



'Kindai' bluefin tuna set to delight taste buds in Osaka

←A dish made of Kindai tuna will be offered with a “graduation certificate” for the fish, which guarantees its taste, at the Fisheries Laboratory of Kinki University when it opens on April 26 in Osaka. (Yoshiko Sato)

- 1) OSAKA--On a recent spring day at the Knowledge Capital complex in the Grand Front Osaka redeveloped area, workers could be seen rushing about to complete preparations for the opening of the Fisheries Laboratory of Kinki University.
- 2) What sounds like a place of scientific research is actually a new restaurant scheduled to have its grand opening on April 26 in the Umekita district, located north of JR Osaka Station.
- 3) Fisheries Laboratory of Kinki University will specialize in "Kindai" tuna, bluefin tuna that are 100 percent farmed from bluefin **roe** at Kinki University.
- 4) The university succeeded in farming bluefin from farmed fish eggs about 10 years ago. Fisheries Laboratory of Kinki University will be the first restaurant in Japan to specialize in serving 100 percent farmed bluefin tuna in Japan.
- 5) Kindai tuna may be new to Japanese **palates**, but the fish are well-known among sushi and sashimi lovers in the United States. In 2007, Tetsuya Sakagami, who operates a trading house in Los Angeles, began to import the university's bluefin and promoted it to chefs of first-class restaurants in New York. As a result, Kindai tuna has spread to restaurants throughout the United States.
- 6) “I wanted to convey (to the American people) that Japan is contributing to the protection of marine resources with its **prominent** fish farming techniques,” Sakagami said.
- 7) The fish have been widely accepted in the United States, where gourmets usually prefer farmed fish to naturally grown ones due to possible contamination by **hazardous** materials, such as **mercury**, in fish caught in the wild.
- 8) Back home in February, the organizers of the Fisheries Laboratory of Kinki University held a Kindai tuna tasting party in Osaka. Students and other maguro (tuna) lovers ate sashimi and menchi-katsu (deep-fried minced meat) and were surprised by the delicious taste of the Kindai tuna.
- 9) “It has plenty of fat even in the lean portions,” said one of the participants. “The taste is rich,” added another.
- 10) Some of the participants said the taste of the Kindai tuna was superior to tuna caught in the ocean.
- 11) Despite the **glowing** taste tests, Kinki University, based in Higashi-Osaka city in Osaka Prefecture, is still facing difficulties in popularizing its tuna among Japanese consumers. One problem is price.
- 12) Conventional tuna farming uses bluefin **fry** caught in their natural environment. But Kindai tuna are raised from fry that are cultivated on the fish farm. As a result, prices of 100 percent farmed tuna are 20 to 30 percent higher than those of the conventional farmed fish.
- 13) Another hurdle is the Japanese “sense of value,” where in the case of fish, naturally grown ones are **deemed** the best.
- 14) To overcome the problem, the university has been publicizing the “environmentally friendly aspect” of its farmed bluefin tuna. The decision is based on the university's success of spreading Kindai tuna in the United States.
- 15) The restaurant will be located in the soon-to-open Knowledge Capital, a core facility of the Grand Front Osaka redeveloped area in the Umekita district. Knowledge Capital will be set up to promote exchanges among researchers of companies and universities in hopes of developing advanced technologies and goods.
- 16) Fisheries Laboratory of Kinki University plans to have tablet computers available to diners at the restaurant that will show how the university cultivates its bluefin.
- 17) The university hopes that if customers eat Kindai tuna while thinking about the problems of marine resources, they will come to prefer the tuna.
- 18) In developing menus for the restaurant, the university was assisted by the Suntory group, which operates many restaurants.
- 19) Japan is the largest consumer of tuna in the world, consuming about 80 percent of the bluefin species caught across the globe.
- 20) Catches of bluefin tuna are now under restrictions due to fear of **depletion**. In 2011, a total of 40,700 tons of bluefin tuna was supplied in Japan. Of that, more than half was caught in the Pacific Ocean.
- 21) Starting in 2011, international regulations **stipulate** that catches of Pacific bluefin tuna will be reduced from the annual average of the period from 2002 to 2004. 【04/24/2013/The Asahi Shinbun】

taste bud:味蕾 (みらい) roe:魚卵 palate:味覚、嗜好 prominent:卓越した hazardous:危険な mercury:水銀 glow:光を放つ、輝く fry:稚魚、小魚 deem:みなす depletion:枯渇 stipulate:規定する

★Ice breaker for active discussion★

1. Have you ever tried or tasted Kinki Tuna? If you have tried it already, how was the experience? Can you tell the difference in taste?
2. Why do you think it is well-accepted in the USA more than it is in Japan?
3. In the coming December, the second Kindai bluefin tuna restaurant will be opened in Tokyo. What is your forecast about the restaurant? Will it be successful or not?
4. Please describe the picture above.
5. The Bluefin catch is restricted under international rule. What is your opinion about it.
6. The consumption of meat surpassed that of the consumption of fish in Japan these days. What are the reasons behind it?
7. If you were to request for a food to be cultivated in a farm, what would it be and why?
8. Make sentences using the following words: palate, hazardous, lean, glow, prominent, deem, depletion and stipulate.

1970年から研究を開始した近畿大学水産研究所。敏感な稚魚がわずかな光の刺激で水槽の壁に衝突死する等、数々の苦勞の末に2002年に完全養殖(人工ふ化した稚魚から育てる)に成功しました。大阪店は大盛況ですが、東京人がどのよう受けとめるのか、注目されます。