

A LA CARTE

- AGEDASHI TOFU**.....4.5
deep fried tofu with tempura sauce
- CREAM CHEESE WONTONS**5
deep fried cream cheese in wonton skin
- CREAMY SCALLOP CROQUETTE**..... 5.5
breaded deep fried scallop with creamy croquette
- KATSU**..... 5.5
breaded deep fried pork or chicken cutlet
- TEMPURA**
deep fried with tempura batter
choice of:
vegetable 4.5 | vegetable+shrimp 5
- BRUSSELS SPROUTS TEMPURA**5
brussels sprouts cooked in tempura style
- GESO KARAAGE**5
seasoned deep fried squid legs
- SQUID KARAAGE**.....7
seasoned deep fried squid
- EDAMAME**.....4
steamed and lightly salted or sautéed with garlic
- KIMCHI**3
spicy & sour pickled napa cabbage
- TATAKI**.....9
thinly sliced seared sashimi served with ponzu sauce.
choice of:salmon | tuna
- GERMAN POTATO** 6.5
garlic french fries, onions and pork belly on top
- TAKOYAKI**..... 5.5
octopus fritters
- SHISHITO PEPPERS**.....4.5
sauteed japanese chill peppers with garlic
- GYOZA**..... 5.5
pan fried pork dumplings
- UMAMI BUN**4.5
juicy pork, cucumber, carrot and green pea sprouts with house sauce in a soft bun
- SALMON KAMA (LIMITED)**.....9
- YELLOWTAIL KAMA (LIMITED)**....9
- KARAAGE**..... 5.5
seasoned deep fried chicken
- FRESH OYSTERS (LIMITED) 3 EA**
pacific oysters from seattle on a half shell

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.

CHOICE OF NOODLES: Thin | Fat | Spinach (+1)

 TONKOTSU RAMEN original tonkotsu soup, ½ ramen egg, green onions, pork or chicken chashu, sesame seeds, and japanese seaweed 9.5	  TAJIMA RAMEN original tonkotsu soup, fried garlic, green onions, ½ ramen egg, pork or chicken chashu, bean sprouts, green pea 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 <i>recommended with fat noodles</i> 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, green pea sprouts, cherry tomatoes, and sesame seeds, topped with black garlic oil and served with spinach noodles 10
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- EXTRA RAMEN TOPPINGS**
- PORK CHASHU..... 3
 - CHICKEN CHASHU..... 3
 - GROUND PORK..... 2
 - ½ RAMEN EGG..... 1
 - VEGETABLES..... 1.5
 - TOFU..... 1.5
 - DEEP FRIED TOFU..... 1.5
 - FRIED GARLIC..... 1
 - RED BOMB..... 1

TAJIMA SIGNATURE

- OKONOMIYAKI**11
japanese style pancake with shrimp, squid, pork, noodle, red ginger, and dried bonito shavings on top
- KIMCHI PORK UDON**..... 10
stir-fried udon noodle with kimchi pork, covered with dried bonito shavings and red ginger
- NABEYAKI UDON** 10
shrimp tempura, chicken, and poached egg
- OMELET YAKISOBA** 10
stir-fried egg noodle with vegetables, and pork covered with omelet, topped with dried bonito shavings and red ginger

SUSHI

- CALIFORNIA ROLL**..... 5
kanikama, avocado, cucumber
- SPICY ROLL** 6.5
rolled with kaiware and your choice of fish
choice of:
SALMON
TUNA
YELLOWTAIL
- CRUNCHY DRAGON** 9
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 ROLL**12
spicy tuna, fresh onion, cucumber, avocado & spicy mayo; topped with seared yuzu- marinated yellowtail, micro cilantro, thinly sliced jalapeño & sesame seeds.
- RAINBOW ROLL**10
our california roll, topped with salmon, tuna, yellowtail, shrimp
- DO YOU WAGYU?** 17
kanikama & asparagus, wrapped in soy paper & panko-fried; topped with seared American Kobe beef, fried garlic, thinly sliced jalapeno, sesame seeds & eel sauce. Served with a crown of fresh greens.
- PROTEIN ROLL**13
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)

RICE 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)
- CHASHU BOWL**.....5
minced pork or chicken chashu, green onions, seaweed, and sesame seeds over rice
- CHIRASHI BOWL**..... 12
mixed sashimi on a bed of sushi rice
- KATSU DON**.....9
breaded deep fried pork or chicken cutlet, green and white onions, egg, and takuwan over rice
- TAKANA FRIED RICE**.....5
fried rice with pickled leaves
- CHASHU FRIED RICE**6
choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
- WHITE RICE**2
- BROWN RICE**3
- MISO SOUP**2

SALAD

- ASIAN CHICKEN SALAD**..10
spring greens mix, cilantro, shelled edamame, cucumber, cherry tomatoes, sesame seeds, and fresh oranges, topped with sesame dressing and crunchy noodles
- MIXED GREEN SALAD**..... 4
- SEAWEED SALAD**..... 4

KIDS

- includes a choice of beverage for guests 12 & under
- KARAAGE**..... 5.5
- TERIYAKI CHICKEN** 5.5

DESSERT

- TEMPURA ICE CREAM**5
- MOCHI ICE CREAM**..2.5 (EA.)
- GREEN TEA CRÈME BRÛLÉE**..... 5
- ICE CREAM** 2.5
vanilla / green tea



HOUSE FAVORITE

Please let your server know about any food allergies

Maximum of 4 Credit Cards Can be Split

MERCURY DINNER