

Hiramatsu – Japan's leading luxury restaurant and hotel group

Our history began in 1982, with the small French restaurant with twenty-four seats in Nishi-azabu, Tokyo.

Today, we operate more than twenty-five restaurants, ryotei, cafés and seven hotels around Japan, all centering on French, Italian and Japanese cuisine.

Through our forty years of history, we have established an unrivalled reputation as a restaurant and hotel brand.

Restaurant & Ryotei: 23 locations **Cafe: 4** locations **Hotel: 7** locations

PAUL BOCUSE HAEBERLIN POURCEL PHILIPPE MILLE

In last two decades, we have established friendships and partnerships with great chefs such as the late Paul Bocuse, Marc Haerberlin, Jacques & Laurent Pourcel and Philippe Mille.

Kyoto

▶ Restaurant & Ryotei



Restaurant Hiramatsu Kodaiji



Kodaiji Jugyuan



The Hiramatsu Kyoto

▶ Hotel

Kanazawa

▶ Restaurant



Jardin Paul Bocuse



Café & Brasserie Paul Bocuse

Sapporo

▶ Restaurant



L'Auberge de l'III Sapporo



Restaurant MINAMI

Nagano

▶ Hotel



The Hiramatsu Karuizawa Miyota

Tokyo

▶ Restaurant & Cafe



Restaurant Hiramatsu la Réserve



L'Auberge de l'III Tokyo



Philippe Mille Tokyo

Osaka

▶ Restaurant



La Fête Hiramatsu



Ristorante le MIDI Hiramatsu

Kanagawa

▶ Hotel



The Hiramatsu Hotels & Resorts Sengokuhara



Brasserie Paul Bocuse le Musée



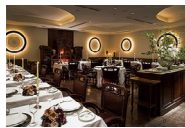
Cafe at NACT Cafétéria CARRÉ Café COQUILLE Salon de Thé ROND



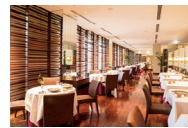
Maison Paul Bocuse

Fukuoka

▶ Restaurant



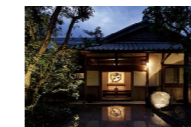
Restaurant Hiramatsu Hakata



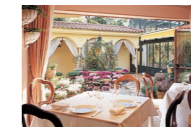
Ristorante Kubotsu

Shizuoka

▶ Hotel



The Hiramatsu Hotels & Resorts Atami



Ristorante ASO



Caffé Michelangelo



Daikanyama ASO Celeste Futakotamagawa

Ise Shima

▶ Hotel



The Hiramatsu Hotels & Resorts Kashikojima



Daikanyama ASO Celeste Nihonbashi



Argento



Brasserie Paul Bocuse Ginza

Nara

▶ Hotel



L'Auberge de Plaisance Sakurai

Nagoya

▶ Restaurant



L'Auberge de l'III Nagoya

Okinawa

▶ Hotel



The Hiramatsu Hotels & Resorts Ginoza



Brasserie Paul Bocuse Daimaru Tokyo



Sens et Saveurs

As of July, 2022