are imported in frozen form. Trade advises that since northern shrimp are eaten in Japan as sashimi (raw fish) or used as material for sushi (again in the raw form), on board freezing should start within three hours from the time of landing on the boat. Specifications for the northern shrimp are 2L-size (50-70 pieces per kg); L-size (70-80 pieces); M-size (80-100 pieces, or 80-90 pieces); and for S-size (100-120 pieces, or 90-120 pieces). Current wholesale prices are ¥2,800-2,900 per kg for 2L; ¥1,000-1,500 for L; ¥800-1,000 for M and S sizes.

Herring Roe:

After the disastrous year in 1989 which saw frozen herring roe exports from Atlantic Canada decrease from \$72 million Cdn to \$17 million, there are excellent prospects for 1990 for the Atlantic herring roe industry. The low level of imports in 1989 (4,100 mt) from Atlantic Canada, coupled with strong demand during the 1990 new year season, has left the market in serious short supply. The estimated carryover on Jan 1, 1990 of 3,000 mt (compared to 5,200 mt in 1989) is not nearly enough to last until new supplies are available from Atlantic Canada in the fall. Some processors in Japan have adequate supplies while others are short. Japan imported 10,455 mt of salted herring roe in 1989, up from 8,954 mt in 1988. Canadian exports of salted herring roe increased to 6,126 mt in 1989, up from 4,941 in 1988.

Lobster:

The bulk of the 14,312 mt of lobster imported into Japan consists of the rock lobster variety. However, the market for Atlantic lobster has expanded by approximately 10 fold since 1985, which is in line with an increased demand for high quality food products. The long term growth prospects for lobster in the Japanese market are excellent. However, 1989 was a year of adjustment with regard to frozen popsicle lobster. The situation improved over 1988, which was a poor year due to the former Emperors failing health. His poor health caused cancellation of many receptions, weddings, etc where lobster is consumed. Both frozen and live lobster exports to Japan are expected to continue a solid growth pattern for the next several years.

Sea Urchin:

The market for imported sea urchin continues to increase in Japan and the outlook is good for future expansion. The Embassy recently prepared a market study on the Japanese market for sea urchin which is available on request.

FOR FURTHER INFORMATION:

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