

GE

한
감
FOUND
ITY

BUSAN GOURMET GUIDE

부산 미식 가이드

THE GU



KOR E-book

ENG E-



부산광역시
BUSAN METROPOLITAN CITY

정구·동래구·연제구
SNAE-GU · YEONJE-GU

미쉐린 가이드 Michelin Guide



프랑스 타이어 회사 미쉐린에서 발간하는
세계 최고 권위의 미식 가이드입니다.
Published by the French tire company Michelin,
it is the world's most prestigious gourmet guide.

부산의 맛 Taste of Busan



부산시에서 매년 선정하고 발간하는
공식 미식 가이드입니다.
Selected and published annually by Busan City,
it is the official gourmet guide.

택슬랭 Taxchelin



부산 베테랑 택시기사들이 엄선하는
원도심 로컬 미식 가이드입니다.
Curated by veteran Busan taxi drivers,
it is a local gourmet guide to the original downtown.

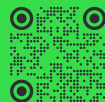
GEUMJEONG^{금정} GU
DONGNAE^{동래} GU
YEONJE^{연제} GU
HAEUNDAE^{해운대} GU
GIJANG^{기장} GUN
BUSANJIN^{부산진} GU
DONG^동 GU
YEONGDO^{영도} GU
SUYEONG^{수영} GU
NAM^남 GU
GANGSEO^{강서} GU
BUK^북 GU
SASANG^{사상} GU
SAHA^{사하} GU
SEO^서 GU
JUNG^중 GU

GEUMJEONG^{금정} GU

묵직한
생동감
A PROFOUND
VITALITY

DONGNAE^{동래} GU

YEONJE^{연제} GU



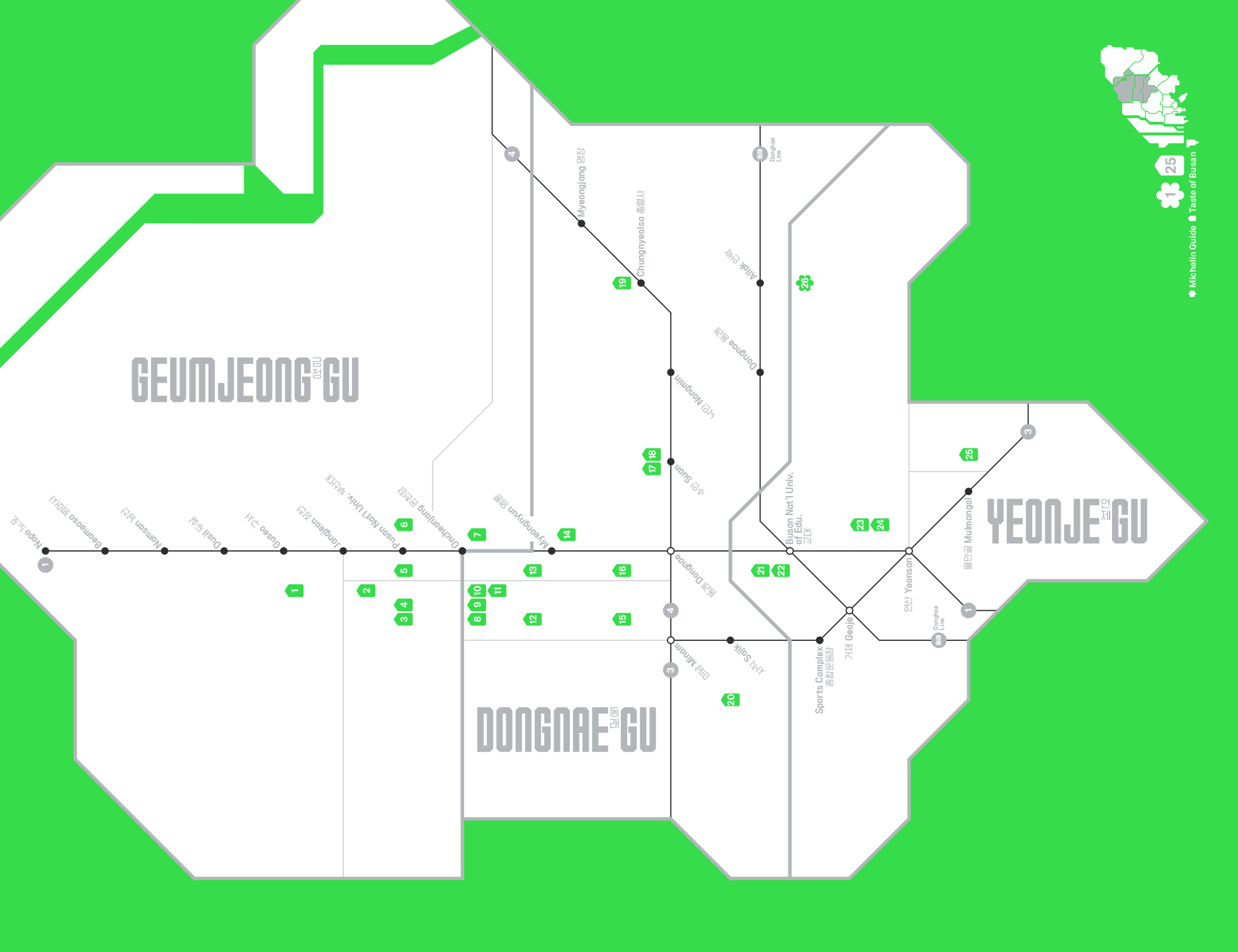
KOR E-book



ENG E-book

1. 부산 미식 가이드 | 금정구·동래구·연제구

BUSAN GOURMET GUIDE | GEUMJEONG-GU · DONGNAE-GU · YEONJE-GU



GEUMJEONG GU

DONGNAE GU

YEONJE GU

▼ **QR.** Click for Online Map | 온라인 지도 바로가기

▲ **Step 1.** Open the cover to check the map | 표지를 펼쳐 지도 확인하기
Step 2. Follow the numbers to explore restaurants | 번호를 따라 맛집 찾아보기 ▶



KOREA MAP
Naver



GLOBAL MAP
Google



GEUMJEONG^{기름정} GU · DONGNAE^{동래} GU · YEONJE^{연제} GU

LIST

✳ Michelin Guide 🏠 Taste of Busan 🚗 Taxchelin

No.	Restaurant Name	Menu	✳	🏠	🚗
1	Maparam Haemuljjim Haemultang Main Branch	Steamed Seafood & Soup		●	
2	Digeut	Grilled Skewers		●	
3	Lee Heung-yong Bakery PNU Branch	Bakery		●	
4	Tonshou	Pork Cutlet		●	
5	Phomantico PNU Branch	Pho		●	
6	Italy Samchon	Pork Cutlet		●	
7	Momos Coffee Main Branch	Roastery Cafe		●	
8	Dangmiok Hanwoo Gomtang Main Branch	Gomtang		●	
9	Biscuiterie Francaise Brillant	French Patisserie		●	
10	Bong Sikdang	Contemporary Korean		●	
11	Mimiru	Chinese		●	
12	Thai Bin	Thai		●	
13	Wonjo Kkorigomjip	Kkorigomtang		●	

LIST

✳ Michelin Guide 🏠 Taste of Busan 🚗 Taxchelin

No.	Restaurant Name	Menu	✳	🏠	🚗
14	Kurumi Sweets	Bakery		●	
15	Sukjung Galbi	Grilled Pork		●	
16	Gwihwasikdang Sakeui Hyang	Izakaya		●	
17	Dongnae Halmae Pajeon	Green Onion Pancake		●	
18	Bae Jong-gwan Dongnae Samgyetang	Samgyetang		●	
19	Cho Gwang-sim Minsok Wangsundae	Pisundae		●	
20	Jumunjin Makguksu	Buckwheat Noodles		●	
21	Gukje Milmyeon Main Branch	Wheat Noodles		●	
22	Bonheur Patisserie	French Desserts		●	
23	Seogawon Guksu	Noodle Soup		●	
24	Godeungeodajji Yeonsan Main Branch	Sliced Raw Mackerel		●	
25	Dessert Cinema	Bakery Cafe		●	
26	Cha Ae-jeon Halmae Kalguksu	Noodle Soup	●		

1

Maparam Haemuljjim Haemultang Guseo Main Branch

Steamed Seafood & Soup

Taste of Busan

2F, 418, Geumgang-ro, Geumjeong-gu | +82 507-1473-5657

The Taste of the Fresh Sea, Encountered in the Heart of the City

A spacious, airy seafood restaurant that has held its enduring popularity through pristine catches and a signature marinade that pleases every palate. The pride of the kitchen lies in the seafood stew generously laden with blue crab, shrimp, abalone, cuttlefish and scallop, alongside a seafood jjim that lets the bounty of the sea take centre stage.

2

Digeut

Grilled Skewers

Taste of Busan

43, Busandaehak-ro 50beon-gil, Geumjeong-gu | +82 507-1338-4691

Grilled Skewers Grilled with Sincerity, Atop Each Day's Freshness

A grilled skewers specialist whose name draws on the initial consonant "ㄷ" of dak (닭, chicken), carrying its earnest devotion to chicken. Fresh birds delivered before dawn each morning are carefully trimmed and grilled over premium binchotan. Within the youthful energy of the university district, savour the depth of a finely honed craft.

3

Lee Heung-yong Bakery PNU Branch

Bakery

Taste of Busan

30, Busandaehak-ro 63beon-gil, Geumjeong-gu | +82 51-711-4454

A Master's Bakery that Selects Every Grain of Flour and Salt

Lee Heung-yong Bakery began as a humble shop in 1995 and has since risen to the rank of Korean Confectionery Master. With Sinan sun-dried salt drained of brine over four years and seasonal Korean produce, more than 100 kinds of bread and dessert are baked fresh each day. Encounter their warm, just-out-of-the-oven flavours.

4

Tonshou

Pork Cutlet

Taste of Busan

247-10, Geumgang-ro, Geumjeong-gu | +82 10-5685-5482

Busan's Defining Pork Cutlet, Renowned Across the Country

A four-stage process — low-temperature frying, high-temperature frying, resting, and charcoal grilling — paired with carefully selected ingredients forms the unwavering principle behind Tonshou's reputation. Rich juices and nutty depth, drawn out by exacting temperature and timing. Come and experience a new standard for Busan pork cutlet.

5

Phomantico PNU Branch

Pho

Taste of Busan

16, Jangjeon-ro 12beon-gil, Geumjeong-gu | +82 507-1314-2682

Pho that Carries a Quiet Warmth

A rich Korean cows' bone broth simmered for over 24 hours, tender brisket and crisp, fresh vegetables come together for a remarkable depth of umami. Within the generous refills of broth and greens, tailored to your taste, savour the true charm of pho in its purest form.

6

Italy Samchon

Pork Cutlet

Taste of Busan

83, Dongbugok-ro 5beon-gil, Geumjeong-gu | +82 70-8259-8403

The Definitive Crisp-Outside, Tender-Inside Pork Cutlet, Perfected Through Secret Ageing

Carefully selected domestic pork is enriched by a quiet, secret ageing process, yielding abundant juice and a wonderfully soft bite. The thick, succulent meat and the house-made signature sauce strike a perfect balance, while a spicy sauce cuts through any richness for a clean, refined finish.

Momos Coffee Main Branch

Roastery Cafe

Taste of Busan

20, Osige-ro, Geumjeong-gu | +82 51-512-7034

A Sanctuary of Global Specialty Coffee

A flagship Busan cafe that produced the champion of the 2019 World Barista Championship (WBC), now carrying its name onto the global stage. Within a space steeped in genuine affection for coffee, savour the aroma of high-quality, house-roasted beans over an unhurried, leisurely cup.

Dangmiok Hanwoo Gomtang Oncheon Main Branch

Gomtang

Taste of Busan

28, Oncheonjang-ro 119beon-gil, Dongnae-gu | +82 507-1407-6768

A Bowl of Gomtang Carried Through the Generations

Since 1986, now in its second generation, the kitchen holds firm to its principles for an unchanging taste. Through its own meat processing facility and direct auction selection, only the finest cattle are chosen, and pure bones are simmered for 32 hours. Savour the deep, unhurried richness that only time can draw out.

Biscuiterie Francaise Brillant

French Patisserie

Taste of Busan

1F, 26, Oncheonjang-ro 119beon-gil, Dongnae-gu | +82 507-1342-5709

A Trio of Aroma, Texture, and Flavour, Found in French Patisserie

Set on the first floor of Bongsikdang, this is an authentic French patisserie shaped by the sensibility of a renowned pastry chef. Each piece is served at its peak moment, when the rich flavours are at their most alive. Step inside and discover a refined, beautiful slice of miniature France.

Bong Sikdang

Contemporary Korean

Taste of Busan

26, Oncheonjang-ro 119beon-gil, Dongnae-gu | +82 51-556-9911

Modern Korean Cuisine Shaped by a Mother's Care and a Son's Sensibility

A space where the seasoned hand of a mother, once a Korean restaurant owner, meets the refined sensibility of her son, a French chef. From a varied course built around seasonal ingredients to a distinctive finale of a table of kimchi wraps with pork, every step shapes a culinary experience found only here.

11

Mimiru

Chinese

Taste of Busan

91-1, Oncheonjang-ro, Dongnae-gu | +82 51-557-7671

The Warmth of a Chinese Eatery, Held in a Single Fried Egg

A fried egg crowning each rice or noodle dish carries the heartfelt hospitality of Busan's Chinese cuisine. Beyond the deeply flavoured jajangmyeon and jjamppong, dishes like mayisangsu and buyong gesal round out a wide-ranging menu — well worth the wait in line.

12

Thai Bin

Thai

Taste of Busan

12, Geumgang-ro 73beon-gil, Dongnae-gu | +82 51-558-8885

Authentic Thai Cuisine Endorsed by the Thai Government

A Thai restaurant awarded the highest "Signature" grade by Thai Select, often called the "Michelin of Thailand." The authentic flavours delivered by a Thai chef are further elevated by animal-welfare-certified ingredients and premium grain-fed beef, lifting the dining experience to a higher refinement.

13

Wonjo Kkorigomjip

Kkorigomtang

Taste of Busan

52, Oncheonjang-ro, Dongnae-gu | +82 51-552-1106

**The Definitive Restorative Bowl,
Slow-Simmered Over Four Decades: Kkorigomtang**

Holding its place since 1980, the restaurant takes pride in a distinctive softness drawn from a special skin-preserving technique. A cow's tail and knee joint are simmered with patient care over long hours, yielding a broth that is itself a deep act of nourishment — settle in and feel its weighty, lasting warmth.

14

Kurumi Sweets

Bakery

Taste of Busan

71-1, Oncheoncheon-ro, Dongnae-gu | +82 51-553-8725

**Busan's Essential Bakery Pilgrimage,
Powered by Quality Ingredients**

A must-visit destination for bread lovers nationwide planning a trip to Busan, this bakery makes bread using a variety of natural starters cultivated in-house and blends of rare, hard-to-find flours. Be sure to pick up the Kurumi Mochi — made with 100% Korean glutinous rice and no wheat flour.

15

Sukjung Galbi

Grilled Pork

Taste of Busan

72, Jungang-daero 1367beon-gil, Dongnae-gu | +82 51-555-7021

**Queue-Worthy Pork Ribs,
Where Premium Ingredients Meet Expertise**

A specialist who studied animal science presents premium pork ribs from garlic-fed pigs raised along the pristine South Sea. Through 300 hours of low-temperature ageing, an optimal thickness of 15 mm, and precise scoring at 4 mm intervals, a tender and flavourful experience is achieved.

16

Gwihwasikdang Sakeui Hyang

Izakaya

Taste of Busan

18, Jungang-daero 1367beon-gil, Dongnae-gu | +82 507-1351-0470

**A Space Where Seasonal Freshness
and Authentic Japanese Flavours Reside**

A casual izakaya featuring seasonal ingredients, newly settled in Dongnae from Yongho-dong. Diverse aged sashimi, delicate dishes, and the signature omurice are all highlights, complemented by an extensive sake list that is an unmissable part of the charm.

17

Dongnae Halmae Pajeon**Green Onion Pancake**

Taste of Busan

43-10, Myeongnyun-ro 94beon-gil, Dongnae-gu | +82 51-552-0792

**The Archetype of Local Cuisine,
Within the Tender Softness of Dongnae Pajeon**

This restaurant has carried on the tradition of Dongnae green onion pancake for four generations since the 1940s, boasting a generous abundance of ingredients. Taste the honest flavours of Busan's signature local food in its moist, tender texture — a recipe that has never compromised on tradition.

18

Bae Jong-gwan Dongnae Samgyetang**Samgyetang**

Taste of Busan

39, Dongnae-ro 116beon-gil, Dongnae-gu | +82 51-555-2464

A Bowl of Samgyetang, Proven by Countless Visitors

This samgyetang restaurant boasts a clean, nourishing flavour, using a generous heap of sliced green onions and a secret beef bone broth perfected over 30 years. With only two offerings — the gungjung yakgyetang, infused with seven medicinal herbs, and the Dongnae samgyetang — the restaurant's popularity and mastery speak for themselves.

19

Cho Gwang-sim Minsok Wangsundae**Pisundae**

Taste of Busan

223, Bansong-ro, Dongnae-gu | +82 51-527-3927

A Rare Pisundae Specialist in Busan

This restaurant serves pisundae — freshly handmade on site every day using pork blood curds and entrails. The generous sulguk, brimming with hearty ingredients and accompanied by a tasting portion of sundae, is a testament to the owners' warm hospitality. Discover a heartfelt space that even opens a free kitchen for the underprivileged on its day off.

20

Jumunjin Makguksu**Buckwheat Noodles**

Taste of Busan

8, Sajik-ro 58beon-gil, Dongnae-gu | +82 51-501-7856

**Buckwheat Noodles and Boiled Pork Slices in Harmony,
Savoured amid the Thrill of Baseball**

This is one of Busan's most celebrated buckwheat noodle restaurants, located near Sajik Baseball Stadium — the holy ground of Korean professional baseball. The signature combination of thick, tender steamed pork with spicy kimchi and refreshing chilled makguksu is one you'll find impossible to resist once tried. Come and experience it for yourself.

21

Gukje Milmyeon Main Branch**Wheat Noodles**

Taste of Busan

23-6, Jungang-daero 1235beon-gil, Yeonje-gu | +82 51-501-5507

**The Gold Standard of Wheat Noodles —
Winning on One Dish Alone**

This is one of the most renowned wheat noodle restaurants representing Busan. A rich, savoury broth made exclusively from beef bones is topped with thin pieces of brisket, hand-pulled one by one — a distinctive touch not found elsewhere. From the refreshing mul-milmyeon and spicy bibim-milmyeon to the house specialty warm broth, savour the true taste of Busan.

22

Bonheur Patisserie**French Desserts**

Taste of Busan

2F, 7, Gyodae-ro, Yeonje-gu | +82 51-502-2451

A Dessert Cafe Steeped in the Authenticity of Paris

A French dessert shop by patissiere Kim Ji-yeon, who spent 14 years working in Paris. A graduate of Le Cordon Bleu, she refined her craft at Hotel Shangri-La and Hotel Ritz Paris, adding her own special touch to the flavours she mastered there. Explore a taste of Paris through an array of baked confections and seasonal desserts.

23

Seogawon Guksu**Noodle Soup**

Taste of Busan

68, Bansong-ro, Yeonje-gu | +82 51-851-3313

Exceptional Noodles, Crafted with Quality Ingredients

The kongguksu, made with carefully selected Jangdan beans from Paju soaked the day before and seasoned with Sinan sun-dried sea salt, delivers a creamy smoothness and deeply nutty richness. The janchiguksu — featuring a broth prepared from South Coast anchovies paired with Busan's own Gupo noodles — is another delicacy well worth trying. Enjoy the honest flavour that comes from quality ingredients.

24

Godeungeodajji Yeonsan Main Branch**Sliced Raw Mackerel**

Taste of Busan

42, Gobun-ro 31beon-gil, Yeonje-gu | +82 51-853-9374

Live Raw Mackerel, where the Freshness of the Sea Lingers

Busan's first restaurant specialising in live mackerel, this establishment serves fresh mackerel sourced directly from the fishing grounds in Tongyeong. Prepared with years of expertise from live fish kept in on-site tanks, foods here are free of any fishy odour, delivering the distinctively chewy texture and deep, nutty richness that mackerel is prized for. Discover this true delicacy.

25

Dessert Cinema**Bakery Cafe**

Taste of Busan

32-1, Ssangmicheon-ro, Yeonje-gu | +82 51-867-5757

Pastries with Perfectly Crisp, Flaky Layers

This popular bakery focuses on meticulously layered pastries — croissants, pain au chocolat, apple pies, and chocolate sticks. Open only on weekends and selected Wednesdays, it operates on a strict principle of baking and selling on the same day. Treat yourself to these prized flavours that sell out early every time.

26

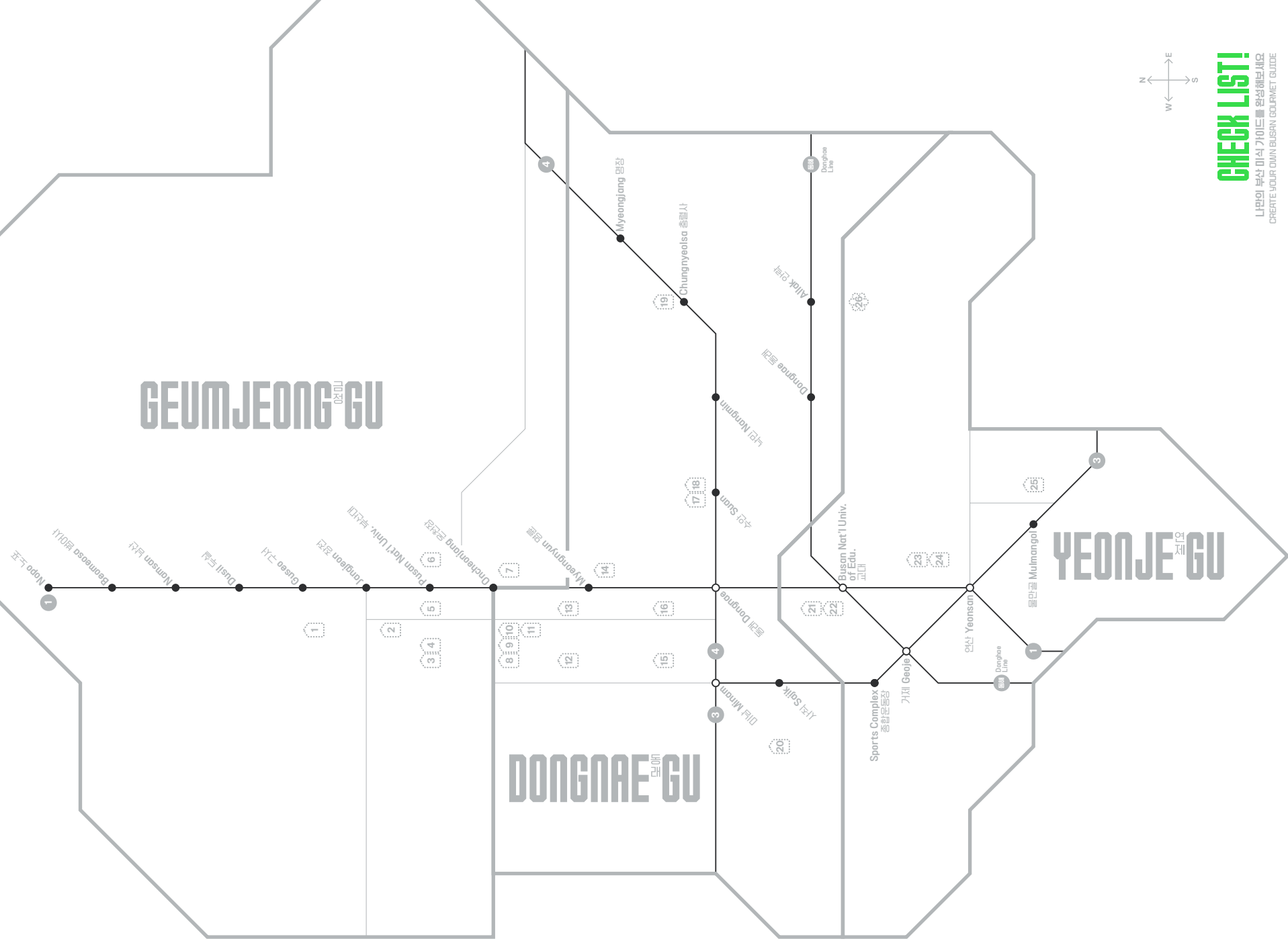
Cha Ae-jeon Halmae Kalguksu**Noodle Soup**

Michelin Guide: Selected

70, Gwajeong-ro 191beonga-gil, Yeonje-gu | +82 51-751-9639

A Bowl of Noodle Soup You'll Keep Coming Back For

Open since 1982. A clear, clean broth comes together with the house's signature spicy onion seasoning paste, fried batter flakes, and seaweed powder to deliver a taste that has remained unchanged over the decades. Start by savouring the mild broth as it is, then stir in the seasoning paste to finish with a satisfying kick of heat.



CHECK LIST!

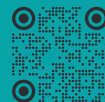
나만의 부산 도시 가이드를 완성해보세요!
CREATE YOUR OWN BUSAN GOURMET GUIDE

GEUMJEONG^{금정} GU
DONGNAE^{동래} GU
YEONJE^{연제} GU
HAEUNDAE^{해운대} GU
GIJANG^{기장} GUN
BUSANJIN^{부산진} GU
DONG^동 GU
YEONGDO^{영도} GU
SUYEONG^{수영} GU
NAM^남 GU
GANGSEO^{강서} GU
BUK^북 GU
SASANG^{사상} GU
SAHA^{사하} GU
SEO^서 GU
JUNG^중 GU

남다른
특별함
UNIQUE
SPECIALTIES

GIJANG^{기장} GUN

HAEUNDAE^{해운대} GU

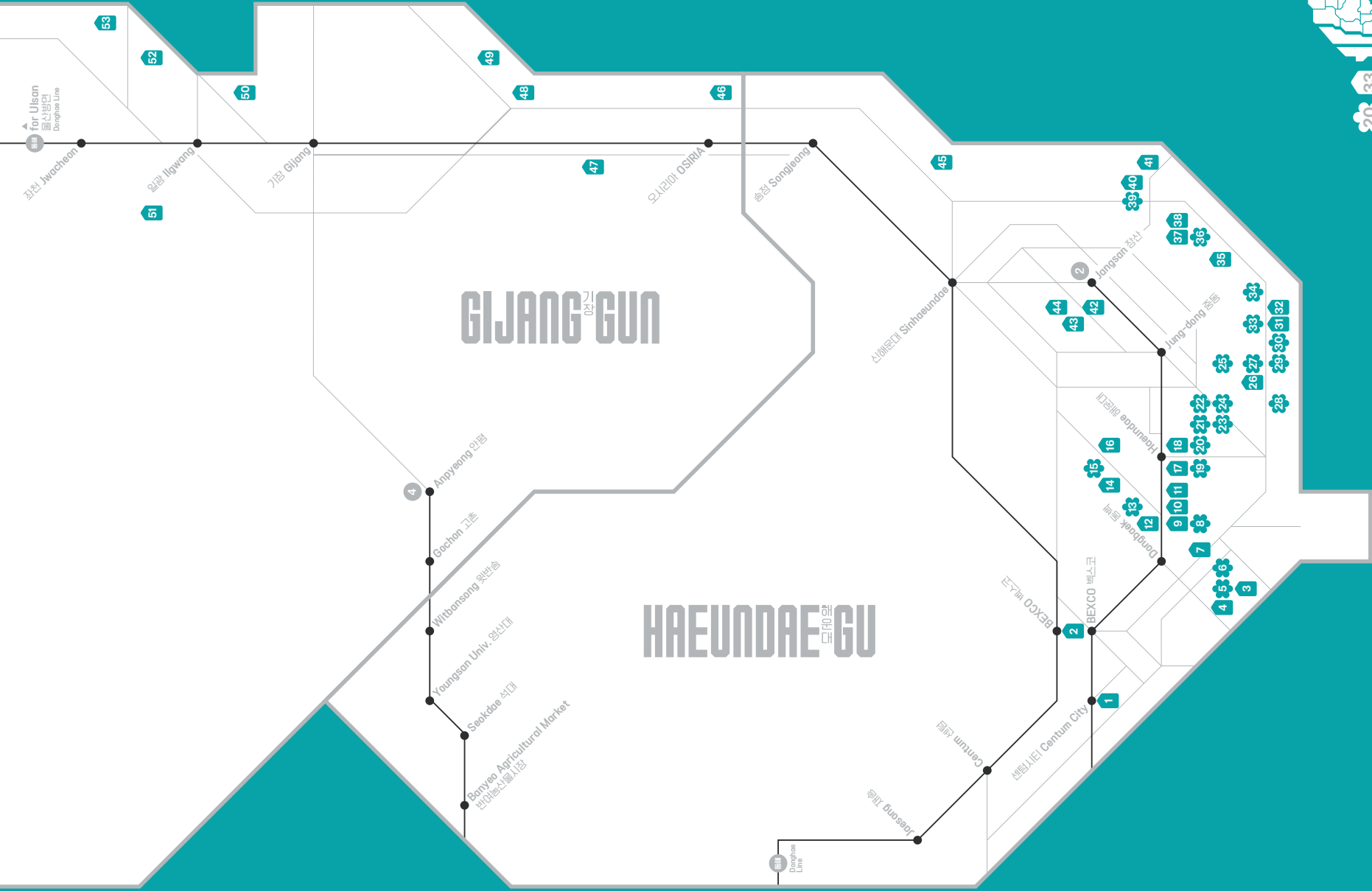


KOR E-book



ENG E-book

2. 부산 미식 가이드 | 해운대구·기장군
BUSAN GOURMET GUIDE | HAEUNDAE-GU · GIJANG-GUN

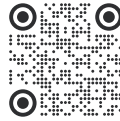


▼ **QR.** Click for Online Map | 온라인 지도 바로가기

▲ **Step 1.** Open the cover to check the map | 표지를 펼쳐 지도 확인하기
Step 2. Follow the numbers to explore restaurants | 번호를 따라 맛집 찾아보기 ▶



KOREA MAP
Naver



GLOBAL MAP
Google



HAEVUNDAE GU · GIJANG GUN

No.	Restaurant Name	Menu			
1	Sushi Sian	Sushi		●	
2	Myeonok Hyangcheon	Buckwheat Noodles & Pork Cutlet		●	
3	Monnani Sikdang Haeundae Branch	Grilled Cutlassfish & Stew Set		●	
4	HAREMA	Sushi		●	
5	Le DORER	Contemporary Korean	●	●	
6	Moemiljip	Buckwheat Noodles	●		
7	Geodae Gomtang	Gomtang		●	
8	Iwa	Japanese	●		
9	Chef Lee	Italian Dining		●	
10	Dongbaekseom Hoetjip	Wild-caught Raw Fish		●	
11	Osteria Aboo	Italian Dining		●	
12	Musbi	Soba		●	
13	Dim Tao Main Branch	Dim Sum	●		
14	DAUPHINE	French Dining		●	
15	Nagahama Mangetsu	Ramen	●	●	
16	Kuziramen	Ramen		●	
17	Jyugajunghyo	Japanese Dining		●	
18	SHOJIN	Japanese Dining		●	
19	Haemok Haeundae Branch	Stir-fried Eel with Rice	●		
20	Tooru	Japanese Dining	●		
21	EUTTEUM Iroribata	Japanese Dining	●	●	
22	Mori	Japanese	●	●	
23	Budamyeonok	Cold Noodles	●	●	
24	Kumsu Bokguk Haeundae Main Branch	Puffer Soup	●	●	
25	Haeundae Rib Barbecue Restaurant	Grilled Korean Beef	●	●	

LIST

✳ Michelin Guide 🏠 Taste of Busan 🚗 Taxchelin

No.	Restaurant Name	Menu	✳	🏠	🚗
26	Geodae Galbi	Grilled Korean Beef		●	
27	Sogonggan	Contemporary Korean	●	●	
28	Born & Bred Haeundae	Korean Beef	●		
29	Chaoran	Cantonese	●		
30	Yulling	Contemporary French	●	●	
31	Elboos by Sooble	Dining Bar		●	
32	Seonchang Hoetjip	Live Raw Fish		●	
33	IAan	Contemporary Korean	●		
34	Palate	Contemporary French	●	●	
35	DALTHAI	Thai		●	
36	Fiotto	Contemporary Italian	●	●	
37	Shindo Lab 2.0	Korean Beef & Oyster Bar		●	
38	Bibibidang	Traditional Teahouse		●	
39	Unajyu	Stir-fried Eel with Rice	●		
40	Ogi Boribap	Steamed Barley Rice Set		●	
41	Woobong Shabu Cheongsapo Branch	Shabu-shabu		●	
42	Yangsang Gukbap	Dwaejigukbap		●	
43	Yukhwamok	Korean Grilled Beef & Grilled Pork		●	
44	Zen Sushi	Sushi		●	
45	LAB XXIV by Kumuda	French Dining		●	
46	Gijang Beach Straw-Fire Grilled Hagfish	Grilled Sea Eel		●	
47	Restaurant Ambience	Contemporary Korean		●	
48	Mujinjang Hoetjip Gijang Branch	Raw Conger Eel		●	
49	Daeseong Galchi Jjigaegui	Cutlassfish & Anchovy Set		●	
50	Ilgwang Bada Hoetjip	Anchovy Leaf Wraps and Rice & Wild-caught Raw Fish		●	

LIST

✳ Michelin Guide 🏠 Taste of Busan 🚗 Taxchelin

No.	Restaurant Name	Menu	✳	🏠	🚗
51	Mansedam	Gomtang		●	
52	Tambok Main Branch	Abalone Set		●	
53	Chiramsagye	Bakery Cafe		●	

1

Sushi Sian

Sushi

Taste of Busan

2F, Unit E, 9, Centum 1-ro, Haeundae-gu | +82 51-611-2684

Umami of Omakase Awakened by Red Vinegar

The sushi rice is prepared with red vinegar that has undergone long fermentation, imbuing it with deep, complex flavours. This red-vinegar rice achieves a refined harmony with fatty and blue-backed fish. Enjoy a premium omakase experience at a reasonable value in a quiet, private setting. Reservation-only.

2

Myeonok Hyangcheon

Buckwheat Noodles and Pork Cutlet

Taste of Busan

26, Haeun-daero 383beon-gil, Haeundae-gu | +82 51-747-4601

The Authentic Texture of Buckwheat Noodles Slowly Crafted by Traditional Millstone

The noodles freshly made with millstone and grain mill carry the clean, refined aroma of buckwheat itself. House-made sauce, carefully fried pork cutlet and croquettes complete an even more satisfying meal. Experience the unexpected delight of gourmet food at the entrance of U2-dong Traditional Market.

3

Monnani Sikdang Haeundae Branch

Grilled Cutlassfish and Stew Set

Taste of Busan

#101-201, 91, Marine city 1-ro, Haeundae-gu | +82 507-1418-2528

A Table of Cutlassfish Where the Sweetness of Jeju's Sea and Land Converge

Serves carefully prepared fresh tossed cutlassfish with large Jeju-grown cutlassfish, and wholesome dishes seasoned with the natural sweetness of aged pumpkin. Gourmets are invited to experience the honesty that respects the inherent value of our ingredients and the pure freshness of the sea.

4

HAREMA

Sushi

Taste of Busan

B1F, 33, Marine city 2-ro, Haeundae-gu | +82 507-1354-6558

A Two-Hour Omakase Experience Exclusively for You

This private space, operated solely by reservation, offers a refined omakase course. The meticulously planned two-hour dinner silences the noise of everyday life, allowing for complete immersion in taste. Enjoy the most intimate gastronomic experience with someone special.

5

Le DORER

Contemporary Korean

Michelin Guide: One Star | Taste of Busan

2F, 37, Marine city 3-ro, Haeundae-gu | +82 51-747-8522

The Most Korean Contemporary Cuisine, Inspired by Busan's Four Seasons

Drawing on Busan's seasonal ingredients, Le DORER crafts creative variations on Korean cuisine. The tasting menu, an intricate weave of Busan's style and flavour, reveals unexpected brilliance in familiar ingredients. Savour the lingering impression of Busan, expressed through a sensory dining experience.

6

Moemiljip

Buckwheat Noodles

Michelin Guide: Bib Gourmand

2F, 23, Marine city 3-ro, Haeundae-gu | +82 51-744-9944

A Time of Pure Buckwheat, Crafted with Devotion

Using 100% Korean buckwheat and milling the noodles in-house, this restaurant captures the pure flavour and chewy texture of freshly made buckwheat noodles. From the refined charm of cold buckwheat noodles in broth to the perilla-oil buckwheat noodles enriched with a nutty aroma and deep, savoury cold broth — discover the true taste of buckwheat in its purest form.

7

Geodae Gomtang

Gomtang

Taste of Busan

163, Haeundaehaebyeon-ro, Haeundae-gu | +82 51-731-0157

A Bowl of Gomtang, Enriched by Years of Devotion

Carefully selected Korean beef bones are slow-simmered in the traditional way, yielding a deep, velvety broth. Gomtang, reimagined in diverse styles, reflects an ambition to bring this heritage to the world. In its warm embrace, discover the deep roots of Korean cuisine.

8

Iwa

Japanese

Michelin Guide: Selected

2F, 13, Haeundaehaebyeon-ro 209beon-gil, Haeundae-gu | +82 507-1408-3418

The Flavour of Aged Japanese Cuisine, Coming Alive after Patient Maturation

Under the meticulous care of a chef who holds a patent for fish ageing, every ingredient undergoes a minimum of four days of ageing to reach its optimal condition. Even as the omakase composition varies with ingredient availability and the chef's vision, enjoy the unwavering consistency and attentive depth of flavour throughout.

9

Chef Lee

Italian Dining

Taste of Busan

3F, 13, Haeundaehaebyeon-ro 209beon-gil, Haeundae-gu | +82 51-757-6127

Italian Cuisine, Proven through Flavour

Led by an accomplished owner-chef, this restaurant presents dishes that focus on what matters most — taste. The menu, designed in close harmony with wine, reveals a depth of mastery unswayed by passing trends. For those seeking authentic flavours, a firsthand experience is highly recommended.

10

Dongbaekseom Hoetjip

Wild-caught Raw Fish

Taste of Busan

17, Haeundaehaebyeon-ro 209beonna-gil, Haeundae-gu | +82 51-741-3888

Fresh Wild-Caught Raw Fish, Served with Heartfelt Hospitality

Committed exclusively to wild-caught live fish, this restaurant offers a generous spread of fresh seasonal raw fish, an array of side dishes, and a hearty maeuntang to round off the meal. Immerse yourself in the ever-changing table landscape that shifts with the rhythms of the sea.

11

Osteria Aboo

Italian Dining

Taste of Busan

3F, 23, Haeun-daero 570beon-gil, Haeundae-gu | osteriaaboo@gmail.com

Authentic Italian Flavours Embracing Busan's Seascape

Embracing the essence of Busan's sea, this restaurant creates an Italian experience within Busan by modernly reinterpreting fresh seafood from Busan's waters and carefully selected ingredients with a contemporary approach. Indulge in wines meticulously chosen with culinary inspirations sourced from local experiences by our entire staff.

12

Musbi

Soba

Taste of Busan

19, Udong 1-ro, Haeundae-gu | +82 507-1371-5788

Modern Soba Unfolding on Sophistication

Featuring handmade Japanese buckwheat noodles, the restaurant presents an exquisite array of soba dishes. Carefully treated ingredients such as sardines and mackerel create a delightful harmony with the noodles, free of any fishy taste. Experience the familiar comfort of soba reimagined with a trendy twist.

13

Dim Tao Main Branch

Dim Sum

Michelin Guide: Selected

25, Udong 1-ro, Haeundae-gu | +82 51-741-3638

Embodying the Meaning of Dim sum 'Marking the Heart'

This establishment presents authentic dim sum dishes that truly "marks the heart," including succulent xiao long bao and bouncy shrimp dumplings. Enjoy the culinary culture of Guangdong, China, with a warm cup of tea. Discover this thoughtfully crafted restaurant walking down the vibrant Haeridan-gil.

14

DAUPHINE

French Dining

Taste of Busan

5, Udong 1-ro 50beon-gil, Haeundae-gu | +82 507-1475-1682

Charcuterie, Meticulously Crafted with the Essence of Paris

Drawing on expertise and experience built at specialized shops in Paris, all products are handcrafted in-house. Enjoy the flavours of mainland France at a place that aims for 'cooking-style charcuterie,' transforming simple processed meats into an excellent meal.

15

Nagahama Mangetsu

Ramen

Michelin Guide: Bib Gourmand | Taste of Busan

1F, 57, Udong 1-ro, Haeundae-gu | +82 51-731-0886

The One and Only Authentic Ramen

Carrying on Fukuoka's Tradition

As the sole outpost in Busan, this restaurant carries on a legacy that began in Fukuoka in the 1960s. Pig bones are simmered for hours to produce a rich, milky broth, elevated with a secret homemade soy sauce to achieve a flavour that is deep yet refined. From noodles cooked to your liking to a variety of sauces — discover it all on Haeridan-gil.

16

Kuziramen

Ramen

Taste of Busan

17, Udong 2-ro, Haeundae-gu | +82 70-4795-7214

The Allure of Refined Ramen, Concentrated in a Clear Broth

Unlike tonkotsu, this restaurant presents clear shio and shoyu ramen, alongside a flavourful abura soba. The unique texture of the thick noodles, reminiscent of kalguksu, is a key factor that brings customers back. Savour a refined bowl, shaped by unwavering conviction.

17

Jyugajunghyo

Japanese Dining

Taste of Busan

3F, 620, Haeun-daero, Haeundae-gu | +82 51-741-3515

A Four-Season Japanese Course, Rooted in Kyoto

Trained in kaiseki cuisine in Kyoto, the chef prepares a Japanese tasting course using carefully selected seasonal ingredients. The composition harmonizes beautifully with Japanese sake, enhancing the refined flavours. Savour an exquisitely crafted meal.

18

SHOJIN

Japanese Dining

Taste of Busan

2F, 9, Gunam-ro, Haeundae-gu | +82 507-1354-8060

A Private Fine-Dining Course Where the Seasons Linger

Kaiseki cuisine served in a private setting delivers a dining experience of true refinement. Prepared with seasonal ingredients, the course creates a special moment to focus solely on the food and the company of those who matter — free from any outside distraction.

19

Haemok Haeundae Branch

Stir-fried Eel with Rice

Michelin Guide: Bib Gourmand

8, Gunam-ro 24beon-gil, Haeundae-gu | +82 51-746-3730

Stir-fried Eel with Rice, Infused with the Charm of Japanese House

Set amid blue fences and tatami seating that evoke an authentic Japanese ambience, this restaurant presents hitsumabushi — rice cooked to perfection topped with eel imbued with smoky flavour and a signature sauce. Nestled in a Haeundae alley, the distinctive and tranquil atmosphere is a charm unique to the main restaurant.

20

Tooru

Japanese Dining

Michelin Guide: Selected

2F, Commercial Building, 21, Gunam-ro, Haeundae-gu | +82 507-1386-6012

Japanese Small-Plate Omakase with Seasonal Ingredients

Building on a reputation established in Jeonpo-dong, this restaurant continues its legacy in Haeundae. Featuring daily-sourced seasonal seafood, the small-plate omakase highlights the pure, delicate flavours of ingredients. Immerse yourself in a refined culinary world within its luxurious setting.

21

EUTTEUM Iroribata

Japanese Dining

Michelin Guide: Selected | Taste of Busan

2F, Commercial Building, 21, Gunam-ro, Haeundae-gu | +82 51-743-1020

Japanese Course over the Irori Hearth

Presenting a Japanese omakase named after the chef. The exotic sight of seasonal fish grilling over a traditional Japanese irori hearth heightens culinary anticipation. Experience the refined elegance of Japanese cuisine enjoying the charcoal-grilling-focused course served with clay-pot rice and other carefully crafted dishes.

22

Mori

Japanese

Michelin Guide: One Star | Taste of Busan

3F, Commercial Building, 21, Gunam-ro, Haeundae-gu | +82 507-1349-9891

A Refined Authentic Japanese Course, Crafted with a Couple's Sincerity

Co-owned by a chef trained in Japan and his Japanese wife, this restaurant welcomes guests with warm hospitality from the moment they step inside. Using fresh seasonal ingredients sourced daily from the fish market, the couple prepares kaiseki cuisine that delights both the eyes and the palate. Savour every moment of it.

23

Budamyeonok

Cold Noodles

Michelin Guide: Bib Gourmand | Taste of Busan

2F, 36, Jungdong 1-ro, Haeundae-gu | +82 51-746-8872

Pyongyang Naengmyeon, Perfected by Nutty Pure Buckwheat and Deep Broth

Featuring 100% pure buckwheat noodles, this dish showcases beef shank and vegetables simmered and cooled to create a subtly flavoured, rich soup. Guests are invited to customize their meal with preferred toppings on the clear, traditionally prepared broth and the increasingly savoury noodles.

24

Kumsu Bokguk Haeundae Main Branch

Puffer Soup

Michelin Guide: Selected | Taste of Busan

23, Jungdong 1-ro 43beon-gil, Haeundae-gu | +82 51-742-3600

The Standard of Puffer Soup, Simmered with 50 Years of History and Pride

Leading the popularization of puffer soup since 1970, this establishment upholds strict management of the delicate ingredient, systematic distribution, and homemade fermented sauces. Savour expertly crafted dishes by chefs with licenses, available safely 24 hours a day.

25

Haeundae Rib Barbecue Restaurant

Grilled Korean Beef

Michelin Guide: Selected | Taste of Busan

333, Haeundaehaebyeon-ro, Haeundae-gu | +82 51-746-3333

A Legacy Spanning Generations, Perfected with Signature Marinade

Opened in 1964 and run by three generations of descendants, this representative beef short rib restaurant in Busan has captivated many diners over the years with its unique seasoning. Experience firsthand the unwavering integrity maintained for over half a century.

26

Geodae Galbi

Grilled Korean Beef

Taste of Busan

22, Dalmaji-gil, Haeundae-gu | +82 51-746-0037

Premium Korean Charcoal Beef, Grilled by Expert Hands

Committed to only the finest meat and ingredients, this restaurant delivers the definitive charcoal-grilled experience. A clean interior and attentive veteran staff who grill the meat at your table elevate the dining satisfaction. Sit back and savour the charcoal-kissed flavour of Korean beef at ease.

27

Sogonggan

Contemporary Korean

Michelin Guide: Selected | Taste of Busan

4F, 47, Haeundaehaebyeon-ro 298beon-gil, Haeundae-gu | +82 507-1315-9100

A Grand Devotion to Beef, Found in a Small Space

Sogonggan, a name that plays on the dual meaning of "small space" and "a place for beef," presents a harmony of 1++ grade Korean beef and locally sourced seasonal ingredients. Where the aesthetics of Western cuisine meet the depth of Korean tradition, discover the chef's warm sincerity through a refined Korean dining experience.

28

Born & Bred Haeundae Paradise

Korean Beef

Michelin Guide: Selected

B1F, Paradise Hotel, 296, Haeundaehaebyeon-ro, Haeundae-gu | +82 51-749-2400

Diverse Flavours of Korean Beef, Enjoyed at the Highest Grade

The legendary Korean beef house in Majang-dong, Seoul, is now available in Haeundae. Daily auction selections ensure only the finest Korean beef, which is then optimally aged and trimmed to maximize the natural depth of flavour. Find the delight of satisfaction with an assortment of diverse cuts.

29

Chaoran

Cantonese

Michelin Guide: Selected

5F, 30, Dalmaji-gil, Haeundae-gu | +82 51-922-1250

Romantic Hong Kong Cuisine with Haeundae Ocean Views

Evoking the ambiance of 1920s Hong Kong, this restaurant presents exquisite dining rooted in authentic Cantonese cuisine. The succulent Chaoran duck and crispy Peking duck require a reservation one day in advance. Along with dim sum and a diverse array of dishes, savour the flavours of Hong Kong.

30

Yulling

Contemporary French

Michelin Guide: Selected | Taste of Busan

2F, 28, Dalmaji-gil 62beon-gil, Haeundae-gu | +82 507-1325-3324

An Ensemble of Michelin-Starred French Finesse and a National Sommelier

A Michelin-starred chef's French tasting course, enriched with Busan's local ingredients, is elevated to greater depth through pairings curated by a nationally acclaimed sommelier. Savour an exquisite dining experience while taking in panoramic ocean views beneath the sunset.

31

Elboos by Sooble

Dining Bar

Taste of Busan

3F, 49, Dalmaji-gil 62beon-gil, Haeundae-gu | +82 507-1411-0178

A Refined Dining Bar, Brimming with the Chef's Taste

At this dining bar, the chef curates the menu and drinks based on personal passion. Stunning scenery and accomplished cuisine come together in one space. Experience a taste of the contemporary through a pristine open kitchen and sweeping ocean views.

32

Seonchang Hoetjip

Live Raw Fish

Taste of Busan

67, Dalmaji-gil 62beon-gil, Haeundae-gu | +82 51-747-7470

Fresh Live Raw Fish, Proven by Decades of Dedication

For over 40 years, this restaurant has devoted itself to freshly prepared live raw fish every morning, house-made kimchi, and dishes crafted from scratch. Enjoy a refined spread worthy of a special occasion, and savour the taste of the living sea at your leisure.

33

IAan

Contemporary Korean

Michelin Guide: Selected

88, Dalmaji-gil 65beon-gil, Haeundae-gu | +82 507-1480-1465

A Young Chef's French Touch, Brightening Korean Cuisine's Future

Bold contemporary dishes, reinterpreted through French and Korean cuisine, highlight the young chef's remarkable sensibility. The French-inspired plating and impeccably balanced sauces promise even more exciting work to come. Discover warmth and understated elegance in Dalmaji Hill.

34

Palate

Contemporary French

Michelin Guide: One Star | Taste of Busan

3F, 154, Dalmaji-gil 65beon-gil, Haeundae-gu | +82 51-626-2364

A Michelin One-Star Opening New Possibilities for Busan's Dining Scene

This is a space that embodies the sensuous challenges and passion of Chef Kim Jae-hoon, the first to earn a Michelin star in his hometown of Busan. Savour at your leisure the creative gastronomy born from refined French techniques and an adventurous combination of diverse ingredients.

35

DALTHAI

Thai

Taste of Busan

193, Dalmaji-gil, Haeundae-gu | +82 51-741-1122

Thai Gastronomy, Blossoming from the Hands of Local Chefs

The kitchen is staffed entirely by Thai chefs, using ingredients either imported directly or grown on dedicated contract farms. This is authentic Thai cuisine in every sense. Experience the exotic gastronomy of a restaurant that has called Dalmaji-gil home for over a decade.

36

Fiotto

Contemporary Italian

Michelin Guide: One Star | Taste of Busan

2F, 219, Dalmaji-gil 117beonga-gil, Haeundae-gu | +82 507-1349-1045

Italian Farm-to-Table, Cultivated by a Chef Couple

From vegetables harvested on their own farm to fresh pasta and cured ham, most ingredients are made in-house, allowing the natural essence of each to shine through. Hearing the stories behind the ingredients and the couple's life on the farm is an intriguing part of the dining experience found only here.

37

Shindo Lab 2.0

Korean Beef & Oyster Bar

Taste of Busan

239-16, Dalmaji-gil, Haeundae-gu | +82 507-1303-5664

The Second Laboratory from Busan's Hottest Butcher Shop

As the second outpost of Shindo Market — a contemporary reinterpretation of Shindo Livestock, Busan's ninth butcher shop established in 1975 — this space presents creative bar cuisine featuring premium Korean beef and oysters. Discover a gastronomic story that bridges tradition and trend.

38

Bibibidang

Traditional Teahouse

Taste of Busan

4F, 239-16, Dalmaji-gil, Haeundae-gu | +82 51-746-0705

A Traditional Teahouse Where the Blue Sea Meets Tradition

This Korean traditional teahouse preserves a timeless charm through antique teaware, including Goryeo celadon and Joseon white porcelain. With sweet pumpkin bingsu, sikhye, and a selection of traditional teas and confections, take a moment of calm with a cup in hand while gazing at the ocean view beyond the window.

39

Unajyu

Stir-fried Eel with Rice

Michelin Guide: Selected

39, Cheongsapo-ro 67beon-gil, Haeundae-gu | +82 51-702-6250

Hitsumabushi, a Nagoya Specialty, Enjoyed in Cheongsapo

This restaurant carries on the recipes of Shirakawa, a Nagoya institution founded in 1948. The eel, grilled twice for a springy yet crispy texture, pairs exquisitely with special sauce. To the very final ochazuke, savour the many ways to enjoy eel for yourself.

40

Ogi Boribap

Steamed Barley Rice Set

Taste of Busan

62, Cheongsapo-ro 67beon-gil, Haeundae-gu | +82 507-1381-3886

A Full Spread of Boribap, Prepared with Utmost Devotion

Every morning, ten varieties of seasoned vegetables and side dishes are carefully prepared to compose a generous table of steamed barley rice. An unwavering commitment to an honest meal ensures each dish is all the more refined. Treat yourself to a meal that nourishes both palate and well-being.

41

Woobong Shabu Cheongsapo Branch

Shabu-shabu

Taste of Busan

127, Cheongsapo-ro, Haeundae-gu | +82 51-702-9256

Premium Korean Beef Shabu-Shabu, Served in a Paper Pot

This premium shabu-shabu restaurant stands out with its distinctive cooking method, using 1++ grade Korean beef and paper pots, alongside unlimited fresh vegetables. Enjoy a refined meal amid the relaxing ocean views of Cheongsapo.

42

Yangsan Gukbap

Dwaejigukbap

Taste of Busan

75, Jwadong-ro 10beon-gil, Haeundae-gu | +82 507-1358-3544

A Clear Pork Soup with Rice, Steeped in Three Generations of History

This Busan-style clear gukbap has been passed down through three generations in Haeundae, renowned for its toryeom method — ladling hot broth over the rice until every grain is infused with rich flavour. Served in brassware to retain warmth, ttarogukbap is also available. Enjoy it whichever way you prefer.

43

Yukhwamok

Korean Grilled Beef & Grilled Pork

Taste of Busan

78, Jwadongsunwhan-ro 8beon-gil, Haeundae-gu | +82 51-743-5747

Charcoal-Grilled Korean Beef and Pork, Loved by Locals

This charcoal grill restaurant serves both Korean beef and pork. With over a decade of experience, the owner trims each cut to order, ensuring the freshest quality. A trusted neighbourhood favourite known for its consistent standard — visit whenever you crave great meat.

44

Zen Sushi

Sushi

Taste of Busan

28-5, Daecheon-ro 42beon-gil, Haeundae-gu | +82 51-746-7456

A Refined Omakase, Imbued with a Master's Pride

This signature Haeundae omakase is helmed by an owner-chef recognised as a certified master. The course — featuring ten pieces of sushi, miso soup, steamed egg, and tempura — is renowned, while rigorous hygiene standards, quality ingredients, and gracious service attest to the restaurant's calibre in full.

45

LAB XXIV by Kumuda

French Dining

Taste of Busan

41, Songjeonggwangeogol-ro, Haeundae-gu | +82 51-701-1301

A Special French Dining Experience that Lowers the Threshold of Fine Gastronomy

Helmed by Chef Edward Kwon, former executive chef of a seven-star hotel, this French fine-dining restaurant showcases Busan's ingredients through refined cuisine. Listed among the world's top 1,000 restaurants in La Liste 2023, experience its acclaimed reputation at an accessible price.

46

Gijang Beach Straw-Fire Grilled Hagfish

Grilled Sea Eel

Taste of Busan

11, Gongsu 2-gil, Gijang-eup, Gijang-gun | +82 51-721-4539

Busan's Delicacy — Sea Eel Infused with Straw-Fire Smoke

This beloved restaurant by Songjeong Beach grills fresh sea eels daily over a straw fire. Also available in a seasoned marinade, the pairing with house-made young radish water kimchi is a flavour unique to this spot. Be sure to try the heartfelt side dishes and this distinctive Busan delicacy.

47

Restaurant Ambience

Contemporary Korean

Taste of Busan

10, Naeri 1-gil, Gijang-eup, Gijang-gun | +82 507-1370-3441

A Contemporary Taste of Busan, Found in Gijang

A Korean contemporary dining establishment that reinterprets local fresh ingredients such as kelp and seaweed in a modern way. Born from passionate deliberation, the space unfolds a narrative that goes beyond a simple meal. Experience the distinction crafted from Busan's own ingredients for yourself.

48

Mujinjang Hoetjip Gijang Branch

Raw Conger Eel

Taste of Busan

137, Yeonhwa 1-gil, Gijang-eup, Gijang-gun | +82 51-721-2956

Steadfast Dedication to Preserving the Freshness of Busan's Conger Eel

This conger eel specialist personally selects, prepares, and cooks the eel every day of the year. The establishment prides itself on honesty, preparing everything by hand from secret dipping sauce to homemade kimchi. Experience Busan's finest conger eel at this establishment where pride in their craft is evident.

49

Daeseong Galchi Jjigaegui**Cutlassfish & Anchovy Set**

Taste of Busan

9, Daeyeon 2-gil, Gijang-eup, Gijang-gun | +82 51-721-2289

Fresh Hairtail and Anchovy, Straight from the Harbour

Using fresh Jeju hairtail and locally sourced fresh anchovies, this restaurant wins over regulars with its generous portions and tender flavour. Set in Daeyeon Port in Gijang, it carries the unpretentious yet deeply honed character of a harbour village. Taste the abundance of Busan's table.

50

Ilgwang Bada Hoetjip**Anchovy Leaf Wraps and Rice & Wild-caught Raw Fish**

Taste of Busan

1312, Gijanghaean-ro, Ilgwang-eup, Gijang-gun | +82 51-724-7188

**Wild-Caught Raw Fish from Hangni Port
and Gijang's Signature Anchovy Leaf Wraps and Rice**

Brimming with seasonal seafood sourced from Hangni Port, the largest fishing harbour in Ilgwang-eup, this restaurant offers much more than its famed anchovy wraps, with a variety of seasonal dishes to discover. Dive into the charm of Gijang — a destination worth the queue.

51

Mansedam**Gomtang**

Taste of Busan

8-3, Sansugok-gil, Ilgwang-eup, Gijang-gun | +82 51-758-6349

A Pot of Gomtang Brewed by Master Chef

Korean culinary master Chef Park Kyung-rye personally brews ox bone soup and cartilage soup in a traditional cast-iron pot, delivering rich, deeply flavoured broths. The seasonal side dishes are made from vegetables grown on the chef's own farm. Focus on enjoying a warm bowl of soup in the restaurant where many visitors come specifically for a piping hot bowl of authentic comfort.

52

Tambok Main Branch**Abalone Set**

Taste of Busan

31, Munoseong-gil, Ilgwang-eup, Gijang-gun | +82 51-727-4213

Trendy Abalone Dishes, A Feast for the Eyes First

This restaurant presents casual Korean cuisine with Korean abalone as the star. A sensitively renovated old house lends the space a character that mirrors the food itself. Recharge with a variety of abalone dishes featuring the signature abalone-innard sauce.

53

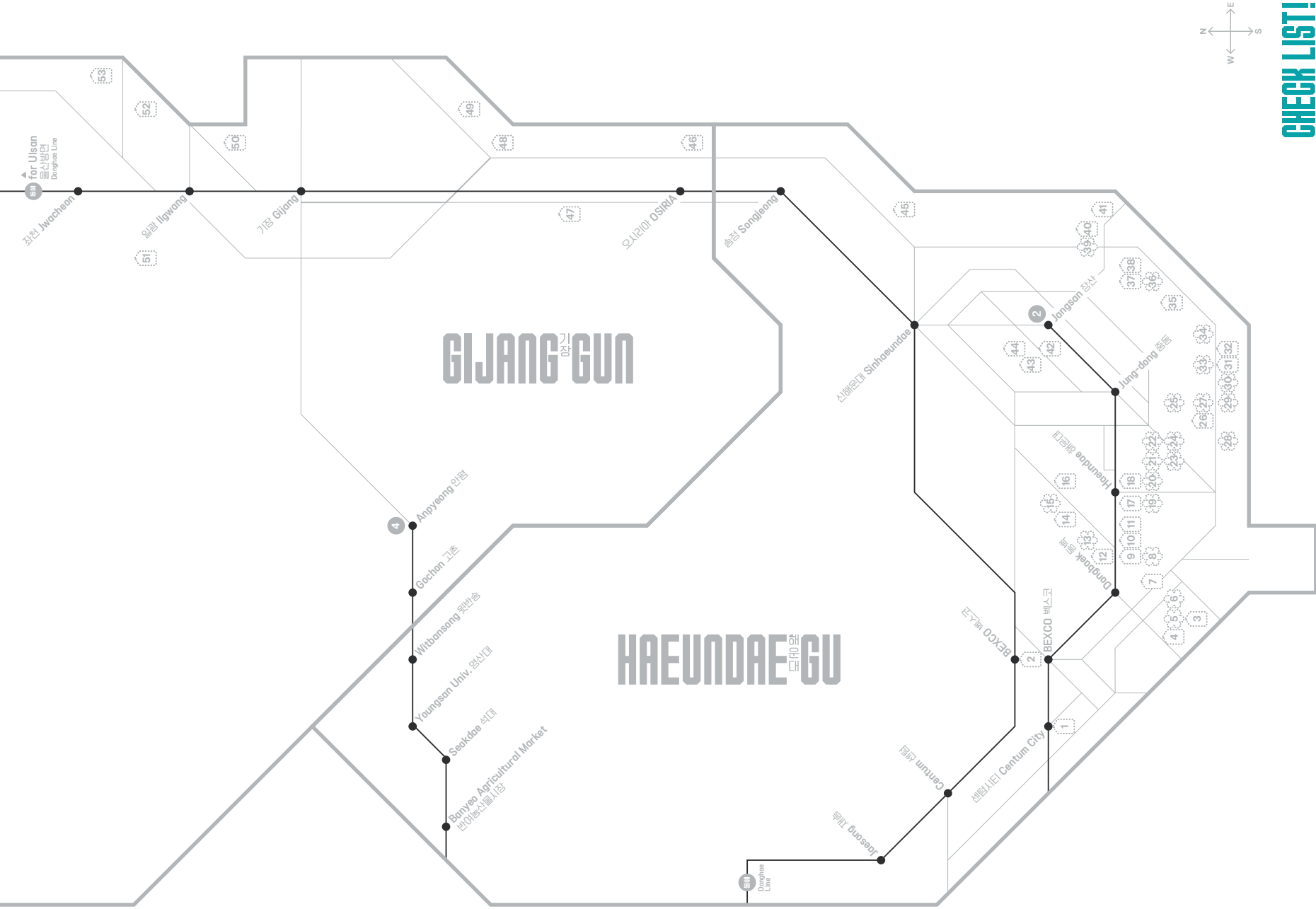
Chiramsagye**Bakery Cafe**

Taste of Busan

7-10, Chiram 1-gil, Ilgwang-eup, Gijang-gun | +82 507-1318-4900

A Master Baker's Craft, Enjoyed with Ocean Views

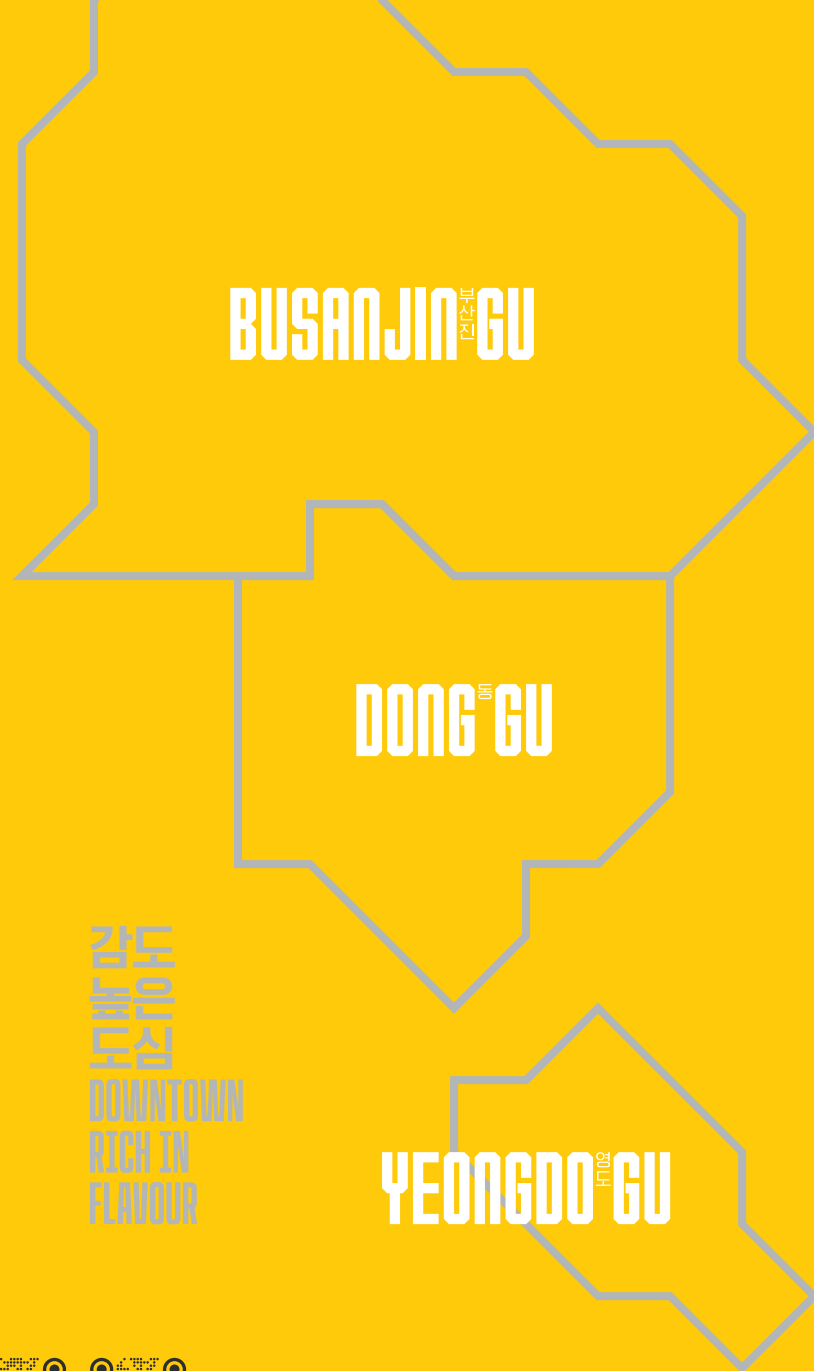
This bakery cafe invites guests to enjoy a variety of breads and drinks while gazing out at the Gijang sea. True to the craftsmanship of Master Baker Lee Heung-yong, the breads are rich in savoury flavours, with salt bread and Chiramdol Manju being particularly popular. The spacious venue feels packed for good reason — a visit is well worth it.



CHECK LIST!

나만의 부산 미시 지도를 완성해보세요
CREATE YOUR OWN BUSAN GOLFMET GUIDE

GEUMJEONG^{금정} GU
 DONGNAE^{동래} GU
 YEONJE^{연제} GU
 HAEUNDAE^{해운대} GU
 GIJANG^{기장} GUN
BUSANJIN^{부산진} GU
DONG^동 GU
YEONGDO^{영도} GU
 SUYEONG^{수영} GU
 NAM^남 GU
 GANGSEO^{강서} GU
 BUK^북 GU
 SASANG^{사상} GU
 SAHA^{사하} GU
 SEO^서 GU
 JUNG^중 GU



KOR E-book



ENG E-book

3. 부산 미식 가이드 | 부산진구·동구·영도구

BUSAN GOURMET GUIDE | BUSANJIN-GU · DONG-GU · YEONGDO-GU

BUSANJIN GU 부산진구

DONG GU 동구

YEONGDO GU 영도구



▼ **QR.** Click for Online Map | 온라인 지도 바로가기

▲ **Step 1.** Open the cover to check the map | 표지를 펼쳐 지도 확인하기
Step 2. Follow the numbers to explore restaurants | 번호를 따라 맛집 찾아보기 ▶



KOREA MAP
Naver



GLOBAL MAP
Google



BUSANJIN^{부산}GU · DONG^동GU · YEONGDO^{영도}GU

LIST

🌟 Michelin Guide 🏠 Taste of Busan 🚗 Taxchelin

No.	Restaurant Name	Menu	🌟	🏠	🚗
1	Samseong Milmyeon	Wheat Noodles		●	
2	SosuIn	Japanese Izakaya		●	
3	Blue Haven at Lotte Hotel Busan	Casual Dining		●	
4	Gaetmaeul Hoetjip	Wild-caught Raw Fish		●	
5	Yongkangjie Seomyeon Branch	Taiwanese		●	
6	Yakitori Onjeong	Grilled Skewers	●	●	
7	Good Morning Hong Kong	Chinese	●		
8	RAN A HAN	Thai		●	
9	Zandunga	Mexican	●		
10	Yaki Chori	Grilled Skewers		●	
11	Jeez	Pork Cutlet		●	
12	BAOHAUS	Taiwanese	●	●	
13	Cor Pasta Bar	Fresh Pasta	●	●	
14	Sonnae Hyangmi	Sotbap		●	
15	Kappo Hyeon	Japanese Kappo		●	
16	Wonjo Halmae Nakji	Nakgopsae		●	
17	Halmae Gukbap	Dwaejigukbap		●	
18	Beomil Bindaetteok	Mung Bean Pancake		●	
19	Baeksan Kitchen	Japanese Izakaya		●	
20	Gogwanhambak	Hambak Steak			●
21	Cheonggiwa Sikdang	Korean Buffet			●
22	Choryang Ondang	Bakery		●	
23	Oseongjip	Grilled Pork		●	
24	Choryang Galbi	Grilled Pork			●
25	Bugwang Galbi	Grilled Pork			●

LIST

🌟 Michelin Guide 🏠 Taste of Busan 🚗 Taxchelin

No.	Restaurant Name	Menu	🌟	🏠	🚗
26	Choryang Dwaejigukbap	Dwaejigukbap			●
27	Pyeongsanok	Boiled Pork Slices	●		
28	Maga Mandu	Dumplings			●
29	Sinbarwon	Dumplings		●	●
30	Meongteong-guri	Ice-Aged Raw Fish			●
31	Donald	Instant Tteokbokki		●	●
32	Jaegi Dwaejigukbap	Dwaejigukbap		●	
33	ARP	Vegan	●		
34	Watta Sikdang	Suji Hot Pot			●
35	Grazie	Italian Bistro			●
36	P. Ark Cafe & Bakery	Bakery Cafe		●	
37	Gominkkeute Yeogi	Mexican		●	
38	Jeju Bokguk	Puffer Soup		●	●

1

Samseong Milmyeon

Wheat Noodles

Taste of Busan

47, World cup-daero 449beon-gil, Busanjin-gu | +82 51-806-1256

The Authentic Flavour

that Laid the Foundation of Wheat Noodles

A first-generation wheat noodle house that has carried its flavour for more than 60 years. A broth drawn from beef and pork bones with an array of medicinal herbs comes together in perfect harmony with a secret seasoning sauce and generous toppings. Try its signature jumulluk milmyeon — served either in broth or mixed, or both — found only here.

2

Sosuin

Japanese Izakaya

Taste of Busan

75-5, Bujeon-ro, Busanjin-gu | +82 51-808-4036

The Izakaya Where Reservations Are Fought Over Hardest

Drawing on Japanese cuisine as its motif, the kitchen presents creative dishes that bring the essence of each ingredient to the fore. From shime-saba isobemaki, generously packed with mackerel, to a hearty geumtae sotbap that stands as a full meal in itself, savour the delicate, refined flavours found only here.

3

Blue Haven at Lotte Hotel Busan

Casual Dining

Taste of Busan

7F, Lotte Hotel Busan, 772, Gaya-daero, Busanjin-gu | +82 51-810-6300

Hotel Gastronomy at an Urban Resort

By day, it offers the relaxed atmosphere of a resort; by night, the romance of a garden with soft lighting against a glittering city skyline. A refined casual dining menu is complemented by a diverse selection of cocktails and wines. Immerse yourself in a world of trendy gastronomy at this oasis in the heart of the city.

4

Gaetmaeul Hoetjip

Wild-caught Raw Fish

Taste of Busan

2F, 24, Dongcheon-ro 107beon-gil, Busanjin-gu | +82 51-808-4162

A Reputation Built on Two Fish —

Wild-Caught Flounder and Black Seabream

An establishment passed down through two generations since 1976, this restaurant serves only two kinds of raw fish: wild-caught flounder in spring and summer, and black seabream in autumn and winter — delivering the honest taste of each season. The fish, sourced directly every two days, is served simply but generously.

5

Yongkangjie Seomyeon Branch

Taiwanese

Taste of Busan

60, Seojeon-ro 9beon-gil, Busanjin-gu | +82 507-1334-6094

A Taste of Authentic Taiwanese Soul in Busan

Named after Taiwan's famous Yongkang Street, this restaurant captures the local atmosphere in full. From the beef noodle soup with its subtle acidity and deep umami to the nutty dandan noodles, explore a diverse lineup of beloved Taiwanese favourites.

6

Yakitori Onjeong

Grilled Skewers

Michelin Guide: Bib Gourmand | Taste of Busan

9-7, Dongcheon-ro 108beon-gil, Busanjin-gu | +82 10-9649-9293

A Grilled Skewers Course Celebrating Native Chicken

Locally raised native chicken is hand-deboned and broken down fresh every morning to maximise freshness. Grilled over binchotan charcoal with precise heat control, each skewer brings out the most appealing flavour of every cut. Enjoy the devoted grilled skewers course paired with a wide selection of drinks.



Good Morning Hong Kong

Chinese

Michelin Guide: Selected

19, Seojeon-ro 47beon-gil, Busanjin-gu | +82 10-6444-3724

A Taste of Hong Kong Romance, Reimagined

This space brings Hong Kong's cha chaan teng culture to Busan. From the pleasantly spicy tomato ramen to the sweet nai cha, local flavours are thoughtfully reinterpreted to suit the Korean palate. Every item is prepared in limited quantities. Soak in the exotic Hong Kong vibe.



RAN A HAN

Thai

Taste of Busan

14-1, Seojeon-ro 37beon-gil, Busanjin-gu | +82 507-1412-9983

Authentic Thai Cuisine that Even Thai Locals Seek Out

Run by a chef with experience in Bangkok hotels, this restaurant offers authentic Thai cuisine with no compromises, staying true to its original recipes to capture the bold flavours of the region — from laeng saeb to kkung patpong curry. With 70% of its clientele being Thai, come and experience the exotic charm and taste for yourself.



Zandunga

Mexican

Michelin Guide: Selected

41, Dongcheon-ro 108beon-gil, Busanjin-gu | +82 507-1399-9208

Meat, Tortilla, Salsa — The Perfect Mexican Balance

Tucked away in a quiet alley, this Mexican restaurant is a space filled with a young chef's deep passion. The menu is concise, but from fresh tortillas prepared every morning to carefully made fillings and house-made sauces, expect vibrant, authentic flavours from quality ingredients.

Yaki Chori

Grilled Skewers

Taste of Busan

14-2, Jeonpo-daero 223beon-gil, Busanjin-gu | +82 10-4463-4363

Reservation-Only Chicken Grilled Skewers

This restaurant brings the authentic feel of Japanese grilled skewers to a Jeonpo-dong alley. Watch as a variety of fresh chicken skewers are grilled over charcoal, adding to the enjoyment. Using only ingredients sourced the same day and operating on a strict reservation-only basis, be sure to book before you visit.



Jeez

Pork Cutlet

Taste of Busan

1F, 34-1, Seojeon-ro 58beon-gil, Busanjin-gu | +82 507-1485-1331

Pork Cutlet with a Western Touch

Named after "Jesus" — as in the exclamation of delight — this restaurant aims to impress from the very first bite. Japanese-style pork cutlet is elevated with Western elements such as herb oil and truffle butter, delivering a juicy, flavourful experience. Be sure to reserve before visiting.



BAOHAUS

Taiwanese

Michelin Guide: Bib Gourmand | Taste of Busan

62-9, Seojeon-ro 38beon-gil, Busanjin-gu | +82 507-1324-1031

Taiwanese Cuisine, Enjoyed Casually

This restaurant reinterprets Taiwanese cuisine, presenting a dining experience that is both familiar and exotic. Freshly kneaded bao — Taiwanese steamed buns made daily — along with rich beef noodle soup can be enjoyed quickly and casually. Discover a little Taiwanese eatery right here in Busan.



Cor Pasta Bar

Fresh Pasta

Michelin Guide: Bib Gourmand | Taste of Busan
2F, 13, Dongseong-ro 25beon-gil, Busanjin-gu | +82 51-813-1030

Fresh Pasta, Crafted with Care

Built around house-made fresh pasta, the menu features a rich bisque pasta, bottarga pasta with mullet roe, and a ragu made with Korean beef. A one-drink-per-person order is required, so pair your pasta with a glass of wine to complete the experience.

Sonnae Hyangmi

Sotbap

Taste of Busan
4, Dongseong-ro 30beon-gil, Busanjin-gu | +82 51-715-4648

A Refined Galbi Sotbap Infused with Charcoal Aroma

The warmth of stone pot rice being cooked before your eyes and the aroma of salt-seasoned ribs grilling over a hearth fill the space. After a 20-minute wait, a heartfelt sotbap spread is served. Reservations fill up a month in advance, so be sure to plan ahead.

Kappo Hyeon

Japanese Kappo

Taste of Busan
46, Sincheon-daero 62beon-gil, Busanjin-gu | +82 51-804-7757

Authentic Japanese Kappo Cuisine, Crafted with Seasonal Ingredients

Kappo — meaning "the art of knife and fire" — defines this specialist restaurant. With masterful skill, the chef maximises the natural flavour of seasonal ingredients. Through an omakase imbued with the spirit of the season and wild-caught raw fish moriawase, savour the finest vitality each ingredient has to offer.

Wonjo Halmae Nakji

Nakgopsae

Taste of Busan
10, Gold thema-gil, Busanjin-gu | +82 51-643-5037

The Original Jobang Nakji — Busan's Own Local Delicacy

This is the birthplace of "jobang nakji," Busan's signature stir-fried octopus. The long-held secret lies in generous seasoning without artificial flavourings, bringing out the clean, natural taste of the ingredients. Mix rice into the mild stir-fried octopus, then add noodles to experience the original flavour.

17

Halmae Gukbap**Dwaejigukbap**

Taste of Busan

4, Jungang-daero 533beon-gil, Dong-gu | +82 51-646-6295

Dwaejigukbap with 60 Years of Tradition in a Clear Broth

This restaurant stands apart with its clean, clear broth and light flavour. The roughly sliced pork is surprisingly tender, and the suyuk baekban — served with meat and broth separately — is a particular favourite. Add a side of fresh chive salad to complete the taste of Busan.

18

Beomil Bindaetteok**Mung Bean Pancake**

Taste of Busan

519, Jungang-daero, Dong-gu | +82 51-646-0081

**A Renowned Mung Bean Pancake House,
Made with 100% Mung Beans**

This mung bean pancake restaurant has drawn attention from numerous media outlets. Made entirely from mung beans, the bindaetteok is crispy on the outside, light on the inside, and rich in nutty flavour. Pair it with a refreshing glass of makgeolli in the warm, nostalgic atmosphere of this old-time favourite.

19

Baeksan Kitchen**Japanese Izakaya**

Taste of Busan

14, Jobang-ro, Dong-gu | +82 51-635-8219

Japanese Dishes to Choose and Enjoy to Your Taste

This Japanese-style izakaya offers a diverse selection — from seasonal raw fish to grilled dishes, tempura, hot pots, and stone pot rice. What starts as a casual drink may lead to a hearty full meal. Raise a glass and enjoy the delicious surprises along the way.

Gogwanhambak**Hambak Steak**

Taxchelin

14, Jungang-daero 349beon-gil, Dong-gu | +82 51-911-8484

From Sizzling Pots to Pork Cutlet —**A Generous Handmade Hambak Spread**

This restaurant specialises in handmade hambak steak using 100% Korean pork, packed with juice and flavour. From the signature Gogwan-kkaseu — a deep-fried handmade hambak — to pork cutlet, pasta, jjolmyeon, and bibim-guksu, enjoy a generous and diverse lineup at affordable prices.

20

Cheonggiwa Sikdang**Korean Buffet**

Taxchelin

7-2, Jungang-daero 320beon-gil, Dong-gu | +82 70-7311-7541

A Warm, Everyday Meal that Fills You Up

Loved by nearby office workers for its daily changing menu and affordable prices, this restaurant serves meals brimming with the care of a grandmother's home cooking. Load up your tray as generously and enjoy a hearty, satisfying meal.

21

Choryang Ondang**Bakery**

Taste of Busan

1F, 135, Choryangjung-ro, Dong-gu | +82 507-1318-1271

A Must-Visit Bakery on Any Busan Bread Pilgrimage

Long queues form even before opening at this popular bakery, which offers a diverse lineup including mammoth bread, crumbles, and scones. The selection changes slightly each day, with each item showcasing the rich, natural flavour of its ingredients. The rich yellow cheese varieties are especially popular.

22

23

Oseongjip

Grilled Pork

Taste of Busan

81, Choryangjung-ro, Dong-gu | +82 507-1408-4931

A Jeju Pork Grill Near Busan Station, Cherished by Locals

This grilled pork restaurant serves fresh Jeju pork, skilfully cooked by the staff at your table. The juicy, thick-cut meat paired with spicy braised bean sprouts elevates the flavour to another level. Round off the meal with chewy pork skin and a steaming jjigae for a satisfying finish.

24

Choryang Galbi

Grilled Pork

Taxchelin

17-7, Choryang-ro, Dong-gu | +82 51-467-9276

**Charcoal-Grilled Ribs of Choryang,
Staying True to the Same Taste**

Since 1970, this family-run restaurant has kept the tradition of Choryang's galbi alley alive. A signature marinade deeply infused into fresh Korean pork produces exceptionally tender meat. At this beloved old establishment tucked in the alley, finish with a warm bowl of doenjang noodles for a comforting aftertaste.

25

Bugwang Galbi

Grilled Pork

Taxchelin

88, Choryangjung-ro, Dong-gu | +82 507-1300-7389

Charcoal-Grilled Pork Ribs, Perfected over 50 Years

A living witness to half a century of history in Choryang's galbi alley. The rich aroma of charcoal and a secret marinade come together in pork ribs that attest to decades of seasoned expertise. Join the many local regulars and savour the deep flavour of this time-honoured spot.

Choryang Dwaejigukbap

Dwaejigukbap

Taxchelin

3-12, Jungang-daero 214beon-gil, Dong-gu | +82 51-442-0032

A Clear Dwaejigukbap Near Busan Station, Trusted by Locals

The pride of this restaurant lies in its clear broth, carefully simmered from the early hours each morning with pork bones and meat. Clean and refreshing on the palate, the soup transforms with a touch of saeujeot and chives. The rustic yet generously filled sundae is a standout — discover the deep flavours the locals know and love.

26

Pyeongsanok

Boiled Pork Slices

Michelin Guide: Selected

26, Choryangjung-ro, Dong-gu | +82 51-468-6255

Traditional Boiled Pork Slices Steeped in 100 Years of History

This family-run boiled pork slice restaurant has carried on its tradition for four generations. The Korean pork, with a balanced fat-to-lean ratio, is slowly simmered to a tender, clean flavour. Single-portion orders make it ideal for solo diners too. Savour the refined pairing of suyuk and noodles to discover this century-old establishment's enduring appeal.

27

Maga Mandu

Dumplings

Taxchelin

56, Daeyeong-ro 243beon-gil, Dong-gu | +82 507-1354-4059

One of Busan Chinatown's Two Great Dumpling Houses

Each bite bursts with rich meat juices. From crispy fried dumplings and steamed dumplings with an enticing hint of ginger to juicy boiled dumplings, every variety has its own distinct character. Pair them with a cold beer and savour the deep flavour of handmade dumplings.

28



Sinbarwon

Dumplings

Taste of Busan | Taxchelín

62, Daeyeong-ro 243beon-gil, Dong-gu | +82 51-467-0177

A Legendary Dumpling House of Busan's Chinatown

A Chinatown icon for over 70 years since 1951. Fluffy dumpling skins filled with rich, juicy meat and crispy fried dumplings deliver authentic, time-honoured flavours. Dip a Chinese-style twisted doughnut into warm soy milk to discover the enduring strength of this storied institution.



Meongteong-guri

Ice-Aged Raw Fish

Taxchelín

11, Jeoryeong-ro 93beon-gil, Yeongdo-gu | +82 51-415-2421

Yeongdo's Ice-Aged Raw Fish, Served Imokase-Style

This restaurant presents bingjanghoe — sliced raw fish aged and chilled on ice. The cold-infused fish, paired with a rustic, heartfelt touch, captivates the palates of avid drinkers. Experience this unique dish, preserving the age-old method from a time before refrigerators existed.

Donald

Instant Tteokbokki

Taste of Busan | Taxchelín

1F, 267, Kkumnamu-gil, Yeongdo-gu | +82 51-413-9990

Instant Tteokbokki with 40 Years of Nostalgia

This instant tteokbokki restaurant has been a Yeongdo staple since 1985. The tteokbokki, rich with seafood broth and gochujang sauce, can be customised with extra toppings to your liking. The signature "ppung cream" — ice cream tucked inside puffed rice — adds a charming finishing touch.



Jaegi Dwaejigukbap

Dwaejigukbap

Taste of Busan

25, Jeoryeong-ro 49beon-gil, Yeongdo-gu | +82 51-418-0526

Clean Dwaejigukbap —

The Mastery of Yeongdo's Namhang Market

A beloved Dwaejigukbap restaurant with a long history in Yeongdo's Namhang Market. Served piping hot in the traditional toryeom style, the soup is characteristically clean and free of any off-flavours. Experience the local taste with a generous, no-frills bowl of Dwaejigukbap.

33

ARP**Vegan**

Michelin Guide: Bib Gourmand

35, Taejong-ro 99beon-gil, Yeongdo-gu | +82 70-1307-1368

A Vegan Bistro Where Local Vegetables Take Centre Stage

This restaurant presents a 100% vegan menu built around local vegetables. The pairing of Jirisan bracken pasta with house-made rice wine shatters any preconceptions about vegan cuisine in an instant. Enjoy outstanding dishes with deep flavour — all without meat — in an elegantly designed space.

34

Watta Sikdang**Suji Hot Pot**

Taxchelin

811, Hana-gil, Yeongdo-gu | +82 51-412-2676

**A Hot Pot Simmered with the Honest
Goodness of Korean Beef Tendon**

The signature suji doenjang hot pot brings together generous mushrooms, tofu, and chewy Korean beef tendon for a deeply satisfying flavour. Add noodles to the remaining broth — the longer it simmers, the richer it gets. Enjoy every last drop.

35

Grazie**Italian Bistro**

Taxchelin

1F, 12, Cheonghakdong-ro, Yeongdo-gu | +82 70-4150-9999

A Yeongdo Gnocchi Gem with the Soul of Italy

This restaurant earns trust through fresh ingredients sourced from the market each morning and quality cuts of meat. Savour the rich potato gnocchi with assorted mushrooms and bacon, and the deep flavour of squid ink risotto crowned with whole squid.

P. Ark Cafe & Bakery**Bakery Cafe**

Taste of Busan

180, Haeyang-ro 195beon-gil, Yeongdo-gu | +82 51-404-9204

A Bakery Cafe Resembling a Grand Cruise Ship

The panoramic harbour view through floor-to-ceiling glass windows offers a unique experience, as if aboard a grand cruise. With over 100 varieties of baked goods and drinks, plus plenty of visual delights, complete a gastronomic journey that satisfies both the eyes and the palate.

36

Gominkkeute Yeogi**Mexican**

Taste of Busan

12, Jungnibuk-ro 29beon-gil, Yeongdo-gu | +82 507-1314-1592

**Yeongdo's Own Burritos and Tacos,
Found After Much Deliberation**

This restaurant presents Mexican cuisine reinterpreted for the Korean palate. Fresh corn tortillas are made in-house every morning, and all dishes are prepared with freshly sourced ingredients daily. Try the generously loaded whole shrimp burrito and tacos for a deliciously different experience.

37

Jeju Bokguk**Puffer Soup**

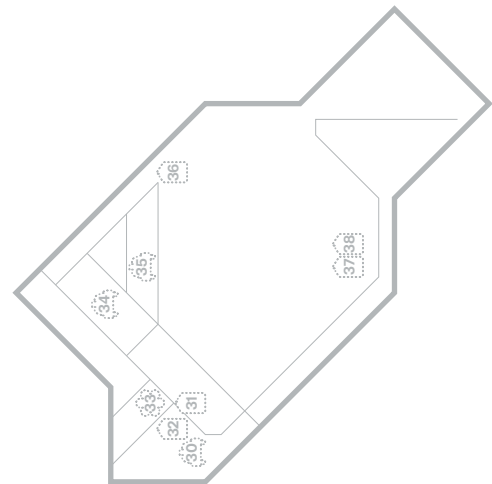
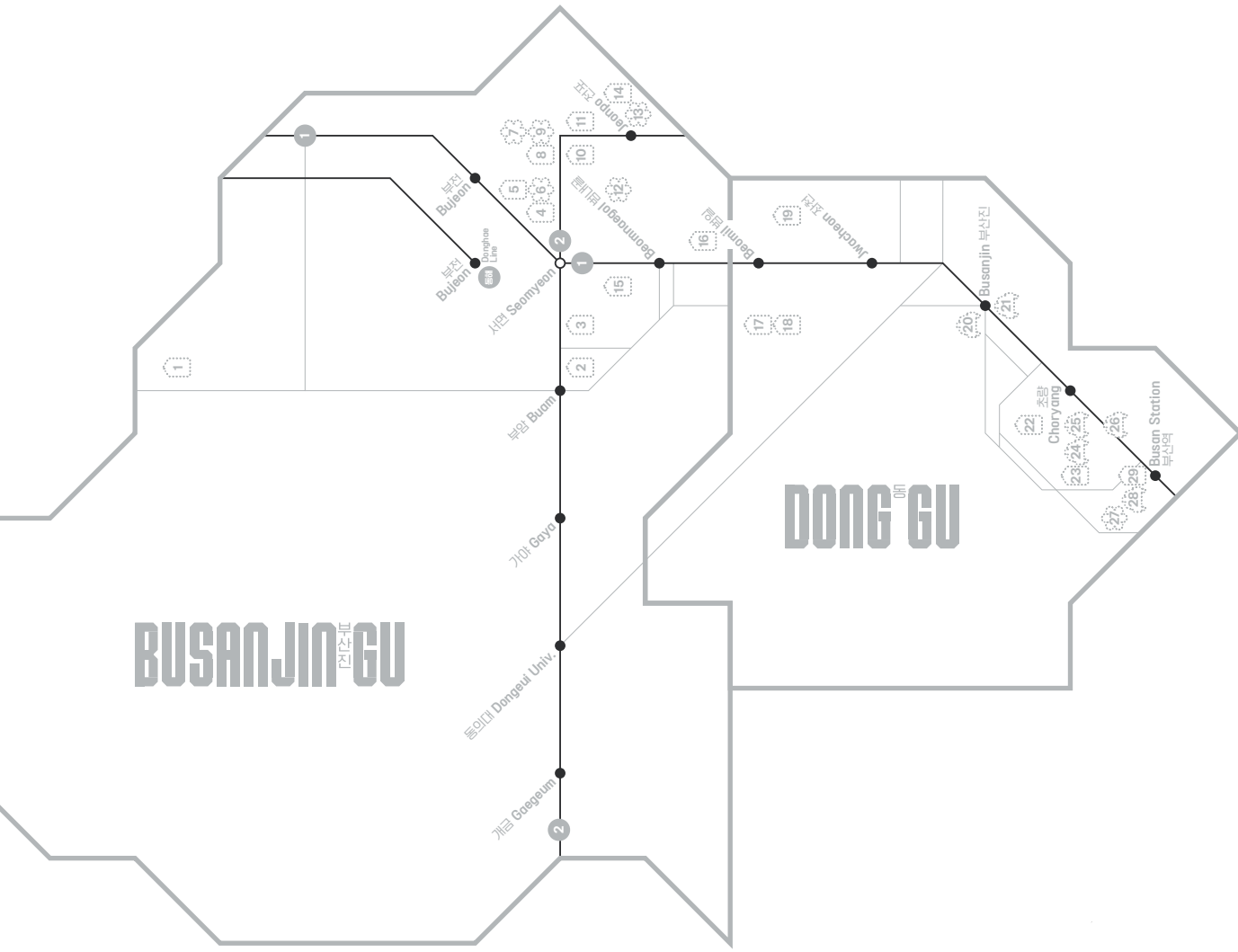
Taste of Busan | Taxchelin

481, Jeoryeong-ro, Yeongdo-gu | +82 51-405-5050

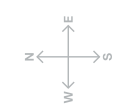
A Deep, Refreshing Puffer Soup Among Busan's Finest

Fresh pufferfish is presented in diverse preparations — chohoe, tempura, suyuk, and jjim. The puffer soup is especially distinctive, cooked in a pot and ladled out on the spot rather than served in a ttukbaegi. The broth, enriched with a subtle hint of minari and creamy milt, boasts an unrivalled depth of umami.

38



YEONGDO GU



CHECK LIST!

나만의 부산 미식 가이드를 완성해보세요.
CREATE YOUR OWN BUSAN GOURMET GUIDE

GEUMJEONG^{금정} GU
DONGNAE^{동래} GU
YEONJE^{연제} GU
HAEUNDAE^{해운대} GU
GIJANG^{기장} GUN
BUSANJIN^{부산진} GU
DONG^동 GU
YEONGDO^{영도} GU
SUYEONG^{수영} GU
NAM^남 GU
GANGSEO^{강서} GU
BUK^북 GU
SASANG^{사상} GU
SAHA^{사하} GU
SEO^서 GU
JUNG^중 GU

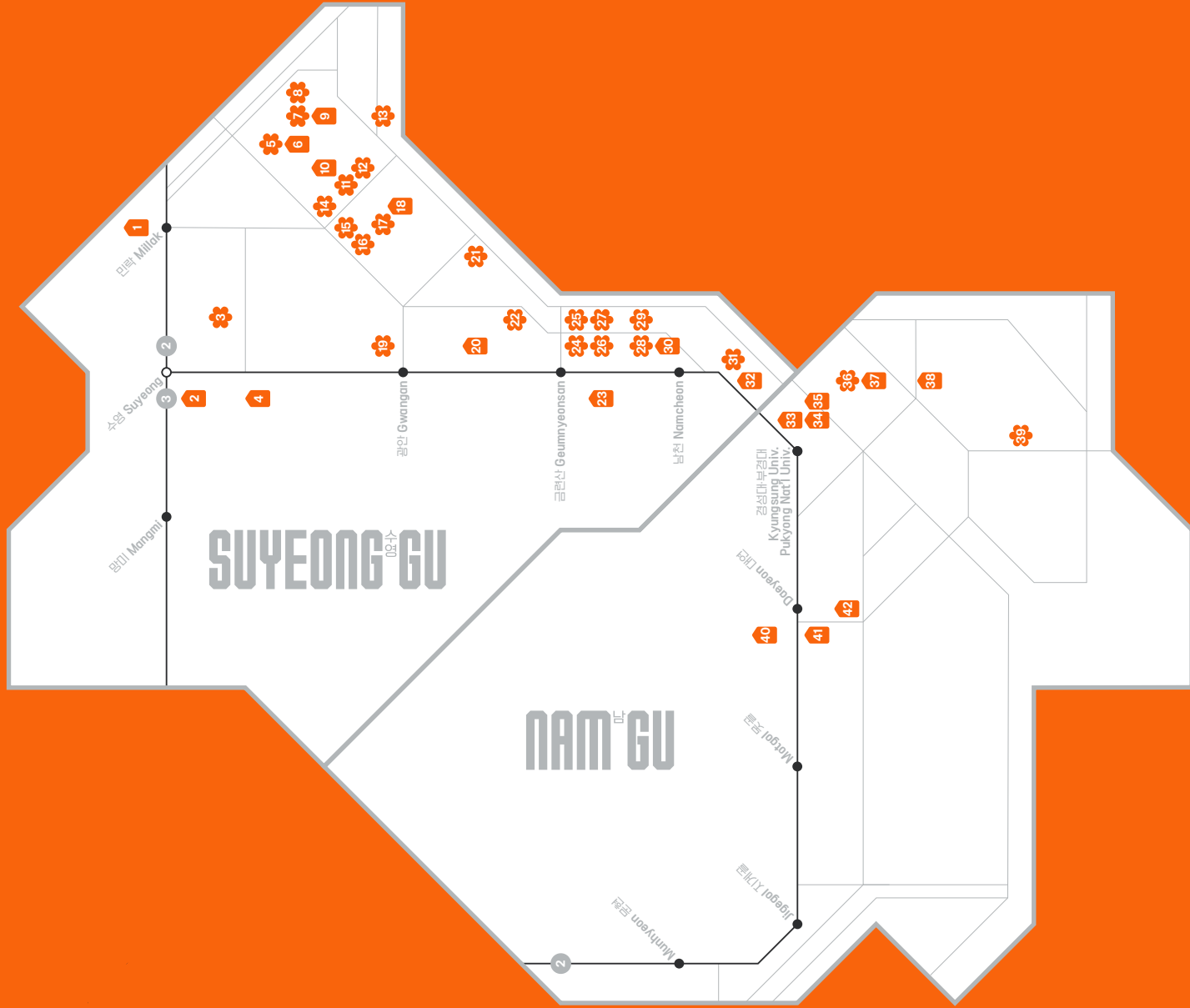


KOR E-book



ENG E-book

4. 부산 미식 가이드 | 수영구·남구
BUSAN GOURMET GUIDE | SUYEONG-GU · NAM-GU

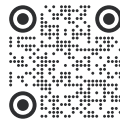


▼ **QR.** Click for Online Map | 온라인 지도 바로가기

▲ **Step 1.** Open the cover to check the map | 표지를 펼쳐 지도 확인하기
Step 2. Follow the numbers to explore restaurants | 번호를 따라 맛집 찾아보기 ▶



KOREA MAP
Naver



GLOBAL MAP
Google



SUYEONG-GU · NAM-GU

LIST

🌟 Michelin Guide 🏠 Taste of Busan 🚗 Taxchelin

No.	Restaurant Name	Menu	🌟	🏠	🚗
1	Narutteo Guksu	Noodles & Hand-pulled Dough Soup		●	
2	GOGIHYUNG	Grilled Korean Beef		●	
3	PILI PILI	Thai	●		
4	Wooripocha Main Branch	Seasonal Raw Fish		●	
5	Meerok Super	Contemporary Korean	●		
6	Jamae Gukbap	Dwaejigukbap		●	
7	Yakitori HAEGONG	Grilled Skewers	●	●	
8	Outro by Vito	European	●	●	
9	Joyful Joyful	Izakaya		●	
10	Brunch Restaurant Sobo	Brunch		●	
11	Yongkangzzie Gwangsan Main Branch	Taiwanese	●		
12	Jin Dwaejigomtang	Dwaejigomtang	●		
13	Ramsey	Contemporary French	●	●	
14	Ultra bite	Contemporary Asian	●		
15	Delibong	Contemporary French	●	●	
16	Zero Base	Contemporary Japanese	●	●	
17	Songheonjip	Tteokgalbi	●		
18	Yakitori BAEKTAN Gwangalli	Grilled Skewers		●	
19	Matsuzaki	Japanese Dining	●		
20	Daily Lucky	Brunch Cafe		●	
21	Hanwolgwang	Gomtang	●		
22	Vigneto	Wine Bar	●		
23	611WoodFire	Woodfire Dining		●	
24	100.1.Pyeongnaeng	Cold Noodles	●	●	
25	Tokyo Babsang Main Branch	Stir-fried Eel with Rice	●	●	

LIST

🌟 Michelin Guide 🏠 Taste of Busan 🚗 Taxchelin

No.	Restaurant Name	Menu	🌟	🏠	🚗
26	Bibijae	Bibimbap	●		
27	Eonyang Bulgogi Busanjip	Bulgogi	●	●	
28	Anmok	Dwaejigukbap	●	●	
29	L'Essence	Innovative French	●	●	
30	Go-ok	Stir-fried Eel with Rice		●	
31	Niurou Mian Guanzi	Taiwanese Beef Noodles	●		
32	Namcheonmeonga	Buckwheat Noodles		●	
33	Alcheon Sundae Gopchang Jeongeol Jeonmunjeom	Sundae Hot Pot		●	
34	Jungjaejip	Italian		●	
35	Chowonbokguk Daeyeon Main Branch	Puffer Soup		●	
36	Namakzip	Dwaejigomtang	●		
37	Taehwa Banjeom	Chinese		●	
38	Busan Yakkong Milmyeon Igidae Main Branch	Wheat Noodles		●	
39	Hapcheon Gukbapjip	Dwaejigukbap	●		
40	Kim Yu-sun Daeguppoljjim	Daeguppoljjim		●	
41	Miso Oden	Eomuk		●	
42	Ssangdungi Dwaejigukbap Main Branch	Dwaejigukbap		●	

1

Narutteo Guksu

Noodles and Hand-pulled Dough Soup

Taste of Busan

25, Suyeong-ro 741beon-gil, Suyeong-gu | +82 51-754-2619

A Bowl of Noodles and Hand-pulled Dough Soup to Wash Away the Fatigue

The same beloved homemade flavors from the Suyeong River, now continuing at a new home. Hand-pulled dough soup simmered in broth carefully made from dried anchovies — simple, heartfelt, and simply delicious. Enjoy it with house-made kimchi for a humble yet wholesome meal.

2

GOGIHYUNG

Grilled Korean Beef

Taste of Busan

22, Suyeong-ro 679beon-gil, Suyeong-gu | +82 507-1445-9312

A Hidden Korean Beef Haven You'll Want to Keep to Yourself

This restaurant serves hand-selected 1++ grade Korean beef. Welcoming enough to enjoy solo — earning it the nickname "secret hideout" — the fun lies in finishing pre-seared cuts on a tabletop grill to your own liking. Feel the earnest sincerity of a place that recommends the best meat of the day.

3

PILI PILI

Thai

Michelin Guide: Bib Gourmand

54, Muhak-ro 33beon-gil, Suyeong-gu | +82 507-1364-4143

Thai Flavours — Familiar Yet Refreshingly New

This Thai restaurant offers a refined reinterpretation of authentic flavours that anyone can enjoy with ease. From kaow ka moo, a Thai-style braised pork leg over rice, to the pu phat phong curry with its rich, aromatic sauce — savour the diverse menu and soak in the exotic atmosphere.

4

Wooripocha Main Branch

Seasonal Raw Fish

Taste of Busan

1F, 9, Gwangil-ro 29beon-gil, Suyeong-gu | +82 10-8033-6342

Prized Amberjack and the Season's Finest from the Sea — Worth Every Moment of the Wait

This restaurant specialises in seasonal raw fish at its peak. The raw amberjack is exceptional, using only wild-caught fish over 10 kg sourced from Gangwon-do and Jeju. The golden-grilled amberjack head is another standout delicacy. Discover the ocean's finest flavours across all four seasons.

5

Meerok Super

Contemporary Korean

Michelin Guide: Selected

46, Millakbondong-ro 31beon-gil, Suyeong-gu | +82 507-1371-3318

Seasonal Creative Cuisine

Where Western Finesse Meets Korean Soul

Beneath an unassuming old signboard, this restaurant brims with the chef's originality, specialising in seasonal creative cuisine. Using vegetables grown on-site and ingredients sourced from across the country, a sensory tasting course is presented. Check the chef's philosophy-driven dining schedule in advance.

6

Jamae Gukbap

Dwaejigukbap

Taste of Busan

56, Millakbondong-ro 27beon-gil, Suyeong-gu | +82 51-752-1912

Light Pork Head Meat in a Deep, Rich Doenjang-Based Dwaejigukbap

For over 30 years, this gukbap restaurant has been a dependable meal for local residents. Fresh pork head meat, brought in daily and simmered until tender, is enriched with the deep flavour of doenjang for a savoury, comforting taste. Paired with soft suyuk, experience the hearty flavours the locals know well.



Yakitori HAEGONG

Grilled Skewers

Michelin Guide: Selected | Taste of Busan
30-5, Millakbondong-ro 19beon-gil, Suyeong-gu | +82 51-758-8333

A Refined Harmony of Native Chicken

Grilled Skewers and Busan's Grilled Sea Eel

This sophisticated space elevates native Korean chicken skewers to new heights. Freshly hand-deboned chicken and daily-prepared sea eels are grilled over charcoal, maximising the flavour and texture of each ingredient. In a serene setting, savour skewered cuisine imbued with the character of Busan.



Outro by Vito

European

Michelin Guide: Selected | Taste of Busan
1F, 18, Millakbondong-ro 19beon-gil, Suyeong-gu | +82 51-758-7123

Natural Wine, Complemented by European Small Plates

This bistro is helmed by a chef with 22 years of experience and an ICIF Italy diploma. Centred around natural wine, the menu features signature house-made fresh pasta and a diverse array of European dishes. Savour the elegant pairing of wine with cuisine that reflects the chef's refined sensibility.



Joyful Joyful

Izakaya

Taste of Busan
1F, 21, Millakbondong-ro 11beon-gil, Suyeong-gu | +82 507-1342-3814

An Izakaya Where Seasonal Fish Meets

Japanese-Style Chinese Cuisine

From an intimate U-shaped bar counter, this izakaya presents seasonal fish dishes alongside machi-chuka — Japanese-inflected Chinese cuisine. From the ankimo pate, a silky monkfish liver mousse paired with sweet apricot jam, to other distinctive creations — enjoy the inventive fare with your drink of choice.

Brunch Restaurant Sobo

Brunch

Taste of Busan
46-4, Millak-ro 6beon-gil, Suyeong-gu | +82 51-900-4045

Heartfelt Care and Wholesome Comfort in Seasonal Vegetables

Over fifteen varieties of fresh vegetables, harvested by the owners' parents in the countryside, are carefully grilled, steamed, and blanched to create gentle, easy-on-the-stomach dishes. Explore a diverse menu of salads, sandwiches, pasta, and more — each bringing out the natural flavour of the ingredients.



Yongkangzzie Gwangan Main Branch

Taiwanese

Michelin Guide: Selected
10, Gwanganhaebyeon-ro 277beon-gil, Suyeong-gu | +82 507-1441-6011

A Taste of Authentic Taiwanese Soul in Busan

Named after Taiwan's famous Yongkang Street, this restaurant captures the local atmosphere in full. From the beef noodle soup with its subtle acidity and deep umami to the nutty dandan noodles, explore a diverse lineup of beloved Taiwanese favourites.



Jin Dwaejigomtang

Dwaejigomtang

Michelin Guide: Selected
2F, 4, Gwanganhaebyeon-ro 284beon-gil, Suyeong-gu | +82 507-1468-1634

A Refined Dwaejigomtang, Simmered Clean with Jirisan Berkshire K

Served at an intimate U-shaped bar counter, this Dwaejigomtang has established itself as a new gastronomic trend with Busan's younger generation. Made with Berkshire K black pork from the Mt. Jiri region, the clean, delicate broth is exceptional — enjoy it alongside the tender, precisely sliced suyuuk.



13

Ramsey

Contemporary French

Michelin Guide: Selected | Taste of Busan

3F, 38, Gwanganhaebyeon-ro 284beon-gil, Suyeong-gu | +82 10-9406-3135

A Dining Experience that Dresses

French Formality in Korean Colours

A refined vision of "New Korean French," reinterpreting Busan's ingredients through a modern lens. Built on the structure of a classic French tasting course, with polished sauces and wine pairings, the menu achieves true gastronomic depth. Savour a special dining moment set against the sweeping views of Gwangan Bridge.

14

Ultra bite

Contemporary Asian

Michelin Guide: Selected

28, Millak-ro 14beon-gil, Suyeong-gu | +82 507-1358-2745

Spirited Gastronomy, Painting Asia with a French Touch

Young chefs who honed their skills in Australia and Seoul reinterpret Asia's diverse ingredients through French techniques, delivering a vivid culinary identity all their own. Enjoy the pleasures of imaginative dining in a space where music and wine come together.

15

Delibong

Contemporary French

Michelin Guide: Selected | Taste of Busan

3F, 4, Millak-ro 27beon-gil, Suyeong-gu

Original French Cuisine, Defined by House-Made Charcuterie

Behind an unmarked entrance, a French tasting course brimming with the chef's devotion unfolds. Centred on house-made charcuterie, the diverse and distinctive menu highlights the character of each ingredient through skilful pairing. Savour every dish accompanied by the chef's own commentary.

Zero Base

Contemporary Japanese

Michelin Guide: Selected | Taste of Busan

2F, 17, Millak-ro 33beon-gil, Suyeong-gu | +82 70-8803-0318

An Omakase that Dresses

Traditional Japanese Cuisine in Modern Sensibility

This Japanese omakase course brings fresh reinterpretations to Busan's seasonal seafood. From clay pot rice made with grains grown by the chef's father to meticulously selected ingredients, feel the chef's sincerity in every dish — and discover the ever-changing character of the sea.

Songheonjip

Tteokgalbi

Michelin Guide: Bib Gourmand

18, Millak-ro 19beon-gil, Suyeong-gu | +82 51-711-4648

A Tteokgalbi Table that Carries the Taste of Time, the Old Way

A tteokgalbi set composed by a chef who has broadened the spectrum of Busan's Korean cuisine. Thick, juicy patties carrying a deep charcoal aroma are matched with harmonious side dishes and a hearty doenjang stew. Surrender to the warmth of a seasoned hand.

Yakitori BAEKTAN Gwangalli

Grilled Skewers

Taste of Busan

2F, 21, Millak-ro 13beon-gil, Suyeong-gu | +82 507-1441-1498

A Rich Cellar to Complement Fresh Grilled Skewers

Chickens are butchered in-house each morning and used the same day, giving the grilled skewers their depth of flavour. Precisely grilled skewers meet a list of over 50 beverages. A considered tasting, refined through endless study.

18

19

Matsuzaki

Japanese Dining

Michelin Guide: Selected

10, Suyeong-ro 582beon-gil, Suyeong-gu | +82 10-9433-4065

An Authentic Kaiseki Specialist that Deepens Every Pour

An intimate, elegant space adorned with fine tableware and paintings by the chef's mother. From a hassun that captures the aesthetics of the season to a delicate nabe, each course unfolds in graceful harmony with sake. Linger to the very end, where heartfelt hospitality awaits.

20

Daily Lucky

Brunch Cafe

Taste of Busan

7, Suyeong-ro 540beon-gil, Suyeong-gu | +82 507-1330-1707

A Brunch Cafe Built on Wholesome Sourdough

Naturally leavened sourdough, crafted with care from organic and heritage Korean wheat, opens the doors each morning at seven. Pair the sourdough loaves with an array of sandwiches and a warm bowl of soup, alongside a freshly brewed coffee — a gentle way to greet the day.

21

Hanwolgwan

Gomtang

Michelin Guide: Bib Gourmand

10, Gwangan-ro 62beon-gil, Suyeong-gu | +82 51-711-7025

A Refined Bowl of Gomtang, Crafted by Deep Beef Aroma and Personal Taste

Only heifers, carefully raised for the table, are used here, lending the broth a deep yet delicate beef aroma. Tailor the broth and cuts of beef to your liking and savour your own perfect bowl.

22

Vigneto

Wine Bar

Michelin Guide: Selected

55, Suyeong-ro 522beon-gil, Suyeong-gu | +82 10-2981-8078

A Diverse Wine Selection in a Space Shaped by a Chef Couple's Sensibility

An Italian wine bar with a thoughtfully curated lineup of wines by the glass and bottle, alongside an array of digestifs. Classic dishes learned at Italy's ALMA are reimagined in a modern, casual key. Fill your evening with refined pairings in a snug, welcoming setting.

23

611WoodFire

Woodfire Dining

Taste of Busan

2F, 14-1, Hwangnyeongsan-ro, Suyeong-gu | +82 10-6549-0611

A Woodfire Course that Carries the Subtle Scent of Wood and the Pulse of the Seasons

A distinctive tasting menu where seasonal ingredients, kissed by the smoke of charcoal and wood, meet the depth of Korean fish sauces and salted seafood. The chef's woodfire cuisine, infused with the colours of Busan, opens the door to a new gastronomic world. Come and discover the delicate flavours born of open flame.

24

100.1.Pyeongnaeng

Cold Noodles

Michelin Guide: Bib Gourmand | Taste of Busan

29, Namcheonbada-ro 10beon-gil, Suyeong-gu | +82 51-625-5515

Pyongyang Cold Noodle Perfected Through a Journey Across the Country

A Pyongyang-style cold noodle specialist that officially opened after a 100-day trial run of conviction. A broth made with nothing more than meat stock and salt, paired with noodles of 80% buckwheat, reveals the delicate, understated essence of true naengmyeon. Round out the meal with eobokjaengban, handmade dumplings, and other accompaniments.

25

Tokyo Babsang Main Branch

Stir-fried Eel with Rice

Michelin Guide: Bib Gourmand | Taste of Busan
34-6, Namcheonbada-ro, Suyeong-gu | +82 507-1320-1428

A Refined Stir-fried Eel with Rice Served in the Authentic Japanese Tradition

After long years of training at Jubako, a Japanese eel specialist with 240 years of history, the chef presents Tokyo-style unaju and Nagoya-style hitsumabushi. Savour the craftsmanship that lives in the thick, flavourful eel, the umami-laden sauce, and each grain of glossy steamed rice.

26

Bibijae

Bibimbap

Michelin Guide: Bib Gourmand
45, Namcheonbada-ro 10beon-gil, Suyeong-gu | +82 70-8287-1035

An Intriguing Take on the Everyday Bibimbap

Upon the familiar canvas of bibimbap, a diverse cast of ingredients comes together to deliver flavours full of surprise. Every dish can be upgraded to a piping-hot stone bowl, keeping the warmth alive to the very last bite. Pair it with savoury yukjeon and discover the bibimbap that only Bibijae can offer.

27

Eonyang Bulgogi Busanjip

Bulgogi

Michelin Guide: Selected | Taste of Busan
32, Namcheonbada-ro, Suyeong-gu | +82 51-754-1004

A Gwangalli Institution, Eonyang Bulgogi

An Eonyang bulgogi specialist that has bustled with patrons for over 30 years. The kitchen holds firm to 100% Korean beef and home-grown ingredients, offering not only bulgogi but a range of prized special cuts. Unlike the Seoul style, the flavour is less sweet and more nuttily savoury.

Anmok

Dwaejigukbap

Michelin Guide: Bib Gourmand | Taste of Busan
3, Gwangnam-ro 22beon-gil, Suyeong-gu | +82 507-1461-0523

A Dwaejigukbap that Widens the Boundaries of the Bowl

A Dwaejigukbap specialist in a new form. While preserving the signature character of pork and rice soup, it embraces a modern, refined evolution that draws devoted diners. Set aside your preconceptions of gukbap and explore the deep, intriguing essence of the broth itself.

28

L'Essence

Innovative French

Michelin Guide: Selected | Taste of Busan
3F, 17, Gwangnam-ro 22beon-gil, Suyeong-gu | +82 507-1325-7050

An Adventurous French Course Told Through Korean Ingredients

A French restaurant where guests are welcomed by jangajji and house-made fermented liquids. The chef creates distinctive cuisine by incorporating naturally made vinegars and sauces crafted from Korea's seasonal ingredients. Experience a harmonious blend of the familiar and the unfamiliar within an elegant, formal tasting menu.

29

Go-ok

Stir-fried Eel with Rice

Taste of Busan
6, Gwangnam-ro, Suyeong-gu | +82 507-1360-1638

The Beginning of Busan's Hitsumabushi Craze

The stir-fried eel with rice specialist that brought Nagoya-style hitsumabushi into fashion in Busan. Fresh eel, prepared each morning, is carefully grilled over charcoal, and the kitchen closes early once the day's supply runs out — a quiet testament to its devotion to quality. Come and taste a flavour built on deep trust.

30

31

Niurou Mian Guanzi

Taiwanese Beef Noodles

Michelin Guide: Bib Gourmand

25-4, Suyeong-ro 388beon-gil, Suyeong-gu | +82 51-623-0251

Taiwanese Beef Noodles, Found in a Busan Alleyway

A niurou mian specialist that honestly recreates the flavours of Taiwan. Embark on a culinary journey through dishes steeped in local character — from Hongshao Niurou Mian, deeply savoury with braised beef, to Kaohsiung-style Hongshao Niurou Banmian, lightly tossed in a shallow pool of broth.

32

Namcheonmeonga

Buckwheat Noodles

Taste of Busan

14-2, Hwangnyeong-daero 473beon-gil, Suyeong-gu | +82 507-1349-1631

A Bowl of Buckwheat Noodles, Crafted with Sincerity

For wholesome buckwheat noodles, the dough is kneaded and pulled by hand each day. Savour the nutty perilla oil buckwheat noodles on their own, then awaken a new layer of umami with wasabi. Finish with a pour of warm broth to complete the harmony.

33

Alcheon Sundae Gopchang Jeongeol Jeonmunjeom

Sundae Hot Pot

Taste of Busan

88, Yongso-ro 7beon-gil, Nam-gu | +82 51-612-5952

A Hand-made Sundae Hot Pot Simmered with Sincerity

A sundae jeongol specialist where sundae packed with hand-sourced ingredients meets carefully cleaned gopchang in a deeply flavoured broth. Rounding off the hearty pot with fried rice is the essential ritual here, beloved by everyone from university students to seasoned regulars.

34

Jungjaejip

Italian

Taste of Busan

109, Yongso-ro 21beon-gil, Nam-gu | +82 507-1316-1866

An Italian Bistro Defined by Tender, Springy Gnocchi

The signature here is the Mushroom Cream Bacon Gnocchi, a graceful pairing of richly mushroom-laden cream sauce and chewy, supple gnocchi. In a cozy space that feels lifted straight from a European bistro, linger in the lingering glow of a memorable meal.

35

Chowonbokguk Daeyeon Main Branch

Puffer Soup

Taste of Busan

30, Hwangnyeong-daero 492beon-gil, Nam-gu | +82 51-628-3935

Puffer Soup, A Reputation Carried into Its Second Generation

A puffer soup specialist built by a son, the first in Busan to earn the special puffer cooking licence following his father, a Japanese cuisine chef of 50 years. From meticulously prepared top-grade chambok to the clean, light eunbok, discover the essence of pufferfish cuisine refined over decades.

36

Namakzip

Dwaejigomtang

Michelin Guide: Selected

#1068 A, W square, 145, Bunpo-ro, Nam-gu | +82 51-746-4882

Dwaejigomtang that Brings the Bowl's Flavour into a Modern Key

A Dwaejigomtang specialist that reinterprets traditional pork and rice soup with a clear, refined hand, drawing a clean profile from a meat broth lifted with a greater share of vegetable stock. From Dwaejigomtang to meat noodle soup, boiled pork, and grilled pork belly — encounter a varied tasting in a thoroughly modern space.

37

Taehwa Banjeom

Chinese

Taste of Busan

115, Bunpo-ro, Nam-gu | +82 51-611-6799

An Original Chinese Cuisine Where Korea, China and Japan Meet

A distinctive style emerges from the marriage of Korean and Japanese takes on Chinese cuisine. Every dish shines — from palbochae and yangjangpi to Cantonese sweet-and-sour pork in a ketchup-based sauce — but it is the Japanese-style Sichuan mapo tofu that truly reveals the singular charm of the kitchen.

38

Busan Yakkong Milmyeon Igidae Main Branch

Wheat Noodles

Taste of Busan

1F, 80, Dongmyeong-ro 145beon-gil, Nam-gu | +82 51-611-1231

Wholesome Yakkong Wheat Noodles at the Gateway to Igidae

A wheat noodles specialist that layers the nutty depth of yakkong soybeans with a gentle ease of digestion. Noodles crafted from finely ground yakkong (black soybean) and natural brine boast an exceptional softness and chew, while house-made Gijang kelp vinegar lifts the dish with bright umami. Encounter a familiar flavour rendered with quiet, heartfelt depth.

39

Hapcheon Gukbapjip

Dwaejigukbap

Michelin Guide: Bib Gourmand

235, Yongho-ro, Nam-gu | +82 51-628-4898

A Clear, Clean Dwaejigukbap Served with Sea Pineapple Kkakdugi

A Dwaejigukbap specialist whose distinctive toryeom technique draws out unwanted odours and brings the pork's natural richness to the fore. The clean, refined broth carries a deep umami that lingers long after the last spoonful. Enjoy a singular pairing with meongge kkakdugi, perfumed with the scent of the Busan sea.

40

Kim Yu-sun Daeguppoljijim

Daeguppoljijim

Taste of Busan

15, Jinnam-ro, Nam-gu | +82 51-627-4319

A Spicy Daeguppoljijim that Celebrates the Best of the Cod Fish Head

A braised codfish cheek specialist that has carried on its reputation under the name "Chungmu Restaurant." The chewy flesh from the head meets a fiery marinade, piled high alongside bean sprouts for a striking presentation. Add a serving of potato noodles to round out the perfect feast.

41

Miso Oden

Eomuk

Taste of Busan

9, UN pyeonghwa-ro 10beon-gil, Nam-gu | +82 51-902-2710

A Warm, Bustling Oden Bar Once the Sun Goes Down

A modest, intimate oden bar where conversation flows easily, even with strangers seated nearby. The house delicacy is suji, made from carefully trimmed Korean beef tendon, prized for its chewy bite. With a variety of fish cakes and rice cake skewers on offer, settle in and savour the warm, convivial mood.

Ssangdungi Dwaejigukbap Main Branch

Dwaejigukbap

Taste of Busan

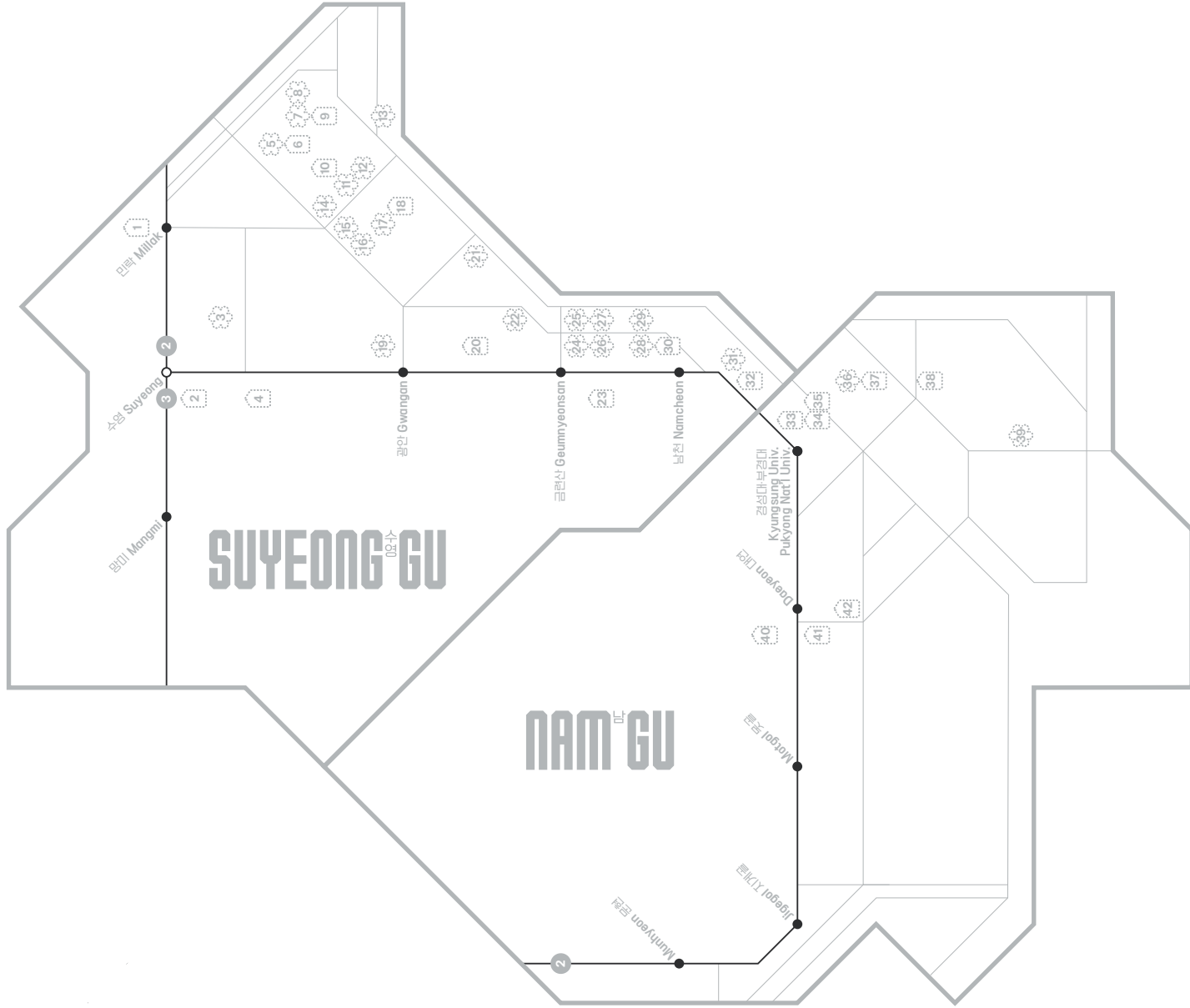
35-1, UN pyeonghwa-ro, Nam-gu | +82 51-628-7021

A Quintessential Busan Dwaejigukbap

Crowned with Pork Jowl Suyuk

One of Busan's most acclaimed names, with long queues at every mealtime. The tender slices of hangjeongsal pair beautifully with the rich, milky broth of the gukbap.

Top it generously with spicy chive salad and tuck into a hearty, satisfying bowl.



CHECK LIST!

나만의 부산 미식 가이드를 완성해보세요!
CREATE YOUR OWN BUSAN GOURMET GUIDE

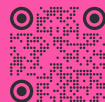
GEUMJEONG^{금정} GU
DONGNAE^{동래} GU
YEONJE^{연제} GU
HAEUNDAE^{해운대} GU
GIJANG^{기장} GUN
BUSANJIN^{부산진} GU
DONG^동 GU
YEONGDO^{영도} GU
SUYEONG^{수영} GU
NAM^남 GU
GANGSEO^{강서} GU
BUK^북 GU
SASANG^{사상} GU
SAHA^{사하} GU
SEO^서 GU
JUNG^중 GU

BUK^북 GU

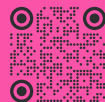
GANGSEO^{강서} GU

나만 알고 싶은
YOU'LL WANT TO
KEEP IT TO
YOURSELF

SASANG^{사상} GU

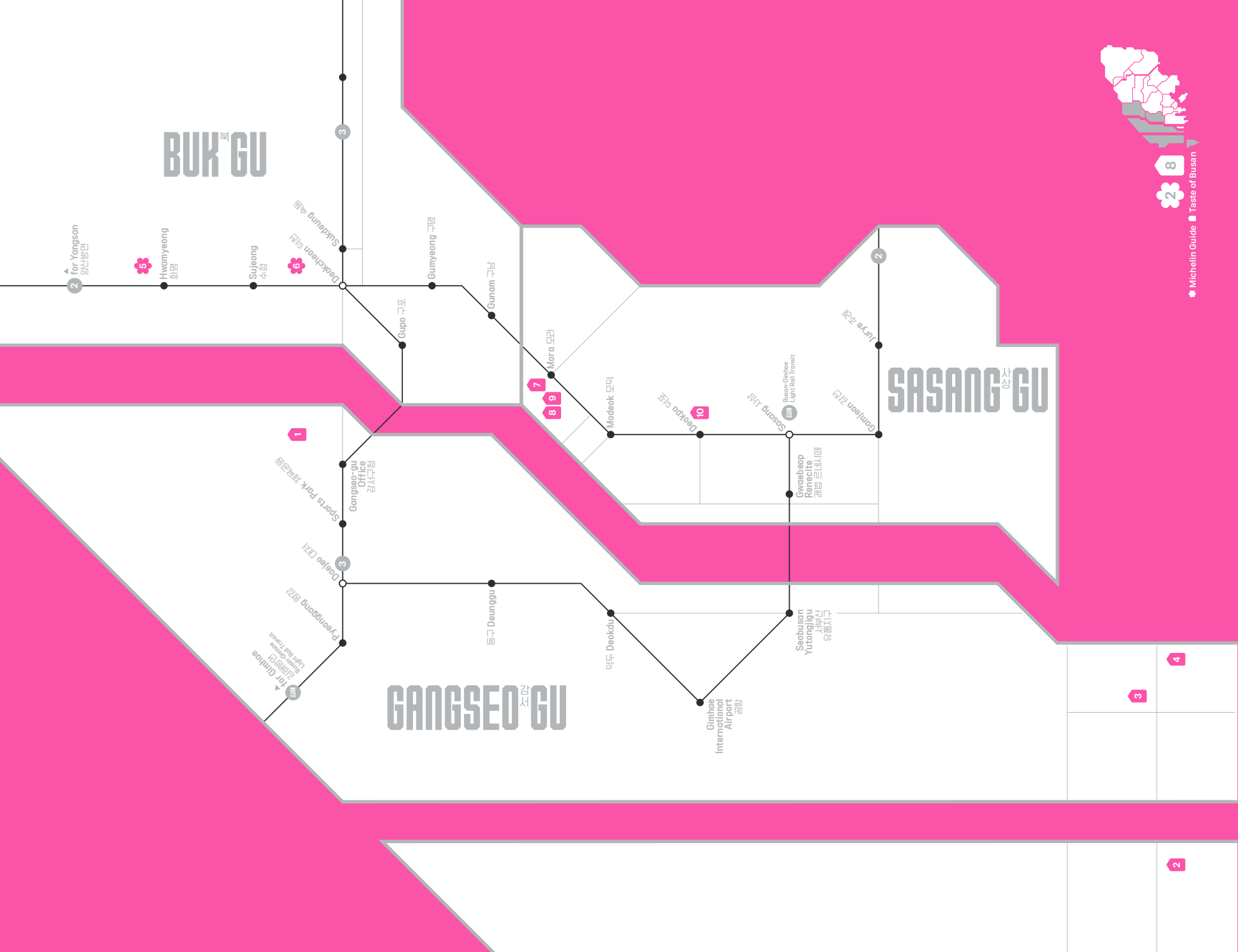


KOR E-book



ENG E-book

5.부산 미식 가이드 | 강서구·북구·사상구
BUSAN GOURMET GUIDE | GANGSEO-GU · BUK-GU · SASANG-GU



북구
BUK GU

서산구
SASANG GU

강서구
GANGSEO GU

2 for Yangsan
양산방향

5

Hwamyeong
화명

3 for Gimhae
김해방향
Busan-Gimhae
Light Rail Transit

Pyeonggang 방향

3 Daegu 방향

강서구청
Gangseo-gu Office
강서구청

1

1 Sports Park 체육공원

수정
Sujeong

6

Deokcheon 덕천

3

Gunmyeong 군명

Gunam 구남

7

8

9

Mora 모라

Madeok 모덕

10

포동리

11

서산역

Busan-Gimhae
Light Rail Transit

Gwaebaeop
Renectte
괘뽕리네치매

신항산
우동산

Serbusan
Yutongligu

2

관천리

2

관천리

김해
국제공항
Gimhae
International
Airport

덕동
Deokdong

대운
Daewon

3

4

2

Michelin Guide Taste of Busan

2 8



▼ **QR.** Click for Online Map | 온라인 지도 바로가기

▲ **Step 1.** Open the cover to check the map | 표지를 펼쳐 지도 확인하기
Step 2. Follow the numbers to explore restaurants | 번호를 따라 맛집 찾아보기 ▶



KOREA MAP
Naver



GLOBAL MAP
Google



GANGSEO^{강서} GU · BUK^북 GU · SASANG^{사상} GU

No.	Restaurant Name	Menu			
1	Shabuniji	Shabu-shabu		●	
2	TOBUK BAKERY	Bakery Cafe		●	
3	BANCO	Wood-fired Pizza		●	
4	Manho Galmi Shabu-shabu	Galmi Clam Shabu-shabu		●	
5	Shunsai Kubo Hwamyeong Branch	Stir-fried Eel with Rice	●	●	
6	Pyeongyangjip	Dumplings	●		
7	Gombo Sikdang	Grilled Korean Beef		●	
8	Hadong Jaecheopguk	Jaecheopguk		●	
9	Halmae Jaecheopguk	Jaecheopguk		●	
10	Haemul Wangchang Kalguksu	Seafood Noodle Soup		●	

1

Shabuniji

Shabu-shabu

Taste of Busan

36, Gonghang-ro 1347beon-gil, Gangseo-gu | +82 507-1310-2671

Shabu-Shabu in a Century-Old Japanese Heritage House

This shabu-shabu restaurant reimagines a nearly century-old colonial-era house with the mood of a Japanese ryokan. Choose from a variety of broths, 1++ grade Korean beef, and unlimited vegetables. Refined landscaping and a distinctive dining experience come together to create a truly special moment.

2

TOBUK BAKERY

Bakery Cafe

Taste of Busan

526-1, Nakdongnam-ro, Gangseo-gu | +82 507-1371-0250

A Master Baker's Bread in an Elegant Hanok Setting

This large-scale bakery cafe showcases the refined craft of master baker Kim Deok-gyu. Explore a diverse array of baked goods shaped by meticulous hands. The spacious hanok, where the four seasons drift by, is the perfect place to unwind with a leisurely cup.

BANCO

Wood-fired Pizza

Taste of Busan

51, Saejinmok-gil, Gangseo-gu | +82 51-271-2068

An Eye-Catching Space with Crispy-Outside, Chewy-Inside Wood-Fired Pizza

Inside a uniquely shaped building reminiscent of a wood-fired oven itself, freshly baked pizzas and pastas are served. Fresh ingredients meet inventive recipes for a flavour that is rich yet clean. Discover the charm of two standout pizzas — one highlighting truffle, the other blue cheese.

3

Manho Galmi Shabu-shabu

Galmi Clam Shabu-shabu

Taste of Busan

2F, 602, Renault samsung-daero, Gangseo-gu | +82 51-271-4389

Sweet Galmi Clams, Where River Meets Sea

Galmi clams — named after their resemblance to a seagull's beak — are a speciality of Myeongji, Busan. This restaurant presents them in a variety of ways, including shabu-shabu, suyuk, and grilled. The shabu-shabu, famed for its exceptional broth, and the suyuk are particular highlights — experience them for yourself.

4

5

Shunsai Kubo Hwamyeong Branch

Stir-fried Eel with Rice

Michelin Guide: Bib Gourmand | Taste of Busan
17, Yangdal-ro 4beon-gil, Buk-gu | +82 51-365-2959

Nagoya-Style Stir-fried Eel with Rice, Imbued with Artisan Spirit

Trained in Japan, the chef presents hitsumabushi prepared the traditional way — live Japanese eels carefully brushed with a special sauce and grilled to perfection, delivering unwavering flavour and quality. A children's menu ensures a complete dining experience for the whole family.

6

Pyeongyangjip

Dumplings

Michelin Guide: Bib Gourmand
21, Geumgok-daero 20beon-gil, Buk-gu | +82 51-331-5455

North Korean-Style Dumpling and Mung Bean Pancake, Crafted with Heartfelt Care

Silky, thin wrappers filled generously with ingredients, paired with a clear broth made from beef brisket and shank — the combination delivers a clean, gentle flavour. Savour the crispy mung bean cake, milled on a millstone, alongside a warm bowl of dumpling soup, and feel the genuine warmth in every bite.

7

Gombo Sikdang

Grilled Korean Beef

Taste of Busan
1564, Nakdong-daero, Sasang-gu | +82 51-304-7733

Half a Century Proving the True Worth of Korean Beef

Since 1975, this Korean beef restaurant has exclusively selected the finest cows. Dedicated to bringing out the natural texture and nutty richness beyond mere tenderness, over 50 years of deep pride and expertise speak for themselves.

8

Hadong Jaecheopguk

Jaecheopguk

Taste of Busan
33, Nakdong-daero 1518beon-gil, Sasang-gu | +82 51-301-7200

A Hearty, Wholesome Bowl of Jaecheopguk

This jaecheopguk restaurant stands out for using only marsh clams from the Seomjin River. After repeated rounds of sand-purging and rinsing, the clear broth is simmered with care. Alongside raw and steamed marsh clams — perfected through years of research — enjoy a nourishing meal in every sense.

9

Halmae Jaecheopguk

Jaecheopguk

Taste of Busan

20-15, Nakdong-daero 1530beon-gil, Sasang-gu | +82 51-301-7069

Marsh Clams Through Time, Along the Nakdong River

Among the jaecheopguk restaurants lining the Nakdong River, this one has stood with deep-rooted mastery for over 30 years. Bibimbap loaded with savoury doenjang and generous marsh clams, paired with a refreshing bowl of jaecheopguk, offers another delicious way to enjoy this spot. Come and take in a warm, heartfelt spread.

10

Haemul Wangchang Kalguksu

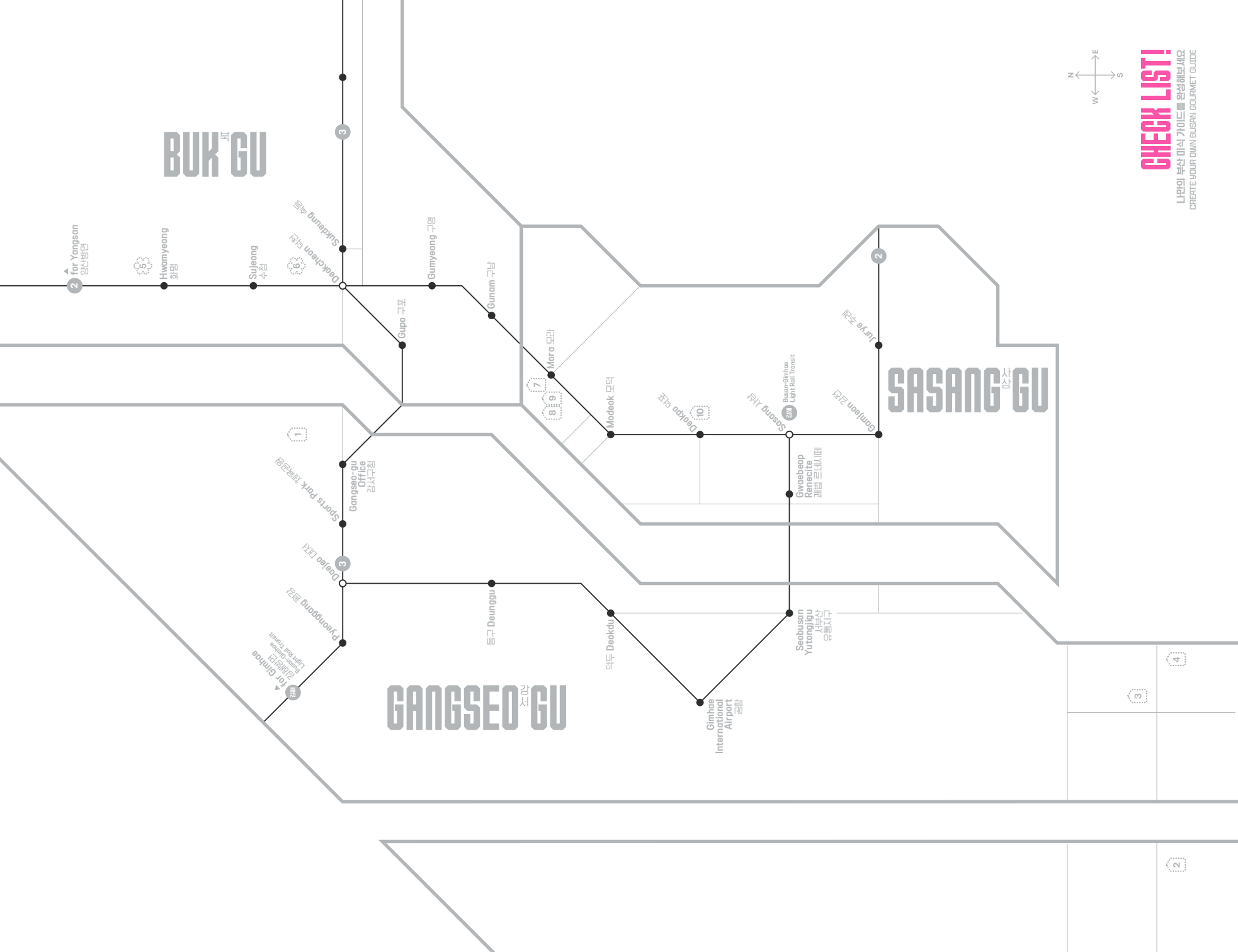
Seafood Noodle Soup

Taste of Busan

316, Sasang-ro, Sasang-gu | +82 507-1357-2579

Seafood Noodle Soup, True to Its Name

Fresh shellfish sourced daily from Goheung, Jeolla-do, meets hand-kneaded and aged house-made noodles. The haemultang-style approach — enjoying the fresh seafood first, then finishing with chewy noodles added to the broth — is a charm unique to this spot.

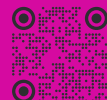
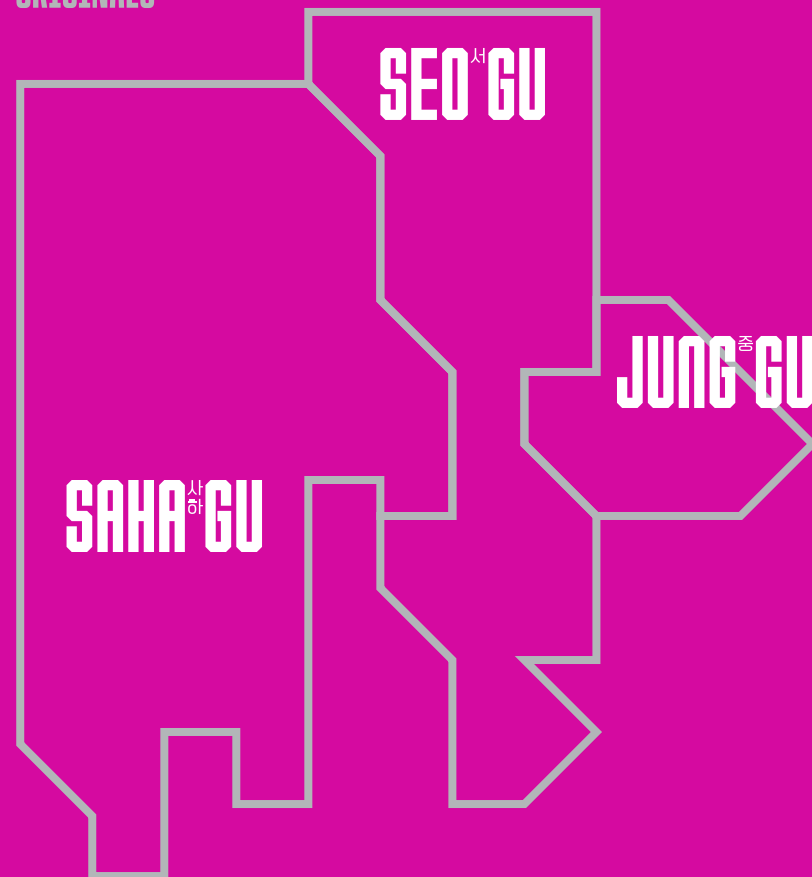


CHECK LIST!

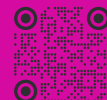
나만의 부산 미식 가이드 작성해보세요
CREATE YOUR OWN BUSAN GOURMET GUIDE

GEUMJEONG^{금정} GU
DONGNAE^{동래} GU
YEONJE^{연제} GU
HAEUNDAE^{해운대} GU
GIJANG^{기장} GUN
BUSANJIN^{부산진} GU
DONG^동 GU
YEONGDO^{영도} GU
SUYEONG^{수영} GU
NAM^남 GU
GANGSEO^{강서} GU
BUK^북 GU
SASANG^{사상} GU
SAHA^{사하} GU
SEO^서 GU
JUNG^중 GU

변치 않는
오리지널
UNCHANGING
ORIGINALS

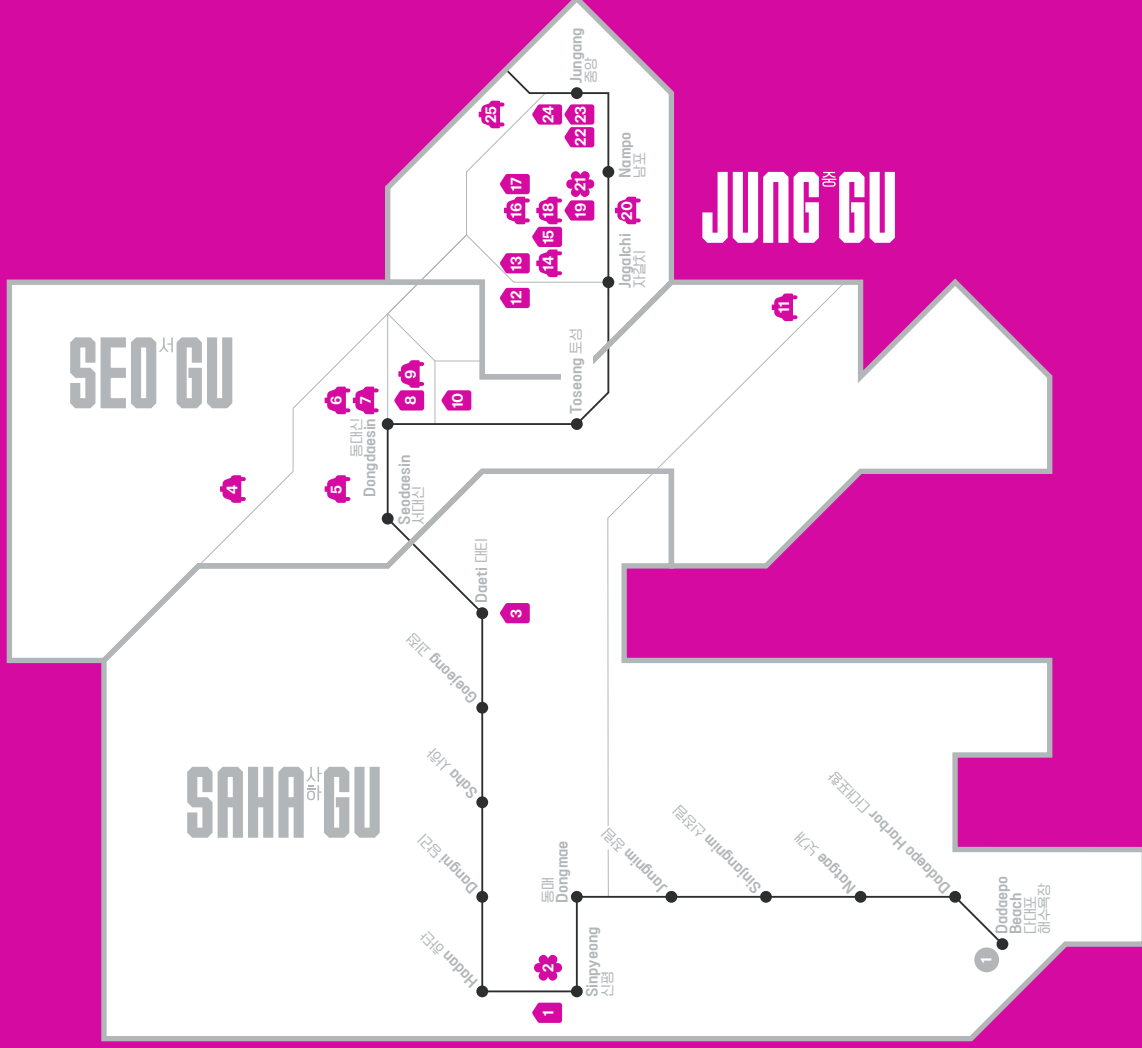


KOR E-book



ENG E-book

6.부산 미식 가이드 | 사하구·서구·중구
BUSAN GOURMET GUIDE | SAHA-GU · SEO-GU · JUNG-GU

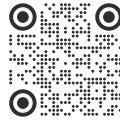


▼ **QR.** Click for Online Map | 온라인 지도 바로가기

▲ **Step 1.** Open the cover to check the map | 표지를 펼쳐 지도 확인하기
Step 2. Follow the numbers to explore restaurants | 번호를 따라 맛집 찾아보기 ▶



KOREA MAP
Naver



GLOBAL MAP
Google



SAHA^{사하} GU · SEO^서 GU · JUNG^중 GU

No.	Restaurant Name	Menu			
1	Yeongjin Dwaejigukbap Main Branch	Dwaejigukbap		●	
2	Jeongjitgan Sinpyeong Main Branch	Dwaejigukbap	●		
3	Daetimulkkong	Braised Spicy Monkfish		●	
4	Kkotmaeul Jirisan Eotang	Fish Soup			●
5	Golmok Son Kalguksu	Noodle Soup			●
6	Yeongnam Naengmyeon Milmyeon	Wheat Noodles & Cold Noodles			●
7	Heuksando Hoetjip	Live Raw Fish			●
8	Yennal Omakjip	Grilled Beef Tripe & Intestines		●	●
9	Manna Gisa Sikdang	Cod Soup			●
10	Wonjo 18beon Wandang	Wonton Soup		●	
11	Wang Milmyeon Naengmyeon Main Branch	Wheat Noodles			●
12	Mulkkong Sikdang	Braised Spicy Monkfish		●	●
13	DONGSAMJUNG	Brunch & Dining		●	
14	Wonjo Ilmi Gisa Sikdang	Seonjigukbap			●
15	Chef Gon	Contemporary		●	
16	Dolgorae Sundubu	Sundubujjigae			●
17	Lee Jae-mo Pizza Main Branch	Pizza		●	●
18	Gaemijip Main Branch	Nakgopsae			●
19	Samsong Chobap Busan Nampo Main Branch	Japanese		●	
20	Makdungine Yanggopchang	Grilled Beef Tripe & Intestines			●
21	1969 Buwondong Kalguksu Nampo Main Branch	Noodle Soup	●	●	
22	Bonchamchi	Sliced Raw Tuna		●	
23	Pyeonuibang	Dumplings		●	
24	Seokgisidae Main Branch	Dumplings		●	
25	Halmae Bokguk	Puffer Soup			●

1

Yeongjin Dwaejigukbap Main Branch

Dwaejigukbap

Taste of Busan

39, Hasinbeonyeong-ro 157beon-gil, Saha-gu | +82 51-206-3820

A Quintessential Busan Dwaejigukbap Worth the Queue

One of Busan's most celebrated Dwaejigukbap restaurants, always buzzing with diners. The clean, light broth — with all traces of off-flavour removed — is easy for anyone to enjoy. The suyuk baekban, served with tofu and stir-fried kimchi, is the best way to experience the flagship's authentic taste.

2

Jeongjitgan Sinpyeong Main Branch

Dwaejigukbap

Michelin Guide: Bib Gourmand

6, Bibong-ro, Saha-gu | +82 51-293-2900

The Warmth of a Kitchen, Any Time of Day — 24-Hour Dwaejigukbap

Named after the Gyeongsang dialect word for "kitchen," this restaurant serves warm Busan-style Dwaejigukbap in a comfortable setting. The milky broth, carefully simmered daily, is exceptionally clean and savoury. Along with pork slices made from hangjeongsal and buckwheat noodles, everything is available around the clock.

3

Daetimulkkong

Braised Spicy Monkfish

Taste of Busan

15, Nakdong-daero 135beonan-gil, Saha-gu | +82 51-203-4425

Braised Spicy Monkfish that the Neighbours Seek Out First

Set in a cosy renovated house, the space is filled with nostalgic touches that stir fond memories for older generations. With reasonable prices and generous portions, this agwi-jjim (braised spicy monkfish) has won the affection of local residents for years. Come and enjoy a warm, heartfelt spread.

Kkotmaeul Jirisan Eotang

Fish Soup

Taxchelin

29, Eomgwangsan-ro, Seo-gu | +82 507-1382-0992

A Hearty Fish Soup that Fills You with Energy

The eotang, simmered with freshwater fish from Jirisan's pristine waters, can be enjoyed with your choice of noodles, sujebi, or rice. Cooked to order, the chewy noodles and the refreshing, spicy broth wash away fatigue in an instant. Revitalise yourself with a bowl of warmth.

Golmok Son Kalguksu

Noodle Soup

Taxchelin

98, Daeyeong-ro 45beon-gil, Seo-gu | +82 51-242-0306

A Bowl of Kalguksu, Steeped in Time and Warmth

This noodle soup restaurant in Daesin-dong has been loved by locals for years. The soft yet chewy hand-cut noodles and savoury broth carry the warmth of a seasoned touch. Add chopped cheongyang chilli (Korean hot pepper) to taste and experience the refreshing, true flavour of Busan's local scene.

Yeongnam Naengmyeon Milmyeon

Wheat Noodles & Cold Noodles

Taxchelin

7, Bosu-daero 201beon-gil, Seo-gu | +82 51-243-9963

The Reputation of Busan Wheat Noodle, Proven by Time

This iconic milmyeon and naengmyeon restaurant has held its place for over 30 years. The noodles are thinner than most, yet boast a distinctively chewy texture reminiscent of glass noodles and jjolmyeon combined. Experience the mastery behind the clean mul-milmyeon and the sweet-spicy bibim-milmyeon for yourself.



Heuksando Hoetjip

Live Raw Fish

Taxchelin

20, Daeyeong-ro 85beon-gil, Seo-gu | +82 507-1306-4916

The Quintessential Local Raw Fish House — Generous and Great Value

Always lively, this restaurant carves live fish into thick, hearty slices for a satisfying chew. With seasonal wild-caught raw fish also on offer, it draws a steady stream of locals. The Busan-style maeuntang, simmered with sancho pepper and bangaip herb, is a hidden gem — enjoy it for a filling finish.



Yennal Omakjip

Grilled Beef Tripe & Intestines

Taste of Busan | Taxchelin

14, Gudeok-ro 274beon-gil, Seo-gu | +82 51-243-6973

Busan's Oldest Charcoal-Grilled Beef Tripe, Rich with Smoky Aroma

A living history of charcoal-grilled beef tripe in Busan since 1958. The intestines are tender and free of any off-flavour, while house-made traditional jang, pickled vegetables, and seasoned greens come together in perfect harmony. Discover the deep flavour preserved over decades.



Manna Gisa Sikdang

Cod Soup

Taxchelin

58, Daeyeong-ro 74beon-gil, Seo-gu | +82 51-244-2518

A Cod Soup Cherished by Taxi Drivers for 30 Years

A gisa-sikdang where taxi drivers never stop coming, the rich broth and generous chunks of cod offer a refreshing, restorative bowl. Each diner gets their own individual pot to season to taste, and the local trick of adding fish cake is a hidden treat unique to this spot.

Wonjo 18beon Wandang

Wonton Soup

Taste of Busan

6, Gudeok-ro 238beon-gil, Seo-gu | +82 51-256-3391

The Original of All Originals — Where Busan's Wonton Soup Began

The birthplace of Busan's wandang, passed down through three generations since 1947. The first-generation founder brought the craft from Japan and adapted it to the Korean palate. Delicate, thin wrappers filled with meat and vegetables yield a signature soft texture. Experience the original wandang for yourself.



Wang Milmyeon Naengmyeon Main Branch

Wheat Noodles

Taxchelin

2F, Fresco, 122-1, Chungmu-daero, Seo-gu | +82 51-245-3087

A Perfect Pairing of Wheat Noodle and Handmade Pork Cutlet, Proven over 30 Years

A milmyeon restaurant with 30 years of tradition that beckons every summer without fail. The combination of chewy noodles in a deep broth alongside crispy handmade pork cutlet is outstanding. At the main branch near Songdo Beach, enjoy the delightful contrast of cool noodles and warm pork cutlet.



12

**Mulkkong Sikdang****Braised Spicy Monkfish**

Taste of Busan | Taxchelin

3, Heukgyo-ro 59beon-gil, Jung-gu | +82 51-257-3230

**60 Years of Braised Spicy Monkfish,
Made Exclusively with Fresh Monkfish**

For three generations, this monkfish restaurant has insisted on using only fresh, Korean-caught monkfish for its jjim (steamed dishes), suyuk (boiled fish), and tang (soup). The fresh ingredients produce a mild, clean flavour without overpowering spice. Savour the deeply honed taste of a time-honoured establishment.

13

DONGSAMJUNG**Brunch & Dining**

Taste of Busan

3-1, Heukgyo-ro 46beon-gil, Jung-gu | +82 51-710-8343

Italian Brunch & Dining, Filled with Seasonal Ingredients

A once-beloved Korean bar has returned as a space spanning daytime brunch to evening dining. Discover creative dishes that blend authentic Italian cooking honed abroad with Korea's seasonal ingredients.

14

Wonjo Ilmi Gisa Sikdang**Seonjigukbap**

Taxchelin

16-1, Heukgyo-ro, Jung-gu | +82 507-1384-4442

A Warm and Honest Bowl of Seonjigukbap, 24 Hours a Day

Quality ingredients are sourced daily from the traditional market to prepare heartfelt dishes at affordable prices. From the restorative seonjigukbap that soothes the stomach to the neatly prepared bibimbap, feel the warmth and generosity of Busan at this welcoming spot.

Chef Gon**Contemporary**

Taste of Busan

1F, 12, Junggu-ro 23beon-gil, Jung-gu | +82 507-1371-6607

Contemporary Dining Where Jagalchi's Seasons Meet Precision

This contemporary dining experience reveals the seasoned mastery of a hotel-trained chef. Operating on a strict reservation-only basis, the restaurant sources ingredients each morning directly from Jagalchi Market to create something truly special. An invitation into a world of gastronomy crafted from Busan's seafood.

15

Dolgorae Sundubu**Sundubujjigae**

Taxchelin

15, Junggu-ro 40beon-gil, Jung-gu | +82 51-246-1825

A Nampodong Icon — Sundubujjigae of Nostalgic Memories

A beloved old establishment steeped in the nostalgia of Busan locals, preserving its rustic, homemade touch since 1982. Enjoy the spicy, savoury Sundubujjigae with its distinctive umami, paired with crisp fresh kimchi made every morning — all at a reasonable price.

16

Lee Jae-mo Pizza Main Branch**Pizza**

Taste of Busan | Taxchelin

31, Gwangbokjungang-ro, Jung-gu | +82 51-255-9494

Another Busan Landmark — Lee Jae-mo Pizza

This iconic pizza restaurant has been a Busan institution since it opened in Gwangbok-dong in 1992. With a flavour that transcends generations, it has long been cherished by locals and tourists alike, earning its place as a true taste of Busan. Discover the charm of a spot that carries the history of Busan pizza.

17

18

Gaemijip Main Branch**Nakgopsae**

Taxchelin

21-1, Junggu-ro 30beon-gil, Jung-gu | +82 51-246-3186

Busan's Nakgopsae, Born in Gukje Market

The original nakgopsae restaurant, open since 1972, is where this iconic Busan dish got its name — a new combination built on Busan-style stir-fried octopus. Now run by the founder's son, the tradition lives on. Top a bowl of rice with spicy octopus (nak), gopchang (gop), and shrimp (sae), then mix it all together with chives and seaweed flakes.

19

Samsung Chobap Busan Nampo Main Branch**Japanese**

Taste of Busan

13, Gwangbok-ro 55beon-gil, Jung-gu | +82 51-245-7870

Busan's Iconic Sushi, Upholding a Long-Standing Reputation

This Japanese restaurant carries on the value of tradition through over 65 years of deep history. From gimhap sushi (futomaki) prepared by strict principle to house-made buckwheat noodles sauce, and pufferfish sashimi using only Chambok (a Korean indigenous species of pufferfish) — savour the uncompromising taste of the original.

20

Makdungine Yanggopchang**Grilled Beef Tripe & Intestines**

Taxchelin

1F, 5-20, Jagalchi-ro 59beon-gil, Jung-gu | +82 507-1376-6006

The Pride of Nampodong Gopchang, Felt in Every Bite

Standing out among Nampodong's many gopchang restaurants, this specialist grills fresh intestines with seasoned skill — crispy on the outside, chewy on the inside. Finish with savoury fried rice to complete the perfect course.

21

1969 Buwondong Kalguksu Nampo Main Branch**Noodle Soup**

Michelin Guide: Selected | Taste of Busan

3, Gudeok-ro 22beon-gil, Jung-gu | +82 507-1477-9925

**Daily-limited Noodle Soup,
Defined by the Day's Freshest Catch**

This noodle soup restaurant sources ingredients at the morning auction and serves until supplies last. House-made noodles with a firm, chewy texture are paired with a clear, deeply savoury broth crafted from seafood and vegetables. Seasonally selected oysters, mussels, and scallops make each bowl an outstanding combination.

22

Bonchamchi**Sliced Raw Tuna**

Taste of Busan

1F, 9, Jungang-daero 81beon-gil, Jung-gu | +82 51-463-3737

A Master's Exacting Standards — Lee Jeong-tae's Bonchamchi

This tuna restaurant is run by Lee Jeong-tae, a recognised master of culinary arts. With a strict principle of selecting the finest tuna each morning and selling out the same day, it draws tuna enthusiasts from across the country. Savour the flavour of premium ingredients, pushed to their absolute best.

23

Pyeonuibang**Dumplings**

Taste of Busan

1F, 64-1, Haegwan-ro, Jung-gu | +82 51-256-2121

Secret-Recipe Dumplings, Passed Down for Three Generations

This Chinese-style dumpling specialist, having built its reputation in Daesin-dong, Seo-gu, has relocated to Jungang-dong, Jung-gu, carrying on the same beloved flavours. The samseon mandu, limited to just 40 portions a day, is cooked to order and bursts with rich juices — phone reservation is a must. Come and experience the mastery for yourself.

24

Seokgisidae Main Branch

Dumplings

Taste of Busan

75-1, Donggwang-gil, Jung-gu | +82 10-2334-0358

A Solid Pairing of Dumplings and Ohyang-jangnyuk, Forged by Time

This Chinese-style dumpling restaurant has held its ground in Donggwang-dong since 1987. The crispy, juice-filled fried dumplings alongside fragrant ohyang-jangnyuk drizzled with aromatic sauce create a combination that enriches every bite. Always buzzing with regulars, enjoy it all at a reasonable price.

25

Halmae Bokguk

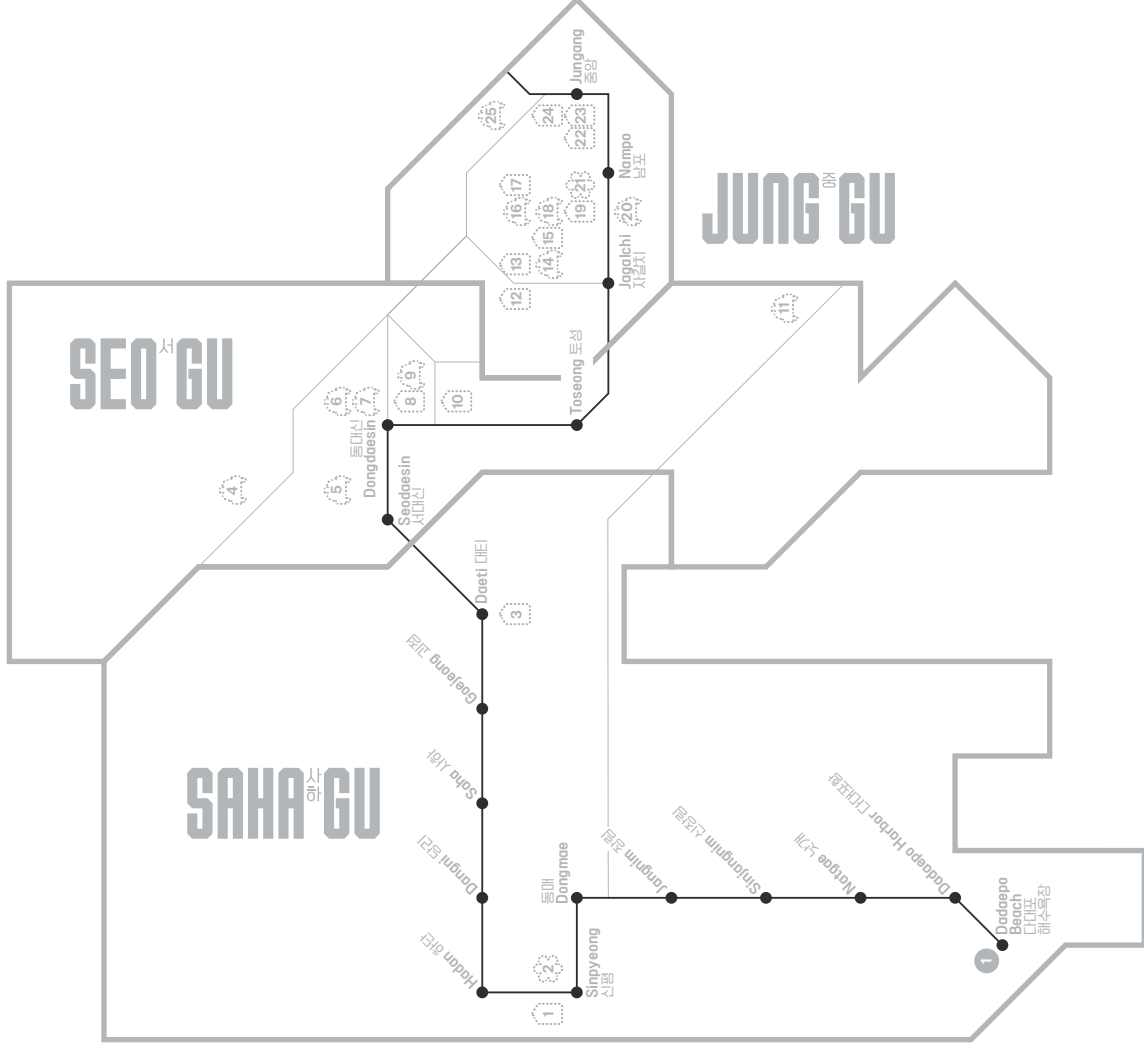
Puffer Soup

Taxchelin

225-1, Daeyeong-ro, Jung-gu | +82 51-462-6312

A Puffer Soup Specialist that Has Stood in One Spot for Decades

Simmered by the skilled hands of a pufferfish expert, the rich broth and tender flesh are paired with crunchy bean sprouts and fragrant minari — the definitive hangover cure. Early in the morning, enjoy a steaming bowl prepared with the same care as if serving one's own family.



CHECK LIST!

나만의 부산 미식 710 드림 완성해 보세요.
CREATE YOUR OWN BUSAN GOURMET GUIDE

BUSAN GOURMET GUIDE

부산 미식 가이드



부산광역시 관광마이스산업과

(47545) 부산광역시 연제구 중앙대로 1001(연산동)

본 지도에 수록된 내용은 미쉐린 가이드('26년), 부산의 맛('26년),
택슬랭('25년)을 기준으로 작성되었습니다.

업소별 운영 상황에 따라 정보 변경 및 휴·폐업이 있을 수 있습니다.

Busan Metropolitan City

Tourism and MICE Industry Division

1001, Jungang-daero, Yeonje-gu, Busan, Republic of Korea 47545

The information included in this guide is based on the Michelin Guide (2026),
Taste of Busan (2026), and Taxchelin (2025). Information herein is subject
to change, and establishments may open or close depending on their
operational status.

BUSAN GOURMET GUIDE

부산 미식 가이드



부산광역시
BUSAN METROPOLITAN CITY