

# News



THE RITZ-CARLTON

TOKYO

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## AZURE 45 AT THE RITZ-CARLTON, TOKYO AWARDED MICHELIN STAR FOR A FIFTH CONSECUTIVE YEAR



TOKYO, Japan – November 27, 2019 – The Ritz-Carlton, Tokyo is pleased to announce that, under the leadership of Chef Shintaro Miyazaki, the hotel’s modern French restaurant, Azure 45 has been recognized with one Michelin star for the fifth consecutive year.

Chef Miyazaki joined The Ritz-Carlton, Tokyo in May 2014, with a mission of positioning Azure 45 as the best French fine dining restaurant in Japan. After just over a year working with The Ritz-Carlton, Tokyo, his dedication resulted in success when Azure 45 was recognized with a Michelin star by Michelin Guide Tokyo 2016, announced in December 2015. With the latest award announced for 2020, the talented culinary team at Azure 45 is proud to maintain this recognition.

“It’s a great honour for Azure 45 to receive this internationally acclaimed award for five years in a row. Chef Miyazaki and his team, along with the ladies and gentlemen of The Ritz-Carlton, Tokyo, are extremely proud of this prestigious accolade and will continue to strive for the highest level of Michelin service possible. It is our evergreen mission and biggest honour to bring impressive, high-touch dining experiences to our guests here at The Ritz-Carlton, Tokyo,” commented by Yuji Tanaka, General Manager of The Ritz-Carlton, Tokyo.

“I believe that winning Michelin stars in Tokyo, a gastronomic hub with many fine dining restaurants, is the most standout accolade in the world of hospitality. We are honoured to deliver a one of a kind, refined dining experience to our beloved guests for a fifth consecutive year.” commented Shintaro Miyazaki, the Chef de Cuisine of Azure 45.

Chef Miyazaki gained his popularity in Japan after leading the culinary team of Au Goût du Jour restaurant in Tokyo, where he successfully maintained the restaurant's Michelin star ranking for seven consecutive years. Chef Miyazaki started his career as a pastry chef, and he continues to express and infuse the delicacy of French patisserie craftsmanship into his culinary creations.

Always in search of finding new ways to elevate each guest's dining experience, Chef Miyazaki's creativity is showcased through each dish, combining the sophistication of French cooking techniques with Japan's seasonal local produce. The acclaimed restaurant's culinary offerings, masterminded by Chef de Cuisine Shintaro Miyazaki, remain as French-style cuisine, influenced by Japanese touches. Menu highlights include: Tokachi beef, fresh, locally sourced seafood and vegetables from Japan, blue lobster, Challans duck, lamb and pigeon from France.

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### **About Azure 45**

Azure 45 is an upscale and creative restaurant in Tokyo offering contemporary French fare by Chef de Cuisine, Shintaro Miyazaki. Azure 45 has been awarded with one Michelin star for the five consecutive years since Michelin Guide Tokyo 2016. The restaurant has been awarded 3 toques for 3 consecutive years by Gault et Millau Tokyo since 2017.

- Rated one Michelin star by Michelin Guide Tokyo since 2015 (2016 issue)
- Rated 3 toques (16/20 points) by Gault et Millau L'Expert Gourmand Tokyo 2019
- Awarded Wine Spectator's Best Award of Excellence since 2014
- Modern French fare by award-winning Chef de Cuisine, Shintaro Miyazaki
- Private dining room: seats 17
- Located on the 45th floor, offering a luxurious setting with spectacular views of the city and Tokyo Tower
- Latest renovation in 2018 with the theme of "East meets West"
- Serving: Lunch and Dinner daily, closed on Tuesdays, except for selected holidays

### **About The Ritz-Carlton, Tokyo**

Located in the heart of Tokyo Midtown, in the city's tallest building, The Ritz-Carlton, Tokyo sits at the core of Roppongi, the capital's entertainment, diplomatic and design-related business hub. Occupying the top nine floors of the 53-story building, The Ritz-Carlton, Tokyo offers 360-degree panoramic vistas of Tokyo including Tokyo Tower and Mount Fuji. Featuring 247 guest rooms, including 35 suites and Ritz-Carlton Club Level rooms, the hotel delivers a guest experience like no other and accommodations that offer Frette linens and featherbeds, deep-soaking tubs, rain showers, Sony BRAVIA televisions, Apple TV's in suites, complimentary wired and wireless high-speed Internet access, dual-line telephones with voicemail, CD and DVD player and complimentary water at turndown. For luxurious experiences outside of its guest rooms, the hotel is home to an indoor pool, 24-hour gym and treatment rooms and seven dining and drinking establishments including: Hinokizaka, offering authentic Japanese cuisine and from kaiseki and teppanyaki to favorites like sushi and tempura; Michelin starred Azure 45, offering modern French cuisine; Towers, a contemporary grill focusing on seasonal ingredients; La Boutique, serving unique, handcrafted pastries and chocolates; plus the magnificent sky lobby lounge, bar and café overlooking Tokyo's sweeping cityscape. The hotel also offers state-of-the-art event facilities, including a dedicated Wedding Chapel. The Ritz-Carlton, Tokyo is located Tokyo Midtown 9-7-1, Akasaka, Minato-ku, Tokyo 107-6245 Japan. For more information or reservations, please call +81-3-3423-8000, or visit [www.ritzcarlton.com/en/hotels/japan/tokyo](http://www.ritzcarlton.com/en/hotels/japan/tokyo).