








All substitutions will be politely but firmly declined. We thank you for your understanding.
Please let your server know about any food allergies

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!**

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|  TAJIMA RAMEN pork or chicken chashu, fried garlic, green onions, baby arugula, ½ ramen egg, bean sprouts, sesame seeds, 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 |  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 9.5 |  MISO RAMEN "Tonkotsu" soup base mixed with miso, pork or chicken chashu, green onions, ½ ramen egg, sesame seeds, and Japanese seaweed 9.5 |  CREAMY CHICKEN RAMEN chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, and Japanese seaweed 9.5 |  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

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| 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 | |

A LA CARTE

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| GARLICEDAMAME steamed soy beans sautéed with garlic 4.5 KIMCHI spicy, sour pickled napa cabbage 3 SALMON TATAKI thinly sliced seared salmon sashimi served with ponzu sauce 9 | GERMAN POTATO garlic french fries, onions and pork belly on top 6. UMAMI BUN juicy pork, cucumber, carrot and baby arugula with house sauce in a soft bun 4.5 AGEDASHI TOFU deep fried tofu with tempura sauce 4.5 | TAKOYAKI octopus fritters. mayo and bonito flakes 6 IKA-RING fried seasoned squid 6 |
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ENTREES

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| WAGYU HAMBURG US wagyu hamburg served with white or brown rice, spring mix salad, & miso soup 12 | | |
| CREATE YOUR OWN PLATE <i>includes miso soup, brown or white rice, & spring mix salad</i> 10 CHOOSE ANY TWO ITEMS: | | |
| GYOZA pan fried pork dumplings TEMPURA deep fried shrimps & vegetables with tempura batter | KATSU breaded deep fried pork or chicken cutlet KARAAGE seasoned deep fried chicken TERIYAKI CHICKEN stir-fried chicken with teriyaki sauce | CREAMY SCALLOP CROQUETTE breaded deep fried creamy scallop GRILLED SALMON grilled salmon marinated with your choice of teriyaki sauce or miso base |

RICE BOWLS

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

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| 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 <i>please allow extra time to prepare this item, thank you</i> KATSU CURRY curry with breaded deep fried chicken or pork cutlet, or karaage 10 NABEYAKI UDON shrimp tempura, chicken and poached egg 11 |
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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

DESSERT

ICE CREAM 2.5
 vanilla | red bean
 green tea | black sesame

MOCHI ICE CREAM 2.5 EACH
 vanilla | green tea | mango
 strawberry | chocolate



Maximum of 4 Credit Cards Can be Split