



SUMI KOREAN GRILL

**SEATTLE
RESTAURANT
WE **

LUNCH \$20

2 courses, choice of appetizers and entrees

Available

Mon, Wed, Thu, Fri 11:30 am - 5 pm

up to ~~\$28~~
value

APPETIZERS

ASSORTED BITES

chicken gyoza, shrimp tempura, green bean tempura

HOUSE SALAD

Lettuce, crispy onion, cherry tomatoes, house made creamy dressing

EGG SOUFFLÉ

savory steamed egg in hot stone bowl

BEEF FERMENTED SOYBEAN STEW

zucchini, jalapenõ, onion, tofu, house made broth in hot stone bowl

ENTREES

BEEF SKILLET BIBIMBAP

sweet soy sauce marinated thin sliced beef, sesame seeds, mountain veggies and fried egg in sizzling cast iron skillet, sweet and spicy gochujang sauce on the side

FRIED TOFU SKILLET BIBIMBAP (VEGAN)

+fried egg \$1

fried tofu, mountain veggies and sesame seeds in sizzling cast iron skillet, sweet and spicy gochujang sauce on the side

ROSE CREAMY TTEOKBOKKI

+cheese \$2

rice cake, fish cake, scallion, boiled egg in sweet, creamy and spicy sauce, parmesan cheese, seaweed flakes

CHICKEN KATSU

crispy breaded chicken breast, seaweed flakes, served with rice and house made katsu sauce

CHICKEN KATSU CURRY

crispy breaded chicken breast, seaweed flakes, served with house made curry and rice

BEEF / SEAFOOD UDON NOODLE SOUP

scallion, savory and slightly sweet broth, seaweed, served with sides

BEEF BULGOGI BENTO

thin beef marinated with fruit and sweet soy sauce, onion, scallion, served with side dishes, rice and salad

BEEF / SEAFOOD TOFU SOUP

+egg \$1

soft tofu, zucchini, onion, scallion, served with rice and side dish



RESERVATIONS
253-236-2899

17250 Southcenter Pkwy Ste 148.

Tukwila, WA 98188

A 18% service charge will be added to all parties of five or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.