



PRESS RELEASE

MICHELIN GUIDE

Paris, 22 February 2024

The MICHELIN Guide unveils Busan's inaugural selection listing 3 one MICHELIN Star and 15 Bib Gourmand & 22 new additions to the 2024 MICHELIN Guide Seoul edition

- The 2024 Seoul edition features a total selection of 177 restaurants
 - including 3 new one MICHELIN Star and 2 newly promoted two MICHELIN Stars restaurants
 - 57 Seoul Bib Gourmand restaurants were announced last week, including 6 new additions
- For the first time, 43 restaurants in Busan have been added to the MICHELIN Guide, listing 3 one MICHELIN Star, 15 Bib Gourmand, and 25 recommended restaurants
- 3 Green Star restaurants - with one new restaurant in Busan - are recognized in 2024

The MICHELIN Guide, at the Signiel Busan, is pleased to present the new culinary destination in Korea - the MICHELIN Guide 2024 in the 8th year of Seoul and the first Busan Selections. With the arrival of the New Year 2024, the MICHELIN Guide launched the first MICHELIN Guide for Busan, following the continued success of the Seoul edition and the blooming of both culinary scenes.

'The MICHELIN Guide Seoul & Busan 2024' recommends a total of 222 restaurants: 177 in Seoul, 43 in Busan.

In Seoul, chefs and restaurant professionals have displayed impressive creativity and excellence over the years. With 33 MICHELIN Star restaurants awarded, including 2 restaurants promoted from one MICHELIN Star to two MICHELIN Stars, and 3 new restaurants earning one MICHELIN Star, a total of 22 new restaurants have been added to the MICHELIN Guide Seoul 2024.

Busan is home to the largest port in Korea and boundless natural splendors. Roaming around this second-biggest city in the country has awoken inspectors to its unlimited potential. For the first time, a total 43 restaurants in Busan including 3 one MICHELIN Star restaurants and 15 Bib Gourmand restaurants have joined to the MICHELIN Guide.



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"We are thrilled to unveil Busan's inaugural selection, marking a significant milestone as we continue to witness the dynamic evolution of culinary excellence in Korea," stated Gwendal Poullennec, International Director of the MICHELIN Guides. "Drawing from our experience in showcasing the ever-evolving culinary landscape of Seoul, we eagerly embrace the challenge of spotlighting the remarkable diversity of Busan's dining scene to the world. With a great variety of culinary offer in both cities, as well as inspiring hotels to stay, Seoul and Busan are becoming, more than ever, fascinating destinations for gourmets and travelers looking for unforgettable journeys, full of authenticity and cultural richness."

2 restaurants promoted to two MICHELIN Stars

Mitou (Japanese) showcases the culinary talents of chefs Kwon, Young-woon, and Kim, Bo-mi, who use seasonal ingredients to create traditional Japanese dishes with their unique twist. These chefs meticulously prepare Mitou's dishes in harmony with the changing seasons, sourcing high-quality ingredients like Nagoya cochin chicken from their own families. Through their dedication and expertise, Mitou's chefs deliver exquisite presentations that reflect their commitment to culinary excellence and leave diners eagerly anticipating each season's offerings.

Restaurant Allen (Contemporary) Led by Chef Seo Hyun-min, Restaurant Allen offers sophisticated modern cuisine known for its emphasis on quality and sincerity. Chef Seo meticulously integrates local seasonal ingredients into his dishes over time, resulting in flavorful creations that highlight ingredient characteristics without unnecessary complexity. The restaurant's impeccable teamwork ensures a comfortable dining experience, complementing its seasonal culinary approach to provide diners with pleasure.

3 Seoul restaurants newly joined as one MICHELIN Star

Vinho (Contemporary) Led by Chef Jeon Seong-bin and Sommelier Kim Jin-ho, Vinho offers a vibrant atmosphere with expansive windows and an open kitchen. Their extensive wine selection, paired with meticulous service and deep-flavored sauces, elevates the dining experience. Signature dishes like yellowtail tartare exemplify Vinho's commitment to showcasing how wine enhances contemporary cuisine.

Haobin (Chinese) Under Chef Hu Deok-juk's leadership, Haobin is renowned for its Korean-Chinese cuisine and Cantonese refinement. The restaurant's name, meaning "precious guests" in Chinese, underscores Chef Hu's dedication to diners. Known for signature dishes like braised sea cucumber and "Buddha Jumps Over the Wall" soup, Haobin emphasizes genuine flavors and offers seasonal vigor-boosting dishes alongside its diverse culinary offerings.

L'impression (Contemporary) Guided by the principles of "refined" and "essence," L'impression has recently reopened with a renewed focus on natural flavors and intuitive tastes under Chef Yoon Tae-gyun's leadership. The menu



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emphasizes ingredients that shine through richly flavorful sauces, showcasing the chef's delicate sensibilities in every dish. Despite its restrained plating, L'impression excels in revealing the inherent flavors of each ingredient, providing diners with discerning fare in a sophisticated setting.

3 Busan restaurants newly recognized as one MICHELIN Star

Mori (Japanese) Co-owned by a Korean chef trained in Japan and his Japanese wife, Mori provides beautifully presented authentic Japanese kaiseki dining. Chef Kim Wan-gyu skillfully prepares delicate dishes using fresh seafood and seasonal produce from Busan, showcasing his remarkable culinary balance and rhythm. Guests can savor genuine Japanese cuisine in a cozy atmosphere, enhanced by the chef's carefully crafted dishes and his wife's attentive service.

Fiotto (Italian) Nestled on Dalmaji Hill, Fiotto is a quaint bistro specializing in pasta dishes, managed by a couple. While their decision to focus solely on pasta initially raises eyebrows, the diverse flavors of their dishes prove to be immensely satisfying. The chefs prioritize house-made or locally sourced ingredients, including fresh pastas, hams, and vegetables from their family farm, resulting in a distinctive and sustainable dining experience. Reservations are essential, with only one group served per hour to ensure efficient service.

Palate (Contemporary) Palate in Busan offers avant-garde French cuisine, reflecting Chef Kim Jae-hoon's diverse culinary experiences and innovative approach. Despite being rooted in tradition, the restaurant embraces culinary experimentation, evident since its inception. The juxtaposition of Busan's traditional dining scene with Palate's progressive cuisine creates an intriguing dining experience, complemented by picturesque views of Yonghoman Bay Wharf and Gwangandaegyo Bridge.

One Busan restaurant received a MICHELIN Green Star

- 3 MICHELIN Green Star Restaurants in Korea

Launched in 2020, the MICHELIN Green Star highlights those restaurants at the forefront of sustainable practices, offering gastronomic experiences while adopting an environmentally inspiring approach.

A Flower Blossom on the Rice retained their MICHELIN Green Star for 4 consecutive years and **GIGAS** maintains its Green Star as well. In Busan, **Fiotto** is awarded both one MICHELIN Star and a MICHELIN Green Star. Fiotto sources over 90% of its vegetables and fruits from the chef's parents' farm, where the chef and his wife actively participate in farming to ensure the quality of ingredients. They prioritize using healthy, locally sourced ingredients and minimize the use of packaged industrial foods, promoting an environmentally friendly approach. Dining at Fiotto offers not only delicious cuisine but also the opportunity to engage with the chef about ingredient sourcing and production practices, enhancing the dining experience.



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MICHELIN Special Awards

With its Special Awards, the MICHELIN Guide aims to highlight the amazing diversity of the roles within the hospitality industry, as well as its most talented and inspiring professionals.

Kim Jin-ho of **Vinho** receives the **Sommelier Award** for his excellent advice, knowledge, passion and understanding of the needs of diners. With a skillful ability to match wines to the chef's dishes and provide insightful explanations to customers, his flexible hospitality enhances the dining experience.

Chef **Hu Deok-juk** of **Haobin**, a revered figure in Chinese cuisine with over 50 years of experience, is honored with the **Mentor Chef Award**. Formerly of Hotel Shilla, he now operates Haobin, emphasizing his dedication to serving valued guests. Chef Hu's enduring reputation draws loyal patrons from afar, showcasing his unmatched hospitality and inspiring devotion to his craft among younger chefs.

The **Service Award** is given to the excellent team at **Eatanic Garden**. The team's service is professional and sophisticated, with precise explanations, personalized service, shows the real hospitality throughout the dining area.

'The MICHELIN Guide Seoul & Busan 2024' at a glance:

177 Seoul restaurants, which include:

- 1 three MICHELIN Stars restaurant
- 9 two MICHELIN Stars restaurants (2 promoted)
- 23 one MICHELIN Star restaurants (3 new)
- 57 Bib Gourmand restaurants (6 new)
- 2 MICHELIN Green Star restaurants (1 new)
- 87 MICHELIN selected restaurants (13 new)

43 all new Busan restaurants, which include:

- 3 one MICHELIN Star restaurants
- 1 MICHELIN Green Star restaurant
- 15 Bib Gourmand restaurants
- 25 MICHELIN selected restaurants

The full selection of the MICHELIN Guide Seoul & Busan 2024 is available on the MICHELIN Guide website(<https://guide.michelin.com/kr/ko>) and on the MICHELIN Guide app, available free of charge on iOS and Android.



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The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app.

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About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility, 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 a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. (www.michelin.com)

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+33 (0) 1 45 66 22 22

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www.michelin.com

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112, Avenue Kléber, 75016 Paris



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THE
MICHELIN
GUIDE

SEOUL & BUSAN



AWARDS LIST 2024

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Three Stars: Exceptional Cuisine, worth a special journey!

요리가 매우 훌륭하여 특별히 여행을 떠날 가치가 있는 레스토랑



Two Stars: Excellent cuisine, worth a detour!

요리가 훌륭하여 찾아갈 만한 가치가 있는 레스토랑



One Star: High quality cooking, worth a stop!

요리가 훌륭한 레스토랑



Green Star: Actively committed to sustainable gastronomy

지속 가능성의 가치를 적극 실천하고 있는 레스토랑



Bib Gourmand: Good value, quality cooking for 45,000 KRW or less.

45,000원 혹은 그 이하의 합리적인 가격에 훌륭한 음식을 제공하는 레스토랑

The MICHELIN Guide Seoul 2024 awards at a glance

Three Stars 1 Restaurant
Two Stars 9 Restaurants
One Star 23 Restaurants
Bib Gourmand 57 Restaurants
Selected by MICHELIN 87 Restaurants
Green Star 2 Restaurants

177* Restaurants have been awarded in our 2024 selection.
This includes **22 new entries**.



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MICHELIN Guide Seoul 2024 Starred Restaurant

미쉐린 가이드 서울 2024 스타 레스토랑 명단(가나다순)



Restaurant 레스토랑	Cuisine Type 요리유형
Mosu 모수	Innovative 이노베이티브



Restaurant 레스토랑	Cuisine Type 요리유형
Kwon Sook Soo 권숙수	Korean 한식
La Yeon 라연	Korean 한식
Restaurant Allen 레스토랑 알렌 (promoted)	Contemporary 컨템퍼러리
Mitou 미토우 (promoted)	Japanese 일식
Mingles 밍글스	Contemporary 컨템퍼러리
Soigné 스와니예	Innovative 이노베이티브
Alla Prima 알라 프리마	Innovative 이노베이티브
Jungsik 정식당	Contemporary 컨템퍼러리
Kojima 코지마	Sushi 스시



Restaurant 레스토랑	Cuisine Type 요리유형
Vinho 빈호 N	Contemporary 컨템퍼러리
L'impression 임프레션 N	Contemporary 컨템퍼러리
Haobin 호빈 N	Chinese 중식
KANGMINCHUL Restaurant 강민철 레스토랑	Contemporary 컨템퍼러리
Goryori Ken 고료리 켄	Contemporary 컨템퍼러리
L'Amant Secret 라망 시크레	Contemporary 컨템퍼러리
L'Amitié 라미띠에	French 프렌치
Muni 무니	Japanese 일식
Muoki 무오키	Contemporary 컨템퍼러리
Bicena 비체나	Korean 한식
7th door 세븐스도어	Contemporary 컨템퍼러리
Soseoul Hannam 소설한남	Korean 한식
Soul 소울	Contemporary 컨템퍼러리



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Solbam 솔밤	Contemporary 컨템퍼러리
Sushi Matsumoto 스시 마츠모토	Sushi 스시
Evetv 에빗	Innovative 이노베이티브
Onjium 온지움	Korean 한식
YUN 윤서울	Korean 한식
Eatanic garden 이타닉 가든	Innovative 이노베이티브
Exquisite 익스퀴진	Contemporary 컨템퍼러리
Zero Complex 제로 콤플렉스	Innovative 이노베이티브
Kojacha 코자차	Asian 아시안
HANE 하네	Sushi 스시

MICHELIN Guide Seoul 2024 Green Star

미쉐린 가이드 서울 2024 그린 스타 레스토랑 명단 (가나다순)



Restaurant 레스토랑	Cuisine Type 요리유형	Distinction 구분
GIGAS 기가스	Mediterranean 지중해식	Selection of the MICHELIN Guide 미쉐린 가이드 셀렉션
A Flower Blossom on the Rice 꽃, 밥에피다	Korean 한식	Bib Gourmand 뵘 구르망



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MICHELIN Guide Seoul 2024 Bib Gourmand

미쉐린 가이드 서울 2024 빙 구르망 레스토랑 명단 (가나다순)

Restaurant 레스토랑	Cuisine Type 요리유형
Kyewol Gomtang 계월곰탕 N	Gomtang 곰탕
Damtaek 담택 N	Ramen 라멘
Mattdol 맏돌 N	Mexican 멕시칸
Sarukame 사루카메 N	Ramen 라멘
Anam 안암 N	Dwaeji-Gukbap 돼지국밥
Horapa 호라파 N	Thai 타이
Gaeseong Mandu Koong 개성만두 궁	Mandu 만두
Gebangsikdang 계방식당	Gejang 계장
Gwanghwamun Gukbap 광화문 국밥	Dwaeji-Gukbap 돼지국밥
Kyodaiya 교다이야	Udon 우동
Kyoyang Siksa 교양식사	Barbecue 바비큐
Goobok Mandu 구복만두	Dim sum 딤섬
Geumdwaeji Sikdang 금돼지식당	Barbecue 바비큐
A Flower Blossom on the Rice 꽃, 밥에피다	Korean 한식
Ggupdang 곱당	Barbecue 바비큐
Nampo Myeonok 남포면옥	Naengmyeon 냉면
Daesungjip 대성집	Doganitang 도가니탕
Mapo Ok 마포옥	Seolleongtang 설렁탕
Mandujip 만두집	Mandu 만두
Manjok Ohyang Jokbal 만족오향족발	Jokbal 족발
Menten 멘텐	Ramen 라멘
Myeongdong Kyoja 명동 교자	Kalguksu 칼국수
Mijin 미진	Memil-Guksu 메밀국수
Base is nice 베이스 이즈 나이스	Vegetarian 베지테리안
Bongsanok 봉산옥	Mandu 만두
Buchon Yukhoe 부춘육회	Yukhoe 육회
Samcheongdong Sujebi 삼청동 수제비	Sujebi 수제비
Soi Mao 소이연남마오	Thai 타이
Subaru 스바루	Soba 소바
Yangyang Memil Makguksu 양양 메밀 막국수	Memil-Guksu 메밀국수
Egg & Flour 에그 앤 플라워	Italian 이탈리아
Yukjeon Hoekwan 역전회관	Bulgogi 불고기
Oreno Ramen 오레노 라멘	Ramen 라멘
Okdongsik 옥동식	Dwaeji-Gukbap 돼지국밥



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Yonggeumok 용금옥	Chueotang 추어탕
Woo Lae Oak 우래옥	Naengmyeon 냉면
Niroumianguan 우육면관	Noodles 국수
One degree North 원 디그리 노스	Asian 아시안
Yurimyeon 유림면	Memil-Guksu 메밀국수
Limbyungjoo Sandong Kalguksu 임병주 산동 칼국수	Kalguksu 칼국수
Jaha Son Mandu 자하 손만두	Mandu 만두
Jeongmyeon 정면	Noodles 국수
Tasty Cube 정육면체	Noodles 국수
Jungin Myeonok 정인면옥	Naengmyeon 냉면
Jinmi Pyeongyang Naengmyeon 진미 평양냉면	Naengmyeon 냉면
Jin Jin 진진	Chinese 중식
Tuk Tuk Noodle Thai 툽툽 누들 타이	Thai 타이
Tim Ho Wan 팀호완	Dim sum 딤섬
FAGP 팩피	Italian 이탈리아
Pildong Myeonok 필동면옥	Naengmyeon 냉면
Hadongkwan 하동관	Gomtang 곰탕
Halmaejip 할매집	Jokbal 족발
Hapjeongok 합정옥	Gomtang 곰탕
Hyun Udon 현우동	Udon 우동
Hwa Hae Dang 화해당	Gejang 계장
Hwanggeum Kongbat 황금콩밭	Dubu 두부
Hwangaengga Kalguksu 황생가 칼국수	Kalguksu 칼국수



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The MICHELIN Guide Busan 2024 awards at a glance

One Star 3 Restaurants Bib Gourmand 15 Restaurants Selected by MICHELIN 25 Restaurants Green Star 1 Restaurant	43* Restaurants have been awarded in our 2024 selection.
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MICHELIN Guide Busan 2024 Starred Restaurant

미쉐린 가이드 부산 2024 스타 레스토랑 명단(가나다순)



Restaurant 레스토랑	Cuisine Type 요리유형
Mori 모리 N	Japanese 일식
Palate 팔레트 N	Contemporary 컨템퍼러리
Fiotto 피오토 N	Italian 이탤리언

MICHELIN Guide Busan 2024 Green Star

미쉐린 가이드 부산 2024 그린 스타 레스토랑 명단 (가나다순)



Restaurant 레스토랑	Cuisine Type 요리유형	Distinction 구분
Fiotto 피오토 N	Italian 이탤리언	Starred Restaurant 스타 레스토랑



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MICHELIN Guide Busan 2024 Bib Gourmand

미쉐린 가이드 부산 2024 빙 구르망 레스토랑 명단 (가나다순)

Restaurant 레스토랑	Cuisine Type 요리유형
Nagahama Mangetsu 나가하마 만게츠 N	Ramen 라멘
Niurou mian guan zi 뉴러우멘관즈 N	Taiwanese 타이완
Damiok 담미옥 N	Naengmyeon 냉면
Tokyo Babsang 동경밥상 N	Unagi / Freshwater Eel 장어
Loveurth 러브얼스 N	Vegan 비건
Bao Haus 바오하우스 N	Taiwanese 타이완
Buda Myeonoak 부다면옥 N	Naengmyeon 냉면
Shunsai Kubo 순사이 쿠보 N	Unagi / Freshwater Eel 장어
ARP 아르프 N	Vegan 비건
Anmok 안목 N	Dwaeji-Gukbap 돼지국밥
Yakitori Onjung 야키토리 온정 N	Yakitori 야키토리
Cor Pasta bar 코르 파스타바 N	Italian 이탈리아
PILI PILI 피리피리 N	Thai 타이
Hapcheon Gukbapjip 합천국밥집 N	Dwaeji-Gukbap 돼지국밥
Haemok 해목 N	Japanese 일식