

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) | Potato (+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, green pea sprouts, pork or chicken chashu, 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 <i>recommended with fat noodles</i> 11	 CURRY RAMEN "Tonkotsu" soup base mixed with Japanese curry. green onion, ½ ramen eggs, pork chashu or chicken chashu, sesame seeds, and Japanese seaweed <i>recommended with fat noodles</i> 10.5
---	---	---	---



VEGAN RAMEN 10

tajima original vegetable soy based soup with mixed vegetables, baby spinach, corn, green pea sprouts, cherry tomatoes, deep fried tofu, and sesame seeds, topped with black garlic oil and served with spinach noodles

EXTRA RAMEN TOPPINGS

PORK CHASHU..... 3	STEAMED TOFU..... 1.5	CORN..... 1
CHICKEN CHASHU..... 3	DEEP FRIED TOFU..... 1.5	CHERRY TOMATOES..... 1
GROUND PORK..... 2	BAMBOO SHOOTS..... 1.5	BABY BOK CHOY..... 1.5
½ RAMEN EGG..... 1	KIMCHI..... 1.5	FRIED GARLIC..... 1
VEGETABLES..... 1.5	BABY SPINACH 1.5	RED BOMB..... 1

APPETIZERS

EDAMAME OR GARLIC EDAMAME 4 boiled soy beans cooked with garlic	KARAAGE5.5 seasoned deep fried chicken with mayo on the side
BRUSSELS SPROUTS TEMPURA 5 brussels sprouts cooked in tempura style, with butter and ponzu sauce	TAKOYAKI5.5 octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed
PORK GYOZA5.5 pan fried pork dumplings served with gyoza sauce	SUSHI HAND ROLL4.5 sushi rice, sesame seeds, japanese seaweed, and choice of: ▪ salmon ▪ tuna ▪ spicy tuna w/ spicy mayo & kaiware
VEGETABLE GYOZA5.5 pan fried vegetable dumpling served with gyoza sauce	ASIAN CHICKEN SALAD10 spring greens mix, cilantro, shelled edamame, cucumber, cherry tomatoes, sesame seeds, and fresh oranges, topped with sesame dressing and crunchy noodles
UMAMI BUN4.5 juicy pork, cucumber, carrot and green pea sprouts with house sauce in a soft bun	

RICE BOWLS

SALMON POKE BOWL 10 salmon, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	CHASHU BOWL5 minced pork chashu or chicken chashu, green onions, and seaweed, over rice
TUNA POKE BOWL 10 tuna, sesame seeds, seaweed salad, avocado, masago, tempura crunch, green and white onions, and seaweed, over sushi rice	CHASHU FRIED RICE6 choice of pork or chicken chashu, egg, green onions, sesame seeds, and seaweed
SPICY TUNA POKE BOWL 10 spicy tuna, spicy mayo, sesame seeds, avocado, masago, seaweed salad, tempura crunch, kaiware, and seaweed, over sushi rice	KIMCHI FRIED RICE5 fried rice with kimchi, egg, green onion, and seaweed

please let your server know if you have any food allergies

