

## Lab-cultured eel alternative to an over-fished delicacy? Israel-Japan partnership looks to 2025 launch

Forsea Foods, the only known company working on cell-based eel, has created the first prototype of its cultivated eel. The startup has partnered with Japanese chef Katsumi Kusumoto, executive chef and owner of Tokyo vegan restaurant Saido, to create two traditional dishes using its cultured fish, showcasing its application and potential.

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The news will likely be welcomed by Japan's government, with Prime Minister Fumio Kishida [endorsing](#) cellular agriculture last year and announcing plans to create a sector for these novel foods to reduce the country's climate footprint. "We will develop the environment to create a new market, such as efforts to ensure safety and the establishment of labelling rules, and foster a food tech business originating in Japan," he said.

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While Forsea Foods is the sole company dealing with cultivated versions of the fish, fellow Israeli company [Steakholder Foods](#) unveiled a 3D-printed alternative in December (it plans to include cultured eel cells in the product at a later stage, if costs allow). And New York's [Ocean Hugger Foods](#) and Japanese giant [Nissin](#) already have plant-based eels on the market (using aubergines and soy protein, respectively).

[\*\*This is an excerpt. Read the original post here\*\*](#)