

# PRESS RELEASE

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DELICIOUS SHIITAKE

*Our Story*

Grand Prize for the Sustainable Award 2020  
FOREST-GROWN SHIITAKE MUSHROOM FROM JAPAN

SPECIALTY FOOD LIVE! MAY 2021  
See our latest updates!

Our dried shiitake is recognized as the most sustainable food source on earth. **Japanese government MAFF awarded us the Grand Prize** for Sustainability for 2020. Click! => [Youtube](#)

**Michelin awarded Most Sustainable Chef in NYC, Jehangir Mehta** (chef/owner of Graffiti Earth) selected SUGIMOTO Shiitake as his favorite out of 60 food products from Kyushu, Japan. He also mentioned our Shiitake as the most sustainable food produce. (Photo below) Click! => [Youtube](#)

Japanese Sweet Sap Oak & our unique micro-climate produces the best tasting Shiitake in Japan. You can read the **reviews of the Americans** on [Amazon.com](#)

Our "Forest-Grown Shiitake Powder" product is a powerful Natural Umami Booster which was very well received by Seasonings buyers in Food LIVE! 2020. Our **purest Shiitake powder brings out the best UMAMI tastes, not by masking or adding another flavor**, 6 times stronger than other artificially sawdust-grown shiitake. Our presentation: Click! => [https://youtu.be/\\_vQxdQmKnY](https://youtu.be/_vQxdQmKnY)  
If interested, **we will send you a free sample soon**. We will need a name, address, and phone # to ship. **Boost UMAMI, Reduce Salt!**

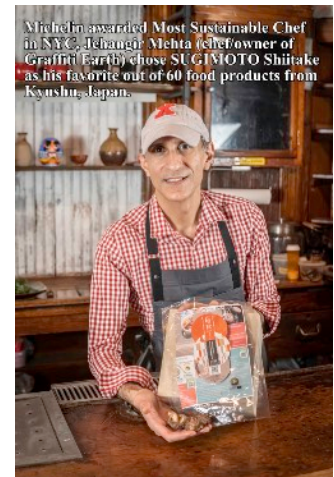
Only small-scale farmers can grow these Shiitake. **Families living deep in the mountains grow Shiitake in harmony with nature**. We closely collaborate with our local community dedicated to naturally producing the most delicious Shiitake. Each of our grower's tailors and fine-tune their cultivation to the ever-changing weather and their different micro-climates. More information => [Dedication to Natural Shiitake](#)

Dried Shiitake creates **THE 3RD UMAMI** which is not present in most foods. Our dried Shiitake has the **most Vitamin D** content of any natural foods. Very **Vegan friendly!** For more details regarding [the 3RD UMAMI click here](#). [Video about UMAMI Basics](#).

PLEASE Look into our [Home page](#) for information on our company, products and 190+ [delicious Shiitake recipes](#) (English & Japanese).

Company Introduction => <https://sugimoto.co/en/about-us/company-introduction/>  
Executive Profiles => <https://sugimoto.co/en/about-us/our-team/>

If you have any questions, comments or would like to meet with us,  
Please Contact Tony Sugimoto => [tony@sugimoto.co](mailto:tony@sugimoto.co)



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