





# 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)

<p><b>TONKOTSU RAMEN</b></p>  <p>Original "Tonkotsu" soup, <b>pork chashu or chicken chashu</b>, ½ ramen egg, green onions, sesame seeds &amp; Japanese seaweed</p> <p><b>9.5</b></p>	<p><b>TAJIMA RAMEN</b></p>  <p>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 &amp; Japanese seaweed</p> <p><b>11.5</b></p>	<p><b>SPICY SESAME RAMEN</b></p>  <p>"Tonkotsu" soup base mixed with special sesame paste. <b>Pork chashu or chicken chashu</b>, spicy ground pork, bean sprouts, chives, ½ ramen egg &amp; fried garlic. Recommended: Fat Noodles</p> <p><b>11</b></p>	<p><b>CREAMY CHICKEN RAMEN</b></p>  <p>Creamy chicken soup, chicken chashu, ½ ramen egg, corn, asparagus, green onions, sesame seeds, shredded chili &amp; Japanese seaweed</p> <p><b>9.5</b></p>
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**VEGAN RAMEN**

Comes with Spinach Noodles



Tajima original vegetable soy based soup with mixed vegetables, baby spinach, corn, kaware, cherry tomatoes, deep fried tofu, sesame seeds & topped with black garlic oil

**10**

**EXTRA RAMEN TOPPINGS**

Kakuni	3	Ground Pork	2	Deep Fried Tofu	1.5	Tofu	1.5	Baby Spinach	1.5
Pork Chashu	3	½ Ramen Egg	1	Bamboo Shoots	1.5	Corn	1	Fried Garlic	1
Chicken Chashu	3	Vegetables	1.5	Kimchi	1.5	Cherry Tomatoes	1	Red Bomb	1

**APPETIZER**

- Edamame**  / **Garlic Edamame** **4**  
Boiled soy beans cooked with garlic
- Brussels Sprouts Tempura** **5**  
Brussels sprouts cooked in tempura style, sautéed in butter & ponzu sauce
- Kakuni Bun** **4.5**  
Juicy pork belly with cucumber with house sauce in soft bun topped with baby spinach & kaware
- Gyoza** **5.5**  
Pan fried pork dumplings served with ponzu sauce
- Karaage** **5.5**  
Seasoned deep fried chicken with mayo on the side
- Takoyaki** **5.5**  
Octopus fritters topped with brown sauce, mayo, bonito flakes & seaweed
- Sushi Hand Roll** **4.5**  
Sushi rice, sesame seeds, Japanese seaweed & a choice of:
  - **Salmon**
  - **Real Crab** with mayo & cucumber
  - **Tuna**
  - **Spicy Tuna** with spicy mayo & kaware

**RICE BOWL**

- Salmon Poke Bowl** **10**  
Salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch & seaweed over sushi rice
- Tuna Poke Bowl** **10**  
Tuna, sesame seeds, seaweed salad, avocado, masago, tempura crunch & seaweed over sushi rice
- Spicy Tuna Poke Bowl** **10**  
Spicy tuna, spicy mayo, sesame seeds, avocado, masago, seaweed salad, tempura crunch & seaweed over sushi rice
- Crab Poke Bowl** **10**  
Real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaware & seaweed over sushi rice
- Chashu Bowl** **5**  
Minced **pork chashu or chicken chashu**, green onion & seaweed over rice
- Chashu Fried Rice** **6**  
Choice of **pork chashu or chicken chashu**, egg, green onion & seaweed
- Kimchi Fried Rice** **5**  
Fried rice with kimchi, egg, green onion & seaweed