

INNOVATIVE CUISINE
with Korean Essence



About Chef

A Korean native and former professional snowboarder who was raised in Aspen, Colorado, Chef Back brings a sense of adventure and boundless creativity at his namesake restaurant 'DOSA by Back Seong Wook', an Innovative Cuisine with Korean essence.

Chef Back's love of travel and culinary exploration took him to Asia and throughout Europe where he worked under world leading celebrity chefs. When he returned to the US, he was appointed as the first Korean Executive Chef for Nobu Matsuhisa. Furthermore then he was named the first Korean to enter the Iron Chef's 'Kitchen Stadium'

Following the famed 'Yellowtail by Akira Back' of the Bellagio and 'Kumi by Akira Back' at Mandalay Bay In Las Vegas, 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 (2018), Dallas (2019), San Francisco (2019).

Illustrious career

“Rising Star” by Restaurant Hospitality (2008)

“Best Chef in Las Vegas” by Las Vegas Weekly (2008 ~ Now)

The distinct honor of hosting the prestigious James Beard House dinners (2008, 2010, 2011, 2012, 2013, 2014)

The culinary world's most prestigious events

Aspen Food & Wine Festival / Pebble Beach Food & Wine Festival / Bon Appetit's Vegas

Broadcast experience

Food Network's "Iron Chef America,"

NBC's "The Today Show,"

Food Network's "Best Thing I Ever Ate,"

The Cooking Channel's "United Tastes of America,"

KBS' "Success Mentor"

D O S A

Lunch A

Amuse Bouche

Today's Ingredients

Bean Soup

Chick Peas, Raisin Bread

Dumpling

Trio Jang Sauces

Bo Ssam

Iberico Pork, Endive Kimchi

or

Han Woo

Korean Beef++, Truffle Salt

+30,000 won

Eel Rice

Cucumber, Avocado

or

Noodle

Tangerine kimchi, Abalones, Shrimp

“Sujeonggwa” Egg

Cinnamon, Pear

or

Parfait

Yuja, Strawberry

50,000 won

10% Tax has been added

D O S A

Lunch B

Amuse Bouche

Today's Ingredients

Pizza

king Oyster Mushroom, Young Squash

Dumpling

Trio Jang Sauces

Bean Soup

Chick Feas, Raisin Bread

Fish

Seasonal Fish, Yuja

or

Quail

Soy Bean Sauce, Mushroom

Bo Ssam

Iberico Pork, Endive Kimchi

or

Han Woo

Korean Beef++, Truffle Salt
+30,000 won

Eel Rice

Cucumber, Avocado

or

Noodle

Tangerine kimchi, Abalones, Shrimp

“Sujeonggwa” Egg

Cinnamon, Pear

or

Parfait

Yuja, Strawberry

70,000 won

10% Tax has been added

D O S A

Dinner A

Amuse Bouche

Today's Ingredients

Pizza

king Oyster Mushroom, Young Squash

Raw Fish

Seasonal Fish

Bean Soup

Chick Peas, Raisin Bread

Fish

Seasonal Fish, Yuja

or

Quail

Soy Bean Sauce, Mushroom

Bo Ssam

Iberico Pork, Endive Kimchi

or

Han Woo

Korean Beef++, Truffle Salt
+30,000 won

Eel Rice

Cucumber, Avocado

or

Noodle

Tangerine kimchi, Abalones, Shrimp

“Sujeonggwa” Egg

Cinnamon, Pear

or

Parfait

Yuja, Strawberry

100,000 won

10% tax has been added

D O S A

Dinner B

Amuse Bouche

Today's Ingredients

Pizza

King Oyster Mushroom, Young Squash

Raw Fish

Seasonal Fish

Dumpling

Trio Jang Sauces

Bean Soup

Chick Peas, Raisin Bread

Fish

Seasonal Fish, Yuja

Quail

Soy Bean Sauce, Mushroom

Bo Ssam

Iberico Pork, Endive Kimchi

or

Han Woo

Korean Beef++, Truffle Salt

+30,000 won

Eel Rice

Cucumber, Avocado

or

Noodle

Tangerine kimchi, Abalones, Shrimp

“Sujeonggwa” Egg

Cinnamon, Pear

or

Parfait

Yuja, Strawberry

130,000 won

10% tax has been added

