

“As an Asian American who grew up in SoCal’s public schools, it’s such a proud moment to watch our dumplings pave the way for healthy Asian flavors in schools.” - Eric Ji Sun Wu, Founder & CEO

Sobo began at the kitchen table of Founder & CEO Eric Ji Sun Wu, where hand-folded dumplings, shared laughter, and family traditions came together.

Growing up in California public schools, Eric—like many Asian American kids—remembers being teased for the “smelly” homemade lunches his mom packed. What once made him stand out is now the inspiration behind Sobo: a celebration of nostalgic Asian American flavors, reimagined for today’s families.

Crafted with love in the Bay Area, Sobo’s vegan dumplings are made with locally sourced, non-GMO ingredients, healthy avocado oil, and up to 20g of protein per serving—raising the bar for frozen Asian foods.

“We created Sobo as an unapologetically Asian American brand—built on bold flavors, real vegetables, and a whole lot of heart,” says Eric.



COMPANY snapshot

- ✓ Minority Owned
- ✓ Small Business
- ✓ Processor
- ✓ Open to School Speaking

Sobo’s dumplings are free from preservatives, artificial ingredients, MSG, and cholesterol. Every serving contains up to 20g protein and are packed with fresh, locally-sourced California veggies. With 0g of added sugar, our dumplings are also lower in sodium than leading national frozen dumpling brands. Crafted with premium avocado oil, Sobo dumplings are also 100% meatless, dairy-free, and non-GMO.

- » **Plant-based “Pork” & Chive Dumplings**
- » **Plant-based Ginger “Chicken” Dumplings**
- » **Japanese Curry & Potato Dumplings**
- » **Korean Kimchi & Mushroom Dumplings**