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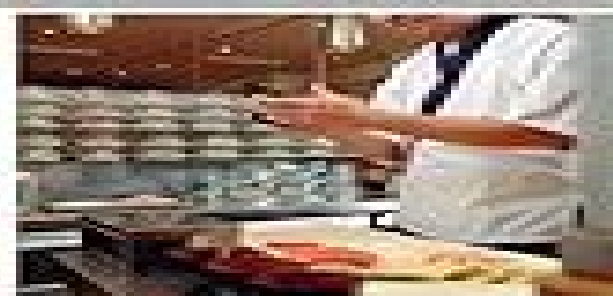
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THE SUSHI ECONOMY



Globalization and the Making
of a Modern Delicacy

SASHA ISSENBERG



The Sushi Economy Globalization And The Making Of A Modern Delicacy

Anne Anlin Cheng



The Sushi Economy Globalization And The Making Of A Modern Delicacy:

The Sushi Economy Sasha Issenberg, 2007-05-03 The highly acclaimed exploration of sushi's surprising history, global business and international allure. One generation ago, sushi's narrow reach ensured that sports fishermen who caught tuna in most of parts of the world sold the meat for pennies as cat food. Today the fatty cuts of tuna known as toro are among the planet's most coveted luxury foods, worth hundreds of dollars a pound and capable of losing value more quickly than any other product on earth. So how did one of the world's most popular foods go from being practically unknown in the United States to being served in towns all across America and in such a short span of time? A riveting combination of culinary biography, behind-the-scenes restaurant detail and a unique exploration of globalization's dynamics, the book traces sushi's journey from Japanese street snack to global delicacy. After traversing the pages of *The Sushi Economy*, you'll never see the food on your plate or the world around you quite the same way again.

The Sushi Economy Sasha Issenberg, 2008-04-17 The highly acclaimed exploration of sushi's surprising history, global business and international allure. One generation ago, sushi's narrow reach ensured that sports fishermen who caught tuna in most of parts of the world sold the meat for pennies as cat food. Today the fatty cuts of tuna known as toro are among the planet's most coveted luxury foods, worth hundreds of dollars a pound and capable of losing value more quickly than any other product on earth. So how did one of the world's most popular foods go from being practically unknown in the United States to being served in towns all across America and in such a short span of time? A riveting combination of culinary biography, behind-the-scenes restaurant detail and a unique exploration of globalization's dynamics, the book traces sushi's journey from Japanese street snack to global delicacy. After traversing the pages of *The Sushi Economy*, you'll never see the food on your plate or the world around you quite the same way again.

The Sushi Economy, 2007 **The Globalization of Asian Cuisines** James Farrer, 2015-08-18 This book provides a framework for understanding the global flows of cuisine both into and out of Asia and describes the development of transnational culinary fields connecting Asia to the broader world. Individual chapters provide historical and ethnographic accounts of the people, places and activities involved in Asia's culinary globalization.

A Cultural History of Food in the Modern Age Amy Bentley, 2014-05-22 In the modern age, 1920-2000, vast technological innovation spurred greater concentration, standardization and globalization of the food supply. As advances in agricultural production in the post-World War II era propelled population growth, a significant portion of the population gained access to cheap, industrially produced food, while significant numbers remained mired in hunger and malnutrition. Further, as globalization allowed unprecedented access to foods from all parts of the globe, it also hastened environmental degradation, contributed to poor health and remained a key element in global politics, economics and culture. *A Cultural History of Food in the Modern Age* presents an overview of the period with essays on food production, food systems, food security, safety and crises, food and politics, eating out, professional cooking, kitchens and service work, family and domesticity, body and soul, representations of food and

developments in food production and consumption globally *Oishii* Eric C. Rath, 2021-04-15 Sushi and sashimi are by now a global sensation and have become perhaps the best known of Japanese foods but they are also the most widely misunderstood *Oishii* The History of Sushi reveals that sushi began as a fermented food with a sour taste used as a means to preserve fish This book the first history of sushi in English traces sushi's development from China to Japan and then internationally and from street food to high class cuisine Included are two dozen historical and original recipes that show the diversity of sushi and how to prepare it Written by an expert on Japanese food history *Oishii* is a must read for understanding sushi's past its variety and sustainability and how it became one of the world's greatest anonymous cuisines **Devouring Japan** Nancy K. Stalker, 2018-03-26 *DEVOURING JAPAN* interrogates the global rise and spread of Japanese cuisine through offering original insights into Japanese culinary history practice and food related values by an illustrious roster of food historians and Japan experts Essays address the evolution of particular foodstuffs their representation in literature and film the role of Japanese foods in regional national and international identities *Ornamentalism* Anne Anlin Cheng, 2019 *Ornamentalism* offers one of the first sustained and original theories of Asiatic femininity Examining ornamentality in lieu of Orientalism as a way to understand the representation circulation and ontology of Asiatic femininity this study extends our vocabulary about the woman of color beyond the usual platitudes about objectification **Food and Drink in American History** Andrew F. Smith, 2013-10-28 This three volume encyclopedia on the history of American food and beverages serves as an ideal companion resource for social studies and American history courses covering topics ranging from early American Indian foods to mandatory nutrition information at fast food restaurants The expression you are what you eat certainly applies to Americans not just in terms of our physical health but also in the myriad ways that our taste preferences eating habits and food culture are intrinsically tied to our society and history This standout reference work comprises two volumes containing more than 600 alphabetically arranged historical entries on American foods and beverages as well as dozens of historical recipes for traditional American foods and a third volume of more than 120 primary source documents Never before has there been a reference work that coalesces this diverse range of information into a single set The entries in this set provide information that will transform any American history research project into an engaging learning experience Examples include explanations of how tuna fish became a staple food product for Americans how the canning industry emerged from the Civil War the difference between Americans and people of other countries in terms of what percentage of their income is spent on food and beverages and how taxation on beverages like tea rum and whisky set off important political rebellions in U S history *City at the Edge of Forever* Peter Lunenfeld, 2020-08-11 An engaging account of the uniquely creative spirit and bustling cultural ecology of contemporary Los Angeles How did Los Angeles start the 20th century as a dusty frontier town and end up a century later as one of the globe's supercities with unparalleled cultural economic and technological reach In *City at the Edge of Forever* Peter Lunenfeld constructs an urban portrait layer by layer

from serendipitous affinities historical anomalies and uncanny correspondences In its pages modernist architecture and lifestyle capitalism come together via a surfer girl named Gidget Joan Didion s yellow Corvette is the brainchild of a car crazy Japanese American kid interned at Manzanar and the music of the Manson Family segues into the birth of sci fi fandom One of the book s innovations is to brand Los Angeles as the alchemical city Earth became real estate when the Yankees took control in the nineteenth century Fire fueled the city s early explosive growth as the Southland s oil fields supplied the inexhaustible demands of drivers and their cars Air defined the area from WWII to the end of the Cold War with aeronautics and aerospace dominating the region s industries Water is now the key element and Southern California s ports are the largest in the western hemisphere What alchemists identify as the ethereal fifth element or quintessence this book positions as the glamour of Hollywood a spell that sustains the city but also needs to be broken in order to understand Los Angeles now Lunenfeld weaves together the city s art architecture and design juxtaposes its entertainment and literary histories and moves from restaurant kitchens to recording studios to ultra secret research and development labs In the process he reimagines Los Angeles as simultaneously an exemplar and cautionary tale for the 21st century In the Restaurant

Christoph Ribbat,2019-08-20 What does eating out tell us about who we are The deliciously cosmopolitan story of the restaurant from eighteenth century Paris to El Bulli now in paperback The restaurant is where we go to celebrate to experience pleasure to show off or sometimes just because we re hungry But these temples of gastronomy hide countless stories This is the tale of the restaurant in all its guises from the first formal establishments in eighteenth century Paris serving restorative bouillon to today s new Nordic cuisine via grand Viennese caf s and humble fast food joints Here are tales of cooks who spend hours arranging rose petals for Michelin stars of the university that teaches the consistency of the perfect shake of the lunch counter that sparked a protest movement of the writers from Proust to George Orwell who have been inspired or outraged by the restaurant s secrets As this dazzlingly entertaining eye opening book shows the restaurant is where performance fashion commerce ritual class work and desire all come together Through its windows we can glimpse the world 1800 1760 01-01-2021,全球 城市 城市 城市 城市 城市 , 城市 城市 城市 城市 城市 **Global Brooklyn**

Fabio Parasecoli,Mateusz Halawa,2021-01-14 What do the fashionable food hot spots of Cape Town Mumbai Copenhagen Rio de Janeiro and Tel Aviv have in common Despite all their differences consumers in each major city are drawn to a similar atmosphere rough wooden tables in postindustrial interiors lit by edison bulbs There they enjoy single origin coffee kombucha and artisanal bread This is Global Brooklyn a new transnational aesthetic regime of urban consumption It may look shabby and improvised but it is all carefully designed It may romance the analog but is made to be Instagrammed It often references the New York borough but is shaped by many networked locations where consumers participate in the global circulation of styles flavors practices and values This book follows this phenomenon across different world cities arguing for a stronger appreciation of design and materialities in understanding food cultures Attentive to local contexts

struggles and identities contributors explore the global mobility of aesthetic ethical and entrepreneurial projects and how they materialize in everyday practices on the ground They describe new connections among eating drinking design and communication in order to give a clearer sense of the contemporary transformations of food cultures around the world

Food and Multiculture Alex Rhys-Taylor, 2020-05-12 In this book Alex Rhys Taylor offers a ground breaking sensory ethnography of East London Drawing on the multicultural context of London one of the most cosmopolitan cities in the world he explores concepts such as gentrification class antagonism new ethnicities and globalization Rhys Taylor shows how London is characterized by its rich history of socioeconomic change and multicuture exploring how its smells and food are integral to understanding both its history and the reality of London s urban present From the fiery chillies sold by street grocers which are linked to years of cultural exchange through cuisines of origin like jellied eels to hybridized dishes such as the chicken katsu wrap sensory experiences are key to understanding the complex cultural genealogies of the city and its social life Each of the eight chapters combines micro histories of ingredients such as fried chicken bush meat and curry sauce featuring narratives from individuals that provide a unique engaging account of the evolution of taste and culture through time and space With its innovative methodology this is a highly original contribution to the fields of sensory studies food studies urban studies and cultural studies

The Albatross and the Fish Robin W. Doughty, Virginia Carmichael, 2012-01-20 Breeding on remote ocean islands and spending much of its life foraging for food across vast stretches of seemingly empty seas the albatross remains a legend for most people And yet humans are threatening the albatross family to such an extent that it is currently the most threatened bird group in the world In this extensively researched highly readable book Robin W Doughty and Virginia Carmichael tell the story of a potentially catastrophic extinction that has been interrupted by an unlikely alliance of governments conservation groups and fishermen Doughty and Carmichael authoritatively establish that the albatross s fate is linked to the fate of two of the highest value table fish Bluefin Tuna and Patagonian Toothfish which are threatened by unregulated commercial harvesting The authors tell us that commercial fishing techniques are annually killing tens of thousands of albatrosses And the authors explain how the breeding biology of albatrosses makes them unable to replenish their numbers at the rate they are being depleted Doughty and Carmichael set the albatross s fate in the larger context of threats facing the ocean commons ranging from industrial overfishing to our habit of dumping chemicals solid waste and plastic trash into the open seas They also highlight the efforts of dedicated individuals environmental groups fishery management bodies and governments who are working for seabird and fish conservation and demonstrate that these efforts can lead to sustainable solutions for the iconic seabirds and the entire ocean ecosystem

The Restaurant William Sitwell, 2020-04-21 The acclaimed food critic s two thousand year history of going out to eat from the ancient Romans in Pompeii to the luxurious Michelin starred restaurants of today Starting with the surprisingly sophisticated dining scene in the city of Pompeii William Sitwell embarks on a romp through culinary history

meeting the characters and discovering the events that shape the way we eat today The Daily Telegraph restaurant critic and famously acerbic MasterChef commentator Sitwell discusses everything from the far reaching influences of the Muslim world to the unintended consequences of the French Revolution He reveals the full hideous glory of Britain's post WWII dining scene and fathoms the birth of sensitive gastronomy in the counterculture of 1960's America This is a story of human ingenuity as individuals endeavor to do that most fundamental of things to feed people It is a story of art politics revolution desperate need and decadent pleasure The Restaurant is jam packed with extraordinary facts and colorful episodes an accessible and humorous history of a truly universal subject

A History of East Asia Charles Holcombe, 2011 This book traces the story of East Asia from the dawn of history to the present

The Cultural Politics of Food, Taste, and Identity Steffan Igor Ayora-Diaz, 2021-04-08 The Cultural Politics of Food Taste and Identity examines the social cultural and political processes that shape the experience of taste The book positions flavor as involving all the senses and describes the multiple ways in which taste becomes tied to local translocal glocal and cosmopolitan politics of identity Global case studies are included from Japan China India Belize Chile Guatemala the United States France Italy Poland and Spain Chapters examine local responses to industrialized food and the heritage industry and look at how professional culinary practice has become foundational for local identities The book also discusses the unfolding construction of local taste in the context of sociocultural developments and addresses how cultural political divides are created between meat consumption and vegetarianism innovation and tradition heritage and social class popular food and authenticity and street and restaurant food In addition contributors discuss how different food products such as kimchi quinoa and Soylent have entered the international market of industrial and heritage foods connecting different places and shaping taste and political identities

The Global Japanese Restaurant James Farrer, David L. Wank, 2023-05-31 With more than 150 000 Japanese restaurants around the world Japanese cuisine has become truly global Through the transnational culinary mobilities of migrant entrepreneurs workers ideas and capital Japanese cuisine spread and adapted to international tastes But this expansion is also entangled in culinary politics ranging from authenticity claims and status competition among restaurateurs and consumers to societal racism immigration policies and soft power politics that have shaped the transmission and transformation of Japanese cuisine Such politics has involved appropriation oppression but also cooperation across ethnic lines Ultimately the restaurant is a continually reinvented imaginary of Japan represented in concrete form to consumers by restaurateurs cooks and servers of varied nationalities and ethnicities who act as cultural intermediaries The Global Japanese Restaurant Mobilities Imaginaries and Politics uses an innovative global perspective and rich ethnographic data on six continents to fashion a comprehensive account of the creation and reception of the global Japanese restaurant in the modern world Drawing heavily on untapped primary sources in multiple languages this book centers on the stories of Japanese migrants in the first half of the twentieth century and then on non Japanese chefs and restaurateurs from Asia Africa Europe

Australasia and the Americas whose mobilities since the mid 1900s have been reshaping and spreading Japanese cuisine The narrative covers a century and a half of transnational mobilities global imaginaries and culinary politics at different scales It shifts the spotlight of Japanese culinary globalization from the West to refocus the story on Japan's East Asian neighbors and highlights the growing role of non Japanese actors chefs restaurateurs suppliers corporations service staff since the 1980s These essays explore restaurants as social spaces creating a readable and compelling history that makes original contributions to Japan studies food studies and global studies The transdisciplinary framework will be a pioneering model for combining fieldwork and archival research to analyze the complexities of culinary globalization

The Battle for Paradise

Jeremy Evans, 2015-10 CORRECTION Regarding the book *The Battle for Paradise* by Jeremy Evans the following correction has been made on page 163 in paragraph three 3 to wit Weston once worked in concert with government officials in a pre planned sting operation complete with marked bills Weston whose role in the operation involved paying a bribe to the Golfito mayor for a concession and then documenting the bribe as a way to expose the mayor as a corrupt government official was a former cocaine dealer according to Dan and someone who illegally acquired possession of his sawmill property Pavones a town located on the southern tip of Costa Rica is a haven for surfers expatriates and fishermen seeking a place to start over Located on the Golfo Dulce Sweet Gulf a marine sanctuary and one of the few tropical fjords in the world Pavones is home to a legendary surf break and a cottage fishing industry In 2004 a multinational company received approval to install the world's first yellowfin tuna farm near the mouth of the Golfo Dulce The tuna farm as planned would pollute the area endanger sea turtles affect the existing fish population and threaten the world class wave A lawsuit was filed just in time and the project was successfully stalled Thus began an unlikely alliance of local surfers fishermen and global environmental groups to save a wave and one of the most biodiverse places on the planet In *The Battle for Paradise* Jeremy Evans travels to Pavones to uncover the story of how this ragtag group stood up to a multinational company and how a shadowy figure from the town's violent past became an unlikely hero In this harrowing but ultimately inspiring story Evans focuses in turn on a colorful cast of characters with an unyielding love for the ocean and surfing a company's unscrupulous efforts to expand profits and a government that nearly sold out the perfect wave

The Sushi Economy Globalization And The Making Of A Modern Delicacy: Bestsellers in 2023 The year 2023 has witnessed a remarkable surge in literary brilliance, with numerous engrossing novels captivating the hearts of readers worldwide. Lets delve into the realm of bestselling books, exploring the fascinating narratives that have captivated audiences this year. The Must-Read : Colleen Hoover's "It Ends with Us" This poignant tale of love, loss, and resilience has gripped readers with its raw and emotional exploration of domestic abuse. Hoover skillfully weaves a story of hope and healing, reminding us that even in the darkest of times, the human spirit can prevail. Uncover the Best : Taylor Jenkins Reid's "The Seven Husbands of Evelyn Hugo" This intriguing historical fiction novel unravels the life of Evelyn Hugo, a Hollywood icon who defies expectations and societal norms to pursue her dreams. Reid's captivating storytelling and compelling characters transport readers to a bygone era, immersing them in a world of glamour, ambition, and self-discovery. Discover the Magic : Delia Owens' "Where the Crawdads Sing" This evocative coming-of-age story follows Kya Clark, a young woman who grows up alone in the marshes of North Carolina. Owens weaves a tale of resilience, survival, and the transformative power of nature, captivating readers with its evocative prose and mesmerizing setting. These top-selling novels represent just a fraction of the literary treasures that have emerged in 2023. Whether you seek tales of romance, adventure, or personal growth, the world of literature offers an abundance of captivating stories waiting to be discovered. The novel begins with Richard Papen, a bright but troubled young man, arriving at Hampden College. Richard is immediately drawn to the group of students who call themselves the Classics Club. The club is led by Henry Winter, a brilliant and charismatic young man. Henry is obsessed with Greek mythology and philosophy, and he quickly draws Richard into his world. The other members of the Classics Club are equally as fascinating. Bunny Corcoran is a wealthy and spoiled young man who is always looking for a good time. Charles Tavis is a quiet and reserved young man who is deeply in love with Henry. Camilla Macaulay is a beautiful and intelligent young woman who is drawn to the power and danger of the Classics Club. The students are all deeply in love with Morrow, and they are willing to do anything to please him. Morrow is a complex and mysterious figure, and he seems to be manipulating the students for his own purposes. As the students become more involved with Morrow, they begin to commit increasingly dangerous acts. The Secret History is a masterful and thrilling novel that will keep you guessing until the very end. The novel is a cautionary tale about the dangers of obsession and the power of evil.

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