



SUMI KOREAN GRILL

SEATTLE RESTAURANT WE K

October 24 to November 6

Lunch \$20: Choice of Appetizers, Entrees and Soft Drinks



APPETIZERS

GYOZA

come with special house made sauce

HOUSE SALAD

Lettuce, cherry tomatoes, house made creamy dressing

EGG SOUFFLÉ

savory

ENTREES

RIBEYE SKILLET BIBIMBAP

sweet soy sauce marinated sliced ribeye, 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)

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

ROSE CREAMY TTEOKBOKKI

rice cake, fish cake, scallion, boiled egg in sweet, creamy and spicy sauce

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 BULGOGI BENTO

thin sliced rib eye, marinated with fruit and sweet soy sauce, onion, scallion, come with side dishes, rice and salad

BEEF/SEAFOOD TOFU SOUP

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

RESERVATIONS
253-236-2899

17250 Southcenter Pkwy Ste 148.
Tukwila, WA 98188

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