Photos of the Day: Japan's Decimated Fishing Industry Gets New Life

In this Friday, March 7, 2014 photo, Hiromitsu Ito, left, 53, oyster fisherman, and Yuki Miura, 23, fisherman apprentice, work on their boat after harvesting oysters from one of their oyster farms in Ogatsu town, Miyagi prefecture, northeastern Japan. Ito lost his home, his fishing boats, and his oyster beds, following the 2011 tsunami just after he had taken out a loan to begin oyster processing. Ito and his business partners used funds from the membership fees to help fishermen get back up and running. They are also training newcomers like Miura, a fisherman apprentice, hoping to keep the industry alive. **(AP Photo/Koji Ueda)**

Read: Businessmen Breathe Life into Japan's Fishing Industry **[1]**

In this Tuesday, March 4, 2014 photo, employees of Kamaishi Hikari Foods Co., Ltd. retrieve packed frozen squids from an automated machine at the firm's factory in Toni, Kamaishi, northeastern Japan. The company, employs only 25 people but supports hundreds more who sell their catches of octopus, squid, salmon and mackerel for processing right at the water's edge. **(AP Photo/Junji Kurokawa)**

In this Tuesday, March 4, 2014 photo, employees of Kamaishi Hikari Foods Co., Ltd. cut boiled octopus at the firm's factory in Kamaishi, northeastern Japan. In Toni, whose entire port was wrecked by the tsunami, it's about the only game in town. **(AP Photo/Junji Kurokawa)**

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