

## 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), Bali (2019), Seoul (2019), Beverly Hills (2020).

# D O S O

Lunch A

## Amuse Bouche

Today's Ingredients

## Potato

Sesame Leaf, Trio Jang Sauces

## Gapyeong Pine Nut

Rice, Corn

## Bossam

Acorn fed Iberico Pork, Endive Kimchi

or

## Eumseong Hanwoo

Korean Beef++, Truffle Salt

**+30,000 won**

## Noodles

Anchovy, Yuja, Fish Gimbap

## Pear

Coconut, Mango, Passion fruit

or

## Rose

Ice Cream, Brownies, Vanilla

**55,000 won**

10% Tax has been added

# D O S A

Lunch B

## Amuse Bouche

Today's Ingredients

## Yeosu Cockle

Kadaif, Truffle Cream

## Potato

Sesame Leaf, Trio Jang Sauces

## Gapyeong Pine Nut

Rice, Corn

## 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**

## Noodles

Anchovy, Yuja, Fish Gimbap

## Pear

Coconut, Mango, Passion fruit

or

## Rose

Ice Cream, Brownies, Vanilla

**75,000 won**

10% Tax has been added

# D O S A

Dinner A

## Amuse Bouche

Today's Ingredients

## Yukhoe

Egg Yolk, Pickled Chili Pepper, Pear

## Mandoo

Korean Beef, Shiitake Mushroom

## Yeosu Cockle

Kadaif, Truffle Cream

## Potato

Sesame Leaf, Trio Jang Sauces

## Gapyeong Pine Nut

Rice, Corn

## 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**

## Noodles

Anchovy, Yuja, Fish Gimbap

## Pear

Coconut, Mango, Passion fruit

or

## Rose

Ice Cream, Brownies, Vanilla

**120,000 won**

10% tax has been added

# D O S A

Dinner B

## Amuse Bouche

Today's Ingredients

### Yukhoe

Egg Yolk, Pickled Chili Pepper, Pear

### Mandoo

Korean Beef, Shiitake Mushroom

### Yeosu Cockle

Kadaif, Truffle Cream

### Potato

Sesame Leaf, Trio Jang Sauces

### Gapyeong Pine Nut

Rice, Corn

### Foie gras

Apple, Cranberry, Chestnut

### 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**

### Noodles

Anchovy, Yuja, Fish Gimbap

### Pear

Coconut, Mango, Passion fruit

or

### Rose

Ice Cream, Brownies, Vanilla

**145,000 won**

10% tax has been added