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**10 years of the MICHELIN Guide in Korea:
Seoul & Busan Unveils Record Wave of New and Promoted
MICHELIN starred restaurants**

- A total of 233 restaurants selected, including 46 MICHELIN-Starred restaurants (42 in Seoul, 4 in Busan)
- Mingles retains Three MICHELIN Stars for the second consecutive year; 2 restaurants newly awarded Two MICHELIN Stars (One new and one promoted)
- 8 restaurants promoted to or newly awarded One MICHELIN Star

The MICHELIN Guide is pleased to unveil the full restaurant selection of the MICHELIN Guide Seoul & Busan 2026. Marking the 10th anniversary of its publication in Korea, this year's edition features a total of 233 restaurants, including 178 in Seoul and 55 in Busan.

The Seoul selection includes 42 MICHELIN-Starred restaurants, comprising of 1 Three MICHELIN Stars restaurant, 10 Two MICHELIN Stars restaurants and 31 One MICHELIN Stars restaurants. In Busan, 1 restaurant has been newly promoted to One MICHELIN Star, bringing the total to 4 One MICHELIN Star establishments in the city. The Seoul and Busan selection is further enriched by 71 Bib Gourmand and 116 MICHELIN Selected establishments.

"Marking the 10th anniversary of the MICHELIN Guide in Korea, we would like to highlight a decade of remarkable transformation, witnessing Korea evolve into a mature, confident and multilayered culinary ecosystem. Over the past decade, Korea's dining landscape has grown in breadth and depth as Seoul has matured into a highly polished gastronomic capital achieving a delicate balance between tradition and innovation, while Busan has rapidly emerged as a dynamic hub shaped by its local character and culinary creativity." said Gwendal Poullennec, International Director of the MICHELIN Guide.

He added, "As we celebrate ten years of the MICHELIN Guide in Korea, what stands out most is the continuity and maturity of traditional Korean cooking, which continues to embody pride and craftsmanship through focused specialization that reveals extraordinary mastery behind apparent simplicity."

Mingles Retains Three MICHELIN Stars for the Second Consecutive Year

Chef **Min-goo Kang's Mingles** retains its Three MICHELIN Stars for the second consecutive year, continuing to represent the pinnacle of Korean gastronomy. Within a space reflecting Korean aesthetics, the cuisine harmoniously blends tradition and modernity with refined creativity and high consistency built on the team's continuous dedication.

Sosuheon Promoted to Two MICHELIN Stars

Chef **Kyung-jae Park's Sosuheon** offers a serene and elegant retreat in the heart of the city, operating with only eight counter seats. Diners can closely observe the chef's focused craftsmanship. A sequence of well-executed dishes, including cod roe with hairy crab, steamed tilefish and grilled hairtail. Generously formed nigiri, particularly gizzard shad and creamy cuttlefish, and a bowl of matcha brings the memorable evening to a close.

Mosu Newly Awarded Two MICHELIN Stars

Chef **Sung-jae Ahn's** fine dining restaurant **Mosu** delivers imagination, precision, and balance on each plate. Unpredictable flavors and intriguing textures create constant delight. Signature dishes such as abalone taco, sesame tofu and burdock tarte remain, while the sourdough is delightful and the fish course is elegantly composed. Each floor offers a distinct ambience, and attentive service together with thoughtful wine pairings completes the unforgettable dining experience.

4 Restaurants Promoted to One MICHELIN Star, 3 in Seoul, and 1 in Busan

Run by two chefs **Hyeon-Ah Choi** and **Jin-hee Won**, **Gaggen by Choi Junho** elegantly expresses refined Japanese seasonality through uncommon preparations such as hand-pulled somen, freshly ground sesame and bracken-starch warabi-mochi. Dinner begins promptly at 7 p.m., with each course presented directly in front of guests, allowing them to appreciate the chefs' craftsmanship, complemented by warm and attentive hospitality.

Opening a new chapter in Cheongdam, **Hakusi** presents a modern ambience with a bold, open layout. The signature unagi is served first with sansho, then wrapped in a delicate pancake with basil and paired with basil vinegar—each preparation distinct yet balanced. Guests may enjoy à la carte options after 8 p.m., as well as a tasting menu consisting of past signature dishes.

Offering a refined interpretation of Korea's four seasons, favouring a classic, understated approach over trends or ornamentation, **JUEUN** enhances ingredients with a variety of fermented sauces that bring natural depth and harmony. The course progresses thoughtfully and concludes with a traditional Korean table showcasing a wide spectrum of flavours. Carefully curated pairings of traditional Korean spirits and wine further elevate the experience.

Led by a young chef from Busan, **Le DORER** presents a tasting menu that modernizes the essence of traditional Korean cuisine, placing seasonal local ingredients at its core. Originally established as a Korean restaurant, it has evolved into a contemporary style subtly influenced by French and Japanese techniques. A speakeasy-like dining room with expansive ocean views, along with thoughtfully curated wine pairings, further enrich the experience.

4 Restaurants in Seoul Newly Awarded One MICHELIN Star

Like the visual art technique from which it takes its name, Chef Jin-sung Noh draws upon his broad understanding of ingredients to create dishes that balance various flavors at **Collage**. His refined culinary skills are expressed through the harmonious blend of ingredients' inherent flavors and dense sauces. By incorporating seasonal local ingredients with fermentation techniques, he brings a contemporary and nuanced touch to traditional French cuisine.

At **GiwaKang**, Chef **Min-chul Kang**, known for his distinctive French culinary style, presents bold approach rooted in Korean cuisine. Melding classic Korean flavors with refined French techniques, Chef Kang creatively masters complex flavor pairings that might otherwise seem improbable such as dongchimi with caviar, squid mandu, and ganjang gejang rice with truffle in a sophisticated and harmonious manner.

Led by Chef **Seong-hyun Jo**, **SAN** blends modern cuisine with a creative flair. The flavours of seasonal ingredients are highlighted and paired with sauces to create a balance of complexity and restraint. Korean-inspired dishes such as lobster jeotgal and chamoe dongchimi are fine examples of Chef Jo's imagination. Milmyeon and dweji-gukbap deliver robust flavours of Korean cuisine, elevated by the chef's unique interpretation. Quiet service and thoughtful wine pairings add to the dining experience, which is further enhanced by the forest ambience of the space.

Tucked inside Hinotsuki, **Sushi Kanesaka** operates an intimate eight-seat hinoki counter where a Japanese chef and a Korean team serve refined sushi. The sushi rice, seasoned with salt and two types of red vinegar, delivers clean umami, while seasonal Korean seafood ensures exceptional quality. The dinner course features

a more elaborate and intricately composed progression than lunch. While the sushi selection is the same for lunch and dinner, the evening features more elaborate, intricately crafted dishes and a fuller course sequence.

Three One MICHELIN Star Restaurants in Busan Retain Their Distinction; Le DORER Promoted, Bringing the Total to Four

In Busan, **Mori**, **Palette** and **Fiotto** have retained their One MICHELIN Star for the third consecutive year since the launch of the first Busan edition in 2024, once again. With the promotion of **Le DORER** to One MICHELIN Star, Busan now counts a total of 4 One MICHELIN Star restaurants.

Four Restaurants Recognized with the MICHELIN Green Star

The MICHELIN Green Star editorially highlights restaurants that, among all the MICHELIN Guide selections, have inspired and impressed our inspectors with their committed vision for the future of gastronomy. By gathering a community of innovative establishments driven to pursue progress in the role of restaurants, the MICHELIN Green Star fosters dialogue and collaboration, encouraging establishments to inspire and evolve together.

Both **Gigas** (one MICHELIN Star) in Seoul and **Fiotto** (one MICHELIN Star) in Busan retain their MICHELIN Green Star recognition for another year, while **Mitou** (Two MICHELIN Stars) and **Gosari Express** (Bib Gourmand) both in Seoul have newly captured the inspectors' attention for their inspiring visions, bringing the total number of MICHELIN Green Star restaurants to 4 in Korea.

4 MICHELIN Guide Special Awards

With its Special Awards, the MICHELIN Guide aims to highlight the professionalism and dedication of individuals across various fields within the hospitality industry, recognizing the value and impact of their contributions.

The 2026 MICHELIN Guide Sommelier Award, presented in partnership with Perrier-Jouët, goes to **Sommelier Jun-in Lee** of GiwaKang (newly awarded One MICHELIN Star) who delivers passionate yet highly thoughtful wine service. His confident and flexible pairing approach allows him to present each course with ease and clarity. Through engaging explanations of both wines and dishes, he and his team further elevate the dining experience, allowing modern Korean cuisine to truly shine.

The 2026 MICHELIN Guide Service Award is given to **Manager Il-woo Kim** of Gucci Osteria da Massimo Bottura (MICHELIN Selected restaurant). Drawing on solid experience in international establishments, he and his team deliver polished service marked by warmth and professionalism. His ability to read guests and pace the dining experience creates a seamless flow between kitchen and table. His service enhances the dining experience with quiet confidence.

The 2026 MICHELIN Guide Young Chef Award goes to **Chef Chang-uk Kim** of Le DORER (promoted to One MICHELIN Star). After building a strong foundation in fine dining both domestically and internationally, he presents a calm and thoughtful interpretation of contemporary Korean cuisine. Prioritizing precision and ingredient integrity over showmanship, his dishes convey restrained refinement within familiar flavors. His consistent respect for seasonality and local produce signals a young chef steadily shaping a clear, personal culinary voice.

The Opening of the Year Award, newly introduced this year, goes to **Chef An Lee** of IAán (new MICHELIN Selected restaurant). From its opening, IAán has demonstrated a clear vision and assured execution. Anchored in Chef-owner Lee's belief that "Consistency" is fundamental; cuisine, space and service are thoughtfully aligned into a cohesive identity. Though modest in scale, the restaurant's confident debut and operational maturity position it as a notable presence in Busan's dining scene, with strong potential for continued growth.

24 Other New Establishments Join the MICHELIN Selection

24 other new locations also join the MICHELIN Guide Seoul & Busan 2026 selection as MICHELIN Selected establishments, bringing the total number to 116.

The MICHELIN Guide is a benchmark in gastronomy. Now, it's setting a new standard for hotels. Visit the MICHELIN Guide's official [website](#), or download the MICHELIN Guide mobile app ([iOS](#) and [Android](#)), to discover every restaurant in the selection and book an unforgettable hotel.

The MICHELIN Guide Seoul & Busan 2026' at a Glance

2026 Seoul – 178 restaurants in total

- 1 Three MICHELIN Stars restaurant
- 10 Two MICHELIN Stars restaurants (1 promoted from One MICHELIN Star, 1 newly awarded)

- 31 One MICHELIN Stars restaurants (4 newly awarded and 3 promoted from MICHELIN Selected)
- 51 Bib Gourmand restaurants (5 newly awarded)
- 3 MICHELIN Green Star restaurants (2 newly awarded and 1 retained)
- 85 MICHELIN Selected restaurants (23 newly awarded)

2026 Busan – 55 restaurants in total

- 4 One MICHELIN Star restaurants (1 promoted from MICHELIN Selected, 3 retained)
- 20 Bib Gourmand restaurants (3 newly awarded)
- 1 MICHELIN Green Star restaurant (retained)
- 31 MICHELIN Selected restaurants (11 newly awarded)

About Michelin:

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people.

The MICHELIN Guide, first published in 1900 by the Michelin Group to offer practical information to motorists, has since maintained a rigorous and independent evaluation process and is today recognized worldwide as the most authoritative restaurant and hotel guide. MICHELIN Guide inspectors apply the same objective criteria wherever they operate — whether in Japan, the United States, China, or Europe — ensuring that restaurants awarded the same distinction deliver an equivalent level of quality in cities such as Paris, Tokyo, and New York. (www.michelin.com).

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