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TWO RESTAURANTS AT THE RITZ-CARLTON, OSAKA AWARDED THE MICHELIN GUIDE KYOTO AND OSAKA 2022 + WAKAYAMA



Christophe Gibert / French Restaurant La Baie



Takeshi Fukana / Tempura by Hanagatami

Osaka, Japan – 19 October 2021 – The Ritz-Carlton, Osaka’s French restaurant La Baie and Japanese restaurant Tempura by Hanagatami have both been awarded one Michelin star in the *Michelin Guide to Kyoto, Osaka + Wakayama 2022*.

French restaurant La Baie have been awarded for the 5th consecutive year and for the 11th time in total. Christophe Gibert, the head chef of La Baie for 15 years since 2006, provides traditional French cuisine with contemporary inspiration and beautifully draws delicate art-like dishes on the plate. He combines ingredients both from his hometown of France and Japanese seasonal ingredients to bring a unique and memorable dining experience.

In addition to a wide wine collection, La Baie continues to pursue a commitment to all other dining experiences. In July of this year, the cutlery was renewed to incorporate the Radford series of the traditional British cutlery maker “Robert Welch”. Featuring an ergonomic curve design that combines classic profoundness with contemporary softness, it fits comfortably in the hands of the person holding it. In addition, the handmade glass collection of the prestigious wine glass brand “Riedel” and the wooden butter plate that was tailormade by a craftsman in Shiga will further enhance La Baie’s dining experience.



La Baie (The Ritz-Carlton, Osaka 5F)

- Lunch: 11:30 a.m. - 3:00 p.m. (Last Order 1:30 p.m.)
- Dinner: 5:00 p.m. - 9:00 p.m. (Last Order 7:00 p.m.)

Closed on Monday and Tuesday

Tempura by Hanagatami is an exclusive dining space where guests can enjoy live cooking in front of their eyes at the counter. Head Chef Takeshi Fukana displays refined craftsmanship with exquisite Tempura prepared from seasonal ingredients, finely coated in a specially formulated batter, and fried to crisp in fine safflower oil. His cooking techniques bring out the best flavors of seasonal ingredients, and he is always eager to find unique seasonal items. He strives to please all five senses through Tempura; from the vivid colors of seasonal vegetables, the crackling sound of oil, the fragrant aromas, and to the crispy bite.



Tempura by Hanagatami (The Ritz-Carlton, Osaka 5F)

- Lunch: 11:30 a.m. – 3:00 p.m. (Last Order 1:30 p.m.)
- Dinner: 5:00 p.m. – 9:00 p.m. (Last Order 7:30 p.m.)

Closed on Wednesday and Thursday

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About The Ritz-Carlton, Osaka

Located across from Osaka railway station in Umeda, Osaka's main gateway and developing hub of commerce and culture, the hotel offers 188 superior rooms, 51 club rooms, and 52 suites including 12 club suites, two Japanese-style suites and two Ritz-Carlton suites; extensive wedding facilities; function facilities totaling 25,500 square feet; a complimentary 24 hour Fitness Center equipped with indoor pool, outdoor jacuzzi, sauna, steam room and whirlpool; ESPA as well as four restaurants, a bar and a lounge. For more information, please contact a travel professional, the hotel directly at (81 6) 6343-7000, or visit The Ritz-Carlton web site at

www.ritzcarlton.com