





RAMEN

All substitutions will be politely but firmly declined. We thank you for your understanding.

For those who have food **allergies**, please **inform your server**.



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.

 TAJIMA RAMEN original tonkotsu soup, fried garlic, green onions, ½ ramen egg, pork chashu, green pea sprouts, baby arugula, 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 11	 CREAMY CHICKEN RAMEN creamy chicken soup, chicken chashu, ½ ramen egg, corn, green onions, sesame seeds, baby spinach, carrots, and japanese seaweed 9.5	 VEGAN RAMEN tajima original vegetable soy based soup with mixed vegetables, baby spinach, corn, baby arugula, cherry tomatoes, deep fried tofu, 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	DEEP FRIED TOFU.....1.5
CHICKEN CHASHU..... 3	VEGETABLES.....1.5	CORN..... 1
GROUND PORK..... 2	TOFU.....1.5	RED BOMB..... 1

APPETIZERS

EDAMAME OR GARLIC EDAMAME 4 boiled soy beans cooked with garlic	KARAAGE5.5 seasoned deep fried chicken with mayo on the side
BRUSSELS SPROUTS TEMPURA 5 brussels sprouts cooked in tempura style, sautéed in butter and ponzu sauce	TAKOYAKI 5.5 octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed
UMAMI BUN4.5 juicy pork, cucumber, carrot and baby arugula with house sauce in a soft bun	SUSHI HAND ROLL 4.5 sushi rice, sesame seeds, japanese seaweed, and choice of: <ul style="list-style-type: none"> ▪ salmon ▪ tuna ▪ real crab w/ mayo & cucumber ▪ spicy tuna w/ spicy mayo & kaware ▪ vegan w/ avocado, cucumber & kaware
GYOZA5.5 pan fried pork dumplings served with gyoza sauce	

RICE BOWLS

SALMON POKE BOWL 10 salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	CRAB POKE BOWL 10 real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaware, and seaweed, over sushi rice
TUNA POKE BOWL 10 tuna, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	CHASHU BOWL5 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, kaware, and seaweed, over sushi rice	CHASHU FRIED RICE6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
	KIMCHI FRIED RICE5 fried rice with kimchi, egg, green onion, and seaweed