

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








Please let your server know about any food allergies

A LA CARTE

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| <p>AGEDASHI TOFU
deep fried tofu with tempura sauce 4.5</p> <p>KARAAGE
seasoned deep fried chicken 5.5</p> <p>CREAM CHEESE WONTONS
deep fried cream cheese in wonton skin 5.5</p> <p>GYOZA
pan fried pork dumplings 5.5</p> <p>CREAMY SCALLOP CROQUETTE
breaded deep fried scallop with creamy croquette 5.5</p> | <p>IKA-RING
fried seasoned squid 6</p> <p>SALMON TATAKI
thinly sliced seared salmon sashimi served with ponzu sauce 9</p> <p>SALMON SASHIMI
raw sliced fresh salmon 9</p> <p>KIMCHI
spicy & sour pickled napa cabbage 3</p> <p>UMAMI BUN
juicy pork, cucumber, carrot and baby arugula with house sauce in a soft bun 4.5</p> | <p>SUSHI HAND ROLL
sushi rice, sesame seeds, japanese seaweed 4.5
choice of:
·salmon
·real crab (with mayo & cucumber)
·spicy tuna (with spicy mayo & kaiware)</p> <p>TAKOYAKI
octopus fritters, mayo and bonito flakes 6</p> <p>GARLIC EDAMAME
steamed soy beans sautéed with garlic 4.5</p> | <p>GERMAN POTATO
garlic french fries, onions and pork belly on top 6.5</p> <p>BRUSSELS SPROUTS TEMPURA
brussels sprouts cooked in tempura style and sauteed in butter and ponzu sauce 5.5</p> <p>TEMPURA
deep fried shrimps and vegetables with tempura batter 5</p> |
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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, 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	 TONKOTSU RAMEN Original "Tonkotsu" soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and Japanese seaweed 10	 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 10	 MISO RAMEN "Tonkotsu" soup base mixed with miso, pork or chicken chashu, green onions, ½ ramen egg, sesame seeds, and Japanese seaweed 10	 CREAMY CHICKEN RAMEN chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, and Japanese seaweed 10	 VEGAN RAMEN tajima original vegetable soy based soup with baby spinach, corn, baby arugula, cherry tomatoes, deep fried tofu, shitake mushrooms, and sesame seeds, topped with black garlic oil and served with spinach noodles 11
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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		

RICE BOWLS

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| <p>SALMON POKE BOWL
salmon, sesame seeds, seaweed salad, avocado, green & white onions, masago, tempura crunch, and seaweed over sushi rice 10</p> <p>CRAB POKE BOWL
shredded real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed over rice 10</p> | <p>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</p> <p>TAKANA FRIED RICE
fried rice with pickled leaves 5</p> | <p>CHASHU FRIED RICE
choice of pork or chicken chashu, egg, green onions, and seaweed 6</p> <p>KIMCHI FRIED RICE
fried rice with kimchi 5</p> |
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ENTREES

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| <p>WAGYU HAMBURG
US wagyu hamburg served with white or brown rice, spring mix salad, & miso soup 12</p> | <p>TERIYAKI CHICKEN
stir-fried chicken with teriyaki sauce 12</p> <p>KATSU
breaded deep fried pork or chicken cutlet 12</p> | <p>GRILLED SALMON
grilled salmon marinated with choice of teriyaki sauce or miso base 13</p> <p><i>All entrees include miso soup, brown or white rice, & spring mix salad</i></p> |
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TAJIMA SIGNATURE

- OMELETTE YAKISOBA**
stir-fried egg noodle with vegetables & pork, covered with omelette, red ginger, mayo & bonito flakes 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 karaage 10
- NABEYAKI UDON**
shrimp tempura, chicken and poached egg 11

DESSERT

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

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**



Maximum of 4 Credit Cards Can be Split