

1. Record Nr.	UNINA9910450088603321
Autore	Bestor Theodore C.
Titolo	Tsukiji : The Fish Market at the Center of the World // Theodore C. Bestor
Pubbl/distr/stampa	Berkeley, CA : , : University of California Press, , [2004] ©2004
ISBN	0-520-92358-8 1-59734-967-4
Descrizione fisica	1 online resource (441 p.)
Collana	California Studies in Food and Culture ; ; 11
Disciplina	381.4370952135
Soggetti	Markets - Japan - Tokyo - History Seafood industry - Japan - Tokyo - History Electronic books. Tokyo (Japan) Social life and customs
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	Front matter -- Contents -- List of Illustrations -- List of Tables -- Preface -- Acknowledgments -- Words, Dates, Statistics, Money -- 1. Tokyo's Pantry -- 2. Grooved Channels -- 3. From Landfill to Marketplace -- 4. The Raw and the Cooked -- 5. Visible Hands -- 6. Family Firm -- 7. Trading Places -- 8. Full Circle -- Appendix One. Visiting Tsukiji -- Appendix Two. Video, Web, and Statistical Resources -- Glossary -- Notes -- Bibliography -- Index
Sommario/riassunto	Located only blocks from Tokyo's glittering Ginza, Tsukiji-the world's largest marketplace for seafood-is a prominent landmark, well known but little understood by most Tokyoites: a supplier for countless fishmongers and sushi chefs, and a popular and fascinating destination for foreign tourists. Early every morning, the worlds of hi-tech and pre-tech trade noisily converge as tens of thousands of tons of seafood from every ocean of the world quickly change hands in Tsukiji's auctions and in the marketplace's hundreds of tiny stalls. In this absorbing firsthand study, Theodore C. Bestor-who has spent a dozen years doing fieldwork at fish markets and fishing ports in Japan, North America, Korea, and Europe-explains the complex social institutions

that organize Tsukiji's auctions and the supply lines leading to and from them and illuminates trends of Japan's economic growth, changes in distribution and consumption, and the increasing globalization of the seafood trade. As he brings to life the sights and sounds of the marketplace, he reveals Tsukiji's rich internal culture, its place in Japanese cuisine, and the mercantile traditions that have shaped the marketplace since the early seventeenth century.
