



We won the Grand Prize for the Sustainable Award 2020 =>



Our area is Famous for delicious Shiitake mushroom!

The three prefectures of Oita, Miyazaki, & Kumamoto produce the best & 70% of Japan's total shiitake. We are located in Takachiho which is in the center of this area.

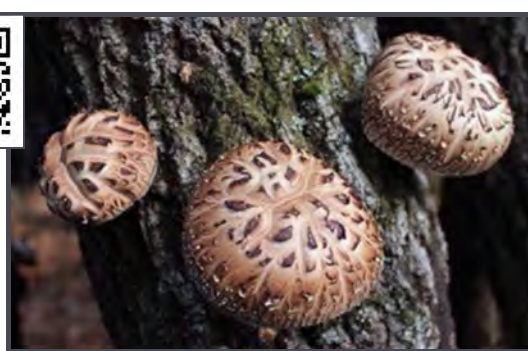
Zen Minestrone



Recipes & Videos
English 200+
日本語 250+
SUGIMOTO



Awesome Taste!



Why SUGIMOTO Shiitake is So Delicious.

1. Raised on natural Japanese Sweet Sap Oak logs
2. Slow and natural cultivation to enrich flavor & texture.
3. High Japanese quality standard for cultivation & drying process.

=> Maximizing natural UMAMI Power!



Vegan Dashi

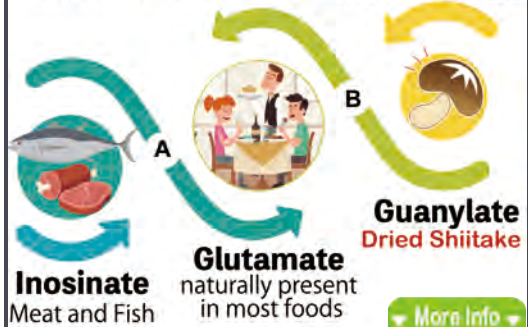
This plant-based Dashi broth is excellent for bringing out the flavors in Japanese-style Zen vegetarian cuisine, "Shojin Ryori". For a deeper Umami taste, it is recommended to add Kanpyo (dried gourd) and grain vinegar.

Ingredients: Serves 2
20g dried shiitake, 20g Kombu (Kelp),
20g Soybeans, 1 liter Water.

Method
1) Dry roast the soybeans in a frying pan until golden brown.
2) Soak the dried Shiitake, Kombu and soybeans in water overnight in the fridge.
3) Bring to a boil and simmer for a while, remove the scum, leave to cool slowly, and then strain before using.



Two Ways To Strengthen Natural UMAMI THE 3RD UMAMI



The secret to the delicious taste of dried shiitake. Umami is strengthened by 2 ways.
A) Glutamate x Inosinate
B) Glutamate x Guanylate

While Inosinate is recognized to add delightful flavor when added to meat and fish dishes, the benefits of dried Shiitake are not as well known.



Delicious Ajillo with Shiitake





Forest-Grown

Grown for excellent taste & texture. Shiitake grown in low temperatures, nurtured by rain & fog slowly absorb natural minerals & moisture to produce an outstanding delicious mushroom. Grown on Japanese Sawtooth Oak, Our Shiitake acquires a distinctive Sweet Deep Flavor with Robust Natural Umami.



Vegetarian Keema Curry



Boost Umami - using grated Shiitake



Introduced by the Japanese National TV (NHK), grating Dried Shiitake into a simple powder and adding it to your cooking greatly improves the Umami flavor. Even adding a little Shiitake powder will bring out the Umami of any of your cooking without adding a strong Shiitake taste.



Cold Water to Maximize Flavor

Reconstituting dried shiitake at a low temperature will enhance their sweetness and umami taste.



Method
1) Rinse the dried shiitake with water to remove any dirt.
2) Put the rinsed shiitake and water in a resealable zipper bag. Close the bag, making sure to remove the air.
3) Leave the bag in a refrigerator overnight to allow the shiitake to be fully reconstituted. (using low temperatures will enhance their sweetness.)
4) Strain the soaking liquid in a fine strainer, such as a tea strainer.
5) Remove the hard stems of the reconstituted shiitake before using. (Stems can be used later in soups, stews, and sauces to add umami.)

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shiitakejapan.com

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New Recipe
2022/3/20



Quick & Easy Koshin Shiitake



It takes just 20 minutes while preparing other ingredients! The easy way to rehydrate dried Shiitake.

Method
1) Snap off the stem of a thin-capped Shiitake mushroom.
2) Place it cap-down in water. Submerge the shiitake evenly by resting a piece of food wrap directly on them in the water.
3) After 5 to 10 minutes, cut the shiitake in half with a knife. Cut off the remaining stem. Water will soak into the shiitake quickly from the freshly cut surfaces.
4) When it is soft enough, you can go ahead and cut the shiitake to your desired shape. The smaller it is cut, the faster it will return to its original texture.
5) When the shiitake has been soaking for about 20 minutes, it's ready for use in cooking.