






# 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 (+1)

 <b>TONKOTSU RAMEN</b> original tonkotsu soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and japanese seaweed <b>10</b>	 <b>TAJIMA RAMEN</b> original tonkotsu soup, fried garlic, green onions, 1/2 ramen egg, pork or chicken chasu, bean sprouts, baby arugula, sesame seeds, and japanese seaweed <b>11.5</b>	 <b>SPICY SESAME RAMEN</b> 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 <b>11</b>	 <b>CREAMY CHICKEN RAMEN</b> creamy chicken soup, chicken chashu, 1/2 ramen egg, corn, carrots, green onions, baby spinach, sesame seeds, and japanese seaweed <b>9.5</b>
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 **VEGAN RAMEN 11**  
 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 and served with spinach noodles

## EXTRA RAMEN TOPPINGS

PORK CHASHU..... 3	TOFU.....1.5	CHERRY TOMATOES..... 1
CHICKEN CHASHU..... 3	DEEP FRIED TOFU.....1.5	BABY SPINACH.....1.5
GROUND PORK..... 2	BAMBOO SHOOTS.....1.5	FRIED GARLIC..... 1
½ RAMEN EGG..... 1	KIMCHI.....1.5	BABY BOK CHOY.....1.5
VEGETABLES.....1.5	CORN..... 1	RED BOMB..... 1

# APPETIZERS

<b>EDAMAME</b> .....4 steamed and lightly salted	<b>KARAAGE</b> ..... 5.5 seasoned deep fried chicken with mayo on the side
<b>GARLIC EDAMAME</b> ..... 4.5 steamed with garlic	<b>GERMAN POTATOES</b> ..... 6.5 garlic french fries topped with pork belly, onions, and mayonnaise
<b>BRUSSELS SPROUTS TEMPURA</b> ..... 5.5 brussels sprouts cooked in tempura style, sautéed in butter and ponzu sauce	<b>TAKOYAKI</b> .....6 octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed
<b>UMAMI BUN</b> ..... 4.5 juicy pork, cucumber, carrot and baby arugula, with house sauce in a soft bun	<b>SUSHI HAND ROLL</b> ..... 4.5 sushi rice, sesame seeds, japanese seaweed, and choice of: ▪ salmon ▪ real crab w/ mayo & cucumber ▪ spicy tuna w/ spicy mayo & kaiware
<b>GYOZA</b> ..... 5.5 pan fried pork dumplings served with gyoza sauce	<b>CREAMY SCALLOP CROQUETTE</b> ..... 5.5 breaded deep fried scallop with creamy croquette
<b>VEGETABLE GYOZA</b> ..... 5.5 pan fried vegetable dumplings served with gyoza sauce	

# RICE BOWLS

<b>SALMON POKE BOWL</b> ..... 10 salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	<b>CHASHU BOWL</b> ..... 5 minced pork chashu or chicken chashu, green onions, and seaweed, over rice
<b>SPICY TUNA POKE BOWL</b> ..... 10 spicy tuna, spicy mayo, sesame seeds, avocado, masago, seaweed salad, tempura crunch, and seaweed, over sushi rice	<b>CHASHU FRIED RICE</b> ..... 6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
<b>CRAB POKE BOWL</b> ..... 10 real crab, mayo, cucumber, sesame seeds, seaweed salad, avocado, masago, kaiware, and seaweed, over sushi rice	<b>KIMCHI FRIED RICE</b> ..... 5 fried rice with kimchi, egg, green onion, and seaweed

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

