

# RAMEN





All substitutions will be politely but firmly declined. We thank you for your understanding.

For those who have food **allergies**, please **inform your server**.



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, fried garlic, green onions, ½ ramen egg, pork or chicken chashu, green pea sprouts, 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, ½ ramen egg, baby bok choy, green onions, green pea sprouts, 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, sesame seeds, baby spinach, carrots, and japanese seaweed <b>9.5</b>
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## VEGAN RAMEN 10

tajima original vegetable soy based soup with mixed vegetables, baby spinach, corn, green pea sprouts, cherry tomatoes, deep fried tofu, and sesame seeds, topped with black garlic oil and served with spinach noodles

## EXTRA RAMEN TOPPINGS

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	BABY BOK CHOY.....1.5
½ RAMEN EGG..... 1	KIMCHI.....1.5	FRIED GARLIC..... 1
VEGETABLES.....1.5	CORN..... 1	RED BOMB..... 1

# APPETIZERS

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

# RICE BOWLS

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