



PRESS RELEASE

MICHELIN GUIDE

Paris, Tuesday December 5, 2023

Restaurant Harutaka is newly awarded Three MICHELIN Stars in the 2024 edition of the MICHELIN Guide Tokyo

- One restaurant newly receives Two MICHELIN Stars, while 16 receive One MICHELIN Star
- The MICHELIN Green Star highlights the sustainable commitment of one new establishment
- Two Special Awards are presented: the MICHELIN Mentor Chef and MICHELIN Service Awards

Today, Michelin is pleased to present the 2024 edition of the MICHELIN Guide Tokyo. Recommending a total of 504 restaurants, this 17th selection dedicated to the Japanese capital features no fewer than 183 MICHELIN Star establishments, including 1 new Three Star restaurant, 1 new Two Star, and 16 new One Star establishments. One restaurant is also newly awarded the MICHELIN Green Star, bringing the total to 11 restaurants whose eco-friendly commitments have impressed the Inspectors.

Gwendal Poullennec, International Director of the MICHELIN Guide, states: "For the first time in four years, we are delighted to once again gather Tokyo restaurateurs in a celebration of one of the most important restaurant selections within the MICHELIN Guide family. For 17 years, our MICHELIN Guide Inspectors have been scouting the city looking for the best culinary experiences. They have been amazed by the tremendous quality and refinement they find here, and are delighted to share it not only with local gourmets but also with international food lovers. The more than 500 restaurants recommended in this year's selection – including the sushi restaurant Harutaka, which is promoted to the highest culinary summit – sets a new record as Tokyo continues to be the most-acclaimed city in terms of both quality eateries and MICHELIN Star establishments. The new addition to the MICHELIN Green Star category, which brings the total number of spotlighted restaurants to eleven, illustrates the growing concern of local chefs for a more sustainable gastronomy, though their establishment is located in the world's largest metropolis, and they face a number of challenges arising from that."



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Restaurant Harutaka is promoted to Three MICHELIN Stars

Located in the district of Ginza, the sushi restaurant **Harutaka** rises to the top of the world's gastronomic scene by getting promoted to Three MICHELIN Stars. At this tranquil establishment, guests may either take a seat at the counter or book a private dining room to enjoy authentic Edo-style sushi crafted by chef Harutaka Takahashi. Trained for twelve years at the restaurant Sukiyabashi Jiro, Harutaka Takahashi has continued to refine his skills, knowledge, and sensitivity throughout his career. His creations – featuring outstanding tastes and textures – are presented in a carefully studied order to build toward a harmonious crescendo with just the right contrasts of flavor and temperature.

This new addition to the eleven restaurants that maintain their Three MICHELIN Stars for 2024 brings this year's selection to a total of twelve establishments that are *worth a special journey*.

One restaurant is newly awarded Two MICHELIN Stars

Joining the selection this year, the **MAZ** restaurant immediately receives Two MICHELIN Stars for its remarkably innovative cuisine. The restaurant is supervised by chef Virgilio Martínez Véliz from the restaurant Central in Lima, Peru, and run by executive chef Santiago Fernández Saim. The offering combines Peruvian nature themes – such as the Pacific Coast, the Amazon rainforest, or the Andes – , with Japanese ingredients to express the diversity and singularity of both countries. This unique culinary and cultural discovery takes the form of nine courses, or altitudes, as they are described on the menu.

With MAZ awarded Two MICHELIN Stars, along with 32 other restaurants recommended with Two MICHELIN Stars, Tokyo now counts a total of 33 restaurants that are *worth a detour*.

16 restaurants newly receive One MICHELIN Star

As the world's highest-ranking MICHELIN Star city, Tokyo continues to defend its gastronomic reputation, influence and dynamism; and indeed, no fewer than 16 restaurants are newly receiving One MICHELIN Star. Together, these establishments propose seven different types of cuisine, **with Il Ristorante - Niko Romito** proposing Italian cuisine; **MONOLITH, L'ÉTERRE, Ginza L'écrin, TROIS VISAGES**, and **Métis Roppongi** offering French-inspired cuisine; and **Piao-Xiang** and **Koshikiriyori Koki** presenting Chinese flavors. To enjoy Japanese cuisine, don't not miss **Ichirin, Ginza Kitagawa, Mutsukari, Nishiazabu Noguchi, and Miyasaka**; for superbly executed sushi, head for **Hiroo Ishizaka**. Rounding out the selection are, **Ubuka**, which specializes in crab, and the innovative **Kabi**.

In total, 138 restaurants are awarded One MICHELIN Star in the Tokyo 2024 MICHELIN Guide selection for their high-quality cooking.



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One restaurant newly receives the MICHELIN Green Star

The MICHELIN Green Star highlights the restaurants within the MICHELIN Guide selection which demonstrate an outstanding commitment towards more sustainable gastronomy. This year, the MICHELIN Green Star is newly attributed to one restaurant in Tokyo.

The restaurant **nôl** consciously sources seasonal produce from within Japan from farmers whose approaches foster the circular economy. The restaurant also brings value to the sturgeon which would otherwise be discarded in the process of domestic caviar production. Moreover, it strives to reduce both its CO2 emissions and food loss.

This new addition brings the total number of MICHELIN Green Star restaurants to eleven, the worldwide record number within a single city.

Two MICHELIN Special Awards are presented

In addition to its culinary distinctions, the MICHELIN Guide aims to highlight talented professionals of the restaurant industry with its special Awards. People whose savoir-faire, passion, and dedication have impressed the MICHELIN Guide Inspectors for the way they positively impact the restaurant industry or raise the restaurant experience to another level.

MICHELIN Mentor Chef Award

The Mentor Chef Award is presented to chefs whose work and careers set an example, and who demonstrate an outstanding commitment to sharing their know-how and passion with the next generation. This year, the MICHELIN Mentor Chef Award is awarded to **Fumio Kondo** of Two MICHELIN Star restaurant **Tempura Kondo**. Opening the restaurant in 1991, Mr. Kondo established the modern form of tempura by introducing seasonal vegetables to the originally seafood-based Edo-mae tempura. His new ideas and practical examples – such as experimenting with thin batter at a time when thick batter was popular – has had a major impact on the industry. He continues to contribute to the development of tempura today by training the younger generation.

MICHELIN Service Award

The Service Award is presented to staff who excel in hospitality and making visitors feel comfortable. These professionals are so engaging that their qualities greatly enhance the restaurant experience. The 2024 MICHELIN Service Award goes to **Toru Ozaki** of **Pont d'Or Inno**. As manager of the restaurant, Toru Ozaki rallies the team while personally welcoming guests. Many regulars request to see and specifically be served by Mr. Ozaki, who speaks in a soft voice as he carefully explains each dish.



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127 Bib Gourmand and 194 other recommended restaurants

Each year, the Bib Gourmand selection is much-awaited by gourmets seeking good meals at moderate prices. This year, the list includes nine new additions for a total of 127 restaurants offering great value. These new additions represent seven different types of cuisine, three of which focus on ramen: **there is ramen**, **Japanese Ramen Gokan**, and **Ramen Break Beats**. Among the new selection, **HOPPERS** proposes Sri Lankan cuisine; **Pot-Bouille** asserts French flavors; and **grill GRAND** offers Western dishes. Completing the list are one tempura restaurant (**Tensuke**), one yakitori restaurant (**Yakitori SANKA**) and one restaurant specializing in pork (**Torishige**).

Moreover – in addition to the MICHELIN Star and Bib Gourmand establishments and for the first time this year since the creation of the MICHELIN Guide in Tokyo –, the MICHELIN Guide Inspectors are also recommending 194 restaurants for their quality cuisine. The list is gradually being announced each month through releases on the MICHELIN Guide website and apps. Each restaurant definitively adds culinary diversity to the selection while keeping it fresh and dynamic throughout the year. Among them, food lovers can enjoy a wide range of cuisines and types of restaurants for every budget, including izakaya, yakitori, and even Austrian cuisine.

The hotel selection of the MICHELIN Guide complements the restaurant selection Tokyo and is available free of charge on the MICHELIN Guide website and app. The selection showcases unique properties both in Japan and throughout the world. Every hotel in the selection has been chosen by the MICHELIN Guide for its extraordinary style, service, and personality, and they can all be booked directly via the MICHELIN Guide website and app. Some of the most prominent hotels in this selection in Japan include secluded designer boutique hotels and unique establishments from the “Plus” collection. The MICHELIN Guide, which is a benchmark in the world of gastronomy, is now setting a new standard for hotels. Visit the MICHELIN Guide website or download the mobile app free of charge to discover all the MICHELIN Guide selections and book unforgettable hotels and restaurants.

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The MICHELIN Guide Tokyo 2024 selection at a glance:

504 recommended restaurants:

- 12 Three MICHELIN Star restaurants (1 new)
- 33 Two MICHELIN Star restaurants (1 new)
- 138 One MICHELIN Star restaurants (16 new)
- 127 Bib Gourmand restaurants (9 new)
- 11 MICHELIN Green Star restaurants (1 new)
- 194 MICHELIN-selected restaurants.

The MICHELIN Guide Tokyo selection is available free of charge on both the MICHELIN Guide website www.guide.michelin.com and app (available for iOS and Android). The paper edition will also be available in bookstores in Japan from December 8th, 2023.

About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. (www.michelin.com)

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