SUGIMOTO Dried Shiitake is The 3rd Umami!!

1st Umami: Glutamate (found in many foods)

2nd Umami: Inosinate (found in meats, fish)

3rd Umami: Guanylate (found in Dried Shiitake)

Synergistic Umami

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\text{Glutamate} \times \text{Inosinate} = 8 \text{ times Umami}
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\text{Glutamate} \times \text{Inosinate} \times \text{Guanylate} = 30 \text{ times Umami}!!
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The SUGIMOTO WAY!

Seedlings will directly re-grow from tree stumps. Also, regular cutting promotes healthy undergrowth for better erosion control.

Sustainable natural log cultivation.

Sweet sap oak

15 years

Setting Shiitake spawn

2 years

Slow Food (supporting 600+ local cultivators)

Harvest (only twice per year)

No pesticides/chémicals