

Reference

**Restaurant L'Osier Earns Two-Star Rating after Reopening, while
Restaurant Faro Shiseido Earns One-Star Rating for Seven Straight Years
– *Michelin Guide Tokyo 2015* –**

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 2015* published December 5, 2014. Earning two stars after only one year from its reopening under a new chef is considered to be a truly exceptional evaluation.

Meanwhile, for the seventh year in a row, Faro Shiseido (Ginza, Tokyo), an Italian restaurant, 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. By the late 1920s, the pharmacy had evolved into a restaurant called Shiseido Parlour, which offered authentic Western cuisine. Since then, the restaurant has continued to offer new value and beautiful lifestyles through the culture of dining.

L'Osier opened its doors in 1973 inside the former Shiseido Parlour building on Ginza's main Chuo-Dori Street with the aim of providing French cuisine of the highest quality. The restaurant has been receiving excellent reviews, not only in Japan but from outside of the country as well, and had continued to earn the highest rating of three stars over three consecutive years since the publication of the *Michelin Guide Tokyo 2008*. L'Osier was closed temporarily in 2011 due to building reconstruction, but reopened in October 2013 with Olivier Chaignon as its new executive chef for the start of a new era for this renowned establishment.

Faro Shiseido opened in 2001—the same year as the opening of the Tokyo Ginza Shiseido Building. Takahiro Nakao, who has served as chef since 2007, offers Italian cuisine created with seasonal ingredients he himself carefully selects everyday. The restaurant has consistently earned one-star ratings every year since 2008.

Comments from Olivier Chaignon, Executive Chef of L'Osier

The Michelin guide has awarded two stars to our restaurant L'Osier just one year after reopening.

I want to thank my team for their excellent work, our customers for their loyalty and all the people who helped create this wonderful restaurant.

I will continue to honor the reputation of L'Osier that has lasted forty years respecting tradition and innovation to the delight of our customers.

Comments from Takahiro Nakao, Chef of Faro Shiseido

I am grateful to have received Michelin's one-star rating for seven years in a row. I would like to extend my heartfelt appreciation to the customers who have dined with us, the judges who evaluated our restaurant, and the farm producers who always provide us with excellent ingredients. I will not forget the fact that such support is what makes it possible for me to achieve this rating every year, and will continue to make daily efforts to provide everyone with the highest level of food and hospitality so that they can enjoy a wonderful dining experience.

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 eighth year of publication.

Restaurant Information

【L'Osier】

L'Osier opened its doors in 1973 inside the former Shiseido Parlour building on Ginza's main Chuo-Dori Street as a restaurant serving French cuisine. The restaurant takes its name, 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. The restaurant has been rewarded for these efforts with the highest rating of three stars over three consecutive years since the *Michelin Guide Tokyo 2008* was issued in November 2007.

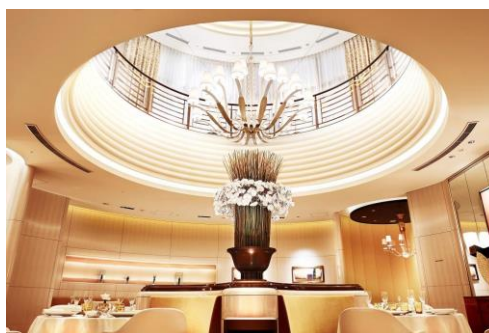
L'Osier was closed temporarily in April 2011 for building reconstruction, but reopened in October 2013 with Olivier Chaignon as its new executive chef. L'Osier is renowned not only for its excellent food and refined atmosphere but also for its outstanding service, with chef-sommelier Toshifumi Nakamoto having been awarded the 2014 Award for Outstandingly Skilled Workers (Contemporary Master Craftsman) this year.

L'Osier	
Number of Michelin Stars	Rated three stars consecutively from 2008 to 2010, and rated two stars in 2015 after one year from its reopening with the new chef.
Executive Chef	Olivier Chaignon
Address & Telephone	7-5-5 Ginza Chuo-ku Tokyo 104-0061 For reservations & inquiries: TEL 0120-156-051 / 03-3571-6050
Business Hours	Lunch from 12:00 noon Dinner from 6:00 p.m.
Closed	Closed Sundays (except when Monday is a national holiday, and some holidays including Golden Week, summer vacation period, and the year-end and New Year period)
URL	http://losier.shiseido.co.jp/
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 Dinner ¥22,000/¥28,000/¥38,000
Number of Staff	Total of 39

Olivier Chaignon Background Information

- 1978 Born in Montargis (Loiret department), France
- 1994 Began culinary career at Auberge de la Clé des Champs
- 1996 Won the Best Apprentice Chef in France* competition
- 1999-2004 Gained experience working at L'Opera Restaurant (Paris), Taillevent (Paris), and Sketch (London)
- 2005 Appointed Section Chef at Pierre Gagniere Paris
- 2005 Appointed Executive Chef of Pierre Gagniere Tokyo
- 2009 Appointed Executive Chef of Pierre Gagniere (ANA InterContinental Tokyo)
- 2013 Appointed Executive Chef of L'Osier

* Best Apprentice Chef (Concours Meilleur Apprenti Cuisinier) is a culinary competition for talented young chefs in Europe.



【Faro Shiseido】

Faro Shiseido, whose name means “lighthouse” in Italian, is an authentic Italian restaurant. The restaurant opened on the 10th floor of the Tokyo Ginza Shiseido Building when a whole building was completed in 2001.

Faro Shiseido features traditional Italian cuisine, but also the use of Japanese unique seasonal ingredients. Provides enjoyable seasonal courses as well as à la carte menu. And to finish your lunch or dinner in the best way, 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, from Italy was appointed as restaurant manager, thereby bringing in an authentic element from Italy to provide even better service to customers.

Faro Shiseido	
Number of Michelin Stars	Rated one-star over 7 consecutive years (2009–2015 editions)
Chef	Takahiro Nakao
Address & Telephone	Tokyo Ginza Shiseido Building 10F 8-8-3 Ginza, Chuo-ku, Tokyo TEL: 03-3572-3911
Business Hours	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), occasionally closed on national holidays
URL	http://faro.shiseido.co.jp/restaurant/
Seating	30 seats
Course Menu	Lunch Priced from 4,000 yen Dinner Priced from 7,000 yen
Number of Staff	20 staff in total

Takahiro Nakao Background Information

- 1977 Born in Tochigi prefecture. After graduating from culinary school, gained experience at a number of restaurants.
- 1999 Went to Italy and gained experience working at famous restaurants such as Locanda Vecchia Pavia, Café Groppi, and Treasury in Northern Italy
- 2005 Started work at Shiseido Parlour and was assigned to Faro Shiseido
- 2007 Appointed head chef of Faro Shiseido

