

STARTERS



XIA WAN

Ground, seasoned shrimp rolled in shredded spring roll wrappers; served with honey wasabi dipping sauce

CHA GIO EGG ROLL

Deep fried shrimp and pork

SIU MAI

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

TEMPURA SHRIMP

Served with daikon and tempura sauce

POT STICKER

Pan fried pork dumpling

SPICY WONTONS

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

GOI CUON

Fresh Vietnamese spring roll with shrimp; served with peanut sauce

SOUPS

JANG PONG

Shrimp, beef, calamari, yellow and green onions, Napa cabbage, black mushrooms, and fresh Udon Noodles in a spicy broth

PHO

Beef broth, rice noodles, yellow onion, green onion and cilantro; served with bean sprouts, Thai basil, jalapeño, lime, chili paste and hoisin sauce

Chicken | Beef | Shrimp

WONTON NOODLE SOUP

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

BO KHO

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

NOODLES



CHOW MEIN

Soft: Egg noodles, bok choy, carrots, bean sprouts and onions

Crispy: Egg noodles, bok choy, carrots, straw mushrooms

Chicken | Shrimp | Combo

JAPCHAE

Sweet potato noodles, shiitake mushrooms, carrots, yellow onion, spinach, pine nuts and sesame seeds

Chicken | Shrimp | Combo

SHANGHAI STIR-FRY UDON

Udon Noodles, Napa cabbage, yellow onions, carrots and julienned mushrooms

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

RICE



JOURNEYS EAST FRIED RICE

Chinese pork sausage, egg, carrots, peas, cabbage, Chinese broccoli, bean sprouts and green onion

Chicken | Shrimp | Combo

SIDES

MISO SOUP

STIR FRY BOK CHOY

STIR FRY CHINESE BROCCOLI W/ GARLIC

WONTON SOUP

STIR FRY VEGGIE MEDLEY

FOOD ALLERGY DISCLAIMER: Tulalip Resort makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies; however, there is always a risk of contamination. Based on our product mix and preparation, we cannot guarantee that any menu item is completely free of any allergen. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Tulalip Resort will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Tulalip Resort establishment. Please inform your restaurant manager if you have a food allergy and ask to see the ingredient listings for the menu items you are interested in choosing. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 6 or More, 1 Check Required. 18% Gratuity will be added.

JOURNEYS EAST PLATES

XO HALIBUT

Lightly battered, deep fried then wok fired with bell peppers, taro root and XO sauce

BEEF & BROCCOLI

Beef, Chinese broccoli, carrots, mushroom, ginger, garlic, and oyster sauce

BULGOGI

Shaved rib eye, green onion, and garlic topped with sesame seeds; served with Kimchi

BO LUC LAC

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



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

WOK SEARED SCALLOPS

Sugar snap peas, red bell peppers and scallops sautéed in XO sauce

STIR-FRIED GARLIC PRAWNS

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

GREEN CURRY CHICKEN

Chicken, zucchini, Thai Basil, green curry paste, lemongrass and coconut milk

STEAMED HALIBUT

10oz Halibut filet with ginger, scallions, and cilantro

SUSHI

Monday - Thursday: 5pm to 12am

Friday - Sunday: 12pm to 12am

NIGIRI

Maguro, hamachi, sake, unagi, tako, ebi or tamago

GUNKAN

Ikura

ROLLS

SPIDER

Soft shell crab, crab salad, cucumber, lettuce, rice, tobiko

TEMPURA

Shrimp tempura, cucumber, avocado, spicy mayonnaise, rice, tobiko, eel sauce

LOBSTER

Lobster salad, asparagus, cucumber, avocado, mango, strawberry, wasabi sauce

RAINBOW

California roll topped with avocado, tuna, yellow tail, salmon

CALIFORNIA

Crab salad, avocado, rice, tobiko

CUCUMBER

Cucumber, rice, seaweed wrap

BARBIE

Seared salmon, crab salad, avocado, rice, spicy mayonnaise, eel sauce

CANADIAN

Salmon, crab salad, cucumber, avocado, rice, tobiko

TUNA

Tuna, rice, seaweed wrap

EXECUTIVE

Ebi, spicy tuna, asparagus, crab salad, avocado, rice, wasabi sauce

SPICY TUNA

Spicy tuna, rice, seaweed wrap

RED DRAGON

Shrimp tempura, spicy tuna, cucumber, rice, jalapeño, eel sauce

VIP (DEEP FRIED)

Eel, cream cheese, avocado, spicy tuna, rice, eel sauce

SPICY SALMON

Spicy salmon, rice, seaweed wrap

MONSTER (DEEP FRIED)

Shrimp tempura, avocado, cream cheese, spicy tuna, rice, spicy mayonnaise, eel sauce

JE CUCUMBER

Cucumber, salmon, lettuce, wasabi sauce

V-8

Cucumber, asparagus, carrot, avocado, rice, pico de gallo, wasabi sauce

CATERPILLAR

Eel, avocado, rice, tamago

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