

Forest to Table!

Tastier & Meatier Premium Japanese KOSHIN Shiitake

KOSHIN

Easier & quicker to use requiring less time to rehydrate, 42-75mm. Koshin is best used cut and in stir-fries, soups.



12-month shelf life



ORGANIC Japan's Finest Koshin Shiitake



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 KOSHIN 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 Green No Chemicals / Preservatives
SUGIMOTO
Cooking Videos
株式会社 杉本商店
宮崎県西臼杵郡高千穂町三田井 4-5-2-8
Dried shiitake PRODUCT OF JAPAN
NET WT 2.47oz(70g)
MADE IN JAPAN

Enhances our Forests & Mountains

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- 1) When sawtooth oak is cut, new shoots grow from the stump, and when sunlight reaches the ground, undergrowth and new trees grow.
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- 2) The mountain's water holding capacity will increase, and the young trees have a higher CO2 absorption capacity than old trees.
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- 3) Shiitake cultivation regenerates the forest in about 15 years without planting trees.

Best Use for Koshin

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

Different Shiitake for Different Use.

Koshin: thinner with a larger diameter (easier to cut and use)

All Shiitake Mushrooms' are NOT Alike

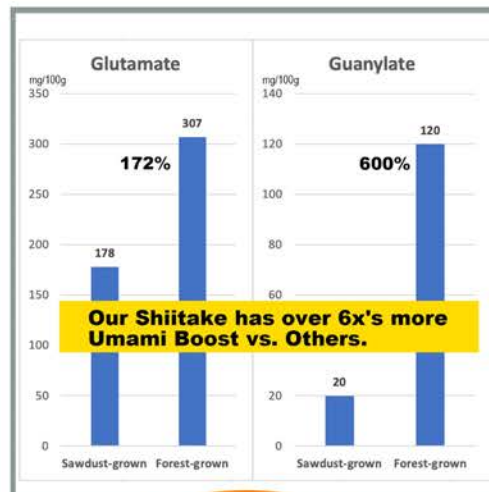
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Other A

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.