



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 toppings.



TAJIMA RAMEN

original tonkotsu soup, fried garlic, green onions, ½ ramen egg, pork or chicken chashu, bean sprouts, sesame seeds, baby arugula, 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



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

10.5



MINI RAMEN

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

6



CARNITAS RAMEN

Spicy Tonkotsu Soup with Housemade Carnitas, ½ Ramen Egg, Red Radish, Cilantro, Diced Onions, Lime, and Dried Oregano.

10.5

EXTRA RAMEN TOPPINGS

PORK CHASHU.....	3
½ RAMEN EGG.....	1
CORN.....	1
RED BOMB.....	1

APPETIZERS

GARLIC EDAMAME 4
boiled soy beans cooked with garlic

UMAMI BUN 4.5
juicy pork, cucumber, carrot and baby arugula with house sauce in a soft bun

CARNITAS BUN 4.5
shredded pork, diced onions, red radish, cilantro, with dash of oregano and chili oil 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

HAPPY HOUR

MONDAY - THURSDAY | 2PM - 6PM

EDAMAME 2

GARLIC EDAMAME 2

PORK GYOZA 3

VEGETABLE GYOZA 3



BUSINESS HOURS:

Mon-Thu: 11:30 AM-9:00 PM

Fri: 11:30 AM-10:00 PM

Sat: 10:30 AM-10:00 PM

Sun: 10:30 AM-9:00 PM

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