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MICHELIN Guide Tokyo 2020

With 226 starred restaurants this year, Tokyo once again has the most Michelin stars of any city in the world

The MICHELIN Guide Tokyo 2020 has been launched, and this year the highlights of the selection include 1 new three-star restaurant, 3 new two-star restaurants, 19 new one-star restaurants and 35 new Bib Gourmand establishments.

Kadowaki (Japanese cuisine, Minato-ku) has been awarded a three-star distinction. After maintaining two-stars since it was first listed in the Tokyo Guide in 2009, the restaurant has now been elevated to the highest category which signifies ‘exceptional cuisine, worth a special journey’.

Among the other three-star restaurants, three have maintained their three-star status ever since the Tokyo Guide was launched in 2007: **Kanda** (Japanese cuisine, Minato-ku), **Quintessence** (French cuisine, Shinagawa-ku) and **Joël Robuchon** (French cuisine, Meguro-ku).

Prisma (Italian cuisine, Minato-ku), which has been awarded two-stars this year, was first included with a one-star distinction in 2018. It is now Japan’s only two-starred Italian restaurant and it is the first time since 2011 that an Italian restaurant in Tokyo has received two stars.

Commenting on the 2020 Tokyo selection, Gwendal Poullennec, International Director of the MICHELIN Guides, said: “This year sees the addition of many new stars in Tokyo, the world’s most star-studded city. Our 2020 selection not only brings the high quality of Japanese cuisine under the spotlight but also highlights its diversity and sees the rise of talented young chefs, many of who honed their skills at long-established or famous restaurants.”

The MICHELIN Guide Tokyo 2020 also includes the following notable elements:

Inua (innovative cuisine, Chiyoda-ku), owned by Danish restaurant group noma, has been newly recognised with two stars.

Ginza Shinohara (Japanese cuisine, Chuo-ku), first listed in 2018 with one star, has been distinguished with three stars in this 2020 edition.

Reflecting the rapid evolution of trends and the fierce competition in Tokyo, the 2020 Guide includes 55 new restaurant additions featuring 17 different styles of cuisine. Twenty of these restaurants are starred and 35 have Bib Gourmand distinctions.

There are 22 restaurants with female chefs at the helm, three of which have star distinctions.

Restaurants **Sukiyabashi Jiro Honten** and **Sushi Saito**, which were listed in the 2019 Guide with three stars are not included in this year’s Guide because they no longer accept general reservations.

The MICHELIN Guide Tokyo 2020 at a glance:

11 Three-star restaurants, including 1 new addition

48 Two-star restaurants, including 3 new additions

167 One-star restaurants, including 19 new additions

238 Bib Gourmand establishments, including 35 new additions

1 Ryokan and 33 hotels, including 2 new additions

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