

PRESS RELEASE

SUGIMOTO SHIITAKE

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FOR IMMEDIATE RELEASE
JANUARY 7, 2019

DELICIOUS SHIITAKE

Our Story

DELICIOUS SHIITAKE MUSHROOM FROM JAPAN

SF WINTER FANCY FOOD SHOW, MOSCONE CENTER
JANUARY 19(SUN)-21(TUE)10:00-17:00
WITHIN THE JETRO JAPAN PAVILION [Booth 859](#)

1ST 100% NATURALLY GROWN JAPANESE SHIITAKE (+ORGANIC & KOSHER!) SUGIMOTO SHIITAKE,"THE 3RD UMAMI" TO LAUNCH AT WFFS.

*Japanese Sweet Sap Oak & our unique micro-climate produces the **best tasting Shiitake** in Japan. We are the most popular dried Shiitake on [Amazon Japan!](#)*

Sugimoto Shiitake are **100% naturally grown** on Japanese Sweet Sap Oak logs in Kyushu, Japan. Our 1000-year-old Traditional Japanese cultivation approach is environmentally sustainable and supports over 600 small local cultivators from the 1950s. Cultivation video => [Oita Pref.](#) [Miyazaki Pref.](#)

Dried Shiitake creates **THE 3RD UMAMI**, which is not present in most foods. Our dried Shiitake has the **most Vitamin D** content of any vegetable foods & contains 43x the Japanese average. 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 many [delicious Shiitake recipes \(English, Japanese & Chinese\)](#).

See our customer review on Amazon.com.
[DONKO70g](#) [KOSHIN70g](#)

Facebook <https://fb.com/JapaneseShiitake/>
Instagram https://www.instagram.com/Shiitake_Japan/

[Other interesting documents](#) regarding SUGIMOTO Shiitake.

PLEASE VISIT the SUGIMOTO Shiitake [BOOTH 859](#) @ the WFFS. We will provide delicious **UMAMI food samples** for **VEGANS** using Shojin (Japanese Zen Temple Cuisine) Dashi and, of course, another for **Meat-Lovers!**



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