Delicious TAKACHIHOGO Shiitake Mushroom

1. Best Environment for Shiitake Cultivation
   - No chemicals/insecticides used in cultivation and production.
   - Japanese Sweet Sap Oak gives Shiitake a distinctive sweet and deep flavor.

2. Robust umami grown on oak
   - Raised slowly for excellent texture
   - Shiitake grown slowly in low temperatures, nurtured by rain and fog produces an outstanding firm texture.

3. Controlled drying process to maximize taste
   - Brings moisture content to less than 9%, preserves the Shiitake's flavor, and increases Vitamin D 15 times.

4. Tested & proven recipes
   - Recipes developed in-house are enclosed. Check our Facebook page for more news and new recipes every day.

Uniqueness of SUGIMOTO

Procured directly from cultivators + Controlled drying process to maximize taste + Tested & proven recipes  

We receive Shiitake directly from registered growers; a community where with the local growers and we collaborate.
TWO YEARS FROM SPawning TO HarvEst

It takes two years from the initial spawning on logs to the final harvest.

Drills are used to create holes where the master spawn in which shiitake spores have been cultivated will be deposited.

Harvested Shiitake are dried within half a day to ensure good flavor.

NEW SEEDLINGS GROW FROM TREE STUMPS

The forest undergoes a 15-years life cycle.

A cycle that takes many years

It takes 15 years to grow a sawtooth oak from which logs can be cut.

It takes two years from spawning until a shiitake mushroom may be harvested.

After that, shiitake mushrooms will sprout twice a year: in spring and autumn.

15-YEAR-OLD SAWTOOTH OAKS

The best shiitake are cultivated on sawtooth oaks that produce sweet sap. The sawtooth oak produces the biggest acorns.

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Safe & Healthy

Delicious! Healthy! Eco-Friendly!

Natural & Sustainable

We have organic certified products.

The logs last 5 years before replacing. After 5 years the logs will be transferred to a corner of the hodaba (Shiitake cultivation site) as a habitat for rhinoceros beetles which will turn the log into dust.

In the spring, seedlings will grow from sawtooth oak stumps. Thus the oaks on the mountain will regrow after a period of time.