

L'Osier Awarded Three Stars in Michelin Guide Tokyo 2020

L'Osier (Ginza, Tokyo), the French restaurant run by Shiseido Company, Limited (“Shiseido”), has been awarded three stars, which is the highest honor given to a restaurant serving “exceptional cuisine that is worth a special journey” to visit, for the second consecutive year in the Michelin Guide Tokyo 2020, published on Tuesday, November 26, 2019.



L'Osier

The French restaurant L'Osier started business in 1973 and was named after the French word for “willow,” which has a deep connection with Ginza. In realizing the Shiseido group’s corporate mission to “inspire a life of beauty and culture” through authentic French cuisine, L'Osier embodies a rich and mature culture and is a symbol of the Shiseido brand, aiming to achieve top quality in all areas of food, service, and dining space.

Designed with five key elements of “white,” “gold,” “clearness,” “glass,” and “light,” the restaurant features a dynamic space integrated with a nine-meter-high atrium, offering customers a luxury dining experience in an open and relaxed environment.

Executive chef Olivier Chaignon creates the current cuisine of L'Osier with his innovative ideas and techniques while preserving the restaurant’s traditions and the essence of French cuisine. He selects the best ingredients from not only Japan but also Europe to create an exquisite harmony of delicate taste and texture, using new combinations of ingredients created with his unique sensitivity.

In May 2019, Toshifumi Nakamoto, our chef sommelier, received a Medal with Yellow Ribbon. L'Osier is highly acclaimed by many customers both in Japan and abroad for not only its cuisine and space but also its meticulous attention to detail in hospitality.

Comment on the award by L'Osier’s executive chef, Olivier Chaignon

“It’s been six years since I became executive chef of L'Osier, but, firstly, I sincerely appreciate all customers who continue to love L'Osier. I also thank all our staff who so passionately work with me and fulfill their duties to support our daily operations. We will continue to strive together to offer the best dining experience at L'Osier to customers.”

[Biography of Olivier Chaignon]

1978 Born in Montargis (Loiret), France

1994 Started his career as a cook at Auberge de la Clé des Champs

1996 Won the first prize at Young Apprentice Chef* in France

From 1999 Worked at Restaurant Opera (Paris), Taillevent (Paris), and Sketch (London)

2005 Section chef at Pierre Gagnaire - Main shop in Paris



2005 Executive chef at Pierre Gagnaire à Tokyo

2009 Executive chef at Pierre Gagnaire (ANA InterContinental Tokyo)

2013 Took up the position of executive chef at L'Osier

* Young Apprentice Chef is a cooking competition for young talented cooks in Europe.

About L'Osier

Executive Chef	Olivier CHAIGNON
Address / Phone Number	7-5-5 Ginza, Chuo-ku, Tokyo 104-0061 TEL: 0120-156-051 / 03-3571-6050
Opening Hours	Lunch 12:00 - 13:30 (last orders) Dinner 18:00 - 20:30 (last orders)
Closed	Sunday, Monday, national holidays (irregular), summer season (mid-August), year-end and New Year holidays
URL	https://losier.shiseido.co.jp/
Seating Capacity	36 seats in the main dining room and 10 seats in the private room
Course Menus	Lunch ¥11,000/¥15,000 (Tax included; service charge not included) Dinner ¥23,000/¥29,000/¥39,000 (Tax included; service charge not included)
Number of Staff	40 in total

Shiseido's restaurant business

Shiseido started business in Ginza, Tokyo in 1872 as the first Western-style pharmacy in Japan. The founder, Arinobu Fukuhara, installed a soda fountain in a section of the Shiseido pharmacy in 1902 to manufacture and sell the country's first soda water as well as ice cream, a rare delicacy at the time, inspired by the drug stores he had visited in the U.S. on the way back from the World Exposition in Paris in 1900. In 1928, the company opened Shiseido Parlour, which served authentic Western cuisine. As one of the pioneers of Western culinary experiences as well as a symbol of Ginza, the restaurant continues to propose new values to many customers and strive to embody the Shiseido's mission of "inspiring a life of beauty and culture" from the field of food.

L'Osier opened its door inside the former Shiseido Parlour Building (now Tokyo Ginza Shiseido Building) on Ginza Chuo-dori Avenue in 1973 as an authentic French restaurant. Since 1999, the restaurant is located in the Shiseido headquarters building on Ginza Namiki-dori Street, bringing the atmosphere of Paris to the street. Celebrating its 40th anniversary in October 2013, the restaurant reopened with new executive chef Olivier Chaignon after being closed for renovation. L'Osier is a highly acclaimed fine-dining restaurant that offers a truly wonderful experience to its customers in Japan and abroad.

About Michelin Guide

The Michelin Guide is a world-renowned guidebook series first published in August 1900 by the French tire manufacturer Michelin, based on its own research. The first Michelin Guide in Asia, Michelin Guide Tokyo 2008, was released in November 2007. This year sees the 12th edition of the book.

