



PRESS INFORMATION

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MICHELIN Guide KYOTO OSAKA + TOTTORI 2019 The 10th anniversary of Kyoto Osaka

In Kyoto, 3 restaurants have now held three stars for 10 consecutive years

This is the first selection for Tottori – the MICHELIN guide’s 19th region in Japan – and 2 restaurants are awarded two stars

Michelin is pleased to unveil the MICHELIN Guide Kyoto Osaka + Tottori 2019. This year is the 10th anniversary for the Kyoto Osaka edition since its introduction in 2009 and 3 of its restaurants have held three stars for 10 consecutive years. The district of Tottori now joins the selection and sees 2 restaurants awarded two stars, one of which is a restaurant specialising in crab dishes - the first of its type with two stars in Japan.

This year, the selected establishments in Kyoto number 259 (200 restaurants and 59 establishments offering accommodation), in Osaka there are 225 establishments (209 restaurants, 16 hotels), and in Tottori 98 establishments (76 restaurants, 22 ryokans and hotels).

Speaking about the guide, Gwendal Poullennec, International Director of the MICHELIN Guides, said: "Kyoto is the central city for Japanese cuisine, and Osaka is the gourmet city so they were always obvious choices for a MICHELIN guide. Consistency remains the foundation of our selection and it is heartening to see restaurants retaining three stars for 10 consecutive years. These areas are also dynamic so there have been plenty of new additions to the guide this year."

In Kyoto, 7 restaurants retain three stars from last year, and 3 of these have held them for 10 consecutive years: *Kikunoi Honten* (Higashiyama-ku, Kyoto), *Kitcho Arashiyama Honten* (Ukyo-ku, Kyoto), *Hyotei* (Sakyo-ku, Kyoto). In addition, 39 restaurants have been added to the 2019 selection (15 restaurants are awarded one star and 24 a Bib Gourmand). Included in the selection are some classic and unique Kyoto-style restaurants which serve a typical Japanese breakfast, and restaurants specialising in mackerel sushi. There are also 8 newly added hotels.

In Osaka, 4 restaurants retain their three stars this year, while 34 newly selected restaurants have been added of which, 10 restaurants are awarded one star and there are 24 Bib Gourmands. There are 16 different categories of cuisine, which is testament to the vigour and diversity of Osaka's food culture. These include spicy curry, anago and pressed sushi specialities, plus French restaurant *Maeshiba Ryoriten* (Chuo-ku, Osaka), which has been awarded one star.

With the district of Tottori making its debut, 2 restaurants in Tottori city are awarded two stars: Crab specialty restaurant *Kaniyoshi* and Japanese restaurant *Mitsuki – Kaniyoshi* is the first crab speciality restaurant in Japan with two stars. Four Japanese restaurants receive one star in Tottori city, Kurayoshi city and Yonago city, and 10 Bib Gourmand restaurants are included, with specialities including Izakaya, European, Soba, Japanese, French and Ramen cuisine.

This year is a milestone as it is 10 years since the publication of the MICHELIN Guide Kyoto Osaka in 2009. With the addition of Tottori district, the guide is even now more comprehensive, with a variety of different cuisine types and many different styles of hotels and ryokans.

The MICHELIN Guide Kyoto Osaka + Tottori 2019 goes on sale from Friday 12 October.

About Michelin

Michelin, the leading tire company, is dedicated to enhancing its clients' mobility, sustainably; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve the mobility industry. Headquartered in Clermont-Ferrand, France, Michelin is present in 171 countries, has more than 114,000 employees and operates 70 production facilities in 17 countries which together produced around 190 million tires in 2017. (www.michelin.com)

