





# RAMEN

Over the years, Tajima has strived to create quality authentic ramen. Our original Tonkotsu soup takes up to 12 hours to cook. And the result is a rich & creamy broth, perfect with your choice of ramen noodles & toppings.

**CHOICE OF NOODLES:** THIN | FAT | SPINACH (+1) | GLUTEN FREE (+1)

<b>TONKOTSU RAMEN</b>	<b>TAJIMA RAMEN</b>	<b>SPICY SESAME RAMEN</b>	<b>CREAMY CHICKEN RAMEN</b>
			
Original "Tonkotsu" soup, <b>pork chashu or chicken chashu</b> , ½ ramen egg, green onions, sesame seeds & Japanese seaweed.	Original "Tonkotsu" soup, <b>pork chashu or chicken chashu</b> , kakuni (pork belly), fried garlic, green onions, ½ ramen egg, chives, bean sprouts, sesame seeds & Japanese seaweed.	"Tonkotsu" soup base mixed with special sesame paste. <b>Pork chashu or chicken chashu</b> , spicy ground pork, bean sprouts, chives, ½ ramen egg & fried garlic. Recommended: Fat Noodles	Creamy chicken soup, chicken chashu, ½ ramen egg, corn, asparagus, green onions, sesame seeds, shredded chili & Japanese seaweed.
<b>9</b>	<b>11</b>	<b>10.5</b>	<b>9</b>

## VEGAN RAMEN

Comes with Spinach Noodles



Tajima original vegetable soy based soup with mixed vegetables, asparagus, mixed greens, corn, kaiware, deep fried tofu, sesame seeds, shredded chili & topped with black garlic oil.

**9.5**

## EXTRA RAMEN TOPPINGS

Kakuni 3	Ground Pork 1	Deep Fried Tofu 1	Tofu 1	Bean Sprouts 1
Pork Chashu 3	½ Ramen Egg 1	Bamboo Shoots 1	Corn 1	Fried Garlic .5
Chicken Chashu 3	Vegetables 1	Kimchi 1	Asparagus 1	Red Bomb .5

## APPETIZER

<b>Edamame</b>  / <b>Garlic Edamame</b>	<b>4</b>
Boiled soy beans cooked with garlic	
<b>Brussels Sprouts Tempura</b>	<b>4</b>
Brussels sprouts cooked in tempura style, sautéed in butter & ponzu sauce	
<b>Kakuni Bun</b>	<b>4.5</b>
Juicy pork belly with cucumber with house sauce in soft bun topped with minced mixed greens & kaiware	
<b>Gyoza</b>	<b>5</b>
Pan fried pork dumplings served with ponzu sauce	
<b>Karaage</b>	<b>5</b>
Seasoned deep fried chicken with mayo on the side	
<b>Takoyaki</b>	<b>5</b>
Octopus fritters topped with brown sauce, mayo, bonito flakes & seaweed	
<b>Sushi Hand Roll</b>	<b>4</b>
Sushi rice, sesame seeds, Japanese seaweed & a choice of:	
• <b>Salmon</b>	• <b>Tuna</b>
• <b>Real Crab</b> with mayo & cucumber	• <b>Spicy Tuna</b> with spicy mayo & kaiware

## RICE BOWL

<b>Salmon Poke Bowl</b>	<b>9</b>
Salmon, sesame seeds, seaweed salad, avocado, onions, masago, tempura crunch & seaweed over sushi rice	
<b>Tuna Poke Bowl</b>	<b>9</b>
Tuna, sesame seeds, seaweed salad, avocado, masago, onions, tempura crunch & seaweed over sushi rice	
<b>Spicy Tuna Poke Bowl</b>	<b>9</b>
Spicy tuna, spicy mayo, sesame seeds, avocado, masago, seaweed salad, tempura crunch & seaweed over sushi rice	
<b>Crab Poke Bowl</b>	<b>9</b>
Real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware & seaweed over sushi rice	
<b>Chashu Bowl</b>	<b>5</b>
Minced <b>pork chashu or chicken chashu</b> , green onions & seaweed over rice	
<b>Chashu Fried Rice</b>	<b>5.5</b>
Choice of <b>pork chashu or chicken chashu</b> , egg, green onions & seaweed	
<b>Kimchi Fried Rice</b>	<b>4.5</b>
Fried rice with kimchi, egg, green onions & seaweed	