Tsukiji: A wonderland

New film depicts enthusiasm of people at famous fish market

By Hiroko Ikara
Japan News Staff Writer

Just as Hollywood is the home of cinema and Wall Street stands as the global financial center, Tsukiji is a byword for the greatest wholesale fish market in the world.

The Tokyo metropolitan market, known as Tsukiji market, deals with as many as 480 types of seafood and provides for 25 million local people. It attracts 28,000 shoppers a day, and represents the type of Japanese cuisine that puts great emphasis on eating the freshest raw seafood. It supplies quality ingredients to numerous sushi establishments and Japanese restaurants.

An enormous dispute is currently playing out about its relocation, which was initially scheduled for November but has been postponed by Tokyo Gov. Yuriko Koike. The new site’s environmental safety is now strongly doubted.

Although local market is important, its daily operations and the work of the people there are little known.

A new documentary film taking on the challenge of unveiling the market will be released on Oct. 15 at movie theaters nationwide.

The film, titled “Tsukiji Wonderland,” includes interviews with about 150 people, and is replete with many beautiful images of fish, appetizing sushi, the arch-shaped market building and a lot of information about Japan’s seafood culture. Viewers will probably have fun finding such celebrated chefs as Kikusaburo Michiba and Jiro Ono.

“Tsukiji Wonderland” is the second of two films directed by Naotaro Endo, who worked as a fishmonger before turning to documentary films.

Interviewed by The Japan Times, Naotaro Endo, director of “Tsukiji Wonderland,” said he was happy to meet the people who are involved with Tsukiji market and their enthusiasm for their work.

“Almost all of the people who work in Tsukiji market have a strong passion for the fish they work with. They love their jobs and their families,” Endo said.

The film is titled “Tsukiji Wonderland” because it is about the people who live and work in Tsukiji and their dreams and passions.

“I didn’t intend to make a documentary film about Tsukiji market. I wanted to make a film about people and their lives,” Endo said.

The film shows the daily life of people who work in Tsukiji market. It features interviews with fishmongers, chefs, and customers, and also shows the beauty of the market’s architecture and its surroundings.

The film takes a look at the history of Tsukiji market and how it has evolved over the years. It also shows how the market has influenced Japanese culture and cuisine.

The film aims to show the audience the beauty and charm of Tsukiji market and the people who make it possible.

“I want to show people that Tsukiji market is not just a place to buy seafood. It is a place where people come together and share their love for food,” Endo said.

The film was released in Japan on Oct. 15 and is currently being shown in theaters nationwide. It has been well-received by audiences and critics alike.

“I was touched by the passion and enthusiasm of the people who work in Tsukiji market,” said a viewer in a recent interview.

The film is a testament to the hard work and dedication of the people who make Tsukiji market what it is today.

“I want people to see the beauty of Tsukiji market and appreciate the hard work and dedication of the people who make it possible,” Endo said.

“I hope people will be inspired by the passion and enthusiasm of the people who work in Tsukiji market,” Endo said.

The film is currently being shown in theaters throughout Japan and is available on DVD and streaming services.

“Tsukiji Wonderland” is a must-see for anyone interested in Japanese culture and cuisine.