



PRESS RELEASE

MICHELIN GUIDE

Paris, 18th October 2024

SÉZANNE awarded Three MICHELIN Stars in the 18th edition of the MICHELIN Guide Tokyo

- 1 restaurant newly awarded Two MICHELIN Stars and 13 restaurants newly receive One MICHELIN Star
- The MICHELIN Green Star highlights the eco-friendly initiatives of one new restaurant, Daigo
- Three Special Awards presented to talented professional, including the debut of the Sommelier Award in Japan

Michelin is pleased to present the 2025 restaurant selection of the MICHELIN Guide Tokyo. The 18th edition of the Guide dedicated to Japan's capital city recommends a total of 507 restaurants, of which 170 Starred establishments and 110 Bib Gourmand, representing all together 34 different types of cuisine. Among the news, this year's edition sees SÉZANNE promoted to Three MICHELIN Stars, Tempura Motoyoshi promoted to Two MICHELIN Stars and 13 restaurants newly awarded One MICHELIN Star. The MICHELIN Green Star also highlights the virtuous commitments of one new restaurant: Daigo. In addition, three Special Awards were given to talented professionals: the MICHELIN Mentor Chef Award, the MICHELIN Service Award and the new MICHELIN Sommelier Award, presented for the very first time in Tokyo.

Gwendal Poullennec, International Director of the MICHELIN Guide, states: "As the first Asian city to be included in the MICHELIN Guide, Tokyo has since become the city with the highest number of both Starred and Green Starred restaurants globally. Renowned for its incredibly diverse food offerings, Tokyo is a world metropolis where gastronomic cultures have always converged, where the most innovative restaurant concepts are born, and where the latest culinary trends take shape. Reflecting this ongoing culinary boom, we are pleased our 2025 restaurant selection, featuring no fewer than 507 remarkable establishments, has been enriched with new categories of eateries, recommended by our inspectors for the first time, along with the continued rise of others, as illustrated by the promotion of SÉZANNE to Three Stars."

SÉZANNE promoted to Three MICHELIN Stars

Located in the Chiyoda district, within the One MICHELIN Key Hotel Four Seasons Marunouchi Tokyo, SÉZANNE pays tribute to French cuisine with a modern twist, crafted by Executive Chef Daniel Calvert. Initially awarded One MICHELIN Star in the 2022 edition of the Guide, and Two in the 2023 edition, SÉZANNE exemplifies the remarkable and rapid evolution of its culinary offerings. With a refined, borderless sensibility, the restaurant blends French ingredients with Japanese influences, resulting in exceptional, sophisticated, and emotionally resonant creations.



MICHELIN GUIDE

Alongside the restaurants that have maintained their Three MICHELIN Stars from last year, this new promotion brings the total number of Three Star restaurants in the MICHELIN Guide Tokyo 2025 to 12.

Tempura Motoyoshi newly awarded Two MICHELIN Stars

Led by Chef Kazuhito Motoyoshi, whose talent and creativity have opened up a whole new world of tempura techniques, **Tempura Motoyoshi** is a flagship destination for exceptional and innovative tempura. Light, crisp, intense in flavor, remarkable in texture, and intriguing in temperature, each dish presented by the chef from the open kitchen at the counter is a masterpiece worth a special detour.

In total, 26 restaurants are recommended with Two MICHELIN Stars in the new edition of the MICHELIN Guide Tokyo.

13 restaurants newly received One MICHELIN Star

This year, the MICHELIN Guide Inspectors have added 13 restaurants to the One Star family. These include three restaurants promoted to Star level and 10 establishments that join the selection directly with One MICHELIN Star.

The three promoted restaurants are **Primo Passo**, known for its refined Italian pasta dishes served in small portions with Japanese twists; **Yakitori Takahashi**, which specializes in perfectly cooked chicken yakitori; and **Héritage by Kei Kobayashi**, a contemporary French restaurant overseen by the renowned Chef Kei Kobayashi.

In addition to these promotions, the MICHELIN Guide Inspectors were impressed by the quality and consistency of 10 other restaurants, which they have directly added to the selection with One MICHELIN Star. Among them is **Yama**, a dessert-only restaurant that offers delicate, elegant creations based on local seasonal fruits. Yama is the very first dessert restaurant to be recommended in the MICHELIN Guide Tokyo since its inception. Japanese cuisine is particularly well-represented among the newly starred restaurants. Highlights include outstanding tuna sushi at **Sanosushi**, and other traditional flavors and specialties at **Kappo Muroi**, **Yotsuya Minemura**, and **Higashiyama Muku**. Additionally, four restaurants specializing in modern French cuisine—often incorporating Japanese ingredients—are newly awarded One MICHELIN Star: **CYCLE by Mauro Colagreco**, **apothéose**, **hortensia**, and **Saucer**. **Hakunei** goes a step further, blending French and Japanese cuisines to create a remarkable culinary fusion.

With these 13 newly awarded restaurants joining those from last year that have maintained their distinction, the MICHELIN Guide Tokyo 2025 now includes a total of 132 One Star establishments.

One restaurant sees its eco-friendly commitments rewarded

Bringing the total number of Tokyo restaurants awarded the MICHELIN Green Star to 12, one new restaurant joins this prestigious group: **Daigo**. Recognized for its inspiring and remarkable commitment to sustainability, Daigo is also awarded One MICHELIN Star. Specializing in Shojin cuisine—a traditional vegetarian Japanese cuisine once favored by



MICHELIN GUIDE

ascetic Buddhist monks—Daigo exemplifies a thoughtful, sustainable approach to gastronomy.

13 restaurants newly added to the Bib Gourmand selection

Highlighting restaurants that offer very good food at moderate prices, the Bib Gourmand is a must-follow distinction for gourmets seeking excellent yet accessible meals. This year, the MICHELIN Guide Inspectors have added 13 new establishments to their Bib Gourmand selection, including three specializing in ramen, two in sushi, one in tonkatsu, one in Japanese cuisine, one in Italian, and five in French cooking.

In total, 110 restaurants are recommended with the Bib Gourmand distinction in the MICHELIN Guide Tokyo 2025.

The Star and Bib Gourmand selections are complemented by an additional list of 227 selected restaurants, including 41 new ones, which the MICHELIN Guide Inspectors recommend for their quality cuisine.

Three Special Awards given to talented professionals

Committed to recognizing talented professionals in the restaurant industry and highlighting the special skills that contribute to creating exceptional gastronomic experiences beyond the kitchen, the MICHELIN Guide presented three Special Awards.

The MICHELIN Sommelier Award, presented for the first time in Japan, was awarded to **Eiji Wakabayashi**, General Director and chef-sommelier of the Two MICHELIN Star restaurant **ESQUISSE**. With experience in both Japan and France, Eiji Wakabayashi has dedicated himself to advancing wine culture in Japan. He teaches at wine schools, writes for magazines, and appears on cooking TV programs to showcase the art of pairing food and fine wine. His knowledge and expertise are matched by his ability to read the tastes of his guests and enhance their dining experience with thoughtful, expertly chosen wine pairings.

The MICHELIN Mentor Chef Award was given to **Shinji Kanesaka** from the Two MICHELIN Star restaurant **Sushi Kanesaka**. A visionary entrepreneur, Kanesaka has expanded his business across Japan, Singapore, Hong Kong, and the U.K. His commitment to mentoring the next generation of chefs has seen many of his students thrive internationally. Through his mastery of sushi techniques and the incorporation of traditional Japanese décor and tableware in his restaurants, Kanesaka has played a key role in promoting Japanese culture worldwide.

Finally, the MICHELIN Service Award went to **Rie Yasui**, General Manager of the newly Starred restaurant **CYCLE by Mauro Colagreco**. As restaurant manager and sommelier, she works closely with the chef to lead the team and ensure guests feel welcomed. Known for her warm hospitality and friendly demeanor, Rie Yasui makes guests feel at ease with her natural charm. Her fluency in multiple languages, extensive international experience, and ability to connect with guests from all over the world make her a deserving recipient of the Service Award.



MICHELIN GUIDE

The Tokyo restaurant selection joins the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Japan and throughout the world.

Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

The MICHELIN Guide Tokyo 2025:

507 recommended restaurants of which:

- 12 Three MICHELIN Stars restaurants (of which, 1 new)
- 26 Two MICHELIN Stars restaurants (of which, 1 new)
- 132 One MICHELIN Star restaurants (of which, 13 new)
- 110 Bib Gourmand restaurants (of which, 13 new)
- 227 Michelin-selected restaurants (of which, 41 new)
- 12 MICHELIN Green Star restaurants (of which, 1 new)

About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by The MICHELIN Guide. (www.michelin.com)

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