

# Forest to Table!

## Tastier & Meatier Premium Japanese DONKO Shiitake

### DONKO

A thicker with dome-shaped cap shiitake. Picked earlier and is thicker/meatier than Koshin. Bite-sized, 25-42mm.



ORGANIC Japan's Finest DONKO Shiitake



12-month shelf life



Non-certified Organic Shiitake, & Commercial Size are also available: 300g, 500, 1kg



100% Naturally Forest-Grown

## Dried Shiitake

### ③ Stems

Cut Stems for Umami Bombs

Just soak in water

### ② Dashi Broth

Add to other foods to maximize UMAMI

4 times weight  
1.3 times diameter

### ① Whole Plump Shiitake

## 3 Way USE





# Forest-grown Japanese Shiitake DONKO 70g

SUGIMOTO SHIITAKE, Miyazaki, JAPAN

**Scan to View 250+ Recipes**

Easily amp up Natural Umami For All Cuisines **SEE HOW!**

杉本商店  
100% Natural Growth, No Chemicals / Pesticides  
SUGIMOTO  
Cooking Videos  
USDA ORGANIC  
NET WT 2.47oz(70g)

## Enhances our Forests & Mountains



1) When sawtooth oak is cut, new shoots grow from the stump, and when sunlight reaches the ground, undergrowth and new trees grow.



2) The mountain's water holding capacity will increase, and the young trees have a higher CO2 absorption capacity than old trees.



3) Shiitake cultivation regenerates the forest in about 15 years without planting trees.

## Best Use for Donko

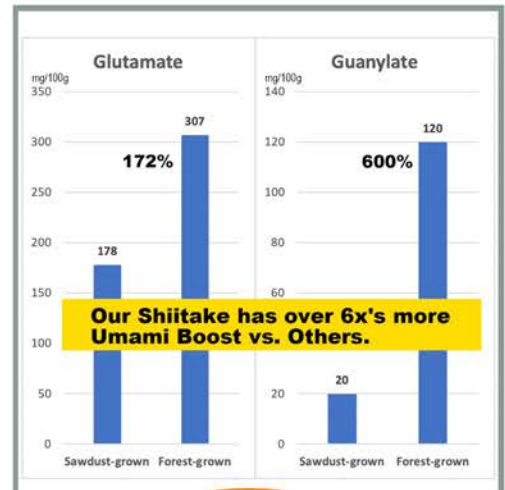
	Donko	Koshin
Larger size, thinner		✓
Thicker & meatier	✓	
Quicker to rehydrate		✓
Use whole	✓	
Use cut		✓
Deeper Umami	✓	

## Different Shiitake for Different Use.

• Donko: thicker, meatier with a smaller diameter (deeper taste, use whole)

## All Shiitake Mushrooms' are NOT Alike

	SUGIMOTO	Other A	Other B	Other C
Country of Origin	Japan	Japan	China	China
Growth Medium	Natural Log	Natural Log / Sawdust	Sawdust	Sawdust
Growth Culture	Forest	Forest / Greenhouse	Greenhouse	Greenhouse
Organic	✓	●	✓	●
Kosher	✓	●	✓	●
Umami & Taste	High	Medium	Low	●
Adaptogens	High	Medium	Low	●
Vitamin D	High	Medium	Low	●
No Chemicals	✓	✓	✓	●
Traceability	✓	●	✓	●
ISO22000	✓	●	✓	●
Fair Trade	✓	●	●	●



Nourished only by natural moisture and nutrients.

2020 SUSTAINABILITY AWARD GRAND PRIZE BY THE JAPANESE GOVT.

