

PRESS INFORMATION

Osaka, 18th October 2016

THE MICHELIN GUIDE KYOTO OSAKA 2017: 419 RESTAURANTS AND 78 PLACES TO STAY REFLECTING THE CULINARY DIVERSITY OF THE KYOTO OSAKA DINING SCENE

*Find all the selections in English and Japanese version on our new website
MICHELIN guide JAPAN*



Michelin today released the new selection of the MICHELIN Guide Kyoto Osaka 2017, which features the best hotels, ryokans and restaurants in Kyoto and Osaka.

In this 2017 selection, two new Japanese restaurants located in Kyoto are awarded two stars by the MICHELIN guide: **Ifuki** and **Noguchi**, which move up from previous one star distinction and bring the total number of two Stars restaurants in Kyoto and Osaka to 46.

132 restaurants and 2 ryokans are awarded one star, of which 12 restaurants newly join the list. Among them, 4 restaurants are located in Kyoto: **Aka**, which serves a Spanish cuisine, **Kinobu** and **Kokyu**, both proposing a Japanese cuisine, and **Ten-yu**, a Tempura restaurant.

8 new restaurants awarded one star in the new selection are located in Osaka: **Pierre**, a French-style cuisine, **Again**, which offers Kushiage cuisine, **Choraku** and **Tominoya** both specialized in Oden, **Shiotsu** and **Nakatani** which propose sushi, **Terada**, a Japanese cuisine, and **Ishii**, which proposes Yakitori specialties.

The MICHELIN guide Kyoto Osaka selection also includes 232 restaurants awarded a Bib Gourmand, 55 of which are newly added to this year's list: 20 in Kyoto and 35 in Osaka. Bib Gourmand distinction recognizes those restaurants offering quality food at a maximum of 5,000JPY (around €43). It also reflects the continuing trend for competitively priced, less structured and more flexible dining. Last year's targeted categories were only French, Italian and Washoku (Traditional Japanese cuisine) but this year all cuisine categories have been considered.

Michael ELLIS, International Director of the MICHELIN guides comments "*Our selection highlights the culinary diversity and constant evolution of the dining scenes of Kyoto and Osaka, even though both cities have long been known for their delicious traditional Japanese cuisine - Washoku. As a proof of this diversity, the MICHELIN guide today lists a total of 32 types of cuisines, including Izakaya, Soba, Sushi, Udon, Obanzai, Oden, Okonomiyaki, Tempura, Takoyaki and others. Two cuisines are also new to the guide: Cajun and Pakistan, making our selection richer and even more interesting.*"

The MICHELIN guide Kyoto Osaka 2017, printed in Japanese will go on sale in Japan on Friday, 21st October. The selection is also available in digital format both in Japanese and in English, on our website <http://guide.michelin.co.jp/>.

The MICHELIN guide Kyoto Osaka 2017 recommends 497 establishments, with 51 hotels, 27 ryokans and 419 restaurants. The selection includes:

- ✓ 10 restaurants awarded three stars (7 in Kyoto, 3 in Osaka)
- ✓ 45 restaurants awarded two stars (25 in Kyoto, 20 in Osaka) and 1 ryokan (Kyoto)
- ✓ 132 restaurants awarded one star (64 in Kyoto, 68 in Osaka) and 2 ryokans (Kyoto)
- ✓ 232 restaurants awarded a Bib Gourmand (90 in Kyoto, 142 in Osaka)

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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