

## PRESS RELEASE

Seoul, 8 November 2017

### JUNGSIK AND KOJIMA-SUSHI OBTAIN TWO STARS IN THE SECOND EDITION OF THE MICHELIN GUIDE SEOUL 2018



Michelin today unveiled the second edition of the MICHELIN Guide Seoul 2018, which features a total of 175 restaurants in the city.

*“We are excited to announce that our selection has been enriched by newly found restaurants, showcasing the vibrancy of the local dining scene in Seoul”* comments Michael ELLIS, International Director in charge of the MICHELIN guides.

In this new selection, the restaurants **Ga On** and **La Yeon** are awarded three stars, a distinction gained last year in the very first edition of the MICHELIN guide Seoul.

Two restaurants are newly awarded two stars: **Jungsik**, where the renowned Chef Yim Jung-sik, with his Seoul flagship and New York restaurants--is credited with introducing Korean cuisine to the world with an innovative flair that is entirely his own. Drawing inspiration from the familiar--kimbap, bibimbap, gujeolpan and bossam—he creates something unexpected yet surprisingly evocative and authentic in his cuisine. Also awarded two stars, the sophisticated restaurant **Kojima-Sushi** offers some of the most exquisite Japanese food in Seoul. The cuisine offered the chef's technical skill as well as his mastery of the art of sushi.

The MICHELIN guide Seoul 2018 lists a total of 18 one-starred restaurants, of which 4 are new.

**Exquisite**, a restaurant where Chef Jang Kyung-won's creativity is driven by his knowledge of local ingredients and understanding the balance between each component that leads to flavors that ultimately reflect his unique signature. The restaurant offers a fixed menu for lunch and dinner that change frequently depending on the availability of ingredients. The fresh herbs are from the restaurant's garden.

**Dosa** also gains one star: Chef Back Seung-wook serves creative and modern cuisine that pays homage to his Korean roots. The open kitchen, which offers a dynamic view of the chefs in action, makes the dining experience here that much more enjoyable.

**Joo Ok**, a Korean-style bistro by Chef Shin Chang-ho, who built his career at Nobu Miami, is awarded one star. His inventive interpretations of food ingredients, together with his exquisite arrangements on the plate, are a delight to experience.

Lastly, **Table for Four** earns its first star. Chef Kim Sung Woon serves European cuisine and changes the menu based on the seafood that's in season, with a wonderful presentation.

48 restaurants are awarded Bib Gourmand in the new selection of the MICHELIN guide Seoul 2018. Among them, 17 are newly awarded, each reflecting the diversity of the local cuisine that the inspectors discovered by wandering the streets of Seoul. Bib Gourmand distinction is given by the inspectors to establishments offering a quality menu for a maximum of 35,000 KRW.

The full selection in the MICHELIN Guide Seoul 2018 is available on the website [www.guide.michelin.co.kr](http://www.guide.michelin.co.kr). This selection includes:

- ✓ 2 restaurants with three stars
- ✓ 4 restaurants with two stars, of which 2 are new
- ✓ 18 restaurants with one star, of which 4 are new
- ✓ 48 restaurants with Bib Gourmand, of which 17 are new



### **About the MICHELIN Guide**

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support million of travelers, allowing them to live a unique mobility experience.

#### **Media Contact:**

Samuelle DOROL

Tel: +33 (0)1 45 66 22 22

Email: [samuelle.dorol@michelin.com](mailto:samuella.dorol@michelin.com)