



Japanese restaurants in China are scrambling to search for alternative suppliers after a ban on Japanese aquatic product imports. — IC



If sushi floats your boat, be prepared for a possible change in taste

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Japanese cuisine is popular in China, but restaurants specializing in the fare are now having to switch gears after the mainland banned imports of Japanese seafood in response to the discharge of radioactive wastewater into the ocean by the Fukushima nuclear power plant.

Japanese restaurants on the mainland are scrambling to search for alternative suppliers in Europe, Australia and other countries.

The Fukushima plant, crippled by an earthquake and tsunami in 2011, began

release of radioactive water into the ocean last Thursday, claiming most of its radioactive contaminants have been removed and the remaining water diluted to "safe" levels. China publicly opposed the release.

Tokyo Electric Power Co, which operates the plant, reports an initial daily release of about 460 tons over 17 days, totaling around 7,800 cubic meters of radioactive wastewater.

Research from Tsinghua University suggests that this radioactive water will reach China's coast in 240 days and flow into the North Pacific in 1,200 days, potentially affecting global

marine areas.

In response, China's Customs Administration has halted the import of Japanese sea products.

Japanese cuisine has a popular following in China. According to Dianping, China's leading lifestyle online platform, there were 79,324 Japanese restaurants on the Chinese mainland as of June, ranking sixth among various genres of cuisines.

Of those, a third are concentrated in Beijing and Shanghai, and 378 show an average spend exceeding 1,000 yuan (US\$137).

While Japanese imports were once a major selling point for these restaurants,