

# 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)



 <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, green pea sprouts, pork or chicken chashu, bean 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, fried garlic chips, ½ ramen egg, baby bok choy, green onions, and japanese seaweed <i>recommended with fat noodles</i> <b>11</b>	 <b>CURRY RAMEN</b> "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> <b>10.5</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	STEAMED TOFU..... 1.5	CORN..... 1
CHICKEN CHASHU..... 3	DEEP FRIED TOFU..... 1.5	CHERRY TOMATOES..... 1
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	BABY SPINACH ..... 1.5	RED BOMB..... 1

# APPETIZERS

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

# 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

please let your server know if you have any food allergies

