

## STARTERS



### XIA WAN

Deep fried, 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

### KARAAGE

Japanese fried chicken drizzled with spicy mayo served with lemon

### POT STICKER

Pan fried pork dumpling

### SPICY WONTONS

Spiced pork and shrimp wontons tossed

### GOI CUON

Fresh Vietnamese spring roll with shrimp;

### TEMPURA SHRIMP

Served with daikon and tempura 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

### NIGIRI

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

### GUNKAN

Ikura

## ROLLS

### LOBSTER

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

### SPIDER

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

### TEMPURA

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

### CUCUMBER

Cucumber, rice, seaweed wrap

### RAINBOW

Crab salad, avocado, rice, topped with avocado, tuna, yellow tail, salmon

### CALIFORNIA

Crab salad, avocado, rice, tobiko

### TUNA

Tuna, rice, seaweed wrap

### BARBIE

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

### CANADIAN

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

### SPICY TUNA

Spicy tuna, rice, seaweed wrap

### RED DRAGON

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

### EXECUTIVE

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

### SPICY SALMON

Spicy salmon, rice, seaweed wrap

### VIP

(DEEP FRIED)

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

V-8  
Cucumber, asparagus, carrot, avocado, rice, pico de gallo, wasabi sauce

### MONSTER

(DEEP FRIED)

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

### JE CUCUMBER

Cucumber, salmon, lettuce, wasabi sauce

### CATERPILLAR

Eel, avocado, rice, tamago

#JOURNEYSEASTTRC