



# OPRT

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FOR CONSERVATION AND SUSTAINABLE USE OF TUNAS

## Dates and venues/modes for annual meetings of t-RFMOs in 2021, and respective major issues need to be settled immediately

RFMO		
IOTC 25th Session June 7-11	[Venue/Mode of Commission meeting] Venue/Mode will be announced on April 30.	<p>“The Commission should be aware that increased harvests on small fishes by FADs and other fisheries as well as the development of new fisheries could have had negative consequences for the productivity of bigeye tuna fisheries (e.g. reduced yield at MSY and increased SSB required to produce MSY) and, therefore, should the Commission wish to increase long-term sustainable yield, the Committee continues to recommend that effective measures be found to reduce fishing mortality of small bigeye tunas.” [Source: SCRS REPORT 2018 P44-]</p>
	[Major issues need to be settled] <b>Management measures for yellowfin and bigeye be effectively strengthened in an urgent manner</b> [related situation] - <b>Yellowfin stock: overfished and subject to overfishing with high probability (94%).</b> - Despite Resolutions until 19/01, the total catch in 2019 increased by around 5.22% from 2014 levels [SC23-R[E] P100]. <b>[SC’s Management Advice]</b> - <b>Effective amendments urgently required to reduce catch to the prescribed level.</b> - IOTC Special Session (SS4) held from March 8-12, 2021 (by videoconference) addressed an Interim Plan for rebuilding yellowfin stock but no decision was made. - Bigeye stock: subject to overfishing. >10% reduction from the current catch level.	
	[Remarks] <b>For bigeye, fishing mortality is above FMSY also with high probability (72.8%).</b> Selectivity by gear should be addressed in more active manner: increased mortality for juvenile affects more adversely the spawning stock. Relevant Management recommendations by SCRS of ICCAT may be helpful for the establishment of effective conservation and management measures for yellowfin and bigeye in Indian Ocean:	
IATTC 97th Meeting (Extra-ordinary) June 7-10 98th Meeting Aug23-27	[Venue/Mode of Commission meeting] by video conference	<p>No announcement on Venue/Mod</p> <p>[Major issues need to be settled] <b>Management measures for tropical tunas (Res17-02) which covers 2018-2020 should have been strengthened adequately to cope with increased fishing efforts and efficiency of FAD-associated purse seine fishing operations.</b> However, IATTC was not able to do so and only decided to roll over Res17-02 to 2021 at its extraordinary meeting held last December. Relevant Staff Recommendations [SAC-11-15 P8] 1. Establish a triennial Management cycle for the tropical tuna fishery in the EPO (2021-2023) 2. Maintain the provisions of the current resolution (C-17-02), except Paragraph.8. 3. Establish an annual limit for all purse-seine vessels on the total</p>

	<p>number on floating-object sets, combined with individual-vessel daily active FAD limits.</p> <p><b>[Remarks]</b>  Efficiencies of Purse seine operations associated with FADs have improved substantially in recent years and accordingly impacts on related stocks have increased significantly.  For precautionary reasons, the staff is recommending that fishing mortality (F) not be increased beyond current levels (status quo), for three reasons:  a. If the pessimistic scenario from the bigeye risk analysis (SAC-11-08) reflects the true state of nature, the probability that the limit reference points are being breached is 10%, or slightly higher.  b. Most stock status indicators based on the floating-object fishery suggest that the fishing mortality has increased, mainly due to the increase in the number of floating-object sets.  c. Given the lack of a stock assessment or an evaluated harvest strategy for skipjack, fishing mortality should not be increased beyond current levels  [SAC-11-15- Staff recommendations 2020 P7]</p>		<p>- For Eastern Bluefin, TAC for 2022 to be reviewed and amended based on SCRS advice.</p> <p><b>[Remarks]</b>  The major points of management recommendations from SCRS for bigeye are as follows:  The Commission should urgently ensure that catches are appropriately reduced to end overfishing and allow the stock to recover;  Current and previous FAD time area closures and/or changes to fleet allocation alone could not achieve the necessary reduction of fishing mortality; and  the Commission should be aware that increased harvests on small fishes by FADs and other fisheries as well as the development of new fisheries could have had negative consequences for the productivity of bigeye tuna fisheries (e.g, reduced yield at MSY and increased SSB required to produce MSY)</p>
<p><b>CCSBT 28th Annual Meeting Oct. 11-14</b></p>	<p><b>[Venue/Mode of Commission meeting]</b>  Fremantle, Australia</p> <p><b>[Major issues need to be settled]</b>  -----</p> <p><b>[Remarks]</b>  TAC for southern bluefin and allocation for 2021-23 was adopted last year.</p>	<p><b>WCPFC (WCPFC 18)</b></p>	<p><b>[Dates &amp; Venue/Mode of Commission meeting]</b>  No Announcement made so far</p> <p><b>[Major issues need to be settled]</b>  Conservation &amp; management measures for tropical tunas including bigeye, skipjack and yellowfin:  (WCPFC agreed on a simple rollover of CMM 2018-01 for 2021.)</p>
<p><b>ICCAT 27th Regular Meeting Nov.15-22</b></p>	<p><b>[Venue/Mode of Commission meeting]</b>  To be determined</p> <p><b>[Major issues need to be settled]</b>  - For tropical tunas, Intersessional meeting of Panell to be held July 1-2 by online will review existing measures and inter alia, develop catch limits and associated catch verification mechanism for 2020  - For Western bluefin, TAC to be reviewed and amended on the advice of SCRS.</p>		<p><b>[Remarks]</b>  Full stock assessments for bigeye and yellowfin had been planned to be conducted last year. However, due to restrictions caused by COVID-19 scientific work and deliberations related to the assessment carried out in 2020 seemed narrow and shallow, and the results are not robust enough to provide the basis for amendment of the current Conservation and Management Measure (CMM).  A new methodology for aging and growth has provided the main basis for the optimistic assessment results since 2017 but it appears that no confirmation or plausibility shown so far that the new one is substantially better than the old one for bigeye.</p>

## "October 10 is the Day of Tuna" Campaign 2020

In 2020, as with other countries, the impact of COVID is enormous in Japan, and the Japanese fishing and related industries are also greatly affected.

Major adverse impacts on Japanese fishing and related industries caused by COVID include:

1. Demand for eating-out, where seafood is well consumed, at hotels and restaurants, decreased significantly, in particular, during the period from the date on which the State of Emergency was first issued (April 7) to the latest date on which it was lifted (May 25). Dates of issuance and lifting of the State of Emergency varied depending on the situation of each prefecture, and the State of Emergency was applied for the aforementioned period to Tokyo Metropolitan and the 3 adjacent prefectures.
2. Seafood prices dropped down as a result of reduced demand. Especially luxury fish such as tuna, and flatfish, often served as sashimi,
3. Japan's seafood imports were down. Japan relies on imports for half of its seafood demand.

Under such circumstances, the Organization for the Promotion of Responsible Tuna Fisheries (OPRT) carried out the "Wild Sashimi Tuna Campaign 2020" under the theme: "rice and Sashimi tuna: a supreme combination for special dishes on celebrative occasions as well as for daily meal" from October 1 to 11.

In 2019 in Japan, the enthronement of the Emperor took place on May 1 and the new Japanese era named "Reiwa" commenced on the same day.

Year 2020 was the first year in which the new Emperor fully engaged in the rice cultivation using rice field in the Imperial Palace - seeding (carried out in mid-April), transplanting of rice seedling (in late May) and harvesting (in mid-September).

This campaign was conducted in cooperation with the Japan Fish Retailers Union (Zensui-Shoren) in relation to "October-10 Day of Tuna" with careful infection prevention measures for COVID. A total of 21,000 copies of leaflets, 700 copies of posters and flag of banners were distributed for sales promotion for wild frozen tuna through 187 fresh fish retailers with the aim at making the day better known among consumers and to impress them about the attraction of sashimi tunas.

In the leaflet, pictures of a variety of dishes using sashimi tuna and rice.

In addition, among those who filled out the questionnaire forms available and collected at the retail stores participating in this campaign, 150 people won 3 sakus (portions of tuna meat with rectangular shape ready to be sliced into sashimi pieces) of frozen wild bigeye tuna (gross weight:700 g or more) by draw.

**Fresh fish retailing stores make appeal about attraction of wild tuna.**

During the period of the campaign, OPRT and Zensui-shoren jointly visited a number of the fresh fish retailing store participating in the campaign.

"Ikeda-Ya" (池田屋) is located in Setagaya, Tokyo.

Mr. Hiroshi Ishikawa is the 3rd generation of the family founded Ikeda-Ya. On every Sunday afternoon he starts a sale at 2:30, with demonstration of cutting down a whole tuna (gilled and gutted bigeye, southern bluefin or bluefin). He states that sashimi tuna has been the flagship product at this store since the 1st generation owner, i.e., Mr. H. Ishikawa's grandfather, started his business at this store. Mr. Ishikawa has a license to participate in auction as a bidder in Toyosu Market and emphasizes "Since I purchase whole tunas (gilled and gutted) at auction in Toyosu-not from intermediate wholesalers, I can offer sashimi tuna of good quality and other various portions of tuna at reasonable prices to costumers. I enjoy dealing with tunas. I buy whole tuna at auction in Toyosu, cut them down into smaller portions by myself, and sell them directly to my costumers and see costumers' reactions."

"Komiya" (こみや) located on an old shopping street of Nakano, Tokyo. They have won a good reputation on social media and before the breakout of COVID-19 there have been increased number of male costumers in their 20's-30's visiting all the way the store. They are interested in fish products including sashimi tuna of good quality that well match alcoholic beverages. The owner Mr. Takayuki Komiya and his son Mr. Yusuke Komiya stated "In order to respond to their enthusiasm we go to Toyosu on every business day to obtain fish products including wild tunas whose quality satisfies us and our costumers. We purchase such fish from intermediate wholesalers in Toyosu. They emphasized "For tunas they offer only wild ones".

"Uogiku" (魚菊) is situated close to Hamada-yama station of the Keio Inokashira-Line and deals with a wide variety of fish products including small-sized fish. For sashimi tunas, Mr. Hideo Ando, owner of Uogiku, offers southern bluefin tuna for costumers who are fond of fatty tuna meat and bigeye for those like lean one. He also mentioned that sashimi tuna is an important stuff and indispensable to plates of assorted sashimi.

"Niigata-Ya" (新潟屋) also located in Hamada-yama area, deals with mainly southern bluefin tuna and during the period of this campaign they offered southern bluefin and bigeye at 30 % off of regular prices. Mr. Takayuki Kasukawa, owner of Niigata-Ya, stated "I offer sashimi tunas at such discounted prices with the view to providing opportunities for costumers to know taste of sashimi tuna of good quality."

For sashimi tunas only sakus are presented at cold show cases and he will slice the saku(s) into sashimi to order. Since Mr. Kasukawa's predecessor owner commenced business 80 years ago, catering services have been other important sector as well as retail-

ing of fresh fish. They have a wide variety of real ceramic dishes and bowls for Japanese cuisine at Niigata-Ya. Assorted sashimi is presented on a ceramic dish for catering. Of course, such ceramic dishes and bowls used for catering will be retrieved afterwards. Assorted sashimi and other Japanese food presented on traditional ceramic tableware would be much tastier and more environmental -friendly rather than on such dispensable dishes as made of plastics.

“Oda-Ko”(小田幸) is situated on coastal area of Yokosuka, Kanagawa prefecture and deals with various small-sized fish caught in neighboring coastal areas and purchased at Yokosuka Fish Market every day. They offer sashimi tuna as well. Mr. Mitsuaki Jimbo, owner of Oda-Ko mentioned that their patrons are conscious of freshness of fish and frozen wild bluefin and bigeye are offered as major sashimi tunas. He has been participating in this campaign for many years and he has heard many times patrons’ reports that they had won the 3-saku package of frozen tuna in the campaign.

“Izugin”(泉銀) is located in an old fishers’ village area in Urayasu, Chiba Prefecture and deals with only wild southern bluefin tuna among sashimi tunas. Mr. Tsurizao Morita, owner of Izugin states “I have many frequent visitors attracted by the tastiness of southern bluefin tuna and I try to help them become aware of real charm of other various fish caught in best season.”



Ikeda-Ya: Mr. Hitroshi Ishikawa  
池田屋：石川宏さん



Uogiku: Mr. Hideo Ando  
魚菊：安藤 英雄さん



Oda-Ko: Mr. Mitsuaki Jimbo (Left)  
小田幸：神保 光秋さん (左)



Komiya: Mr. Takayuki Komiya(Left)  
and Mr. Yusuke Komiya  
こみや：小宮 高之さん(左)・祐介さん



Niigata-Ya: Mr Takayuki Kasukawa  
新潟屋：粕川 隆幸さん



Izugin: Mr. Tsurizao Morita  
泉銀：森田 釣竿さん

## Toyosu year's first auction 2021

**The highest-priced bluefin tuna fetches JPY 20.84 million at the year's first auction in Toyosu Market: the seventh highest in history and a large decrease compared to last year's highest price.**

The first auction of 2021 was held in Toyosu Market on January 5.

Since the relocation of Tsukiji Market to Toyosu took place in October 2018, the year's first auction of 2021 was the third one for Toyosu Market.

At the auction, the highest-priced tuna was a 208.4-kg fresh bluefin tuna landed at Oma (大間), Aomori Prefecture (青森県). The price was JPY 20.84 million, namely JPY 100 thousand per kg.

The highest priced tuna in 2021 was sold for the seventh highest in history (the highest price for each year has been compiled since 1999).

In 2019, a 278-kg fresh bluefin tuna landed at Oma had the highest price (JPY 336 million) at the year's first auction in Toyosu. This fish was sold for Record Price.

The highest priced tuna in 2020 was sold for the second highest price (JPY193 million) in history while price per kg (JPY 1.20 million per kg) was almost half compared to that for the 2019's highest-priced tuna.

Some say the successful bidder expected advertising and publicity effects for such price levels over a number of years until 2020. There has been no correlation observed between prices for highest-priced tuna at the year's first auction and average prices of tuna sold during the corresponding year in Tsukiji or Toyosu.

For this year's first auction, heavy infection prevention measures were taken: e.g. no persons other than auctioneers or bidders wearing cap with badge indicating unique license number issued for approved bidders were allowed to enter the auction site, and participating bidders must wear mask and/or face shield. Such situation has never taken place in Toyosu or Tsukiji.

Prior to the auction, on behalf of the Wholesalers working at Toyosu Market, Mr. Koh Ehara, President of Tohto Suisan Co., Ltd. (東都水産株式会社、江原恒社長) made a few words, followed by another statement made by Mr. Shigeo Yokota, President of the Tokyo Toyosu Shijou Ohmono Gyokai (Association of Intermediate Wholesalers for Tunas, Tokyo Toyosu Fish Market) (東京豊洲魚市場大物業会 横田繁夫会長).

They unanimously emphasized "Toyosu has been successful in coping with the infection spread period of COVID and all people working at Toyosu need to unite to take further actions as necessary while raising our infection-prevention awareness related to COVID."

Mr. Yutaka Hayama, Special Advisor of the Associa-

tion of Intermediate Wholesalers for Tunas, Tokyo Toyosu Fish Market (東京豊洲魚市場大物業会 早山豊相談役) lead the participants in giving "Tejime (手締め: Japanese custom of ceremonial rhythmic hand clapping, performed at the end of a special event)" to close the opening ceremony for year's first auction.



**A private railway company in Shizuoka prefecture tries to attract more visitors to the Shimizu port area by offering a variety of package tickets.**

**To fully enjoy such ticket package, we look forward to returning to normal days with COVID infection is adequately controlled.**

The port side area in Shimizu Ward of Shizuoka City has a large number of refrigerator buildings that can preserve the quality of frozen tuna for long time at ultra-low temperature. Shimizu handles the largest amount of frozen tuna in Japan. Tuna products are brought in Shimizu either through landing in Shimizu ports from carrier vessels or catching vessels, or through delivery in on-board reefer containers landed in Shimizu port or forwarded by land from other Japanese ports.

The Shizuoka Railway Co. Ltd. (静岡鉄道株式会社) is a private company which provides public transportation services in Shizuoka prefecture including operation of the Shizuoka-Shimizu Line, which runs for 11km from Shin-Shizuoka Station to Shin-Shimizu Station with 13 intermediate stations. This company has offered a variety of package tickets called "Shimizu Port Maguro(tuna) Trip Pass from there.

Buildings of the Institute of Far Seas Fisheries Research are located on the Miho- peninsula.

A one-day Premium Trip Pass package available for JPY 2,780 (for one adult) and JPY 2,280 (for one child) includes the following: 1-day free pass for the Shimizu port waterbus; 1-day free pass for the Shizuoka Railway; 1-day free pass for the public bus operating in the Miho area; In addition, a JPY 1,000 Meal Coupon can be used at designated restaurants located

in the Shimizu area (approximately 30 restaurants are available); and free or discount tickets for designated museum and amusement facilities.

For details, information sites are available in English, and in two types of Chinese characters.

**English :** Swiss ♪ Shimizu Port tuna release on sale! | S-PULSE DREAM PLAZA S-PULSE DREAM PLAZA DREAM PLAZA (dream-plaza.co.jp)

**繁體:**瑞士 ♪ Shimizu Port 金槍魚發售! S-PULSE DREAM PLAZA S-PULSE DREAM PLAZA DREAM PLAZA (dream-plaza.co.jp)

**簡體:**瑞士 ♪ Shimizu Port 金槍魚發售! | S-PULSE DREAM PLAZA S-PULSE DREAM PLAZA DREAM PLAZA (dream-plaza.co.jp)

In addition, we would like to emphasize that if the weather in the Shimizu Port area is fine, you can enjoy a magnificent view of Mount Fuji in the northeast. The view of Mount Fuji can be seen at Miho-no-Matsubara (三保の松原, Pinery of Miho, Pine grove at Miho), an impressive scenic area on the Miho Peninsula in Shimizu Ward of Shizuoka City, consisting of a long sand beach facing southeast and a neighboring grove of pine trees. Mount Fuji rises across the sea (the northern part of Suruga-wan) from the beach.

It is our sincere hope that after the COVID-19 epidemic is adequately controlled, this Trip Pass package would be able to entertain many people including foreign visitors.



Source: recommended\_points\_01\_sub\_01\_photo.jpg (380×248) (shimizu-cruise.co.jp)



Source: Miho-no-Matsubara | Official Shizuoka City Tourism Website City of Paradise Visitor Guide to "Sumpu" Shizuoka City (visit-shizuoka.com)



静鉄路線図 [https://train.shizutetsu.co.jp/pdf/rosen\\_zu.pdf](https://train.shizutetsu.co.jp/pdf/rosen_zu.pdf)



Source: Mt. Fuji & Shimizu Port Cruise | Mt.Fuji Shimizu Port Cruise Ltd. - See Mt. Fuji from an exclusive seat on the sea (shimizu-cruise.co.jp)



Source: Search destination | Official Shizuoka City Tourism Website City of Paradise Visitor Guide to "Sumpu" Shizuoka City (visit-shizuoka.com)



Source: Miho-no-Matsubara Official Shizuoka City Tourism Website Shizuoka City (visit-shizuoka.com)



Source: Search destination | Mt. Fuji & Shimizu Port Cruise (shimizu-cruise.co.jp)