

Incheon, perfect for food tour!

Eat Incheon



Experience special taste

EXPLORE INCHEON



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* The places have been selected based on the data of the Association of Korea Travel Writers and the Korea Tourism Data Lab and among model restaurants and good restaurants designated by corresponding city government.

Fabulous Incheon

Incheon, a city that has kept various tastes and flavors

The dishes of Incheon combine the sea, land, and various cultures.

They are prepared with sincerity and plenty of things that have been born and grown in the mountains, fields, seas, and tidal flats.

The taste of such dishes contains long history and culture, long memories, and special stories. For that, Incheon is full of old restaurants with history and traditions, various seafood restaurants, restaurants that cook with local special products, and places where you can feel at home.

Then we should enjoy these dishes in Incheon. Let's begin the culinary tour of Incheon, where you can enjoy the original taste and flavor of ingredients.



Check it out!

For each location, we have included an easy-to-recognize information icon.



Seafood



Meat



Soup



Grill



Noodles

* The content of this booklet was last updated in August 2022.
Please ask the store about any changes afterward.

Let's begin the smart tour of Incheon



It is an app that allows you to travel to Incheon more easily, conveniently, and smartly. You can enjoy distinct experiences and convenient services such as customized travel recommendations, transportation reservations, restaurant/cafe discount coupons, and AR/VR history experiences.

How to download the app

Search 'Incheon Easy' in Google Play Store or Apple App Store



Audio guide
Your own travel guide, full of stories



Ai travel recommendations
Recommend itinerary according to your preference



Transportation reservation
Reservation and payment for Incheon City Tour, Wolmi Sea Train, etc.



Mobile coupon
Discount coupon for restaurants/cafes in Incheon



AR/VR Time travel
Experience the open port area using AR/VR



NFC payment
Convenient mobile payment service



Luggage storage service
Luggage storage at the nearest store



1330 Tour information
Multilingual chat service for tour information



Helpful information to know before leaving for Incheon. Services to make the Incheon tour easier and more colorful.



This free pass allows you to freely visit Incheon's major tourist attractions for 48 hours. Real-time mobile ticketing and reservation functions enable convenient entry, and you can check facilities that are open from the ones nearest you.

Get a pass

Search for 'Incheon Tour Pass' on portal sites such as Naver, Daum, and Google



- + Full Pass :** The pass that allows you to visit Incheon's major tourist attractions freely for 48 hours and receive discounts at nearby cafes and restaurants
- + Single Pass :** The pass that gives free admission to one tourist attraction with a discount at nearby cafes and restaurants

STEP 1. [Purchase]

Complete payment for the pass (Check contact information)

STEP 2. [Receive Mobile Pass]

The pass is sent to KakaoTalk (chat app) (different by purchase channel)

STEP 3. [Use]

Present your mobile pass at tourist attractions and places where you use the coupon



CUSTOMER CENTER ☎ 1522-2089

- * Hours: Open all year round, 9:00-18:00 (Lunch Time 12:00-13:00)
- * Kakao Talk Customer Service is available 24 hours a day.
- * Interactive and premium facilities may change depending on operating conditions. (Check operating programs and admission hours in advance)

Special delicacies of Incheon

Kalguksu (Noodle Soup)



Deep taste of rich seafood broth

Gorae haemul kalguksu

This restaurant is famous for the chef who worked as a general manager of a hotel restaurant for over 20 years. The deep flavor of the broth prepared with fresh seafood such as white clams, blue crabs, scallops, and Manila clams for over two hours is really impressive. The thick and sticky noodles are so chewy that you can feel the resilience. You can enjoy it depending on your preference, but it would be great to have it with fresh kimchi and diced radish kimchi. The soup tastes more refreshing if you add chopped hot pepper available at the Self Bar.

- 📍 #101-107, 1F, Yeongjong City Plaza, 43, Eunhasu-ro, Jung-gu, Incheon
- 🕒 Open Daily 10:00-21:00
- 💰 Noodle Soup with Clams and Seafood 12,000 won, Clam Hot Pot Set (Two Servings) 39,000 won
- ☎ 032-752-2016

A healthy tonic full of mushroom flavor

Manisan dangol sikdang

It has been open for two generations since 1970 and is certified as a 'heritage store.' Salted shrimp and short rib soup is prepared by boiling pork ribs, which are prepared with Artemisia herb, with various vegetables, mushrooms, and bean curd. It is a folk dish derived from the food offered to the king. He moved the capital to Ganghwado Island to avoid the Mongol invasion at the end of the Goryeo Dynasty. The clear broth seasoned with salted shrimp is in harmony with the original taste of the ingredients. Thanks to the medicinal soup, it is perfect as a nutritional supplement for the hot summer.

- 📍 678, Manisan-ro, Hwado-myeon, Ganghwa-gun, Incheon
- 🕒 Weekdays 11:30-19:00, Weekends 9:00-19:30
- 💰 Spareribs Stew with Pickled Shrimp (Two Servings) 45,000 won, Mushroom Hot Pot with Medicinal Herbs (Two Servings) 50,000 won
- ☎ 032-937-1131

Jeotguk galbi (Salted shrimp and short rib soup)



Jjajangmyeon (Black bean noodles)



A special taste beyond the taste you know

Geummundo jjajangmyeon

In Geummundo Island, there is a dish called 'Ganghwa Sok Norang Gan Jjajang (Noodles in Thick Black Bean Sauce and Ganghwa Sweet Potato)' topped with julienned sweet potato. The thick meat and the crispiness of the julienned sweet potato fries on the black bean sauce, the standard of sweet-salty taste, preserves the taste and texture. In addition, 'Ganghwa Sunmu Tangsuyuk (Sweet and Sour Pork with Ganghwa Turnip)' is served with julienned turnips on top of deep-fried pork in sweet rice batter with sweet and sour sauce. With the addition of the citron sauce, you can enjoy the sweet and sour taste filling your mouth. This is the true taste of authentic Chinese cuisine that has been passed down for more than 30 years.

- 📍 #213, 2F, 43, Jungang-ro, Ganghwa-eup, Ganghwa-gun, Incheon (2F, Ganghwa Terminal)
- 🕒 Tuesday-Sunday 9:30-15:00 (Closed on Mondays)
- 💰 Noodles in Thick Black Bean Sauce and Ganghwa Sweet Potato 10,000 won, Sweet and Sour Pork with Ganghwa Turnip 20,000 won
- ☎ 0507-1370-0833

Original taste of a savory and rich dish

Seonchangjip jangeo gui

It is the first grilled eel restaurant, opened in Ganghwa in 1979.

The eels, grilled once before being served, are 100% homegrown. They are so firm that it is difficult to cut them with scissors. You have to cut it into large pieces, looking as if you did not want to bother cutting, to keep the good oil of the eel inside. The eels, looking quite firm even at a glance, are incredibly chewy and present an excellent texture. The taste of grilled tidal flat eel, offered for 43 years, maintains its simple flavor without greasiness until the end.

- 📍 1199, Haeandong-ro, Seonwon-myeon, Ganghwa-gun, Incheon
- 🕒 Weekdays 11:00-21:00, Weekends 10:30-21:00 (Closed on the Second Tuesday)
- 💰 Ganghwa Tidalfat Eel (1KG) 120,000 won, Freshwater Eel (1KG) 100,000 won
- ☎ 032-932-7628

Jangeo gui (Grilled eel)



Meat flavor and juice combined with oak wood charcoal

Ganghwa seom yakssuk hanu

It sells high-quality Korean beef, rich in unsaturated fatty acids, as it grew on wormwood. You can enjoy it in the room or in the restaurant. The juice bursts out from the soft, bright red Korean beef as soon as it enters your mouth. Soft and tender Korean beef is savory, and it melts moistly. Beef tartare bibimbap, a great combination of fresh vegetables and raw Korean beef, as well as short rib soup, prepared with filled with meat, are also delicious. The beef rib soup filled with meat is also authentic.



 **Yakssuk hanu**
(Wormwood Korean beef)

- 📍 32, Seonwonsaji-ro, Seonwon-myeon, Ganghwa-gun, Incheon
- 🕒 Open Daily 10:40-21:00 (Break Time: 14:00-16:30)
- 💰 Wormwood Special 140,000 won, Assorted Korean Beef 36,000 won
- ☎ 032-934-1212

Naengmyeon (Cold noodles)



Authentic taste of cold noodles, cool and light broth

Ilmi Hwapyeong-dong naengmyeon

It is a representative cold noodle restaurant with 16 years of tradition located on Hwapyeong-dong Naengmyeon Street. The combination of firm, chewy noodles, spicy sauce, and excellent broth is impressive. Galbi dumplings, chive dumplings, and kimchi dumplings, which are fully stuffed and give off different charms, perfectly match cold noodles. "Watermelon Cold Noodles," which uses a watermelon half as a bowl, and "Cold Noodle Watermelon," which contains watermelon inside, are famous from June to August.

- 📍 18, Hwapyeong-ro, Dong-gu, Incheon
- 🕒 Open Daily 10:00-21:00
- 💰 Cold Noodle Soup 7,000 won, Spicy Cold Noodles 7,000 won, Watermelon Cold Noodles 19,000 won
- ☎ 032-772-0040

Taste of sincerity and stubbornness continued for three generations

Samdae Incheon gejang

This crab restaurant has opened for 60 years for three generations since 1962. Neat side dishes and table settings increase the appetite. The secret recipe made with seed soy sauce is neither salty nor fishy. It preserves the original taste of soy sauce marinated crab. Spicy marinated crab prepared by seasoning male crabs with red pepper powder they ground in the store is a spicy delight. The restaurant provides an enjoyable experience thanks to their stubbornness for using only homegrown ingredients, including the special A-grade Yeonpyeong Island blue crab, even for side dishes.

Marinated crab



- 📍 22, Geumgok-ro 81beon-gil, Dong-gu, Incheon
- 🕒 Monday-Saturday 11:30-20:30 (Closed on Sundays)
- 💰 Soy Sauce Marinated Blue Crab Set Menu 25,000 won, Spicy Marinated Crab Set Menu 25,000 won
- ☎ 032-766-0826

Explore Incheon's delicacies further

Exciting exploration of tastes, satisfying the senses

Sinpo international market

At the entrance, you will find 'Sinpo Dakgangjeong (Sweet and Sour Chicken),' the specialty of Sinpo International Market. The chewy and spicy seasoning and the crispy batter are surprisingly well-balanced. The spicy and sweet Jjolmyeon (spicy chewy noodles) from Sinpo International Market have preserved the original taste from the firmness of thick noodles and the crunchiness of cucumbers and cabbage.

- 📍 6-6 Sinpo-dong, Jung-gu, Incheon
- 🍴 Sweet and Sour Chicken, Spicy Cold Chewy Noodles, etc.



Snacks with 140 years of history

Incheon chinatown

The 'Gonggal Bread,' which is hollow inside, presents an excellent balance between the savory top and the honey-coated bottom. The thin and crispy texture and sweetness you can feel more as you bite into it make you want it more. Tanghulu, a fruit candy prepared by coating fruits with sugar, bursts out fruit juice to fill your mouth when you take a bite.

- 📍 12-17, Chinatown-ro 26beon-gil, Jung-gu, Incheon
- 🍴 Gonggal Bread, Tanghulu, etc.





Map of tastes

Incheon has dishes that combine various cultures and history using fresh local products and freshly caught seafood. 'Food Culture Street' has been designated to preserve and develop such dishes that have captured the palate of many people. Let us introduce Food Culture Street with remarkable stories and flavors across Incheon.

Incheon,
perfect for
food tour

Jung-gu

Savory scent of grilled spanish mackerel
**DongIncheon spanish
mackerel street**



It was designated Food Street in 2002 as more and more restaurants offer plump grilled Spanish mackerel at an affordable price. Street lamps in the shape of Spanish mackerel create a unique atmosphere. The lights of restaurants are turned on one by one, and the whole street is filled with a savory smell. Spanish mackerel is one of the blue-backed fishes, with a less fishy taste and a distinctive light taste. The well-roasted Spanish mackerel is good with rice, but many people here enjoy it with makgeolli, the Korean raw rice wine. Each restaurant has a different method of grilling the fish and uses other seasonings, so you can experience a slightly different taste.



If you are a foodie, try this!

Incheonjip

- 📍 53, Woohyeon-ro 67beon-gil, Jung-gu, Incheon
- 🕒 Monday/Wednesday/Thursday 14:00-23:50, Friday/Saturday/Sunday 11:00-23:50
* Closed on Tuesdays
- 🍽️ Grilled Spanish Mackerel 9,500 won, Seasoned Grilled Spanish Mackerel 10,500 won
- ☎️ 032-764-6401

Inhaujip

- 📍 57, Woohyeon-ro 67beon-gil, Jung-gu, Incheon
- 🕒 Tuesday, Wednesday, Thursday, Friday 16:00-24:00, Saturday and Sunday 14:00-24:00
* Closed on Mondays
- 🍽️ Grilled Spanish Mackerel 9,500 won, Spanish Mackerel Half and Half 10,000 won
- ☎️ 0507-1430-8384

Jung-gu

Sharing the memory with black noodles
**Bukseong-dong
black noodles street**



When you pass Incheon Chinatown's Pai-lou 1, you will find Chinese restaurants in a long line. When the port opened, Chinese people came to Incheon and started restaurants targeting dock workers. At this time, noodles were sold by mixing them with roasted black bean sauce. It was the beginning of Jjajangmyeon (black noodles). As time passed, water was added to the black bean sauce to make it thinner. Plenty of meat and vegetables were added to make it the Jjajangmyeon we see today. Jjajangmyeon has become a food enjoyed on special occasions such as moving days and graduation ceremonies and is being re-evaluated as Korea's unique dish. In Bukseong-dong Jjajangmyeon Street, superb restaurants range from historical Chinese restaurants to places that sell unique Jjajangmyeon.

If you are a foodie, try this!



Pungmi

- 📍 56-1, Chinatown-ro, Jung-gu, Incheon
- 🕒 Open Daily 9:00-21:00
- 🍽️ Black Bean Noodles 6,000 won, Spicy Seafood Noodle Soup 9,000 won
- ☎️ 032-772-2680

Moon China

- 📍 20, Chinatown-ro, Jung-gu, Incheon
- 🕒 Tuesday-Sunday 10:00-21:00 (Closed on Mondays)
- 🍽️ Black Bean Noodles with Seafood 9,000 won, Spicy Seafood Noodle Soup 8,000 won
- ☎️ 032-881-4096

Jung-gu

Mixed with various vegetables and big-eyed herring

Yeonan pier sliced raw big-eyed herring salad street



Seafood

Restaurants specializing in big-eyed herring are gathered at the Haeyang Center located at the Yeonan Pier. Big-eyed herring is in season from May to July. However, you can enjoy it all year round because they are still caught in small amounts even after the season. They are quickly frozen and then slowly thawed in cold water. Most customers look for sliced raw big-eyed herring salad prepared with vegetables such as cucumber, water parsley, and spicy and sour seasoning. In particular, mixing it with rice, doubles the savory taste, making it another delicacy. In addition, you can grill it and have the whole fish, including the bones, or you can slice the raw fish and wrap it in sesame leaves.

If you are a foodie, try this!

Oseong Sikdang

- 📍 2F, Haeyang Center, 16, Yeonanbu-ro, Jung-gu, Incheon
- 🕒 Open Daily 9:00-21:00
- 🍽️ Fresh Sliced Raw Big-eyed Herring Salad 13,000 won (per person)
- ☎️ 032-884-1355

Wonjo Meokgeori Sikdang

- 📍 1F, Haeyang Center, 16, Yeonanbu-ro, Jung-gu, Incheon
- 🕒 Open Daily 9:00-21:00
- 🍽️ (Frozen) Sliced Raw Big-eyed Herring Salad 10,000 won
- ☎️ 032-882-4656

Michuhol-gu

Ugly but tastes excellent

Yonghyeon anglerfish street



Seafood

Anglerfish has a huge mouth and an ugly face. They used to be thrown back into the sea even when caught because they were ugly. People called it 'multeombeong (water splash)' because it produced a loud popping sound (teombeong) when it was thrown into the sea. As food became scarce after the Korean War, they made a snack served with alcoholic beverages with cheap anglerfish. Unlike how it looks, the taste was excellent. Dock workers and ordinary people came to love the fish. In Yonghyeon Multeombung Street, you can enjoy anglerfish as a steamed dish, soup, boiled dish, or stew. The most popular menu is steamed anglerfish (smothered with spicy sauce), which has a spicy taste without a dry taste. After enjoying the plump anglerfish meat with the sauce, you can stir-fry the rice with the remaining seasoning.

If you are a foodie, try this!

Seongjin Multeombeong

- 📍 10, Dokbae-ro 403beon-gil, Michuhol-gu, Incheon
- 🕒 Open Daily 11:00-22:00
- 🍽️ Steamed Anglerfish·Anglerfish Stew (Small) 35,000 won
- ☎️ 032-883-1771

Dongwon Multeombeong

- 📍 403, Dokbae-ro, Michuhol-gu, Incheon
- 🕒 Open Daily 10:00-21:30
- 🍽️ Steamed Anglerfish·Anglerfish Stew (Small) 35,000 won
- ☎️ 032-886-9595



Dong-gu

Cool taste of hearty dish

Hwapyeong-dong cold noodles street

Hwapyeong-dong Naengmyeon Street, established in the 1970s, is famous for its 'washbasin' cold noodles. This funny nickname was given because cold noodles are served in a bowl as large as a washbasin. Initially, they also sold ordinary cold noodles. Still, people who worked at factories nearby often asked for extra noodles, and the restaurant started using larger bowls as they started serving the dish with more noodles. Cold noodles at Hwapyeong-dong Naengmyeon Street are characterized by chewy noodles and refreshing broth, and crispy radish kimchi is used as a garnish. You can enjoy the unique taste of cold noodles in each restaurant.



Noodles

If you are a foodie, try this!

Mongsil Bulgogi Naengmyeon

- 📍 4, Hwapyeong-ro, Dong-gu, Incheon
- 🕒 Thursday-Tuesday 11:00-19:30 (Closed on Wednesdays)
- 🍽️ Cold Noodle Soup (or Spicy Cold Noodles) + Bulgogi 7,500 won
- ☎️ 032-765-1650

Ajeossi Naengmyeon

- 📍 27, Hwadojin-ro 91beon-gil, Dong-gu, Incheon
- 🕒 Open Daily 10:00-21:00
- 🍽️ Cold Noodle Soup, Spicy Cold Noodles 7,000 won
- ☎️ 032-765-3553



Dong-gu

The dish that gave strength to fight cold and hunger in those days

Songhyeon-dong sundae alley



Meat



Soup



The Sundae Alley in Songhyeon Market was formed as the restaurants of the Sumuntong Market, which no longer exists, moved into the market. In the past, Sumuntong Market had many restaurants where nearby ports and factory workers could eat without burden. Among the menus they offered, the hearty sundae and rice soup, prepared with pork bones and intestines, was a satisfying meal at an affordable price. The generosity has continued to this day. The earthenware bowl is filled with plenty of ingredients such as sundae (Korean sausage), boiled pork head meat slices, and pork stomach. The thick soup is carefully brewed for hours and brings out a deep taste.



If you are a foodie, try this!

Jinni Sikdang

- 📍 3, Hwadojin-ro 43beon-gil, Dong-gu, Incheon
- 🕒 Open Daily 10:00-22:00 (Closed on First and Third Tuesdays)
- 🍽️ Sundae and Rice Soup 8,000 won
- ☎️ 032-773-3010

Byeolmi Sundae Jip

- 📍 5-1, Hwadojin-ro 43beon-gil, Dong-gu, Incheon
- 🕒 Open Daily 5:30-22:00 (Closed on First and Third Tuesdays)
- 🍽️ Rice Soup 8,000 won
- ☎️ 032-773-6041

Dong-gu

Prepared with fresh and chewy webfoot octopus

Manseok-dong webfoot octopus street



Seafood



Under the Manseok Overpass connecting Manseok-dong in Dong-gu and Songwol-dong in Jung-gu, there are restaurants specializing in stir-fried webfoot octopus. Workers from nearby ports such as Manseok Wharf and Bukseong Port were looking for an inexpensive but hearty meal. One restaurant made a dish using webfoot octopus, which is cheaper than the octopus. This street was formed as the plate became famous by word of mouth. There are only a few restaurants left now. However, many visitors still remember the taste and have memories. The savory taste of webfoot octopus becomes rich when combined with the sweetness of onions and the flavor of water parsley. It boasts strong addictiveness with spicy seasoning.



If you are a foodie, try this!

Woo Soon Im Wonjo Halmeoni Jjukkumi

- 📍 342, Jemullyang-ro, Dong-gu, Incheon
- 🕒 Open Daily 11:00-21:00
- 🍽️ Stir-fried Webfoot Octopus (Small) 35,000 won
- ☎️ 032-773-2419

Yeonsu-gu

Lined with blue crabs cooked to delicious red

Songdo blue crab street



Seafood

Blue crab is one of the main fishes caught in Incheon. It is somewhat natural that a street lined with restaurants specializing in blue crabs was formed in the vicinity of the Songdo Amusement Park in the past. The restaurants here are full of pride in their taste. Fresh blue crab and dishes made with the secrets from in the past make customers revisit the street. Blue crab soup boiled with assorted vegetables is refreshing and spicy. Steamed blue crab mixed with spicy sauce is fun to eat as you have to find the soft crab meat hidden in the hard shell.

If you are a foodie, try this!

Itji Mottae Kkotgetang

- 📍 1F, 4, Daeam-ro 22beon-gil, Yeonsu-gu, Incheon
- 🕒 Wednesday-Monday 10:00-21:30 (Closed on Tuesdays)
- 🍽️ Blue Crab Soup (Small) 65,000 won, Steamed Blue Crab (Small) 60,000 won
- ☎️ 032-833-0798

Chungnam Seosan Kkotge Jip

- 📍 15, Daeam-ro, Yeonsu-gu, Incheon
- 🕒 Open Daily 10:00-22:00
- 🍽️ Blue Crab Soup, Steamed Blue Crab, Seasoned Blue Crab, Spicy Braised Blue Crab (Small) 60,000 won
- ☎️ 032-833-1925



Namdong-gu

Dragon in freshwater, restoring energy

Unyeon-dong loach village

Chueotang(Loach soup), rich in protein and calcium, is a great dish to refresh your body. In Incheon, there is a place called Unyeon-dong Loach Village, a street of restaurants specializing in chueotang. This area was a rural village that used to be called 'Yeonnakgol.' As most people farmed rice fields, they caught a lot of loaches and enjoyed loach soup. Gradually, the soup became famous by word of mouth, and restaurants specializing in the soup were opened. The loach soup you can taste in Unyeon-dong Chueo Village is characterized by a thick and spicy taste prepared with red pepper paste. Dried radish leaves and cabbage leaves make the soup refreshing. Plain noodles and some dough will fill your stomach. You can have the loach ground or cooked as it is, depending on how you want it.



If you are a foodie, try this!

Yukgyo Chueotang

- 📍 3548, Suin-ro, Namdong-gu, Incheon
- 🕒 Open Daily 9:30-21:00
- 🍽️ Red Chili Paste and Loach Soup (per person) 11,000 won
- ☎️ 032-466-3337

Geummedal Chueotang

- 📍 28, Yuseonggol-ro, Namdong-gu, Incheon
- 🕒 Tue-Sun 10:30-20:00 (Closed every Monday)
* Break Time 15:00~17:00
- 🍽️ Loach Soup (per person) 12,000 won
- ☎️ 032-465-6703



Namdong-gu

Filled with the flavor and taste of the blue sea

Soraepogu sindoro raw fish street

Sorae Port is Incheon's representative tourist attraction and fish market. The restaurant area behind it was designated as Soraepogu Sindoro Raw Fish Street, the street of sliced raw fish restaurants. Between the streetside and alleys, many restaurants are selling a variety of dishes, from large sliced raw fish restaurants with water tanks to steamed crab, seafood stew, grilled clams, and webfoot octopus stew. The restaurants may sell different fish depending on the season. Many tourists come to the area primarily because they can enjoy freshly caught seafood with the sea view. You can purchase high-quality seafood and various salted fish at a reasonable price at the fish market.



If you are a foodie, try this!

Imjado Hoetjip

- 📍 13, Pogu-ro, Namdong-gu, Incheon
- 🕒 Open Daily 11:00-23:00
- 🍽️ Imjado Seafood Set Menu (Small) 40,000 won
- ☎️ 032-446-1990

Namhae Hoetjip

- 📍 9, Pogu-ro, Namdong-gu, Incheon
- 🕒 Open Daily 10:30-22:00
- 🍽️ Assorted Sliced Raw Fish (Small) 90,000 won
- ☎️ 032-442-4638



Bupyeong-gu

Boasting refreshing broth and heartiness

Spicy seafood stew street



Seafood Soup



There is a cluster of seafood stew restaurants around Bupyeong Rotary. Bupyeong Spicy Seafood Stew Street was developed in the 1980s, starting with three restaurants and others opening one by one. The seafood stew here is prepared with fresh seafood from the fish market on the day, high-quality vegetables, and broth. In particular, the pot is full of seafood such as clams, conch, shrimp, mussels, octopus, and blue crab. It is fun to enjoy a variety of seafood. The refreshing soup made with seafood tops everything. Each restaurant boasts a unique menu and a variety of side dishes, allowing you to enjoy delicious seafood dishes wherever you go.

If you are a foodie, try this!

Namdo Haemultang

- 📍 111, Bupyeongmunhwa-ro, Bupyeong-gu, Incheon
- 🕒 Open Daily 11:00-24:00
- 💰 Spicy Seafood Stew (Small) 43,000 won
- ☎ 032-518-6756

Daeha Haemultang

- 📍 24-5, Jangje-ro 91beon-gil, Bupyeong-gu, Incheon
- 🕒 Open 24 hours
- 💰 Spicy Seafood Stew (Small) 45,000 won
- ☎ 032-518-1175

Ganghwa-gun

Serving both freshwater eel and mudflat eel

Deorimi eel village



Seafood Grill

Deorimi Eel Village is where the freshwater of the Hangang River and the salt water of the West Sea intersect, which provides a suitable environment for eels to live. You can taste freshwater and tidal flat eels, but the more famous one is the eel grown in the tidal flats of Ganghwa Island. It is because it has a less fishy odor, the meat is chewy, and has less fat, making it easier to digest. The savory smell fills the air when the lightly roasted eel is placed on the grill above the charcoal fire. You can choose to have it grilled with salt for a simple taste or seasoned with sauce, such as red pepper paste and soy sauce, and grilled, depending on your preference. In addition to the grilled dish, you can try various eel dishes such as eel soup, porridge, and fried eel bones.

If you are a foodie, try this!

Seonchangjip Jangeo Gui

- 📍 1199, Haeandong-ro, Seonwon-myeon, Ganghwa-gun, Incheon
- 🕒 Open Daily 11:00-21:00 (Closed on the 2nd Tuesday)
- 💰 Tidal Flat Eel (1kg) 120,000 won, Freshwater Eel (1kg) 100,000 won
- ☎ 0507-1328-7628

Byeolmijeong Sutbul Jangeo

- 📍 10, Deorimi-gil, Seonwon-myeon, Ganghwa-gun, Incheon
- 🕒 Open Daily 10:30-20:00
- 💰 Tidal Flat Eel (1kg) 120,000 won, Freshwater Eel (1kg) 100,000 won
- ☎ 032-932-1371



Ganghwa-gun

Taste plump blue crab

Oepo-ri Blue Crab village

Oepo-ri Blue Crab Village is a quiet rural village in Ganghwa, where restaurants specializing in crab dishes are clustered along the streets. They use fresh blue crabs caught at dawn every day. They serve delicious crab soup with a refreshing broth, steamed crab filled with soft flesh, and salty soy sauce marinated crab, prepared with their secret recipes. In particular, the blue crab caught on Ganghwado Island is known for its sweet taste and the flesh that melts inside the mouth, for it grows in high-quality tidal flats. There are different types of crabs enjoyed depending on the season. Female crabs are delicious in spring before spawning, and male crabs with plump flesh are best in autumn.



Seafood

If you are a foodie, try this!

Chungnam Seosan Jip

- 📍 1200, Jungang-ro, Nae-myeon, Ganghwa-gun, Incheon
- 🕒 10:00-19:00 (Closed on the Second Monday)
* Break Time 15:00~15:30
- 💰 Blue Crab Soup (Small) 60,000 won
- ☎ 032-933-8404

Ganghwa Kkotge Jip

- 📍 1222, Jungang-ro, Naega-myeon, Ganghwa-gun, Incheon
- 🕒 Wednesday-Monday 10:00-20:00
(Closed on Tuesdays)
- 💰 Blue Crab Soup (Small) 60,000 won
- ☎ 032-933-2010



Ganghwa-gun

Enjoy big-eyed herring variously

Seonsu big-eyed herring village



Seafood



Hupo Port used to be called Seonsu Port is famous for a huge catch of big-eyed herring in Ganghwa. The difference between the tides is high, the current is strong, and the tidal flats are fertile, making big-eyed herring light and tasty. As soon as you enter Seonsu Bendangi Village, you will find rows of shops named after each boat. It is run by the boat owners and sells big-eyed herring they caught. Sliced raw big-eyed herring has tender meat that melts in your mouth, and the savory taste is outstanding. You can also enjoy it grilled, seasoned, stewed, or as a soup. Most restaurants on the street offer big-eyed herring dishes as a course meal, so you can taste various types of big-eyed herring dishes.

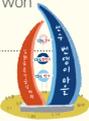
If you are a foodie, try this!

Seosan Gaenmaeul

- 📍 10, Haeannam-ro 2845beon-gil, Hwado-myeon, Ganghwa-gun, Incheon
- 🕒 Weekdays 9:00-22:00, Weekends 9:00-23:00
- 💰 Big-eyed Herring Course (Small) 50,000 won
- ☎ 032-937-6080

95 Gyeongsuho

- 📍 56, Haeannam-ro 2903beon-gil, Hwado-myeon, Ganghwa-gun, Incheon
- 🕒 Friday - Wednesday 9:00-22:00
(Closed on Thursdays)
- 💰 Big-eyed Herring Course 25,000 won (per person)
- ☎ 032-937-8231



Other suggestions

Area	Shop Name	Address	Main Menu	Information
Jung-gu	Gajo	25, Sinpo-ro 46beon-gil	Grilled Ox Tripe, Korean Beef Sirloin	032-772-6118
	Donbiocheonga	53-1, Gaehang-ro	Premium Grilled Short Ribs, Grilled Pork Belly	032-777-1300
	Myeoinpumgwan Galbi	13-5, Sindosinam-ro 141beon-gil	Grilled Seasoned Beef Ribs Course, Short Rib Soup	032-746-9233
	Samgangok	1, Chamoejeon-ro 158beon-gil	Ox Bone Soup, Ox Knee Soup	032-772-7885
	Yejeon	43-2, Wolmunhwa-ro	Set Meal, Pork Cutlet	032-772-2256
	Jinheunggak	20, Sinpo-ro 23beon-gil	Premium White Spicy Seafood Noodle Soup, Sweet and Sour Pork	032-772-3058
	Hayeoul	70, Hwarangmok-ro	Braised Half-dried Pollack, Rich Soybean Paste Stew	032-746-6275
Dong-gu	Songmiok	11-3, Hwadojinro 5-beon-gil	Sliced Raw Puffer Fish, Puffer Fish Stew	032-772-9951
	Manmi Sutbul Galbi	356, Jemullyang-ro	Grilled Spareribs	032-772-3368
	Seokjeong Hanjeongsik	56, Hwado-ro	Crab Set Meal	032-762-8219
	Eodo	56-1, Geumgok-ro	Grilled Fish	032-761-8887
	Ori Hanmari	7, Songhwa-ro	Simmered Duck, Roasted Duck	032-766-7744
	Sin Daecheongmaru	105, Bangchuk-ro	Kimchi Stew	032-589-2355
	Wolsugeum Tongdoeji	11-14, Songmi-ro	Grilled Pork Belly	032-761-6300
	Michuhol-gu	Buyeong Seonjiguk	20, Jangcheon-ro 14beon-gil	Hangover Soup, Broiled Meat Slices
Yonginjeong		5, Gyeongin-ro 305beon-gil	Pollack Soup	032-866-9045
Gurirang Maesaengirang		526, Michuhol-daero	Seaweed Fulvescens Soup, Oyster Hangover Soup	032-422-6111
Seungui Ssambap		30, Dokbae-ro 462beon-gil	Leaf Wraps and Rice	032-885-8603
Gomokjeong		7, Hannaru-ro 358beon-gil	Barley Rice Set Meal	032-876-6975
Hamheungwan		1, Injung-ro	Deluxe Short Rib Soup, Premium Short Ribs	032-889-4004
Casa Olive		5, Inha-ro 47beon-gil	Pizza, Pasta	032-867-0733
Donghae Tuna		10, Gyeongwon-daero 864beon-gil	Tuna Set Meal	032-426-3377
Yeonsu-gu	Gunbong	13, Biryu-daero 150beon-gil	Steamed Ripe Kimchi	032-832-3568
	La Vista	2F, 40-12, Cheongnyang-ro 70beon-gil	Steak	032-833-3223

Area	Shop Name	Address	Main Menu	Information
Yeonsu-gu	Baengnyeongok	15, Solbat-ro	Buckwheat Noodle Soup, Boiled Meat Slices	032-832-9797
	Songdotgol	15, Aengogae-ro 103beon-gil	Spicy Beef Soup, Boiled Duck with Rice	032-814-5292
	Sumirwon	231, Neungheo-daero	Nappa Wraps with Pork, Noodles Soup with Seafood	032-851-8889
	Yeoldu Baguni	7, Sinsong-ro 125beon-gil	Rich Soybean Paste Stew, Soy Sauce Marinated Crab	032-834-4433
	Urine Kodari	17, Harmony-ro 36beon-gil	Braised Half-dried Pollack Set Meal	032-834-9098
	Fiesta	21F, 12, Gaetbeol-ro	Seafood	032-260-0088
	Haerang	93, Cheongneung-daero	Grilled Fish	070-8631-0102
	Namdong-gu	Gubongsan	38-8, Dokjeom-ro 3beon-gil	Octopus Hot Pot
Juwon Ilsik		8-5, Munhwa-ro 133beon-gil	Japanese Course Meal	032-427-4090
Gogamoego Gossam Naengmyeon		40, Bokgaeseo-ro 89beon-gil	Gossam Cold Noodles	032-471-5333
Jeongga Bungeo Jjim		31, Yesul-ro 192beon-gil	Bungeojjim, Fish Stew	032-438-8111
Jeonbokchon		35, Yesul-ro 204beon-gil	Abalone Course Meal	032-428-2818
Gusuok		506, Inju-daero	Ox Bone Soup, Beef Rib Soup	032-426-9441
Hyanggye		#204, 664, Inju-daero	Boiled Chicken with Rice and Neungi Mushrooms	032-421-2101
Nonhyeon Kodari Naengmyeon		72, Angogaero 847beon-gil	Braised Half-dried Pollack Cold Noodles	032-423-2572
Yudalsan		837, Inju-daero	Octopus Soup, Pan-fried Octopus	032-468-7732
Chosim		63, Hachon-ro	Baby Back Ribs	032-471-0370
Bupyeong-gu	Daega Sondubu	67, Bupyeong-daero	Bean Curd Set Meal	032-517-2416
	Seogane Memilchon	27, Hujeongdong-ro 25beon-gil	Buckwheat Noodles	032-519-3157
	Seochoniga	45-9, Gyeongwon-daero 1377beon-gil	Rice with Thistle in a Hot Pot	032-529-8270
	Inbs Kitchen	39-6, Bupyeong-daero	Pasta	032-213-3027
	Jeongol Jalhaneun Gomjip	119-7, Sewolcheon-ro	Beef Tripe Hot Pot	032-506-0789
	Hamheungwan	10, Majang-ro	Premium Grilled Spareribs	032-527-4004
	Gyeyang-gu	Gyesan Bokjip	2F, 25, Gyesansae-ro	Puffer Fish Stew, Spicy Puffer Fish Stew
Samnak Yuhwang Ori		#201, 12, Ojosan-ro 45beon-gil	Grilled Mineral-fed Duck	032-549-5292

Area	Shop Name	Address	Main Menu	Information
Gyeyang-gu	Sodam Hanjeongsik	8, Gyeongmyeong-daero 1373beon-gil	Korean dishes	032-552-2323
	Haechon	8, Yongmaru-gil	Perilla Seed Sujebi	032-541-7701
	Ck New York Badat Gajae	23, Yongmaru 1-gil	Lobster Dish	032-543-8448
	Ilсан Kalguksu	1127, Gyeongmyeong-daero	Noodle Soup	032-541-9399
	Jangmonim Bonga	27, Bongo-daero 691 Beon-gil	Boiled Chicken with Scorched Rice and Neungi Mushroom	032-543-5262
	Gourmet Dongatsu	257, Seobuganseon-ro	Pork Cutlet	032-555-1122
Seo-gu	Seomjingang Maeuntang Yeongyang Dolsotbap	22, Tagok-ro 33beon-gil	Spicy Catfish Stew	032-566-6121
	Huiraejung	6-1, Tagok-ro 86beon-gil	Shrimp Toast, Deep-fried Shrimp in Spicy Sauce	032-565-5800
	Chamjoeun Bokjip	23-1, Seogot-ro 315beon-gil	Puffer Fish Stew	032-563-7019
	Migawon	872, Seogot-ro	Marinated Grilled Short Ribs	032-564-3291
	Chonjanggol	296, Seogot-ro	Premium Short Ribs	032-562-4343
	Jonggajip	505, Geomdan-ro	Korean Beef Sirloin	032-562-0621
	Sukseong Myeongjak	14, Damji-ro 8beon-gil	Korean Beef Sirloin	032-566-9298
	Nakji Hanmadang	14, Seogot-ro 315beon-gil	Octopus Soup	032-561-5888
	Gangseonsaeng Makguksu	5-41, Damji-ro 86beon-gil	Buckwheat Noodles	032-576-3939
Ganghwa	Wangjaejeong Mukbap	55, Bukmun-gil, Ganghwa-eup	Buckwheat Jelly in Cold Broth	032-933-7807
	Jangmi Hoetjip	308, Changhu-ro, Hajeom-myeon	Sliced Raw Puffer Fish	032-933-5950
	Tteurane Jeongwon	827, Samsannam-ro, Samsan-myeon	Marinated Crab	032-932-3071
Ongjin	Manisan Sanjae	1182, Haeannam-ro, Hwado-myeon	Bibimbap	032-937-4293
	Sigol Kalguksu	8-15, Baengnyeong-ro 978beon-gil, Baengnyeong-myeon	Noodle Soup, Rice with Oysters	032-836-1270
	Baramui Maeul	63, Seonjae-ro, Yeongheung-myeon	Griddled Octopus	032-889-0725
	Bada Sikdang	13, Daecheong-ro, Daecheong-myeon	Noodle Soup with Sea Urchin, Bibimbap with Sea Urchin	032-889-5078
Yeongheung Garden	80, Yeongheungbuk-ro 35beon-gil, Yeongheung-myeon	Fish Stew	032-886-3911	

* These restaurants have been selected based on the current status of model restaurants surveyed by the Incheon Metropolitan Government as of March 2022.

A spoonful of sensuousness for dessert



We often joke about having a separate compartment for dessert in our stomachs. After having a delicious meal, we think of sweet desserts or fragrant coffee. Among the various dessert shops in Incheon, we picked three places that attract people with their unique sensibility.



Joyang textile café #_retro_sentiment

It is a café built in an old textile factory in Ganghwa. The old wall turned into a beautiful art gallery and extended workbenches into coffee tables.

- 📍 12, Hyangnamu-gil 5beon-gil, Ganghwa-eup, Ganghwa-gun, Incheon
- 🕒 Weekdays 11:00-20:00, Weekends 11:00-21:00



Mud coffee #_exotic_landscape

Decorated with a Cuban motif, this café is full of exotic atmosphere. A variety of coffees, beverages, and bakeries are available.

- 📍 55 Seonjae-ro, Yeongheung-myeon, Ongjin-gun, Incheon
- 🕒 10:00-20:30 (Closed on Tuesdays)



Masian bakery

#_OceanView_FamousRestaurant

It is a large bakery café in front of Masian Beach on Yongyudo Island. Various kinds of bread and cakes such as injjolmi bread and briquette bread are displayed.

- 📍 155, Masiran-ro, Jung-gu, Incheon
- 🕒 Weekdays 10:30-21:00, Weekends 10:30-20:30