

On the Current State of Japan's Fisheries Industry

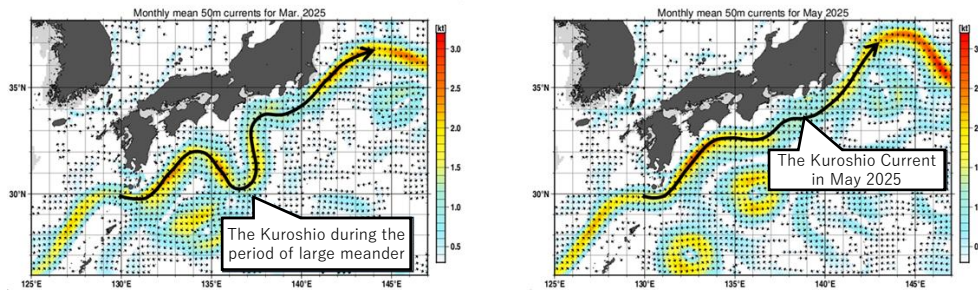
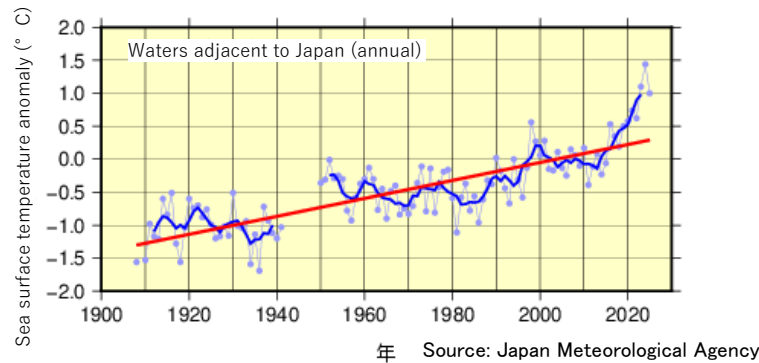
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On Changes in the Marine Environment

- The rate of increase in the area-averaged sea surface temperature (annual mean) in waters surrounding Japan over the approximately 100-year period leading up to 2025 is $+1.36^{\circ}\text{C}$ per century. This figure is higher than the global average ($+0.63^{\circ}\text{C}$ per century) and comparable to the rate of temperature rise in Japan ($+1.44^{\circ}\text{C}$).
- The “Kuroshio Large Meander” that began in August 2017 lasted for seven years and nine months, marking the longest duration on record since observations began in 1965.
- Following the cessation of the event, ocean currents and water temperature distributions across the region extending from Kanto to Tokai have changed, and signs of recovery are emerging regarding impacts on marine ecosystems, fish migration patterns, and coastal fisheries.

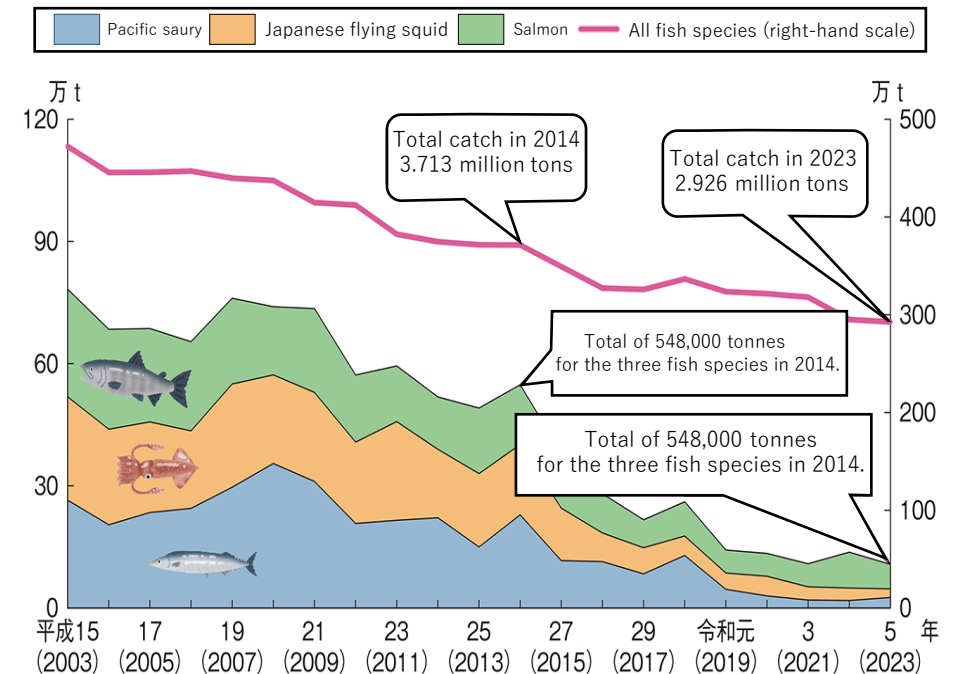
- Rising sea temperatures and changes in ocean currents are affecting the distribution and biomass of migratory fish and shellfish that inhabit and migrate within specific temperature ranges.
- Declining catch volumes and rising costs—such as fuel expenses resulting from the shift of fishing grounds to offshore areas—are having a significant impact on fishery operations.
- In particular, the catch volumes of Pacific saury, Japanese flying squid, and salmon—fish species of great importance to Japan’s fisheries industry and consumers—have declined significantly in recent years; this has had a major impact not only on the fisheries that rely on these species but also on aquaculture sectors such as oyster and seaweed farming, as well as the seafood processing industry.



Source: Japan Meteorological Agency

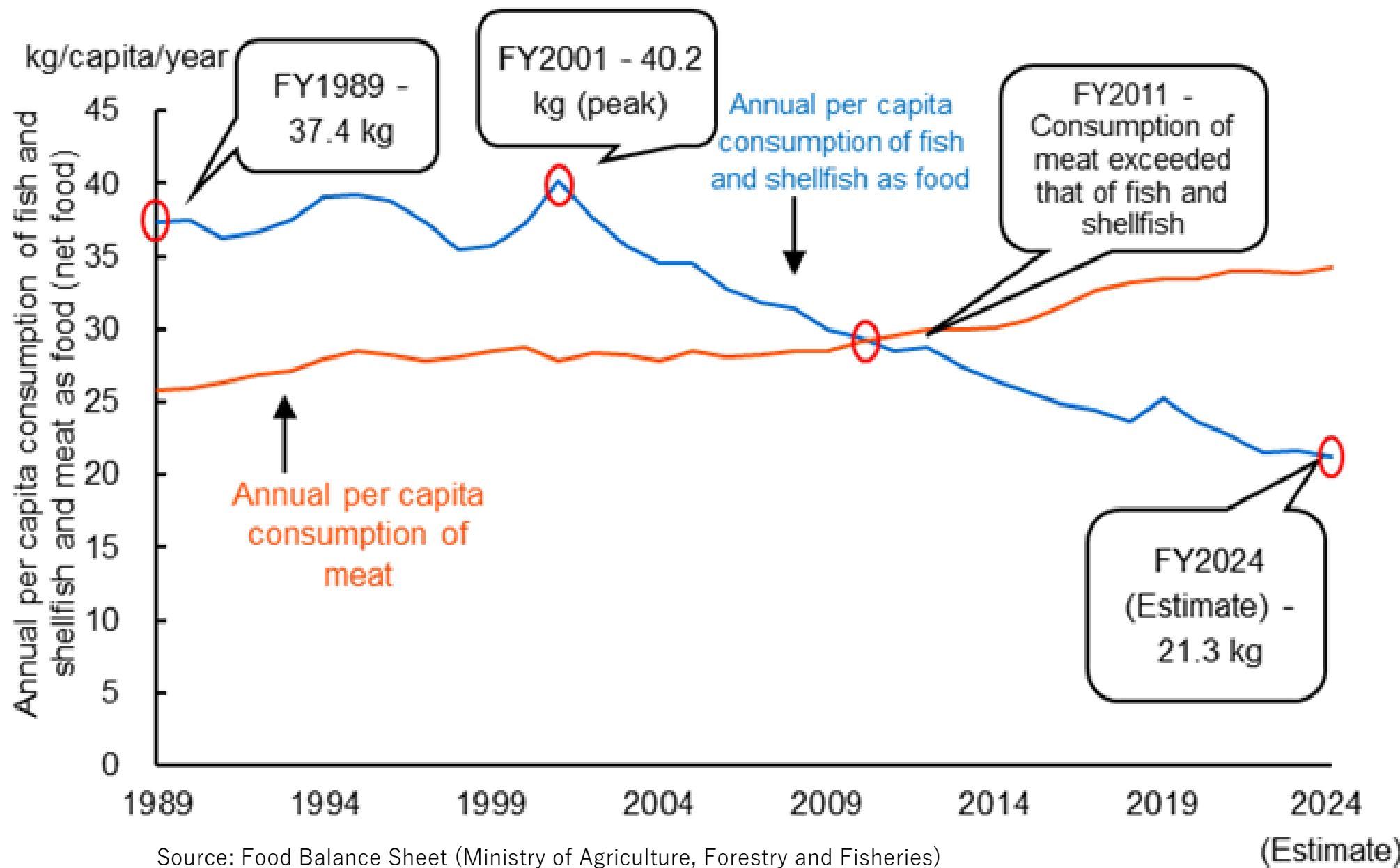
The right figure is May 2025, and the left figure is the ocean current distribution map at a depth of 50 m in March 2025, when the Kuroshio Current is meandering. (Unit: knot) (1 knot = approx. 0.5m/s)

Trends in Pacific saury, Japanese flying squid, salmon catch volume



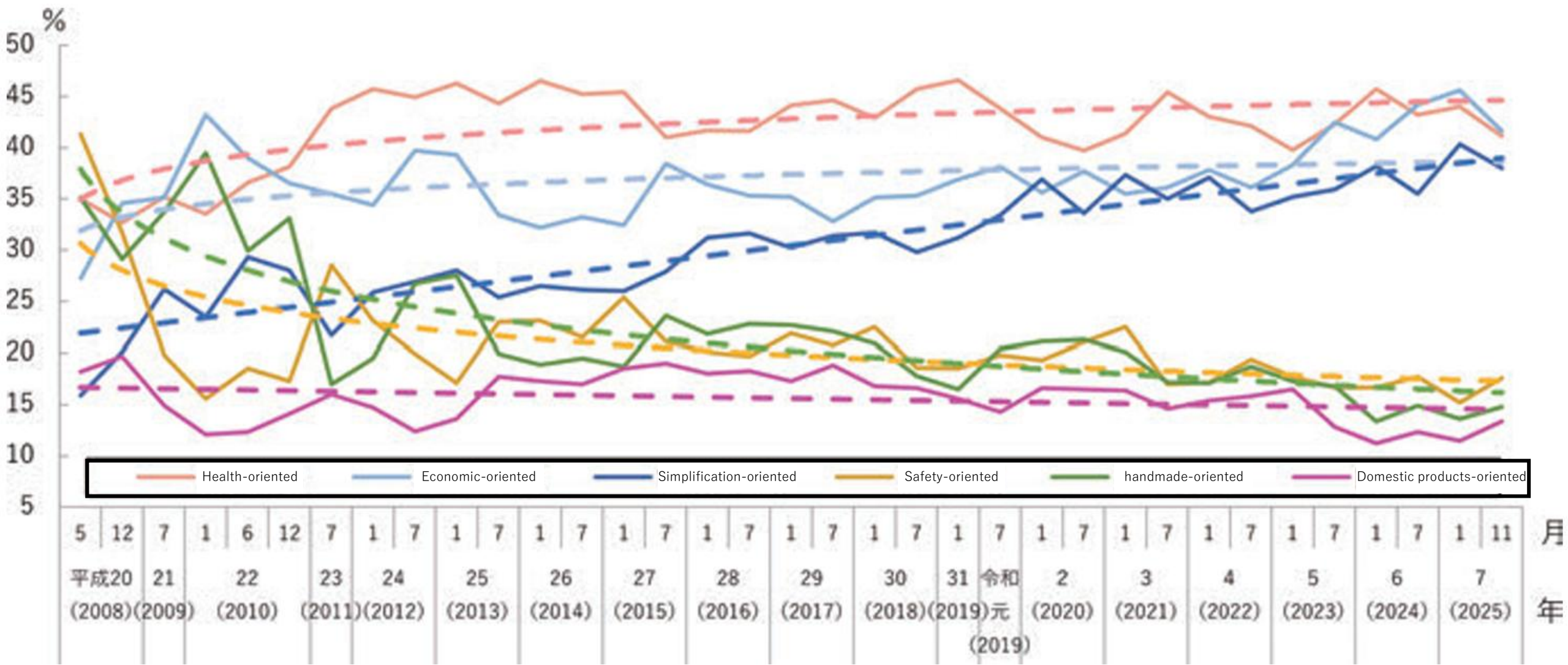
Source: Fisheries and Aquaculture Production Statistics

Note: Japanese common squid (surume-ika) excludes catches from deep-sea trawling (southern waters) and squid jigging operations conducted outside the waters of the Sea of Japan.



Source: Food Balance Sheet (Ministry of Agriculture, Forestry and Fisheries)

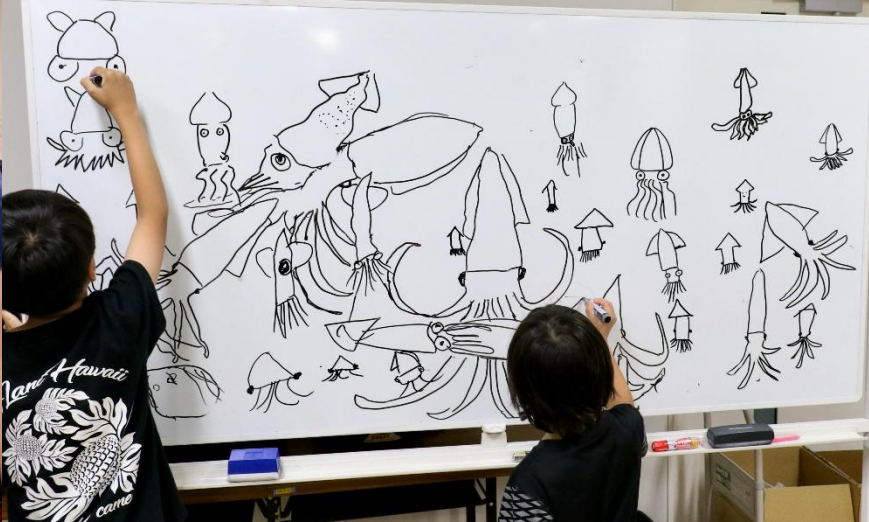
Trends in Consumer Food Preferences(Top Rankings)



Source: Prepared by the Fisheries Agency based on the "Survey on Food Preferences" by the Agriculture, Forestry, and Fisheries Business Unit of the Japan Finance Corporation (an online survey of 2,000 men and women aged 20–70 nationwide—1,000 of each gender—who each selected two food preferences).
Note: Dashed lines represent approximation curves or lines.



Parent-Child Workshop (Ex. Squid Preparation)



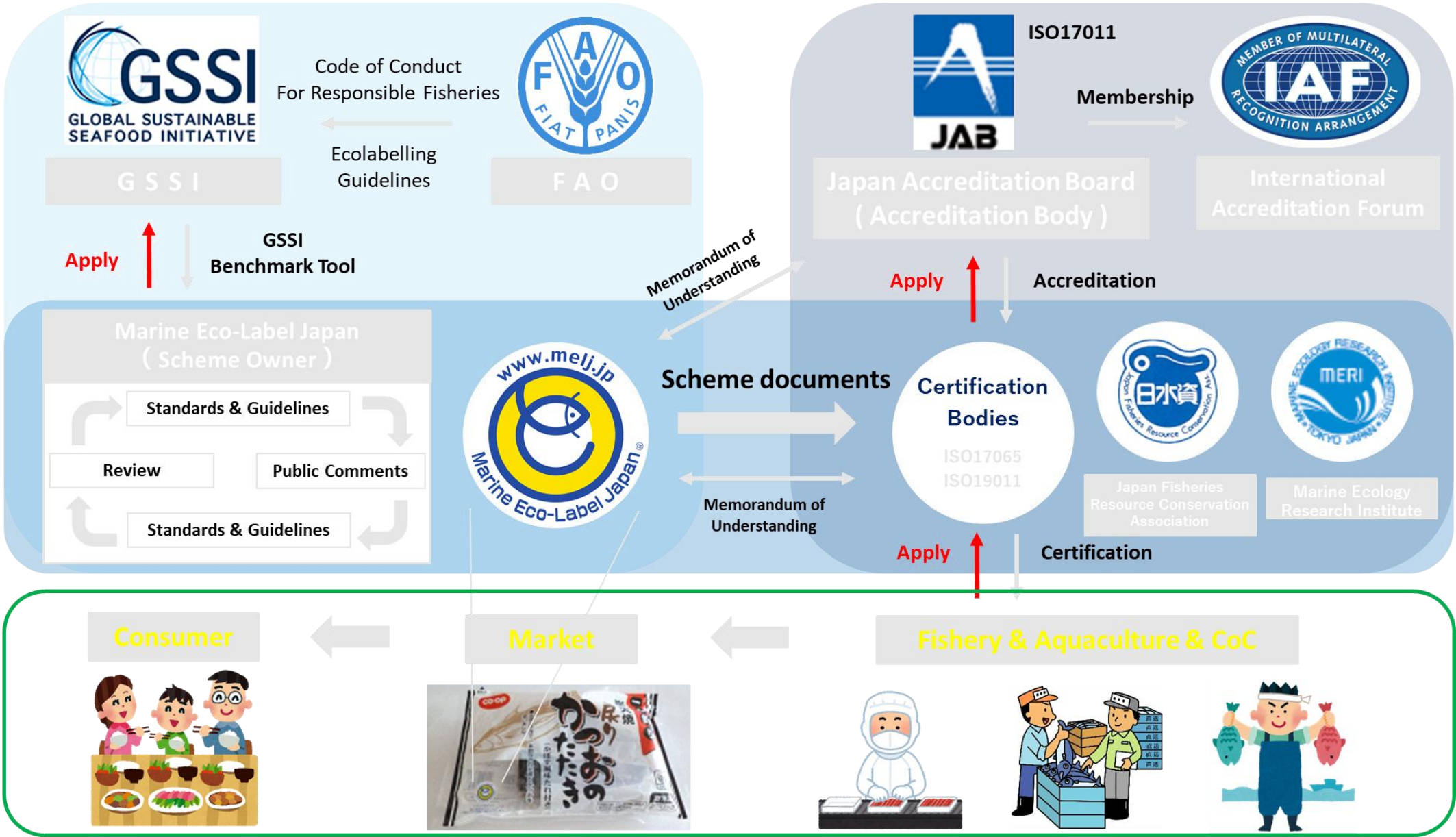
Educational Sessions in Seafood Shows



Examples of seafood served in school lunches



About MEL



Thank you for your attention!
