

BLUE RIBBON SURVEY



BLUE RIBBON SURVEY
100 Great Places to
Eat in Busan

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BUSAN
BUSAN



**The Gourmet New Wave in
Busan**

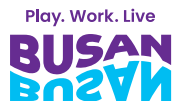




BLUE RIBBON SURVEY

100 Great Places to Eat in Busan

**The Gourmet New Wave in
Busan**





The Gourmet New Wave in Busan

As the largest port city in Korea, Busan is a cosmopolitan city where you can savor not only local Gyeongsang-do cuisine but also foods from other areas and around the world. You can experience a wide variety of gastronomic delights, from traditional Korean dishes, such as bokguk (pufferfish soup), milmyeon (wheat noodles), and dwaeji-gukbap (pork soup with rice), to the latest trends in fine dining, Japanese, Chinese, and Vietnamese cuisine, and even specialty coffee and desserts.



* How to Use This Book

-  These are the scores of restaurants evaluated by the Blue Ribbon Survey, Korean restaurant guide book.
- NEW** This is a restaurant that has been open for about a year and is recommended by the Blue Ribbon Survey.
-  This restaurant is frequented by celebrities.

* All prices shown in Korean Won.



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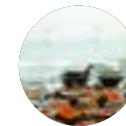
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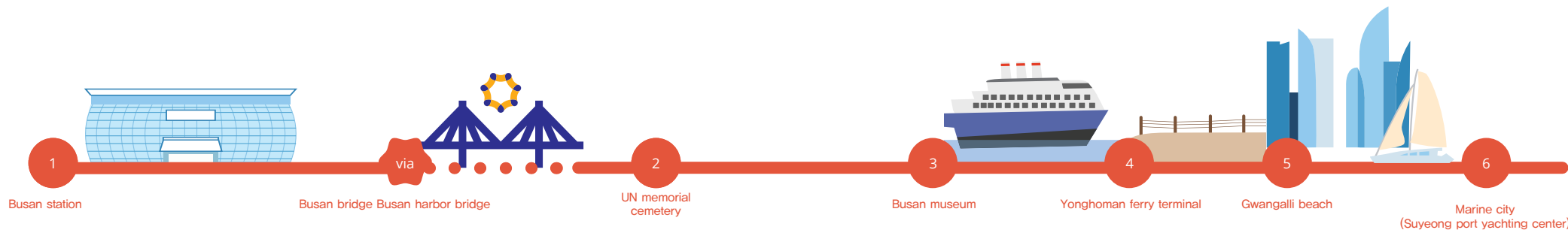
Busan City Tour Bus Restaurants

A Gastronomic Journey

The Busan City Tour Bus operates four routes:
red, blue, green and orange.

You can savor the delicious cuisine of
Busan's many restaurants while exploring its
famous hotspots, such as Haeundae, Oryukdo,
Dadaepo, and Eulsukdo.





Busan city tour red line

Busan station

1 Eunha galbi 은하갈비 grilled pork galbi

At this restaurant, you can have dwaeji-galbi (pork short ribs), moksal (pork neck), and samgyeopsal (pork belly). It is neither big nor fancy; however, the side dishes and meat are delicious, so it's always full of customers. The pork ribs marinated in homemade seasoning are the most popular dish on the menu.

- ☺ yangnyeom galbi (grilled marinated galbi) (160g 11,000), dwaeji moksal (grilled pork shoulder), saeng galbi (grilled galbi), samgyeopsal (grilled pork belly) (140g 11,000 each), doenjang jjigae (soybean paste jjigae) (2,000)
- 🕒 11:00 a.m. - 10:00 p.m. - closed every 2nd Tuesday
- 📍 86, Choryangjung-ro, Dong-gu, Busan ☎ Available
- ☎ 051-467-4303

UN memorial cemetery

2 Hapcheon gukbaenjip 합천국밥집 pork soup with rice

This restaurant serves dwaeji-gukbap (pork soup with rice) that has a clear broth. When you order dwaeji-gukbap, the broth is poured over pork innards, such as intestines and uterus, several times before serving. Different variations of gukbaenjip are available, all with rice on the side: modum ddaro (with assorted meat (pork, sundae, and pork intestines)); sundae ddaro (with Korean sausage); naejang ddaro (with pork intestines); or ddaro (with only pork). It is best enjoyed with plenty of chives as is the custom in Busan.

- ☺ ttaro gukbaenjip (rice and soup) (10,000), suyuk baekban (boiled pork slices set menu) (12,000), suyuk (boiled pork slices),

- modum suyuk (assorted boiled pork slices) (small 35,000 each, large 45,000), sundae (Korean sausage) (small 25,000, large 30,000)
- 🕒 9:00 a.m. - 2:00 p.m. / 2:30 p.m. - 8:30 p.m. - open all year
- 📍 235, Yongho-ro, Nam-gu, Busan ☎ Not Available
- ☎ 051-628-4898



Hapcheongukbaenjip

Busan museum

3 Gijangson kalguksu 기장손칼국수 kalguksu

This restaurant specializes in Gyeongsang-do style kalguksu (handmade noodle soup), served in anchovy broth and topped with crown daisy and Chinese chives. It is light and refreshing, with a hint of sesame seeds and minced garlic. The noodles are made by rolling out the dough, and the only side dish is kkakdugi (radish kimchi). The dish is simple, but generously portioned, with a homemade taste.

- ☺ son kalguksu (handmade noodle soup), bibim sonkalguksu (spicy handmade noodles), naeng kalguksu (cold handmade noodle soup) (6,000 each), gimhap (2,000)
- 🕒 9:00 a.m. - 9:00 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
- 📍 56, Seomyeon-ro, Busanjin-gu, Busan ☎ Not Available
- ☎ 051-806-6832

4 Ssangdungi dwaejigukbap 쌍둥이돼지국밥 pork soup with rice

This restaurant specializes in dwaeji-gukbap (pork soup with rice) and is so popular that there is often a line out the door. Rice is placed in an earthenware pot, and then the soup is poured over it and removed multiple times before serving. The soup is best enjoyed by adding plenty of jeongguji (seasoned Chinese chives). The suyuk (boiled pork) made with hanjoengsal (pork jowl) is also recommended.

- ☺ dwaeji gukbaenjip (pork soup with rice), naejang gukbaenjip (offal and rice soup) (9,000 each), suyuk baekban (boiled pork slices set menu) (11,000), dwaeji suyuk (boiled pork slices), naejang suyuk (boiled offal slices) (small 25,000 each, large 30,000)
- 🕒 9:00 a.m. - 10:00 p.m. - open all year
- 📍 35-1, UN pyeonghwa-ro, Nam-gu, Busan ☎ Available
- ☎ 051-628-7020



Ssangdungidwaejigukbap

Gwangalli beach

5 Samo bulgogi 삼오불고기 grilled pork

This meat restaurant offers two dishes: thinly sliced pork belly and seasoned pork ribs. It also serves a variety of side dishes that go well with the meat, as well as sikhye (sweet rice punch) for dessert. The seasoned crab is a popular side dish. This is a place

- where you can enjoy a meal at an affordable price.
- ☺ samgyeopsal (grilled pork belly) (130g 9,000)
- 🕒 5:30 p.m. - 10:30 p.m. - closed every 1st & 3rd Wednesday
- 📍 24-2, Suyeong-ro 610beon-gil, Suyeong-gu, Busan
- ☎ Not Available ☎ 051-754-3610

6 Eonyang bulgogi busanjip 연양불고기부산집 Eonyang bulgogi

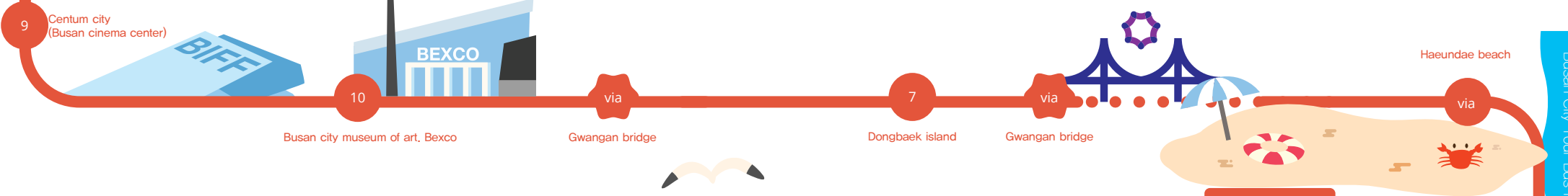
This restaurant specializes in Eonyang-style bulgogi, which is made with thinly sliced high-quality beef that is marinated in a unique Eonyang seasoning and then grilled over charcoal. The taste is exquisite, and it is best enjoyed wrapped in the white kimchi that is served with it.

- ☺ Eonyang bulgogi (200g 35,000), deungsim (grilled sirloin) (130g 43,000), saeng galbitsal (grilled boneless galbi) (100g 48,000), yuk sashimi (sliced raw beef) (200g 48,000)
- 🕒 11:00 a.m. - 9:30 p.m. - open all year
- 📍 32, Namcheonbada-ro, Suyeong-gu, Busan ☎ Available
- ☎ 051-754-1004

7 Eunhae galchi 은해갈치 salt-grilled hairtail fish

This restaurant specializes in fresh Jeju kalchi (hairtail) dishes. When you order extra-large grilled kalchi, the pieces are thick and the size of your hand, and have an exquisite texture that is firm and tender. The kalchi-jjigae (hairtail stew) with a doenjang (soybean paste) base has a light and refreshingly spicy taste and is also popular. The side dishes, along with three kinds of salted fish, that they serve are also delicious and neat.

- ☺ galchi gui (braised cutlassfish), galchi jjigae (cutlassfish jjigae) (43,000 each per person, extra-large 57,000), galchi jorim (braised cutlassfish) (48,000 per person, extra-large 62,000)
- 🕒 11:00 a.m. - 3:00 p.m. / 5:00 p.m. - 9:00 p.m. (Last order 8:00 p.m.) - open all year
- 📍 4-7, Gwanhaebyeon-ro 295beon-gil, Suyeong-gu, Busan
- ☎ Available ☎ 051-925-2524



Eunhaegalchi

rice. They serve maeuntang (spicy fish soup) and steamed fish as part of your meal.
 ☎ jeomsim teukseon hoe jeongsik (lunch special sliced raw fish set) (40,000 per person), hoe course (sliced raw fish full-course set menu) (50,000, 70,000, 80,000, 100,000, 120,000), sekkosi (bone-in sliced raw fish) (50,000 per person)
 🕒 10:00 a.m. - 10:00 p.m. (Last order 8:30 p.m.) - open all year
 🔍 17, Haeundaehaebyeon-ro 209beonna-gil, Haeundae-gu, Busan 📍 Available
 ☎ 051-741-3888

Busan museum of art, Bexco

9 Saechong hoetjip 새총횟집 sliced raw fish

Here, you can enjoy ishigari (roughscale sole) sashimi, which is known for its savory, fatty flavor. Other wild-caught fish are also available, so you can enjoy sashimi of various high-quality fish such as domi (sea bream) and gajami (sole). Enjoy the rich-flavored maeuntang (spicy fish soup), which is served afterward.
 ☎ jayeonsan hoe (sliced raw wild fish) (regular - 30,000 per person, premium - 40,000, special -premium - 50,000), isigari (roughscale sole) (market price)
 🕒 2:00 p.m. - 10:00 p.m. - closed every 1st Monday & 3rd Sunday
 🔍 25, Banyeo-ro 155beon-gil, Haeundae-gu, Busan
 📍 Available ☎ 0507-1314-8333

Haeundae beach

11 Geodae sutbulgui 거대숯불구이 beef short ribs

This restaurant offers high-quality 1++ grade Korean beef in a luxurious setting. Their specialty is yangnyeom-galbi (marinated short ribs), but they also serve a variety of other cuts, such as short ribs, eye filet, and outside skirt. The regular side dishes are usually tasty, and the Pyongyang naengmyeon is great for refreshing your palate.
 ☎ hanu yangnyeom galbi (grilled marinated Korean galbi) (200g 70,000), ansim (grilled tenderloin) (100g 75,000), galbitsal (grilled boneless galbi) (100g 72,000), deungsim (grilled sirloin) (100g 74,000), anchangsal (grilled thin skirt) (100g 77,000), Pyeongyang naengmyeon (pyeongyang cold buckwheat noodles) (15,000), gomtang (beef bone soup) (regular - 16,000, special - 20,000), jeomsim teukseon (lunch special) (53,000 on weekdays, 58,000 on weekends)
 🕒 11:30 a.m. - 3:00 p.m. / 5:00 p.m. - 10:00 p.m. - open all year
 🔍 22, Dalmaji-gil, Haeundae-gu, Busan 📍 Available
 ☎ 051-746-0037

Marine city (Suyeong bay yachting center)

8 Dongbaekseom hoetjip 동백섬횟집 sliced raw fish

This wild-caught sashimi restaurant is a local favorite because their fish is so fresh. When you order sashimi, you are also served a variety of seafood and tempura. In Busan, it is customary to dip sashimi in ssamjang (soybean paste), and you can make sushi by placing sashimi on sushi



Dongbaekseom hoetjip

Centum city (Busan cinema center)

10 Chopilsal dwaejigui 초필살돼지구이 grilled pork

This is a popular grilled pork restaurant in Haeundae. Its flavorful, chewy meat pairs well with the green onions and sauce. The signature dish is the honeycomb-cut pork rinds. They offer a very satisfying meal for the price.
 ☎ kkeopdegi (pork rinds) (150g 9,500), sogeum gui (salt-grilled meat) (450g 42,000), dwaeji galbi (grilled pork galbi) (200g 11,000), dwitgogi (various pork cuts) (120g 9,500), daepae samgyeopsal (grilled thin-sliced pork belly) (100g 7,000), tongsamgyeop kimchi jjigae (pork and kimchi jjigae) (27,000)
 🕒 5:00 p.m. - 01:00 a.m. - open all year
 🔍 23, Marine city 3-ro, Haeundae-gu, Busan 📍 Available
 ☎ 051-747-5571



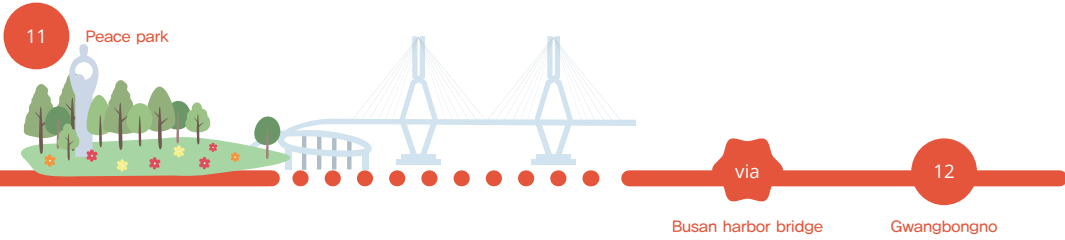
Geodae sutbulgui

12 Budamyeonok 부다면옥 Pyongyang-style cold buckwheat noodles

This restaurant specializes in Pyongyang-style naengmyeon, which are noodles served in a chilled, clean-tasting broth. They normally offer



Gwangalli Beach ©Korea Tourism Organization photo gallery - Busan Tourism Organization



only two dishes: Pyongyang naengmyeon and suyuk (steamed pork), but in winter, they also serve gomtang (ox bone soup) and yukgaejang (spicy beef stew).

☎ soonmemil naengmyeons (cold buckwheat noodles) (12,000, large - 17,000), sari (side order) (7,000), matbogi hanu suyuk (Korean beef suyuk taster) (20,000), hanu hanmari kkorisuyuk (boiled Korean oxtail slices) (100,000), kkori gomtang (oxtail and beef bone soup) (25,000), yukgaejang (spicy beef soup) (12,000)
 ⌚ 11:00 a.m. - 8:00 p.m. (Last order 7:30 p.m.) - closed every Monday
 🔍 36, Jungdong 1-ro, Haeundae-gu, Busan 📞 Available
 ☎ 051-746-8872

13 Ajeossi daeutang 🍷 🌟
 아저씨대구탕 cod stew

Here, the popular dish is daegu-tang, a cod soup with a refreshing broth. It is characterized by the addition of cod heads to give the soup flavor. The side dishes, which include various jangajji (pickled side dishes) and mungae-jeot (salted sea squirts), are delicious. The restaurant is also a favorite of artist Heo Young-man and celebrity Jeong Woo.

☎ daeutang (codfish soup) (13,000), daegu ppolijim (braised codfish head) (small 30,000, large 50,000)
 ⌚ 7:00 a.m. - 9:00 p.m. - closed every 2nd & 4th Monday
 🔍 31, Dalmaji-gil 62beonga-gil, Haeundae-gu, Busan
 📞 Available ☎ 051-746-2847

14 Yeongnam dwaeji 🍷 영남돼지 grilled pork

This restaurant offers a variety of high-quality grilled beef and pork. The meat is grilled to perfection for you, so you can enjoy your meal without any hassle. Seasoned green onions and mel-jeot (salted anchovies) are also served with the meat, and make for a delicious combination. A popular dish is mul-naengmyeon, noodles in a chilled, savory broth with a meaty flavor.

☎ samgyeop loseu (grilled pork belly), samgyeopsal (grilled pork belly), moksal (grilled pork shoulder) (120g 14,000 each), yangnyeom samgyeom loseu (grilled marinated pork belly) (160g 14,000), hangjeongsal (grilled pork neck), mul naengmyeon (cold buckwheat noodles), bibim naengmyeon (spicy buckwheat noodles) (5,000 each), chadol doenjang (beef brisket soybean paste jjigae) (9,000)
 ⌚ 1st floor: 11:30 a.m. a.m. - 10:30 p.m. (Last seating: 9:30, Last order: 10:00 a.m.) 2nd floor: 11:30 a.m. a.m. - 9:30 p.m. (Last seating: 9:30, Last order: 10:00 a.m.) - open all year
 🔍 13, Haeundaehaebyeon-ro 209beonga-gil, Haeundae-gu, Busan 📞 Available ☎ 051-747-4228



Yeongnamdwaeji



Gijang Beach ©Korea Tourism Organization photo gallery - Busan Tourism Organization

Busan city tour blue line

Jukdo (Yeonhwa-ri)

15 Mujinjang hoetjip 🍷 무진장횡집
 sliced raw conger eel

This is a long-standing restaurant that serves anago (conger eel). Try the dried anago sashimi, which is best enjoyed dipped in makjang (fermented soybean-and-barley sauce). The spicy maeuntang (spicy fish soup) that comes with the anago sashimi is also tasty. The restaurant is located in a scenic spot overlooking the sea and offers stunning views.

☎ bungjangeo hoe (sliced raw conger eel) (60,000), modum hoe



Mujinjang hoetjip

(assorted sliced raw fish) (small 60,000, medium 90,000, large 120,000), dodari (ridged-eye flounder), chamgajami (flounder), dom (sea bream) (market price, each), maeuntang (spicy fish stew) (small 3,000, large 5,000)
 ⌚ 11:00 a.m. - 9:00 p.m. - open all year
 🔍 137, Yeonhwa 1-gil, Gijang-eup, Gijang-gun, Busan
 📞 Available ☎ 051-721-2956

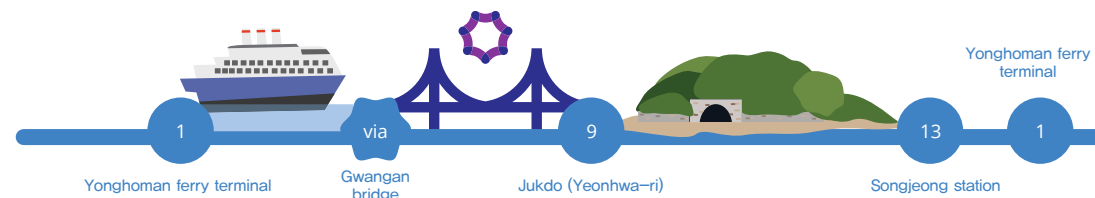
16 Tambok 🍷 탐복 abalone

This abalone restaurant offers a luxurious dining experience. The basic set includes abalone rice, abalone porridge, and grilled abalone. You can choose between miyeok (seaweed), hijiki seaweed, and gondre (Korean thistle) as a garnish for the abalone rice and mix in some gewoo sauce (a sauce made with abalone innards) and abalone paste.

☎ ttalgi mille-feuille (strawberry mille-feuille) (7,500), tarte chocolat (7,000), orange cocoa madeleine (2,800), muhwagwa keurimchijeu financier (fig butter cream cheese financier) (3,000), Haenam banggoguma crème brûlée (sweet potato crème brûlée) (5,200), Americano (3,000), caffè latte (3,200)
 ⌚ 10:30 - 3:00 p.m. | SAT, SUN 10:30 - 3:00 p.m. / 5:00 p.m. - 7:30 p.m. - closed every Monday and Tuesday
 🔍 31, Munoseong-gil, Ilgwang-eup, Gijang-gun, Busan
 📞 Available ☎ 051-727-4213



Suyeong bay yachting center ©Korea Tourism Organization photo gallery - Busan Tourism Organization



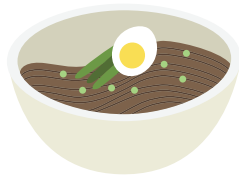
02

A Culinary World Tour in Busan, an International Tourist City

Busan is a cosmopolitan tourist destination that offers a wide variety of international cuisine, including Chinese food in the Chinatown district in front of Busan Station, as well as Italian, Vietnamese, French, Thai, Turkish, and Japanese food.



Chinese cuisine



17 Mimiru ✕ 미미루 Chinese cuisine

This Chinese restaurant is a popular spot in Busan. You can enjoy great Chinese food at a reasonable price. One outstanding item on the menu is the Sichuan laziji (mala chicken), which features a harmonious blend of spicy flavors and ingredients. All dishes come topped with a fried egg.

☎ jajangmyeon (noodles in black bean sauce) (7,000), jjamppong (spicy seafood noodle soup) (8,500), jungghwa deopbap (chinese bibimbap) (9,000), sacheon laziji (Sichuan spicy stir-fried chicken), yuringi (deep-fried chicken in hot and sour soy sauce), gungbogijeong (kung pao chicken), menboshwa (fried shrimp sandwich) (25,000 each), tangsuyuk (deep-fried pork with sweet and sour sauce) (medium 22,000, large 28,000)
 ☎ 11:30 a.m. - 3:00 p.m. / 5:00 p.m. - 10:00 p.m. (Last order 9:00 p.m.) - open all year
 📍 91-1, Oncheonjang-ro, Dongnae-gu, Busan © Not Available
 ☎ 051-555-6609



Mimiru

18 BUSAN ✕ 부우사안 Chinese cuisine

This modern Chinese restaurant is decorated black tones. The signature dish is Peking duck with crispy skin, made properly in a dedicated wood-fired oven. They also serve a variety of familiar Chinese dishes with a modern twist. Two unique dishes that are noteworthy are their ma-yi-shang-shu (spicy fried cellophane noodles and ground pork) and suan-ni-bai-rau (pork with spicy garlic sauce).

☎ sacheonsik baechujjim (Sichuan braised napa cabbage) (12,000), chashu (23,000), maui sangsu (spicy fried cellophane noodles and ground pork) (28,000), sannibaegyuk (garlic pork on a bed of thin-sliced cucumber) (30,000), dim sum (8,000 - 9,000), Peking duck (90,000), lunch set (20,000 - 30,000), dinner set (55,000 - 88,000)
 ☎ 11:30 a.m. - 3:00 p.m. / 5:00 p.m. - 10:00 p.m. (Last order 9:30 p.m.) - open all year
 📍 16, Haeundaehaebyeon-ro 209beonna-gil, Haeundae-gu, Busan © Available ☎ 051-741-3310



BUSAN

19 Sandong Wantang gyojagwan ✕

산동원탕교자관 Chinese cuisine

This is a place where you can enjoy wontons and dumplings at a reasonable price, and you can experience the flavors of mainland China. The dishes and anju (side dishes for drinking) are reasonably priced, making it an excellent place for a drink. The mapo tofu (tofu and minced meat in a spicy sauce) and eggplant dishes are highly recommended.

☎ wonton soup (6,000), gogi mandu (meat mandu) (7,000), kimchi mandu (7,000), mul mandu (boiled mandu) (7,000), samsaek modum mandu (tricolor mandu) (8,000), gajiyori (eggplant) (12,000), tomato gyeran bokkeum (stir-fried tomato and egg) (10,000), ohyang jangyuk (five-spice pork) (14,000), mapa dubu (spicy bean curd) (8,000)
 ☎ 10:00 a.m. - 10:00 p.m. - open all year
 📍 3-11, Jungang-daero 248beon-gil, Dong-gu, Busan
 © Not Available ☎ 070-8240-2385

Japanese cuisine



20 Donggyeong bapsang ✕✕ 동경밥상 rice topped with broiled eel

This restaurant specializes in rice topped with grilled eel, which are available in Tokyo-style unaju and Nagoya-style hitsumabushi. After eating some of the rice and eel, you can finish it as ochazuke (green tea over rice), which is characteristic of hitsumabushi.

☎ donggyeongsik minmul jangeo deopbap (Tokyo-style stir-fried eel with rice (unaju)) (43,000, special premium - 52,000), nagoyasik minmul jangeo deopbap (Nagoya style stir-fried eel with rice (hitsumabushi)) (36,000), minmul jangeo deopbap (stir-fried eel with rice) (28,000)
 ☎ 11:30 a.m. - 3:00 p.m. / 5:30 p.m. - 9:00 p.m. (Last order 8:30 p.m.) - closed every Monday
 📍 34-6, Namcheonbada-ro, Suyeong-gu, Busan © Available
 ☎ 070-7576-1428



Donggyeong bapsang

21 MOZU ✕✕ 모즈 izakaya

This is a great place to have a drink along with the set menu of otsumami (Izakaya-style side dishes). You can also order à la carte and choose from a wide variety of skewers and Japanese snacks. This branch in Busan was opened by Chef Yokomori, who is also the owner of Mozu, a popular restaurant in Sinsa-dong, Seoul.

☎ otsumami (finger foods) set menu (120,000), potato salad,



MOZU

dashimaki tamago (rolled omelet), tatakai kyuuri (smashed cucumber salad), oshinko moriawase (assorted Japanese pickled vegetables) (8,000 each), daikon sarada (radish salad), negi toro maki (sushi diced tuna with green onion) (12,000 each), sunagimo (gizzard), nankotsu (chicken cartilage), seseri (grilled chicken neck), tebasaki (deep-fried chicken wings), momo (dumplings) (8,000 each), udon, soba (Japanese buckwheat noodles) (10,000)
 ☎ 6:00 p.m. - 01:00 (Last order 12:00 a.m.) - open all year
 📍 38, Marine city 2-ro, Haeundae-gu, Busan © Available
 ☎ 051-747-5048

22 SHOJIN ✕ 쇼진 kaiseki

Here, you can enjoy Japanese kaiseki (multicourse set menu). They use seasonal, high-quality ingredients, including geumtae (blackthroat seaperch), tuna, sea urchin roe, sweet shrimp, and beef. The meal is served in small portions, allowing you to try a variety of dishes, including sashimi, suimono (broth), soba (buckwheat noodles), grilled dishes, and rice cooked in an iron pot.

☎ omakase (chef's choice) (130,000)
 ☎ 6:00 p.m. - 10:00 p.m. - closed every Monday
 📍 9, Gunam-ro, Haeundae-gu, Busan © Available
 ☎ 0507-1354-8060



SUSHI IRUKA

23 Sushi sian 스키시안 sushi

This sushi restaurant offers sushi omakase (chef's choice) and is run by a solo chef. Dinner omakase is served in two sittings, only in the evening. Some people find the taste of the shari (vinegared rice) to be a bit strong, but others prefer it. Overall, the restaurant offers good value for the price.

- ⊕ sushi omakase (chef's choice sushi) (100,000)
- ⌚ First seating 6:00 p.m. - 8:00 p.m. / Second seating 8:00 p.m. - 10:00 p.m. - closed every Sunday
- 📍 9, Centum 1-ro, Haeundae-gu, Busan 📞 Available
- ☎ 051-611-2684

24 SUSHI IRUKA 스키이루카 sushi

This sushi omakase (chef's choice) restaurant offers great value for the price. The shari (vinegared rice) made with akazu red vinegar pairs perfectly with rich-tasting fish like aji (horse mackerel) and saba (blue mackerel).

- ⊕ lunch (70,000), dinner (120,000)
- ⌚ Lunch: 12 a.m. to 2 p.m. / Dinner: First seating from 5:30 p.m., Second seating from 8:00 p.m. - open all year



SUSHI IRUKA

- 📍 38, Marine city 2-ro, Haeundae-gu, Busan 📞 Available
- ☎ 0507-1361-9442

25 YAKITORI Haegong

야키토리해공 yakitori

This yakitori restaurant with a lavish decor is renowned for its yakitori omakase (chef's choice chicken skewers) made with domestically-raised chickens. You can try almost every part of the chicken, including the tenderloin, neck, oyster, Achilles tendon, thigh, wing, leg, and skin.

- ⊕ yakitori omakase (chef's choice chicken skewers) (80,000), chicken skewers (5,000), tsukune (japanese chicken meatball skewer) (6,000), saengyachae boridoenjang (barley doenjang with fresh vegetables) (8,000), chaeso gui (grilled vegetables) (6,000), dak bong croquettes (chicken drumsticks croquettes) (12,000), saeuisomari chungwon twigim (shrimp spring rolls with perilla leaves) (10,000), cheese gui (grilled cheese) (11,000)
- ⌚ 5:30 p.m. - 12:00 a.m. - closed every Sunday
- 📍 30-5, Millakbondong-ro 19beon-gil, Suyeong-gu, Busan
- 📞 Not Available ☎ 0507-1479-8334

26 Zero Base 제로베이스 Japanese cuisine

Here, they serve Japanese omakase (chef's choice) as a single course. Savor the genuine taste of the finest ingredients, such as fresh wasabi and sea urchin from Hokkaido. Various sake and tokuri (traditional sake flask) are also available to complement the dishes.

- ⊕ course menu (130,000)
- ⌚ 6:00 p.m. - 8:00 p.m. / 8:30 p.m. - 10:30 p.m. - closed every Sunday
- 📍 17, Millak-ro 33beon-gil, Suyeong-gu, Busan
- 📞 Not Available ☎ 0507-1300-0326

27 Jyugajeonghyo NEW 추가정효 kaiseki

At this restaurant, you can enjoy high-quality à-la-carte cuisine in the style of Kyoto kaiseki (full course set menu) and choose from a variety of alcoholic beverages. One of the recommended dishes is kani, which is a crab shell stuffed with Pohang snow crab meat. In winter, their dishes containing oily buri (Japanese amberjack) and saba (mackerel) are also recommended. They offer a wide selection of sake in tokkuri (traditional sake flask), so you can taste different kinds.

- ⊕ kani (crab) (29,000), beomgodong saenggang jorim (braised sea snail with ginger) (16,000), sashimi (sliced raw fish) (55,000), buri sio tataki (salted chopped yellowtail) (25,000), hanu kushiage (deep-fried korean beef skewers) (100g 36,000), kamotsuke somyeon (cold buckwheat noodles dipped in warm duck broth) (15,000), chamdom ochazuke (sea bream ochazuke) (15,000), fugu zosui (pufferfish rice soup) (18,000)
- ⌚ 6:00 p.m. - 11:00 p.m. (Last order 10:00 p.m.) - closed every Tuesday and Wednesday
- 📍 53, Udong 1-ro 20beon-gil, Haeundae-gu, Busan
- 📞 Available ☎ 051-741-3515

28 Ton shou 톤쇼우 tonkatsu

This restaurant serves Japanese-style tonkatsu (breaded pork cutlet). They make their tonkatsu to order, frying it first at a low temperature, then at a high temperature, and allowing it proper resting time before serving, resulting in meat that is tender, pink, and juicy. Eating it with Maldon salt, the royal salt of the UK, or adding mustard to the special sauce, reduces the greasiness.

- ⊕ Berkshire K loseu gaseu (Berkshire K pork sirloin cutlet) (14,000, special - 16,500), loseu gaseu (pork sirloin cutlet) (11,000, large - 13,000, special - 13,500), katsu sando (pork cutlet sandwich) (10,500), modum gaseu (assorted cutlets) (15,500), ebi gaseu (prawn cutlet) (12,000)
- ⌚ 11:30 a.m. - 9:00 p.m. (Last order 8:00 p.m.) - open all year
- 📍 13, Gwanganhaebyeon-ro 279beon-gil, Suyeong-gu, Busan
- 📞 Available ☎ 051-752-7978

Dining bar



29 TETE O NE 떤떼오네 dining bar

This is a wine bar with a casual and lively atmosphere. Beef tartare, French-style minced raw beef, is a popular menu item and is served with baguette. Pasta is also available on the lunch menu. Liquor or soft drinks must be ordered with food.

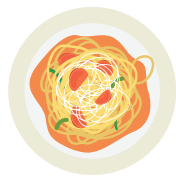
- ⊕ lunch pasta (25,000), songeo gravlax & tzatziki sauce (trout gravlax & tzatziki sauce) (18,000), hanu beef tartare (Korean beef tartare) (25,000), maneulhyangui ollive jeorim (garlic-flavored pickled olives) (10,000), nakji jeotgal cream cheese & cracker (salted stir-fried cream cheese & cracker) (5,000)
- ⌚ 3:00 p.m. - 12:00 a.m. (Last order 11:00 p.m.) | SAT 12:00 p.m. - 12:00 a.m. (Last order 11:00 p.m.) | SUN 12:00 p.m. - 6:00 p.m.

- 📍 p.m. (Last order 5:00 p.m.) - closed every Monday and Tuesday
- 📍 35, Dongseong-ro 25beon-gil, Busanjin-gu, Busan
- 📞 Not Available ☎ 0507-1399-7911



TETE O NE

Italian cuisine



30 La ConTi 라콘띠 Italian cuisine

At this restaurant, you can enjoy high-quality Italian cuisine. It is known for its fresh pasta, which is made daily in-house. The wood-fired oven pizza and steak are also highly recommended. The set menu, which consists of a variety of dishes, is also very satisfying.

☎ dinner course (105,000 - 173,000 per two person), saengmyeon pasta (fresh pasta) (18,000 - 36,000), chaekkeut deungsim steak (striploin steaks) (200g 105,000)
 ⌚ 12:00 p.m. - 3:00 p.m. / 5:30 p.m. - 10:00 p.m. (Last order 8:30 p.m.) - closed every Tuesday
 📍 85, Cheongsapo-ro, Haeundae-gu, Busan 📞 Available
 ☎ 051-701-7890

31 Rione 리오네 Italian cuisine

This casual Italian restaurant is known for its delicious gnocchi. The potato-shaped gnocchi are perfectly paired with a rich truffle-and-cream sauce. The small garden in front of the entrance is a lovely touch.

☎ salad (25,000 - 26,000), seonggeal eoran pasta (sea urchin & cured fish roe pasta) (33,000), chorizo aglio e olio pasta (26,000), tomato ragu oven panne pasta (27,000), algamja gnocchi (baby potatoes gnocchi) (28,000)
 ⌚ 12:00 p.m. - 3:00 p.m. / 6:00 p.m. - 10:00 p.m. (Last order 8:30 p.m.) - closed every Monday
 📍 36, Gurak-ro, Suyeong-gu, Busan 📞 Available
 ☎ 051-753-0202

32 Chef Lee 쉐프리 Italian cuisine

This Italian restaurant sticks to the basics, and the pasta dishes are the most popular items on the menu. The pizza is baked in an Italian wood-fired oven, and you can taste the freshness of the ingredients. You can also enjoy Italian beer, which is not easily found elsewhere.

☎ aglio e olio pasta (19,000), cacio e pepe pasta (24,000), anchovy pasta (26,000), gorgonzola cheese pizza (31,000),

prosciutto pizza (31,000), rucola pizza (arugula pizza) (29,000), gambas al ajillo (23,000), maeun honghap jjim (spicy braised mussels) (2500), hanu chaekkeut (Korean beef strip loin) (180g 68,000)

⌚ 12:00 p.m. - 3:00 p.m. / 5:30 p.m. - 12:00 a.m. - closed every Sunday

📍 13, Haeundaehaebyeon-ro 209beon-gil, Haeundae-gu, Busan 📞 Not Available ☎ 051-757-6127



Chef Lee

33 Osteria Aboo 음주양식당오스테리아어부 Italian cuisine

This is a great place to enjoy Italian cuisine and wine. The ddak-saewoo pasta, which harmonizes red-banded lobster from Jeju and linguine noodles, and the classic carbonara are popular dishes, and the osso buco risotto with tender veal is also highly recommended.

☎ oyster (7,000), tongbal dansaeu (wild-caught sweet shrimp) (11,000), Jeju san chamokdom (Jeju red tilefish) (39,000), muneo risotto (octopus risotto) (39,000), osso buco risotto (59,000), carbonara pasta (29,000), Itallia gajae pasta (Italian lobster pasta) (29,000), bollonyasik sogogi pasta (bolognese pasta) (33,000), hanu two plus chaekkeut steak (hanu strip loin steak) (88,000)

⌚ 5:00 p.m. - 12:00 a.m. | SAT, SUN 12:00 p.m. - 3:00 p.m. / 5:00 p.m. - 12:00 a.m. - closed every Tuesday, on holidays (irregular)

📍 58, Dongcheon-ro, Busanjin-gu, Busan 📞 Available
 ☎ 051-802-8858

34 Lee Jae-mo Pizza 이재모피자 pizza

This pizza place is a local favorite, known for its delicious cheese. Their pepperoni pizza is popular. You can upgrade your pizza to a larger size for an additional 4000 won. Be prepared to wait, as it can get busy.

☎ crust pizza, ham cheese crust pizza (25,000 each), crust saeuu pizza (shrimp pizza) (32,000), pepperoni pizza (21,000), pasta (8,500 - 9,500)

⌚ 11:00 a.m. - 9:30 p.m. (Last order 8:30 p.m.) - closed every Sunday

📍 31, Gwangbokjungang-ro, Jung-gu, Busan 📞 Not Available
 ☎ 051-245-1478

French cuisine



35 Restaurant L'étang 레탕 French cuisine

This restaurant offers French set menus that combine the chef's experience in France and Japan. The set menu changes seasonally according to what ingredients are locally available. The restaurant has a counter-style layout and is operated by a single chef, so reservations are essential. You can enjoy classic French dishes like escargot and rabbit at reasonable prices. There is also a diverse wine selection, so this is a good place for a glass of wine.

☎ season course (65,000)
 ⌚ 12:00 p.m. - 3:00 p.m. / 6:00 p.m. - 9:00 p.m. (By reservation only) - closed every Monday and Tuesday
 📍 22, Seongji-ro, Busanjin-gu, Busan 📞 Not Available
 ☎ 051-807-3636



Restaurant L' étang



Restaurant L' étang

Vietnamese cuisine



36 RAEOK 라이옥 Vietnamese cuisine

The staff at this restaurant learned at Lai Ngoc, a rice noodle restaurant in Hanoi, Vietnam.

They offer beef noodle soup with a clean-tasting broth. The bánh xèo is filled generously and also recommended. The interior, which recreates the atmosphere of the original restaurant, is also impressive.

☞ sogogi ssalguksu (beef rice noodles), Raeok pho ga (Raeok chicken pho), haemul bokkeumbap (seafood fried rice) (9,000 each), banh xeo (crispy Vietnamese crêpes) (10,000), goi cuon (cool shrimp, pork, or beef rice wraps) (6,000 per two, 10,000 per four), banh quay (fried breadstick) (2,000), bunmangbit (Vietnamese duck vermicelli noodle soup) (12,000), bun bo hue (spicy beef & pork noodle soup) (11,000)

🕒 10:30 - 9:00 p.m. (Last order 8:00 p.m.) - closed every Monday
 📍 76, Yongso-ro 7beon-gil, Nam-gu, Busan 📞 Not Available
 ☎ 0507-1449-8011



RAEOAK

Thai cuisine



37 DAL THAI 달타이 Thai cuisine

This Thai restaurant's poo pad pong curry and tom yum goong are renowned. Here, you can enjoy authentic Thai cuisine. The food is even better when paired with Thai beer. The interior has been renovated and became modern and stylish.

☞ poo pad pong curry (stir-fried crab and curry powder) (32,000), tom yum goong (hot and sour prawn soup) (22,000), pad thai (Thai stir-fried rice noodles with meat and vegetables)

(14,000), green curry, red curry(18,000 each), som tam thai (Thai spicy green papaya salad) (13,000), khao pad nea (beef fried rice) (13,000), khao pad kung (shrimp fried rice) (12,000), pat gra-prao moo sap (stir-fried minced pork) (13,000), kao ka moo (braised pork trotters) (14,000), quay tiew tom yum (tom yum noodle soup) (15,000)
 🕒 11:30 a.m. - 3:00 p.m. / 4:30 p.m. - 9:00 p.m. (Last order 8:00 p.m.) - open all year
 📍 193, Dalmaji-gil, Haeundae-gu, Busan 📞 Available
 ☎ 0507-1403-1127

38 ALOI THAI RESTAURANT 알로이타이레스토랑 Thai cuisine

알로이타이레스토랑 Thai cuisine

This is a premium "Thai Select" restaurant, certified by the Thai government. You can savor authentic Thai cuisine prepared by a chef from a hotel in Thailand. Especially popular dishes are the poo pad pong curry, made with crab and fresh cream, and the fried rice with plenty of fresh pineapple.

☞ poo pad pong curry (stir-fried crab and curry powder), poo nim pad pong curry (crispy fried soft-shell crab with curry powder) (28,000 each), Thai sik haemul ssalguksu (Thai seafood rice noodles) (11,000), pineapple bokkeumbap (pineapple fried rice), yum woon sen (Thai seafood and rice noodle salad) (13,000 each), Aroi appetizer set menu (18,000)

🕒 11:00 a.m. - 3:00 p.m. / 5:00 p.m. - 9:00 p.m. (Last order 8:20



ALOI THAI RESTAURANT

p.m.) - closed every Tuesday
 📍 26, Millaksuhyeon-ro 239beon-gil, Suyeong-gu, Busan
 📞 Available ☎ 051-756-0275

Turkish Cuisine



39 Cappadocia 카파도키아 Turkish cuisine

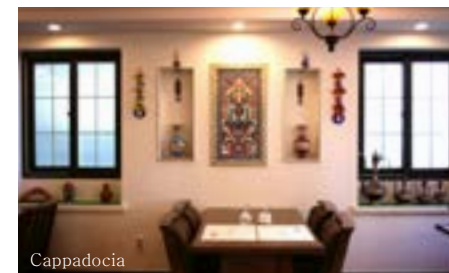
This restaurant specializes in Turkish cuisine, which is rare in Busan. You can taste various authentic Turkish dishes, including kebabs. Various types of kebabs are popular, and the grilled pizola (lamb ribs marinated in traditional spices) is also recommended. The restaurant is owned and operated by a Turkish immigrant, and traditional Turkish handicrafts are displayed throughout the store.

☞ kebab (13,000 - 15,000), pizola (lamb chops) (30,000), pita (13,000 - 16,000), lunch set (15,000 - 16,000), Cappadocia special (set menu including ekmek, lavash, and kebabs) (39,000 per one person, 74,000 per two-person, 109,000 per three-person, 143,000 per four-person)

🕒 11:30 a.m. - 9:30 p.m. (Last order 8:30 p.m.) - closed every Tuesday
 📍 123-9, Geumdan-ro, Geumjeong-gu, Busan 📞 Available
 ☎ 051-515-5981



Cappadocia

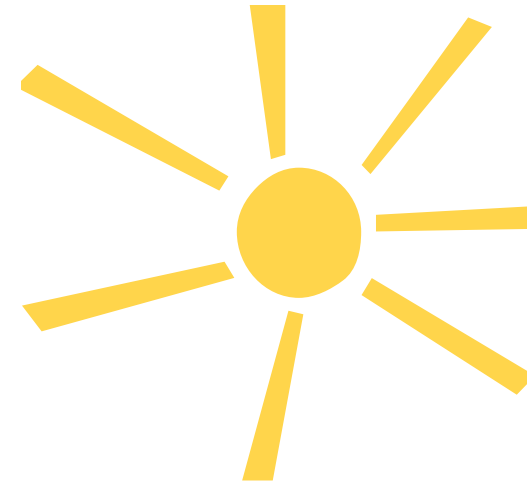


Cappadocia

03

The Beautiful Busan Sea: **Restaurants with Ocean Views**

As the largest port city in Korea, Busan is a great place to enjoy delicious food while taking in breathtaking ocean views in places like Haeundae, Songjeong, Gwangalli, Dadaepo, and Gijang.





Geumnang hoetjip



McQUEEN'S Lounge

40 Geobukseon hoetjip 🍷🌟

거북선횡집 sliced raw fish

This sashimi restaurant is located in Mipo, Haeundae. It is well known for its excellent wild-caught sashimi, as well as its various side dishes and maeuntang (spicy fish stew). The secret to the delicious taste is their chojang, a sauce made by mixing various seasonings with red pepper paste that has been aged for six months. This restaurant is a favorite of former President Moon Jae-in.

- 🍷 jayeonsan modum hoe (assorted sliced raw wild fish) (80,000 - 150,000)
- 🕒 11:00 a.m. - 11:00 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
- 📍 69, Dalmaji-gil 62beon-gil, Haeundae-gu, Busan 📞 Available
- ☎️ 051-741-8850

41 Goseurak 🍷🌟

고스락 grilled beef

This bungalow restaurant on the beach offers a stunning view and quality beef. A special feature is that it is dog-friendly. After your meal, it's nice to take a stroll along the beach.

- 🍷 hanu deungsim gui (grilled Korean beef sirloin) (150g 43,000 per person), hanu ansim (Korean beef tenderloin) (41,000), hanu tteokgalbi sotbap jeongsik (grilled Korean galbi patties with hot stone pot rice) (27,000 per person)
- 🕒 11:30 a.m. - 10:00 p.m. (Last order 9:00 p.m.) - open all year
- 📍 286, Haemaji-ro, Jangan-eup, Gijang-gun, Busan 📞 Available
- ☎️ 051-727-0101

42 Gyuujeong 🍷

gyuujung grilled beef

This restaurant specializes in grilled beef and offers a stunning view of the ocean. When you order meat, you will be served basic side dishes and three seasonings: salt, sesame oil, and demi-glace. The aged meat is flavorful, and the omurice with demi-glace is also a satisfying meal on its own.

- 🍷 chaekkeut (striploin) (100g 48,000), ansim (grilled tenderloin), deungsim (grilled sirloin) (100g 45,000 each), kkotdeungsim (rib-eye), teuk ansim (beef tenderloin) (100g 52,000 each), assorted grilled Korean beef cuts (rib-eye, tenderloin, brisket) (99,000 per person, two-person minimum), omurice (rice-filled omelet) (25,000)
- 🕒 12:00 p.m. - 3:00 p.m. / 5:00 p.m. - 11:00 p.m. (Last order 10:00 p.m.) - open all year
- 📍 129, Dalmaji-gil, Haeundae-gu, Busan 📞 Available
- ☎️ 051-747-9229

43 Geumnang hoetjip 🍷🌟

금량횡집 sliced raw fish

At this restaurant located in Gwangalli Waterside Park, you can enjoy a Korean table setting while taking in the views of Gwangang Bridge. They serve fresh sashimi, as well as plentiful side dishes including maeuntang (spicy fish stew), steamed abalone, mero (toothfish) steak, assorted seafood, and shrimp sauce. This restaurant was visited by former President Moon Jae-in.

- 🍷 Geumnang hansang (raw fish full-course) (80,000 per person), Subyeon hansang (60,000 per person), Gwangan hansang (raw

fish full-course) (50,000 per person), Bada hansang (40,000 per person), teuk modum hoe (assorted sliced raw fish special) (200,000), modum hoe (assorted sliced raw fish) (small 80,000, medium 120,000, large 160,000)

- 🕒 11:30 a.m. - 11:00 p.m. (Last order 10:00 p.m.) - open all year
- 📍 17-5, Gwanganhaebyeon-ro 344beon-gil, Suyeong-gu, Busan 📞 Available
- ☎️ 051-752-5209

44 NEWLY 🍷

놀리 steak



Geumnang hoetjip

This steakhouse offers a stunning view of Gwangalli Sea and offers an à-la-carte menu. At lunch, a set menu is available that includes salad, pasta, Korean beef steak, and dessert. In the evening, it transforms into a wine bar.

- 🍷 vongole pasta (clam pasta) (22,000), formaggi pasta (24,000), chaekkeut steak (striploin steaks) (200g 68,000), ansim steak (tenderloin steak) (200g 78,000), gamja twigim (french fries) (12,000), lunch set (120,000), dinner set (140,000)
- 🕒 12:00 p.m. - 3:00 p.m. / 5:00 p.m. - 10:00 p.m. (Last order 9:00

- p.m.) - closed every Tuesday
- 📍 7, Millaksubyeon-ro, Suyeong-gu, Busan 📞 Available
- ☎️ 010-5381-8102

45 McQUEEN'S Lounge 🍷 맥퀸즈라운지 cafe

This lounge is located in the Ananti Hilton Busan. It is a place to enjoy dessert and tea while taking in the fantastic ocean view. The signature menu items are their baked goods, which include cakes, and the afternoon tea set with a selection of signature teas.

- 🍷 afternoon tea set (2 servings, 65,000), black tea, herbal tea, gwasil cha (fruit tea), nokcha (green tea), jeontongcha (traditional Korean tea) (17,000 each), espresso, Americano (16,000 each), cappuccino, cafe latte, cafe mocha, vanilla latte (17,000 each)
- 🕒 10:00 a.m. - 9:00 p.m. - open all year
- 📍 268-32, Gijanghaean-ro, Gijang-eup, Gijang-gun, Busan 📞 Available
- ☎️ 051-509-1371

46 Mokjangwon 🍷🍷 목장원 beef short ribs

At this restaurant specializing in charcoal-grilled beef ribs, you can enjoy Korean and imported beef. Take in the stunning views of Taejongdae as you dine. You can also enjoy a cup of tea at Café de Bom on the second floor, or make use of the banquet hall or outdoor wedding hall.

- 🍷 hanu deungsim (grilled Korean beef sirloin) (100g 42,000), hanu yangnyeom gui (grilled marinated Korean beef) (120g 36,000), hanu kkotdeungsim (Korean beef ribeye steak) (100g



Taejongdae ©Korea Tourism Organization photo gallery - Busan Tourism Organization

45,000), yangnyeom galbital (grilled marinated boneless galbi) (120g 30,000), kkotgalbital sogeumgui (grilled boneless galbi) (100g 35,000), hanu teuksubuwi modum (assorted special cuts of Korean beef), hanu kkotgalbital (boneless Korean galbi) (100g 58,000 each), hanu gomtang (Korean beef bone soup), galbitang (galbi soup) (16,000 each)
 ☎ 11:30 a.m. - 9:30 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
 📍 355, Jeoryeong-ro, Yeongdo-gu, Busan
 🕒 Available
 ☎ 051-404-500



Mokjangwon

47 Oryukdogawon 오륙도가원 grilled beef

This restaurant specializes in Korean beef and offers great views of the sea. The Korean beef is high-quality and is grilled over charcoal, giving it a delicious flavor. If you order grilled Korean beef during lunchtime, rice and naengmyeon (cold noodles in chilled broth or spicy sauce) are included. The restaurant's exterior, which artfully blends water features and lawns, is so beautiful that it won an architectural award. There is also a café next door, which is a great place to enjoy a cup of tea after your meal.

🍷 galbital (grilled boneless galbi) (100g 36,000), deungsim (grilled sirloin) (100g 42,000, minimum 200g), jebichuri (beef neck chain) (100g 42,000), kkotgal (grilled boneless short ribs) (100g 45,000)
 ☎ 11:30 a.m. - 9:30 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
 📍 14, Baegunpo-ro, Nam-gu, Busan 🕒 Available
 ☎ 051-635-0707



Oryukdogawon

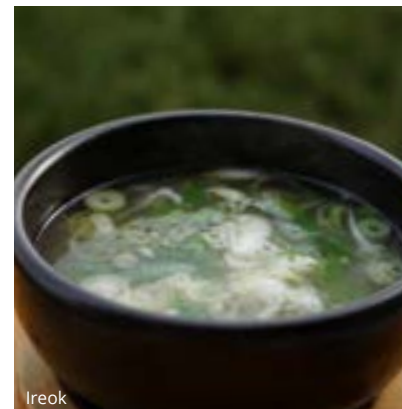


The sea seen from Oryukdo Garden

48 Ireok 이레옥 thick beef bone soup

This restaurant specializes in gomtang, a light and refreshing soup made with Korean beef. Their yang-gomtang (beef soup with smooth tripe) is also a popular menu item. The terrace offers stunning views of Gwangan Bridge.

🍷 gomtang (beef bone soup) (16,000, special - 19,000), yanggomtang (beef tripe soup) (18,000, special - 21,000), teuk seokkeo gomtang (beef bone soup with beef tripe) (22,000), suyuk (boiled pork slices) (medium - 70,000, special - 80,000)
 ☎ Open 24 hours a day - open all year
 📍 51, Marine city 3-ro, Haeundae-gu, Busan
 🕒 Available
 ☎ 051-742-6421



Ireok

49 Chilseong hoetjip 칠성횡집 sliced raw fish

This restaurant is a great place to enjoy sekkosi (chopped raw small fish) while taking in the view of Gwangan Bridge. The secret of this restaurant's great-tasting food is the ssamjang (spicy soybean paste) that is served with the sekkosi. You can get high-quality sekkosi at a reasonable price, and the maeuntang (spicy seafood stew) made in an earthenware pot is also excellent.

🍷 dodari sekkosi (bone-in sliced raw ridged-eye flounder) (small 30,000, large 50,000), ureok (rockfish), gwangeo (flatfish) (small 30,000 each, large 40,000), jabeo (small fish) (40,000), sea bream (120,000), gwangeo tongmari (whole flatfish) (100,000)
 ☎ 12:00 p.m. - 10:00 p.m. - open all year
 📍 263, Gwanganhaebyeon-ro, Suyeong-gu, Busan
 🕒 Available
 ☎ 051-753-3704

04

A Pinnacle of
Gastronomy


Fine Dining in Busan


Busan's fine dining has developed with seafood that can be sourced locally, right in the city or in nearby areas, and in most places, you can dine while enjoying a cool ocean view or beautiful night view of the city.



50 Nampung  남풍 Chinese cuisine

Nampoong Chinese Restaurant has been a well-known high-end Chinese restaurant in Busan for many years. It reinterprets traditional Cantonese Chinese cuisine in a Korean style. Their signature dishes include fried Korean sea cucumber, Cantonese veal ribs, and buldojang ('Buddha-Jumps-Over-the-Wall' soup), all made with their own recipes. The restaurant is located on the third floor of the new building of Paradise Hotel, and offers stunning views of the ocean.

 jeomsim course (full-course lunch set menu) (100,000 per person, 130,000), chef's signature course (160,000), special full-course set menu (210,000 per person, 250,000), buldojang (Buddha's temptation soup) (130,000), eojahaesamsongi (fried Korean sea cucumber and pine mushroom) (130,000)

 12:00 p.m. - 2:30 p.m. / 6:00 p.m. - 9:30 p.m. | SAT, SUN
12:00 p.m. - 3:00 p.m. / 6:00 p.m. - 10:00 p.m. - open all year

 296, Haeundaehaebyeon-ro, Haeundae-gu, Busan

 Available  051-749-2260

51 LABXXIV by KUmuda  랩24바이쿠무다 French cuisine


랩24바이쿠무다 French cuisine

LAB XXIV Kumuda is a high-end French restaurant run by Chef Edward Kwon. Enjoy breathtaking panoramic views of Songjeong Beach and refined full-course set menus at reasonable prices in a luxurious atmosphere. It is located on the fourth floor of the Kumuda Multiple Cultural Experience Space.



Nampung

 lunch full-course set menu (65,000), dinner course (150,000)

 12:00 p.m. - 3:00 p.m. / 5:30 p.m. - 10:00 p.m. (By reservation only) - closed every Monday

 41, Songjeonggwangeogol-ro, Haeundae-gu, Busan

 Available  051-701-1301



LABXXIV by KUmuda



52 Le DORER NEW  르도헤 modern Korean cuisine

르도헤 modern Korean cuisine

You can enjoy set menus and stunning night views in this modern Korean cuisine bar with a luxurious atmosphere. It serves set menus including a wide variety of seasonal seafood, such as octopus, eel, and yellowtail.

 dinner course (150,000)

 5:00 p.m. - 9:30 p.m. - closed every Wednesday

 37, Marine city 3-ro, Haeundae-gu, Busan  Available

 0507-1438-8522





michael's Urban Farm Table

53 Michael's Urban Farm Table  마이클어반팜테이블 new American cuisine

마이클어반팜테이블 new American cuisine

This American restaurant serves American-style dishes made with seasonal ingredients from Busan. Fajitas, truffle spaghetti, and Michael's signature burger are all recommended menu items. We highly recommend the outdoor terrace seats, which offer stunning night views of Busan. It is located in F1963, a multicultural complex.

 full-course business set menu (65,000), Michael's course (90,000), salad (21,000 - 24,000), pasta (25,000 - 29,000), sandwich & burger (19,000 - 37,000), coconut shrimp (19,000), grilled calamari (22,000)

 11:30 a.m. - 2:30 p.m. / 5:00 p.m. - 10:00 p.m. | SAT, SUN
11:00 a.m. - 10:00 p.m. - open all year

 20, Gurak-ro 123beon-gil, Suyeong-gu, Busan

 Available  051-602-8650



michael's Urban Farm Table


54 Mori  모리 kaiseki

모리 kaiseki

This restaurant offers a Japanese kaiseki dining experience with a view of Haeundae Beach. The authentic interior and staff's yukata (cotton kimono) create an immersive Japanese atmosphere. You can enjoy a wide range of dishes, from sashimi prepared with fresh seasonal ingredients, to suimono (broth), tempura, grilled dishes, and rice cooked in an iron pot. It is located on the second floor of Palé de Cz.

 course menu (150,000)

 6:00 p.m. - 12:00 a.m. - closed every Monday


 24, Haeundaehaebyeon-ro 298beon-gil, Haeundae-gu, Busan

 Available  0507-1349-9891

55 Mugunghwa  무궁화 Korean table d'hote

무궁화 Korean table d'hote

Located on the forty-third floor of Lotte Hotel Busan, this elegant Korean restaurant offers a panoramic view of Baekyang Mountain. They serve traditional cuisine for the nobility that has been reinterpreted as Korean set menus with a modern touch, making it popular with both Koreans and foreigners. The restaurant also has a wine list that pairs well with Korean food, as well as halal dishes for Muslims.

 course menu (Suryeon - 185,000, Dongbaek - 109,000, Mugunghwa - 260,000, Moran - 138,000), hanu bulgogi bansang (bulgogi set menu) (73,000)

 12:00 p.m. - 3:00 p.m. / 6:00 p.m. - 9:30 p.m. - open all year

 772, Gaya-daero, Busanjin-gu, Busan  Available

 051-810-6330

56 SAKAE 사카에 Japanese cuisine

Located in Paradise Hotel, this Japanese restaurant serves authentic, high-quality cuisine made with fresh ingredients. The sushi counter is a popular choice, as is the teppanyaki, which highlights the natural flavors of the ingredients.

- ☎ course menu (200,000 - 300,000), set (85,000 - 120,000), cheolpan course (griddled dish course) (230,000)
- 🕒 12:00 p.m. - 2:30 p.m. / 6:00 p.m. - 9:30 p.m. | SAT, SUN 12:00 p.m. - 3:00 p.m. / 6:00 p.m. - 10:00 p.m. - open all year
- 📍 296, Haeundaehaebyeon-ro, Haeundae-gu, Busan
- 📞 Available ☎ 051-749-2248



57 Sheobul 셔블 Korean table d'hote

This long-standing Korean restaurant in the Westin Chosun Busan Hotel serves traditional Korean cuisine with sincerity. Its banquet hall, which has a view of Haeundae, is a popular place for important events.

- ☎ course menu (120,000, 150,000, 180,000), hanu bulgalbi (grilled marinated Korean beef) (55,000), hanu yukhoe bibimbap (Korean beef tartare bibimbap) (40,000), hanu teokgalbi bansangcharim (grilled Korean galbi patties set menu) (45,000)
- 🕒 11:30 a.m. - 9:00 p.m. - open all year
- 📍 67, Dongbaek-ro, Haeundae-gu, Busan
- 📞 Available ☎ 051-749-7437

58 Â POINT 아뱅앙 French cuisine

This restaurant offers course set menus, which you can enjoy while taking in the view of the open sea. The course set menu consists of eight dishes, all of which is French cuisine with a Korean twist. The highlight of the meal is the steak, which is followed by a combination of Korean side dishes. The fish dishes included in the set menu change seasonally. Reservations are required.

- ☎ lunch full-course set menu (75,000), dinner course (90,000)
- 🕒 12:00 p.m. - 9:00 p.m. - closed every Tuesday and Wednesday
- 📍 268-31, Gijanghaean-ro, Gijang-eup, Gijang-gun, Busan
- 📞 Available ☎ 051-604-7266



59 AOMORI 아오모리 Japanese cuisine

This Japanese restaurant located in the Centum Hotel offers high-quality sashimi. If you order a set menu, the sashimi is followed by a variety of seafood, vegetables and scallops, grilled beef, and then rice, soup, and side dishes. The sushi set menu is also popular, and the sake list is excellent too.

- ☎ lunch omakase (110,000), dinner sushi course (130,000)
- 🕒 12:00 p.m. - 2:30 p.m. / 6:00 p.m. - 9:50 p.m. | SAT, SUN 11:30 a.m. - 2:50 p.m. / 6:00 p.m. - 9:50 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
- 📍 20, Centum 3-ro, Haeundae-gu, Busan
- 📞 Available ☎ 051-720-8201

60 Yulling 울링 course menu with grilled Korean beef

This Korean beef restaurant offers a luxurious dining experience with a stunning ocean view of Haeundae. Enjoy omakase (chef's choice) Korean beef dishes combining Japanese and French style. The restaurant has counter seats, several private rooms, and a large wine cellar.

- ☎ course menu (155,000), special full-course set menu (200,000), hanu gui (grilled Korean beef) (400g 90,000), glass wine pairing (3 glass 60,000, 5 glass 90,000)
- 🕒 5:20 p.m. - 9:30 p.m. | SAT, SUN 5:00 p.m. - 9:30 p.m. - closed every Wednesday
- 📍 28, Dalmaji-gil 62beon-gil, Haeundae-gu, Busan
- 📞 Available ☎ 051-741-3323



61 CHAORAN 차오란 Chinese cuisine

This is a Chinese restaurant located in the Signiel Hotel in Busan. They offer modern Cantonese cuisine in a setting inspired by 1920s Hong Kong. During the day, you can enjoy dim sum and tea, while the evening hours are perfect for cocktails at the bar.

- ☎ lunch set (85,000 - 160,000), dinner set (135,000 - 300,000), Chaoran's Peking duck (160,000), dim sum selection (75,000 per person)
- 🕒 12:00 p.m. - 3:00 p.m. / 6:00 p.m. - 9:30 p.m. (Last order 9:00 p.m.) - open all year
- 📍 30, Dalmaji-gil, Haeundae-gu, Busan
- 📞 Available ☎ 051-922-1250

62 PALAIS DE CHINE 팔레드신 modern Chinese cuisine

This modern Chinese restaurant in the Grand Josun Busan hotel has a panoramic ocean view. Their Peking duck is definitely the standout dish, while chili shrimp with Shaoxing wine and smoked grouper are also popular choices. You can also enjoy signature dishes from Hongyeon in the Westin Josun, such as buldojang ('Buddha-Jumps-Over-the-Wall' soup) and tangsuyuk (sweet and sour pork). The Peking duck must be ordered at least two days in advance.

- ☎ lunch full-course set menu (105,000, 135,000, 165,000), dinner course (125,000, 155,000), bukgyeong ori (Peking duck) (150,000), Ibérico chashu (60,000), basakhan samgyeopsal barbecue (crispy barbecued pork belly) (50,000), jeonbog yangjangpi (abalone starch sheet salad with mustard sauce) (70,000), buldojang (Buddha's temptation soup) (140,000), sacheonsik laziji (Sichuan spicy chicken with eggplant) (35,000), huryeonhyang mero (smoked patagonian toothfish) (60,000)
- 🕒 12:00 p.m. - 2:30 p.m. / 6:00 p.m. - 9:30 p.m. - open all year
- 📍 292, Haeundaehaebyeon-ro, Haeundae-gu, Busan
- 📞 Available ☎ 051-922-5100

63 palate 팔레트 contemporary cuisine

This French restaurant claims to be a neo-bistro. From amuse-bouches to appetizers and main courses, the dishes are beautifully plated and made with high-quality ingredients. The restaurant started as a wine bar, so wine pairing is highly recommended.

- ☎ lunch full-course set menu (66,000), dinner course (138,000)
- 🕒 6:00 p.m. - 11:00 p.m. | FRI, SAT, SUN 12:00 p.m. - 3:00 p.m. / 6:00 p.m. - 11:00 p.m. - closed every Tuesday
- 📍 66-30, Bunpo-ro, Nam-gu, Busan
- 📞 Available ☎ 051-626-2364

64 HAREMA 하레마 sushi

Here, they serve sushi omakase (chef's choice) made with fresh, high-quality seasonal ingredients. In the dinner course set menu, more than ten kinds of tsumami (Japanese hors d'oeuvres) are offered first. Served on a Dior plate, their signature dish is tuna, sea urchin, and avocado mousse, which is wrapped in laver before eating. They serve Mazuma wasabi that they bring in by air from Shizuoka and grate just before serving.

- ☎ lunch set (12:00 p.m. - 2:00 p.m., 100,000), dinner, first seating (5:00 p.m. - 07:20 p.m., 180,000), dinner, second seating (07:30 p.m. - 10:00 p.m., 200,000)
- 🕒 12:00 p.m. - 2:00 p.m. / 5:00 p.m. - 10:00 p.m. | TUE, WED 5:00 p.m. - 10:00 p.m. - closed every Monday
- 📍 33, Marine city 2-ro, Haeundae-gu, Busan
- 📞 Available ☎ 0507-1354-6558



05

Busan's Classics: Busan's Culinary Landmarks


In Busan, there are many traditional markets, like Jagalchi Market, Kkangtong Market, Gaegeum Market, and Gukje Market, so it is easy to find long-established restaurants boasting decades of history. You can try Busan's regional specialties, such as milmyeon (wheat noodles), gomjangeo (inshore hagfish), sashimi, dwaeji-gukbap (pork soup with rice), and daegu-tang (cod soup).






65 Yuksimnyeon jeontong halmaegukbap 60년전통할매국밥

pork soup with rice

This restaurant is famous for its Busan-style dwaeji-gukbap (pork soup with rice) with Chinese chives. The soup is clear and refreshing, and the taste is enhanced by adding plenty of Chinese chives. 'Subaek' means suyuk-baekban, which is rice and pork soup with the boiled pork slices and sundae (Korean sausage) served on the side.

 dwaeji gukbap (pork soup with rice), naejang gukbap (offal and rice soup) (7,000 each), guksu (noodles) (6,000), ttaro gukbap (rice and soup) (7,000), suybaek (boiled pork slices set menu) (9,000), suyuk (boiled pork slices) (small 10,000, medium 20,000, large 30,000)

 10:00 a.m. - 8:00 p.m. - closed every Sunday, on Lunar New Year's Day and Harvest Moon Day

 4, Jungang-daero 533beon-gil, Dong-gu, Busan  Available
 051-646-6295





Yuksimnyeon jeontong halmaegukbap

66 Gaegeum milmyeon 개금밀면

wheat noodles

This restaurant has been serving milmyeon (wheat noodles) for over fifty years, making it one of the oldest milmyeon restaurants, along with Gaya Milmyeon. The noodles are made with a combination of wheat flour and sweet potato starch, which gives them their characteristic chewy texture. In the summer, expect to wait in line for a table.

 mul milmyeon (cold wheat noodles) (medium 9,000, large 10,000), bibim milmyeon (spicy wheat noodles) (medium 9,000, large 10,000), Gaegeum mandu (6pieces 5,000), gogjomyeong (meat garnish), hoegomyeong chuga (extra sliced raw fish garnish) (2,000 each)

 11:00 a.m. - 7:40 p.m. - closed on Lunar New Year's Day and Harvest Moon Day



Gaegeum milmyeon

 9-4, Gaya-daero 482beon-gil, Busanjin-gu, Busan

 Not Available  051-892-3466




67 Gupochonguksu 구포촌국수

noodle

This restaurant specializes in just one thing: myeolchi guksu (noodles in anchovy broth). When you order noodles, you will be served boiled noodles and a kettle of broth, and you can pour as much broth as you like over the noodles. The broth is prepared by simmering anchovies from the southern coast of Korea. It is best enjoyed with plenty of chopped Cheongyang peppers. This restaurant is considered to be the originator of Gupo noodles.

 guksu (noodles) (6,000, double 7,000, extra-large 8,000)

 10:30 - 3:00 p.m. DSAT, SUN 10:30 - 7:00 p.m. - closed every Monday, on Lunar New Year's Day and Harvest Moon Day

 490, Geumsaem-ro, Geumjeong-gu, Busan  Not Available
 051-515-1751

68 Geumsubokguk 금수복국

puffer fish soup

This is the oldest bokguk restaurant in the Haeundae area. Bokguk (pufferfish soup) is Busan's representative hangover soup, and a bowl of clear jiri bokguk completely cures a hangover. The spicy




Geumsubokguk

bokmaeutang is also popular, but if you want to enjoy clean-tasting pufferfish, the jiri bokguk is recommended. On the second floor, they offer a variety of pufferfish course set menus.

 bok guk (puffer fish soup) (13,000 - 65,000), bok twigim (deep-fried puffer fish)

(25,000), bokkkeopjil twigim

(fried puffer fish skin) (23,000), bok kkeopjil muchim (puffer fish skin salad) (15,000), bok jjim (braised puffer fish), bok suyuk (boiled puffer fish slices) (35,000 - 150,000 each), bok sashimi (sliced raw puffer fish) (small 70,000, medium 100,000, large 150,000)

 Open 24 hours a day - closed on Lunar New Year's Day and Harvest Moon Day


 23, Jungdong 1-ro 43beon-gil, Haeundae-gu, Busan  Available

 051-742-3600

69 Geumyong 금용

Chinese dumpling

This is a place where you can enjoy handmade, old-fashioned steamed dumplings. It is run by an ethnic Chinese. The dumplings are made fresh daily, so they are juicy and flavorful. Fried dumplings are also a popular menu item, and mandu gukbap (dumpling soup and rice) is recommended for a full meal. You can feel the passion that has gone into making dumplings for over 50 years. Please note that fried dumplings are only available after 10:30 AM.

 mul mandu (boiled mandu), jjin mandu (steamed mandu), gun mandu (pan-fried mandu), mandu gukbap (mandu rice soup) (8,000 each)

 10:30 - 8:30 p.m. - closed every Tuesday

 75, Gupomanse-gil, Buk-gu, Busan  Not Available

 051-332-1261

70 Gijang gomjangeo 기장곰장어


grilled inshore hagfish

This restaurant is the originator of grilling Gijang gomjangeo (sea eel from Gijang) over a straw fire. After the sea eel has been moderately grilled over a straw fire, you can peel off the charred skin to reveal the golden brown flesh, which you can cut in bite-size pieces and dip in sesame oil or salt.



Jagalchi Market ©Korea Tourism Organization photo gallery - Niotani Studio

You can have pine needle sea eel, which imparts an aromatic flavor, and sea eel doenjangguk (bean paste soup), which has a savory flavor.

 gomjangeo (inshore hagfish (straw fire-grilled, grilled marinated, grilled whole, or salt-grilled)) (30,000 each), gomjangeo maeuntang (spicy inshore hagfish stew), gomjangeo doenjangguk (inshore hagfish soybean paste soup) (15,000 each)

 11:00 a.m. - 10:00 p.m. (Last order 8:30 p.m.) - closed on Lunar New Year's Day and Harvest Moon Day

 70, Gijanghaean-ro, Gijang-eup, Gijang-gun, Busan  Available

 051-721-2934

71 Dongnae halmaepajeon

동래할매파전 green-onion pancake

This restaurant has been in business for over eighty years and has been passed down through four generations. It is famous for its pajeon, which is a thick green onion pancake that is hearty enough to be a meal on its own. The pajeon has a rich flavor and is made with a mixture of various seafood, including clams, shrimp, oysters, mussels, and other seafood and fried in rapeseed oil. The restaurant also offers a popular Korean table setting menu, which includes pajeon, braised godong-jjim (steamed seasoned turban shells), golbaengi-muchim (moon snail salad), and



Dongnae halmaepajeon



Gugje Market ©Korea Tourism Organization photo gallery - Jiho Kim

deodeok-gui (grilled lance asiabell root).

☎ Dongnae pajeon (Dongnae green onion pancake) (small 28,000, large 40,000), Dongnae godong jjim (steamed sea snails) (30,000), yakcho jeonbyeong muchim (medicinal-herb buckwheat pancake and duck salad) (25,000), samsaek deodeok gui (grilled deodeok root), golbaengi muchim (sea snail salad) (23,000 each), Ttugisang (set menu) (40,000 per person, three-person minimum), Ttumisang (set menu) (35,000 per person, three-person minimum)
 ⌚ 12:00 p.m. - 3:30 p.m. / 5:00 p.m. - 9:00 p.m. - closed every Monday and Tuesday
 📍 43-10, Myeongnyun-ro 94beon-gil, Dongnae-gu, Busan 📞 Available ☎ 051-552-0792

72 Mulkkong sikdang 🍴 물콩식당
 spicy braised monkfish

This restaurant has been making agwi-jjim (braised spicy monkfish) for over 60 years. They use only fresh monkfish, so their agwi-jjim has a clean taste and a refreshing aftertaste. The scent and taste of their agwi-jjim may be unfamiliar because it contains Korean mint leaves, which are eaten by people from Gyeongsang-do.

☎ agwi jjim (spicy braised monkfish) (15,000 per person, small - 30,000, medium - 50,000, large - 70,000), agwi suyuk (boiled monkfish slices) (small - 40,000, medium - 50,000, large - 70,000), agwi tang (monkfish soup) (regular - 10,000, large -



Mulkkong sikdang

15,000)
 ⌚ 10:00 a.m. - 10:00 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
 📍 3, Heukgyo-ro 59beon-gil, Jung-gu, Busan 📞 Available ☎ 051-257-3230

73 Bak Ok-hui halmaejib wonjobokguk 🍴 박옥희할매집원조복국 puffer fish soup

Here, you can enjoy clean-tasting bokguk (pufferfish soup). The key to making bokguk is to use enough meat and prepare a flavorful broth, and this restaurant is known for its delicious bokguk with a rich, concentrated broth. The restaurant is small but popular, so you may have to wait in line during lunchtime.

☎ bok guk (puffer fish soup), bok maeuntang (spicy puffer fish stew) (eunbok - 12,000, milbok, kkachibok - 22,000, chambok - 35,000), eunbok suyuk (boiled brown-backed toadfish slices) (small - 40,000, large - 45,000), daegutang (codfish soup) (12,000)
 ⌚ Open 24 hours a day - open all year
 📍 28, Dalmaji-gil 62beon-gil, Haeundae-gu, Busan 📞 Available ☎ 051-747-7625



Bak Ok-hui halmaejib wonjobokguk

74 Bae Jong-gwan Dongnae samgyetang 🍴 배종관동래삼계탕 ginseng chicken soup

This restaurant specializes in samgyetang (chicken-ginseng soup) and has only two items on the menu: goong-joong yakgyetang (royal chicken soup with medicinal herbs) and Dongnae samgyetang. The soup is made with a large chicken, and the broth is rich and flavorful. A glass of ginseng wine is served before the soup, which is topped with green onions. The restaurant is popular and often has a long line of customers.

☎ Dongnae samgyetang (ginseng chicken soup) (17,000), gungjung yakgyetang (chicken soup with medicinal herbs) (19,000)
 ⌚ 11:00 a.m. - 3:00 p.m. / 5:00 p.m. - 9:00 p.m. (Last order 8:00 p.m.) - closed every Monday and Tuesday
 📍 39, Dongnae-ro 116beon-gil, Dongnae-gu, Busan 📞 Available ☎ 051-555-2464

75 Baekgodang 🍴 백구당 bakery

This bakery in Busan has been in operation for over 60 years. The most popular item is their croizen, a soft roll filled with corn salad. They also sell a variety of other simple but delicious old-fashioned kinds of bread that are popular with those who have fond memories of them.

☎ Baekgu pie (109-layered pastry with custard-cream filling) (5,000), croizen (soft roll filled with corn salad) (6,000), ssuk ssal sikppang (mugwort rice loaf bread) (5,000), blueberry sikppang (blueberry loaf bread) (3,500), pat donut (donut with red bean filling) (2,000), Italian croquette (4,000), chapssal pat donut (sweet rice red bean donut) (4,000), baguette pizza (5,900), yachae ppang (vegetable bun) (2,500), sausage pastry (3,500)
 ⌚ 7:00 a.m. - 9:00 p.m. - closed every Sunday
 📍 3, Jungang-daero 81beon-gil, Jung-gu, Busan 📞 Not Available ☎ 051-465-0109



Baekgodang

76 Busan myeongmul hoetjip 🍴 부산명물횡집 sliced raw fish set menu

This 80-year-old hoe-baekban-jip (sashimi restaurant) is located in Jagalchi Market. The generous portions of thick-cut sashimi, the chojang (sour and spicy dipping sauce), and the side dishes are all tantalizing. Their hoe-baekban (sashimi set meal) comes with a plate of sashimi, rice, clear fish soup, and five or six side dishes. Depending on the season, salted fish intestines, salted rockfish, and crab sauce are also served. This restaurant is popular with President Yoon Seok-yeol.

☎ hoe baekban (sliced raw fish set menu) (38,000), hoe bibimbap (raw fish bibimbap) (26,000), mulhoe (cold raw fish soup) (32,000), jeonbokjuk (abalone rice porridge) (16,000), dom meori tang (sea bream head stew) (28,000), saengseon yangnyeomgui (grilled marinated fish head) (70,000)
 ⌚ 10:30 - 3:00 p.m. / 4:00 p.m. - 10:00 p.m. - closed every 1st & 3rd Monday, on Lunar New Year's Day and Harvest Moon Day
 📍 55, Jagalchihaean-ro, Jung-gu, Busan 📞 Available ☎ 051-245-4995



Busan myeongmul hoetjip

77 B&C 🍴 비엔씨 bakery

This old bakery in Busan has been in business for over 40 years. Their popular menu items include the salad bun with potato-salad filling and pie manju. In addition to traditional breads, they also offer Mont Blancs and egg tarts.

☎ Busanae ppang (bread with sweet potato and cream cheese filling), croissant (2,000 each), French pie (4,500), mini castella (8,000), sangtu gwaja (white bean paste cookies) (6,500), choco muffin, cheese muffin (3,500 each), pain de gènes (2,000), Mont Blanc bread (7,000), soboru ppang (Korean streusel bun) (2,500), ttalgi saengkeurim mini cake (strawberry mini cake with whipped cream) (15,000)
 ⌚ 9:00 a.m. - 10:30 p.m. - closed on Lunar New Year's Day and



B&C

🕒 11:00 a.m. - 9:30 p.m. - open all year
 📍 60, Heukgyo-ro, Jung-gu, Busan 📞 Available
 ☎ 051-256-9110

79 Seoul kkakdugi 서울각두기
 ox-bone soup

This restaurant has been serving seolleongtang (ox-bone soup) for over eighty years. Seolleongtang is a popular dish in Seoul, but it has also won over the taste buds of Busan residents. The restaurant only serves two side dishes, kimchi and kkakdugi (radish kimchi), but the flavor is excellent.

🍽 seolleongtang (ox bone soup) (14,000, special - 17,000), gomtang (beef bone soup) (14,000), yangjintang (brisket and flank soup) (16,000, special - 19,000), suyuk (boiled pork slices) (80,000)
 🕒 8:00 a.m. - 10:00 p.m. - open all year
 📍 8, Gudeok-ro 34beon-gil, Jung-gu, Busan 📞 Not Available
 ☎ 051-245-3950



Seoul kkakdugi

Harvest Moon Day
 📍 6, Gwangbok-ro 39beon-gil, Jung-gu, Busan 📞 Available
 ☎ 051-260-5201

78 Saejinju sikdang 새진주식당
 bibimbap

This 70-year-old restaurant serves Jinju-style yukhoe bibimbap, a dish made with fresh raw beef and various vegetables that are evenly mixed together. When you order the bibimbap, they also serve seonjigtuk (hangover soup with oxblood) and mul kimchi (water kimchi), which are delicacies. Other menu items include grilled bulgogi, pajeon (green-onion pancakes), and gaori-muchim (seasoned raw stingray).

🍽 yukhoe bibimbap (beef tartare bibimbap) (15,000), dolsot bibimbap (hot stone pot bibimbap) (17,000), hoe bibimbap (raw fish bibimbap) (17,000), seoksoe bulgogi (grilled bulgogi) (small 30,000, large 40,000), yukhoe (beef tartare) (small 30,000, large 50,000), gaori muchim (spicy ray salad) (30,000), pajeon (green onion pancake) (25,000)



Bupyeong Market (Kkangtong Market) ©Korea Tourism Organization photo gallery - Busan Tourism Organization

80 Songjeong samdae gukbat 송정3대국밥
 pork soup with rice

This restaurant's dwaeji-gukbat (pork soup with rice) is made from the best cuts of pork and is milky and clean-tasting. Another popular item is their chapsal-sundae (Korean sausage), which is made with glutinous rice instead of cellophane noodles. They have been in business for 80 years and are one of the original restaurants in Seomyeon's "dwaeji-gukbat Alley."

🍽 dwaeji gukbat (pork soup with rice), sundae gukbat (sundae and rice soup), naejang gukbat (offal and rice soup), ttaro gukbat (rice and soup) (8,500 each), suyuk baekban (boiled pork slices set menu) (11,000), chapsal sundae (sweet rice sundae) (small 10,000, large 13,000), suyuk (boiled pork slices) (small 28,000, large 33,000)
 🕒 Open 24 hours a day - closed on Lunar New Year's Day and Harvest Moon Day
 📍 33, Seomyeon-ro 68beon-gil, Busanjin-gu, Busan
 📞 Not Available ☎ 051-806-5722

81 Sinbarwon 신발원
 Chinese dumpling

This restaurant is well-known for its Chinese dumplings, which have a thick yet soft skin and a well-balanced filling of ginger and pork. In addition to Chinese dumplings, they also specialize in Chinese breads such as pat-bbang (red-bean bread) and dalgyal-bbang (egg bread). Bean soup, which is a popular breakfast food in China, is served with snacks. This restaurant has a history of over 70 years.

🍽 gogi mandu (meat mandu), jjin gyoja (steamed dumplings) (5,000 each), gun mandu (pan-fried mandu) (6,000), maepgun (spicy seasoned fried mandu) (6,500), saeu gyoza (shrimp dumplings) (6,000), mala mandu (6,500)
 🕒 11:00 a.m. - 8:00 p.m. - closed every Tuesday
 📍 62, Daeyeong-ro 243beon-gil, Dong-gu, Busan
 📞 Not Available ☎ 051-467-0177



Sinbarwon

82 Sinchan ggukbat 신창국밥
 pork soup with rice

This place serves dwaeji-gukbat (pork soup with rice), which has a refreshing and savory flavor. It also serves well-cooked suyuk (steamed pork) and sundae (Korean sausage) in generous portions. This place is located in Nampo-dong International Market and has become a popular tourist destination in Busan because of its delicious food.

🍽 dwaeji gukbat (pork soup with rice) (9,000), ttaro gukbat (rice and soup) (10,000), suyuk bap (boiled pork slice and rice) (12,000), suyuk (boiled pork slices) (medium 30,000, large 45,000)
 🕒 9:00 a.m. - 9:00 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
 📍 53, Bosu-daero, Seo-gu, Busan 📞 Not Available
 ☎ 051-244-1112



Sinchan ggukbat

83 Sinheungwan 신흥관
 Chinese cuisine

This 70-year-old restaurant specializes in Sichuan Chinese cuisine. Popular menu items include the jajang-myeon (noodles and Sichuan sauce with a fiery, smoky flavor) and classic tangsuyuk (sweet-and-sour beef or pork) with large chunks of cucumber, carrots, and jelly ear mushrooms. In



Sinheungwan



addition, they serve delicious kkanpunggi (spicy garlic fried chicken).

☎ jajangmyeon (noodles in black bean sauce) (7,000), udon (8,000), jjamppong (spicy seafood noodle soup) (9,000), tangsuyuk (deep-fried pork with sweet and sour sauce) (medium 26,000, large 36,000), kkanpunggi (sweet and spicy chicken) (34,000)
 ☎ 11:30 a.m. - 9:00 p.m. - closed every Monday
 📍 31-1, Jungdong 1-ro, Haeundae-gu, Busan Ⓞ Not Available
 ☎ 051-746-0062

84 Yennal omakjip 🍴🍴 옛날오막집
 ox tripe and intestine

This restaurant specializes in yang (smooth tripe) and gopchang (small intestine) and has over 60 years of tradition. Korean beef smooth tripe and small intestines are marinated in homemade sesame oil and marinade, and then grilled over charcoal. The smooth tripe, and small and large intestines are all of high quality, and the seasoning complements the flavors perfectly. The seasoning sauce is Gyeongsang-do style, made by mixing red pepper powder and starch syrup. The smooth-tripe fried rice is also delicious.

☎ teuk yang (ox tripe) (170g 38,000), daechang (grilled beef large intestines), gopchang (grilled beef small intestines / grilled pork small intestines) (180g 37,000 each), baekteuhyang (grilled beef tripe special) (130g 41,000), yeomtong (grilled



Yennal omakjip

thinly-sliced beef heart), kongpat (beef kidneys) (180g 37,000)
 ☎ 12:00 p.m. - 9:30 p.m. (Last order 8:30 p.m.) - closed on Lunar New Year's Day and Harvest Moon Day
 📍 14, Gudeok-ro 274beon-gil, Seo-gu, Busan Ⓞ Available
 ☎ 051-243-6973

85 Wonjo halmaenakji 🍴 원조할매낙지
 octopus

This restaurant has been serving nakji-bokkeum (stir-fried octopus) for over 50 years. This is nakji-bokkeum, but their version contains broth, so it's more like jeongol (hot pot). The variation with beef small intestine is also recommended. The nakji-bokkeum can be mixed with rice or boiled with udon noodles.

☎ nakji bokkeum (spicy stir-fried octopus), nakji saeu bokkeum (spicy stir-fried shrimp and octopus) (8,500 each), nakji sogopchang bokkeum (spicy stir-fried beef intestines and octopus), nakji saeu sogopchang bokkeum (spicy stir-fried Shrimp, beef intestines, and octopus (9,000 each), sari (side order) (1,000)
 ☎ 09:30 - 8:50 p.m. (Last order 8:10 p.m.) - closed every 2nd Tuesday
 📍 10, Gold thema-gil, Busanjin-gu, Busan Ⓞ Not Available
 ☎ 051-643-5037

86 Chowonbokguk 🍴 초원복국
 puffer fish soup

This restaurant is renowned for its pufferfish cuisine and has been handed down for two generations over the past 60 years. You can choose from a variety of pufferfish dishes, such as bok-chiri (clear pufferfish soup) and bok-maeuntang (spicy pufferfish soup), and you can choose the pufferfish you want. When you order a pufferfish full course set menu, you will be served pufferfish prepared a variety of ways: as shabu-shabu, deep-fried, in a sweet-and-sour salad, and as a



Chowonbokguk

porridge. It is so popular that there are branches all over Busan.

☎ bok guk (puffer fish soup) (eunbok - 15,000, milbok - 21,000, kkachibok - 23,000, chambok - 40,000), bok bulgogi (puffer fish bulgogi) (eunbok - 18,000, milbok - 24,000, kkachibok - 6,000), bok course (pufferfish full-course set menu) (eunbok - 35,000, milbok - 45,000, kkachibok - 55,000)
 ☎ 9:00 a.m. - 3:00 p.m. / 5:00 p.m. - 9:00 p.m. (Last order 8:15 p.m.) - closed on Lunar New Year's Day and Harvest Moon Day
 📍 30, Hwangnyeong-daero 492beon-gil, Nam-gu, Busan Ⓞ Available
 ☎ 051-628-3935

87 Pyeongsanok 🍴 평산옥
 boiled pork slices

This restaurant specializes in dwaеji-suyuk (boiled pork) and has a 100-year history. The suyuk is served in generous portions. The dwaеji-sagol-guksu (pork bone noodle soup) they serve as a meal is a reliable option. Suyuk can also be purchased to take home.

☎ suyuk (boiled pork slices) (10,000 per person), guksu (noodles) (3,000), yeolmu guksu (young summer radish kimchi noodles) (4,000)
 ☎ 10:00 a.m. - 8:00 p.m. - closed every Sunday, on Lunar New Year's Day and Harvest Moon Day
 📍 26, Choryangjung-ro, Dong-gu, Busan Ⓞ Not Available
 ☎ 051-468-6255



평산옥 Pyeongsanok

88 Halmae jaecheopguk 🍴 할매재첩국
 clear shellfish soup

This is the original restaurant in Samnaktong's "jaecheop Alley." Along with an order of jaecheopguk (small clam soup), they serve rice, a large bowl for mixing, braised mackerel, kkakdugi (radish kimchi), kimchi, and doenjang-jjigae (soybean paste stew). The rice mixed with the jaecheop and seasoning goes perfectly with the refreshing soup.

The reason their rice tastes so good is that they make their rice in a cast-iron pot.

☎ jaecheop guk (marsh clam soup) (8,000), jaecheop hoe (raw marsh clams) (10,000)
 ☎ 7:00 a.m. - 9:00 p.m. - open all year
 📍 20-15, Nakdong-daero 1530beon-gil, Sasang-gu, Busan Ⓞ Available
 ☎ 051-301-5321

89 Haeundae somunnan amso galbijip 🍴🍴 해운대소문난암소갈비집
 beef short ribs

This restaurant is considered the birthplace of Haeundae-style ribs. Since opening in 1964, it has maintained its reputation for quality. After grilling the meat on the special grill pan shaped like a jeongol (hotpot) pan, you can order potato noodles to add and enjoy it like a hotpot. Because the restaurant is in a hanok (traditional Korean house), you feel like a guest in a nobleman's house. Many celebrities are frequent customers.

☎ hanu saenggalbi (grilled Korean beef galbi) (180g 58,000), hanu yangnyeom galbi (grilled marinated Korean galbi) (180g 52,000), bulgogi (200g 45,000), ttukbaegi doenjang (soybean paste jjigae hot pot) (5,000)
 ☎ 11:30 a.m - 3:10 p.m. / 4:30 p.m. - 10:00 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
 📍 32-10, Jungdong 2-ro 10beon-gil, Haeundae-gu, Busan Ⓞ Available
 ☎ 051-746-0033



Haeundae somunnan amso galbijip



haeundae somunnan amso galbijip

06

Sweet and Bitter Temptation:

Desserts & Coffee

Because 90% of the coffee imported into Korea clears customs at Busan Port, Busan has become a city renowned for its coffee, with specialty coffee shops everywhere you go.

In addition, there are plenty of authentic French dessert shops and high-quality bakeries, with new ones opening constantly.



Desserts & Bakery

90 lesmains patisserie ✕ 레망파티스리 dessert

This place specializes in traditional French pastries, such as madeleines and financiers. The chocolate tarts, which are rich in chocolate, and the mille-feuilles are among the most popular menu items. They also have seasonal items, such as strawberry mille-feuilles and chestnut madeleines.

☕ ttalgi mille-feuille (strawberry mille-feuille) (7,500), tarte chocolat (7,000), orange cocoa madeleine (2,800), muhwagwa keurimchijeu financier (fig butter cream cheese financier) (3,000), Haenam bamgoguma crème brûlée (sweet potato crème brûlée) (5,200), Americano (3,000), cafe latte (3,300)
 ☎ 12:00 p.m. - 7:00 p.m. - closed every Monday
 📍 38, Oncheoncheon-ro 471beonga-gil, Dongnae-gu, Busan
 📞 Available ☎ 010-4140-3723

91 MUG Dessert LAB ✕ 머그디저트랩 dessert

This is a place where you can indulge in luxuriously plated desserts. The light purple lavender mousse topped with violets is a popular item, and the raspberry jam pairs perfectly with the tart pastry.



MUG Dessert LAB

☕ Americano (4,500), cafe latte (5,300), saint-honoré (13,000), pistachio Paris-brest (9,000), lavender mousse tart with Marco Polo ganache and raspberry (11,000), raspberry saint-honoré (reservation only, 15,000), masion chocolat éclair (9,000)

☎ 1:00 p.m. - 7:00 p.m. (Last order 6:00 p.m.) - closed every Tuesday
 📍 38, Marine city 2-ro, Haeundae-gu, Busan 📞 Available
 ☎ 070-4099-8074

92 MONSIEUR VINCENT ✕ 무수빵상 bakery

This French-style bakery cafe uses French ingredients, like flour, salt, butter, and chocolate. Their most popular bread is the stick-shaped baton, and a maximum of five can be purchased per person.

☕ baton (4,300), baguette (3,800), oat almond (9,000), pain au chocolat (4,300), croissant (3,800), cinnamon roll (4,800), olives (9,000)
 ☎ 11:00 a.m. - 4:20 p.m. - closed every Monday and Tuesday
 📍 19, Gwangnam-ro 48beon-gil, Suyeong-gu, Busan
 📞 Not Available ☎ 051-625-1125



Brilliant

93 Bonheur Pâtisserie ✕

브느파티스리 dessert

This dessert café is known for its sweet bread, baked goods, and cakes. They also serve a variety of teas to accompany the desserts. Some of their most popular items include the Mont Blanc and forêt blanche.

☕ Mont Blanc cake, bûchette, forêt blanche, fraiser (9,000 each), poire caramel (caramel pear cake) (8,800), canelé (2,200), jeorinbae clafouti (clafouti aux poires) (3,500), cafe allongé (4,000), cafe latte (4,600), tea (6,000 per one person, 9,000 per two-person)
 ☎ 11:30 a.m. - 7:00 p.m. - closed every Monday
 📍 7, Gyodae-ro, Yeonje-gu, Busan 📞 Not Available
 ☎ 051-502-2451

94 bread365 ✕ 브레드365 bakery

This bakery offers a variety of baked goods. Their various kinds of baguettes are popular. Their delicately layered croissants and plain bread are also delicious.

☕ croissant (3,000), ciabatta (4,000), basil meongmul baguette (basil & squid ink baguette) (4,700), bam sikppang (chestnut loaf bread) (5,500), tongmil sikppang (whole wheat bread) (4,200), ttalgi pastry (strawberry pastry) (5,200), jambon sandwich (6,500)
 ☎ 11:00 a.m. - 7:30 p.m. (Closed when out of ingredients) - closed every Sunday
 📍 13, Motgol-ro 41beon-gil, Nam-gu, Busan 📞 Not Available
 ☎ 051-711-1951

95 Brilliant ✕ 브리앙 dessert

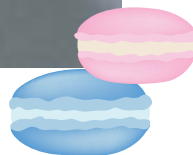
This bakery specializes in baked confectioneries and serves traditional French sweets. Pre-ordering is required one day in advance, as they operate primarily with pre-orders and sell out quickly.

☕ Brilliant collection(19,000), Brillant grand boîte(33,000), madeleine(3,500), financier(3,000 each), canelé(3,500), gâteaux au citron(4,000), galette bretonne(3,500), santtalgi hateusyu (raspberry chou) (4,500)
 ☎ 12:00 p.m. - 5:00 p.m. (Closed when sold out) - closed every Monday and Tuesday
 📍 26, Oncheonjang-ro 119beon-gil, Dongnae-gu, Busan
 📞 Not Available ☎ 010-8549-5709

96 Ops ✕ 오프스 bakery

This bakery is one of the most popular in Busan and is known for its large, soft, and non-greasy choux cream puffs. Their choux cream puff bread is also gaining popularity and can sell out quickly, so you need to hurry.

☕ Hagwonjeon (sponge cake) (2,300), chamchi ppang (stuffed tuna bread) (3,200), jayeonhyomo ppang (sourdough bread) (small 4,600, large 8,600), myeongnan baguette (pollack roe baguette) (3,500), honey cream cheese (3,000), dangjeun cake (carrot cake) (5,500), brioche roll (4,000), sogeum ppang (salted butter roll) (1,500), mascarpone pudding (4,500)
 ☎ 8:00 a.m. - 10:00 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
 📍 37, Hwangnyeong-daero 489beon-gil, Suyeong-gu, Busan
 📞 Available ☎ 051-625-4300



Coffee Shop

97 Momos 모모스커피 coffee shop

This coffee shop opened in 2007 as a small takeout store near Oncheonjang Station. One of the founders, barista Jeon Joo-yeon, is the first Korean barista to win two consecutive World Barista Championships. The coffee shop, designed in the style of an old jeoksan gaok (Japanese colonial house), is beautiful, and they recently opened a large-scale roastery and second store in Yeongdo. The signature coffees are their Es Chocolat blend and Fruity Bonbon blend. The coffee shop was also the first in Korea to introduce many coffees from such sources as the Savage Coffee auction in Panama.

☕ hand-drip coffee of the day (6,500), Americano, espresso (6,000 each), kangkang (iced coffee with kumquat sherbet)



Momos Coffee Yeongdo

(8,000), cold brew (5,500), caffe latte, seasonal tea (6,500 each), lemon pound cake (4,000), croissant (4,000), cream brownie (6,300), cheese cake (7,000)

☎ 8:00 a.m. - 6:00 p.m. - closed on Lunar New Year's Day and Harvest Moon Day
📍 20, Osige-ro, Geumjeong-gu, Busan 📞 Available
☎ 051-512-7034

98 Werk Roasters 베르크로스터스 coffee shop

Along with Heate, this coffee shop is one of the leaders of the recent specialty-coffee wave in Busan. Coffee roasting, store management, planning, events, and creative activities are popular not only in Busan but also nationwide. The monastery-like store was so popular in the early days that numerous imitation stores appeared nationwide, but after the renovation, the atmosphere became more focused on the coffee itself.

☕ espresso (5,000), Americano (5,500), filter coffee, caffe latte, cold brew, earl grey (6,000 each), bagel (3,000)
☎ 10:00 a.m. - 6:30 p.m. (Last order 6:00 p.m.) - closed every Saturday and Sunday
📍 115, Seojeon-ro 58beon-gil, Busanjin-gu, Busan 📞 Not Available ☎ 051-817-2111



Werk Roasters

99 BLACKUP COFFEE 블랙업커피 coffee shop

Along with Momos, this specialty coffee company has come to represent Busan. They operate eight large coffee shops in Busan, Ulsan, and Gyeongnam. The most representative location is the first Blackup coffee shop in Seomyeon, which established Busan's Seomyeon Café Street. Their Blend Coffee Nero has been consistently popular for over ten years. Another favorite is their creative sea salt coffee, which combines cold brew coffee and fresh cream with a pinch of sea salt.

☕ hand-drip coffee (6,000 - 12,000), espresso, Americano (4,800 each), yuginong milk tea (organic milk tea) (5,000), Victoria ttalgi cake (Victoria strawberry cake), malcha chocolat cake (matcha chocolat cake) (7,000 each), basil cheese scone(3,800), vanilla madeleine(4,800 per two), cherry financier(5,200 per three)
☎ 10:00 a.m. - 10:00 p.m. - open all year
📍 41, Seojeon-ro 10beon-gil, Busanjin-gu, Busan 📞 Available ☎ 051-944-4952



BLACKUP COFFEE

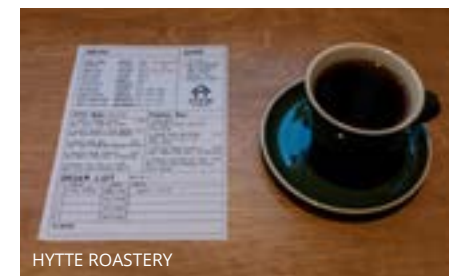


BLACKUP COFFEE

100 HYTTE ROASTERY 히떼로스터리 coffee shop

This coffee shop is a rising star in the specialty coffee boom in Jeonpo-dong. They first opened in the Suyeong area but recently relocated to Jeonpo-dong. This light-roasting coffee shop, along with others like Mesh and Deep Blue Lake, has come to represent Korean coffee. They roast distinctive green coffee beans with clear fruity and floral aromas, and even coffees with a fascinating balance and sweetness are well-represented.

☕ espresso(5,000), Americano(5,000), caffe latte(5,500), flat white(5,500), vanilla latte(6,000), einspanner(6,000), filter coffee(6,500 - 9,000), apple and cinnamon ade, apple cinnamon black tea(7,000 each), cupcake (carrot / lemon / blueberry / black tea) (4,500 each)
☎ 12:00 p.m. - 8:00 p.m. | SAT, SUN 10:00 a.m. - 8:00 p.m. - closed on holidays and Lunar New Year's Day and Harvest Moon Day
📍 59, Dongseong-ro, Busanjin-gu, Busan 📞 Not Available ☎ 070-7607-7060



HYTTE ROASTERY



Momos Coffee Yeongdo



Searching a restaurant by name

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