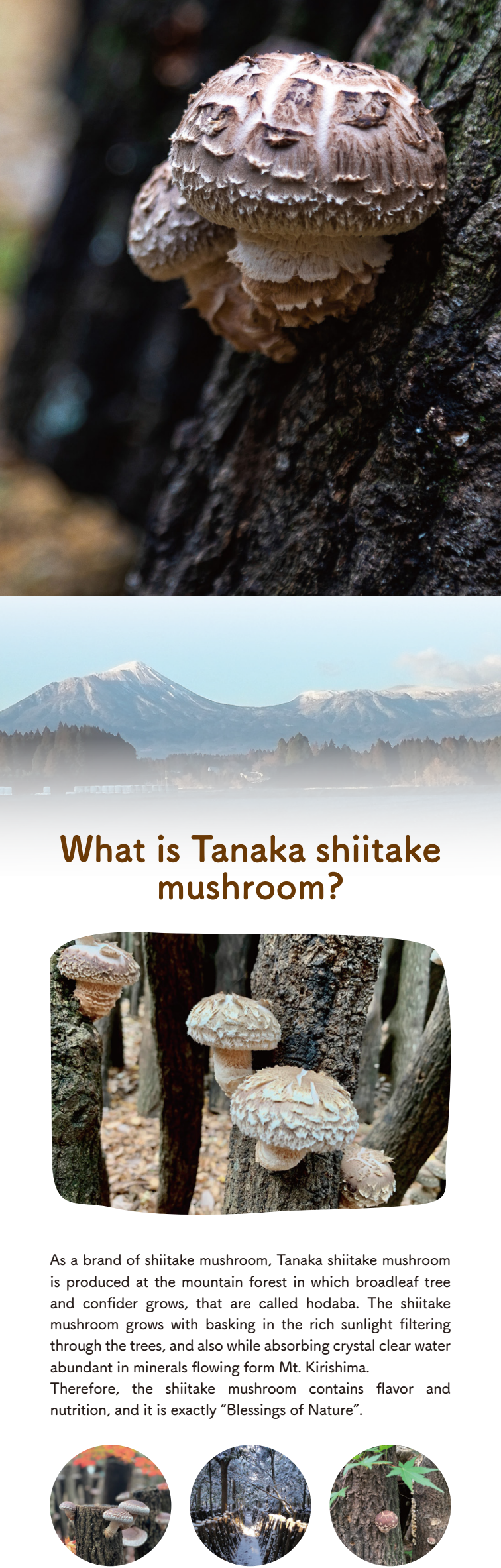


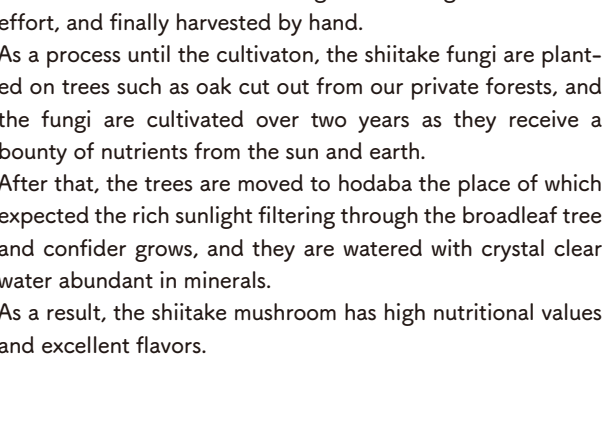
Kirishima's blessings

田中椎茸

TANAKA SHIITAKE



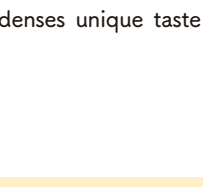
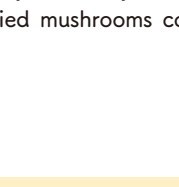
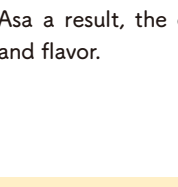
What is Tanaka shiitake mushroom?



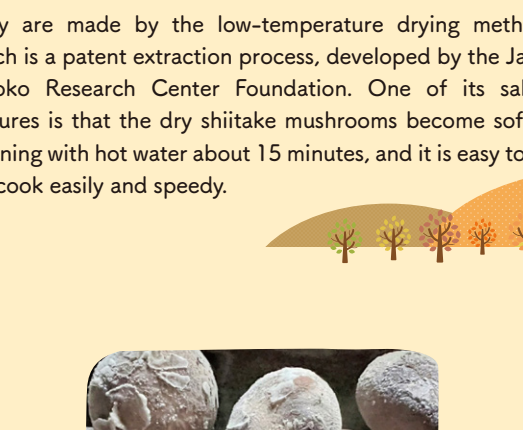
As a brand of shiitake mushroom, Tanaka shiitake mushroom is produced at the mountain forest in which broadleaf tree and confider grows, that are called hodaba.

The shiitake mushroom grows with basking in the rich sunlight filtering through the trees, and also while absorbing crystal clear water abundant in minerals flowing from Mt. Kirishima.

Therefore, the shiitake mushroom contains flavor and nutrition, and it is exactly "Blessings of Nature".



All Tanaka shiitake mushroom is cultivated using wood logs by home production, and it means safe and secure.



Tanaka shiitake mushroom is grown with great time and effort, and finally harvested by hand.

As a process until the cultivation, the shiitake fungi are planted on trees such as oak cut out from our private forests, and the fungi are cultivated over two years as they receive a bounty of nutrients from the sun and earth.

After that, the trees are moved to hodaba the place of which expected the rich sunlight filtering through the broadleaf tree and confider grows, and they are watered with crystal clear water abundant in minerals.

As a result, the shiitake mushroom has high nutritional values and excellent flavors.

Tanaka shiitake mushrooms are dried by traditional wood drying chamber

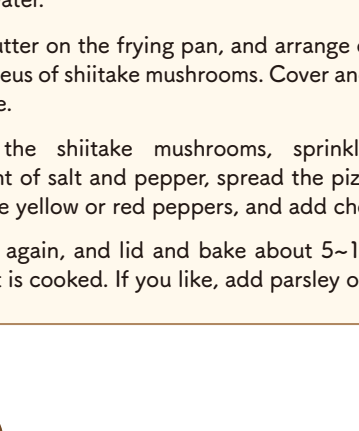


The mushrooms harvested dry out with taking two days and two nights in traditional wood drying chamber.

The wood drying chamber is filled with heat by burned woods, so the mushrooms dry out slowly over time.

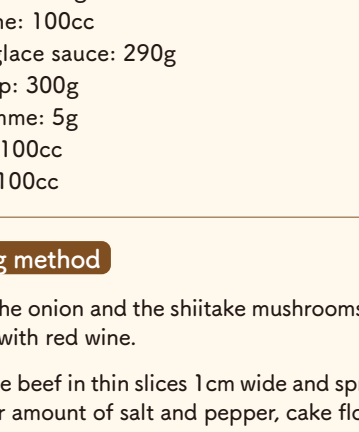
As a result, the dried mushrooms condense unique taste and flavor.

The shiitake mushroom is more familiar with foodstuffs.



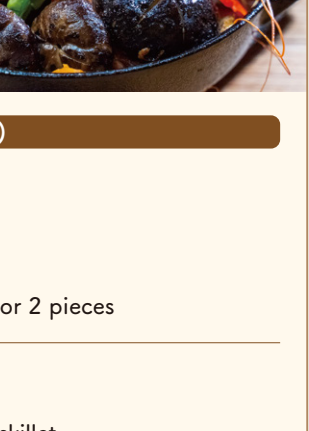
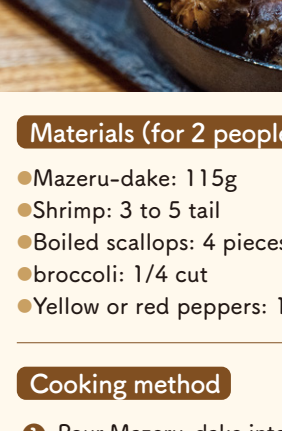
Low temperature dry shiitake mushrooms

They are made by the low-temperature drying methods, which is a patent extraction process, developed by the Japan Kinoko Research Center Foundation. One of its salient features is that the dry shiitake mushrooms become soft by retuning with hot water about 15 minutes, and it is easy to use for cook easily and speedy.



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 cut the matured frozen shiitake mushrooms with knives after 5 minutes from the refrigerator. Its tasty flavor will increase more by cooking methods. Therefore, they are adopted many restaurants, and receive high reputation from famous chefs.



Nuru-dake

Nuru-dake is one dish menu using the dry shiitake mushrooms. The most common method to make the dish is to stew with reconstituted the dry shiitake mushrooms with water in paste to eat, olive oil, black garlic, salt, and chilies. It is not only to eat with toasts, puff pastries, or crackers, but also to use as condiments for risottos or meat sauce.



Mazeru-dake

Mazeru-dake is one dish menu using the dry shiitake mushrooms. The method to make the dish is to stew with reconstituted the dry shiitake mushrooms with water, olive oil, black garlic, salt, and chilies. The dish has dense tasty flavor, and enjoy the original texture of shiitake mushrooms. From seafood spaghetti to seafood ahijo, it can be used in a myriad of ways, and it brings out the flavor of ingredients very tasty.

RECIPE

1

Pizza with dry shiitake mushrooms

Materials (for 2 people)

- Middle size dry shiitake mushrooms: 6 pieces
- Yellow or red peppers: 2 or 3 pieces
- Pizza sources: as you wish
- broccoli: as you wish
- cheese: as you wish
- Butter: 20g
- salt and pepper: a little

Cooking method

- 1 Cut off the stem of shiitake mushrooms reconstituted with water.
- 2 Put butter on the frying pan, and arrange downward the pileus of shiitake mushrooms. Cover and cook for a while.
- 3 Turn the shiitake mushrooms, sprinkle proper amount of salt and pepper, spread the pizza sauces, put the yellow or red peppers, and add cheese.
- 4 Cover again, and lid and bake about 5-10 minutes until it is cooked. If you like, add parsley or Tabasco.

RECIPE

2

Beef Stroganoff with dry shiitake mushrooms

Materials (for 2 people)

- Middle size dry shiitake mushrooms: 4 pieces
- A cut of beef: 150g
- Middle size onion: 1 piece
- Salt and pepper: a little
- Cake flour: a little
- Butter: 12g
- Liquid seasonings
 - red wine: 100cc
 - demi-glace sauce: 290g
 - ketchup: 300g
 - consomme: 5g
 - water: 100cc
- Cream: 100cc

Cooking method

- 1 Slice the onion and the shiitake mushrooms reconstituted with red wine.
- 2 Cut the beef in thin slices 1cm wide and sprinkle with proper amount of salt and pepper, cake flour.
- 3 Put the butter into cooker, fry ① on low heat. When fire passes, add ② and liquid seasonings, and stew for 30 minutes while mixing.
- 4 After ③, add cream while mixing. *note; stew with adjusting heat.
- 5 It is finished after 5 to 10 minutes stewing. It has a mellow taste topping with a little cream.

RECIPE

3

Ahijo with Mazeru-dake

Materials (for 2 people)

- Mazeru-dake: 115g
- Shrimp: 3 to 5 tail
- Boiled scallops: 4 pieces
- broccoli: 1/4 cut
- Yellow or red peppers: 1 or 2 pieces

Cooking method

- 1 Pour Mazeru-dake into skillet
- 2 Preboil the broccoli
- 3 Cut ② or the peppers into bite-size pieces, other favorite vegetables, and then add the shrimp and boiled scallops into the skillet.
- 4 It is finished after 10 to 15 minutes cooked.

Qualification・Certification

Organic JAS Certification

Hinata GAP Certification

田中椎茸

TANAKA SHIITAKE

3600-2 Nishifumoto Takaharu-cho, Nishimorokata-gun, Miyazaki-ken Japan 889-4412

Phone: +81-984-47-4178

Mobile phone: +81-90-9206-5385

[Mail] nabashi115@gmail.com

[HP] https://tanaka-shiitake.com

[Facebook]

https://www.facebook.com/nabachan78/

