



PRESS RELEASE

MICHELIN GUIDE

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The MICHELIN Guide Seoul celebrates “The World in Seoul” with a selection of 169 restaurants, including 33 with Stars

- **The selection features 169 restaurants, including 24 one-Star, 7 two-Star and 2 three-Star restaurants.**
- **5 restaurants are awarded with their first MICHELIN Star, two get promoted from Plate to One MICHELIN Star.**
- **One restaurant is promoted from one to two MICHELIN Stars.**
- **Two special MICHELIN Awards are revealed.**

Today, the MICHELIN Guide reveals its new selection of restaurants in Seoul for 2022, via a digital event broadcast live to a worldwide community of foodies.

"In the 6th year of the selection for Seoul, and despite Covid-19, we are excited to announce that our selection has been enriched by newly-found restaurants as well as recently promoted restaurants. This year, as usual, inspectors have been concentrating on giving the best choice to our customers" says Gwendal Poullennec, MICHELIN Guide International Director. "For more than two years now, our lives have been impacted by the pandemic, and we wanted to show restaurants and their teams our recognition. Since the beginning of this crisis, the dining industry has been adapting and transforming itself to restore gastronomy to its former glory as one of the greatest pleasures in life."

Two restaurants promoted to one MICHELIN Star

Goryori Ken preserves its unassuming façade on the second floor of the premises, where Chef Kim Geon showcases highly seasonal ingredients in creations inspired by the freshness of the produce and his own creative intuition. Consistency and care are things Kim takes very seriously when serving his customers. The drinks menu features an impressive variety of sake produced by small Japanese breweries.

Inspired by local culinary traditions but dedicated to expressing the modern-day sensibilities of Seoul cuisine, **Soseoul Hannam** serves up contemporary Korean food using ingredients that are the most familiar to the local palate. The chef's creations are a homage to some of the more typical dishes and preparation techniques, including seasoned salads, pan-fried and braised dishes. The restaurant also offers traditional liquor pairings.



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Five restaurants receive their first MICHELIN Star

When it comes to gastronomy, savoring the freshest natural ingredients that capture the essence of the season is undoubtedly one of the greatest delights. At **HANE**, Chef Choi Ju-yong's quest for natural ingredients is well reflected in authentic cuisine full of flavor.

Kojacha — where Korean ("Ko") chefs serve Japanese ("ja") and Chinese ("cha") cuisine, is home to the shared culinary ambition of Chefs Choi Yu-gang and Jo Yeong-du, who previously cooked at The Shilla Hotel, and has given rise to a distinct culinary genre. From its vintage lighting and furniture from the '50s and '60s that creates a singular vibe, to a multi-course meal that alternately features Chinese and Japanese dishes: it's an iconic experience.

Walk through the bustling streets near Hongik University subway station and you will find **YUN**—on the second floor of a renovated house. The Korean cuisine is an intriguing mixture of the familiar and the bold, with each dish showcasing the inherent flavors of products and reflecting the chef's firm belief in cooking from scratch using only fresh, raw ingredients.

Located on the first floor, **Sushi Sanghyeon**, with only a six-seat counter, is so secretive that even the button on the entry door is disguised. The plain yet never overdone flavor of its fare constitutes this restaurant's exclusive appeal.

Chef Matsumoto Mizuho, from **Sushi Matsumoto** is renowned for replicating authenticity in local settings. Rather than chasing after gastronomic trends, this sushiya strives to faithfully reproduce the authentic sushi of mainland Japan amidst the Korean milieu. Such efforts are unmistakable—from the composition and arrangement of "shari" (rice) and "neta" (fish topping) to the knowledgeable service provided.

One restaurant is promoted from one to two MICHELIN Stars

The name of the **Joo Ok** restaurant embodies the simple philosophy of Chef Shin Chang-ho, which is to serve dishes that are as exquisite as precious gems. Shin's culinary creations are a testament to how a city's food culture, deeply rooted in tradition, withstands the test of time. The restaurant's most prized ingredients consist of some 30 different varieties of fermented condiments and the restaurant's celebrated perilla oil is pressed from perilla seeds harvested from his family farm in Jinju. Enjoy the great view of one of the most dynamic areas of the city.

In this year's edition, **Gaon** and **La Yeon** keep their Three MICHELIN Stars, thanks to the unwavering commitments of these restaurants' teams, while **Hwanggeum Kongbat** and **A Flower Blossom on the Rice** retain their MICHELIN Green Stars for their inspiring initiatives for more sustainable gastronomy.



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Two Special Awards unveiled at the 2022 Seoul Michelin Star Revelation

Last year, the MICHELIN Guide introduced two special awards – the Michelin Young Chef Award and the Michelin Mentor Chef Award – in Seoul for the first time. These awards aim to value the professionalism and dedication of talented individuals skilled at catering to customer needs.

2022 Michelin Young Chef Award: Kim Bo-Mi (Mitou)

Born in 1990, Kim Bo-Mi, one of the two owner chefs of Mitou, presents light and beautiful Kaiseki food with her unique delicate touch, refined in Japan where she worked. She and her partner chef Kwon Young-woon opened Mitou in February 2018, where they offer original and modern Japanese cuisine from Korean ingredients.

2022 Michelin Mentor Chef Award: Jang Myeong-Sik (L’Amitié)

Chef Jang Myeong-Sik worked in the Ninth Gate (French restaurant) at Chosun Hotel for 11 years, started working at L’Amitié in 1999, acquired the premises in 2006 and has operated it ever since. Passionate about his work, he goes to the market every morning to pick up his ingredients, explains the dishes on the menu, and even plays the role of sommelier. It is the only French restaurant in Korea that rhymes with “tradition.”

The 2022 selection of the MICHELIN Guide Seoul at a glance:

- 2 🌟🌟🌟 restaurants
- 7 🌟🌟 restaurants (1 promoted)
- 24 🌟 restaurants (5 new, 2 promoted)
- 61 🍷 restaurants (4 new)
- 2 MICHELIN Green Star restaurants
- 75 SELECTED BY MICHELIN restaurants (8 new)

Find the full MICHELIN Guide Seoul 2022 selection below, on the official MICHELIN Guide website <https://guide.michelin.com> and on the App, available free-of-charge on iOS and Android:





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THE MICHELIN GUIDE SEOUL – AWARDS LIST 2022

Starred Restaurant



Restaurant 레스토랑	Cuisine Type 요리유형
Gaon 가온	Korean 한식
La Yeon 라연	Korean 한식



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



Restaurant 레스토랑	Cuisine Type 요리유형
Goryori Ken 고료리 켄 N	Contemporary 컨템퍼러리
Soseoul Hannam 소설한남 N	Korean 한식
Sushi Matsumoto 스시 마츠모토 N	Sushi 스시
Sushi Sanghyeon 스시 상현 N	Sushi 스시
YUN 윤서울 N	Korean 한식
Kojacha 코자차 N	Asian 아시안
HANE 하네 N	Sushi 스시
Terreno 테레노	Spanish 스페니스
L'Amitié 라미띠에	French 프렌치
L'Amant Secret 라망 시크레	Contemporary 컨템퍼러리



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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
Soigné 스와니예	Innovative 이노베이티브
Evetv 에벳	Innovative 이노베이티브
Auprès 오프레	French 프렌치
Onjium 온지움	Korean 한식
Exquisine 익스퀴진	Contemporary 컨템퍼러리
Zero Complex 제로 콤플렉스	Innovative 이노베이티브
Table for Four 테이블 포 포	Contemporary 컨템퍼러리
Pierre Gagnaire 피에르 가니에르	French 프렌치

MICHELIN Guide Seoul 2022 Green Star



Restaurant 레스토랑	Cuisine Type 요리유형	Distinction 구분
A Flower Blossom on the Rice 꽃, 밥에피다	Korean 한식	Bib Gourmand 빙 구르망
Hwanggeum Kongbat 황금콩밭	Dubu 두부	Bib Gourmand 빙 구르망

MICHELIN Guide Seoul 2022 Bib Gourmand



Restaurant 레스토랑	Cuisine Type 요리유형
Ggupdang 곱당 N	Barbecue 바비큐
Menten 멘텐 N	Ramen 라멘
Egg & Flour 에그앤플라워 N	Italian 이탈리아
Tim Ho Wan 팀호완 N	Dimsum 딤섬
Gaeseong Mandu Koong 개성만두 궁	Mandu 만두
Gebangsikdang 게방식당	Gejang 게장
Gwanghwamun Gukbap 광화문국밥	Dwaeji-Gukbap 돼지국밥
Kyodaiya 교다이야	Udon 우동
Gyoyang Siksa 교양식사	Barbecue 바비큐

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Goobok Mandu 구복만두	Mandu 만두
Geumdwaegi Sikdang 금돼지식당	Barbecue 바비큐
Kumsan Noodle Factory 금산제면소	Asian 아시안
A Flower Blossom on the Rice 꽃, 밥에피다	Korean 한식
Nampo Myeonok 남포면옥	Naengmyeon 냉면
Daesungjip 대성집	Doganitang 도가니탕
Mapo Ok 마포옥	Seolleongtang 설렁탕
Mandujip 만두집	Mandu 만두
Manjok Ohyang Jokbal 만족 오향 족발	Jokbal 족발
Myeongdong Kyoja 명동 교자	Kalguksu 칼국수
Minami 미나미	Soba 소바
Mimi Myeonga 미미면가	Soba 소바
Mijin 미진	Memil-Guksu 메밀 국수
Baek Nyun Ok 백년옥	Dubu 두부
Base is nice 베이스이즈나이스	Vegetarian 베지테리언
Bongsanok 봉산옥	Mandu 만두
Bongpiyang 봉피양	Naengmyeon 냉면
Buchon Yukhoe 부춘육회	Yukhoe 육회
Samcheongdong Sujebi 삼청동 수제비	Sujebi 수제비
Semegae 세미계	Barbecue 바비큐
Soi Mao 소이연남마오	Thai 타이
Subaru 스바루	Soba 소바
Mr. Ahn's Craft Makgeolli 안씨막걸리	Korean 한식
Yakitori Mook 야키토리 목	Yakitori 야키토리
Yangyang Memil Makguksu 양양 메밀 막국수	Memil-Guksu 메밀 국수
Yukjeon Hoekwan 역전회관	Bulgogi 불고기
Oreno Ramen 오레노 라멘	Ramen 라멘
Ojangdong Hamheung Naengmyeon 오장동 함흥냉면	Naengmyeon 냉면
Okdongsik 옥동식	Dwaeji-Gukbap 돼지국밥
Yonggeumok 용금옥	Chueotang 추어탕
Woo Lae Oak 우래옥	Naengmyeon 냉면
Niroumianguan 우육면관	Noodles 누들
Yurimyeon 유림면	Memil-Guksu 메밀 국수
Imun Seolnongtang 이문 설렁탕	Seolleongtang 설렁탕
Limbyungjoo Sandong Kalguksu 임병주 산동 칼국수	Kalguksu 칼국수
Jaha Son Mandu 자하 손만두	Mandu 만두
Tasty Cube 정육면체	Noodles 면
Jungin Myeonok 정인면옥	Naengmyeon 냉면
Jinmi Pyeongyang Naengmyeon 진미 평양냉면	Naengmyeon 냉면



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Jin Jin 진진	Chinese 중식
Chungmuro Jjukkumi Bulgogi 충무로 짬뽕미 불고기	Barbecue 바비큐
Tuktuk Noodle Thai 툄툄 누들 타이	Thai 타이
FAGP 팍피	Italian contemporary 이탤리언 컨템퍼러리
Piyangkong Halmani 피양콩 할마니	Dubu 두부
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 게장
Hwanggeum Kongbat 황금콩밭	Dubu 두부
Hwangsaeంగా Kalguksu 황생가 칼국수	Kalguksu 칼국수