

Press Release

**L'Osier Receives Three Stars for Sixth Straight Year and
FARO Earns One Star for Fourth Straight Year
~Michelin Guide Tokyo 2024~**

L'Osier (Ginza, Tokyo), the French restaurant run by Shiseido Company, Limited (“Shiseido”), has been awarded three stars for the sixth consecutive year in the Michelin Guide Tokyo 2024 published on Friday, December 8, 2023, the highest honor given to restaurants serving “exceptional cuisine that is worth a special journey to visit.” In addition, the innovative Italian restaurant FARO (Ginza, Tokyo) has earned one star, signifying “a very good restaurant in its category” for the fourth consecutive year.

Since 2020, the Michelin Guide has been highlighting the efforts of restaurants and eateries that are at the forefront of “sustainable gastronomy,” and introduced “Michelin Green Star” for establishments with truly dedicated and innovative practices. FARO was awarded the “Michelin Green Star” for the third time for their sustainable practices.

**L'Osier**

The French restaurant L'Osier, established in 1973 and celebrating its 50th anniversary this year, is named from the French word for “willow,” a tree that has a deep connection to Ginza. Realizing the Shiseido Group corporate mission of “BEAUTY INNOVATIONS FOR A BETTER WORLD” through authentic French cuisine, L'Osier embodies a rich and mature culture and serves as a symbol of the Shiseido brand, aiming to achieve top quality in all areas of food, service, and dining space.

Third-generation French executive chef, Olivier Chaignon, creates the cuisine of L'Osier today with innovative ideas and techniques while preserving the restaurant’s traditions and the essence of French cuisine. He selects the best ingredients to create an exquisite harmony of delicate taste and texture, using new combinations of ingredients created with his unique sensitivity.

Designed with key elements of “white,” “gold,” “translucence,” “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. L'Osier is highly acclaimed by many patrons from both Japan and abroad for not only its cuisine but also its excellence in service and hospitality.

L'Osier pursues SDGs with a sense of urgency to protect earth’s beautiful environment, the loss of which would impair the restaurant’s ability to procure beautiful ingredients and pass down a wonderful food culture to the next generation. Many of the ingredients used at L'Osier are fresh and ethically sourced: fish from fishmongers who practice sustainable fishing such as pole-and-line fishing, free-range local traditional pedigree chickens

and eggs delivered from environmentally friendly poultry farms, and organic pesticide-free vegetables, etc. At the same time, the restaurant is also advancing efforts in recycled usage, such as soap made of recycled cooking oil (waste oil) from the kitchen and garbage bags made of 99% recycled vinyl.

Comment by L'Osier executive chef Olivier Chaignon

I would like to express my sincere thanks to all of our customers. I would also like to thank our producers and suppliers who provide us with superb ingredients, and our staff who accomplish their tasks with passion and dedication every day. This year, celebrating its 50th anniversary, L'Osier has accelerated its sustainability efforts through the "Microbiome Farming" and "Microbiome Gastronomy" that I have been promoting. Together with our staff, I will continue to work hard to ensure that our customers have the best possible experience at L'Osier.

[Olivier Chaignon]

2013 Took up post of executive chef of L'Osier

2014-2015 Awarded two stars in Michelin Guide Tokyo 2015 and 2016

2016 Awarded two stars in Michelin Guide Tokyo 2017; selected Chef de l'année (Chef of the Year) at Gault et Millau Tokyo 2017

2017 Awarded two stars in Michelin Guide Tokyo 2018

2018~2020 Awarded three stars in Michelin Guide Tokyo 2019, 2020, and 2021

2021 Awarded three stars and Green Star in Michelin Guide Tokyo 2022 and received 96.50 points in LA LISTE 2022

2022 Awarded three stars in Michelin Guide Tokyo 2023 and received 97.50 points in LA LISTE 2023

2023 Received 98.00 points in LA LISTE 2024



FARO

Located on the 10th floor of the Tokyo Ginza Shiseido Building, FARO offers modern and original creations (cuisine) that go beyond the bounds of Italian cuisine by combining the tradition and innovation of modern Italian cuisine with the richness of Japanese ingredients and culture. At FARO (lighthouse), named with the aim of becoming a restaurant that shines a light on the world from the land of Ginza, executive chef, Kotaro Noda, sheds light on a new food culture. Noda has been at the forefront of the Italian culinary world for 20 years, and is the only Japanese chef that brought Michelin stars to two restaurants in Italy. With him, FARO is now particularly focused on its vegan course. Noda describes it as "not a limitation but a new expression, leading to a good example of Buddhist vegetarian cuisine." The course menu is not only for vegans but for the many people who want to experience "delicious food and feel beautiful both inside and out. The feeling is also that the vegan lifestyle has the potential for offering sustainability and harmony, and that is why the restaurant is pursuing initiatives that will enable "living a happy and fulfilling life while protecting the beauty of earth and society" through a diet that does not burden the environment or animals.



All FARO staff aim to act as “food curators” and travel around the country to deepen ties with producers. With a desire to preserve the wonderful traditional culture of Japan, the restaurant has a wide range of products, from tableware and cutlery to table accessories, that are made with Japanese artisanal techniques, such as Niigata Kumiko woodworking, Tajimi and Arita vessels, Imabari weaving, and Edo-Kiriko cut glasses. The dining space is an elegant and stylish fusion of Japanese and Western styles and produces a different atmosphere for day and night with its interior that is based on a color gradation of the earth, the sea, and the sky, each having a unique expression. The restaurant offers its customers a surprise and fun filled gastronomy experience in a space reminiscent of the beautiful Mediterranean Sea.

Comment by FARO executive chef Kotaro Noda

We are very pleased that FARO has been recognized once again for its daily efforts to become a sustainable restaurant. Thanks to the support of many people, we, at FARO, are able to welcome customers every day and ensure they have a great time. We will share the values that FARO envisions and continue to work diligently in the future.

[Kotaro Noda]

1974 Born in Imabari, Ehime Prefecture, Japan

1996 Started career as a cook at Bistrot of Gualtiero Marchesi in Kobe, Hyogo Prefecture

1999 Moved to Italy and worked awhile in apprenticeship

2004 Head Chef of Enoteca La Torre (Viterbo)

2010 Awarded star in Michelin Guide Italy 2011

2014 Head Chef of Bistrot64 (Rome)

2016 Awarded star in Michelin Guide Italy 2017; owner of Bistrot64

2017 Winner in Taste the World competition (Abu Dhabi)

2018 Executive chef of FARO

2020 Awarded one star in Michelin Guide Tokyo 2021

2021 Awarded one star and Green Star in Michelin Guide Tokyo 2022

2022 Awarded one star and Green Star in Michelin Guide Tokyo 2023; won two forks and Best Contemporary Wine List Award in “Gambero Rosso 2023 (Tokyo edition)”; won five radishes in “We’re Smart® Green Guide”

2023 Won two forks in “Gambero Rosso 2024 (Tokyo edition)”



Restaurant information

Restaurant	L'Osier	FARO
Executive chef	Olivier CHAIGNON	Kotaro NODA
Address	7-5-5 Ginza, Chuo-ku, Tokyo	8-8-3 Ginza, Chuo-ku, Tokyo
Telephone	0120-156-051 / 03-3571-6050	0120-862-150 / 03-3572-3911
Business hours	Lunch 11:30~15:00 (Last Order 12:30) Dinner 17:30~22:00 (Last Order 19:00)	Dinner 18:00~23:00 (Last Order 20:00)
Closed	Sundays, Mondays, National holidays, summer break (mid-August), Year-end and New Year period	Sundays, Mondays, National holidays, summer break (mid-August), Year-end and New Year period
URL	https://losier.shiseido.co.jp/e/	https://faro.shiseido.co.jp/en/
Seating	34 seats in dining area, 1 private room (10 seats)	28 seats in dining area
Course menu	Lunch ¥17,000 / ¥22,000 (incl. tax, excl. service charges) Dinner ¥39,000 / ¥55,000 (incl. tax, excl. service charges)	Dinner ¥20,000 (incl. tax, excl. service charges) Vegan dinner ¥15,000 (incl. tax, excl. service charges)
Number of staff	40 total	20 total



Shiseido's restaurant business

Shiseido started its business in Ginza, Tokyo, in 1872 as the first private Western-style pharmacy in Japan. Inspired by the drug stores he had visited in the U.S. on return from the World Exposition in Paris in 1900, 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.

In 1928, Shiseido opened Shiseido Parlour, a company that started by serving authentic Western cuisine. As one of the pioneers of Western culinary experiences as well as a symbol of Ginza, it continues to propose new values to its many patrons and strives to embody Shiseido's mission of "BEAUTY INNOVATIONS FOR A BETTER WORLD" from the culinary field.

L'Osier opened its doors in 1973 as an authentic French restaurant inside the former Shiseido Parlour Building (now Tokyo Ginza Shiseido Building) on Ginza Chuo-dori Avenue. Since 1999, the restaurant has been in the Shiseido headquarters building on Ginza Namiki-dori Street, bringing the atmosphere of Paris to the boulevard. On its 40th anniversary in October 2013, the restaurant reopened under new executive chef Olivier Chaignon. It will be celebrating its 50th anniversary this year in 2023. L'Osier is a highly acclaimed fine-dining restaurant that offers a truly wonderful experience to patrons from both Japan and abroad.

FARO Shiseido opened as a full-fledged Italian restaurant in the Tokyo Ginza Shiseido Building upon construction in 2001. From October 2018, under new executive chef Kotaro Noda, the business was rebranded, and the modern FARO was born.

About the Michelin Guide

The Michelin Guide is a world-renowned guidebook series, based on original research, first published in August 1900 by the French tire manufacturer Michelin. The first Michelin Guide in Asia, Michelin Guide Tokyo 2008, was released in November 2007. This year sees the 17th edition of the book.