

PRESS RELEASE

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AMAZING SHIITAKE

Our Story

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

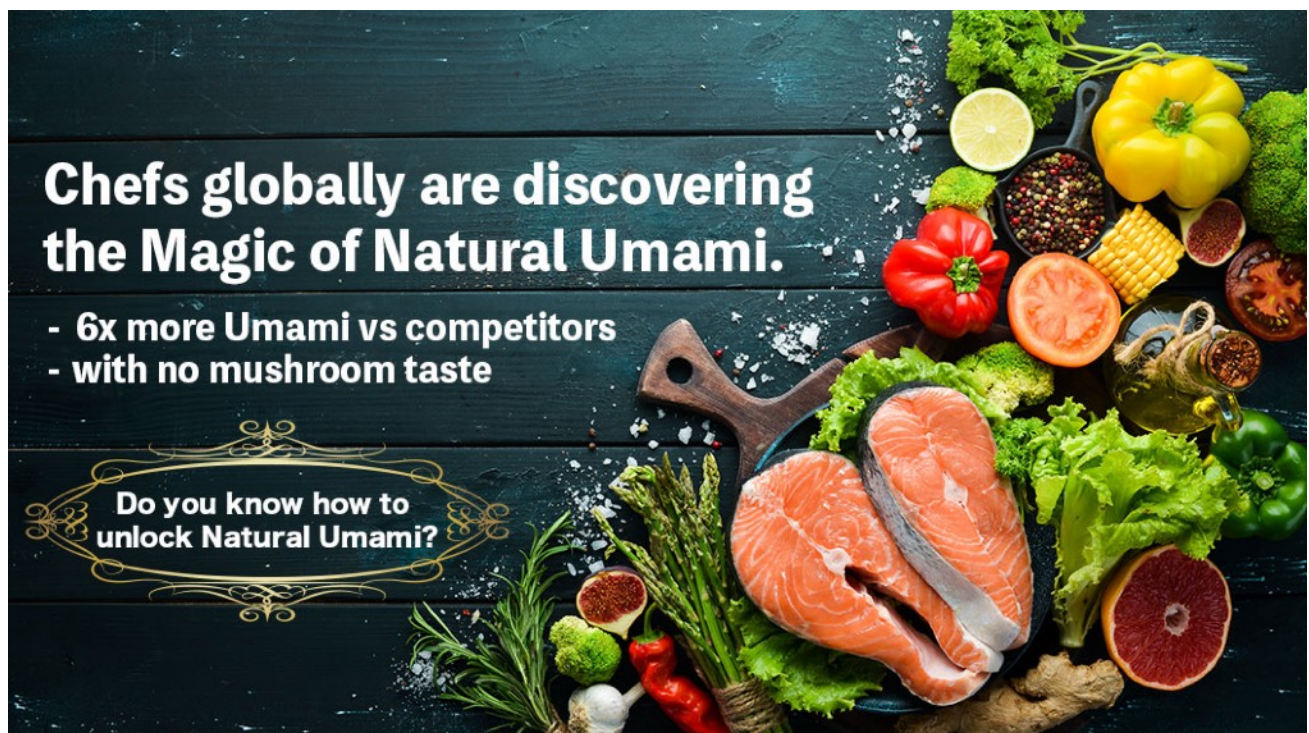
2022 Summer Fancy Food Show
Booth 100 See updates!

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/SFFS22/>



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

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

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