

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)

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|   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 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> 10.5 |  TONKOTSU RAMEN Original "Tonkotsu" soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and Japanese seaweed 9 |  CURRY RAMEN "Tonkotsu" soup base mixed with Japanese curry, pork or chicken chashu, green onions, ½ ramen egg, sesame seeds, and Japanese seaweed 9.5 |  MISO RAMEN "Tonkotsu" soup base mixed with miso, pork or chicken chashu, green onions, ½ ramen egg, sesame seeds, and Japanese seaweed 9.5 |  CREAMY CHICKEN RAMEN chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, and Japanese seaweed 9.5 |
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 **VEGAN RAMEN 9.5**
 tajima original vegetable soy based soup with 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

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| 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

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

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| EDAMAME 4 steamed salted soy beans | UMAMI BUN4.5 juicy pork, cucumber, carrot and green pea sprouts with house sauce in a soft bun |
| GARLIC EDAMAME 4 steamed soy beans sautéed with garlic | AGEDASHI TOFU4.5 deep fried tofu with tempura sauce |
| KIMCHI 3 spicy, sour pickled napa cabbage |  TAKOYAKI5.5 octopus fritters |
|  SALMON TATAKI 9 thinly sliced seared salmon sashimi served with ponzu sauce | SQUID KARAAGE 12 seasoned deep fried squid |
|  GERMAN POTATO6.5 garlic french fries, onions and pork belly on top | |

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

CHOOSE ANY TWO ITEMS:

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| GYOZA pan fried pork dumplings | TERIYAKI CHICKEN stir-fried chicken with teriyaki sauce |
| TEMPURA deep fried shrimps and vegetables with tempura batter | TERIYAKI BEEF stir-fried beef with teriyaki sauce |
|  CHICKEN KATSU breaded deep fried chicken cutlet | CREAMY SCALLOP CROQUETTE breaded deep fried creamy scallop |
| KARAAGE seasoned deep fried chicken | GRILLED SALMON grilled salmon marinated with your choice of teriyaki sauce or miso base |

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|  SALMON POKE BOWL 10 salmon, sesame seeds, seaweed salad, avocado, green & white onions, masago, tempura crunch, and seaweed over sushi rice | CRAB POKE BOWL10 shredded real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed over rice | TAKANA FRIED RICE5 fried rice with pickled leaves |
|  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 | BEEF BOWL 9.5 sliced beef with sweet soy sauce, green and white onions, red ginger, and egg over rice | CHASHU FRIED RICE6 choice of pork or chicken chashu, es gg, green onions, and seaweed |
| | | KIMCHI FRIED RICE5 fried rice with kimchi |

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|  OMELETTE YAKISOBA10 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 <i>please allow extra time to prepare this item, thank you</i> |
|  KATSU CURRY10 curry with breaded deep fried chicken or pork cutlet, or kaarage |
| NABEYAKI UDON10 shrimp tempura, chicken and poached egg |
| HAYASHI OMURICE 11 rice wrapped in omelette & topped with hashed beef |

Includes a choice of beverage for guests 12 and Under | DINE IN ONLY!

All Served with rice & your choice of fountain drink

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| KARAAGE5.5 |
| TERIYAKI CHICKEN5.5 |
| TERIYAKI BEEF5.5 with onions |

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| ICE CREAM 2.5 vanilla red bean green tea black sesame |
| MOCHI ICE CREAM 2.5 EACH vanilla green tea mango strawberry chocolate |



Please let your server know about any food allergies

Maximum of 4 Credit Cards Can be Split