





## A LA CARTE

<b>EDAMAME</b> ..... 4 steamed and lightly salted	<b>TAKOYAKI</b> ..... 6 octopus fritters
<b>GARLIC EDAMAME</b> ..... 4.5 steamed and sautéed with garlic	<b>CREAMY SCALLOP CROQUETTE</b> ..... 5.5 breaded deep fried scallop with creamy croquette
<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>AGEDASHI TOFU</b> ..... 4.5 Deep fried tofu with tempura sauce	<b>GYOZA</b> ..... 5.5 pan fried pork dumplings
 <b>TEMPURA</b> ..... 5 deep fried with tempura batter <b>choice of:</b> vegetable   vegetable+shrimp	<b>UMAMI BUN</b> ..... 4.5 juicy pork, cucumber, carrot and baby arugula with house sauce in a soft bun








## LUNCH SPECIAL

<b>A. Shrimp Tempura</b> Teriyaki Chicken Pork or Chicken Katsu Karaage	<b>B. California Roll</b> Spicy Salmon Roll Spicy Tuna Roll Sashimi	<b>COMBO #1</b> ..... 10 Choose two items: A + A	<b>COMBO #3</b> ..... 10.5 Choose two items: A + B
		<b>COMBO #2</b> ..... 11 <i>rice served upon request</i> Choose two items: B + B	

## 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 shashu, 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, baby arugula, cherry tomatoes, 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			

**ADD:** four pieces of spicy salmon roll or california roll for \$2 with any Ramen order

## 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 and your choice of fish <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

## RICE BOWLS

<b>POKE BOWL</b> ..... 10 sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions and seaweed over sushi rice <b>choice of:</b> SALMON   TUNA   SPICY TUNA (+SPICY MAYO)
 <b>NABEYAKI UDON</b> ..... 11 shrimp tempura, chicken, and poached egg
<b>CHASHU FRIED RICE</b> ..... 6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
<b>KIMCHI FRIED RICE</b> ..... 5 fried rice with kimchi, egg, green onion, and seaweed
<b>KATSU DON</b> ..... 9 breaded deep fried pork or chicken cutlet, green and white onions, egg, and takuwan over rice

## SALADS

<b>MIXED GREEN SALAD</b> ..... 4
<b>SEAWEED SALAD</b> ..... 4

## DESSERTS

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

\*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

MERCURY WEEKDAY