

## L'Osier Receives Three Stars for Seventh Straight Year and FARO Earns One Star for Fifth Straight Year ~Michelin Guide Tokyo 2025~

L'Osier (Ginza, Tokyo), the French restaurant run by Shiseido Company, Limited (“Shiseido”), has been awarded three stars for the seventh consecutive year in the Michelin Guide Tokyo 2025 published on Tuesday, October 22, 2024, 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 fifth 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 fourth 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

"First of all, I would like to express my heartfelt gratitude to the customers of L'Osier. I also want to thank the producers and suppliers who provide us with wonderful ingredients, as well as the staff who accomplish their work with passion every day. Through the 'microbiome farming' method I am promoting, I intend to continue collaborating with producers who are committed to sustainable practices that prioritize health and the natural environment. We will continue to strive with our staff to ensure that our customers have memorable moments 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 Awarded three stars in Michelin Guide Tokyo 2024 and 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. FARO is particularly focused on the vegan course, a course that we hope not just vegans will appreciate but also many others who wish to enjoy their food and become beautiful from the inside out. At the same time, we see the potential for sustainability and peace in the vegan lifestyle, and we are pursuing initiatives in which people can happily live a rich and fun life while protecting the beauty of the Earth and society through a diet that doesn't burden the environment or animals. FARO's efforts have been recognized, and we have received the highest score of five radishes for four consecutive years in the "We're Smart® Green Guide," a guide that evaluates sustainable restaurants.



The chef travels 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 Chef Hiroaki Hamamoto**

I am filled with gratitude for the customers, producers, and staff who support Faro. Despite the significant event of a chef change at Faro, I am delighted to receive such recognition. We will continue to balance environmental consideration with the pursuit of deliciousness based on Faro's values, and work as a team to deliver dishes that satisfy our customers.



**Hiroaki Hamamoto Profile**

At the age of 25, Hiroaki aspired to become a chef. After joining a renowned local restaurant in 2012, in 2016, he was selected a semi-finalist in the "S.Pellegrino Young Chef International Cooking Competition," a competition that determines the world's best young chefs under 30. Impacted by the advanced level of the competition, he decided to move to Italy in 2017 where he honed his skills at renowned restaurants with strong regional characteristics in Piedmont, Puglia, and Lazio, from north to south, later moving to Singapore to serve as a chef there. In October 2018, he joined the new FARO following its renewal and became the chef in 2023. His dishes are appealing for their ability to bring out the natural flavors of ingredients to the fullest through simple cooking and combinations. Hiroaki leads FARO with his excellent aesthetic sense, creativity, inherent cheerfulness, and ability to uplift the mood.

**Restaurant information**

Restaurant	L'Osier	FARO
Executive chef / Chef	Olivier CHAIGNON	Hiroaki Hamamoto
Address	7-5-5 Ginza, Chuo-ku, Tokyo	8-8-3 Ginza, Chuo-ku, Tokyo (Tokyo Ginza Shiseido Bldg 10th FL)
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)	Lunch 12:00~15:00 (Last Order 13:00)*Wed.~Sat. 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	<a href="https://losier.shiseido.co.jp/e/">https://losier.shiseido.co.jp/e/</a>	<a href="https://faro.shiseido.co.jp/en/">https://faro.shiseido.co.jp/en/</a>
Instagram	losier_jp	<a href="https://www.instagram.com/shiseido_faro/">https://www.instagram.com/shiseido_faro/</a>
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)	Lunch (Plant-based) ¥13,000 (incl. tax, excl. service charges) Dinner (Gastronomy) ¥20,000 (incl. tax, excl. service charges) Vegan ¥20,000 (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 celebrated its 50th anniversary last 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. The restaurant has since been reborn as the new FARO in October 2018.

### **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 18th edition of the book.