

PRESS RELEASE

Osaka, October 20, 2014

The 2015 MICHELIN guide Kansai features 3 new two-star restaurants and 16 new one-star restaurants

The sixth edition of the guide will be available in Japanese as from October 20

Michelin is today unveiling its 2015 MICHELIN guide Kansai, which is available in Japanese and offers a selection of the best restaurants, ryokans and hotels in the four cities.

This year, three new restaurants have been awarded two stars: two in Kyoto and one in Osaka. In all, the guide lists 54 two-star restaurants.

In the one-star category, the 2015 edition of the MICHELIN guide includes 16 new establishments for a total of 186 in the region, a clear indication of local vitality.

Introduced in the previous edition for restaurants serving French or Italian food, the Bib Gourmand category continues to grow, with the addition of 18 new addresses this year. The MICHELIN guide MICHELIN Kansai features a total of 84 Bib Gourmand restaurants. For the Kansai region, 36 of these restaurants serve French cooking (15 each in Kyoto and Osaka and 6 in Kobe) and 48 serve Italian cooking (11 in Kyoto, 23 in Osaka and 14 in Kobe).

Commenting on the new selection, Michel Ellis, International Director of the MICHELIN guides, said: "We are very pleased with the new edition of the MICHELIN guide Kansai. It includes all sorts of culinary specialties from throughout the region, such as French and Italian cuisine, tempura, sushi, oden and kushiage. Overall, a wide array of cooking styles are listed. Having traveled for many months throughout the Kansai region, our inspectors noted a broad variety of restaurants serving traditional Japanese cuisine, or washoku, a style of cooking that is arousing growing interest around the world and which represents more than 60% of the addresses in this year's guide. Once again, the selection illustrates the region's vitality and the range of cooking styles to be found there, even if traditional Japanese cooking continues to dominate the gourmet scene."

The 2015 MICHELIN guide Kansai will go on sale in Japan on October 23. A digital version of the guide will also be available as from October 20. The MICHELIN guide Kyoto Osaka Kobe Nara features 432 establishments, including 59 hotels, 335 restaurants and 38 ryokans. The selection comprises:

- ✓ 14 🌟🌟🌟 restaurants (7 in Kyoto, 4 in Osaka, 2 in Kobe and 1 in Nara)
- ✓ 54 🌟🌟 restaurants (22 in Kyoto, 17 in Osaka, 11 in Kobe and 3 in Nara) including 1 ryokan in Kyoto.
- ✓ 186 🌟 restaurants (67 in Kyoto, 66 in Osaka, 39 in Kobe and 12 in Nara) including 2 ryokans in Kyoto
- ✓ 84 🍷 restaurants

Thanks to a uniform, rigorous selection process applied in 24 countries, the MICHELIN guide is an international benchmark for gourmet dining. All of the restaurants featured in the guide were selected by the MICHELIN guide's famous inspectors, who anonymously and regularly travel throughout this region of Kansai looking for the best addresses. Hired locally, the inspectors undergo rigorous training. They apply the same methods used for decades by MICHELIN guide inspectors all over the world to ensure a uniform, international standard of excellence. To ensure their objectivity, the Michelin



inspectors pay all their bills in full. Only the quality of the food served is evaluated. To fully appreciate the quality of a restaurant, the inspectors rely on five criteria defined by Michelin: product quality, preparation and flavors, the chef's personality as revealed through his or her cuisine, value for money, and consistency over time and across the entire menu. These objective criteria are respected by all MICHELIN guide inspectors, whether in Japan, the United States, China or Europe. Applied around the world, these criteria ensure a consistent selection. A star awarded to a restaurant has the same value in Paris, New York, Tokyo or any other city.

Thanks to its capacity for innovation and excellent products, Michelin has played a pioneering role in the growth of mobility. Michelin patented the first automobile tire in the late 19th century. This invention, which helped to shape the history of mobility, enabled motorists to travel long distances in a single trip. Then, in line with its commitment to further facilitating travel, the Group launched a collection of guides and detailed maps, of which the most well known worldwide is the prestigious MICHELIN guide.

Media Contact: + 33 1 45 66 22 22

