

PRESS RELEASE

Boulogne, France – November 29, 2011

MICHELIN Guide Tokyo Yokohama Shonan 2012


**17 restaurants with three stars,
57 with two stars (including 1 ryokan),
and 219 with one star**

Michelin is pleased to announce the publication of the MICHELIN guide Tokyo Yokohama Shonan 2012, which offers a selection of the best hotels, ryokans and restaurants in these three regions. **The guide includes a total of 356 establishments, of which 292 are restaurants, 54 hotels and 10 ryokans.** The MICHELIN guide Tokyo Yokohama Shonan 2012 is available in both Japanese and English and goes on sale in Japan on December 2nd 2011.

In the MICHELIN guide Tokyo Yokohama Shonan 2012, we have enriched the selection by expanding the area of Kamakura to include Shonan. The new areas covered are Yokosuka, Hayama, Zushi, Fujisawa, Chigasaki, Hiratsuka, Oiso, Odawara, and Yugawara; these are shown on the map attached to this press release.

In the MICHELIN guide Tokyo Yokohama Shonan 2012 selection:

- **17 restaurants earned three stars (***): 16 in Tokyo, 1 in Shonan**
 - **Sushi Yoshitake** in Tokyo joins the selection with three stars
 - **Ryugin** in Tokyo is promoted from two stars to three stars
 - **Koan** in Shonan (Fujisawa) joins the selection with three stars
- **57 restaurants earned two stars (**): 52 in Tokyo, 3 in Yokohama, 2 in Shonan (including 1 ryokan)**
 - 5 restaurants in Tokyo join the selection with two stars and 4 restaurants are promoted from one star to two stars
 - 1 restaurant in Yokohama is promoted from one star to two stars
 - 1 restaurant in Shonan (Kamakura) is promoted from one star to two stars
 - 1 ryokan in Shonan joins the selection with two stars
 - 1 Korean restaurant in Tokyo joins the selection with two stars (and becomes the first Korean restaurant in the world to achieve this award)
- **219 restaurants earned one star (*): 179 in Tokyo, 14 in Yokohama, 26 in Shonan**
 - 54 restaurants join the selection with one star (34 in Tokyo, 2 in Yokohama, 18 in Shonan)

We are pleased to continue pointing out restaurants with the symbol  which we introduced last year. This indicates a starred restaurant offering a menu under 5,000 yen for lunch and/or dinner. In last year's edition, 30% of the restaurants qualified for this symbol and in this latest



edition that percentage has risen to more than 40% (97 in Tokyo, 7 in Yokohama and 22 in Shonan).

In the MICHELIN guide Tokyo Yokohama Shonan 2012, three Korean restaurants join the selection, one of which is the first in the world to earn two stars. Also, 70% of the selection is made up of Japanese restaurants and this includes traditional Japanese, contemporary Japanese, beef specialities, fugu, izakaya, kushiage, oden, shojin, soba, sukiyaki, sushi, tempura, teppanyaki, tonkatsu, unagi, and yakitori.

The remainder is comprised of Chinese, European, French, French contemporary, Fusion, Italian, Italian contemporary, Korean, Spanish contemporary, and Steakhouses.

Michelin updates its guides every year in order to provide the most reliable information possible for its readers. All the restaurants and hotels selected in the previous edition have been re-examined; other establishments have also been inspected but were not necessarily selected. Just after the launch of 2012 edition, Michelin inspectors - employees of Michelin who have professional knowledge of the hospitality industry and pay all their bills in full - will again be anonymously evaluating restaurants and hotels for next year's selection.

In Tokyo Yokohama Shonan, as in the 22 other countries covered by the MICHELIN guide, a consistent selection is ensured by awarding stars based on the same criteria. Stars in the MICHELIN guides have the same value all over the world, so that a one star restaurant in Shonan offers the same quality as a one star establishment in New York or Paris. The same five criteria are used for awarding stars whatever the country or city: product quality, preparation and flavours, the chef's personality as revealed through his or her 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.

Stars apply only to "what's on the plate", meaning the quality of the cooking.

- Three stars (🌟🌟🌟) mean exceptional cuisine, worth a special journey.
- Two stars (🌟🌟) mean excellent cooking, worth a detour.
- One star (🌟) means a very good restaurant in its category.

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.

Restaurants are classified by fork-and-spoon symbols (🍴 to 🍴🍴🍴🍴), according to their levels of comfort - taking into consideration elements such as the restaurant's appearance and the hospitality offered. Pavilions (🏠 to 🏠🏠🏠) denote the comfort of hotels and (🏡 to 🏡🏡🏡) the comfort of ryokans.

Bernard Delmas, President of Nihon Michelin Tire announced, "Thanks to our readers, we have reached the 5th anniversary of the MICHELIN guide in Japan. Since the first publication of the guide in 2007, we have enriched the selection by expanding the area. Starting from Tokyo in 2007, we now cover 7 areas in our two guides: Tokyo, Yokohama, Shonan, and Kyoto, Osaka, Kobe, Nara.

We are also very pleased to have found new shining stars in Japan to introduce to our readers each year; today, 62 new stars join the MICHELIN guide Tokyo Yokohama Shonan 2012 .

As a tire manufacture, we have been offering mobility with the MICHELIN guide for more than 100 years. This is why the definition of three stars is expressed as "exceptional cuisine, worth a special journey".

Last year, we introduced the coin symbol (👛 : lunch and/or dinner for ¥5,000 and less) so that our readers could enjoy and use this guide for a variety of occasions. Seeing as more than 40% of this year's establishments qualify for this symbol, I am sure even more readers will



appreciate this year's selection.

We hope that readers from all over Japan and also from overseas will visit the shining stars in Tokyo Yokohama and Shonan and have a wonderful time. And we sincerely hope that we can contribute to Japan's restaurant and tourism industry by publishing this guide."

About the Michelin Guide:

The first MICHELIN guide France was published in August 1900. Distributed free of charge (until 1920) and originally intended for chauffeurs, the guide contained a wealth of practical information, including tips on using and repairing tires, city street maps, and lists of gasoline outlets, hotels and mechanics. For the Michelin brothers, the objective was to speed the development of the automobile, and consequently the tire market. They wanted to promote and improve travel by making it safer and more enjoyable—in other words, by enhancing mobility, which is still today the common goal of Michelin's maps, guides, atlases and other publications.

Every year, in more than 90 countries around the world, Michelin publishes some 10 million maps, atlases, tourist guides, and restaurant and hotel guides—always with the same focus on quality. Last year, more than 1 million copies of the MICHELIN guide were sold worldwide.



The symbols marked on the map represent the type of establishments recommended within each area, but make no reference to the actual number.

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MICHELIN Guide Tokyo Yokohama Shonan 2012 Selection List


This list should not be posted as a complete list.
The list is in alphabetical order.

Total	One star (*)	Two stars (**)	Three stars (***)
293	219	57	17

Tokyo: the selection

Total	One star (*)	Two stars (**)	Three stars (***)
247	179	52	16

NEW : new entry in the guide

 : restaurant promoted from 1 to 2 stars or 2 to 3 stars

Tokyo: Starred restaurants



Araki		Japanese Sushi
Azabu Yukimura		Japanese
Esaki		Japanese contemporary
Hamadaya		Japanese
Ishikawa		Japanese
Joël Robuchon		French contemporary
Kanda		Japanese
Koju		Japanese
Quintessence		French contemporary
Ryugin	 	Japanese contemporary



7chome Kyoboshi		✂	Japanese Tempura
Sukiyabashi Jiro Honten		✂	Japanese Sushi
Sushi Mizutani		✂	Japanese Sushi
Sushi Saito		✂	Japanese Sushi
Sushi Yoshitake	NEW	✂	Japanese Sushi
Usukifugu Yamadaya		✂✂✂	Japanese Fugu



Aimée Vibert		✂✂✂✂	French
Ajiman		✂	Japanese Fugu
Beige Alain Ducasse	👁	✂✂✂✂	French contemporary
Chugoku Hanten Fureika		✂✂	Chinese
Crescent		✂✂✂✂	French
Cuisine[s] Michel Troisgros		✂✂✂✂	French contemporary
Daigo		✂✂✂✂	Japanese Shojin
Den	👁	✂✂	Japanese contemporary
Édition Koji Shimomura	NEW	✂✂✂	French contemporary
Fugu Fukuji		✂	Japanese Fugu
Fukudaya		✂✂✂✂✂	Japanese
Fukuju		✂	Japanese
Ginza Okuda	NEW	✂✂✂	Japanese
Ginza Toyoda		✂✂	Japanese
Hatsunetzushi		✂✂	Japanese Sushi
Hifumian	👁	✂✂	Japanese
Hishinuma		✂✂	Japanese
Horikane		✂	Japanese
Ichimonji		✂✂	Japanese
Ichirin	👁	✂✂	Japanese
Kadowaki		✂	Japanese
Kikuchi		✂	Japanese
Kikunoi		✂✂✂✂	Japanese
KM	NEW	✂✂	French
Kodama		✂✂	Japanese contemporary
Kogetsu		✂	Japanese
Kohaku	NEW	✂✂	Japanese contemporary
Komuro		✂	Japanese



Kondo		✂✂	Japanese Tempura
La Table de Joël Robuchon		✂✂✂	French contemporary
L'Atelier de Joël Robuchon		✂✂	French contemporary
Le Mange-Tout		✂✂	French
Les Créations de Narisawa		✂✂✂	French contemporary
Makimura		✂✂	Japanese
Moranbong	NEW	✂✂✂	Korean
Nadaman Honten Sazanka-so		✂✂✂✂	Japanese
Pierre Gagnaire		✂✂✂✂	French contemporary
Raku-tei		✂	Japanese Tempura
Ren		✂	Japanese
Sawada		✂	Japanese Sushi
Seisoka		✂✂✂	Japanese
Sekiho-tei		✂✂	Japanese
Shigeyoshi		✂	Japanese
Sukiyabashi Jiro Roppongi		✂	Japanese Sushi
Sushi Kanesaka		✂	Japanese Sushi
Taku		✂✂	Japanese Sushi
Tateru Yoshino Shiba		✂✂✂	French
Tomura		✂✂	Japanese
Tsujitome		✂✂✂	Japanese
Tsukiji Yamamoto		✂✂✂	Japanese Fugu
Umi		✂	Japanese Sushi
Waketokuyama		✂✂	Japanese



Abasque		✂	French
Ajsen		✂	Japanese Izakaya
Akasaka Tan-tei	NEW	✂✂	Japanese
Akimoto		✂	Japanese Unagi
Antica Trattoria Nostalgica	NEW	✂	Italian
Ànu Retrouvez-vous		✂✂	French contemporary
Aragawa		✂✂✂	Steakhouse
Argento Aso		✂✂✂✂	Italian contemporary
Aroma-Fresca		✂✂✂	Italian contemporary
Asagi		✂	Japanese Tempura



Au Goût du Jour Nouvelle Ère		✂✂	French contemporary
Azabu Rokkaku		✂	Japanese Izakaya
Banrekiryukodo		✂✂✂	Japanese contemporary
Basara		✂✂	Japanese
Bird Land		✂	Japanese Yakitori
Bon Chemin	NEW	✂✂	French
Bvlgari Il Ristorante	NEW	✂✂✂	Italian contemporary
Casa Vinitalia		✂✂✂	Italian
Chez Matsuo		✂✂✂	French
China Blue		✂✂✂	Chinese
Chiso Sottaku		✂	Japanese
Côte d'Or	NEW	✂✂✂	French
Dons de la Nature		✂✂✂	Steakhouse
Echikatsu		✂✂✂	Japanese Sukiyaki
Edosoba Hosokawa		✂	Japanese Soba
Emori		✂	Japanese
Émun		✂✂	French contemporary
Equilibrio	NEW	✂✂✂	Fusion
Faro		✂✂✂	Italian
Feu	NEW	✂✂	French contemporary
Florilège		✂✂	French contemporary
Fukamachi		✂	Japanese Tempura
Gordon Ramsay		✂✂✂	French
Gorio		✂✂	Steakhouse
Grill Ukai		✂✂✂	European
Harutaka		✂	Japanese Sushi
Hashimoto	NEW	✂	Japanese Unagi
Hatanaka		✂	Japanese Tempura
Higuchi		✂	Japanese
Hiramatsu		✂✂✂✂	French
Hirosaku		✂	Japanese
Hiyama		✂✂✂	Japanese Sukiyaki
Hommage	NEW	✂✂	French
Hosokawa		✂	Japanese
Hyo-tei	NEW	✂✂	Japanese
Ibuki	NEW	✂	Japanese
Icaro		✂	Italian

Ichie		✂	Japanese
Ichigo		✂✂	Japanese Oden
Ikku	NEW	✂	Japanese
Ise		✂	Japanese Tempura
Ishibashi		✂✂✂	Japanese Sukiyaki
Ishibashi		✂✂	Japanese Unagi
Itosho		✂✂	Japanese Shojin
Izumi		✂✂✂	Japanese Fugu
Jirocho	NEW	✂✂	Japanese Fugu
Jushu	NEW	✂	Japanese
Kagura		✂✂	Japanese
Kamiya Nogizaka		✂✂	Japanese
Kasane	NEW	✂	Japanese
Katsuzen		✂	Japanese Tonkatsu
Kisaku		✂	Japanese
Kitajima-tei	NEW	✂✂	French
Kurogi		✂	Japanese
Kuwano		✂	Japanese Sushi
Kyoraku-tei		✂	Japanese Soba
La Bombance		✂✂	Japanese contemporary
L'Anneau d'Or		✂✂	French
L'Asse	NEW	✂✂✂	Italian
La Tour		✂✂✂	French
La Tour d'Argent		✂✂✂✂✂	French
Lauburu		✂	French
Le Bouchon	NEW	✂✂	French
Le Bourguignon		✂✂	French
Le Coq	NEW	✂✂	French
L'Effervescence	NEW	✂✂✂	French contemporary
Le Jeu de l'Assiette		✂✂	French contemporary
L'Embellir		✂✂✂	French contemporary
Les Enfants Gâtés		✂✂✂	French
Les Rosiers Eguzkilore	NEW	✂✂	French
Les Saisons		✂✂✂✂✂	French
Lugdunum Bouchon Lyonnais		✂	French
Maison Paul Bocuse		✂✂✂	French
Masa's Kitchen 47		✂✂	Chinese



Masumi		✂	Japanese
Matsunomi	NEW	✂✂	Korean
Mikawa Zezankyo		✂✂	Japanese Tempura
Minoichi		✂	Japanese
Mitsuta		✂✂	Japanese Tempura
Momonoki		✂	Chinese
Monnalisa Ebisu		✂✂✂	French
Monnalisa Marunouchi		✂✂✂	French
Motoyoshi		✂	Japanese Tempura
Muroi		✂	Japanese
Muto		✂	Japanese Soba
Nabeya		✂✂	Japanese
Nagazumi		✂	Japanese
Nakajima		✂	Japanese
Nico		✂	Japanese
Nigyo	NEW	✂	Japanese Soba
Nodaiwa		✂✂	Japanese Unagi
Obana		✂	Japanese Unagi
Ogasawara Hakushaku-tei		✂✂✂✂	Spanish contemporary
Ohara's		✂✂✂	French
Okina		✂✂	Japanese Soba
Ostü	NEW	✂✂	Italian
Otaninosushi	NEW	✂	Japanese Sushi
Ozaki		✂	Japanese
Pachon		✂✂✂	French
Piatto Suzuki		✂✂	Italian
Ranjatai		✂	Japanese Yakitori
Reikasai		✂✂	Chinese
Restaurant-l		✂✂✂	French
Révérance	NEW	✂✂	French contemporary
Ristorante Aso		✂✂✂✂	Italian contemporary
Ristorante Honda		✂✂	Italian contemporary
Ristorante La Primula		✂✂	Italian contemporary
Rokukaku-tei		✂	Japanese Kushiage
Ryuan		✂✂	Chinese
Ryuzu	NEW	✂✂✂	French
Sakuragawa		✂✂	Japanese



Sanda		✂	Japanese Beef Specialities
Sangoan		✂	Japanese Soba
Sankame		✂	Japanese
Sant Pau		✂✂✂✂	Spanish contemporary
Sanyukyo		✂✂	Japanese
Seiju		✂✂	Japanese Tempura
Seika Kobayashi		✂	Japanese
Sekine	NEW	✂	Japanese Unagi
Sennohana	NEW	✂✂	Korean
Sense		✂✂✂	Chinese
Shinsuke		✂	Japanese Izakaya
Shofukuro		✂✂	Japanese
Shunnojai Ichi		✂	Japanese
Signature		✂✂✂✂	French contemporary
Soba Miwa	NEW	✂	Japanese Soba
Sushi Aoki Ginza		✂	Japanese Sushi
Sushi Fukumoto		✂	Japanese Sushi
Sushiichi		✂✂	Japanese Sushi
Sushi Imamura		✂	Japanese Sushi
Sushi Isshin Asakusa		✂	Japanese Sushi
Sushi Isshin Ginza		✂	Japanese Sushi
Sushi Iwa		✂	Japanese Sushi
Sushi Nakamura		✂	Japanese Sushi
Sushi Shin		✂	Japanese Sushi
Suzuki		✂	Japanese
Suzunari	NEW	✂	Japanese
Tajima		✂✂	Japanese Soba
Takahashi		✂	Japanese Yakitori
Takumi Tatsuhiro	NEW	✂	Japanese Sushi
Tateru Yoshino Ginza		✂✂✂✂	French contemporary
Tateru Yoshino Shiodome		✂✂✂	French contemporary
Tatsumura		✂	Japanese
Tenmo		✂	Japanese Tempura
Tetsuan		✂	Japanese
Toriki		✂	Japanese Yakitori
Torishiki		✂	Japanese Yakitori
Totoya Uoshin		✂✂	Japanese



Tsukasa		✂	Japanese Fugu
Uchitsu		✂	Japanese Tempura
Uchiyama		✂✂	Japanese
Uemura Honten		✂✂✂	Japanese
Ukai-tei Ginza		✂✂✂	Japanese Teppanyaki
Ukai-tei Omotesando		✂✂✂✂	Japanese Teppanyaki
Uotoku		✂✂✂	Japanese
Yamaji		✂	Japanese
Yamanochaya		✂✂	Japanese Unagi
Yamasaki		✂	Japanese
Yokota		✂	Japanese Tempura
Yokoyama		✂	Japanese Tempura
Yonemura		✂✂	Fusion
Yoneyama		✂	Japanese
Yorozuya Okagesan		✂	Japanese Izakaya
Yoshicho		✂	Japanese Yakitori
Yoshifuku		✂	Japanese
Yoshihashi		✂✂	Japanese Sukiyaki
Yotaro		✂	Japanese Tempura
Yotsuya Uemura	NEW	✂	Japanese
Zurriola	NEW	✂✂✂	Spanish contemporary

Yokohama : the selection

Total	One star (✂)	Two stars (✂✂)	Three stars (✂✂✂)
17	14	3	0

Yokohama: Starred restaurants






Chiso Kimura		✂	Japanese
Masagosaryo		✂✂	Japanese
Sugai	NEW	✂	Japanese





Aichiya			Japanese
Azabu Nodaiwa			Japanese Unagi
Chatsubo	NEW		Japanese
Chez Naka			French
Fukunishi	NEW		Japanese Tempura
Furaikyo			Japanese Soba
Mizuki			Japanese
Ota Nawanoren			Japanese Sukiyaki
Rinkaen			Japanese
Sushi Hachizaemon			Japanese Sushi
Sushi Hamada			Japanese Sushi
Tenhama			Japanese Tempura
Tenshichi			Japanese Tempura
Ukai-tei Azamino			Japanese Teppanyaki

Shonan: the selection

Total	One star ()	Two stars ()	Three stars ()
29	26	2	1

Shonan : Starred restaurants



Koan  Japanese Fujisawa



En   Japanese Kamakura
 Sekiyo (Ryokan)  Japanese Yugawara





Bonzo		✂	Japanese Soba	Kamakura
Gentoan	NEW	✂✂	Japanese	Kamakura
Hachinoki Kitakamakura		✂✂	Japanese Shojin	Kamakura
Hamura		✂	Japanese Tempura	Yokosuka
Herlequin Bis		✂✂	French	Yugawara
Hikagechaya		✂✂✂	Japanese	Hayama
Izumi		✂	Japanese Sushi	Kamakura
Kamakurayama		✂✂✂✂	Japanese Beef Specialities	Kamakura
Kisei		✂	Japanese	Hiratsuka
Kuikiri Hirayama		✂	Japanese	Fujisawa
Kuniyoshi		✂✂	Japanese Unagi	Oiso
Pleins d'Herbes	NEW	✂✂✂	French	Kamakura
Ren		✂	Japanese	Kamakura
Shirako		✂	Japanese	Yugawara
Shunsai Sekine		✂	Japanese	Yugawara
Soba Hirai		✂	Japanese Soba	Fujisawa
Taku-tei		✂	Japanese	Hayama
Tamoto		✂	Japanese	Kamakura
Ten ichibo		✂✂	Japanese Tempura	Hiratsuka
Teuchisoba Okamura		✂	Japanese Soba	Zushi
Tomoei		✂✂	Japanese Unagi	Odawara
Tsuruya		✂	Japanese Unagi	Kamakura
Ukyo		✂✂✂	Japanese	Odawara
Unahei		✂	Japanese Unagi	Fujisawa
Yonekura		✂	Japanese	Kamakura
Yunoki		✂	Japanese	Chigasaki