






# 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)



 <b>TONKOTSU RAMEN</b> original tonkotsu soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and japanese seaweed <b>9.5</b>	 <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>11.5</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 <i>recommended with fat noodles</i> <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>
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 **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 **10**

## 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

<b>EDAMAME OR GARLIC EDAMAME</b> .....	<b>4</b>	<b>GERMAN POTATOES</b> .....	<b>6.5</b>
boiled soy beans cooked with garlic		garlic french fries topped with pork belly, onions, and mayonnaise	
<b>BRUSSELS SPROUTS TEMPURA</b> .....	<b>5</b>	<b>TAKOYAKI</b> .....	<b>5.5</b>
brussels sprouts cooked in tempura style, sautéed in butter and ponzu sauce		octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed	
<b>KAKUNI BUN</b> .....	<b>4.5</b>	<b>SUSHI HAND ROLL</b> .....	<b>4.5</b>
juicy pork belly with cucumber with house sauce in soft bun topped with carrots and kaiware		sushi rice, sesame seeds, japanese seaweed, and choice of:	
<b>GYOZA</b> .....	<b>5.5</b>	▪ salmon	
pan fried pork dumplings served with gyoza sauce		▪ tuna	
<b>VEGETABLE GYOZA</b> .....	<b>5.5</b>	▪ real crab w/ mayo & cucumber	
pan fried vegetable dumplings served with gyoza sauce		▪ spicy tuna w/ spicy mayo & kaiware	
<b>KARAAGE</b> .....	<b>5.5</b>	<b>CREAMY SCALLOP CROQUETTE</b> .....	<b>5.5</b>
seasoned deep fried chicken with mayo on the side		breaded deep fried scallop with creamy croquette	

# RICE BOWLS

<b>SALMON POKE BOWL</b> .....	<b>10</b>	<b>CHASHU BOWL</b> .....	<b>5</b>
salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice		minced pork chashu or chicken chashu, green onions, and seaweed, over rice	
<b>TUNA POKE BOWL</b> .....	<b>10</b>	<b>CHASHU FRIED RICE</b> .....	<b>6</b>
tuna, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice		choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed	
<b>SPICY TUNA POKE BOWL</b> .....	<b>10</b>	<b>KIMCHI FRIED RICE</b> .....	<b>5</b>
spicy tuna, spicy mayo, sesame seeds, avocado, masago, seaweed salad, tempura crunch, and seaweed, over sushi rice		fried rice with kimchi, egg, green onion, and seaweed	
<b>CRAB POKE BOWL</b> .....	<b>10</b>		
real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed, over sushi rice			