



A LA CARTE

KIMCHI 3 spicy & sour pickled napa cabbage	TAKOYAKI 5.5 octopus fritters
EDAMAME 4 steamed and lightly salted or sautéed with garlic	CREAMY SCALLOP CROQUETTE 5.5 breaded deep fried scallop with creamy croquette
CREAM CHEESE WONTONS 5 deep fried cream cheese in wonton skin	 GERMAN POTATO 6.5 garlic french fries, onions and pork belly on top
AGEDASHI TOFU 4.5 Deep fried tofu with tempura sauce	GYOZA 5.5 pan fried pork or vegetable dumplings
 TEMPURA deep fried with tempura batter choice of: vegetable 4.5 vegetable+shrimp 5	UMAMI BUN 4.5 juicy pork, cucumber, carrot and green pea sprouts with house sauce in a soft bun







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 #3 10 Choose two items: A + B
		COMBO #2 10.5 <i>rice served upon request</i> Choose two items: B + 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)

 TONKOTSU RAMEN original tonkotsu soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and japanese seaweed 9.5	 TAJIMA RAMEN original tonkotsu soup, fried garlic, green onions, ½ ramen egg, pork or chicken chashu, bean sprouts, green pea sprouts, sesame seeds, and japanese seaweed 11.5	 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> 11	 CREAMY CHICKEN RAMEN creamy chicken soup, chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, and japanese seaweed 9.5	 MISO RAMEN "tonkotsu" soup base mixed with miso, pork or chicken shashu, green onions, ½ ramen egg, sesame seeds, and japanese seaweed 10	 VEGAN RAMEN tajima original vegetable soy based soup with mixed vegetables, baby spinach, corn, deep fried tofu, green pea sprouts, cherry tomatoes, and sesame seeds, topped with black garlic oil and served with spinach noodles 10
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EXTRA RAMEN TOPPINGS	PORK CHASHU 3	½ RAMEN EGG 1	TOFU 1.5	FRIED GARLIC 1
CHICKEN CHASHU 3	VEGETABLES 1.5	DEEP FRIED TOFU 1.5	RED BOMB 1	
GROUND PORK 2				

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

SUSHI

 CRUNCHY ROLL 9 shrimp tempura, cucumber, kaiware, gobo, kanikama, with tempura crumbs on top, sweet sauce and spicy mayo	 DRAGON ROLL 10 shrimp tempura, cucumber, kaiware, gobo, kanikama, with avocado and sweet sauce on top	RAINBOW ROLL 11 in: california roll. on top: salmon, tuna, albacore, yellowtail, shrimp	 TAJIMA ROLL 12 shrimp, avocado, kanikama, gobo, asparagus, kaiware, seared albacore tuna, side of butter ponzu cilantro sauce
CALIFORNIA ROLL 5 kanikama, avocado, cucumber	PHILADELPHIA ROLL 7 salmon, cream cheese, cucumber	SPICY ROLL 6 choice of: salmon tuna yellowtail	

RICE BOWLS

POKE BOWL 10 sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions and seaweed over sushi rice choice of: SALMON TUNA SPICY TUNA (+SPICY MAYO)	TAKANA FRIED RICE 5 fried rice with pickled leaves
NABEYAKI UDON 10 shrimp tempura, chicken, and poached egg	 CHASHU FRIED RICE 6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
	CHIRASHI BOWL 12 mixed sashimi on a bed of sushi rice
	CHASHU BOWL 5 minced pork or chicken chashu, green onions, sesame seeds, and seaweed over rice
	KATSU DON 9 breaded deep fried pork or chic-ken cutlet, green and white oni-ons, egg, and takuwan over rice

SALADS

MIXED GREEN SALAD 4	SEAWEED SALAD 4
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DESSERTS

TEMPURA ICE CREAM 5	ICE CREAM 2.5 vanilla / green tea
GREEN TEA CRÈME BRÛLÉE 5	
MOCHI ICE CREAM 2.5 (EA.)	

Please let your server know about any food allergies



HOUSE FAVORITE

Maximum of 4 Credit Cards Can be Split

MERCURY WEEKDAY