



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt – October 13, 2022

Seoul's culinary landscape shines bright with a new three MICHELIN Stars restaurant

- **2023 Seoul edition features a total of 176 restaurants selection including 35 Star restaurants**
- **1 new two MICHELIN Stars and 6 new one MICHELIN Star are added**
- **With 1 new restaurant, a total of 3 Green Starred restaurants are recognized**

Michelin is pleased to present the 2023 selection of the MICHELIN Guide Seoul 2023. With a total of 176 restaurants, including 35 Star restaurants and 57 Bib Gourmand restaurants, the 2023 edition illustrates the great dynamism of Seoul's gastronomic scene.

1 new three MICHELIN Stars, 1 new two MICHELIN Stars, and 6 new one MICHELIN Star joined this year, showing chefs and restaurant professionals made impressive creativity and excellence as years go by.

"Faced with the COVID crisis, the dining industry has faced unprecedented challenges, however, chefs in Seoul have determined to leverage the challenges into meaningful growth. As a result, the arrival of inspiring new restaurants, coupled with the creative inventions of chefs, has allowed gastronomy to flourish. We are very pleased to watch consistent growth of culinary industry and gastronomic scene of Seoul for last 7 years since its first edition announcement in 2016. Particularly this year, we are excited to announce a new three MICHELIN Stars restaurant in Seoul" said Gwendal Poullennec, International Director of the MICHELIN Guides. "Seoul is one of the most desired destinations among global travelers as popularity of K-Culture increases. We are inspired by Seoul as a place where people can taste a silver of diverse cultures from all around the world."

One restaurant promoted to three MICHELIN Stars

Chef Ahn Sung-jae has a talent for sensibly expressing the delicate nuances of ingredients. Each dish, reflecting creative ideas during the meal, provides an outstanding balance of taste based on a high level of perfection. Excellent cuisine and hospitality that assimilate also maintain the highest standards in Seoul. The consistent quality improvement of **Mosu** every year without stagnation gives a deep sense of confidence.



MICHELIN GUIDE

One restaurant promoted to two MICHELIN Stars

Under the slogan of 'Contemporary Cuisine of Seoul', **Soigné** shows the creative cuisine of Chef Lee Jun and his team. His cuisine inspired by food around the world develops into a new style by harmonizing with the chef's ideas. The menu that changes periodically is described as an 'episode', and each episode with a unique theme is as if you are enjoying a poem.

One restaurant promoted to one MICHELIN Star

Soul of Chef Yoon Dae-hyeon and Chef Kim Hee-eun, who challenged stylish fine dining in Haebangchon(Itaewon), where the scene of modern-day Seoul remains. The diverse culinary traditions and ingredients one may encounter in modern-day Korea converge with the familiar tastes found in everyday life to form unique fusion creations. In Soul's cuisine, the chefs' concerns for growth are glimpsed, and challenging attempts are well incorporated into the taste.

Five restaurants newly recognized as one MICHELIN Star

KANGMINCHUL restaurant (Contemporary) Chef Kang Min-chul has been greatly inspired by time spent with master chefs, instilling in him a pride and passion for cuisine and culinary philosophy. It's also helped him find his own direction and the fare at this namesake restaurant genuinely reflects his attitude toward gastronomy. The menu comprises dishes offering a kaleidoscope of flavors while highlighting the diversity of refined French cuisine.

Restaurant Allen (Contemporary) The chef Allen Suh and his veteran culinary team create dishes, based on seasonal ingredients, that illustrate the beauty of Korea's four seasons. His mastery in utilizing a wide variety of tableware for the art of plating adds visual delight to the restaurant's delicate flavors.

Solbam (Contemporary) Chef Eom Tae-jun's wide range of culinary experience and expertise meet Korean elements. His study of local ingredients (guided by his respect for nature and Korea's four seasons) and his knowledge of Korean cooking techniques culminate in an uncanny synergy that gives rise to the restaurant's unique modern dishes.

Eatanic Garden (Innovative) As the name suggests, the space evokes a beautiful urban garden that awakens the five senses. There is no menu here; instead, you'll receive an illustrated guide depicting the main ingredients. Chef Son Jong-won, who is also the head chef at L'Amant Secret, helms the kitchen, reinventing Korean food with a creative twist and reflecting the aesthetics of fermentation and aging.

Ilpan (Teppanyaki) This eatery embodies art on a sizzling griddle heated to 130–180 °C. Run by Chef Kim Il-pan, Ilpan is a restaurant where cooking at precise temperatures meets visual delight, resulting in ultimate culinary



MICHELIN GUIDE

pleasure. Using Korean, Japanese, and Western cooking techniques, the chef creates a multitude of menu items.

1 New Green Star restaurant awarded - Total 3 Green Star Restaurants in Seoul

The MICHELIN Green Star is distinction highlighting restaurants at the forefront of the sustainable gastronomy. **Hwanggeum Kongbat** and **A Flower Blossom on the Rice** retained their MICHELIN Green Star for 3 consecutive years since its introduction and one new restaurant. **GIGAS** is awarded a Green Star. At **GIGAS'** more than 95% of the vegetables used in the restaurant use ingredients from a directly managed farm, led by the chef's father, and the remaining 5% is used in connection with organic producers across the country. The restaurant's management also insist on the use of recyclable and sustainable energies and materials and makes significative efforts to pursue a "No food waste" policy.

The MICHELIN Guide selects three Special MICHELIN Awards

This year, the MICHELIN Guide Seoul brings MICHELIN Sommelier Award as well as the Michelin Young Chef Award and the Michelin Mentor Chef Award that were first introduced two years ago.

2023 MICHELIN Young Chef Award: KIM Jun-hyung (Restaurant ON)

Born in 1993, Chef KIM, Jun-hyung honed his culinary skills and learned how to run a small restaurant under Chef SEO, Seung-ho, who the first generation of French cuisine in Korea. Based on his faithful growth, he opens his own small restaurant, in Seoul and rises to his dream of becoming an owner-chef. His cuisine faithfully shows the original taste of ingredients based on classic French recipes that are faithful to the basics.

2023 MICHELIN Mentor Chef Award: PARK, Kyung-jae (Kojima)

Chef PARK Kyung-jae, from a small island village in the south sea of Korea, grew up exposed to a variety of seafood from an early age under the influence of his father, who made a living by fishing. Although he has worked as Itamae(sushi chef), for 30 years, he is still devoted to handling sushi and wants to grow, so there are many chefs who respect him.

2023 MICHELIN Sommelier Award: KIM, Jin-beom (Mosu)

In discussing the remarkable growth and development of MOSU, the role of sommelier KIM, Jin-beom stands out. If there is Chef AHN, Sung-jae's outstanding cuisine at the heart of MOSU, the performance of sommelier KIM, Jin-beom, who played a role in providing customers with a guide for variations in taste and variety of flavors by combining them with drinks, and by adding pairing skills a nice way to enjoy MOSU's cuisine.



MICHELIN GUIDE

The 2023 selection of the MICHELIN Guide Seoul at a glance:

- 2 Three MICHELIN Star restaurants (1 promoted)
- 8 Two MICHELIN Star restaurants (1 promoted)
- 25 One MICHELIN Star restaurants (1 promoted & 5 new)
- 57 Bib Gourmand (3 new)
- 3 MICHELIN Green Star restaurants (1 new)

The full selection for Seoul is available free of charge on the MICHELIN Guide website and app. The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Seoul and throughout the world.

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. The selection for Seoul currently features the city's most spectacular hotels, including design-forward boutiques like [Hotel Cappuccino](#), standouts from our "Plus" collection like [Signiel Seoul](#), centers of creativity like [the RYSE](#), and an oasis-in-the-city resort like [Banyan Tree Club & Spa](#).

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

About Michelin

Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; 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 170 countries, has 123,600 employees and operates 71 tire production facilities which together produced around 170 million tires in 2020. (www.michelin.com)

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INDEX



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 2023 awards at a glance

Three Stars 2 Restaurants
Two Stars 8 Restaurants
One Star 25 Restaurants
Bib Gourmand 57 Restaurants
Selected by MICHELIN 84 Restaurants
Green Star 3 Restaurants

176* Restaurants have been awarded
in our 2023 selection.
This includes **19 new entries.**



MICHELIN GUIDE

MICHELIN Guide Seoul 2023 Starred Restaurant

미쉐린 가이드 서울 2023 스타 레스토랑 명단(가나다순)



Restaurant 레스토랑	Cuisine Type 요리유형
Gaon 가온	Korean 한식
Mosu 모수	Innovative 이노베이티브



Restaurant 레스토랑	Cuisine Type 요리유형
Kwon Sook Soo 권숙수	Korean 한식
La Yeon 라연	Korean 한식
Mingles 밍글스	Contemporary 컨템퍼러리
Soigné 스와니예	Innovative 이노베이티브
Alla Prima 알라 프리마	Innovative 이노베이티브
Jungsik 정식당	Contemporary 컨템퍼러리
Joo Ok 주옥	Korean 한식
Kojima 코지마	Sushi 스시



Restaurant 레스토랑	Cuisine Type 요리유형
KANGMINCHUL Restaurant 강민철 레스토랑 N	Contemporary 컨템퍼러리
Goryori Ken 고료리 켄	Contemporary 컨템퍼러리
L'Amant Secret 라망 시크레	Contemporary 컨템퍼러리
L'Amitié 라미띠예	French 프렌치
Restaurant Allen 레스토랑 알렌 N	Contemporary 컨템퍼러리
Myomi 묘미	Innovative 이노베이티브
Muni 무니	Japanese 일식
Muoki 무오키	Contemporary 컨템퍼러리
Mitou 미토우	Japanese 일식
Bicena 비체나	Korean 한식
7th door 세븐스도어	Contemporary 컨템퍼러리
Soseoul Hannam 소설한남	Korean 한식
Soul 소울	Contemporary 컨템퍼러리



MICHELIN GUIDE

Solbam 솔밤 N	Contemporary 컨템퍼러리
Sushi Matsumoto 스시 마츠모토	Sushi 스시
Evett 에빗	Innovative 이노베이티브
Onjium 온지음	Korean 한식
YUN 윤서울	Korean 한식
Eatanic garden 이타닉 가든 N	Innovative 이노베이티브
Exquisite 익스퀴진	Contemporary 컨템퍼러리
Ilpan 일판 N	Teppanyaki 테판야키
Zero Complex 제로 콤플렉스	Innovative 이노베이티브
Kojacha 코자차	Asian 아시안
Pierre Gagnaire 피에르 가니에르	French 프렌치
HANE 하네	Sushi 스시

MICHELIN Guide Seoul 2023 Green Star

미쉐린 가이드 서울 2023 그린 스타 레스토랑 명단 (가나다순)



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



MICHELIN GUIDE

MICHELIN Guide Seoul 2023 Bib Gourmand

미쉐린 가이드 서울 2023 빙 구르망 레스토랑 명단 (가나다순)

Restaurant 레스토랑	Cuisine Type 요리유형
Gaeseong Mandu Koong 개성만두 궁	Mandu 만두
Gebangsikdang 게방식당	Gejang 게장
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
Mimi Myeonga 미미 면가	Soba 소바
Mijin 미진	Memil-Guksu 메밀국수
Base is nice 베이스 이즈 나이스	Vegetarian 베지테리안
Bongsanok 봉산옥	Mandu 만두
Bongpiyang 봉피양	Naengmyeon 냉면
Buchon Yukhoe 부춘육회	Yukhoe 육회
Samcheongdong Sujebi 삼청동 수제비	Sujebi 수제비
Soi Mao 소이연남마오	Thai 타이
Subaru 스바루	Soba 소바
Mr. Ahn's Craft Makgeolli 안씨 막걸리	Korean 한식
Yakitori Mook 야키토리 목	Yakitori 야키토리
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
Yonggeumok 용금옥	Chueotang 추어탕
Woo Lae Oak 우래옥	Naengmyeon 냉면



MICHELIN GUIDE

Niroumianguan 우육면관	Noodles 국수
One degree North 원 디그리 노스 N	Asian 아시안
Yurimyeon 유림면	Memil-Guksu 메밀국수
Limbyungjoo Sandong Kalguksu 임병주 산동 칼국수	Kalguksu 칼국수
Jaha Son Mandu 자하 손만두	Mandu 만두
Jeongmyeon 정면 N	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 툭툭 누들 타이	Thai 타이
Tim Ho Wan 팀호완	Dim sum 딤섬
FAGP 팩피	Italian 이탈리아인
Piyangkong Halmani 피양콩 할마니	Dubu 두부
Pildong Myeonok 필동면옥	Naengmyeon 냉면
Filleter 필레터 N	European 유러피언
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
Hwangsaeangga Kalguksu 황생가 칼국수	Kalguksu 칼국수