

FOOD + HOME/FOOD

The Best Places to Find Dumplings in Seattle

These kid-friendly restaurants let everyone in the family savor in delicious pockets of dough

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PHOTO: From Din Tai Fung to Dough Zone, there are plenty of Seattle restaurants where you can savor dumplings. Photo: iStock

Some people would argue that noodles are the ultimate Asian comfort food, but my money is on dumplings. Whether the savory little pouches evoke memories of after-school snacks at street stalls, late nights out with friends or folding dough around the kitchen table before a big family dinner, dumplings warm both the stomach and the heart. The classic half-moon folded dumpling can be fried, boiled or steamed, and we won't judge if you prefer a crispy wonton or ruffly shumai instead. Whatever you pick, there is a Seattle-area dumpling shop to make your day.

Din Tai Fung (<https://dintaifungusa.com/us/>), Seattle and other locations

Din Tai Fung needs no introduction. In fact, the global Taiwanese chain introduced many Americans to Chinese comfort food in the first place. Justifiably famous for its xiao long bao soup dumplings, Din Tai Fung also makes wontons and steamed dumplings, including one vegan and one fish option. You used to have to wait in long lines for a table at the University Village location in Seattle. Now you can make reservations at any of four local shops (the other three are in Bellevue, Tukwila and Seattle's Pacific Place).

Dough Zone (<https://www.doughzonedumplinghouse.com/>), multiple locations

To dumpling devourers' delight, Bellevue-based chain Dough Zone is becoming ubiquitous around the Sound, with 11 locations already open and new ones coming soon to Tukwila and Federal Way. Loyal fans proudly argue the xiao long bao are superior to those at Din Tai Fung. Their menu of more than 50 items also includes boiled, steamed and pan-fried dumplings – the last two with a vegetarian option.



Pair your dumplings with a delicious milk tea. Photo: courtesy Dough Zone

Dumpling the Noodle (<https://www.dumplingthenoodle.com/>), multiple locations

Dumpling the Noodle's menu of pan-fried dumplings and hand-pulled noodles supplemented with seasonal specials keeps you coming back to try new things year after year. While the beef bulgogi dumpling is a favorite, nearly half the menu is vegan, making Dumpling the Noodle a rare Chinese

dining experience in which vegetarians can try as many flavorful dishes as their carnivorous friends. Originally a take-out only joint, Dumpling the Noodle has since added a dining room to its Wallingford location and opened a second spot on the Eastside.

Seattle Dumpling Co.
(<https://www.seattledumplingco.com/>), Seattle

Located in Pike Place Market, Seattle Dumpling Co. is the dumpling-centered offshoot of Lake City's Mount&Bao (<https://pos.chowbus.com/online-ordering/store/2297>) (which has a very broad Chinese menu). The Seattle Dumpling Co. menu includes three kinds of pork dumplings and a beef dumpling, supplemented by buns, noodles and wonton soups.

Supreme Dumplings (<https://www.supreme-dumplings.com/>), **multiple locations**

The wait for a table at Bellevue's Supreme Dumplings is somewhat alleviated since they expanded their space, but the demand is just as high. Despite its strip mall location, the interior is stylish, and everything on the tightly edited menu is delicious. The xiao long bao soup dumplings are some of the best in the region, and the restaurant's only vegetarian dumpling – although (alas) not a soup dumpling – packs enough to flavor to earn its place at a table of carnivores. For folks farther north, a second location in Kirkland makes the drive shorter, too.



Xiao long bao soup dumplings are a must-try at many Seattle dumpling restaurants. Photo: iStock

Dumpling Generation

(<https://dumplinggeneration.com/home>), multiple locations

Family-owned Dumpling Generation offers handmade Northeast Chinese-style dumplings in Edmonds and Lake Forest Park. Despite their doughy specialty, the family prides itself on healthfulness, specializing in steamed dumplings instead of fried, using better meats and no added MSG. There are two vegetarian dumpling options, and lots of vegetarian choices on the entrée menu.

Seattle Dumpling House

(<https://seattledumplinghouse.com/>), Seattle

One of Seattle's newest dumpling options, Seattle Dumpling House in Wallingford keeps things simple with a take-out-only model and a tiny but tasty dumpling menu that includes vegan yellow curry dumplings, wontons, and soups that combine dumplings with noodles. Despite the limited menu, they are happy to handle allergen requests. Open from 7 p.m. until the wee hours, Seattle Dumpling House is the perfect stress-free comfort food when kids get hangry after an evening soccer game or you're rushing home after a late meeting.



Savory pork wontons from Seattle Dumpling House. Photo: courtesy Seattle Dumpling House

Little Ting's Dumplings

(<https://www.ordertogo.com/restaurants/ddx/mesh>), Seattle

Little Ting's Dumplings original Greenwood location on the border of Seattle and Shoreline sells xiao long bao soup dumplings; pan-fried, steamed and boiled dumplings; and pot stickers, alongside lots of buns and noodles.

Although pork is by far the most-used filling, there are three savory vegetarian dumpling options. Unfortunately, Little Ting's Bellevue location closed permanently.

Ping's Dumpling House
(<https://www.ordertogo.com/restaurants/pd/mesh>),
Seattle

Located right under the Historic Chinatown Gate, Ping's Dumpling House has been making Northern Chinese-style steamed dumplings, pot stickers and soup dumplings with vinegar-based dipping sauces for a full zodiac cycle. Ping's dumplings have light, chewy wrappers that don't fall apart and finely minced fillings. Its vegetarian options extend well beyond the standard carrot and cabbage filling, including a rare soup dumpling (red bean) and a flavorful "Full Veggies" pot sticker.

Mama Dough (<https://www.yelp.com/biz/mama-dough-kent-7>), **Kent**

Tucked inside the Great Wall Shopping Mall, Mama Dough has virtually no web presence at all. But for those in the know, this little shop is the place to go for xiao long bao in the South end, and they make a pretty good fried dumpling, too. Thanks to a relatively recent renovation, the space has lost its hole-in-the-wall vibe and many reviewers feel that the dishes even taste better in the now brightly-lit space.

Mandu-Ya (<https://manduya.square.site/>), **Federal Way**

At Korean dumpling house Mandu-Ya, the translucent steamed mandu filled with meat will be familiar to fans of Chinese dumplings. The house-made kimchi gives them a distinctly Korean spark, while the vegetarian corn and cheese mandu is a conversation starter.

My Lil' Cube (<https://www.facebook.com/mylilcube?paipv=0&eav=AfbKhUjkb536zrfUnrBmzn0FK4RIw8w>), **Puyallup**

Tacoma residents can find dumplings at dim sum restaurants like Harbor City, but dedicated dumpling spots are rare. Locals in need of a dumpling fix recommend the Japanese restaurant My Lil' Cube in Puyallup, where gyoza and soup dumplings share menu space with ramen and donburi.



Indulge in gyoza at a local dumpling restaurant. Photo: iStock

Momo King (<https://www.simon.com/mall/tacoma-mall/stores/momo-king>), Tacoma

Found inside the Tacoma Mall, Nepalese restaurant Momo King gets high ratings for its dumplings. Steamed or fried, they're similar to Chinese dumplings, but the standout options are more specifically Nepalese – think butter chicken filling and curry sauce.

Other ways to enjoy Seattle dumplings

Many people would argue that the best way to eat dumplings is at home, after sitting around the table shaping them amidst family conversation. If the only thing keeping you from homemade dumplings is knowing how to make them, Bellevue-based Whisk frequently offers [dumpling classes](https://www.whiskcooks.com/cooking-classes/) (<https://www.whiskcooks.com/cooking-classes/>). Or you can splurge on [private cooking lessons with Cooking Dolls](https://www.cookingdolls.com/pages/classes-and-events) (<https://www.cookingdolls.com/pages/classes-and-events>), and a chef will come to your home to teach you how to make dumplings. Chef Fumiko in the Central District teaches pot sticker workshops, which you can [book through Cozymeal](https://www.cozymeal.com/cooking-class/10246/pot-stickers-and-steamed-buns) (<https://www.cozymeal.com/cooking-class/10246/pot-stickers-and-steamed-buns>). Georgetown's [Dash of Soy Culinary School](https://www.dashofsoy.com/) (<https://www.dashofsoy.com/>) offers both pork and vegan dumpling workshops. If cooking classes are not your style, local cookbook author Hsiao-Ching Chou has [dumpling how-to videos](https://mychinesesoulfood.com/dumpling-making-videos/) (<https://mychinesesoulfood.com/dumpling-making-videos/>) on her website. If you want dumplings but don't feel like going out or cooking from scratch, many of the restaurants in this article sell their dumplings frozen and in bulk. Bellevue's MiLa (formerly Xiao Chi Jie) sells [frozen soup dumplings](https://eatmila.com/) (<https://eatmila.com/>) (and a few other goodies) by mail.

More Seattle restaurants for families:

[Conveyor Belt Sushi and Robot Restaurants: Futuristic Places to Take the Kids](https://www.parentmap.com/article/conveyor-belt-sushi-robot-restaurant-seattle) (<https://www.parentmap.com/article/conveyor-belt-sushi-robot-restaurant-seattle>).

[Best Asian Restaurants for Seattle-Area Families](https://www.parentmap.com/best-asian-restaurants-seattle) (<https://www.parentmap.com/best-asian-restaurants-seattle>).

[Best Doughnut Destinations Near Seattle](https://www.parentmap.com/article/best-doughnut-destinations-near-seattle) (<https://www.parentmap.com/article/best-doughnut-destinations-near-seattle>).

[Seattle Food Tours and Delicious Destinations for Families](https://www.parentmap.com/article/delicious-pacific-northwest-food-tours) (<https://www.parentmap.com/article/delicious-pacific-northwest-food-tours>).

Editor's note: This article was originally published in 2022 and was most recently updated by the writer in September 2024. New restaurants were added and all entries were fact-checked.

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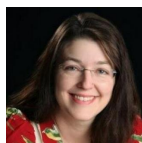
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