

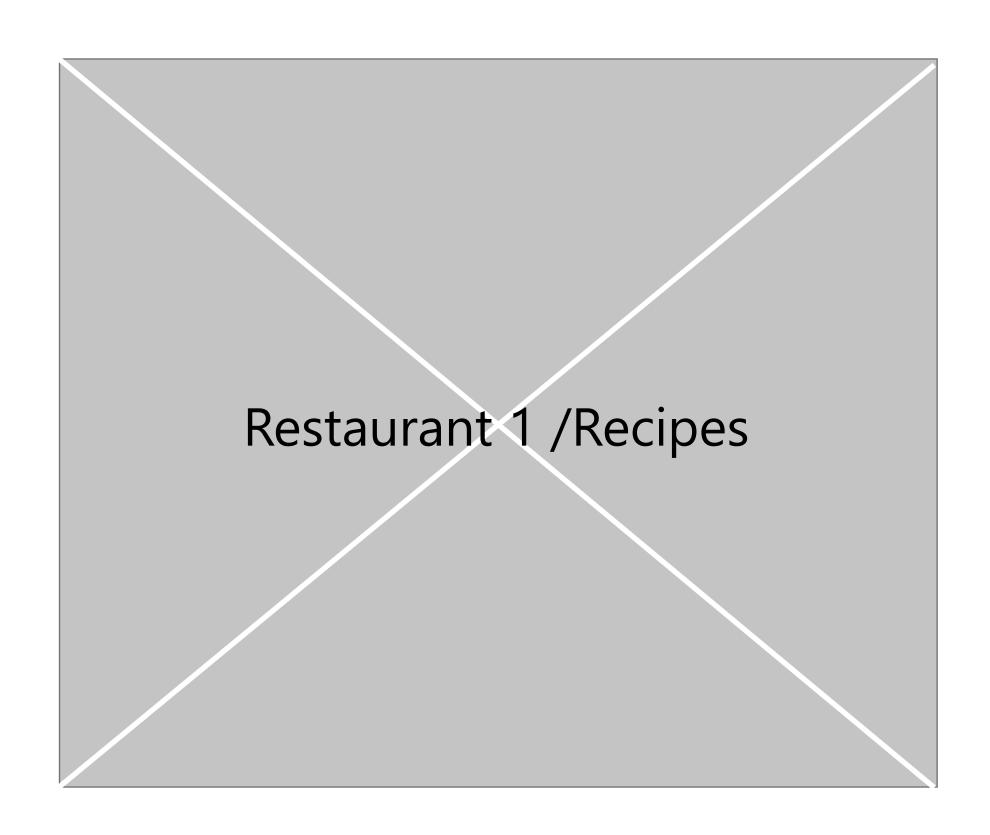
Contact Info DINING HOURS Info





Menu Career Collabs About Gallery Reserve

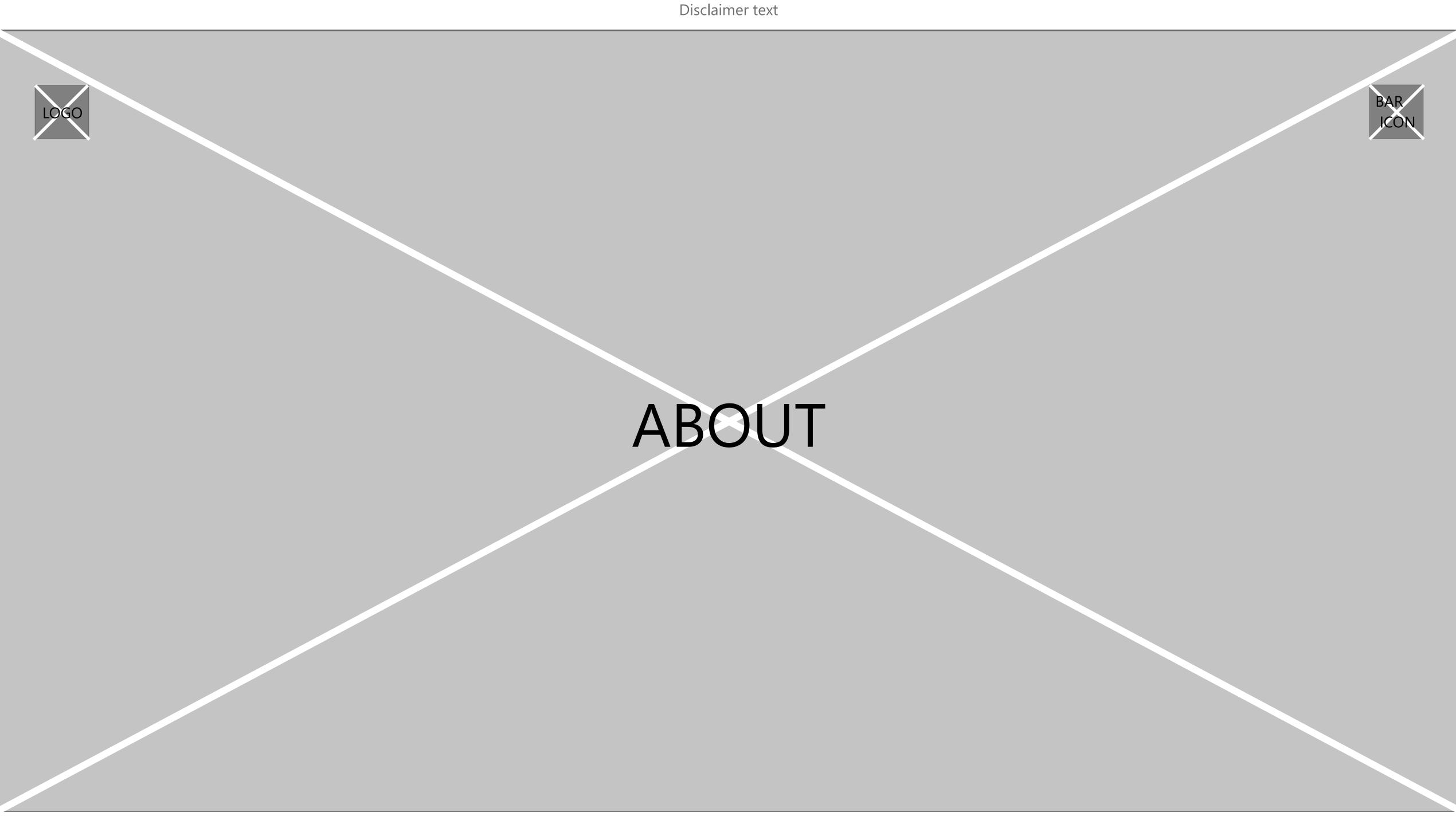






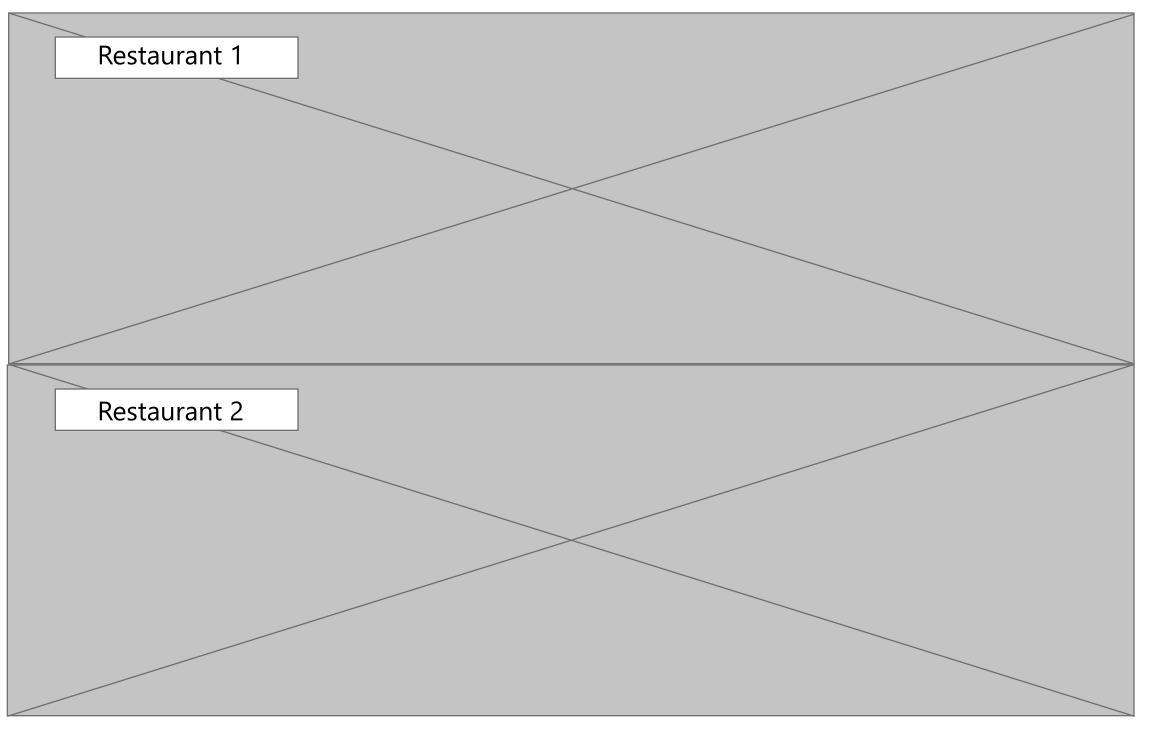
Contact Info DINING HOURS Info











NEW KOREAN CUISINE

Ato, stemming from the ancient Korean word for 'gift,' is the innovative cuisine that husband and wife team - Chef Junghyun and manager Ellia Park, hope to

deliver to the world using New York City as their stage.

Atomix, a follow-up to their well-loved firstborn Atoboy, is a place where guests can really dive deep into Chef Park's cuisine through a tasting menu that is inspired by Korean traditions and technique.

PRESS

Michelin Guide 2-Stars

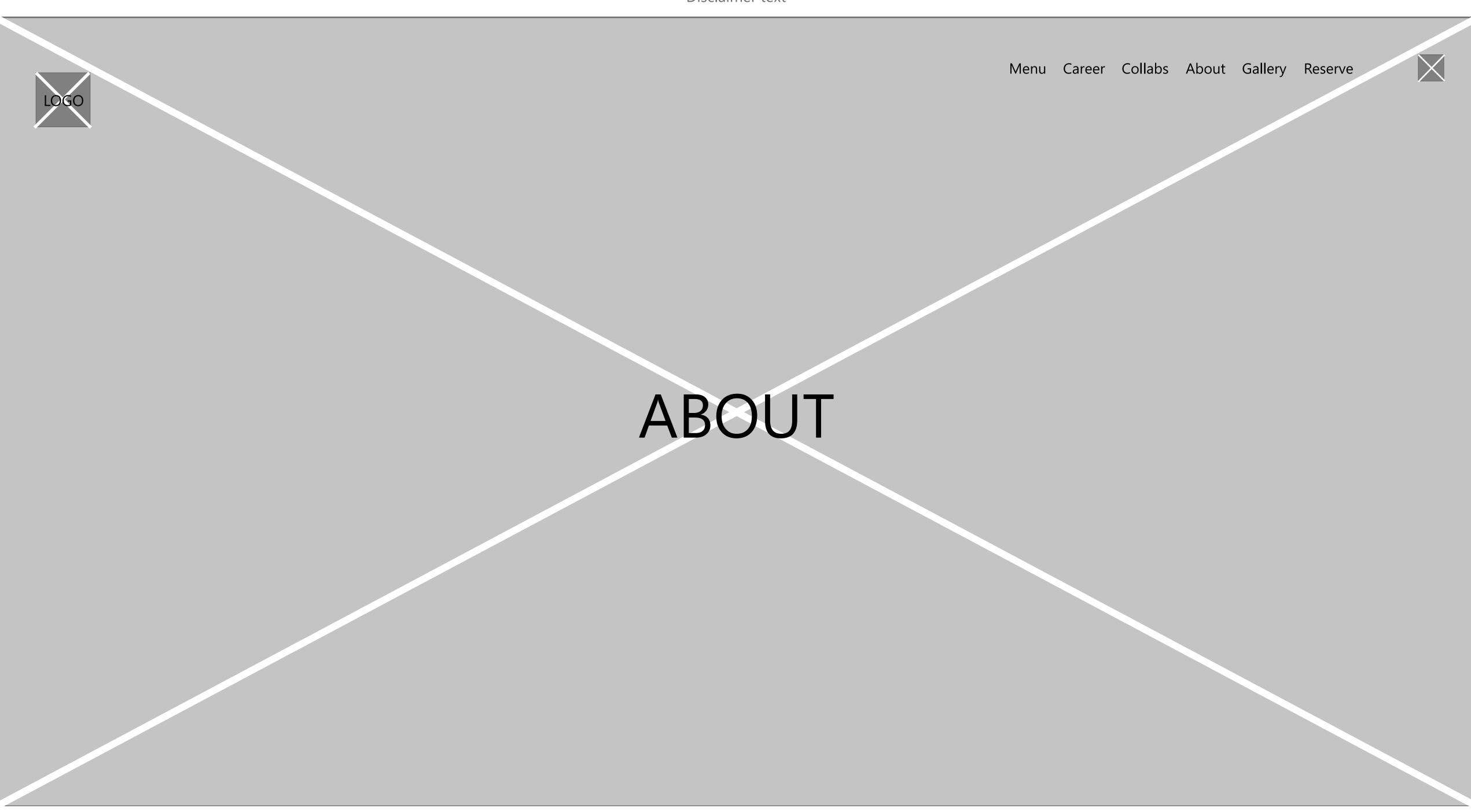
The New York Times 3-Stars

Email Adress SIGN UP Sign up with your email address to receive exclusive news and updates from Atomix.

Contact Info

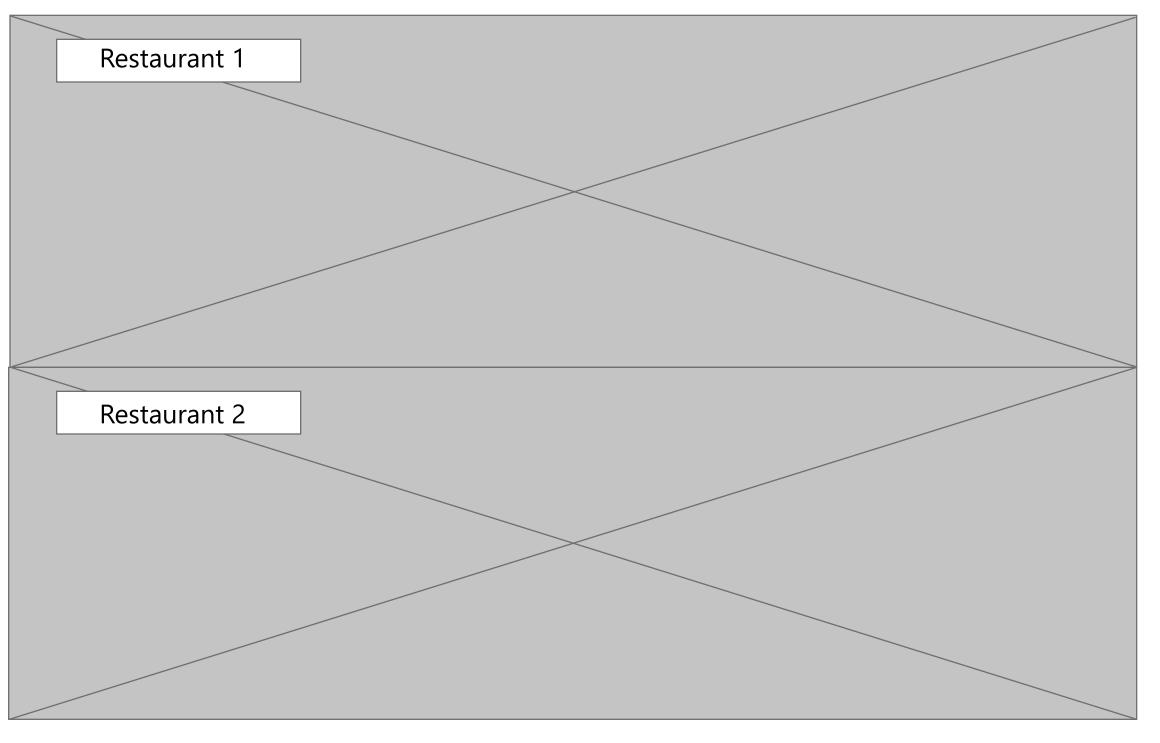
DINING HOURS Info











NEW KOREAN CUISINE

Michelin Guide

Ato, stemming from the ancient Korean word for
'gift,' is the innovative cuisine
that husband and wife team - Chef Junghyun
and manager Ellia Park, hope to
deliver to the world using New York City as their stage.

PRESS

Michelin Guide

2-Stars

The New York Times

3-Stars

Atomix, a follow-up to their well-loved firstborn Atoboy, is a place where guests can really dive deep into Chef Park's cuisine through a tasting menu that is inspired by Korean traditions and technique.

Email Adress

SIGN UP

Sign up with your email address to receive exclusive news and updates from Atomix.

Contact Info DINING HOURS Info

