



HOUSE FAVORITE

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.**

CREATE YOUR OWN

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)

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
BLACK GARLIC OIL.....0.5
EXTRA NOODLES.....2
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

A LA CARTE SIGNATURE RAMEN

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



TAJIMA RAMEN
pork or chicken chashu, fried garlic, green onions, ½ ramen egg, bean sprouts, green pea sprouts, sesame seeds, and Japanese seaweed

11



SPICY SESAME RAMEN
ground pork, ½ ramen egg, green pea sprouts, baby bok choy, green onions, sesame seeds, bean sprouts, and Japanese seaweed

11



CREAMY CHICKEN RAMEN
chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, 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

A LA CARTE

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

ENTREE

CREATE YOUR OWN PLATE.....10
Includes miso soup, rice, pasta salad & salad

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

RICE BOWLS

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 takuwan 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

TAJIMA SIGNATURE

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

KIDS

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
with onions

DESSERT

ICE CREAM.....2.5
vanilla | red bean
green tea | black sesame
MOCHI ICE CREAM...2.5 (EA.)
vanilla | green tea | mango
strawberry | chocolate



Please let your server know about any food allergies

Maximum of 4 Credit Cards Can be Split

CONVOY LUNCH