



TAJIMA LONG BEACH

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 | Spinach (+1)



TAJIMA RAMEN

original tonkotsu soup, fried garlic, green onions, ½ ramen egg, pork chashu, bean sprouts, sesame seeds, green pea sprouts, 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
recommended with fat noodles

10.5



VEGAN RAMEN

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

9.5



MINI RAMEN

mini size ramen with original tonkotsu soup, pork chashu, green onions, ½ ramen egg, sesame seeds, and japanese seaweed

6

EXTRA RAMEN TOPPINGS

PORK CHASHU..... 3
GROUND PORK..... 2
½ RAMEN EGG..... 1
DEEP FRIED TOFU.....1.5
MIXED VEGETABLES.....1.5

FRIED GARLIC..... 1
GREEN ONIONS.....0.5
BABY SPINACH.....1.5
CORN..... 1
RED BOMB..... 1

APPETIZERS

GARLIC EDAMAME	4
boiled soy beans cooked with garlic	
UMAMI BUN	4.5
juicy pork, cucumber, carrot and green pea sprouts with house sauce in a soft bun	
PORK GYOZA	5
pan fried pork dumplings served with gyoza sauce	
VEGETABLE GYOZA	5
pan fried vegetable dumplings served with gyoza sauce	
KARAAGE	5
seasoned deep fried chicken with mayo on the side	
TAKOYAKI	5
octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed	

HAPPY HOUR

DAILY | 2PM - 6PM

EDAMAME	2
GARLIC EDAMAME	2
PORK GYOZA	3
VEGETABLE GYOZA	3



BUSINESS HOURS:

Monday - Thursday | 11:30am - 9:00pm

Friday - Saturday | 10:30am - 10:00pm

Sunday | 10:30am - 9:00pm

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