



Cultivating Happiness

Our journey began with a single sheet of food packaging paper designed to preserve flavor. From there, Hokuto Group took its first steps—leading to the development of unbreakable cultivation bottles and a bold move into mushroom farming.

Today, we manage every stage: research, cultivation, processing, sales, and packaging production. What drives us is a simple, unwavering wish—to bring happiness to tables and lives around the world. We continue to wrap daily life in care and quality, delivering products filled with the passion of their makers and shaped by our customers' hopes. With safety, reliability, and premium quality at our core, we explore new possibilities in the world of fungi—so everyone can live healthier, happier lives.

From tomorrow's meals to everyday living,
Hokuto keeps cultivating happiness.

Top Message

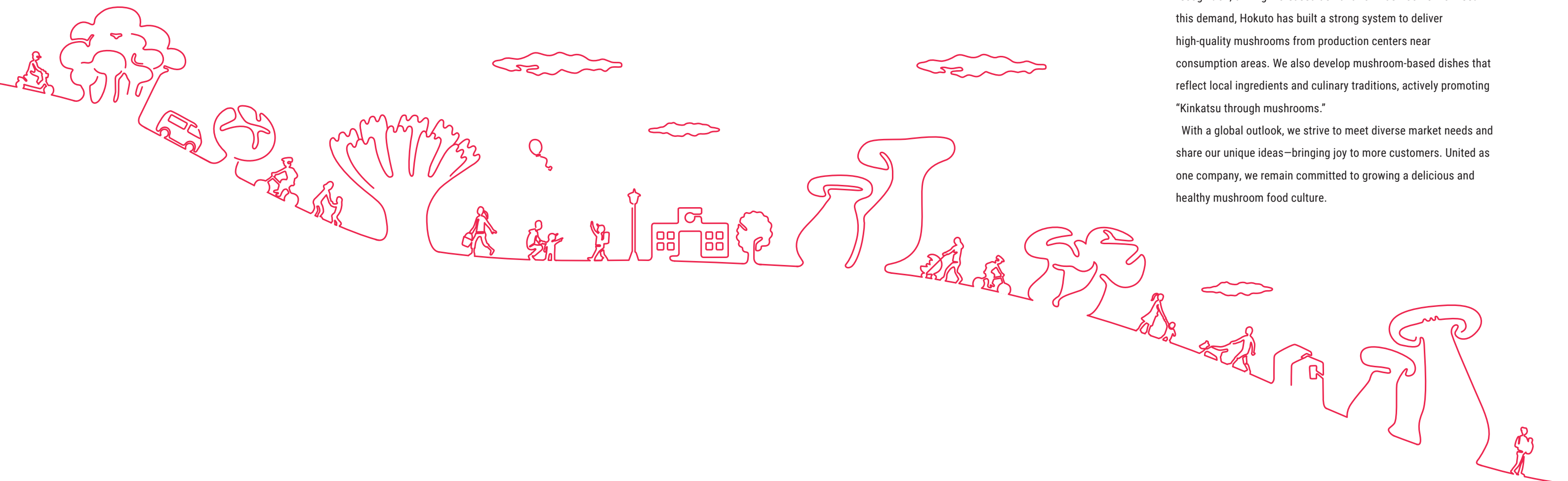


President and CEO Masayoshi Mizuno

Thanks to your continued support, Hokuto proudly celebrated its 60th anniversary in 2024. Founded in 1964 as a food packaging materials dealer, we've grown into Japan's leading mushroom enterprise, covering everything from R&D to production and sales.

As health-conscious lifestyles rise globally, the concept of "Kinkatsu"—enhancing wellness through fungi—has gained recognition, driving increased demand for mushrooms. To meet this demand, Hokuto has built a strong system to deliver high-quality mushrooms from production centers near consumption areas. We also develop mushroom-based dishes that reflect local ingredients and culinary traditions, actively promoting "Kinkatsu through mushrooms."

With a global outlook, we strive to meet diverse market needs and share our unique ideas—bringing joy to more customers. United as one company, we remain committed to growing a delicious and healthy mushroom food culture.





Bringing satisfaction to everyone connected with Hokuto
That is the very first step toward a future filled with smiles.

At Hokuto, we uphold our founding principle: The Five Satisfaction.

Our goal is to bring fulfillment to everyone connected with us —

Valued consumers, trusted clients, shareholders,

dedicated employees, and the communities we serve.

We cherish these relationships,

believing that nurturing bonds and spreading smiles is

the first step toward the future we envision.

By pursuing sustainability, Hokuto strives to fulfill its corporate policy — the Five Satisfaction — and contribute to building a more sustainable society.

Environmentally Friendly Practices

→ To P9・10

We are actively working to reduce CO₂ emissions, minimize plastic usage, and promote the reuse of spent materials.



Contributing to Society and Communities

→ To P11・12

We support the growth of sports, culture, and science, playing a key role in building a healthier, more vibrant society.



Promoting a Healthy Lifestyle Through Mushrooms

→ To P5・6・7・8

We advance research to highlight mushrooms' role in human health and promote daily consumption to deliver wellness globally.



Creating a Workplace That Supports Employee Well-Being

→ To P13・14

We're committed to a safe, vibrant workplace where all team members find purpose. By supporting women and embracing diversity, we aim to help everyone thrive.



Fulfilling Our Corporate Policy



Toward a More Sustainable Society

Hokuto is Japan's leading integrated mushroom enterprise.
From development to sales, we operate a fully unified system to deliver safe, reliable, and delicious mushrooms across Japan and around the world.

White Beech / Bunapi

A mushroom with a springy texture and mild, sweet flavor—easy for children to enjoy.



Maitake

Individually picked and packed for freshness, each vitamin D-rich mushroom offers a meaty texture and satisfying bite.



King Oyster / Eryngii

Rich in folic acid, dietary fiber, vitamins, and minerals—perfect for supporting a balanced and nutritious diet.



Brown Beech / Bunashimeji

Rich in ornithine to aid recovery and metabolism, this mushroom delivers umami with low bitterness—easy to enjoy for all.



“first-pick” Donko (Premium Shiitake)

Developed through years of research, this premium shiitake offers rich umami flavor and meaty texture.



Premium Oyster / Shimofuri Hiratake

A new oyster mushroom, bred from Japanese and European strains, rich in ergothioneine—an antioxidant linked to cognitive and anti-aging benefits.



To deliver safe, reliable, and high-quality mushrooms



Hokuto's mushroom



Quality



CSR

(Japanese Only)

From Research to Table—A Fully Integrated Mushroom Business

Since launching the Hokuto Mushroom Research Institute in 1983, we've developed original varieties like the Hokuto Premium Line. Our integrated system—from R&D to production and sales—delivers delicious mushrooms worldwide.



Advanced Cultivation for Premium Mushrooms

New mushroom varieties born from research require expert cultivation to reach consumers. Hokuto continues to innovate, using years of experience to grow high-quality mushrooms with consistency and care.



Safe, Pesticide-Free Mushroom Cultivation

Hokuto grows mushrooms without pesticides—on the mushrooms or in the growing medium. Using plant-based ingredients like corn cob meal, rice bran, and wheat bran, we ensure safety through regular checks for radiation, residues, and heavy metals.



Strict Cultivation and Hygiene Control

We carefully monitor and record all aspects of mushroom growth—from substrate composition to temperature, humidity, and light. To prevent contamination, all equipment is cleaned daily, ensuring the highest standards of hygiene throughout production.



GLOBALG.A.P. Certification

Since 2017, Hokuto has pursued GLOBALG.A.P. certification—an international standard for sustainable farming practices covering food safety, labor, and environmental care. Today, all 33 of our mushroom centers are certified.



Always Striving for Better Mushrooms



Hokuto began producing Bunashimeji mushrooms in 1989 and now offers the fifth-generation variety. Our original Eryngii is in its third generation, Maitake in its fourth, and Bunapi remains a proud first. We're committed to preserving great taste while continuously innovating and developing new mushroom products through ongoing research.



Hokuto is all about “local production for local consumption,”
delivering health to Japan and the world.



Cultivating and Expanding a Mushroom-Based Food Culture



Hokuto's
Vision



Sales
Info



International
Updates



Domestic
News

(Japanese Only)



Mushroom Center

By establishing bases across Japan, we enable local production for
local consumption, ensuring a steady supply of safe, fresh mushrooms.
We also promote local employment and actively engage with communities.

With bases in the U.S., Taiwan, and Malaysia, Hokuto delivers safe,
functional mushrooms worldwide. By leveraging group-wide expertise,
we continue to expand and elevate the value of mushrooms across diverse markets.



HOKTO KINOKO COMPANY
(USA)



Taiwan Hokuto Corporation
(Taiwan)



HOKTO MALAYSIA SDN.BHD.
(Malaysia)

Experts in Packaging, Agricultural,
and Industrial Materials
Hokuto Industry Corporation

Development and Manufacturing
of Retort Pouch Foods
Arden Corporation

Health for People and Pets –
A Comprehensive Supplement Company
Sun Medica Co., Ltd.

Manufacturing and Sales of
Mushroom-Derived Supplements
Mushroom Wisdom, Inc (USA)

Procurement and Production of
Mushroom Cultivation Materials
PT.HOKTO INDONESIA MATERIALS

Leading the Mushroom Industry in Japan

Hokuto produces six main mushroom varieties, Eryngii, Maitake, Bunashimeji, Bunapi, Shimofuri Hiratake, and “first-pick” Donko. Eryngii and Bunashimeji lead in production and sales. Our mission is to deliver health through mushrooms—as both food and a source of lifestyle value.



Promoting “Kin-Katsu” with Mushrooms

Hokuto encourages healthy eating by making mushrooms easier, tastier, and more enjoyable. We highlight their health benefits and share simple, delicious recipes.



Product Development That Meets Consumer Needs

Mushrooms are a nutritious food made from fungi. With deep knowledge of their components and health benefits, Hokuto develops products tailored to consumer needs. We also offer single-serving options to reduce food waste and adapt to changing lifestyles.





By committing to the global environment,
we help create a future filled with happiness.



SDGs



Environment
Policy

(Japanese Only)



Solar Power Expansion

Solar panels are being installed across facilities nationwide to reduce CO₂ emissions, with plans to expand further.



Reducing Plastic Use

Packaging materials are being shifted from trays to pillow packs, significantly cutting plastic usage. Hokuto also shares its technology to help reduce plastic across the industry.



Biomass Power Generation:

Used mushroom substrate is repurposed for biomass energy at the Power Aid Mie Shin Biomass® Matsusaka Plant, in addition to its use as compost and feed.



Local Production, Lower Emissions

By establishing production sites across Japan, Hokuto reduces transportation-related CO₂ emissions through local sourcing.



Recycling in Chemical Materials Division

Mushroom cultivation trays and degraded bottles are collected and recycled to reduce plastic waste.



ISO 14001 Certification

Hokuto has obtained ISO 14001 certification and continues to implement diverse initiatives to protect the global environment.



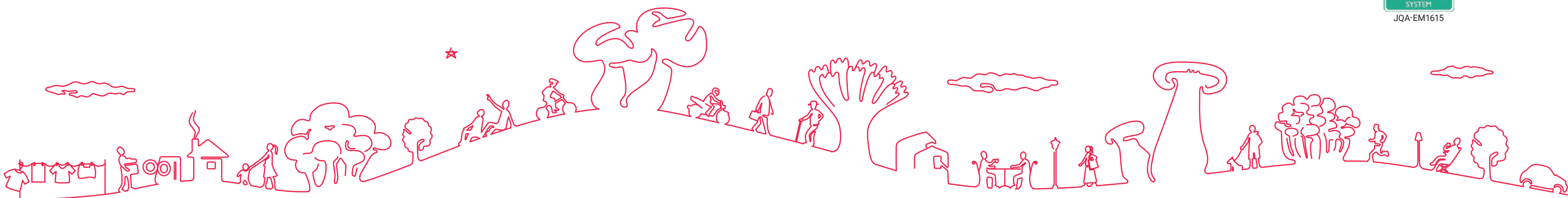
JQA-EM1615

Headquarters
Mushroom
R&D Center
Akanuma & Komoro
Mushroom Center



Registered under "Nagano SDGs Promotion Company."

We are registered under Nagano Prefecture's original "Nagano SDGs Promotion Company Registration Program." By publicly sharing our company policies, we actively implement more concrete sustainability initiatives.





As a member of the community

We work together, share joy, and weave a hopeful future.



Local culture



Promoting Cancer Awareness
(Japanese Only)



Food education

Growing Together with Our Communities

We welcome local kids to our mushroom centers, share fun food education, and create easy recipes. By supporting local jobs and joining festivals, we stay closely connected to the people around us.



Sharing Mushroom Knowledge Nationwide

Hokuto supported the creation of the educational manga The Secrets of Mushrooms and donated it to 24,400 elementary schools and 2,900 public libraries across Japan. Recommended by the Japan PTA National Council, the book is also used as a food education resource.



Supporting Cancer Awareness

In Japan, one in two people may face cancer in their lifetime. Hokuto promotes early detection and treatment by supporting cancer awareness campaigns—such as the Pink Ribbon movement—through mushroom sales and outreach.



Naming Rights: Hokto Culture Hall

In 2009, Hokuto acquired naming rights to the Nagano Prefectural Cultural Hall, now known as Hokto Culture Hall. Located beside Wakazato Park, the hall serves as a community hub where Hokuto continues to support arts and culture.



Supporting Local Sports and Culture

Hokuto supports sports and culture in Nagano by sponsoring local teams in soccer, baseball, basketball, and futsal, plus ski clubs and athletes in golf, badminton, and speed skating. We also aid cultural growth through the Nagano City Arts Center and community events.



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Supporting the Hokuto Foundation for Bioscience Advancement

Since 1997, Hokuto has supported the foundation's mission to promote biotechnology and strengthen Japan's industries. Now a public interest foundation, it continues advancing research and fostering a healthier, happier society through food.





Diversity

(Japanese Only)



SDGS

“Cultivating Happiness” means growing mushrooms with care and joy.
When each of us feels happy, smiles naturally spread to those around us.



Certified as “Health & Productivity Management Organization”

Driven by our philosophy, we promote health-focused management to deliver both the taste and benefits of mushrooms. Our Health Declaration earned recognition as a 2024 Certified Health & Productivity Management Organization. We'll keep advancing under this approach.

*“Health & Productivity Management®” is a registered trademark of the NPO Health and Productivity Management Research Association.



Certified for Supporting Diverse Workstyles

Hokuto received the “Kurumin” certification in 2017 and 2022 for promoting flexible work and family support. We encourage both women and men to take parental leave and create a workplace where everyone can thrive—at work and in life.



Certified as a “Lively Workplace Advance Company”

Nagano Prefecture’s “Lively Workplace” certification honors companies that support work-life balance, stable employment, and flexible work styles. Hokuto earned Advance Plus status in 2021, covering all categories. We remain committed to promoting work-life harmony.



Promoting Gender Equality

We promote women in management by raising awareness, building skills, and offering growth support. We also create inclusive career paths beyond traditional norms, enabling both men and women to take parental leave and maintain work-life balance.





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Connecting Happy Lives Through Hokuto Mushrooms

