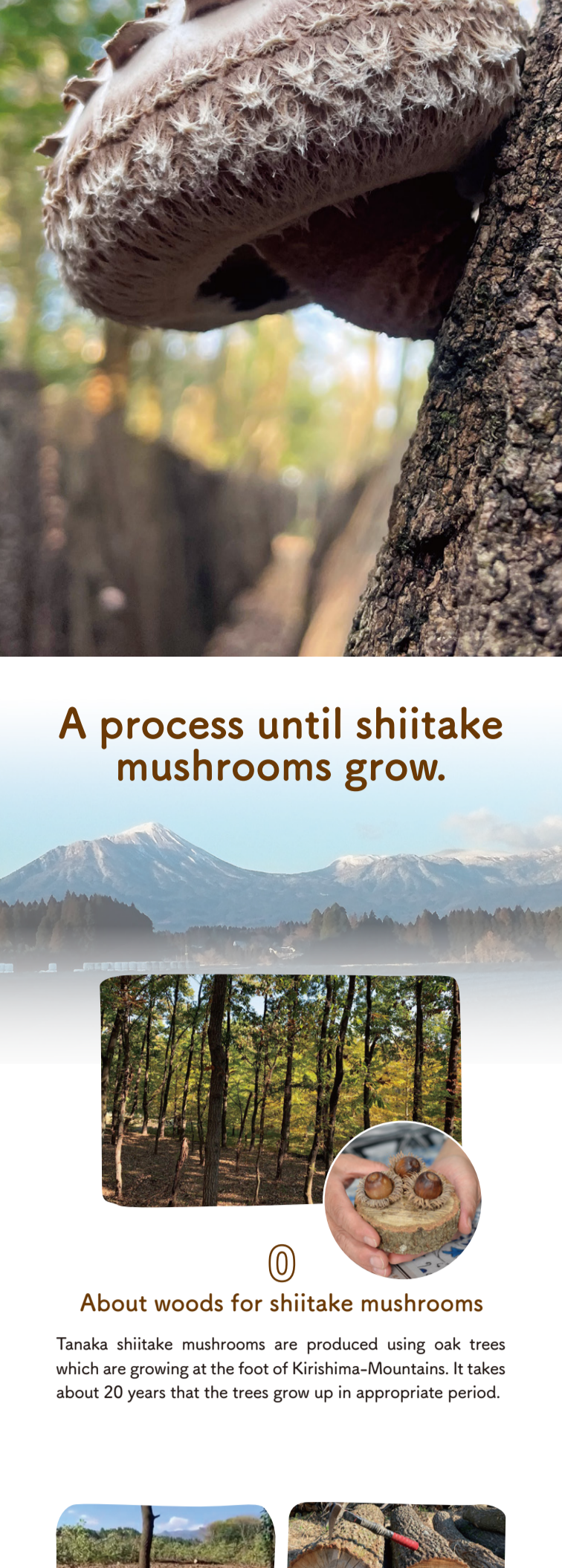


Kirishima's blessings

田中椎茸

TANAKA SHIITAKE



A process until shiitake mushrooms grow.



0

About woods for shiitake mushrooms

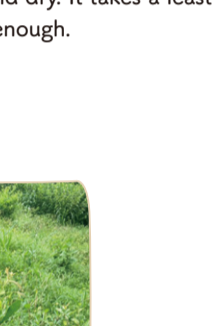
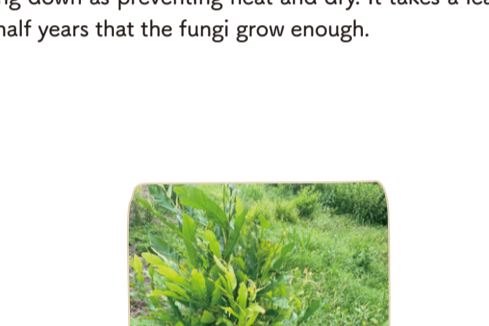
Tanaka shiitake mushrooms are produced using oak trees which are growing at the foot of Kirishima-Mountains. It takes about 20 years that the trees grow up in appropriate period.



1

Cutting and Dividing

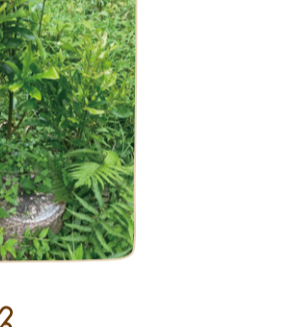
In early winter when the whole mountains turn red, the oak trees are cultivated. After that, the trees are divided 120cm length as wood logs for shiitake mushrooms.



2

Shiitake fungi plantation (koma-uchi)

Shiitake fungi are planted on the trees by hand from winter to early spring.



3

Shiitake fungi spread and colonize

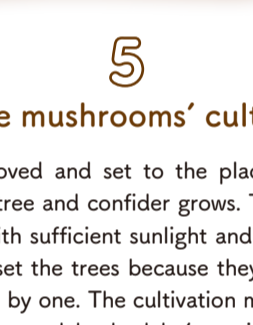
The fungi spread and colonize over the trees which are laid folding down as preventing heat and dry. It takes a least one and half years that the fungi grow enough.



4

New tree buds start to grow

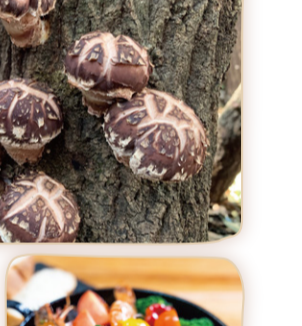
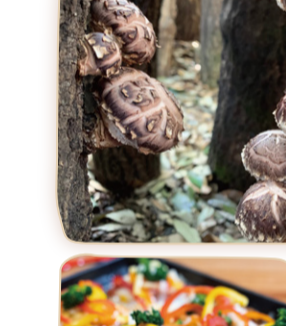
New tree buds will sprout on the cut stumps, and it is time for felling after 15 to 20 years later.



5

Shiitake mushrooms' cultivation

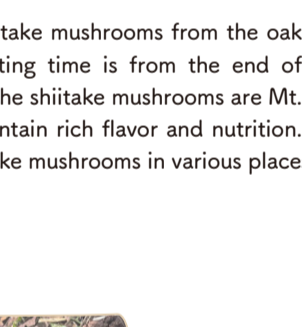
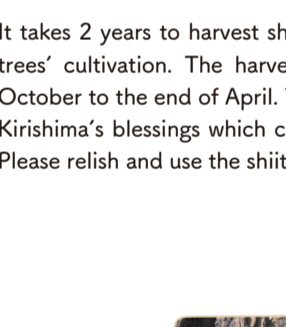
The trees are moved and set to the place called hodaba where broadleaf tree and confider grows. The setting of the trees is careful with sufficient sunlight and good ventilation. It's very hard to set the trees because they are arranged by human hands one by one. The cultivation method of shiitake mushrooms is managed by hodaba's environment which is under controlled humid, temperature, sunlight, etc. It keeps until the time of the harvesting of shiitake mushrooms.



6

Harvest~Dining

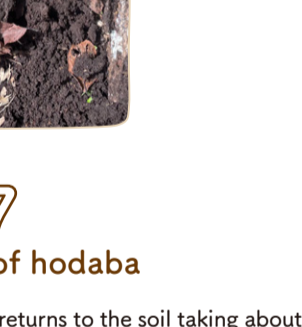
It takes 2 years to harvest shiitake mushrooms from the oak trees' cultivation. The harvesting time is from the end of October to the end of April. The shiitake mushrooms are Mt. Kirishima's blessings which contain rich flavor and nutrition. Please relish and use the shiitake mushrooms in various places



7

The end of hodaba

The hodaba withers away and returns to the soil taking about 5 years.

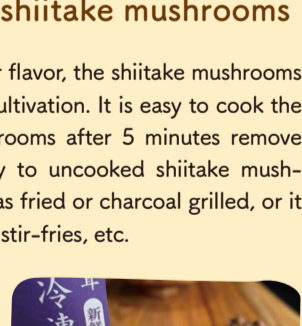
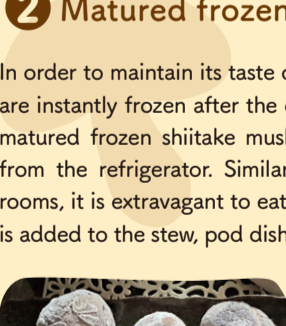


The world of shiitake mushrooms

Let's use shiitake mushrooms depending on various usages.

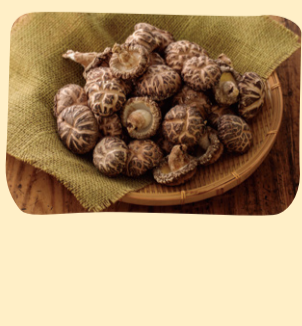
1 Seasonal taste, uncooked shiitake mushrooms

Shiitake mushrooms' harvest time is from the end of October to the end of April. Particularly, the fleshy with great texture or flavorful of the mushrooms is exquisite. It is extravagant to eat as fried or charcoal grilled mushrooms.



2 Matured frozen shiitake mushrooms

In order to maintain its taste or flavor, the shiitake mushrooms are instantly frozen after the cultivation. It is easy to cook the matured frozen shiitake mushrooms after 5 minutes remove from the refrigerator. Similarly to eat as fried or charcoal grilled, or it is added to the stew, pod dish, stir-fries, etc.

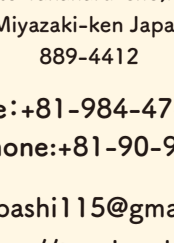


3 Universal food: dry mushrooms

Dry mushrooms are most popular in shiitake mushrooms' products. They are used as boiled, fried, or stir fry. In general, the dry mushrooms are soaked in water for 24 hours in order to be soft and cooked. The dry mushrooms, which are made by the low-temperature drying methods, are able to retuning soft with hot water about 15 minutes. The flavor ingredient from the dry mushrooms is two times more than general dry mushrooms.



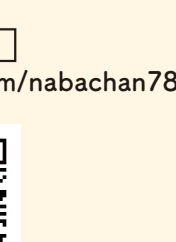
- Milk
- Tomato ketchup
- (Tomato sauce)
- Water



Qualification・Certification



Organic JAS Certification



Hinata GAP Certification



田中椎茸

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