






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) | Gluten Free (+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, 1/2 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, 1/2 ramen egg, corn, carrots, green onions, baby spinach, sesame seeds, and japanese seaweed 9.5
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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	TOFU.....1.5	CHERRY TOMATOES..... 1
CHICKEN CHASHU..... 3	DEEP FRIED TOFU.....1.5	BABY SPINACH.....1.5
GROUND PORK..... 2	BAMBOO SHOOTS.....1.5	FRIED GARLIC..... 1
½ RAMEN EGG..... 1	KIMCHI.....1.5	BABY BOK CHOY.....1.5
VEGETABLES.....1.5	CORN..... 1	RED BOMB..... 1

APPETIZERS

EDAMAME OR GARLIC EDAMAME4 boiled soy beans cooked with garlic	GERMAN POTATOES6.5 garlic french fries topped with pork belly, onions, and mayonnaise
BRUSSELS SPROUTS TEMPURA 5 brussels sprouts cooked in tempura style, sautéed in butter and ponzu sauce	TAKOYAKI5.5 octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed
UMAMI BUN 4.5 juicy pork, cucumber, carrot and green pea sprouts with house sauce in a soft bun	SUSHI HAND ROLL 4.5 sushi rice, sesame seeds, japanese seaweed, and choice of: ▪ salmon ▪ real crab w/ mayo & cucumber ▪ spicy tuna w/ spicy mayo & kaiware
GYOZA 5.5 pan fried pork dumplings served with gyoza sauce	CREAMY SCALLOP CROQUETTE 5.5 breaded deep fried scallop with creamy croquette
VEGETABLE GYOZA 5.5 pan fried vegetable dumplings served with gyoza sauce	ASIAN CHICKEN SALAD10 spring greens mix, cilantro, shelled edamame, cucumber, cherry tomatoes, sesame seeds, and fresh oranges, topped with sesame dressing and crunchy noodles
KARAAGE 5.5 seasoned deep fried chicken with mayo on the side	

RICE BOWLS

SALMON POKE BOWL 10 salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	CHASHU BOWL 5 minced pork chashu or chicken chashu, green onions, and seaweed, over rice
SPICY TUNA POKE BOWL 10 spicy tuna, spicy mayo, sesame seeds, avocado, masago, seaweed salad, tempura crunch, and seaweed, over sushi rice	CHASHU FRIED RICE 6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
CRAB POKE BOWL 10 real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed, over sushi rice	KIMCHI FRIED RICE 5 fried rice with kimchi, egg, green onion, and seaweed