

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.



We have organic certified products.

U PAREVE
Kosher approved

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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.