

PRESS RELEASE

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THE MICHELIN GUIDE TOKYO 2017 CELEBRATES ITS 10TH ANNIVERSARY!

542 restaurants & 43 places to stay reflecting the vibrancy of Tokyo's top quality dining scene



Michelin today unveils the new selection of the MICHELIN Guide Tokyo 2017, which recommends 542 restaurants, 42 hotels, and 1 ryokan.

"This year is a very special one for the history of the MICHELIN guide in Tokyo, as we are publishing the 10th selection of MICHELIN Guide for the city" comments Michael Ellis, International Director of the MICHELIN guides. "The selection of the MICHELIN guide continues to offer wide variety and reflects both the energy and the high quality of Tokyo's food and dining scene. We can confidently say that Tokyo is one of the best and the brightest gastronomical cities in the world and we will continue to shine a light on the food of the city".

In this new selection, the 12 three star restaurants have maintained their distinction. Among them, four have been awarded their three stars for 10 successive years: **Joël Robuchon**, where the chef serves a French cuisine, **Kanda**, owned by the chef Hiroyuki Kanda and specialized in Japanese cuisine, **Quintessence**, helmed by the Japanese chef Shuzo Kishida who proposes a French cuisine, and **Sukiyabashi Jiro Honten**, where the chef Jiro Ono prepared sushi.

The 2017 MICHELIN guide selection welcomes 4 new two star restaurants, offering a Japanese style of cuisine: **Amamoto** and **Masuda**, both specialized in Sushi, **Miyasaka**, a Japanese restaurant, and **Ginya**, which serves Tempura.

The MICHELIN guide Tokyo 2017 has also awarded 19 new restaurants one star, representing different styles of cuisine: **Amber Palace** which serves a Chinese cuisine, **Arai**, **Harutaka**, **Iwa**, **Sugita** and **Kurosaki** specialized in Sushi, **Ciel et Sol**, **Craftale**, **Nabeno-Ism** and **L'Orgueil** both serving a French cuisine, but also two Italian restaurants with **Honda** and **Tacubo**, **Iwai** specialized in Tempura, **Ryo**; which proposes Unagi specialties, **Shin**, a Japanese restaurant and **Sublime**, an innovative style of cuisine.

Three of the new one star restaurants have been promoted from their previous Bib Gourmand distinction: **Bird Land**-Yakitori, **Nakiryu**-Ramen, **Regalo**-Italian.

"Washoku-Traditional Japanese cuisine, whose cooking style is to concentrate on getting the best of natural ingredients, has become the focus of worldwide attention and makes up of the majority of this selection" continues Michael Ellis. "Soba and Sushi are well-known representatives of Washoku and are said to be Edo's traditional local cuisine. There are also other cuisines whose origins were from outside Japan but which have now become Washoku after evolving in Japan, such Ramen and Yoshoku"

The MICHELIN guide Tokyo 2017 also lists 315 restaurants awarded a Bib Gourmand, 48 of which were newly added 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 2017, printed in Japanese, will go on sale in bookshops in Japan on Friday, 2nd December. The selection is also available in digital format both in Japanese and in English. English is available on the website <http://guide.michelin.co.jp/>

This new selection includes:

- ✓ 12 restaurants awarded three stars
- ✓ 54 restaurants awarded two stars (of which 4 are new)
- ✓ 161 restaurants awarded one star (of which 19 are new)
- ✓ 315 restaurants awarded Bib Gourmand (of which 48 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 million of travelers, allowing them to live a unique mobility experience.

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