



## HOUSE FAVORITE

All substitutions will be politely but firmly declined. We thank you for your understanding.  
Please let your server know about any food allergies

### SIGNATURE 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. **All broths are pork based!**

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

 <b>TAJIMA RAMEN</b> pork or chicken chashu, fried garlic, green onions, ½ ramen egg, bean sprouts, green pea sprouts, sesame seeds, and Japanese seaweed <b>11</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>10.5</b>	 <b>TONKOTSU RAMEN</b> Original "Tonkotsu" soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and Japanese seaweed <b>9</b>	 <b>CURRY RAMEN</b> "Tonkotsu" soup base mixed with a spicy Japanese curry, pork or chicken chashu, green onions, ½ ramen egg, sesame seeds, and Japanese seaweed <b>9.5</b>	 <b>MISO RAMEN</b> "Tonkotsu" soup base mixed with miso, pork or chicken chashu, green onions, ½ ramen egg, sesame seeds, and Japanese seaweed <b>9.5</b>	 <b>CREAMY CHICKEN RAMEN</b> chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, and Japanese seaweed <b>9.5</b>
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### VEGAN RAMEN 9.5

tajima original vegetable soy based soup with baby spinach, corn, green pea sprouts, cherry tomatoes, shitake mushrooms, 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	BABY SPINACH.....1.5	BLACK GARLIC OIL.....0.5
CHICKEN CHASHU..... 3	DEEP FRIED TOFU.....1.5	FRIED GARLIC..... 1	EXTRA NOODLES..... 2
GROUND PORK..... 2	BAMBOO SHOOTS.....1.5	RED BOMB..... 1	EXTRA SPINACH NOODLES..... 3
½ RAMEN EGG..... 1	KIMCHI.....1.5	SEAFOOD MIX..... 3	
VEGETABLES.....1.5	CORN..... 1		

## CREATE YOUR OWN SET

**ADD YOUR FAVORITE SIDE TO THE RAMEN OF YOUR CHOICE TO CREATE YOUR OWN SET**

MINI GYOZA.....2	TAKANA FRIED RICE.....2
TAKANA RICE.....2	MINI KARAAGE.....2

### A LA CARTE

<b>EDAMAME</b> ..... 4 steamed salted soy beans	<b>UMAMI BUN</b> .....4.5 juicy pork, cucumber, carrot and green pea sprouts with house sauce in a soft bun
<b>GARLIC EDAMAME</b> ..... 4 steamed soy beans sautéed with garlic	<b>AGEDASHI TOFU</b> .....4.5 deep fried tofu with tempura sauce
<b>KIMCHI</b> ..... 3 spicy, sour pickled napa cabbage	 <b>TAKOYAKI</b> .....5.5 octopus fritters
 <b>SALMON TATAKI</b> ..... 9 thinly sliced seared salmon sashimi served with ponzu sauce	<b>SQUID KARAAGE</b> ..... 12 seasoned deep fried squid
 <b>GERMAN POTATO</b> .....6.5 garlic french fries, onions and pork belly on top	

### ENTREE

<b>CREATE YOUR OWN PLATE</b> .....10 <i>Includes miso soup, rice, pasta salad &amp; salad</i>	
<b>CHOOSE ANY TWO ITEMS:</b>	
<b>GYOZA</b> pan fried pork dumplings	<b>TERIYAKI CHICKEN</b> stir-fried chicken with teriyaki sauce
<b>TEMPURA</b> deep fried shrimps and vegetables with tempura batter	<b>TERIYAKI BEEF</b> stir-fried beef with teriyaki sauce
 <b>KATSU</b> breaded deep fried pork or chicken cutlet	<b>CREAMY SCALLOP CROQUETTE</b> breaded deep fried creamy scallop
<b>KARAAGE</b> seasoned deep fried chicken	<b>GRILLED SALMON</b> grilled salmon marinated with your choice of teriyaki sauce or miso base

### RICE BOWLS

 <b>SALMON POKE BOWL</b> ..... 10 salmon, sesame seeds, seaweed salad, avocado, green & white onions, masago, tempura crunch, and seaweed over sushi rice	<b>CRAB POKE BOWL</b> .....10 shredded real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed over rice	<b>TAKANA FRIED RICE</b> .....5 fried rice with pickled leaves
 <b>SPICY TUNA POKE BOWL</b> ..... 10 spicy tuna, spicy mayo, sesame seeds, avocado, green & white onions, masago, seaweed salad, tempura crunch, and seaweed over sushi rice	<b>BEEF BOWL</b> ..... 9.5 sliced beef with sweet soy sauce, green and white onions, red ginger, and egg over rice	<b>CHASHU FRIED RICE</b> .....6 choice of pork or chicken chashu, egg, green onions, and seaweed
		<b>KIMCHI FRIED RICE</b> .....5 fried rice with kimchi

### TAJIMA SIGNATURE

 <b>OMELETTE YAKISOBA</b> .....10 stir-fried egg noodle with vegetables & pork, covered with omelette, red ginger & fried bonito shavings on top
 <b>OKONOMIYAKI</b> ..... 11 japanese style pancake with shrimp, squid, pork, noodle, red ginger & dried bonito shavings on top <i>please allow extra time to prepare this item, thank you</i>
 <b>KATSU CURRY</b> .....10 curry with breaded deep fried chicken or pork cutlet, or karaage
<b>NABEYAKI UDON</b> .....10 shrimp tempura, chicken and poached egg
<b>HAYASHI OMURICE</b> ..... 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 fountain drink

<b>KARAAGE</b> .....5.5
<b>TERIYAKI CHICKEN</b> .....5.5
<b>TERIYAKI BEEF</b> .....5.5 with onions

### DESSERT

<b>ICE CREAM</b> ..... 2.5 vanilla   red bean green tea   black sesame
<b>MOCHI ICE CREAM</b> ..... 2.5 EACH vanilla   green tea   mango strawberry   chocolate



Maximum of 4 Credit Cards Can be Split

# CONVOY LUNCH