






# LATE NIGHT MENU

Available Friday & Saturday | 10:00pm - 1:15am








## A LA CARTE

<b>CREAM CHEESE WONTONS</b> ..... 5.5 deep fried cream cheese in wonton skin	<b>GERMAN POTATO</b> ..... 6.5  garlic french fries, onions and pork belly on top
 <b>TEMPURA</b> ..... 5 deep fried with tempura batter <b>choice of:</b> vegetable   vegetable + shrimp	<b>TAKOYAKI</b> ..... 6 octopus fritters
 <b>KARAAGE</b> ..... 5.5 seasoned deep fried chicken	<b>GYOZA</b> ..... 5.5 pan fried pork dumplings
<b>SEAWEED SALAD</b> ..... 4	<b>UMAMI BUN</b> ..... 4.5 juicy pork, cucumber, carrot and baby arugula with house sauce in a soft bun
<b>MIXED GREEN SALAD</b> ..... 4	<b>CHASHU FRIED RICE</b> ..... 6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
<b>EDAMAME</b> ..... 4 steamed and lightly salted	<b>KIMCHI FRIED RICE</b> ..... 5 fried rice with kimchi, egg, green onion, and seaweed
<b>GARLIC EDAMAME</b> ..... 4.5 steamed and sautéed with garlic	

## 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)

 <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, ½ ramen egg, pork or chicken chashu, 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, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, and japanese seaweed <b>9.5</b>	 <b>MISO RAMEN</b> "tonkotsu" soup base mixed with miso, pork or chicken chashu, green onions, ½ ramen egg, sesame seeds, and japanese seaweed <b>10</b>	 <b>VEGAN RAMEN</b> tajima original vegetable soy based soup with mixed vegetables, baby spinach, corn, deep fried tofu, cherry tomatoes, baby arugula, and sesame seeds, topped with black garlic oil and served with spinach noodles <b>11</b>
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<b>EXTRA RAMEN TOPPINGS</b>					
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				

## SUSHI

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

## DESSERTS

<b>GREEN TEA CRÈME BRÛLÉE</b> ..... 5	<b>ICE CREAM</b> ..... 2.5 vanilla / green tea
<b>MOCHI ICE CREAM</b> ..... 2.5 EACH	

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

Maximum of 4 Credit Cards Can be Split



**HOUSE FAVORITE**