

**Restaurant L'Osier Earns Two-Star Rating,
While Restaurant Faro Shiseido Earns One-Star Rating for Nine Straight Years**
–*Michelin Guide Tokyo 2017*–

L'Osier (Ginza, Tokyo), a French restaurant managed by Shiseido, has earned a rating of two stars, meaning “excellent cuisine worth a detour” in *Michelin Guide Tokyo 2017* published November 29, 2016.

Meanwhile, for the ninth year in a row, Faro Shiseido (Ginza, Tokyo), an Italian restaurant, has earned a one-star rating, which is awarded to “a very good restaurant in its category.”

About Shiseido's restaurant business

Shiseido was established in Tokyo's Ginza district in 1872 as Japan's first Western-style pharmacy. Founder Arinobu Fukuhara modeled his pharmacy based on drugstores he had seen in the United States, which he visited during his return home from the Paris exposition in 1900. Fukuhara set up a soda fountain in the corner of the Shiseido Pharmacy in 1902, and after the pharmacy began offering soda water and ice cream, which were unusual delicacies at that time, it became a popular Ginza establishment. In 1928, the pharmacy had evolved into a restaurant called Shiseido Parlour, which offered authentic Western cuisine. Since then, as a pioneer in offering Western gastronomy in Japan, and as a symbol of the Ginza district, the restaurant has been offering new values to numerous consumers and fulfilling Shiseido's mission - “to inspire a life of beauty and culture” - in the area of dining.

L'Osier opened its doors in 1973 inside the former Shiseido Parlour building (currently the Tokyo Ginza Shiseido Building) on Ginza's main Chuo-Dori Street with the aim of providing French cuisine of the highest quality. In 1999, the restaurant moved to Shiseido Ginza Building in Ginza Namiki-Dori Street, and from then onward, L'Osier has conveyed the chic ambience of Paris in the street. Then, L'Osier was reopened in October 2013 on its 40th anniversary with Olivier Chaignon as its new executive chef and has been receiving excellent reviews, not only in Japan but from outside of the country over its outstanding performance as an exclusive restaurant, where customers enjoy superb experience.

Faro Shiseido opened in 2001, the same year as the opening of the Tokyo Ginza Shiseido Building, and celebrated its 15th anniversary in 2016. Takahiro Nakao, who has served as chef since 2007, offers Italian cuisine with rich seasonal flavors crated with unique Japanese ingredients he himself carefully selects every day.

【Restaurant Information】

Restaurant	L'Osier	Faro Shiseido
Executive Chef Chef	Executive Chef, Olivier Chaignon	Chef, Takahiro Nakao
Address & Telephone	7-5-5 Ginza, Chuo-ku, Tokyo For reservations & inquiries: TEL 0120-156-051 / 03-3571-6050	Tokyo Ginza Shiseido Building 10F, 8-8-3 Ginza, Chuo-ku, Tokyo TEL : 03-3572-3911
Business Hours	Lunch: 12:00 -14:00 Dinner: 18:00-21:00	Lunch 11:30~15:30 (Last Order 14:30) Dinner 17:30~23:00 (Last Order 21:30)
Closed	Sundays (except when Monday is a national holiday, some holidays including summer vacation period (mid-August), and the year-end and New Year period)	Sundays (except when Monday is a national holiday), occasionally closed on national holidays
URL	http://losier.shiseido.co.jp/	http://faro.shiseido.co.jp/restaurant/
Seating	36 seats in the dining area, 1 private room (10 seats, reservations accepted for 7 or more people)	30 seats
Course Menu	Lunch ¥10,000/¥14,000 Dinner ¥22,000/¥28,000/¥38,000	Lunch Priced from ¥4,000 Dinner Priced from ¥10,000
Number of Staff	Total of 38	Total of 18

L'Osier

The restaurant takes its name, L'Osier, which means willow in French, from the willow trees that have long been a feature of the Ginza area.

The first chef at L'Osier was the late Einosuke Takaishi who made a tremendous contribution to the development of French cuisine in Japan. In 1986, Jacques Borie (recipient of the prestigious *Meilleur Ouvrier de France* award in 1982) was appointed executive chef. In 1999, after a year and a half closure due to building reconstruction, the restaurant was reopened at its current location on Namiki-Dori Street. In 2005, Bruno Menard became the executive chef, opening up a new frontier called “neo-classics” by combining traditional skills with innovative ideas. L'Osier was closed temporarily in April 2011 for building reconstruction, but reopened in October 2013 with Olivier Chaignon as its new executive chef. L'Osier is renowned not only for its excellent food and refined atmosphere but also for its outstanding service, with chef-sommelier Toshifumi Nakamoto awarded the 2014 Award for Outstandingly Skilled Workers (Contemporary Master Craftsman) in November 2014. The restaurant has been highly acclaimed by many guests not only from Japan but also all over the world.



Faro Shiseido

Faro Shiseido, whose name means “lighthouse” in Italian, is an authentic Italian restaurant.

Faro Shiseido with the chef Takahiro Nakao, appointed in 2007, features traditional Italian cuisine with Japanese unique seasonal ingredients. The restaurant provides enjoyable seasonal courses as well as à la carte menu. And for a satisfying finish to your meal, you can choose your desserts from our famous trolley. The restaurant is also actively involved in trying new dishes for those with dietary concerns such as offering a low-sugar menu called “Menu Luce”, as well as creating a “Children Welcome Day” so that customers can enjoy dining out with their children.

In April 2014, Renato Disaro was appointed as restaurant manager, thereby bringing in an authentic element from Italy to provide even better service.



About the *Michelin Guide*

The *Michelin Guide* was first published in August 1900 by the French tire manufacturer Michelin, and is renowned worldwide as a guidebook that is created and issued by Michelin based on the company's own research. *Michelin Guide Tokyo 2008* was issued in November 2007 as the first publication of the Michelin Guide in Asia. This guidebook for the greater Tokyo area is now in its ninth year of publication