



## A LA CARTE

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




 <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, fried garlic, green onions, ½ ramen egg, pork or chicken chashu, bean sprouts, green pea sprouts, sesame seeds, and japanese seaweed <b>11.5</b>	 <b>SPICY SESAME RAMEN</b> spicy tonkotsu soup base mixed with special sesame paste, ground pork, bean sprouts, green pea sprouts, ½ ramen egg, baby bok choy, green onion, and japanese seaweed <i>recommended with fat noodles</i> <b>11</b>	 <b>CREAMY CHICKEN RAMEN</b> creamy chicken soup, chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, and japanese seaweed <b>9.5</b>	 <b>MISO RAMEN</b> "tonkotsu" soup base mixed with miso, pork or chicken shashu, green onions, ½ ramen egg, sesame seeds, and japanese seaweed <b>10</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>10</b>
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### EXTRA RAMEN TOPPINGS


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

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

## SUSHI

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

## RICE BOWLS

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

## SALADS

<b>RAMEN SALAD</b> ..... <b>10</b> with yuzu dressing	<b>MIXED GREEN SALAD</b> ..... <b>4</b>
<b>TOFU SALAD</b> ..... <b>7</b> with sesame dressing	<b>SEAWEED SALAD</b> ..... <b>4</b>

## DESSERTS

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



Maximum of 4 Credit Cards Can be Split

Please let your server know about any food allergies

MERCURY WEEKDAY