

All substitutions will be politely but firmly declined. We thank you for your understanding.
Please let your server know about any food allergies

SIGNATURE 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 toppings. All broths are pork based!

 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 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 a spicy 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	 VEGAN RAMEN tajima original vegetable soy based soup with baby spinach, corn, green pea sprouts, cherry tomatoes, shitake mushrooms, deep fried tofu, and sesame seeds, topped with black garlic oil and served with spinach noodles 9.5
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EXTRA RAMEN TOPPINGS

PORK CHASHU..... 3	DEEP FRIED TOFU..... 1.5	RED BOMB..... 1
CHICKEN CHASHU..... 3	BAMBOO SHOOTS..... 1.5	SEAFOOD MIX..... 3
GROUND PORK..... 2	KIMCHI..... 1.5	BLACK GARLIC OIL..... 0.5
½ RAMEN EGG..... 1	CORN..... 1	EXTRA NOODLES..... 2
VEGETABLES..... 1.5	BABY SPINACH..... 1.5	EXTRA SPINACH NOODLES..... 3
TOFU..... 1.5	FRIED GARLIC..... 1	

CREATE YOUR OWN SET

ADD YOUR FAVORITE SIDE TO THE RAMEN OF YOUR CHOICE TO CREATE YOUR OWN SET

- MINI GYOZA 2
- TAKANA FRIED RICE 2
- TAKANA RICE 2
- MINI KARAAGE 2

A LA CARTE

- EDAMAME**
steamed soy beans salted or sautéed with garlic 4
- KIMCHI**
spicy, sour pickled napa cabbage 3
- SALMON TATAKI**
thinly sliced seared salmon sashimi served with ponzu sauce 9
- GERMAN POTATO**
garlic french fries, onions and pork belly on top 6.5
- UMAMI BUN**
juicy pork, cucumber, carrot and green pea sprouts with house sauce in a soft bun 4.5

- AGEDASHI TOFU**
deep fried tofu with tempura sauce 4.5
- TAKOYAKI**
octopus fritters 5.5
- SQUID KARAAGE**
seasoned deep fried squid 12
- ASIAN CHICKEN SALAD**
spring greens mix, cilantro, shelled edamame, cucumber, cherry tomatoes, sesame seeds, and fresh oranges, topped with sesame dressing and crunchy noodles 10

ENTREES

WAYGU HAMBURG
US wagyu hamburg served with white or brown rice, spring mix salad, & miso soup 12

CREATE YOUR OWN PLATE
includes miso soup, brown or white rice, & spring mix salad 10

CHOOSE ANY TWO ITEMS:

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

RICE BOWLS

- SALMON POKE BOWL**
salmon, sesame seeds, seaweed salad, avocado, green & white onions, masago, tempura crunch, and seaweed over sushi rice 10
- CRAB POKE BOWL**
shredded real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed over rice 10

- SPICY TUNA POKE BOWL**
spicy tuna, spicy mayo, sesame seeds, avocado, green & white onions, masago, seaweed salad, tempura crunch, and seaweed over sushi rice 10
- TAKANA FRIED RICE**
fried rice with pickled leaves 5

- CHASHU FRIED RICE**
choice of pork or chicken chashu, egg, green onions, and seaweed 6
- KIMCHI FRIED RICE**
fried rice with kimchi 5

TAJIMA SIGNATURE

- OMELETTE YAKISOBA**
stir-fried egg noodle with vegetables & pork, covered with omelette, red ginger & fried bonito shavings on top 10
- OKONOMIYAKI**
japanese style pancake with shrimp, squid, pork, noodle, red ginger & dried bonito shavings on top 11
please allow extra time to prepare this item, thank you
- KATSU CURRY**
curry with breaded deep fried chicken or pork cutlet, or kaarage 10
- NABEYAKI UDON**
shrimp tempura, chicken and poached egg 10

KIDS

- Includes a choice of beverage for guests 12 and Under | **DINE IN ONLY!**
- All Served with rice & your choice of fountain drink
- KARAAGE 5.5**
- TERIYAKI CHICKEN 5.5**

DESSERT

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



Maximum of 4 Credit Cards Can be Split