





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) | Potato (+1)

 TONKOTSU RAMEN original tonkotsu soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and japanese seaweed 9.5	 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 11.5	 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 <i>recommended with fat noodles</i> 11	 CURRY RAMEN "Tonkotsu" soup base mixed with Japanese curry. Green onion, ½ ramen eggs, pork chashu or chicken chashu, sesame seeds, and Japanese seaweed <i>recommended with fat noodles</i> 10.5
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VEGAN RAMEN 10

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

EXTRA RAMEN TOPPINGS

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

APPETIZERS

EDAMAME OR GARLIC EDAMAME 4 boiled soy beans cooked with garlic	KAKUNI BUN 4.5 juicy pork belly with cucumber with house sauce in soft bun topped with carrot and kaiware
BRUSSELS SPROUTS TEMPURA 5 brussels sprouts cooked in tempura style, sautéed in butter and ponzu sauce	TAKOYAKI 5.5 octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed
PORK GYOZA 5.5 pan fried pork dumplings served with ponzu sauce	SUSHI HAND ROLL 4.5 sushi rice, sesame seeds, japanese seaweed, and choice of: ▪ salmon ▪ tuna ▪ spicy tuna w/ spicy mayo & kaiware
VEGETABLE GYOZA 5.5 served with gyoza sauce	
KARAAGE 5.5 seasoned deep fried chicken with mayo on the side	

RICE BOWLS

SALMON POKE BOWL 10 salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	CHASHU BOWL 5 minced pork chashu or chicken chashu, green onions, and seaweed, over rice
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, kaiware, and seaweed, over sushi rice	KIMCHI FRIED RICE 5 fried rice with kimchi, egg, green onion, and seaweed