





## INFORMATION

### Transportation

#### Express Bus

Seoul → Jeonju (Every 10 mins.), East Seoul → Jeonju (Every 30 mins.)  
Takes 2hr.30mins / 3hr.

#### Limousine bus

Incheon Airport → Gimpo → Iksan IC → Limousine Bus Terminal (Every 30/40 mins.)  
Takes 4hr.

#### Train

KTX Yongsan → Jeonju Takes 1hr.30mins.  
Yongsan → Jeonju Takes 3hr.17mins.(varies to the train)

#### Car

Gyeongbu Highway - Cheonan Nonsan Highway - Iksan Jangsu Highway  
- East Jeonju IC  
Gyeongbu Highway - Cheonan Nonsan Highway - Honam Highway - Jeonju IC  
Takes about 2hr.50mins

### Tourist Information Center

- Hanok Village Tourist Information Center 063-282-1330
- Gyeonggi Tourist Information Booth 063-287-1330
- Omokda Tourist Information Center 063-282-1335
- Express Bus Terminal Tourist Information Center 063-255-6949
- Jeonju Station Tourist Information Center 063-241-6949
- Jeonju Deokjin Park KATA Information Center 063-241-6293

Jeonju Civil Service Call Center : 063-222-1000



jeonju Tour Website  
<http://tour.jeonju.go.kr>

### Information on the use of public bicycles in Jeonju

#### Rental Hours

- April~May, September~October: 09:00~18:00
- Summer (June~August): 09:00~19:00
- Winter (March, November, December): 10:00~17:00
- Every mondays and Chuseok are closed.
- January ~ February temporary shut down

#### Rental/a place to return

- + Return at any 6 bicycle rental shops
- Mt. Chimyeonja (Next to temporary parking lot of Hanok Village)
- Natural Ecology Center (Entrance of Jeonju Natural Ecology Center)
- Omokdae (Behind the bus stop of Omokda)
- Jeonju Hyanggyo (Jeonjuheon bike road in front of Jeonju Hyanggyo)
- Jeonjuheon Ecological Bike Playground (Jeonjuheon bike road near Jeonju Volunteering Center)
- Deokjin Park(Opposite side of dormitory, Jeonju National University)

063-288-8836

**Jeonju Nambu Market Youth Mall Real New Town**

**Baeksueu Chan**  
Japanese style of rice served with toppings, seasonal curries and snacks. Daytime drinking welcomed. Japanese-style restaurant where people can enjoy American home-style onion rings, pancakes and toast along with natural ingredients.

**Guppeuda**  
A house where you can taste different seasonal cakes and tarts with floral tea!

**80secondi**  
So far in Korea, there has been no such pizza! A place where you can enjoy Naples traditional pizza!

**Mimi mara**  
Spicy and tingly Sichuan-style restaurant. A New World of Taste, Flavor!

**Ri Ri 88**  
A brunch restaurant where people can enjoy American home-style onion rings, pancakes and toast along with natural ingredients.

**Naneun Namu, Tangsineun Kkot**  
Handcraft workshop selling mood lamps and wooden accessories

**Sunjassi Bapipo**

**toilet**

**\*No smoking in Youth Mall\***

**Cafe Nabi**  
1st store of Youth Mall Cats, handmade coffee, music

**Hyemidang**  
Handmade cookies, Baked cookies and seasonal chocolates

**Bunok Bakery**  
Delicious desserts

**Duck Sushi**  
A restaurant which people can enjoy handmade sushi at a reasonable price. The place everyone can enjoy sake and sushi.

**Today, Gelato**  
Ice cream store selling handmade gelato and fruit sherbet

**Pitch momo**  
Family, lovers, friends We will embroil your precious memories by computer. Please, express love in your heart.

**Studio FLEUR**  
Store and studio of designing and selling illustration accessories

**Ceranuri**  
Ceramics and resin crafts, naturalist jewelry, props and dolls, one-day experience

**Saesaeumi**  
Shop producing and selling accessories designed with traditional motifs

**Dreaming AJ**  
Experience of 3D printing and figure. Making your own mood light with travel pictures.

**your closet**  
Meet cute and special vintage clothes. There's only one suit, so the first person to buy it!

**bookshop todak todak**  
a healing bookshop with a theme of one-man publications and personal and independent publications.buy it!

**Yeonhui Gongbang**  
Novel accessories utilizing Korean traditional knots or Western knots. Demonstration classes are available!

**By Jay**  
Handmade accessories, silver jewelry and various tiny things everyone desires to have.

**Youth Center**  
Merchant's office for lease inquiry (063-288-1344)

**Sangsang Restaurant**

**Durin Candle**  
Put lights in the beans. Soy candles and air fresheners

**Gap, between Gallery and Studio**  
Prop shop using photos, Fabric poster, photo garland, photo postcard

**Doksu Gongbang**  
A handmade craft shop run by a woman. Props made of leather, fabric, and paper.

**Hanok Chicken**

**Amor Peruano**  
Everything in Latin culture and arts Sales, exhibition, performances, and education

**Ask for Directions, Haem**  
The road to happiness over misfortune Destiny/Naming/Marital harmony/Yukhyo

**Calli Village**  
Props shop designed and made by emotional hand-written calligraphy

**The space for young merchants**

**Amor Peruano**  
Everything in Latin culture and arts Sales, exhibition, performances, and education

**Calli Village**  
Props shop designed and made by emotional hand-written calligraphy

**The way to the Night Market [Friday and Saturday]**

**The way to Sky Garden**

**Downward Path**

**Let's earn moderately but live very well**

**Jeonju, UNESCO City of Gastronomy**

**A special taste that can't be left behind!**

**Bibimbap**

**Jeonju Bibimbap** is thought to be one of the top three foods of Joseon Dynasty and today is considered the most popular Korean food by foreigners. It is nutritious as it is made of rice and bean sprouts, which is considered to be one of the ten tastes of Jeonju. There are 30 different kinds of ingredients such as egg jidan, gingko, pine nut, chestnut, walnut, and other fresh seasonal vegetables. It also reflects the wisdom of ancestors and the principles of the scientific universe.

**A meal Jeonju people eat!**

**Jeonju Baekban**

**What did Jeonju people eat in the past?**

A menu called Baekban. Baekban is a table of food served with white rice, soup and side dishes. It can be considered a simple version of Hanjeongsik because of the kinds of side dishes. That's why Jeonju's travel slogan is 'Happy Taste Travel'. Jeonju Baekban is a traditional food that local Jeonju people around the four gates have enjoyed.

**If going to the second floor, the motto of Youth Mall, "Let's earn moderately but live very well" welcomes everyone. The charming place where atmosphere varies day and night! It is an innovative space where passionate young merchants in 20s and 30s infused a new spirit into the sluggish traditional market.**

**Nambu Market or Night Market**

**Special events you can experience in Jeonju every Fridays and Saturdays!** The hot spot for food and sightseeing. Night Market is the place you must go at night.

Too crowded for tourists, but worth going there for eyes and mouth.

**Rice by using King Sura's gopdol cauldron!**

**Dolsotbap**

The book Gyuhapchongse says: "when cooking rice and porridge, gopdol stone Pot is the first, followed by ojjanggwari". Gopdol is a type of fibrous stone with plain brown spots which is strongly resistant to fire. The more heat it receives, the stronger it becomes. In addition to the gopdol pot, more than 15 healthy ingredients such as sticky rice, barley, chestnuts, soybeans, pine nuts, and ginseng are used in cooking Dolsotbap, which further enhances the taste.

**Pyebaek** is one of the special procedures of a traditional wedding ceremony in Korea. In the book, Yegi, Pyebaek refers to a gift given to parents-in-law when a bride first greets them. In Jeonju, abalone or dried octopus is used as a gift rather than chicken for Pyebaek. Pyebaek is characterized by its variety and splendor.

**A traditional refreshing taste!**

**Kongnamul Gukbap**

Jeonju bean sprouts are considered the best in Korea. 'Jeonju bean sprouts and rice soup' is cooked by boiling rice and bean sprouts in an earthenware pot, whereas 'Nambu Market bean sprouts and rice soup' is cooked by only boiling bean sprouts.

**Goblin Market**

Opened for about three hours from 5 a.m. it is nicknamed 'Goblin Market' as people feel as if they were seeing things.

**Native Jeonju Food**

**Jeonju, UNESCO City of Gastronomy**

**A meal Jeonju people eat!**

**Bibimbap**

**Jeonju Hanjeongsik** consists of various ingredients ranging from agro-fishery products to meat and poultry. Fresh, plentiful seafood from the West Sea, grain from the rich plains, and various wild greens from the mountainous regions have long been a rich source of Jeonju's food. Hanjeongsik is regarded as a masterpiece of Jeonju food culture and is served with about 30 side dishes of soups, stews, vegetables, and salted fish.

**Healthy food people enjoy around Jeonju River!**

**Omogari-tang**

"Omogari" is a Jeonju dialect word for ttukbaegi, a type of blackish-brown earthenware bowl. Depending on the number of people, various omogari with different sizes are used. Many kinds of freshwater fish such as catfish, mandarin fish, minnows, bullhead, and others are cooked in a spicy broth. Freshwater fish, vegetables, and seasonings are mixed properly, which makes the broth spicy but smooth.

**Rice by using King Sura's gopdol cauldron!**

**Dolsotbap**

The book Gyuhapchongse says: "when cooking rice and porridge, gopdol stone Pot is the first, followed by ojjanggwari". Gopdol is a type of fibrous stone with plain brown spots which is strongly resistant to fire. The more heat it receives, the stronger it becomes. In addition to the gopdol pot, more than 15 healthy ingredients such as sticky rice, barley, chestnuts, soybeans, pine nuts, and ginseng are used in cooking Dolsotbap, which further enhances the taste.

**Pyebaek** is one of the special procedures of a traditional wedding ceremony in Korea. In the book, Yegi, Pyebaek refers to a gift given to parents-in-law when a bride first greets them. In Jeonju, abalone or dried octopus is used as a gift rather than chicken for Pyebaek. Pyebaek is characterized by its variety and splendor.

**A traditional refreshing taste!**

**Kongnamul Gukbap**

Jeonju bean sprouts are considered the best in Korea. 'Jeonju bean sprouts and rice soup' is cooked by boiling rice and bean sprouts in an earthenware pot, whereas 'Nambu Market bean sprouts and rice soup' is cooked by only boiling bean sprouts.

**Goblin Market**

Opened for about three hours from 5 a.m. it is nicknamed 'Goblin Market' as people feel as if they were seeing things.

**Native Jeonju Food**

**Delicious Jeonju**

# Jeonju Food Guide



**Gajokhoeawan**  
Main Dish: Jeonjibimbap  
Price: 12,000 won  
Address: 17 Jeollagemyeong 5-gil, Wansan-gu, Jeonju  
Phone: 063-284-0982



**Gogung**  
Main Dish: Jeonjibimbap  
Price: 10,000 won  
Address: 33 Songcheon Jungang-ro, Deokjin-gu, Jeonju  
Phone: 063-251-3211



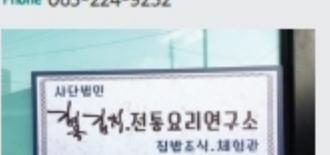
**Gomiock**  
Main Dish: Korean Home-style meal  
Price: 8,000 won  
Address: 54 Beotklok-ro, Deokjin-gu, Jeonju  
Phone: 063-271-1236



**Gung**  
Main Dish: Korean Table d'hôte  
Price: 50,000 won (~120,000 won for 4 persons)  
Address: 337 Cheonam-ro, Wansan-gu, Jeonju  
Phone: 063-227-0844



**Kimmyeongok Kimchi Experience Center**  
Main Dish: Kimchi  
Price: 15,000 won (experience fee)  
Address: 14-15 Ginnap-ro, Wansan-gu, Jeonju  
Phone: 063-224-9232



**Jongnohoeawan**  
Main Dish: Jeonjibimbap  
Price: 10,000 won  
Address: 88-5 Jeondonggongneung-gil, Wansan-gu, Jeonju  
Phone: 063-288-4578



**Kongnaru Kongnamul Gukbap**  
Main Dish: Bean Sprout Soup  
Price: 7,000 won  
Address: 14 Jeondonggongneung-gil, Wansan-gu, Jeonju  
Phone: 063-288-4853



**Pungnamjung**  
Main Dish: Jeonjibimbap  
Price: 10,000 won  
Address: 52 Taejor-ro, Wansan-gu, Jeonju  
Phone: 063-285-7782



**Pungjeon Kongnamul Gukbap**  
Main Dish: Bean Sprout Soup  
Price: 7,000 won  
Address: 73 Dongmu-ro, Wansan-gu, Jeonju  
Phone: 063-231-0730



**Hangukhoeawan**  
Main Dish: Jeonjibimbap  
Price: 13,000 won  
Address: 425 Girin-dong, Deokjin-gu, Jeonju  
Phone: 063-272-9229



**Hanilgwan (Main Restaurant)**  
Main Dish: Bean Sprout Soup  
Price: 7,000 won  
Address: 48 Eoeun-ro, Wansan-gu, Jeonju  
Phone: 063-226-1569



**Jeonilgabo**  
Main Dish: Roast dried Pollack / Roast dried Cuttlefish  
Price: 10,000 / 20,000 won  
Address: 16 Hyeonm 2-gil, Wansan-gu, Jeonju  
Phone: 063-284-0793



**Banya Dolsotbap**  
Main Dish: Stone Pot rice  
Price: 10,000 won  
Address: 6 Heungsan 1-gil, Wansan-gu, Jeonju  
Phone: 063-288-3174



**Sinbaengi**  
Main Dish: Kimchi / Bean Sprout Soup  
Price: 10,000 / 7,000 won  
Address: 153-9 Kyonggijeon-gil, Wansan-gu, Jeonju  
Phone: 063-282-3030



**Taegeuk hangwa**  
Main Dish: Jeonju Traditional Cookies  
Price: 20,000 won (Get Set)  
Address: 84 Geomans-ro, Deokjin-gu, Jeonju  
Phone: 063-252-1871



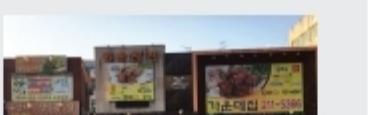
**Hangukjib**  
Main Dish: Jeonjibimbap  
Price: 11,000 won  
Address: 119 Eojin-gil, Wansan-gu, Jeonju  
Phone: 063-284-2224



**Hamssine Babsang**  
Main Dish: Rich Soybean Paste Stew  
Price: 10,000 won (Korean Cuisine Buffet)  
Address: 20 Jeonju Cheongde-ro, Wansan-gu, Jeonju  
Phone: 063-212-2112



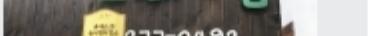
**Chamnamugol**  
Main Dish: Marinated Pork Hock  
Price: 13,000 won  
Address: 171 Chucheon-ro, Deokjin-gu, Jeonju  
Phone: 063-211-5366



**Geuddaesanjib**  
Main Dish: Clear Swellfish Soup  
Price: 12,000 won  
Address: 13-1 Taepyeong 5-gil, Wansan-gu, Jeonju  
Phone: 063-277-0492



**Chuihyang hoeawan**  
Main Dish: Pork Bulgogi Meal  
Price: 10,000 won  
Address: 7 Dokjikyeomot 3-gil, Deokjin-gu, Jeonju  
Phone: 063-277-1985



**kkoko Yeongyang Tongdak**  
Main Dish: Chicken Soup  
Price: 7,000 won  
Address: 38-10 Kyonggijeon-gil, Wansan-gu, Jeonju  
Phone: 063-283-2655



**Taebongjib**  
Main Dish: Clear Swellfish Soup  
Price: 18,000 won  
Address: 28-1 Seohal-ro, Wansan-gu, Jeonju  
Phone: 063-287-5589



**Pyeongyang myeonok**  
Main Dish: Oak Tree Chicken Soup  
Price: 40,000 won  
Address: 26 Eoeun-ro, Wansan-gu, Jeonju  
Phone: 063-225-0100



**Pulkkotsesang Vegetarian Buffet**  
Main Dish: Korean Vegetarian Food  
Price: 13,900 won  
Address: 1036-13 Woorim-ro, Wansan-gu, Jeonju  
Phone: 063-221-3355



**Baekbeonjib**  
Main Dish: Korean Table d'hôte  
Price: 120,000 won (~300,000 won for 4 persons)  
Address: 15 Jeollagemyeong 2-gil, Wansan-gu, Jeonju  
Phone: 063-284-0100



**Sinbaengi**  
Main Dish: Kimchi / Bean Sprout Soup  
Price: 10,000 / 7,000 won  
Address: 22 Jeollagemyeong 2-gil, Wansan-gu, Jeonju  
Phone: 063-284-2227



**Taegeuk hangwa**  
Main Dish: Jeonju Traditional Cookies  
Price: 20,000 won (Get Set)  
Address: 84 Geomans-ro, Deokjin-gu, Jeonju  
Phone: 063-252-1871



**Samilgwan**  
Main Dish: Bean Sprout Soup  
Price: 7,000 won  
Address: 20 Jeonjukka-ro, Wansan-gu, Jeonju  
Phone: 063-284-8954



**Wengjib**  
Main Dish: Bean Sprout Soup  
Price: 7,000 won  
Address: 119 Anbaeng 4-gil, Wansan-gu, Jeonju  
Phone: 063-228-3033



**Jeollaheogwan**  
Main Dish: Korean Table d'hôte  
Price: 150,000 won (for 4 persons)  
Address: 5 Anbaeng 4-gil, Wansan-gu, Jeonju  
Phone: 063-228-3033



**Hangukjib**  
Main Dish: Jeonjibimbap  
Price: 11,000 won  
Address: 14-15 Ginnap-ro, Wansan-gu, Jeonju  
Phone: 063-224-9232



**Hamssine Babsang**  
Main Dish: Rich Soybean Paste Stew  
Price: 10,000 won (Korean Cuisine Buffet)  
Address: 20 Jeonju Cheongde-ro, Wansan-gu, Jeonju  
Phone: 063-212-2112



**Chamnamugol**  
Main Dish: Pork Belly BBQ  
Price: 13,000 won  
Address: 42 Eoeun-ro, Wansan-gu, Jeonju  
Phone: 063-224-5999



**Geuddaesanjib**  
Main Dish: Clear Swellfish Soup  
Price: 12,000 won  
Address: 13-1 Taepyeong 5-gil, Wansan-gu, Jeonju  
Phone: 063-277-0492



**Chuihyang hoeawan**  
Main Dish: Pork Bulgogi Meal  
Price: 10,000 won  
Address: 7 Dokjikyeomot 3-gil, Deokjin-gu, Jeonju  
Phone: 063-277-1985



**Taejangjib**  
Main Dish: Clear Swellfish Soup  
Price: 18,000 won  
Address: 38-10 Kyonggijeon-gil, Wansan-gu, Jeonju  
Phone: 063-283-2655



...

