

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 ROLL

Shrimp, shiso, cabbage, cucumber, carrot, vermicelli noodle and basil in a rice paper wrap served with peanut sauce.

VEGGIE ROLL

Avocado, shiso, cucumber, carrot, cabbage, vermicelli noodle, basil and takuan in a rice paper wrap served with peanut sauce.

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

 CONTAINS RAW PROTEIN  VEGETARIAN  GLUTEN-FREE

*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

Snow crab, avocado and cucumber topped with sesame seeds.

DRAGON ROLL

Shrimp tempura and cucumber topped with eel, avocado, soy reduction and sesame seeds.

MEXICAN RAINBOW ROLL

Spicy tuna and cucumber topped with Chinook salmon, ahi tuna, yellowtail, shrimp, avocado, jalapeño-citrus sauce and green onion.

NIGIRI SAMPLER

Chinook salmon, bluefin tuna, yellowtail and shrimp.

RAINBOW ROLL

Snow crab and cucumber topped with Chinook salmon, ahi tuna, yellowtail, shrimp and avocado.

SHRIMP TEMPURA ROLL

Shrimp tempura, avocado and cucumber topped with sesame seeds and a soy reduction.

SPICY TUNA ROLL

Spicy ahi tuna and cucumber topped with sesame seeds.

SPIDER ROLL

Softshell crab, cucumber and tobiko topped with spicy mayo and a soy reduction.

TULALIP CRUNCH ROLL

Chinook salmon, whipped cream cheese and avocado fried in tempura, topped with sweet chili aioli and a soy reduction.

VEGETABLE ROLL

Avocado, cucumber, takuan and shibazuke topped with sesame seeds.

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