

PRESS RELEASE

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

DELICIOUS SHIITAKE

Our Story

FANCY FOOD 24/7 & Natural Products Expo Virtual
See our latest updates!

The integration of Vegan and Zen Cuisine is a perfect harmony!

"Shojin Ryori" is the art of Zen cooking, a plant-based approach to simple preparations, with expert attention to quality, wholesomeness, and flavor.

Dried Shiitake mushrooms, concentrated sources of Umami, have been the critical backbone of countless Zen dishes.

Shiitake can enhance the Umami taste of Vegan cooking.

Read these blogs, and indulge in the delicious virtual tasting!

We are collaborating with [Hannah Kaminsky](#), a Vegan cookbook author.



Delicious Vegan Zen cooking blog

[Umami Shiitake Burgers with Shiitake Aioli](#)

[Seared Hearts of Palm Scallops with Cauliflower Puree](#)

[Shojin Minestrone Soup](#)

[Nut Cheese-Stuffed Shiitake Mushrooms](#)

[Shiitake Stroganoff](#)

[Shiitake Tacos](#)

We enclose a recipe sheet in our Shiitake, which links to 190+ cooking movies.

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](#)

Organic products are now available on Kroger! => [kroger.com](#)

Press kit => <https://sfs.vporoom.com/SUGIMOTO>