



PRESS RELEASE

MICHELIN GUIDE

Paris, May 16th, 2023

## The MICHELIN Guide Nara 2023 is revealed

- **Two restaurants are newly awarded One MICHELIN Star**
- **Da terra also sees its sustainable commitments and awarded a MICHELIN Green Star**
- **A total of 88 restaurants are included in this year's edition**

Michelin is pleased to present the new selection of the MICHELIN Guide Nara in 2023. In total, 88 restaurants are recommended by the MICHELIN Guide inspectors in the Nara prefecture, including two new One MICHELIN Star restaurants – of which, one is also newly awarded the MICHELIN Green Star – and five newly-added restaurants.

“Known for its World Heritage Sites and cultural marvels, Nara prefecture is also a hidden gem for gourmets and travelers seeking great culinary experiences. With no fewer than 88 restaurants recommended – of which 24 are MICHELIN Starred – including 16 different types of food or cookery, this year's edition of the MICHELIN Guide demonstrates once again the quality of the local food scene,” commented Gwendal Poullennec, International Director of the MICHELIN Guide. “Whether for typical Japanese delicacies – from yakitori to tempura to sushi to *kushiage* – or for more exotic tastes, or to explore the agricultural richness of Nara that is especially well-represented at the MICHELIN Green Star restaurants, this new selection for Nara is an exciting invitation to discover the gastronomic appeal and diversity of this must-see territory.”

### Two restaurants are newly awarded One MICHELIN Star

Restaurant **Da terra**, which was already recommended by the MICHELIN Guide inspectors in last year's edition, is promoted to One MICHELIN Star. At this restaurant, chef Hirokazu Nakai certainly highlights Italian cuisine but overall celebrates the richness of the local area. His Da terra Salad brings the taste of the season to the table, while the entire menu pays tribute to the 100+ different crops and vegetables that his family grows.

Restaurant **Lega'** is a new addition to the selection and is awarded One MICHELIN Star. The name of the restaurant – which means “to tie” or “to connect” in Italian – perfectly expresses the culinary offerings proposed by this establishment, which is run by a married couple.



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Here, Italian recipes meet Katsuragi City's specialties and are prepared with the best local ingredients. The result is an exciting, flavorful fusion, which also demonstrates the mastery of the chef, especially when it comes to pasta making using a technique learned in northern Italy.

In addition to these two newly awarded One MICHELIN Star restaurants, all other restaurants recognized with Two MICHELIN Stars (**akordu**, **Oryori Hanagaki**, **Tsukumo**, and **NARA NIKON**) and One MICHELIN Star (18 establishments) in last year's edition have maintained their distinction in 2023.

### **The sustainable commitments of the Da terra restaurant recognized by the MICHELIN Green Star**

In addition to being newly awarded One MICHELIN Star, **Da terra** also sees its sustainable philosophy and initiatives highlighted with the MICHELIN Green Star. At this restaurant, which grows 100% of its produce, the menu changes daily, depending on the fresh ingredients available in his vegetable garden. The chef and his team are also very committed to fostering local development and reducing food waste.

This new addition brings the total number of MICHELIN Green Star restaurants in Nara to 6. The prefecture stands as a model in terms of making fine dining and gastronomy more sustainable.

### **Five new restaurants are added to the selection**

In addition to the MICHELIN Starred and Bib Gourmand restaurants, the MICHELIN Guide also recommends restaurants whose cuisines impressed the inspectors. Five new restaurants gained their approval to join this year's edition, bringing the total of selected restaurants to 46.

**Naramachi Sushi Hanako** is a sushi restaurant owned by two sisters, one of whom is the chef, which is very rare in Japan; they serve sushi made with rice grown in Nara. The restaurant **cucina regionale YANAGAWA** was opened by a housewife who fell in love with Italian cuisine at a cooking class and went to Italy on her own to train for six years. The restaurant features Italian-inspired dishes showcasing fresh ingredients from local farmers based in Nara. **Le Bois** offers authentic French cuisine made with seasonal ingredients, most of which come from the Nara and Hokkaido areas. **Arigato** is a restaurant serving excellent Japanese cuisine, with a particular focus on bonito and very tasty dashi. Finally, **Camino** was opened by a chef from Nara, who trained in MICHELIN Starred restaurants in Italy and Tokyo, before opening his own restaurant. He focuses on Nara-sourced ingredients and uses Yamato pork, Mahoroba red beef, Yamato beef, and Akishino vegetables in his cooking.



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The entire restaurant selection of the MICHELIN Guide Nara 2023 can be found exclusively on the MICHELIN Guide's digital platforms, on its websites, and mobile app, which is free for download on Android and iOS.

The MICHELIN Guide Nara 2023 at a glance:

- 88 recommended restaurants, including:
  - 4 Two MICHELIN Star restaurants
  - 20 One MICHELIN Star restaurants (including 1 new restaurant and 1 promoted)
  - 18 Bib Gourmand restaurants
  - 46 Selected restaurants (including 5 new additions)
  - 6 MICHELIN Green Star restaurants (including 1 new addition)

### 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](http://www.michelin.com))

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