

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

D O S A

Lunch

Amuse Bouche

Today's Ingredients

Yeosu Cockle

Kadaif, Truffle Cream

Gapyeong Pine Nut

Rice, Corn

Fish

Seasonal Fish

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

65,000 won

10% tax has been added

D O S A

Dinner

Amuse Bouche

Today's Ingredients

Yukhoe

Egg Yolk, Pickled Chili Pepper, Pear

Mandoo

Korean Beef, Shiitake Mushroom

Yeosu Cockle

Kadaif, Truffle Cream

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 Gimhap

Pear

Coconut, Mango, Passion fruit

135,000 won

10% tax has been added

