SUNDAY-THURSDAY **11AM-9PM** | FRIDAY-SATURDAY **11AM-12AM**

SUSHI KAIZEN

ROLLS

BAD BOY 17
Snow crab, eel, cream cheese and avocado fried in tempura, topped with a soy reduction and spicy mayo.

CALIFORNIA ROLL GF 14
Snow crab, avocado and cucumber topped with sesame seeds.

CEVICHE ROLL R GF 21
Shrimp, cilantro, green onion and cucumber topped with yellowtail, lime, pico de gallo and spicy ponzu.

DRAGON ROLL 19
Shrimp tempura and cucumber topped with eel, avocado, soy reduction and sesame seeds.

HELL'S KITCHEN R GF 22
Spicy crab, cucumber and jalapeño topped with seared salmon, garlic aioli and honey-lime Sriracha.

MEXICAN RAINBOW R GF 21
Spicy tuna and cucumber topped with Chinook salmon, ahi tuna, yellowtail, shrimp, avocado, jalapeño-citrus sauce and green onion.

MUSHU ROLL R 20
Tempura shrimp, avocado and cucumber topped with spicy ahi tuna, tempura flakes, green onion, spicy mayo and a soy reduction.

PEACECAR R GF 23
Spicy tuna, avocado and jalapeño topped with mango, bluefin tuna and sweet chili aioli.

RAINBOW ROLL R GF 17
Snow crab and cucumber topped with Chinook salmon, ahi tuna, yellowtail, shrimp and avocado.

SHRIMP TEMPURA ROLL 16
Shrimp tempura, avocado and cucumber topped with sesame seeds and a soy reduction.

SPICY TUNA ROLL R GF 15
Spicy ahi tuna and cucumber topped with sesame seeds.

SPIDER ROLL 19
Softshell crab, cucumber and tobiko topped with spicy mayo and a soy reduction.

TULALIP CRUNCH R 17
Chinook salmon, whipped cream cheese and avocado fried in tempura, topped with sweet chili aioli and a soy reduction.

VEGETABLE ROLL V GF 11
Avocado, cucumber, takuan and shibazuke topped with sesame seeds.

FRESH ROLLS

TIGER ROLL GF 14
Shrimp, shiso, cabbage, cucumber, carrot, vermicelli noodle and basil in a rice paper wrap served with peanut sauce.

VEGGIE ROLL V GF 11
Avocado, shiso, cucumber, carrot, cabbage, vermicelli noodle, basil and takuan in a rice paper wrap served with peanut sauce.

FRIED FOOD

POTATO CROQUET *TWO-PIECE* 10
Served with katsu sauce.

TAKOYAKI *FOUR-PIECE* 14
Soy reduction, Japanese mayo and Kizame nori.

TEMPURA SHRIMP *FOUR-PIECE* 12
Served with ponzu sauce.

NIGIRI *TWO-PIECE*

BLUEFIN TUNA R GF 14

CHINOOK SALMON R GF 9

EEL GF 10

SHRIMP GF 7

YELLOWTAIL R GF 10

CHARASHI BOWL R *EIGHT-PIECE* 28
Chef's Choice

NIGIRI SAMPLER R GF *FOUR-PIECE* 20
Chinook salmon, bluefin tuna, yellowtail and shrimp.

R CONTAINS RAW PROTEIN V VEGETARIAN GF 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. Quil Ceda Creek Casino will not assume any liability for adverse reactions. All menu items subject to 9.4% sales tax.