

Tokyo, November 19, 2007

Michelin Releases the First Edition of the MICHELIN Guide Tokyo

Tokyo has more “star” than any other city in the world

The first edition of the MICHELIN guide Tokyo has been released today.

For its first venture into Asia, the MICHELIN guide offers a selection of the best hotels and restaurants in the center of Tokyo, a total of **178 establishments of which 28 hotels and 150 restaurants.**

Available in English and Japanese version, the MICHELIN guide Tokyo 2008 has one particularity that sets it apart from other guides in the collection: **All the restaurants in the guide have been awarded stars.** The initial selection includes **8 restaurants with three stars (***), 25 with two stars (**)** and **117 with one star (*)**. With 191 stars in all, Tokyo has become the world leader in gourmet dining with more “stars” than any other city. And to honor its outstanding cuisine, the unrivaled quality of the products used, the cooking techniques employed, its rich heritage and its culinary traditions, which are passed on from one generation to the next, the selection in the MICHELIN guide Tokyo 2008 is comprised exclusively of “starred” restaurants.

One star (*) means a very good restaurant in its category.

Two stars (**) mean excellent cooking, worth a detour.

Three stars (***) mean exceptional cuisine, worth a special journey.

A restaurant that receives one or more stars is not only one of the best in its country but also one of the best in the world.

In Japan, as in the 21 other countries covered by the MICHELIN guide, a consistent selection is ensured by awarding stars based on the same criteria: product quality, preparation and flavors, the chef’s personality as revealed through his cuisine, value for money, and consistency over time and across the entire menu. The criteria are adapted to each type of cuisine, notably Japanese cooking styles.

In the first edition of the MICHELIN guide Tokyo, the focus is clearly on Japanese cuisine, which is served in more than 60% of the selected restaurants. The major culinary styles are represented, including kaiseki, kappo, fugu, soba kaiseki, sushi, tempura, teppan yaki and unagi. The remaining 40% is comprised of French, Italian, Spanish, Chinese restaurants, etc.

In this first edition of a MICHELIN guide devoted to Asia, each hotel or restaurant is presented on a double-page spread. The left-hand page features pictures of the establishment, its classification and the number of stars received, while the right-hand page provides the reader with a description of the restaurant and its cuisine, a photo of the entrance and an access plan.

Thanks to a rigorous selection process that is applied independently and consistently around the world, the MICHELIN guide has become an international benchmark in gourmet dining. The selection is prepared by anonymous and experienced inspectors, Michelin employees, who pay their hotel and restaurant bills in full. This first selection was made by a team of **five Japanese and European inspectors**. In a city with some 160,000 restaurants, they **pre-selected around 1,500 establishments** and, after more than a year and a half of anonymous meals, narrowed down their **selection to 150 restaurants**.

The first MICHELIN guide was published in France in August 1900. Today, 108 years later, the collection comprises 21 guides covering 22 countries. In addition to 20 countries in Europe (since the addition of the first MICHELIN guide Austria in 2005), the collection also includes North America, which is covered through four guides: New York City (with the third edition released in early October 2007), San Francisco, Bay Area & Wine Country (a second edition released in late October), and Los Angeles and Las Vegas, whose first editions were released just a few days ago.

In Europe, the collection includes 16 guides, the most recent being the English versions of the MICHELIN guide France and the MICHELIN guide Paris, both aimed at the some 70 million people who visit France each year.

Two versions of the MICHELIN guide Tokyo 2008 are available—a standard edition and a special boxed set that includes the Saga of the MICHELIN guide, a small volume filled with anecdotes relating the history of the guide from its origins in 1900 to the present.

The MICHELIN Guide Tokyo 2008 goes on sale, in the UK on 2 January 2008 at the price of £9.99

Michelin Media Department
Tel: + 33 1 45 66 22 22

MICHELIN Guide Tokyo 2008: the selection

Total number of restaurants	One star (*)	Two stars (**)	Three stars (***)
150	117	25	8

Award	Category of comfort	Type of cuisine

Hamadaya	○○○○○ XXXXX	Japanese
Joël Robuchon	○○○○○○○ XXXXXXXX	French contemporary
Kanda	○○○ XXX	Japanese
Koju	○○ XX	Japanese
L'Osier	○○○○○ XXXXX	French
Quintessence	○○○○○ XXXXX	French contemporary
Sukiyabashi Jiro	○○ XX	Japanese sushi
Sushi Mizutani	○○ XX	Japanese sushi
**		
Aimée Vibert	○○○○○ XXXXX	French
Cuisine(s) Michel Troisgros	○○○○○ XXXXX	French contemporary
Daigo	○○○○○ XXXXX	Japanese
Esaki	○○○ XXX	Japanese
Fukudaya	○○○○○○○ XXXXXXXX	Japanese
Hishinuma	○○○ XXX	Japanese
Ichimonji	○○○ XXX	Japanese
Ishikawa	○○ XX	Japanese
Kikunoi	○○○○○ XXXXX	Japanese
Kogetsu	○○ XX	Japanese
L'Atelier de Joël Robuchon	○○○ XXX	French contemporary

Le Mange-Tout	🍴	French contemporary
Pierre Gagnaire	🍴🍴🍴🍴	French contemporary
Reikasai	🍴	Chinese
Ristorante Aso	🍴🍴🍴🍴	Italian contemporary
Ryugin	🍴🍴	Japanese contemporary
Sant Pau	🍴🍴🍴🍴	Spanish contemporary
Sawada	🍴	Japanese sushi
Sushi Kanesaka	🍴	Japanese sushi
Taku	🍴	Japanese sushi
Tsukiji Uemura	🍴🍴🍴	Japanese
Tsukiji Yamamoto	🍴🍴🍴	Japanese fugu
Twenty One	🍴🍴🍴🍴	French
Usukifugu Yamadaya	🍴🍴🍴	Japanese fugu
Wako	🍴	Japanese



Abe	🍴	Japanese
Ajiman	🍴	Japanese fugu
Aragawa	🍴🍴🍴	Steakhouse
Arai	🍴🍴🍴🍴	Japanese
Arbace	🍴🍴🍴	French
Argento Aso	🍴🍴🍴🍴	Italian contemporary
Aroma-Frèsca	🍴🍴🍴	Italian contemporary
Asagi	🍴	Japanese tempura
Au Goût du Jour Nouvelle Ere	🍴🍴	French
Banrekiryukodo	🍴🍴🍴	Japanese
Beige	🍴🍴🍴	French contemporary
Benoit	🍴	French contemporary
Chemins	🍴🍴🍴	French contemporary
Chez Inno	🍴🍴🍴🍴	French
Chez Matsuo	🍴🍴🍴	French
Chez Tomo	🍴	French contemporary
Chikuyotei	🍴	Japanese unagi
China Blue	🍴🍴🍴	Chinese
Chugoku Hanten Fureika	🍴	Chinese
Cogito	🍴	French
Coucagno	🍴🍴🍴	French contemporary
Crescent	🍴🍴🍴🍴	French

Cucina Hirata	🍴 XX	Italian
Dons de la Nature	🍴🍴 XXX	Steakhouse
Fukamachi	🍴 X	Japanese tempura
Fukuju	🍴 X	Japanese
Gastronomie Française Tateru Yoshino	🍴🍴 XXX	French contemporary
Ginza La Tour	🍴🍴 XXX	French
Ginza Sushiko Honten	🍴 X	Japanese sushi
Hanasanshou	🍴🍴 XX	Japanese
Harutaka	🍴 X	Japanese sushi
Higuchi	🍴 X	Japanese
Hinokizaka	🍴🍴 XXX	Japanese
Hiramatsu	🍴🍴🍴 XXXX	French
Hirosaku	🍴 X	Japanese
Keyakizaka	🍴🍴 XX	Japanese teppan yaki
Kikumi	🍴🍴 XX	Japanese
Komuro	🍴 X	Japanese
Kondo	🍴🍴 XX	Japanese tempura
Kosetsu	🍴🍴 XX	Japanese soba kaiseki
Kyubey	🍴🍴 XX	Japanese sushi
La Bombance	🍴🍴 XX	Japanese contemporary
La Cave Hiramatsu	🍴🍴 XX	French
L'Alliance	🍴🍴🍴 XXXX	French contemporary
L'Anneau d'Or	🍴🍴 XX	French
La Primula	🍴🍴 XX	Italian contemporary
La Table de Joël Robuchon	🍴🍴 XX	French contemporary
La Tour d'Argent	🍴🍴🍴 XXXXX	French
La Tourelle	🍴🍴 XX	French
Le Jeu de l'Assiette	🍴🍴 XX	French contemporary
L'Embellir	🍴🍴 XX	French contemporary
Les Créations de Narisawa	🍴🍴 XX	French contemporary
Les Enfants Gâtés	🍴🍴 XX	French
Le 6eme Sens	🍴🍴 XX	French contemporary
Les Saisons	🍴🍴🍴 XXXXX	French
Maison d'Umemoto Shang-hai	🍴🍴 XX	Chinese
Maison Paul Bocuse	🍴🍴 XX	French
Makimura	🍴 X	Japanese
Minoichi	🍴 X	Japanese
Miravile	🍴🍴 XX	French

Momonoki	🍴	Chinese
Monnalisa	🍴🍴🍴	French
Morimoto XEX	🍴🍴🍴	Japanese teppan yaki
Muroi	🍴	Japanese
Mutsukari	🍴🍴🍴	Japanese contemporary
Nadaman New Otani	🍴🍴	Japanese
Nadaman Sazanka So	🍴🍴🍴	Japanese
Nakajima	🍴	Japanese
Narukami	🍴🍴🍴	French
Ogasawara Hakushakutei	🍴🍴🍴🍴	Spanish contemporary
Ohara et Cie	🍴🍴	French
Ohara's	🍴🍴🍴	French
Ohno	🍴🍴	Japanese
Okina	🍴🍴	Japanese soba kaiseki
Ozaki	🍴	Japanese
Piatto Suzuki	🍴🍴	Italian
Ristorante Hamasaki	🍴🍴🍴	Italian contemporary
Ristorante Honda	🍴🍴	Italian contemporary
Sakuragaoka	🍴🍴	Japanese
Sakuragawa	🍴🍴	Japanese
Sankame	🍴	Japanese
Sasada	🍴	Japanese
Sazanka	🍴🍴	Japanese teppan yaki
Sekihotei	🍴🍴	Japanese
Shigeyoshi	🍴	Japanese
Shin	🍴	Japanese sushi
Shofukuro	🍴🍴	Japanese
Signature	🍴🍴🍴🍴	French contemporary
Sugawara	🍴	Japanese
Sushi Nakamura	🍴	Japanese sushi
Sushi Ohno	🍴	Japanese sushi
Sushi Saito	🍴	Japanese sushi
Sushisho Saito	🍴🍴	Japanese sushi
Suzuki	🍴	Japanese
Tahara	🍴🍴	Japanese
Takeyabu	🍴🍴	Japanese soba kaiseki
Tateru Yoshino	🍴🍴🍴	French contemporary
Tatsumura	🍴	Japanese

The Georgian Club	XXXX	French
Tofuya Ukai	XXXX	Japanese
Tomura	XX	Japanese
Toyoda	XX	Japanese
Uchiyama	XX	Japanese
Ukai-Tei	XXXX	Japanese teppan yaki
Umi	X	Japanese sushi
Uotoku	XXXX	Japanese
Waketokuyama	XX	Japanese
Yamane	XXXX	Japanese fugu
Yamasaki	X	Japanese
Yebisu	XXXX	Japanese teppan yaki
Yokota	X	Japanese tempura
Yonemura	XX	Japanese contemporary
Yoneyama	X	Japanese
Yotaro	X	Japanese tempura
Yukicho	XX	Japanese
Yukimura	XX	Japanese
Yûta	X	Japanese sushi

Michelin Media Department, tel. : + 33 1 45 66 22 22