

PRESS RELEASE

Tokyo, November 28, 2017

A total of 234 restaurants are awarded stars in the MICHELIN guide Tokyo 2018



Michelin is pleased to unveil the MICHELIN guide Tokyo 2018. 512 restaurants and 42 hotels have been included in the guide.

Michael Ellis, International Director in charge of the MICHELIN guides, comments: “*The MICHELIN guide reflects the great ability and skills found in Tokyo, with 82 restaurants added to this year’s selection. Sushi, French, Italian, Tempura, Izakaya... the rich variety of our selection is testament to the gastronomic strength of Tokyo, a city where even ramen restaurants have Stars.*”

In this new selection, all the restaurants awarded three stars maintain their distinction: **Azabu Yukimura, Joël Robuchon, Kagurazaka Ishikawa, Kanda, Kohaku, Makimura, Quintessence, Ryugin, Sukiyabashi Jiro Honten, Sushi Saito, Sushi Yoshitake** and **Usukifugu Yamadaya**.

The selection also includes a total of 56 two-star establishments, of which 5 are new, like **Sazenka**, a restaurant offering Chinese cuisine; **Florilège** where the chef serves a French cuisine presented in Japanese plates and bowls; **Hommage**, a restaurant where owner and chef Noboru Arai uses ingredients from all over the world and then prepares them using French techniques. Also awarded two stars **Den** offers Innovative cuisine and **Higuchi**, where the owner-chef adjusts *Kyo-ryori* to Kanto tastes.

A total of 166 restaurants are awarded one star in the MICHELIN guide Tokyo 2018, including 23 new establishments serving different types of cuisines or specialities. For example, **Ginza Ishizaki** serves beef specialities, **Nanachome** offers yakitori, **Mimosa**, **Hiroo Hashizume** and **Reikasai Ginza** propose to their clients a delightful Chinese cuisine. Among the new stars, five offer French-style cuisine: **Argile, Crony, La Paix, Lature** and **L’Aube**, and five serve sushi: **Sushi Kojima, Sushi Yu, Sushiya Ichianagi, Kiraku** and **Sushi Hachizaemon**. **Bottega, Heinz Beck, Principio** and **Prisma** serve Italian cuisine and also gain one star as well as **Azumaya, Ginza Shinohara, Oryori Tsuji**, and **Shorian Yamashiro** four restaurants where chefs prepare Japanese cuisine.

The MICHELIN guide Tokyo 2018 also lists 278 restaurants awarded a Bib Gourmand, 59 of which are new additions to this year’s selection. Bib Gourmand recognizes those restaurants offering quality food at affordable prices: around 5,000JPY or less.

The MICHELIN guide Tokyo will be on sale in stores on Friday 1 December. The selection will also be available from 1pm on 28th November until 10am on 1st December on the official MICHELIN Guide website ‘Club MICHELIN’.

The MICHELIN guide Tokyo 2018 comprises:

- ✓ 12 restaurants with three stars

- ✓ 56 restaurants with two stars, of which 5 are new
- ✓ 166 restaurants with one star, of which 23 are new
- ✓ 278 restaurants with a Bib Gourmand, of which 59 are new

About the MICHELIN Guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

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