

Restaurant L'Osier Earns Two-Star Rating for Four Straight Years –*Michelin Guide Tokyo 2018*–

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 2018* published Tuesday, November 28, 2017.

L'Osier interior



Le caviar oscietre



Executive chef

Olivier Chaignon



French restaurant L'Osier

L'Osier, which opened its doors in 1973 and will celebrate its 45th anniversary next year, takes its name, meaning “willow” in French, from the willow trees that have long been a feature of the Ginza area. In order to realize the corporate mission of Shiseido Group, “to inspire a life of beauty and culture,” through authentic French cuisine, the restaurant aims at the highest level in everything – menu, service, and ambience – and continues to be the symbol of Shiseido’s brand value as a place to experience culture in its richness and sophistication.

The restaurant’s interior is refined down to the keywords of “white,” “gold,” “transparency,” “glass” and “light.” It is a dynamic space with a nine-meter high atrium where one can enjoy spaciousness and comfort and escape from the daily routine.

Olivier Chaignon, L'Osier’s executive chef who has worked at such restaurants as Taillevent and Pierre Gagniere, preserves the L'Osier tradition and classic French cuisine, while launching a new era of signature flavors. He selects the finest ingredients from Japan as well as various other locations, mostly Europe, and combines them in new ways based on his unique sensibilities to create a superb harmony of delicate tastes and textures.

Restaurant Information

Restaurant name	“L’Osier”
Executive Chef	Olivier CHAIGNON
Address & Telephone	7-5-5 Ginza, Chuo-ku, Tokyo TEL 0120-156-051 / 03-3571-6050
Business Hours	Lunch: 12:00-14:00 (L.O.) Dinner: 18:00-21:00 (L.O.)
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)
URL	http://losier.shiseido.co.jp/e/
Seating	36 seats in the dining area, 1 private room (10 seats, reservations accepted for 7 or more people)
Course Menu	Lunch: ¥10,000/¥14,000 (including tax, excluding service fee 12%) Dinner: ¥22,000/¥28,000/¥38,000 (including tax, excluding service fee 12%)
Number of Staff	Total of 38

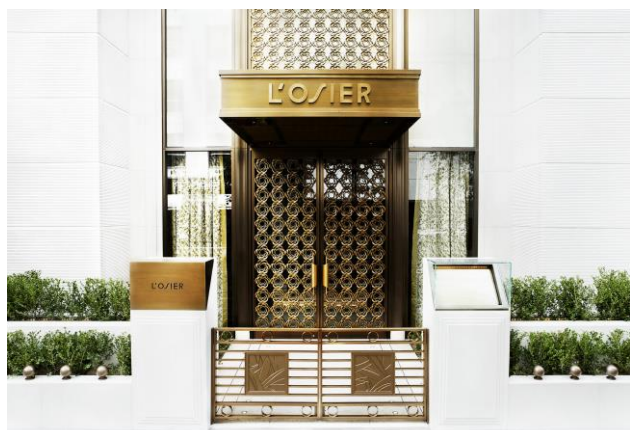
About Shiseido’s restaurant business

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 evolved into a restaurant called Shiseido Parlour, which offered authentic Western cuisine. Since then, as a pioneer of 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 Group’s mission – “to inspire a life of beauty and culture” – in the area of dining.

About the *Michelin Guide*

The *Michelin Guide* was first published in August 1900 by the French tire manufacturer Michelin, and is now renowned worldwide as a guidebook that is compiled and issued by Michelin based on the company’s own inspection. *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 tenth year of publication.



L’Osier entrance



Le pigeonneau de racan