

# PRESS RELEASE

June 3, 2022



Media Contact  
Tony Sugimoto  
Owner, CMO  
SUGIMOTO SHIITAKE  
+81-90-2714-7654  
[tony@sugimoto.co](mailto:tony@sugimoto.co)

AMAZING SHIITAKE

*Our Story*

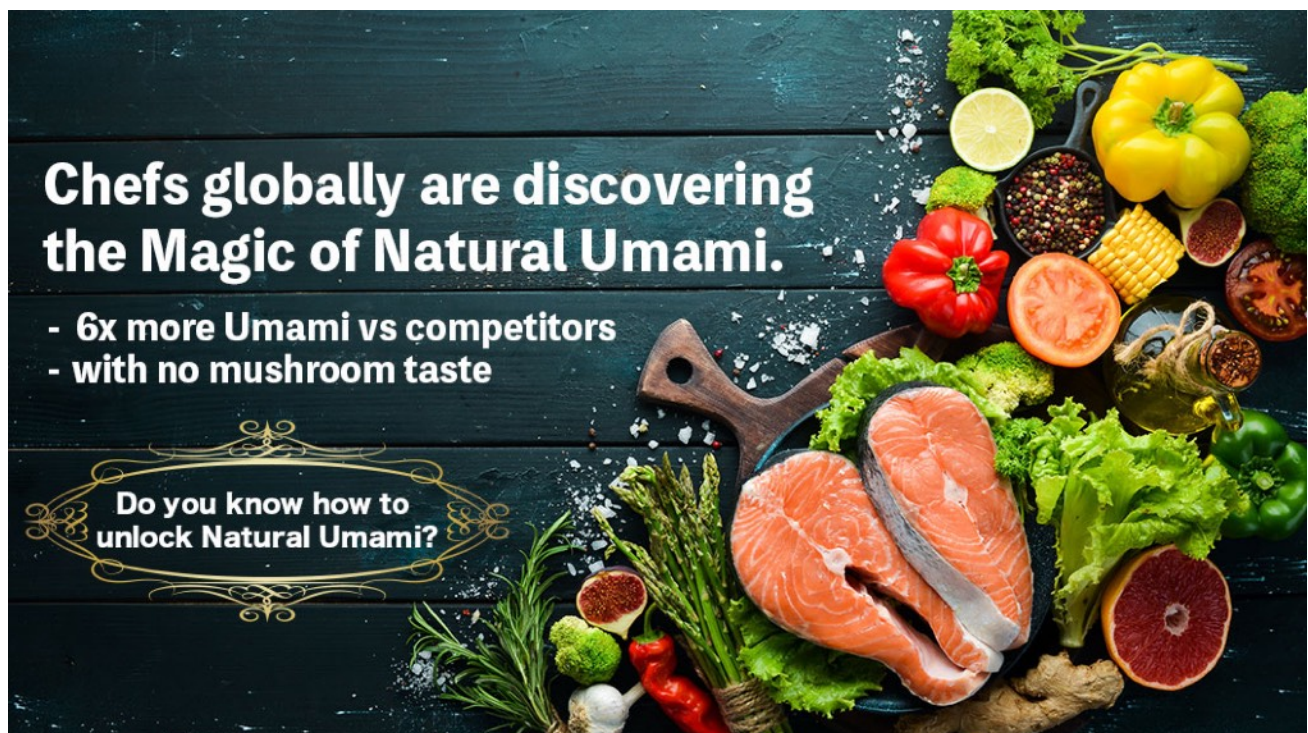
Japan's Sustainable Grand Award 2020  
FOREST-GROWN JAPANESE SHIITAKE MUSHROOM

**6th "JAPAN'S FOOD" EXPORT FAIR**  
**Booth 10-55** See updates!

**Our Forest-Grown Shiitake will amp up Umami in any cuisine!**

Did you know that:

- only **dried** Shiitake can provide an **Umami** booster called Guanylate
- dried Shiitake is the **secret ingredient** to improve the taste of Japanese Dashi & **Zen Cuisine**.
- our rehydrated **Shiitake broth becomes a Dashi** (not possible with other Asian Competitors' products)



Read more => <https://sugimoto.co/en/JPfood-export-fair/>

Japanese Sweet Sap Oak & our unique micro-climate produces the best-tasting Shiitake. Rave **reviews from NY Vegandale Fest** and on **Amazon.com**

Press Kit => <https://sugimoto.co/en/press-kit/>