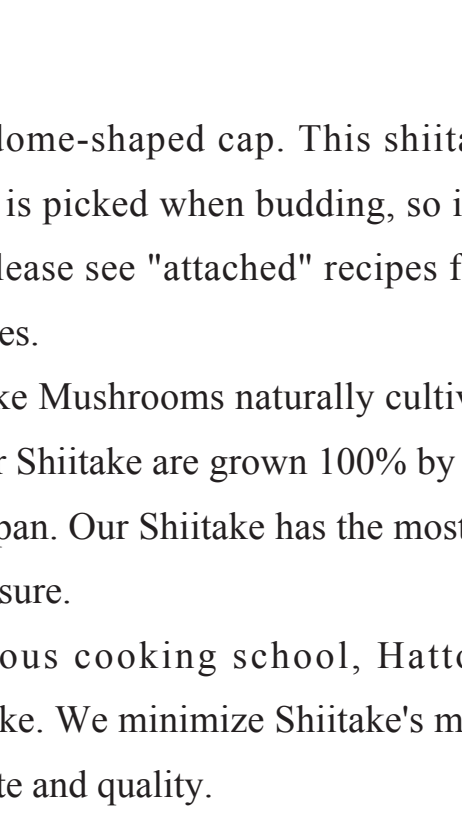


Ranked in the top 10 on Amazon Japan,  
US, and Europe



## Japanese Dried Shiitake DONKO

25-42mm, 70g



### Product Advantage

1. Thick and meaty, dome-shaped cap. This shiitake mushroom is called "Donko" (dōnggū) and is picked when budding, so it is meatier than Koshin, bite-size, 25-42mm. Please see "attached" recipes for instructions and other delicious Shiitake recipes.

2. Forest-grown Shiitake Mushrooms naturally cultivated outdoors on special sweet sap oak logs. Our Shiitake are grown 100% by local farmers on Kyushu, a Southern Island of Japan. Our Shiitake has the most natural Vitamin D, 6880 IU/100g, by UVB exposure.

3. Japan's most famous cooking school, Hattori Nutrition College, recommends our Shiitake. We minimize Shiitake's moisture to less than 9% to preserve a premium taste and quality.

Product standards	
Net content	70g
Ingredients	Shiitake mushroom (Natural log cultivation)
Temperature zone	Room temperature
Precautions for preservation	Keep away heat and moisture and direct sunlight. Best stored in a dry place
Best-by date	365 days
Domestic retail price (tax excluded)	1,000 JPY

Shiitake mushrooms grown on sawtooth oak trees

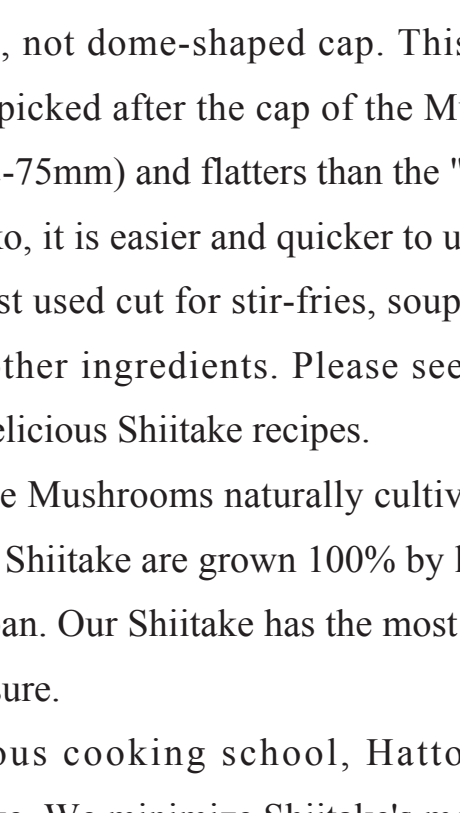
that produce sweet sap. Conveniently sized for

easy cutting according to use.



## Japanese Dried Shiitake KOSHIN

42-75mm, 70g



### Product Advantage

1. Flat and easy to use, not dome-shaped cap. This Shiitake mushroom is called "Koshin" and is picked after the cap of the Mushroom blooms into an umbrella. It is larger (42-75mm) and flatters than the "Donko." Since Koshin is less thick than the Donko, it is easier and quicker to use, requiring less time to rehydrate. Koshin is best used cut for stir-fries, soups, sauces, where smaller pieces are used with other ingredients. Please see "attached" recipes for instructions and other delicious Shiitake recipes.

2. Forest-grown Shiitake Mushrooms naturally cultivated outdoors on special sweet sap oak logs. Our Shiitake are grown 100% by local farmers on Kyushu, a Southern Island of Japan. Our Shiitake has the most natural Vitamin D, 9680 IU/100g, by UVB exposure.

3. Japan's most famous cooking school, Hattori Nutrition College, recommends our Shiitake. We minimize Shiitake's moisture to less than 9% to preserve a premium taste and quality.

Product standards	
Net content	70g
Ingredients	Shiitake mushroom (Natural log cultivation)
Temperature zone	Room temperature
Precautions for preservation	Keep away heat and moisture and direct sunlight. Best stored in a dry place
Best-by date	365 days
Domestic retail price (tax excluded)	1,000 JPY



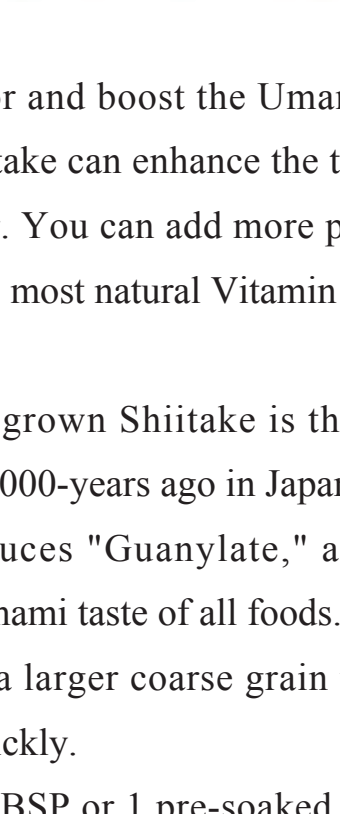
Wild shiitake mushrooms grown outdoors

on sawtooth oak logs, which bleed sweet sap, produced in the Kyushu region

You will need less salt in your dishes,

because Guanylic acid contained in the product enhances their savory flavor.

## Forest-grown Shiitake powder 40g



Greatly improve the flavor and boost the Umami of any of your cookings!

Unlike Dried Porcini, Shiitake can enhance the taste of your cooking without adding a mushroom flavor. You can add more powder to produce a Shiitake flavor. Our Shiitake has the most natural Vitamin D, 5440 IU (136mcg) / 100g, by UVB exposure.

Zen monks found Forest-grown Shiitake is the best Umami enhancer for Vegan Cuisine more than 1000-years ago in Japan. The drying and rehydrating process of Shiitake produces "Guanylate," a natural Umami energizer. Guanylate amplifies the Umami taste of all foods.

Our Shiitake Powder has a larger coarse grain to add a deeper flavor and a finer grain to add flavor quickly.

Recommendation: 1 dry TBSP or 1 pre-soaked tsp serves four. By adding a little water and waiting 10 minutes before using, maximizes 3x the Umami Flavor! Store in a dry and cool place.

Product standards	
Net content	40g
Ingredients	Shiitake mushroom (Natural log cultivation)
Temperature zone	Room temperature
Precautions for preservation	Keep away heat and moisture and direct sunlight. Best stored in a dry place
Best-by date	365 days
Domestic retail price (tax excluded)	700 JPY

### Major exporting countries

USA, EU, TAIWAN, HONGKONG, SINGAPOLE, KUWAIT, ISRAEL

### Awards or prizes won / accomplishments



**Selected as one of the Companies Driving Regional Growth by the Ministry of Economy, Trade and Industry in Japan**

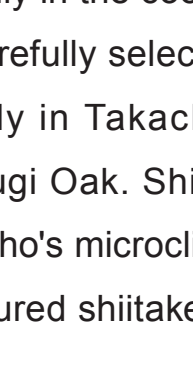
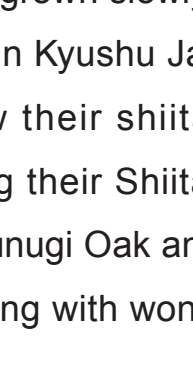
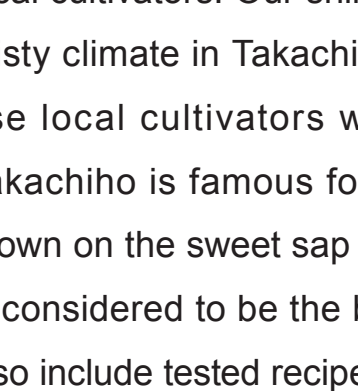


**Received the grand prize of the Sustainability Award 2020 from the Ministry of Agriculture, Forestry and Fisheries of Japan**



**Won the Superior Taste Award 2019 from ITQI**

### Acquisition of certification



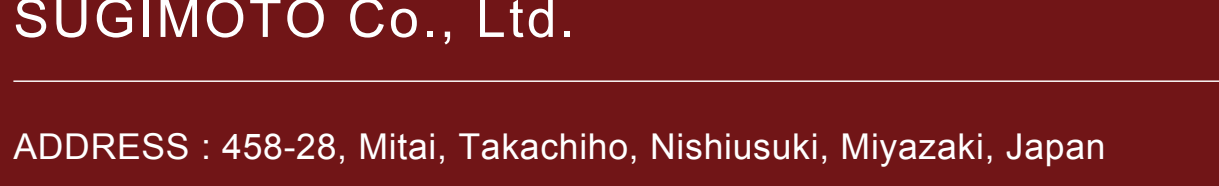
### Company overview

SUGIMOTO Co., Ltd.

### Dried shiitake mushrooms produced in an area rich in sawtooth oak logs

Sugimoto Shiitake promotes natural and sustainable cultivation using only local cultivators. Our shiitake are grown slowly and naturally in the cool and misty climate in Takachiho area in Kyushu Japan. We carefully select and use local cultivators who grow their shiitake naturally in Takachiho. Takachiho is famous for growing their Shiitake on Kunugi Oak. Shiitake grown on the sweet sap of the Kunugi Oak and in Takachiho's microclimate is considered to be the best tasting with wonderfully textured shiitake. We also include tested recipes.

We use far-infrared drying to keep the moisture content 9% or less (normally about 12%) at the time of shipment to maintain the savory flavor of fresh-dried shiitake mushrooms as long as possible. Irradiated with ultraviolet at the same time, our dried shiitake mushrooms contain the highest amount of natural vitamin D among all foods. For instance, brown hakeiling contains 6,880 IU (172 µg)/100 g (higher than dried wood ear, which contains 128.5 µg/100 g).



SUGIMOTO Co., Ltd.

ADDRESS : 458-28, Mitai, Takachiho, Nishiusuki, Miyazaki, Japan  
TEL +81-982-72-3456 FAX +81-982-72-5305  
<https://sugimoto.trustpass.alibaba.com/>