

INNOVATIVE CUISINE
with Korean Essence



About Chef

Born in Korea and raised in Aspen, Colorado, Chef Akira Back brings a sense of adventure and creativity to his culinary creations.

A former professional snowboarder turned Michelin Star award winning Chef, he has built strong partnerships across the world, leading his team to successful ventures while creating innovative venues and a global brand.

Chef Back is continuously spreading his culinary wings with his new restaurants. Some of his new outposts are in New Delhi (2015), Seoul (2016), Jakarta (2016), Singapore (2016), Toronto (2017), Bangkok (2017), Hanoi (2018), Dubai (2019), Dallas (2019), San Francisco (2019), San Diego (2019), Beverly Hills (2019), Bali (2019), Seoul (2019),

D O S O

Lunch A

Amuse Bouche

Today's Ingredients

Yukhoe

Raw Korean Beef, Egg Yolk

Chick Pea

Walnut, Brioche

Bossam

Acorn fed Iberico Pork, Endive Kimchi

or

Eumseong Hanwoo

Korean Beef++, Truffle Salt

+30,000 won

Fulvescens Rice

Seasonal Raw Fish , Yuja Chojang

Pear

Ice Cream, Sorbet

or

Corn

Tuile, Ice Cream

55,000 won

10% Tax has been added

D O S A

Lunch B

Amuse Bouche

Today's Ingredients

Yukhoe

Raw Korean Beef, Egg Yolk

Pizza

Watermelon, Pine nut

Chick Pea

Walnut, Brioche

Fish

Seasonal Fish

or

Uiryeong Quail

Homemade Kombucha, Ear Mushroom

Bossam

Acorn fed Iberico Pork, Endive Kimchi

or

Eumseong Hanwoo

Korean Beef++, Truffle Salt

+30,000 won

Fulvescens Rice

Seasonal Raw Fish , Yuja Chojang

Pear

Ice Cream, Sorbet

or

Corn

Tuile, Ice Cream

75,000 won

10% Tax has been added

D O S A

Dinner A

Amuse Bouche

Today's Ingredients

Yukhoe

Raw Korean Beef, Egg Yolk

Pizza

Watermelon, Pine nut

Chick Pea

Walnut, Brioche

Tongyeong Octopus

Nori Butter, Potato Croquette

Fish

Seasonal Fish

or

Uiryeong Quail

Homemade Kombucha, Ear Mushroom

Bossam

Acorn fed Iberico Pork, Endive Kimchi

or

Eumseong Hanwoo

Korean Beef++, Truffle Salt

+30,000 won

Fulvescens Rice

Seasonal Raw Fish , Yuja Chojang

Pear

Ice Cream, Sorbet

or

Corn

Tuile, Ice Cream

120,000 won

10% tax has been added

D O S A

Dinner B

Amuse Bouche

Today's Ingredients

Yukhoe

Raw Korean Beef, Egg Yolk

Pizza

Watermelon, Pine nut

Chick Pea

Walnut, Brioche

Jjamppong Mandoo

Shrimp, Webfoot octopus

Tongyeong Octopus

Nori Butter, Potato Croquette

Fish

Seasonal Fish

Uiryeong Quail

Homemade Kombucha, Ear Mushroom

Bossam

Acorn fed Iberico Pork, Endive Kimchi

or

Eumseong Hanwoo

Korean Beef++, Truffle Salt

+30,000 won

Fulvescens Rice

Seasonal Raw Fish, Yuja Chojang

Pear

Ice Cream, Sorbet

or

Corn

Tuile, Ice Cream

145,000 won

10% tax has been added

