



A LA CARTE

KIMCHI 3 spicy & sour pickled napa cabbage	CREAMY SCALLOP CROQUETTE 5.5 breaded deep fried scallop with creamy croquette
EDAMAME 4 steamed soy beans	GERMAN POTATO 6.5 garlic french fries, onions and pork belly on top
CREAM CHEESE WONTONS 5 deep fried cream cheese in wonton skin	GYOZA 5.5 pan fried pork or vegetable dumplings
AGEDASHI TOFU 4.5 Deep fried tofu with tempura sauce	KAKUNI BUN 4.5 juicy pork belly, cucumber, carrot and kaiware with house sauce in soft bun
TEMPURA 5 deep fried shrimps and vegetables with tempura batter	
TAKOYAKI 5.5 octopus fritters	

LUNCH SPECIAL

A. Shrimp Tempura
Teriyaki Chicken
Pork or Chicken Katsu
Karaage

B. California Roll
Spicy Salmon Roll
Spicy Tuna Roll
Sashimi

COMBO #1 **9.5**
Choose two items: A + A







COMBO #2 **10.5**
rice served upon request
Choose two items: B + B

COMBO #3 **10**
Choose two items: A + B

RAMEN

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.

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

 TONKOTSU RAMEN original tonkotsu soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and japanese seaweed 9	 TAJIMA RAMEN 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 11	 SPICY SESAME RAMEN 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 10.5	 CREAMY CHICKEN RAMEN creamy chicken soup, chicken chashu, ½ ramen egg, corn, asparagus, green onions, sesame seeds, shredded chili, and japanese seaweed 9	 MISO RAMEN "tonkotsu" soup base mixed with miso, pork or chicken shashu, green onions, ½ ramen egg, sesame seeds, and japanese seaweed 9.5	 VEGAN RAMEN 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 9.5
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EXTRA RAMEN TOPPINGS

KAKUNI..... 3	VEGETABLES..... 1.5	KIMCHI..... 1.5	FRIED GARLIC..... 1
PORK CHASHU..... 3	TOFU..... 1.5	CORN..... 1	BEAN SPROUTS..... 1
CHICKEN CHASHU..... 3	DEEP FRIED TOFU..... 1.5	CHERRY TOMATOES..... 1	BLACK GARLIC OIL..... 1
GROUND PORK..... 2	BAMBOO SHOOTS..... 1.5	BABY SPINACH..... 1.5	RED BOMB..... 1
½ RAMEN EGG..... 1			

ADD: four pieces of spicy salmon roll or california roll for \$2 with any Ramen order

SUSHI

CRUNCHY ROLL 9 shrimp tempura, cucumber, kaiware, gobo, kanikama, with tempura crumbs on top, sweet sauce and spicy mayo	DRAGON ROLL 10 shrimp tempura, cucumber, kaiware, gobo, kanikama, with avocado and sweet sauce on top	VEGETABLE ROLL 6 asparagus, cucumber, kaiware, gobo, avocado, mixed green salad with sesame dressing	SPICY SALMON ROLL 6 spicy salmon, kaiware
CALIFORNIA ROLL 5 kanikama, avocado, cucumber	TAJIMA ROLL 12 shrimp, avocado, kanikama, gobo, asparagus, kaiware, seared albacore tuna, side of butter ponzu cilantro sauce	PHILADELPHIA ROLL 7 salmon, cream cheese, cucumber	SPICY YELLOWTAIL ROLL 6 spicy yellowtail, kaiware
SALMON SKIN ROLL 5 salmon skin, kaiware, gobo, cucumber, bonito flakes		RAINBOW ROLL 11 in: california roll. on top: salmon, tuna, albacore, yellowtail, shrimp	SPICY TUNA ROLL 6 spicy tuna, kaiware

RICE BOWLS

SALMON POKE BOWL 10 salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed over	TAKANA FRIED RICE 5 fried rice with pickled leaves
TUNA POKE BOWL 10 tuna, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed over sushi rice	CHASHU FRIED RICE 6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
SPICY TUNA POKE BOWL 10 spicy tuna, spicy mayo, sesame seeds, avocado, masago, seaweed salad, tempura crunch, and seaweed over sushi rice	CHIRASHI BOWL 12 mixed sashimi on a bed of sushi rice
CRAB POKE BOWL 10 real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed over sushi rice	CHASHU BOWL 5 minced pork or chicken chashu, green onions, sesame seeds, and seaweed over rice
	UNAGI BOWL 11 eel bowl served on a bed of sushi rice and unagi sauce
	KATSU DON 9 breaded deep fried pork or chicken cutlet, green and white onions, egg, and takuwan over rice
	NABEYAKI UDON 10 shrimp tempura, chicken, and poached egg

SALADS

RAMEN SALAD 10 with yuzu dressing	MIXED GREEN SALAD 4
TOFU SALAD 7 with sesame dressing	SEAWEED SALAD 4

DESSERTS

TEMPURA ICE CREAM 5	ICE CREAM 2.5 Vanilla Red Bean Green Tea Black Sesame
GREEN TEA CRÈME BRÛLÉE 5	
MOCHI ICE CREAM 2.5 (EA.)	



Maximum of 4 Credit Cards Can be Split

Please let your server know about any food allergies

MERCURY WEEKDAY