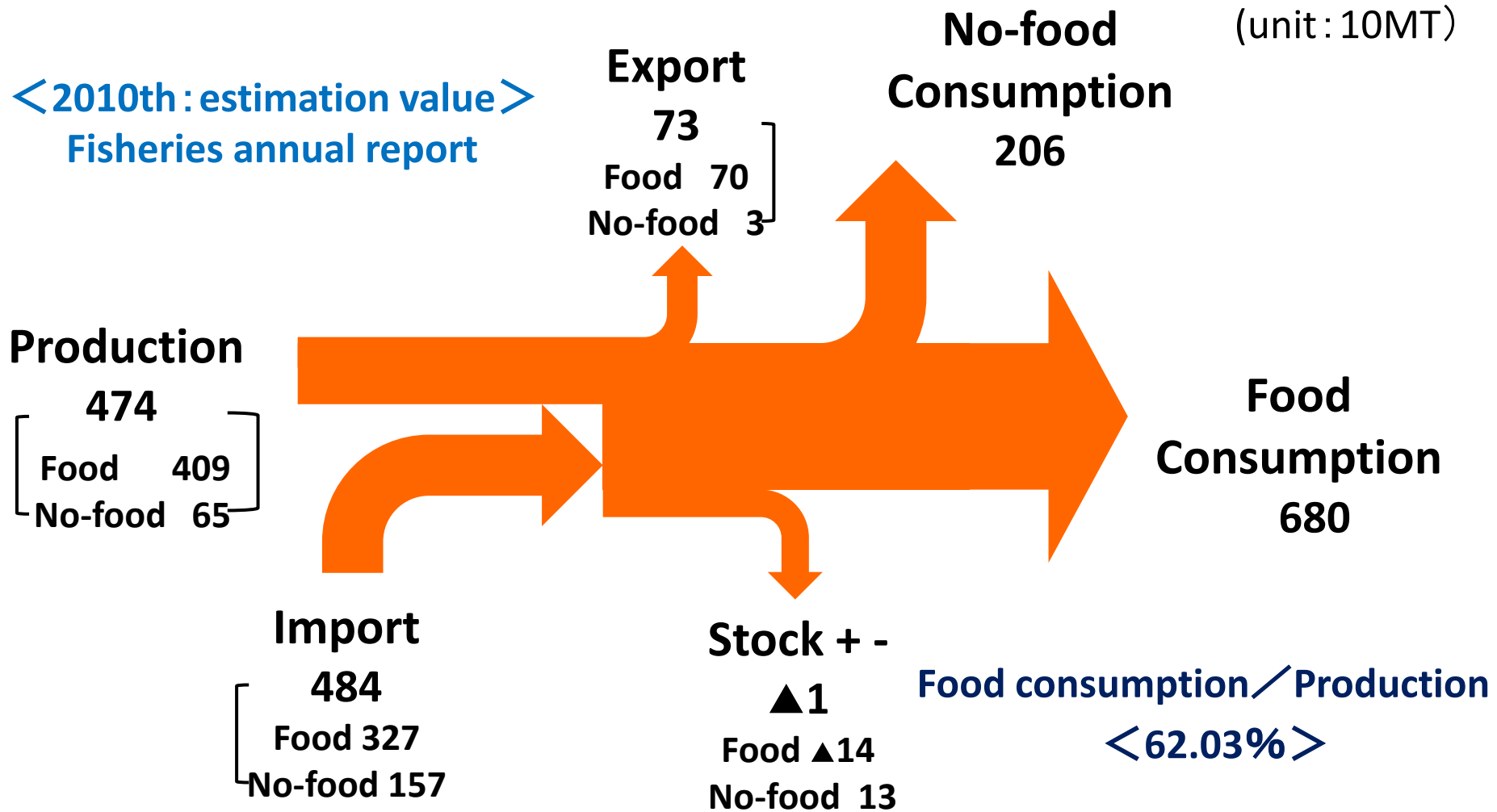
生産額
単位: 億円



Change of fishing vessel



2010th Demand & Supply in Japan



Data: 「Fisheries annual report」

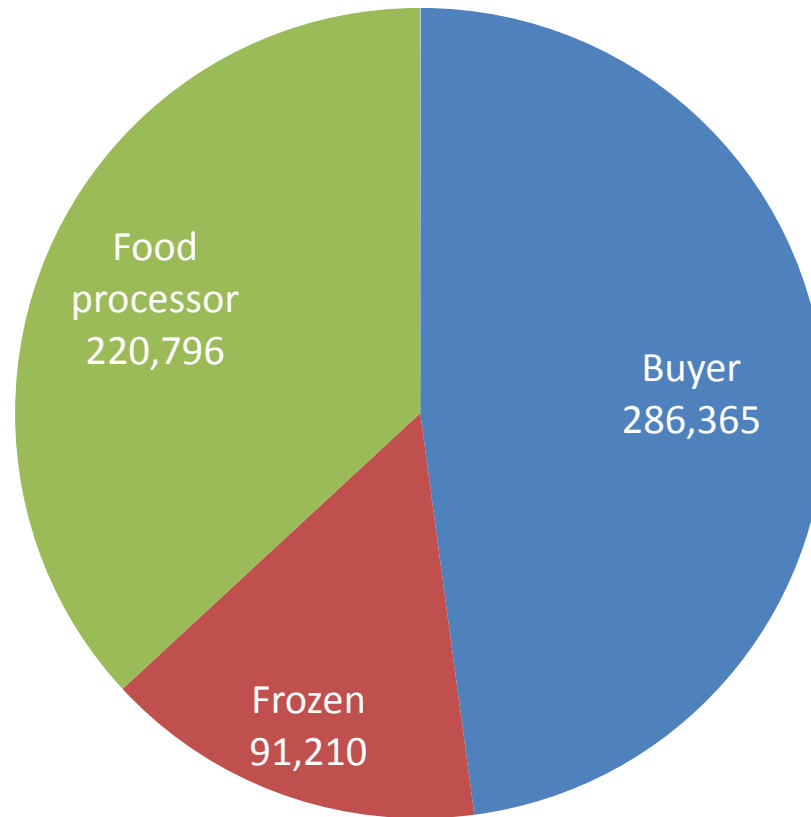
The number of wholesale market

The number of common market	2008th			1993th
	Central city market	Regional market(landed Place)	the others	whole
Unit: 10million/yen				
under1000	0	0	18	
1000-5000	0	14	59	
5000-10000	0	16	91	
10000-50000	0	106	190	
50000-100000	0	80	58	
100000-200000	0	77	28	
200000-300000	0	38	7	
300000-500000	0	37	3	
500000-1000000	3	31	2	
1000000-over	35	27	1	
	38	426	457	
TOTAL			921	1,074

DATA: Fisheries Census 2008th

The number of employment (processor)

■ Buyer ■ Frozen ■ Food processor

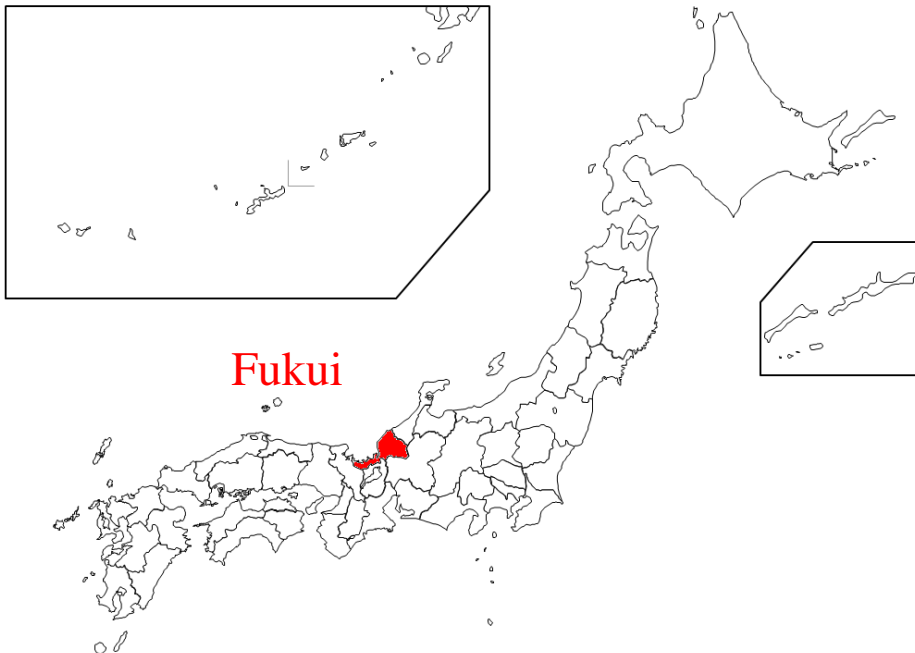




Saba no heshiko

Mackerel preserved in salt and rice bran

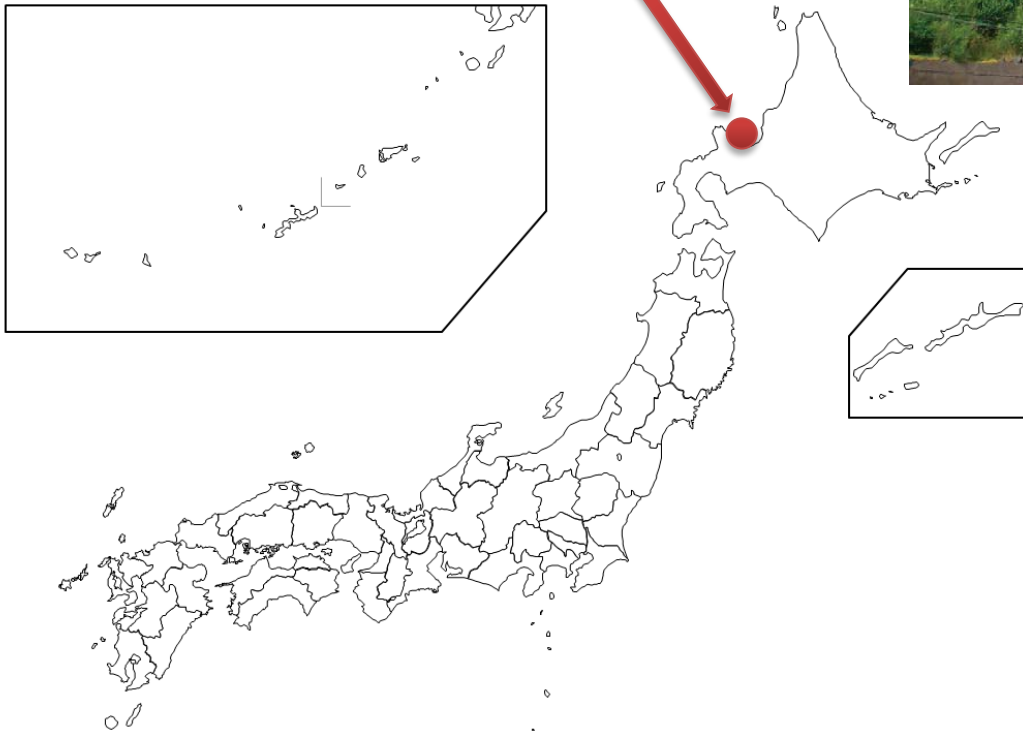
In Fukui, the winter mackerel are rich and fatty. They are most plentiful from February to early spring. During this season, it is traditional to preserve the fish so they can be eaten year-round. Whole mackerel are opened, cleaned and salted, then packed in rice bran and left to ferment for a year. Pieces of the fish are lightly grilled, often eaten as a snack when drinking sake.



From “Japan’s taste secrets” by MAFF

Nishin Goten (Herring Mansion)

Otaru, Hokkaido



During the heyday of herring fishing, large Herring Mansions (Nishin Goten) were built by wealthy fishermen to process the fish and as a residence for themselves and their employees. A large preserved herring mansion dating back to the end of the 19th century stands on a hill beside the water about five kilometers outside central Otaru.