

PRESS RELEASE

FOR IMMEDIATE RELEASE
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DELICIOUS SHIITAKE

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

Our Story

Natural Products Expo West 2022 Booth 139
See our latest updates!

Come and taste our Forest-grown Shiitake at EW22 booth139!

Did you know that:

- only **dried** Shiitake can provide an **Umami** booster called Guanylate
- our Shiitake provides **x6 the Guanylate** of other Asian competitors
- the **secret ingredient** to improve the taste of **Zen Cuisine** is to use dried Shiitake

Read more => <https://sugimoto.co/en/zen-umami/>

Read these blogs to enjoy a creative virtual tasting Shiitake journey!
We are collaborating with [Hannah Kaminsky](#), a Vegan cookbook author.



**Delicious Vegan Zen
cooking blog**

[Umami Shiitake Burgers](#)

[Zen Minestrone Soup](#)

[Shiitake Stroganoff](#)

[Vegan Worcestershire sauce](#)

[Shiitake Bacon](#)

[Vegan Gravy](#)

[Shiitake Stuffing](#)

[Shiitake Shepherd's pie](#)

[Shiitake Tacos](#)

Japanese Sweet Sap Oak & our unique micro-climate produces the best-tasting Shiitake in Japan. Rave **reviews from [NY Vegandale Fest](#)** and on **[Amazon.com](#)**

Organic products are now available on Kroger! => [kroger.com](https://www.kroger.com)

Our Website => <https://sugimoto.co/en/>