

## STARTERS

### CHA GIO

Deep-fried Vietnamese egg rolls with shrimp and pork filling.

### GOI CUON

(While supplies last - No substitutions)  
Fresh Vietnamese shrimp spring rolls with house-made peanut sauce.

### SIU MAI

(While supplies last)  
Steamed pork, shrimp and black mushroom dumpling; topped with tobiko.

### TEMPURA SHRIMP

Served with daikon and tempura sauce.

### SPICY WONTONS

Pork and shrimp wontons topped with a house-made black vinegar-chili oil and green onions.

### KARAAGE

Japanese fried chicken drizzled with spicy mayo; served with lemon.

### TIGER SPRING ROLL

Tiger shrimp, avocado, cucumber, pickled radish, green lettuce, carrot, mint and cilantro.

### VEGGIE SPRING ROLL

Avocado, cucumber, pickled radish, green lettuce, carrot, mint and cilantro.

## SOUP

### PHO

Beef broth, rice noodles, yellow onion, green onion and cilantro; served with bean sprouts, Thai basil, jalapeño, lime, sriracha and hoisin sauce.  
Chicken | Rib Eye | Shrimp

### BO KHO

Braised marinated beef, carrots, yellow onion, basil, cilantro, egg noodles; served with bean sprouts, Thai basil, jalapeño and lime.

### WONTON NOODLE SOUP

Chicken broth, pork and shrimp wontons, egg noodles, bok choy and green onion.

## NOODLES & RICE

### CHOW MEIN

Soft egg noodles, bok choy, carrots, bean sprouts and onions.  
Chicken | Shrimp | Combo

### BLACK PEPPER SHRIMP WITH UDON NOODLES

Shrimp stir-fried with black pepper, garlic, oyster sauce, Chinese cooking wine, butter, green onions and udon noodles.

### SHANGHAI STIR-FRIED UDON

Udon noodles, Napa cabbage, yellow onions, green onions, carrots and shiitake mushrooms.  
Chicken | Shrimp | Combo

### JOURNEYS EAST FRIED RICE

Chinese pork sausage, egg, carrots, peas, cabbage, Chinese broccoli, bean sprouts and green onion.  
Chicken | Shrimp | Combo

### PAD THAI

Rice noodles, tofu, egg, green onion and roasted peanuts; served with bean sprouts, Thai basil, red cabbage and lime.  
Chicken | Shrimp | Combo

## SIDES

### MISO SOUP

### STIR-FRIED BOK CHOY

### STIR-FRIED CHINESE BROCCOLI WITH GARLIC

### WONTON SOUP

### STIR-FRIED VEGGIE MEDLEY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **FOOD ALLERGY DISCLAIMER:** Please be aware that our food may contain or come into contact with one or more of the nine major allergens – crustacean shellfish, eggs, fish, milk, peanuts, sesame, soybeans, tree nuts and wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross-contamination may occur, as factors beyond our control may alter the formulations of the food we serve, or manufacturers may change their ingredients. Please inform your server if you have a food allergy. Tulalip Resort Casino will not assume any liability for adverse reactions. Parties of six or more - one check required and 18% gratuity will be added. All menu items subject to 9.4% sales tax.

# JOURNEYS EAST PLATES

## STEAMED HALIBUT\*

10-oz. halibut fillet with a spice-infused soy sauce topped with ginger, scallions and cilantro.

## STIR-FRIED GARLIC PRAWNS

Prawns stir-fried with broccoli, carrots and sugar snap peas.

## HONEY WALNUT SHRIMP

Deep-fried shrimp tossed in a creamy sauce and topped with house-made candied walnuts.

## GREEN CURRY CHICKEN

Chicken, zucchini, Thai basil, green curry paste, lemongrass and coconut milk.

## CHICKEN AND CHINESE SAUSAGE

Steamed chicken, Chinese sausage, shiitake mushrooms, green onions, ginger, Chinese cooking wine and oyster sauce.

## BO LUC LAC\*

Beef, garlic, black pepper and shallots tossed in bo luc lac sauce and Chinese cooking wine; served with lettuce and tomato.

## BEEF & BROCCOLI

Beef, Chinese broccoli, carrots, mushrooms, ginger, garlic and oyster sauce.

## GINGER CHICKEN

Marinated chicken thigh stir-fried with ginger, carrots, shiitake mushrooms, snap peas, green onions, chicken stock and Chinese cooking wine.

## SHISHITO PEPPER STIR-FRY

Mildly roasted Shishito peppers, ginger, garlic, green onions, Chinese cooking wine and oyster sauce.

Beef | Chicken | Pork

## MONGOLIAN PLATE

Stir-fried with scallions and chilies in a savory brown sauce; served on crispy rice noodles.

Chicken | Beef

## SPICY PORK BULGOGI

Thin, lightly-fried sliced pork with white and green onions, spicy Korean bulgogi sauce and topped with toasted sesame seeds.

## SWEET AND SOUR FRIED PORK RIBS

Bone-in pork ribs deep-fried then tossed with onions and bell peppers, and finished with diced pineapple and sweet and sour sauce.

# SUSHI\*

## CALIFORNIA ROLL

Imitation crab salad, avocado, sushi rice and nori.

## NINJA ROLL

Salmon, avocado, cucumber, tuna, spicy mayo, unagi, sushi rice and nori, topped with unagi sauce and tobiko.

## RAINBOW ROLL

Imitation crab salad, avocado, cucumber, sushi rice and nori topped with avocado, yellowfin tuna and salmon.

## SPICY TUNA ROLL

Tuna, spicy mayo, sushi rice and nori.

## SPIDER ROLL

Soft shell crab, imitation crab salad, cucumber, spring mix, sushi rice and nori, topped with unagi sauce, mayo and tobiko.

## NIGIRI

(six-piece)

Your choice of tuna or salmon and sushi rice.

## SHRIMP TEMPURA ROLL

Tempura shrimp, imitation crab salad, spring mix, avocado, cucumber, sushi rice and nori, topped with unagi sauce and tobiko.

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