PLANT FACT SHEET

Pholiota nameko (T. Ito) S. Ito & S. Imai

GENUS *Pholiota* **FAMILY** Strophariaceae

COMMON NAMES Namekotake, Nameko, Slime mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus, Vegetable

The fruiting bodies are eaten. They are used in miso soup.

DESCRIPTION

A mushroom. It grows on logs and stumps. They have a distinctive slippery coating. The caps are small, round and honey-coloured. The stems are long, thick, pale and curved.

HABITAT

It is a tropical plant. It is grown in Japan.

PRODUCTION

Harvesting and Seed Production

The mushroom are ready for harvesting after about 6 weeks.

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