

# Welcome to Samway Market



**Family-Owned and Operated: Asian and specialty cuisine market offering a huge selection of fresh fruits, vegetables, herbs, fish, meats, and pantry staples, especially for Cambodian, Thai, Lao, Latin, Italian, and Indian foods.**



## SAMWAY MARKET

9811 15th Ave SW  
Seattle, WA, 98106  
(206) 768-1876

OPEN:  
Daily: 8am-9pm  
(Except Holidays)

Cash; Credit; Food Stamps



## WHAT MAKES A MEAL TRULY GREAT?

Sure, fresh ingredients are the foundation of any good meal. But what is it that makes a meal satisfying? According to Jamie Yin, the makings of a \*perfect\* meal are not on the grocery list. "My perfect meal would be any meal that you cook with friends and eat together," he explains. "When you cook a meal with people you care about, you have more fun and the food just tastes better. People say red wine opens the flavor of steak, but I believe having good company is what makes the food absolutely unbelievable."



## A Family Grocery

"We are a great loving family," says Jamie, "we look out for each other and care for one another." Jamie, his elder brother Billy, and their parents Sam and Savoun are Cambodian Seattleites by way of Shreveport, Louisiana. Together they make up the Yin family of grocers whose smiles can be found every day at Samway Market in White Center.

"We started with a small produce tent," explains Jamie, "then added coolers and expanded." Samway Market is filled with fresh fruits, vegetables, herbs, fish, and meats especially for Cambodian, Thai, Lao, Latin, Italian, and Indian cuisines. Covered entrances welcome customers with an abundance of flowers and produce. Fruits and veggies range from staple to specialty: sweet peppers and jalapeño chilies, tomatillos and tomatoes, green and red leaf lettuce, citrus and apples, ginger and galanga, Chinese shallots and Walla Walla onions, russet potatoes and purple sweet potatoes, bitter melons and Asian eggplants, citrus leaf and Thai basil, plus popular fruits of Southeast Asia like durian, lychee, longan, rambutan, mangosteen, and dragon fruit. Local restaurants can join Pho Tai, Be's Restaurant, and others who choose Samway Market for their produce retailer.

The fish selection shines at Samway Market. Customers should keep a close eye on fresh seafood (in case dinner tries to walk away). Fresh choices regularly include milk fish, golden poplin and tilapia, with changing selections of salmon, halibut, red snapper, bass, catfish, galunggong, golden pomfret, and blue runner. Meat selections include cuts of beef, lamb, goat, pork, duck, and chicken for grilling or stewing. Local eggs are available from Nguyen-vu Farm in Yamhill, Oregon. Samway Market has an emporium of prahok (pickled fish), fish oil, and fish paste for dishes like Cambodian banh chiao or Thai curry. Bulk pantry goods include dried herbs and spices for Latin and Asian cooking, more than 15 kinds of dry beans, pasta and rice, and canned fruits and vegetables.

The Yins speak English and Khmer, but many more world languages can be heard at Samway Market. In the absence of fluency a friendly smile will get the conversation started. Geniality is a Yin family trait, "We like to make all people welcome here," says Jamie.

