





A LA CARTE

EDAMAME 4 steamed and lightly salted	TAKOYAKI 6 octopus fritters
GARLIC EDAMAME 4.5 steamed and sautéed with garlic	CREAMY SCALLOP CROQUETTE 5.5 breaded deep fried scallop with creamy croquette
CREAM CHEESE WONTONS 5.5 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 dumplings
 TEMPURA 5 deep fried with tempura batter choice of: vegetable vegetable+shrimp	UMAMI BUN 4.5 juicy pork, cucumber, carrot and baby arugula 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 10 Choose two items: A + A	COMBO #3 10.5 Choose two items: A + B
		COMBO #2 11 <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.

SUBSTITUTE egg noodles for spinach noodles (+1)

 TONKOTSU RAMEN original tonkotsu soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and japanese seaweed 10	  TAJIMA RAMEN original tonkotsu soup, fried garlic, green onions, ½ ramen egg, pork or chicken chashu, bean 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, 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, baby arugula, cherry tomatoes, and sesame seeds, topped with black garlic oil and served with spinach noodles 11
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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	KIMCHI..... 1			

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

SUSHI

CALIFORNIA ROLL 5 kanikama, avocado, cucumber	RAINBOW ROLL 10 our california roll, topped with salmon, tuna, yellowtail, shrimp
SPICY ROLL 6.5 rolled with kaiware and your choice of fish choice of: SALMON TUNA YELLOWTAIL	CRUNCHY DRAGON 9 shrimp tempura, kanikama, cucumber, gobo & kaiware; topped with avocado, house-made tempura crunchies & eel sauce
VEGETABLE ROLL 6 cucumber, gobo, kaiware, avocado and asparagus	PROTEIN ROLL 13 cucumber-wrapped tuna, salmon, yellowtail & shrimp with kanikama, kaiware, avocado & gobo; contains no rice

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)
 NABEYAKI UDON 11 shrimp tempura, chicken, and poached egg
CHASHU FRIED RICE 6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
KIMCHI FRIED RICE 5 fried rice with kimchi, egg, green onion, and seaweed
KATSU DON 9 breaded deep fried pork or chicken cutlet, green and white onions, egg, and takuwan over rice

SALADS

MIXED GREEN SALAD 4
SEAWEED SALAD 4

DESSERTS

GREEN TEA CRÈME BRÛLÉE 5
MOCHI ICE CREAM 2.5 (EACH)
ICE CREAM 2.5 vanilla / green tea

*we politely decline any modifications to our menu. please inform your server of any allergies or dietary restrictions



HOUSE FAVORITE

Maximum of 4 Credit Cards Can be Split

MERCURY WEEKDAY