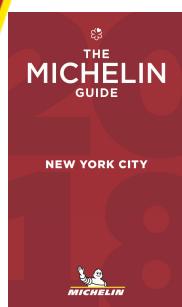


2018 Michelin Guide Celebrates Remarkable Dining Scene in New York City

Sushi Ginza Onodera is only U.S. Japanese restaurant to hold two Michelin Stars



NEW YORK, Oct. 30, 2017 — Michelin today announced its highly regarded star selections and celebrated the 13th edition of *the MICHELIN Guide New York City*. The new selection reflects the variety and diversity of the New York culinary scene, recognized globally for its excellence and quality.

The latest selection promotes *Sushi Ginza Onodera* to the esteemed two-star category. Debuting in the 2017 Guide as a one-star, the New York location is the only Japanese-designated restaurant in the U.S. to currently hold two stars.

“Our inspection team enjoyed their initial visits to *Sushi Ginza Onodera*, and return visits this year confirmed it is on par with two-starred sushi restaurants around the globe,” said Michael Ellis, international director of the MICHELIN Guide. “New York has great influences from the international culinary community, and that is evident in the supreme level that chefs here are preparing not just Japanese cuisine, but Italian, French, and 55 total cuisine types represented in the current Guide.”

New York is home to 56 one-starred restaurants, an achievement held by only 127 restaurants in the country. It also boasts five three-starred restaurants, a category with only 116 worldwide, including *Chef’s Table at Brooklyn Fare*, relocated to Midtown, and *Eleven Madison Park*, which has reopened this year after renovations.

Six new restaurants, spread across Manhattan’s sundry neighborhoods, join this year’s star selections for the first time, including three that feature Japanese cuisine.

Satsuki is a 10-seat sushi counter from Yuta Suzuki, son of maestro chef Toshio Suzuki. The freshness of the fish and mastery of the technique transform this omakase experience. A few blocks away, in Midtown East, *Sushi Amane*, chef Shion Uino delivers nigiri of astonishing depth and complexity of flavors. The Lower East Side earns its second Michelin-starred restaurant with *Bar Uchū*, a high-end concept with a kaiseki-inspired tasting menu. Head chef Samuel Clonts, formerly of *Chef’s Table at Brooklyn Fare*, brings his talents for crafting remarkable seafood dishes to the tasting menu.

In the Flatiron, Korean steakhouse concept *Cote* earns a star under owner Simon Kim and chef David Shim. It’s the perfect spot for prime meat cuts with an array of Korean dishes, sauces and spices. *The Clocktower* in the former Metropolitan Life Insurance Co. tower built in 1909, now home to boutique hotel Edition, combines traditional and contemporary dishes thanks to chef Jason Atherton. In Chelsea, *Rouge Tomate* finally re-opened in a historic carriage house, much to the delight of locals and tourists. Now under the direction of chef Alan Wise, the restaurant serves quality food with an emphasis on nutrition and health.

The 2018 selection includes:

- Five restaurants with three stars
- 11 restaurants with two stars
- 56 restaurants with one star
- 127 restaurants with a Bib Gourmand

The 2018 Guide for New York City will go on sale at major book retailers starting Wednesday, Nov. 3, 2017, for a suggested retail price of \$18.99.

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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