

Paris April 24, 2026

MICHELIN Guide Kyoto Osaka 2026: a New Three-Star Restaurant Shines in Kyoto for the First Time in Six Years

- A new Three MICHELIN Star restaurant rises in Kyoto, the first at this level in six years.
- Five restaurants advance to Two MICHELIN Stars, reflecting the strength and precision of Japanese cuisine across the region.
- Nineteen restaurants earn One MICHELIN Star, alongside 12 new Bib Gourmand selections, highlighting both excellence and accessibility.

Michelin unveils The MICHELIN Guide Kyoto Osaka 2026, celebrating a year of remarkable momentum across Kansai's culinary landscape. From the highest distinctions to emerging talents, this new selection reflects a region in constant motion, where deeply rooted traditions meet bold creativity, and where craftsmanship continues to evolve at every level.

According to Gwendal Poullennec, International Director of the MICHELIN Guide, "the new selection is further proof of Kyoto and Osaka's continued evolution. The dynamic results surprised our inspectors. Even as we mark 100 years since the MICHELIN Stars were first introduced to highlight outstanding cuisine, we continue to recommend restaurants through our distinctive, consistent methodology. At the same time, we offer a hotel selection recognized by MICHELIN Keys, and this year we are also introducing outstanding wine producers with MICHELIN Grapes. We will continue to evolve throughout this century, with the aim of becoming a one-of-a-kind digital platform that supports richer experiences for our users."

Kyoto: Tradition Elevated, Nature Refined

New Three-Star: Miyamaso (Japanese cuisine) was promoted. It received one MICHELIN Star in the first edition (2010), two Stars the following year, and is now awarded three Stars in the 2026 edition. Chef Hisato Nakahigashi creates refined dishes using seasonal blessings from nature—often foraged by his own hand. Working with nearby ingredients and staying true to the fundamentals of cooking, he offers cuisine that nourishes both body and mind. The seasonal menu reflects the satoyama landscape: wild mountain vegetables in spring, river fish in summer, mushrooms in autumn, and Gibier in winter. Set in a nature-rich satoyama environment, the restaurant offers a tranquil setting for a special time. Proprietress Sachiko Nakahigashi received the Service Award in the 2023 edition, and the team's hospitality makes this ryokan a standout culinary destination.

New Two-Stars: Four restaurants were promoted, all improving their rating from last year. **Doppo** (Japanese cuisine) is a culmination of chef Masato Miyazawa's experience, opened as his third restaurant; through cuisine, tableware, and setting, guests can experience the aesthetic sensibility of Japanese cuisine. **Higashiyama Yoshihisa** (Japanese cuisine) is defined by the energy and unity of chef Yoshihisa Suzuki and the team; some dishes are completed at the counter, creating a sense of hospitality unique to the restaurant. **Tokuha Motonari** (Japanese cuisine) offers an omakase that builds on chef Shinya Matsumoto's training while pursuing new expressions—ranging from classic techniques to inventive dishes such as grilling ingredients upright in the hearth. **Muromachi Yui** (Japanese cuisine) is a kappo restaurant dedicated to singular experiences through its cuisine and space; chef Kazuteru Maeda changes the omakase monthly, cherishing Japan's seasonal traditions, with beautifully composed hassun plates that reflect each month's customs and events.

New One-Star: A total of 12 restaurants - five promoted and seven new entries. Of these, seven are Japanese cuisine.

Promoted restaurants: **Sokkon Fujimoto** (Japanese cuisine) is a kappo restaurant where meticulous attention is paid to every detail—cuisine, setting, and hospitality. **Higashiyama Tsukasa** (Japanese cuisine) offers an individuality-driven omakase, freely creating dishes that incorporate Western and Asian ingredients. **YOKOI** (Japanese cuisine) respects the fundamentals of Japanese cooking while refining ingredient pairings. **Miyagawacho Hotta** (Japanese cuisine) features an unconventional progression that incorporates beef cutlet, offering comforting flavors with a nostalgic touch. **Germoglio** (Italian cuisine) builds on recipes for Italian regional dishes, adding Kyoto ingredients to pursue its own distinct character.

New entries: **MUBE** (Japanese cuisine) uses house-made seasonings such as shio-koji, fish sauce, and miso to create a synergy between dashi and fermentation. **Higashiyama Ogata** (Japanese cuisine) limits the number of ingredients in each dish to draw out the full character of the produce. **Manjuji Hakuran** (Japanese cuisine) conveys the appeal of the Goto Islands from Kyoto, with specialties such as Hatoshi and Goto udon. Two new entries come from French cuisine: **ima** pairs French cooking with wood fire in a machiya townhouse counter setting, while **KOGA** values flavor and aroma combinations, with distinctive sauces that mingle with charcoal-grilled meats. **Korean Restaurant Byeoleeya** (Korean cuisine) offers modern dishes based on the "food as medicine" philosophy, led by a chef trained in royal court cuisine. **LURRA**° (Innovative) combines Japan's four seasons with food cultures from around the world to create imaginative dishes.

New Bib Gourmand: Three restaurants were added. **Fuyacho Kuraku** (Izakaya) serves straightforward small plates using seafood from nearby Wakasa Bay, paired with local Fukui sake. **Ramenya Fujitora** (Ramen) is known for soy-sauce ramen

made with chicken and pork broths. **KOKAGE** (Soba) features simple snacks and 100% buckwheat noodles made from house-milled flour.

Osaka: Creativity in Motion

New Two-Star: Teruya (Japanese cuisine) was promoted from one Star. Chef Katsunori Teruya, trained in Kyoto, combines technique with a flexible sensibility to explore subtle flavors. With meticulous work done behind the scenes, he pursues an original style. He pays careful attention to harmony in dashi, crafting delicate flavors that highlight the ingredients. Soups, steamed dishes, and simmered items draw each ingredient's aroma into the broth, resulting in depth of taste—simple on the surface, yet distinctive in its unseen craftsmanship.

New One-Star: Seven restaurants were selected—three promoted and four new entries.

Promoted restaurants: Tosara (Contemporary cuisine) features many ingredients from Awaji Island, the chef's hometown, and serves creative dishes based on Italian and Japanese foundations. **atelier HANADA** (Chinese cuisine) develops a distinctive approach to Chinese cooking. **Numata Sou** (Tempura) uses the batter to gently steam the ingredients, concentrating umami and moisture through the craft of tempura.

New entries: Ukitacho Ima (Japanese cuisine) offers earnest cooking backed by daily training, believing that knife work in sashimi preparation can change the flavor. **Hachi** (Japanese cuisine) serves an omakase that prioritizes dishes at their best, enjoyed at the counter. **Sushi Shigenaga** (Sushi) features firm vinegared rice seasoned with rice vinegar and beet sugar, with toppings mainly from Kyushu. **Empathie** (French cuisine) is counter-style French cooking that highlights ingredients with simplicity.

New Bib Gourmand: 9 restaurants were added, including **PITAK GOHAN** (Thai cuisine), **Chukashunsai Morimoto** (Chinese cuisine), **Tonkatsu Minato** (Tonkatsu), **Shuko Osaka Manpukudou** (Japanese cuisine), **DIVA** (French cuisine), **bistrot neuf** (French cuisine), **Sumisho Mikuriya** (Yakitori), **Sumibi Iwata** (Yakitori), and **Mendokoro Subete** (Ramen).

Celebrating Talent and Transmission




Sommelier Award: The first **Sommelier Award** for the Kyoto Osaka area was presented to **Miki Tanaka**, owner-sommelier at Osaka's Selected Restaurant **LOUISE** (French cuisine). Deeply trusted by chef Yannick Lahopgnou, who leads the kitchen, she has shared the challenges and successes of the restaurant since its opening. Ms. Tanaka understands the chef's sensibility—skillfully handling aromas of spices and the acidity of fruit—and can instantly grasp guests' preferences, proposing wines that elevate the dishes. Her polite, attentive care


and heartfelt hospitality delight diners. Her passion for French wine and the hospitality that brings joy to guests made her a fitting recipient of the Sommelier Award.

Mentor Chef Award: Hideaki Matsuo of Osaka’s three-star **Kashiwaya Osaka Senriyama** (Japanese cuisine) received the Mentor chef award. He encountered the world of tea ceremony as a university student, was drawn to the depth of Japanese culture and Kaiseki, and decided to become a chef. As the head of Kashiwaya and its sister restaurant, he guides many disciples. He welcomes trainees from overseas and shares the skills and essence of Japanese cuisine. He also contributes to the development of local food culture through a study group of Osaka chefs, and supports the next generation externally by teaching at culinary schools. At the 2025 Osaka-Kansai Expo, he communicated Osaka’s rich food culture. His forward-looking efforts for the future of Japanese cuisine made him a fitting recipient of the Mentor Chef Award.

Service Award: Yuko Kuwamura of Kyoto’s two-star **Kodaiji Wakuden** (Japanese cuisine) received the award. Born and raised in Kyotango, she began working in a traditional restaurant alongside her mother during her student years. After graduating from university, she lived at a sub-temple of Daitoku-ji, learning humility and gratitude through cleaning and field work. After being entrusted with the opening of “Muromachi Wakuden,” she joined the family business and became the second-generation proprietress and the face of Wakuden. She has since led service at numerous distinctive establishments. In Kyotango, the company’s place of origin, she has also contributed to regional revitalization by restoring forests through tree planting. Guided by the maxim “A warm heart is a universal remedy,” she treats employees like family, creates opportunities for young chefs, and stays close to guests’ feelings. Her approach—considering people, nature, and the future, and opening a new era of ryotei culture through Wakuden-style hospitality—made her a fitting recipient of the Service Award.

MICHELIN Guide Kyoto Osaka 2026 selection

	Kyoto	Osaka	Total
Total number of selected establishments	244	235	479
 Exceptional cuisine, worth a special journey of which promoted establishments (N)	6 (1)	3	9
 Excellent cuisine, worth a detour of which promoted establishments (N)	19 (4)	12 (1)	31 (5)
 High-quality cooking, worth a stop of which promoted establishments (N)	73 (5)	66 (3)	139 (8)

of which new entries (N)	(7)	(4)	(11)
 Bib Gourmand: good quality, good value cooking	47	59	106
of which new entries (N)	(3)	(9)	(12)
Selected Restaurants	99	95	194
of which new entries (N)	(14)	(16)	(30)
Green Star	10	3	13

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