











A LA CARTE

- AGEDASHI TOFU.....4.5
deep fried tofu with tempura sauce
- CREAM CHEESE WONTONS5.5
deep fried cream cheese in wonton skin
- CREAMY SCALLOP CROQUETTE.....5.5
breaded deep fried scallop with creamy croquette
-  TEMPURA.....5
deep fried with tempura batter
choice of:
vegetable | vegetable+shrimp
- BRUSSELS SPROUTS TEMPURA.....5.5
brussels sprouts cooked in tempura style
- EDAMAME4
steamed and lightly salted
- GARLIC EDAMAME4.5
steamed and sautéed with garlic
-  GERMAN POTATO.....6.5
garlic french fries, onions and pork belly on top
- TAKOYAKI.....6
octopus fritters
- GYOZA.....5.5
pan fried pork dumplings
- KARAAGE.....5.5
seasoned deep fried chicken
- SHISHITO PEPPERS.....5
sautéed jalapeño chili peppers with garlic
-  UMAMI BUN4.5
juicy pork, cucumber, carrot and baby arugula with house sauce in a soft bun
- SALMON KAMA (LIMITED)9
- YELLOWTAIL KAMA (LIMITED).....9
- OKONOMIYAKI8
japanese-style mini pancake with shrimp, squid, pork, red ginger, and dried bonito shavings on top
- SEAWEED SALAD4
- MIXED GREEN SALAD4

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)

 TONKOTSU RAMEN original tonkotsu soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and japanese seaweed 10	  TAJIMA RAMEN original tonkotsu soup, fried garlic, green onions, ½ ramen egg, pork or chicken chashu, 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	 CREAMY CHICKEN RAMEN creamy chicken soup, chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots, and japanese seaweed 9.5	 MISO RAMEN “tonkotsu” soup base mixed with miso, pork or chicken shashu, green onions, ½ ramen egg, sesame seeds, and japanese seaweed 10	 VEGAN RAMEN 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 11
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EXTRA RAMEN TOPPINGS

- 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

TAJIMA SIGNATURE AND BOWLS

- POKE BOWL.....10
sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions and seaweed over sushi rice
choice of:
SALMON
TUNA
SPICY TUNA (+SPICY MAYO)
- NABEYAKI UDON.....11
shrimp tempura, chicken, and poached egg
- KATSU DON.....9
breaded deep fried pork or chicken cutlet, green and white onions, egg, and takuwan over rice
- CHASHU FRIED RICE.....6
choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
- OMELET YAKISOBA.....10
stir-fried egg noodle with vegetables, and pork covered with omelet, topped with dried bonito shavings and red ginger
- KIMCHI FRIED RICE.....5
fried rice with kimchi, egg, green onion, and seaweed
- WHITE RICE.....2
- BROWN RICE.....3
- MISO SOUP.....2

SUSHI

- CALIFORNIA ROLL.....5
kanikama, avocado, cucumber
- SPICY ROLL6.5
rolled with kaiware and your choice of fish
choice of:
SALMON | TUNA | YELLOWTAIL
- CRUNCHY DRAGON9
shrimp tempura, kanikama, cucumber, gobo & kaiware; topped with avocado, house-made tempura crunchies & eel sauce
- VEGETABLE ROLL.....6
cucumber, gobo, kaiware, avocado and asparagus
- TAJIMA ROLL.....12.5
shrimp, avocado, kanikama, gobo, asparagus & kaiware; topped with tuna tataki and served with a side of butter ponzu cilantro sauce
- S.O.S.....12
salmon on top of a creamy scallop roll with kanikama, avocado & enoki; baked with spicy mayo & topped with fried negi
- 163 ROLL12
spicy tuna, fresh onion, cucumber, avocado & spicy mayo; topped with seared yuzu- marinated yellowtail, micro cilantro, thinly sliced jalapeño & sesame seeds.
- RAINBOW ROLL10
our california roll, topped with salmon, tuna, yellowtail, shrimp
- PROTEIN ROLL13
cucumber-wrapped tuna, salmon, yellowtail & shrimp with kanikama, kaiware, avocado & gobo; contains no rice
- SASHIMI.....9
6 pieces per order
choice of:
SALMON | TUNA | YELLOWTAIL | COMBO (2 pieces of each)

KIDS

For guests 12 & under

- TERIYAKI CHICKEN5.5

DESSERT

- MOCHI ICE CREAM.....2.5 EACH
- GREEN TEA CRÈME BRÛLÉE.....5
- ICE CREAM2.5
vanilla / green tea



HOUSE FAVORITE



Maximum of 4 Credit Cards Can be Split

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