

# PRESS RELEASE

FOR IMMEDIATE RELEASE  
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NATIONAL  
RESTAURANT  
ASSOCIATION  
SHOW 2022  
**SUGIMOTO**

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DELICIOUS SHIITAKE

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

*Our Story*

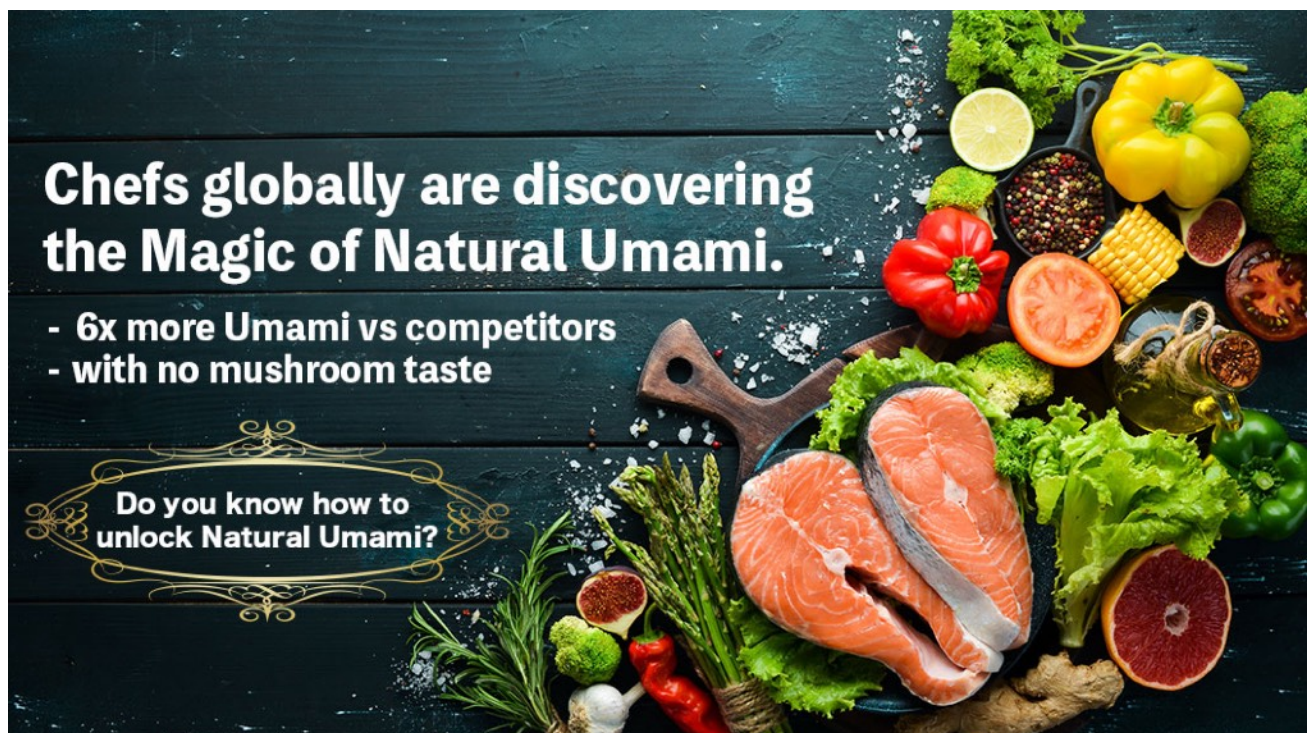
**National Restaurant Association Show 2022**  
**Booth 8821** See our latest updates!

## 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 improving the taste of **Zen Cuisine** & Japanese Dashi
- our rehydrated Shiitake broth is dashi (not possible with other Asian Competitors' products)

Read more => <https://sugimoto.co/en/nra2022/>



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)**

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