

STARTERS

CHA GIO

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

GOI CUON

Fresh Vietnamese spring rolls with shrimp; served with peanut sauce.
(No substitution)

SIU MAI

Steamed pork, shrimp and black mushroom dumpling; topped with tobiko.

SPICY WONTONS

Spiced pork and shrimp wontons tossed in a black vinegar chili oil sauce.

TEMPURA SHRIMP

Served with daikon and tempura sauce.

KARAAGE

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

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 | Beef | 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.

SIDES

MISO SOUP

STIR-FRIED BOK CHOY

STIR-FRIED CHINESE BROCCOLI WITH GARLIC

WONTON SOUP

STIR-FRIED VEGGIE MEDLEY

FOOD ALLERGY DISCLAIMER: Please be aware that our food may contain or come into contact with common allergens. 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 will not assume any liability for adverse reactions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of six or more, 18% gratuity will be added.

NOODLES & RICE

CHOW MEIN

Soft egg noodles, bok choy, carrots, bean sprouts and onions.
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

SHANGHAI STIR-FRIED UDON

Udon noodles, Napa cabbage, yellow onions, green onion, carrots and julienned 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

JOURNEYS EAST PLATES

STEAMED HALIBUT

10-oz. halibut fillet with ginger, scallion and cilantro.

BO LUC LAC

Beef, garlic, pepper and shallots tossed in oyster sauce; served with lettuce and tomato.

STIR-FRIED GARLIC PRAWNS

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

MONGOLIAN PLATE

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

HONEY WALNUT SHRIMP

Shrimp tossed in a creamy sauce; topped with candied walnuts.

BEEF & BROCCOLI

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

GREEN CURRY CHICKEN

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

SPICY PORK BULGOGI

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

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