

Good Dinner Restaurants in West Seattle (According to Seattle Met)

Bok a Bok Fried Chicken - For their first restaurant, chef Brian O'Connor and his wife and business partner, Damiana Merryweather, have nailed a recipe for Korean fried chicken. The result is a crust that holds the crunch and retains the juiciness of Olympia's organic Draper Valley chicken — the better for takeout service, which comprises about 75 percent of Bok a Bok's business. Alternately, this casual neighborhood joint has room for 20 to dine in. Tues-Sun, [1521 SW 98th St, \(206\) 693-2493, bokabokchicken.com](#)

Buddha Ruksa - Tucked away at the end of the West Seattle Bridge since 2003, Buddha Ruksa welcomes locals and destination diners seeking veritable vittles from proprietor Anucha "Nui" Onongard's native Thailand. Onongard borrows from his mother's home recipes to supplement more familiar classics. The sampler platter, a medley of six appetizers for \$12, is a good place to start. Other musts include the crispy garlic chicken and any of the six different preparations of the roasted half-duck. Lunch-dinner Tues-Fri, dinner only Sat-Sun, [3520 SW Genesee St, \(206\) 937-7676, buddharuksa.com](#)

Itto's Tapas - Moroccan and Spanish Tapas Bar & Restaurant - This treasure is Khalid Agour's ode to his mother, the restaurant's namesake. Influences from Agour's native Morocco (lamb tagine, garbanzo and lima bean fritters), as well as Spain (tortilla Española) and the broader Mediterranean cuisine define the extensive and reasonably priced menu, the better to order an assortment of small plates. Daily, [4160 California Ave SW \(206\) 932-5039, ittostapas.com](#).

Ma'ono - Originality meets technical prowess in West Seattle's sleek, upscale Hawaiian-Korean chicken shack. The food is done with verve and tremendous care—pokes, saimin noodle bowls, a killer burger—but the headliner is the brined, twice-fried buttermilk chicken (reserve in advance). Hawaiian for “really delicious,” Ma'ono is not mere hyperbole. It's been one of the biggest draws to West Seattle since it replaced Spring Hill, chef Mark Fuller's Hawaiian family recipe overtaking everything else in popularity. Too hungry for a half-chicken? A whole chicken should feed four to six guests. Add some variety with a side of baby bok choy, spicy-hot kimchi, curry and bacon rice, spicy mac n' kimcheese, or roasted broccoli. To pair, bar manager MiNan Ahn crafts seasonal takes on classic cocktails and stocks her back bar with an extensive collection of whiskeys. Brunch packs 'em in. Wed-Sun, 4437 California Ave SW, 206-935-1075, [maono.springhillnorthwest.com](#).

Marée Bistro & Bar - Chef-owner Andy Dekle is committed to local and regional farmers the entire week, making locally-sourced versions of French classics such as cassoulet, steak frites, and coq au vin. For a special treat, try the three-course dinners on Mondays, after Dekle has shopped at the West Seattle Farmers' Market the day before. Co-owner Megan Hartz runs the front of the house and the wine list, a selection of primarily food friendly French selections and versatile Washington wines. Dinner daily, 2820 Alki Ave SW, 206-743-8531, [mareebistro.com](#).

Marination - First there was the award-winning truck introducing us to Marination's signature collisions of Korean and Hawaiian flavors. Then came the brick-and-mortar takeout, Marination Station—with another, simply Marination, at Sixth and Virginia downtown. But the city's favorite is Marination Ma Kai, just off the foot ferry on the West Seattle shore, which peddles pork katsu sandwiches, Spam sliders, fish-and-chips, Hawaiian shave ice, and booze—with a side of full frontal Seattle skyline on the house. [marinationmobile.com](#)

Mashiko - No visit to West Seattle would be complete with a stop at one of the city's top sushi spots, serving sustainable, impeccable fish as well as the decadent dessert Coco-A-Gogo, a Bakery Nouveau brownie fried in panko breadcrumbs and dished up with green tea ice cream. Sat-

Sun, [4725 California Ave SW, \(206\) 935-4339, mashikorestaurant.com](#)

Mioposto - The brunch menu features a nice mix of salads, sandwiches, egg dishes and 12-inch individual-serving pizzas baked in a brick oven that heats to 1100 degrees. Classic toppings (meaty or vegetarian) and kid-friendly options abound. Some gluten-free and vegetarian options. [2139 California Ave SW, \(206\) 466-2677, http://w.miopostopizza.com](#)

Pizzeria 22 - Years ago, Seattle native Cary Kemp trained at the legendary Pizzeria Gino Sorbillo on the ancient Via dei Tribunali, the main thoroughfare in Naples, Italy. Upon his return he opened Michael McConnell's original Via Tribunali on Capitol Hill and later the Georgetown outpost. In 2011, with McConnell's blessing, Kemp opened his own restaurant in West Seattle featuring a wood-fired oven and seating for more than 80 guests. Settle into a good pizzeria the way Kemp has. Dinner daily, [4213 SW College St \(206\) 687-7701, https://www.pizzeria22.co](#)

Raccolto - Vendemmia-sibling Raccolto is a bright space with a mezzanine where guests can expect the kind of tight, modern-Italian focus on fresh fish, seasonal vegetables, and housemade pastas for which owner Brian Clevenger is known. Standouts include the hamachi crudo; foie gras mousse on crostini; the Dungeness crab salad with apple, fennel, and snap peas; and tagliatelle with wild mushroom and crème fraiche. Daily dinner, [4147 California Ave SW, \(206\) 397-3775, raccoltoseattle.com](#)

Salvadorean Bakery and Restaurant Inc. - The restaurant portion of the business specializes in traditional Salvadoran tamales and pupusas, thick and pillowy corn or rice tortillas, respectively, stuffed with your choice of pork, chicken, beans, and other specialties. If you can't decide, order the plato guanaco, a combination platter with a pupusa and a tamale, a deep-fried ripe plantain, fried yucca topped with bits of pork, and refried red beans. Breakfast specialties such as carne deshilada (shredded beef and eggs scramble) are served starting at 7 a.m. The bakery turns out custom cakes and other satisfying baked goods for later. Daily until 9 pm, [1719 SW Roxbury St, \(206\) 762-4064, thesalvadoreanbakery.com](#)

Taqueria La Fondita #2 - This is the sort of off-the-beaten-path food truck sought by dedicated diners, a taco bus in the parking lot of a Samway Market. For the uninitiated, five tacos and soda for \$5.55 are a good start. Birria, asada, and lengua are your best bets, but you can't go wrong with any of the choices. To avoid lines, call in your order at least 10 minutes ahead. 9811 15th Avenue SW, White Center, 206-551-0529.

Westcity Kitchen - A varied Italian-inspired menu comes from this sardine can of a kitchen, from pesto pappardelle to shrimp and Andouille over polenta cakes. The wine list, carefully curated by general manager and wine director Shani Prentice-Crain, a former Herbfarm hand, features food-friendly by-the-glass options mostly under \$10 and bottles primarily under \$50. Dinner daily, [3405 California Ave SW, \(206\) 937-0155](#)

The Westy Sports and Spirits - The Westy has a surprising range for a sports bar, jumping from Polynesian (Hawaiian bowl, soy marinated salmon served over fragrant jasmine rice) to Tex-Mex (beef tacos seasoned with New Mexico chilis) to Canadian (poutine) to Southern (buttermilk-fried chicken served on a biscuit dripping with gravy and cheddar cheese). There's even a weekend brunch, as well as plenty of gluten-free and vegetarian options. [7808 35th Ave SW](#)

West Seattle Lunch Options for Sunday (According to Seattle Met)

Bakery Nouveau - Long a supplier of bread service to restaurants in West Seattle and beyond, Bakery Nouveau also makes luxurious pastries and savory options. A hearty brisket sandwich served with Havarti cheese, piquillo aioli, and shallot jam strikes the elusive umami-sphere. Other indulgent options include a seasonal take on the BLT (crispy bacon, greens, tomato, mozzarella, and a silky mayonnaise), pizzas (on either ciabatta or focaccia crusts), and revolving quiche preparations (including vegetarian). Daily, [4737 California Ave SW \(206\) 923-0534](https://www.bakerynouveau.com). www.bakerynouveau.com

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Mioposto: A website for the brunch menu (shown below) features a nice mix of salads, sandwiches, egg dishes and 12-inch individual-serving pizzas baked in a brick oven that heats to 1100 degrees. Classic toppings (meaty or vegetarian) and kid-friendly options abound. Some gluten-free and vegetarian options. [2139 California Ave SW, \(206\) 466-2677](http://w.miopostopizza.com), <http://w.miopostopizza.com>

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