

Gastronomic Collaboration between "Kagurazaka Ishikawa" Japanese Cuisine and "L'Osier" French Cuisine This Fall

"Two Blissful Days of Exquisite Crossover and Harmony between Japanese and French Cuisine"

This October will mark the third anniversary of the renewal and reopening of Shiseido's French restaurant, L'Osier. To commemorate this, on Friday, October 21, and Saturday, October 22, 2016, Hideki Ishikawa, proprietor of the Japanese restaurant Kagurazaka Ishikawa, will be taking part in a collaboration event with L'Osier's executive chef, Olivier Chaignon.

The two chefs first met when they went to each other's restaurants as customers, and were captivated by each other's cuisine. This collaboration sprang from their sharing of culinary attitude and sensibilities, despite the differences in culture and cooking styles between Japan and France. The courses that will be offered during this event will be made with carefully selected ingredients that bring out their respective unique character. Chef Ishikawa will use Japanese cooking techniques to prepare French ingredients, and chef Chaignon will use French cooking techniques to prepare Japanese ingredients. Courses will alternate between the chefs, creating a new spirit of flavor that is neither a fusion nor a competition.

Hideki Ishikawa

Born in Niigata in 1965. Moved to Tokyo in 1985, joining the Japanese culinary world at Harajuku's Kappo Sakura.

Established his career over the course of his early years, starting at age 25, at restaurants such as "Hozumi" in Aoyama and "Kamiya" in Nogizaka. Served as head chef for eight years at a Japanese restaurant before setting out on his own in 2003 at age 38.

Moved to current location in 2008. Restaurant awarded three stars by Michelin Guide Tokyo in 2009.



Olivier Chaignon

Born in Montargis, France in 1978. Became an apprentice at a local one-star restaurant at age 16.

Crowned the Best Young Apprentice Chef in France in 1996.

After gaining experience at restaurants including Restaurant Opera (Hotel Intercontinental Paris) and Taillevent, began working at Restaurant Pierre Gagnaire in 2005.

In the same year, became executive chef of Pierre Gagnaire à Tokyo.

In 2009, became executive chef of Pierre Gagnaire (ANA Intercontinental Tokyo).

Became executive chef at L'Osier in 2013.



3rd Anniversary Collaboration between Kagurazaka Ishikawa Proprietor Hideki Ishikawa and L'Osier Executive Chef Olivier Chaignon

Two-day collaboration: Friday, October 21 to Saturday, October 22, 2016

Lunch: 22,000 yen (tax included, service charge and drinks separate):

Reservations available for 12:00 p.m. to 1:00 p.m.

Dinner: 38,000 yen (tax included, service charge and drinks separate):

Reservations available from 5:30 p.m.

Reservations can be made starting Friday, July 1, 2016, at 10:00 a.m.

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