

Tajima strives to create quality authentic ramen. Our original Tonkotsu soup takes up to 12 hours to cook and results in a rich & creamy broth, perfect with your choice of ramen noodles and toppings. All broths are pork based.

**STEP 1 CHOOSE YOUR BROTH**

- TONKOTSU RAMEN.....9**  
Original "Tonkotsu" soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and Japanese seaweed
- CURRY RAMEN..... 9.5**  
"Tonkotsu" soup base mixed with Japanese curry, pork or chicken chashu, green onions, 1/2 ramen egg, sesame seeds, and Japanese seaweed
- MISO RAMEN..... 9.5**  
"Tonkotsu" soup base mixed with miso, pork or chicken chashu, green onions, 1/2 ramen egg, sesame seeds, and Japanese seaweed

**STEP 2 CHOOSE YOUR NOODLES**

- THIN
- FAT
- SPINACH (+1)
- GLUTEN FREE (+1)

**STEP 3 CHOOSE EXTRA TOPPINGS**





- KAKUNI.....3
- PORK CHASHU.....3
- CHICKEN CHASHU.....3
- GROUND PORK.....2
- ½ RAMEN EGG.....1
- VEGETABLES..... 1.5
- TOFU..... 1.5
- DEEP FRIED TOFU..... 1.5
- BAMBOO SHOOTS..... 1.5
- KIMCHI..... 1.5
- CORN.....1
- BABY SPINACH..... 1.5
- FRIED GARLIC.....1
- RED BOMB.....1
- SEAFOOD MIX.....3
- EXTRA NOODLES.....2
- EXTRA GLUTEN FREE NOODLES.....3
- EXTRA SPINACH NOODLES.....3





CREATE YOUR OWN SET



**STEP 4 ADD YOUR FAVORITE SIDE TO THE RAMEN OF YOUR CHOICE TO CREATE YOUR OWN SET**


- MINI GYOZA ..... 2
- MINI PORK CHASU BOWL ..... 2
- TAKANA RICE..... 2
- TAKANA FRIED RICE ..... 2
- MINI KARAAGE ..... 2


**CHOICE OF NOODLES:** Thin | Fat | Spinach (+1) | Gluten Free (+1)

 <b>TAJIMA RAMEN</b> original tonkotsu soup, kakuni (pork belly), fried garlic, green onions, ½ ramen egg, chives, pork or chicken chashu, bean sprouts, sesame seeds, and japanese seaweed <b>11</b>	 <b>SPICY SESAME RAMEN</b> tonkotsu soup base mixed with special sesame paste, spicy ground pork, bean sprouts, pork or chicken chashu, chives, ½ ramen egg, and fried garlic recommended with fat noodles <b>11</b>	 <b>CREAMY CHICKEN RAMEN</b> creamy chicken soup, chicken chashu, ½ ramen egg, corn, asparagus, green onions, sesame seeds, shredded chili, and japanese seaweed <b>9.5</b>	 <b>VEGAN RAMEN</b> tajima original vegetable soy based soup with mixed vegetables, baby spinach, corn, kaiware, cherry tomatoes, deep fried tofu, and sesame seeds, topped with black garlic oil and served with spinach noodles <b>9.5</b>
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-  **EDAMAME..... 4**  
steamed salted soy beans
-  **GARLIC EDAMAME ..... 4**  
steamed soy beans sautéed with garlic
- KIMCHI ..... 3**  
spicy, sour pickled napa cabbage
-  **SALMON TATAKI..... 9**  
thinly sliced seared salmon sashimi served with ponzu sauce
-  **GERMAN POTATO.....6.5**  
garlic french fries, onions and pork belly on top

- KAKUNI BUN.....4.5**  
juicy pork belly, cucumber, carrot and kaiware with house sauce in soft bun
-  **AGEDASHI TOFU.....4.5**  
deep fried tofu with tempura sauce
- TAKOYAKI.....5.5**  
octopus fritters
-  **SQUID KARAAGE.....7**  
seasoned deep fried squid

- CREATE YOUR OWN PLATE..... 10**  
served with miso soup & rice
- CHOOSE ANY TWO ITEMS:**
- GYOZA**  
pan fried pork dumplings
- TEMPURA**  
deep fried shrimps and vegetables with tempura batter
- VEGETABLE TEMPURA**  
deep fried vegetables with tempura batter
-  **CHICKEN KATSU**  
breaded deep fried chicken cutlet
- KARAAGE**  
seasoned deep fried chicken
- TERIYAKI CHICKEN**  
stir-fried chicken with teriyaki sauce
- TERIYAKI BEEF**  
stir-fried beef with teriyaki sauce
- CREAMY SCALLOP CROQUETTE**  
breaded deep fried creamy scallop
- GRILLED SALMON**  
grilled salmon marinated with your choice of teriyaki sauce or miso base

- SALMON POKE BOWL .....10**  
salmon, sesame seeds, seaweed salad, avocado, green & white onions, masago, tempura crunch, and seaweed over sushi rice
-  **SPICY TUNA POKE BOWL .....10**  
spicy tuna, spicy mayo, sesame seeds, avocado, green & white onions, masago, seaweed salad, tempura crunch, and seaweed over sushi rice
- TUNA POKE BOWL.....10**  
tuna, sesame seeds, seaweed salad, avocado, masago, green & white onions, tempura crunch, and seaweed over sushi rice
- CRAB POKE BOWL.....10**  
shredded real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed over rice

- CHASHU BOWL ..... 5**  
minced pork chashu or chicken chashu, green onion, seaweed, and sesame seeds over rice
- BEEF BOWL.....9.5**  
sliced beef with sweet soy sauce, green and white onions, red ginger, and egg over rice
- KATSU DON ..... 9**  
breaded deep fried pork or chicken cutlet, green and white onions, egg, and takuan over rice
- TAKANA FRIED RICE ..... 5**  
fried rice with pickled leaves
- CHASHU FRIED RICE ..... 6**  
choice of pork or chicken chashu, egg, green onions, and seaweed
- KIMCHI FRIED RICE ..... 5**  
fried rice with kimchi

-  **OMELETTE YAKISOBA ..... 10**  
stir-fried egg noodle with vegetables & pork, covered with omelette, red ginger & fried bonito shavings on top
-  **OKONOMIYAKI ..... 11**  
japanese style pancake with shrimp, squid, pork, noodle, red ginger & dried bonito shavings on top  
*please allow extra time to prepare this item, thank you*
-  **KATSU CURRY ..... 10 (PORK, CHICKEN OR KAARAGE)**  
curry with breaded deep fried chicken or pork cutlet, or kaarage
-  **NABEYAKI UDON..... 10**  
shrimp tempura, chicken and poached egg
- HAYASHI OMURICE ..... 11**  
rice wrapped in omelette & topped with hashed beef

- Includes a choice of beverage for guests 12 and Under | DINE IN ONLY!*
- All Served with rice & your choice of apple or orange juice
- KARAAGE.....5.5**
- TERIYAKI CHICKEN .....5.5**
- TERIYAKI BEEF .....5.5**

- ICE CREAM .....2.5**  
vanilla | red bean  
green tea | black sesame
- MOCHI ICE CREAM...2.5 (EA.)**  
vanilla | green tea | mango  
strawberry | chocolate
- TAIYAKI ICE CREAM..... 4.5**  
small fish shaped cake filled with red bean paste & choice of ice cream



Maximum of 4 Credit Cards Can be Split

Please let your server know about any food allergies

