

Portland State University

PDXScholar

All Sustainability History Project Oral Histories

Special Collections: Sustainability History Project

8-10-2010

Interview with Brandon Hill, Bamboo Sushi, 2010 (audio)

Brandon Hill

Follow this and additional works at: <https://pdxscholar.library.pdx.edu/sustainhist>



Part of the [Food and Beverage Management Commons](#), and the [Sustainability Commons](#)

Let us know how access to this document benefits you.

Recommended Citation

Francoeur, Jeff, "Interview with Brandon Hill, 2010 (audio)" (2010). Sustainability History Project.
<http://archives.pdx.edu/ds/psu/10783>

This Interview is brought to you for free and open access. It has been accepted for inclusion in All Sustainability History Project Oral Histories by an authorized administrator of PDXScholar. Please contact us if we can make this document more accessible: pdxscholar@pdx.edu.

PORTLAND STATE UNIVERSITY ORAL HISTORY PROJECT

INTERVIEW INDEX

INTERVIEWEE: Brandon Hill

Interviewer: Jeff Francoeur

Date: 10 August 2010

Location of Interview: Bamboo Sushi, Southeast Portland

Research Assistant: Jeff Howard transcribed the interview but was not available for the immediate interview.

Interview Series: SUSTAINING NORTHWEST LANDSCAPES & COMMUNITIES

Recording Equipment: DIGITAL RECORDER (WINDOWS MEDIA AUDIO FILE) WITH AN EXTERNAL, OMNIDIRECTIONAL MICROPHONE

Time	Notes
-:23	Intro
:35	1. How long have you lived in Portland? 2. What brought you to Portland [if you were not born here]?
1:01	3. Where were you educated after high school, and in what field(s)?
1:24	4. I noticed that the website leaves sustainability undefined, and that the restaurant would rather be certified sustainable by independent assessors. Do you have a personal definition of sustainability?
2:22	5. What motivated you, along with Kristofor, to start a sustainable sushi restaurant?
3:05	6. Please describe a typical day / week / event?
4:00	7. What community events is the business involved with? - Comm. Events *.
4:50	8. What criteria does a sushi restaurant have to meet to be certified sustainable? - Certification.
6:30	9. What four additional steps is the business taking this year (toward

	sustainability)?
7:10	- Bi-laws, employee treatment.
9:00	10. On the website, you claim to be the only restaurant certified sustainable by the Marine Stewardship Council. Why do you think you're the only one? 11. Are there others that operate in the same manner but haven't gone through the trouble of being certified?
9:42	- Americas Office.
10:10	- San Francisco, London.
11:18	- Overfishing.
12:04	12. What do you think is the possibility of the majority of seafood restaurants being sustainable in the near future? - Future sushi restaurants.
13:07	13. Are there limitations you encounter being a chef working only with sustainably caught fish? - Limitations.
14:22	14. What is your opinion about urban aquaculture? - Would you consider serving fish that had been raised in this manner? Why/Why not? - Urban Aquaculture (and ocean aquaculture).
15:16	- Local RAS.

Time Notes

15:56	- Kampachi.
17:42	- Farm-raised blue-fin.
18:10	15. I saw that Kristofor had an editorial in the Oregonian urging the Obama administration to create a National Ocean Policy? Now that Obama has put said policy into effect, how will it affect the way you and others do business?

