



SUGIMOTO



Delicious TAKACHIHOGO Shiitake Mushroom

1

Safe & Healthy

Best Environment for Shiitake Cultivation



No chemicals/insecticides used in cultivation and production.

2

Safe & Healthy

Robust umami grown on oak



Japanese Sweet Sap Oak gives Shiitake a distinctive sweet and deep flavor.

3

Natural & Sustainable

Raised slowly for excellent texture



Shiitake grown slowly in low temperatures, nurtured by rain and fog produces an outstanding firm texture.

Uniqueness of SUGIMOTO

Community Building

Procured directly from cultivators



Top Japanese Quality

Controlled drying process to maximize taste



Community Building

Tested & proven recipes



We receive Shiitake directly from registered growers; a community where with the local growers and we collaborate.

Brings moisture content to less than 9%, preserves the Shiitake's flavor, and increases Vitamin D 15 times.

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

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.

15-YEAR-OLD SAWTOOTH OAKS

The best shiitake are cultivated on sawtooth oaks that produce sweet sap.

The sawtooth oak produces the biggest acorns.



Safe & Healthy

Delicious! Healthy! Eco-Friendly!



Natural & Sustainable



NEW SEEDLINGS GROW FROM TREE STUMPS

The forest undergoes a 15-years life cycle.



U PAREVE
Kosher approved

We have organic certified products.

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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.

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.