

the Water Brothers EPISODE GUIDE QUESTIONS



1. Name two types of seafood used in sushi that are endangered species?
2. How much does a single Bluefin tuna regularly sell for at the Tsukiji fish market in Tokyo?
3. What are the three subspecies of Bluefin Tuna?
4. How many kilograms of wild fish does it take to grow 1 kilogram of farmed tuna?
5. Executives from what industry created the demand for Bluefin Tuna in the sushi industry?
6. What's the name of the toxic contaminant found in tuna and many other large ocean fish?
7. What was the rate of seafood mislabeling the lab at Guelph found in their study?
8. In the same study, what percentage of sushi restaurants were selling mislabeled seafood?
9. What type of fish is commonly sold as "White Tuna"?
10. What types of ingredients is Miya's known for using in their sushi?
11. How many invasive species now live across Canada and the United States?
12. What type of seafood inspired Bun Lai to create his special menu?
13. What makes small fish like smelt a sustainable seafood choice?

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- 1. Name two types of seafood used in sushi that are endangered species?** Freshwater Eel/Unagi and Bluefin Tuna
- 2. How much does a single Bluefin tuna regularly sell for at the Tsukiji fish market in Tokyo?** 1,000 to 10,000 dollars
- 3. What are the three subspecies of Bluefin Tuna?** Pacific, Atlantic and Southern
- 4. How many kilograms of wild fish does it take to grow 1 kilogram of farmed tuna?** Approximately 10 kilograms of wild fish are needed to grow 1 kilogram of farmed Bluefin tuna
- 5. Executives from what industry created the demand for Bluefin Tuna in the sushi industry?** Cargo/airline executives from Japanese airline companies are responsible for much of the demand for Bluefin Tuna
- 6. What's the name of the toxic contaminant found in tuna and many other large ocean fish?** Mercury
- 7. What was the rate of seafood mislabeling the lab at Guelph found in their study?** They found that 1/3 of all seafood samples they tested were mislabeled
- 8. In the same study, what percentage of sushi restaurants were selling mislabeled seafood?** 74% of sushi restaurants were selling mislabeled seafood
- 9. What type of fish is commonly sold as "White Tuna"?** Escolar
- 10. What types of ingredients is Miya's known for using in their sushi?** Miya's is famous for using invasive species in their sushi (sustainable seafood also acceptable)
- 11. How many invasive species now live across Canada and the United States?** 50,000 invasive species
- 12. What type of seafood inspired Bun Lai to create his special menu?** Asian Shore Crabs
- 13. What makes small fish like smelt a sustainable seafood choice?** Small fish are abundant, they mature quickly and have many offspring and don't have the contaminants big fish accumulate