



# 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

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<b>GARLIC EDAMAME</b> .....	<b>4</b>
boiled soy beans cooked with garlic	
<b>UMAMI BUN</b> .....	<b>4.5</b>
juicy pork, cucumber, carrot and baby arugula with house sauce in a soft bun	
<b>PORK GYOZA</b> .....	<b>5</b>
pan fried pork dumplings served with gyoza sauce	
<b>VEGETABLE GYOZA</b> .....	<b>5</b>
pan fried vegetable dumplings served with gyoza sauce	

# HAPPY HOUR

**MONDAY - THURSDAY | 2PM - 6PM**

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<b>EDAMAME</b> .....	<b>2</b>
<b>GARLIC EDAMAME</b> .....	<b>2</b>
<b>PORK GYOZA</b> .....	<b>3</b>
<b>VEGETABLE GYOZA</b> .....	<b>3</b>



## 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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