

Sumibiya is a Korean-style restaurant with a unique dining style.

The simple lines and elegance of its decor contrasts with the fun and active eating that you will experience, yaki-niku style!

For a dining experience where you and your company actively take charge, there is no more entertaining way of sharing a meal with friends and loved ones!



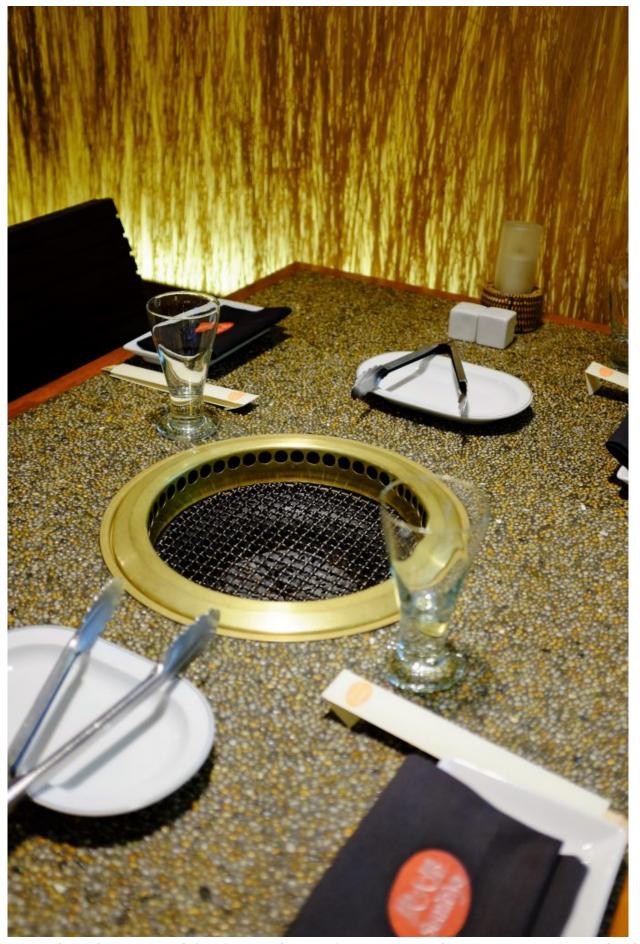


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As you see, each table is equipped with a barbeque grill insert.





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And arranged on ice is a buffet of the ingredients that you may choose from.





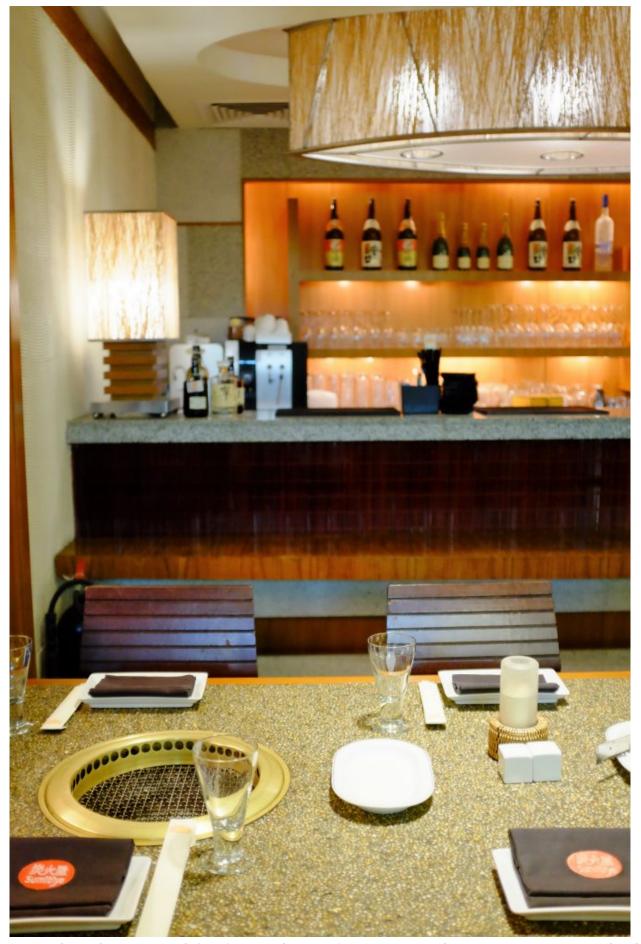
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The meats come either already marinated or not, and there is a selection of beef, chicken, minced lamb patties, fish, shrimps, calamari, and more.

Also, there are vegetables and several different sauces, for pre-dipping before cooking, or as condiment on the plate.





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The cast-iron coals are lit with fire, and a very clever aeration system filters out any smoke.

Soon you are ready to start cooking!







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But wait!

Have some soup, too - and take a selection of the excellent, and spicy, Korean salads and pickles!





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Sumibiya is an all-you-can-eat extravaganza, so there's no rush!

As easy as that, you place your chosen ingredients on the grill.





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And as you can imagine, you may start off slow, but soon more 'cooks' enter in participation, each of them with their own flavors and preferences, and the fun really takes off!





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Sumibiya is hosted by the Radisson Blu hotel, and so the quality of the service is excellent, and this particular restaurant is open in the evenings only, with the tease of bringing together families and friends for dinner after work.

The Assistant Manager, Ms Yujie Zhang, will guide you with good spirits and smile, and share with you tips of the yakiniku trade!





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And both mocktails and cocktails are at your beck and call.





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As well as a few select and extra-special treats for the connoisseurs of Korean and Japanese spirits





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The dining experience is one of active fun from start to end.

And as you gain proficiency, you will find that each morsel tastes differently depending on your selection of the raw ingredients, decisions on marination, pre-dipping, or sauces, and of course the application of heat!

From here...





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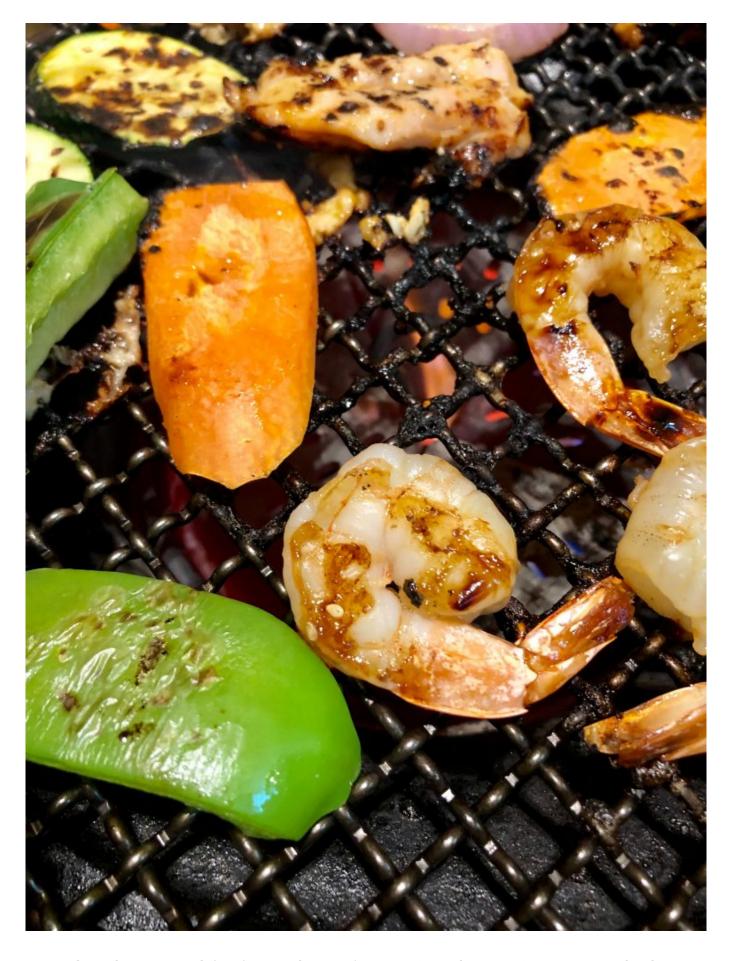
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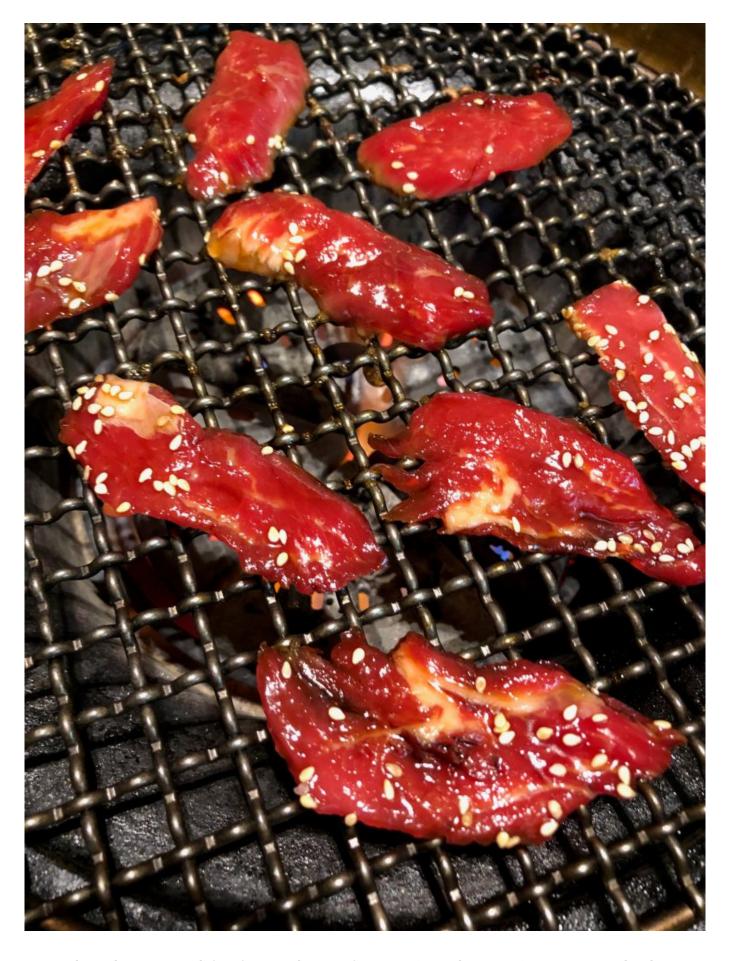


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And from this...





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... to that!





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Dreamy desserts too, of course!





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and a delightful coffee as well!





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Overall, Sumibiya brings a traditional dining style from the Orient, and presents a very well arranged experience for an evening of laughter and the sharing of food – which is the most caring and loving activity that you can engage in.

A lovely and refreshing twist on the usual, a dinner at Sumibiya is sure to be a hit with all!





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