










SIGNATURE RAMEN

Tajima strives to create quality authentic ramen, our original Tonkotsu soup is a pork based broth that takes up to 12 hours to cook and results in a rich, creamy taste. Crafted with traditional techniques, our noodles are made to perfectly match our signature broth an exceptional harmony elevated by carefully chosen toppings.

 <p>TAJIMA WHITE RAMEN original pork bone broth with HM noodles, pork chashu, ½ ramen egg*, corn, baby bok choy, green onions and sesame seeds 20</p>	 <p>TAJIMA RED RAMEN original spicy pork bone broth with HM noodles, pork chashu, ½ ramen egg*, corn, baby bok choy, green onions and sesame seeds 21</p>	 <p>TAJIMA BLACK RAMEN original pork bone broth with HM noodles, burnt garlic oil pork chashu, ½ ramen egg*, corn baby bok choy, green onions and sesame seeds 21</p>
 <p>SPICY SESAME RAMEN original spicy pork bone broth mixed with special sesame paste, HM noodles, seasoned ground pork, ½ ramen egg*, corn, wood ear mushrooms, baby bok choy, diced onions, sesame seeds, and dried chili pepper 21</p>	 <p>CARNITAS RAMEN original spicy pork bone broth with HM noodle, homemade carnitas, ½ ramen egg*, radish, cilantro, diced onion, lime and dried oregano 21</p>	 <p>VEGETABLE RAMEN  creamy soy based broth, HM noodles, marinated, tofu, braised takenoko, wood ear mushrooms, baby bok choy, corn, green onions and sesame seeds 21</p>

TSUKE MEN

GYOKAI TONKOTSU TSUKE MEN [DIPPING RAMEN] 22



original pork bone broth mixed with seafood based paste
HM thick noodle, chopped pork chashu, white onion, yuzu peel
½ ramen egg*, bok choy

EXTRA RAMEN TOPPINGS

PORK CHASHU	6	BRAISED TAKENOKO	1.5	CORN	1
GROUND PORK	5	½ RAMEN EGG*	1.5	RED BOMB	1
CARNITAS MEAT	5	DEEP FRIED TOFU	1.5	FRIED GARLIC	1.5
NOODLE[for REFILL]	3	WOOD EAR MUSHROOM	1	BOK CHOY.....	1

 = VEGETARIAN FRIENDLY  = GLUTEN FREE

*A 4% SERVICE CHARGE WILL BE ADDED TO ALL SALES AND DISTRIBUTE TO OUR KITCHEN STAFF

*20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OVER 6 MORE

*CONSUMING RAW OR UNDER COOKED MEATS , POULTRY , SEAFOOD SHELLFISH OR EGGS MAY INCREASE

YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*WE POLITELY DECLINE ANY MODIFICATIONS AND ANY SUBSTITUTES TO OUR MENU. (NO EXCEPTION)

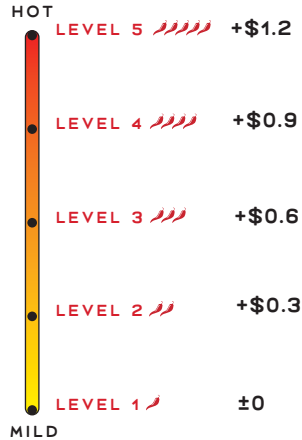
*PLEASE INFORM YOUR SERVER ANY ALLERGIES.

MAUI



CURRY RICE

CHOOSE YOUR FAVORITE SPICY LEVEL.



TAJIMA CURRY RICE

rice topped with homemade curry sauce
chopped chashu, mozzarella cheese **19**

PORK KATSU CURRY RICE

rice topped with homemade curry sauce
pork katsu **21**

TOFU CURRY RICE **V**

rice topped with homemade curry sauce
seasoned fried tofu **19**

CHICKEN KATSU CURRY RICE

rice topped with homemade curry sauce
chicken katsu **21**

SIDE RICE BOWL

PERFECT BOWL SIZE FOR RAMEN SIDE DISHES.

CHICKEN TERIYAKI BOWL

stir fry chicken with teriyaki
sauce, green onions, ½ ramen
egg*, and sesame seeds, served
on top of white rice **14.5**

PORK CHASHU BOWL

pork chashu, green onions,
½ ramen egg*, and sesame seeds,
served on top of white rice **15.5**

FRIED RICE

PORK CHASHU FRIED RICE

pork, egg, mixed vegetable
(green beans, corn, carrots)
onion, butter, with garlic crunchy sauce **18**

TOFU FRIED RICE **V**

seasoned fried tofu, egg, mixed vegetable
(green beans, corn, carrots)
onion, butter, with garlic crunchy sauce **17**

SHRIMP FRIED RICE

shrimp, egg, mixed vegetable
(green beans, corn, carrots)
onion, butter, with garlic crunchy sauce **18**

CHICKEN FRIED RICE

chicken, egg, mixed vegetable
(green beans, corn, carrots)
onion, butter, with garlic crunchy sauce **17**

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MAUI



SUSHI ROLLS *

TAJIMA ROLL

rolled with HM chashu, avocado cream cheese, topped with spicy mayo, eel sauce garlic crunchy sauce, green onion 20

CALIFORNIA ROLL

rolled with crab mix, avocado cucumber, topped with tobiko sesame seeds 17

MEDUSA ROLL **V**

rolled with cucumber, avocado topped with seaweed salad 17

SPICY ROLL

CHOICE OF: TUNA / SALMON
rolled with cucumber, avocado topped with tuna or salmon spicy mayo, tobiko 21

PHILLY ROLL **GF**

rolled with salmon, avocado cream cheese, topped with tobiko, sesame seeds 19

SHRIMP CRUNCHY ROLL

rolled with crab mix, avocado cucumber, shrimp tempura topped with tobiko, tempura bits eel sauce 21

EEL ROLL

rolled cucumber, avocado topped with eel, sesame seeds eel sauce 30

***OUR SUSHI RICE IS MADE WITH PREMIUM RED VINEGAR (AKAZU), KNOWN FOR ITS DEEP FLAVOR AND REFINED QUALITY. PLEASE NOTE THIS IS NOT BROWN RICE.**

HOSOMAKI ROLLS

TEKKA MAKI 12 **GF**

tuna

KAPPA MAKI 9 **V GF**

cucumber

NAMIDA MAKI 8 **V GF**

wasabi

NEGI-TORO MAKI 11 **GF**

ground tuna, green onion

AVOCADO MAKI 9 **V GF**

TORO-TAKU MAKI 11 **GF**

ground tuna, takuan pickles

UME-KYU MAKI 9 **V**

plum, cucumber

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SIDE MENU

CREAM CHEESE WONTON **V**

[6]deep-fried cream cheese in wonton skin served with sweet & sour sauce 12

GYOZA

[6]pan fried pork dumplings served with gyoza sauce 10

KARAAGE

[4]seasoned deep fried chicken with mayo on the side 11

TAJIMA FRIES

french fries, minced pork, and onions, topped with mozzarella cheese and spicy mayo 17.5

SHRIMP TEMPURA

[5]shrimp tempura with eel sauce served with garlic mayo 14

EDAMAME **V** **GF**

steamed soy bean 7.5

VEGETABLE GYOZA **V**

[6]pan fried vegetable dumplings served with gyoza sauce 9

TAKOYAKI

[8]octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed flakes 11

PORK KATSU BUN

[1]steamed bun with pork crispy cutlet glazed in housemade katsu sauce, shredded cabbage and mustard mayo 8

GARLIC FRIED NOODLE

stir-fried HM thick noodle with pork, fried tofu, chicken or shrimp garlic and soy sauce topped with green onion and sesame seeds 16

GARLIC EDAMAME **V**

steamed soy bean sauteed with garlic, butter and soy sauce 8.5

SHISHITO PEPPERS

sautéed sweet chili peppers with garlic, soy sauce 9

TEBASAKI WINGS

[4]crispy chicken wings with teriyaki chili sauce 12

CHICKEN KATSU BUN

[1]steamed bun with chicken crispy cutlet glazed in housemade katsu sauce, shredded cabbage and mustard mayo 8

“BALL”APENO 14

[4]breaded cheese ball with jalapeno served with marinara sauce

DESSERTS

MATCHA GREEN TEA CHEESE CAKE

with brown sugar syrup 8

NY CHEESE CAKE

with strawberry sauce 8

ICE CREAM 4

- Matcha
- Vanilla
- Yuzu sherbet

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MAUI



SEASONAL & RECOMMENDED

TAN TAN VEGE RAMEN 19

original soymilk based tan tan broth
HM noodles, marinated fried tofu
green onion, simmered takenoko, corn,
wood ear mushrooms, bean sprouts
and sesame seeds

CHICKEN NAMBAN 14

[4] original fried chicken grazed with sweet&sour sauce
topped with homemade tartar sauce

KIMCHEE POKE BOWL

CHOICE OF : TUNA 28 | SALMON 24

sushi rice topped with original kimchee poke
avocado, seaweed salad, green onion, sesame seeds

CRISPY VOLCANO ROLL 20

rolled with crab mix, jalapeño pickles, cream cheese
topped with salmon, spicy mayo, eel sauce
fresh jalapeño, tempura bits



2019 Japan Great Beer Awards Gold Medal Winner

KYOTO MATCHA IPA 12

Type: Japanese fusion IPA

Malts: Pilsner

ABV: 8.5%

*11:00AM-2:00PM



*DINE-IN ONLY



LUNCH COMBO MEAL



TAJIMA COMBO \$20

YOUR FAVORITE RAMEN + KARAAGE 2pcs + PORK GYOZA 3pcs + 1 DRINK
coke/coke zero
ginger ale/lemonade
dr.pepper/sprite
orange juice



KARAAGE COMBO \$18

YOUR FAVORITE RAMEN + KARAAGE 4pcs + 1 DRINK
coke/coke zero
ginger ale/lemonade
dr.pepper/sprite
orange juice



GYOZA COMBO \$18

YOUR FAVORITE RAMEN + PORK GYOZA 6pcs + 1 DRINK
coke/coke zero
ginger ale/lemonade
dr.pepper/sprite
orange juice



CHASHU BOWL COMBO \$18

YOUR FAVORITE RAMEN + MINI CHASHU BOWL + 1 DRINK
coke/coke zero
ginger ale/lemonade
dr.pepper/sprite
orange juice



TAJIMA ALOHA SET \$15

YOUR FAVORITE DRAFT BEER + EDAMAME + KARAAGE 4pcs

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AND ANY SUBSTITUTES TO OUR MENU. (NO EXCEPTION)





BEER

DRAFT BEERS

[16oz]

JAPAN
SAPPORO 8
Abv4.9%, Light Lager

JAPAN
KIRIN ICHIBAN 8
Abv5.1%, Pilsner

JAPAN
ASAHI SUPER DRY 8
Abv5%, Rice Lager

HAWAII, KONA BREW CO
LONGBOARD 8
ABV4.9%, Lager

HAWAII, KONA BREW CO
BIG WAVE 8
Abv4.4%, Golden Ale

HAWAII, KONA BREW CO
KUA BAY 8
ABV7.3%, IPA

HAWAII, KONA BREW CO
HANAIEI POG 8
ABV4.5%, IPA

STELLA ARTOIS 6
Abv5%, Lager

BOTTLE BEERS

OKINAWA, JAPAN
ORION BEER 8
Abv5%, Lager, 11.29oz

NIGATA, JAPAN
KOSHIHIKARI ECHIGO BEER 9
Abv5%, Pilsner, 11.15oz

MICHELOB ULTRA 7
Abv4.2%, Light Lager, 12oz

SAKE

HOUSE SAKE

HOUSE JUNMAI SAKE 9
[HOT OR COLD]

HOUSE NIGORI SAKE 9
[ONLY COLD]

BOTTLE SAKE

[300ml]

JUNMAI DAIGINJO
HAKKAISAN 32
sake +4.0, Alc15.5%, nigata

JUNMAI DAIGINJO
DASSAI 39 28
sake +3.0, Alc16%, yamaguchi

JUNMAI DAIGINJO
KUBOTA MANJU 56
sake +2.0, Alc15%, nigata



COCKTAIL

TAJI MAI TAI 15

jougo sugar cane shochu, orange juice
pineapple juice, orgeat syrup,
choya plum wine, pineapple

TOKYO YUZU SPLITZ 14

junmai sake, passion puree, mita yuzu sryup
sparkling water, orange

SAMURAI MULE 14

iichiko shochu, lime juice, mita yuzu syrup
ginger beer, lemon

TAJIMA GARI HIGHBALL 15

suntory toki whiskey, honey ginger syrup,
sparkling water, sushi gari, lemon

MATCHA LAVA FLOW 16

bacardi white rum, coconuts cream, pineapple juice
strawberry puree, matcha sryup

YUZU COLADA 16

bacardi white rum, coconuts cream, pineapple juice
mango chunks, yuzu sryup

HIGH-BALL

A refreshing mix of whisky and soda water, the Highball is a crisp and light Japanese favorite—perfect with any meal.

CLASSIC&CRISP, NO.1 AMERICAN HIGH-BALL

JIM BEAM HIGHBALL 8

JAPANESE PREMIUM WHISKEY

KYOTO, JAPAN

YAMAZAKI HIGHBALL 42

YAMANASHI, JAPAN

HAKUSHU HIGHBALL 42

THE ART OF JAPANESE WHISKEY

HIBIKI HIGHBALL 32

A MODERN TAKE ON TRADITION

TOKI HIGHBALL 14

A GLOBAL BLEND, CRAFTED IN JAPAN

AO HIGHBALL 25

NIKKA SINGLE MALT WHISKY

YOICHI HIGHBALL 25

NIKKA SINGLE MALT WHISKY

MIYAGIKYO HIGHBALL 25

OTHER WHISKEY

MAKER'S MARK HIGHBALL 10

ELIJAH CRAIG HIGHBALL 10

JAMESON HIGHBALL 10



JAPANESE SHOCHU

Shochu is a traditional Japanese spirit, typically distilled from sweet potatoes, barley, or rice. Smooth and versatile—enjoy it straight, on the rocks, or with water.

OITA, JAPAN

IICHIKO 9

barley, Alc25%, light and flavorful

KAGOSHIMA, JAPAN

KAIDO 10

sweet potato, Alc25%, rich

OKINAWA, JAPAN

HANA SHIMAUTA 11

awamori[rice], Alc24%, floral-herbaceous

SHOCHU HIGH-BALL

FRESH SQUEEZED

HOUSE CHU-HIGH 10

CHOISE OF:

LEMON/GRAPE FRUIT/ORANGE

KYOHO GRAPE CHU-HIGH 11

CALPICO CHU-HIGH 11

WHITE PEACH CHU-HIGH 11

JAPANESE LIQUOR

PLUM WINE & FRUITS LIQUOR

CHOYA UMESHU EXCELLENT 18

CHOYA YUZU 14

DASSAI 23 UMESHU 48

CHOYA GREEN TEA UMESHU 12

OTHERS

SPIRITS

JAPANESE CRAFT GIN

ROKU 13

AWAYUKI STRAWBERRY FLAVORED GIN 12

TANQUERAY DRY GIN 11

BOMBAY DRY GIN SAPPHIRE 10

TENJAKU DRY GIN 12

CAZADORES TEQUILA REPOSADO 10

PATRON TEQUILA SILVER 13

CLASE AZUL TEQUILA REPOSADO 42

SKYY VODKA 9

GREY GOOSE VODKA 14

OCEAN, MAUI

OCEAN ORGANIC VODKA 13

JAPANESE CRAFT VODKA

HAKU 13



BEVERAGES & NON-ALCHOL *NO REFILL

Zero-proof cocktail

TAJI MACHA REFRESHER 4

- strawberry
- mango
- pineapple
- peach

MELON CREAM SODA 6

A classic Japanese treat—melon flavor soda topped with a scoop of vanilla ice cream

STRAWBERRY LEMONADE 4

Strawberry syrup, lemonade

MANGO SOY MILK 4

mango syrup, soy milk

HONEY GINGER FIZZ 4

honey ginger syrup, lemonade, sparkling water

WHITE PEACH OOLONG TEA 4

white peach syrup, oolong tea

STRAWBERRY CALPICO 4.5

strawberry syrup, calpico soda or water

PASSION YUZU MULE 4.5

passion and yuzu syrup, ginger beer

TEA, SODA & JUICE

UJI MATCHA GREEN TEA 4

premium gyokuro and matcha from kyoto, japan

UJI HOJI TEA^[ROSTED GREEN TEA] 4

premium roasted green tea [aromatic,fragrant] from kyoto, japan

RAMUNE SODA^[ORIGINAL] 3.5

CHOYA YUZU SODA 4.5

11.3oz can

CALPICO WATER 3.5 CALPICO SODA

COCA-COLA LEMONADE COKE ZERO OOLONG TEA 3 SPRITE DR.PEPPER GINGER ALE ORANGE JUICE

*NO REFILL

*DINE-IN ONLY

*2PM-5PM

Daily



MAUI

HAPPY HOUR MENU

EDAMAME \$4

steamed soy bean

CREAM CHEESE WONTON \$8

[6]deep-fried cream cheese in wonton skin served with sweet & sour sauce

GYOZA \$6

[6]pan fried pork dumplings served with gyoza sauce

VEGETABLE GYOZA \$6

[6]pan fried vegetable dumplings served with gyoza sauce

GARLIC EDAMAME \$6

steamed soy bean sauteed with garlic, butter and soy sauce

TAKOYAKI \$6

[8]octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed flakes

KARAAGE \$7

[4]seasoned deep fried chicken with mayo on the side

SHISHITO PEPPERS \$6

sautéed sweet chili peppers with garlic

TEBASAKI WINGS \$8

[4]crispy chicken with chili teriyaki sauce

*HAPPY HOUR MENU MUST BE ORDERED BETWEEN 2:00 PM TO 5:00 PM



DRAFT BEER

\$6

JAPAN

SAPPORO

Abv4.9%, Light Lager

JAPAN

KIRIN ICHIBAN

Abv5.1%, Pilsner

JAPAN

ASAHI SUPER DRY

Abv5%, Rice Lager

HAWAII, KONA BREW CO

BIG WAVE

Abv4.4%, Golden Ale

HAWAII, KONA BREW CO

KUA BAY

ABV7.3%, IPA

SAKE

\$7

HOUSE JUNMAI SAKE

[HOT OR COLD]

HOUSE NIGORI SAKE

[ONLY COLD]

WHISKEY HIGH-BALL

\$6

NO.1 AMERICAN HIGH-BALL
CLASSIC&CRISP

JIM BEAM HIGHBALL

\$10

SUNTORY, JAPANESE WHISKEY
A MODERN TAKE ON TRADITION

TOKI HIGHBALL

SHOCHU HIGH-BALL

\$7

FRESH SQUEEZED

HOUSE LEMON CHU-HIGH

FRESH SQUEEZED

HOUSE GRAPEFRUIT CHU-HIGH

FRESH SQUEEZED

HOUSE ORANGE CHU-HIGH