





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.

Absolutely no substitutions, we apologize for the inconvenience.

 TAJIMA RAMEN original tonkotsu soup, fried garlic, green onions, ½ ramen egg, pork chashu, baby arugula, bean sprouts, 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	 CARNITAS RAMEN spicy tonkotsu soup with housemade carnitas, 1/2 ramen egg, radish, cilantro, diced onion, lime, and dried oregano 11	 VEGAN RAMEN 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 11
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EXTRA RAMEN TOPPINGS

PORK CHASHU..... 3	½ RAMEN EGG..... 1	BAMBOO SHOOTS..... 1.5
CHICKEN CHASHU..... 3	VEGETABLES..... 1.5	FRIED GARLIC..... 1
GROUND PORK..... 2	DEEP FRIED TOFU..... 1.5	RED BOMB..... 1

APPETIZERS

EDAMAME OR GARLIC EDAMAME 4.5 boiled soy beans cooked with garlic	SUSHI HAND ROLL 4.5 sushi rice, sesame seeds, japanese seaweed, and choice of: ▪ salmon ▪ tuna ▪ spicy tuna w/ spicy mayo & kaiware
BRUSSELS SPROUTS TEMPURA 5.5 brussels sprouts cooked in tempura style, with butter and ponzu sauce	UMAMI BUN 4.5 juicy pork, cucumber, carrot, and baby arugula in a soft bun
PORK GYOZA 5.5 pan fried pork dumplings served with gyoza sauce	KARAAGE BUN 4.5 chicken karaage, sriracha mayo, and cabbage in a soft bun
VEGETABLE GYOZA 5.5 pan fried vegetable dumpling served with gyoza sauce	CARNITAS BUN 4.5 housemade carnitas, chili oil, red radish, white onion, cilantro, and oregano in a soft bun
KARAAGE 5.5 seasoned deep fried chicken with mayo on the side	
TAKOYAKI 6 octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed	

RICE BOWLS

SALMON POKE BOWL 10 salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	SPICY TUNA POKE BOWL 10 spicy tuna, spicy mayo, sesame seeds, avocado, masago, seaweed salad, tempura crunch, kaiware, and seaweed, over sushi rice
TUNA POKE BOWL 10 tuna, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	CHASHU BOWL 5 minced pork chashu or chicken chashu, green onions, and seaweed, over rice
CHASHU FRIED RICE 6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed	

please let your server know if you have any food allergies