



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. Pairs perfectly with our ramen HM noodles and toppings.



TAJIMA WHITE RAMEN

original pork bone broth with HM noodles, pork chashu, ½ ramen egg*, corn, baby bok choy, green onions and sesame seeds

17



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

17



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

17



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

16.5



CARNITAS RAMEN

original **spicy** pork bone broth with HM noodle, homemade carnitas, ½ ramen egg*, radish, cilantro, diced onion, lime, and dried oregano

16.5



VEGETABLE RAMEN

creamy soy based broth, HM noodles, marinated, tofu, braised takenoko, wood ear mushrooms, baby bok choy, corn, green onions, and sesame seeds

16

EXTRA RAMEN TOPPINGS

PORK CHASHU 4.5
GROUND PORK 2
CARNITAS MEAT 4.5
NOODLE[for REFILL] 3

CHICKEN CHASHU 3
½ RAMEN EGG * 1
DEEP FRIED TOFU 1.5
WOOD EAR MUSHROOM 1

CORN 1
RED BOMB 1
FRIED GARLIC 1.5
BRAISED TAKENOKO 1.5

RICE BOWLS

CHICKEN TERIYAKI BOWL

stir fry chicken with teriyaki sauce, green onions, ½ ramen egg*, and sesame seeds, served on top of white rice 10

PORK CHASHU BOWL

pork chashu, green onions, ½ ramen egg*, and sesame seeds, served on top of white rice 11

*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.





SEASONAL SPECIAL

[ONLY Maui location]

FOOD SPECIAL

GARLIC FRIED NOODLE

stir-fried HM noodle with pork, butter, garlic and soy sauce topped with green onion and sesame seeds

12

TUNA POKE BOWL*

rice topped with tuna caught from hawaii original poke sauce, spicy mayo seaweed salad, green onion fried gyoza skin, laver

24

ROCK SHRIMP MAYO

one bite sized shrimp tempura with tajima original garlic mayo, green onion, sesame seeds

15

DRINK SPECIAL

Mock-tail

STRAWBERRY LEMONADE 4

ZERO MOJITO 4

MANGO SOY MILK 4

APPETIZERS

CREAM CHEESE WONTON

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

GYOZA

[6]pan fried pork dumplings served with gyoza sauce 8

VEGETABLE GYOZA

[6]pan fried vegetable dumplings served with gyoza sauce 8

EDAMAME

steamed soy bean 7

GARLIC EDAMAME

steamed soy bean sauteed with garlic, butter and soy sauce 8

TAJIMA FRIES

french fries, minced pork, and onions, topped with mozzarella cheese and spicy mayo 15

TAKOYAKI

[8]octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed flakes 10

KARAAGE

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

SHISHITO PEPPERS

sautéed sweet chili peppers with garlic 8

TEBASAKI WINGS

[4]crispy chicken with chili teriyaki sauce, chili pepper 10

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BEVERAGES

*NO REFILL

3

Coca-Cola
Coke Zero
Sprite
Ginger Ale

Green Tea
Oolong Tea
Calpico
Calpico Soda

Pineapple juice
Orange juice
Lemonade

3.5

Matcha Refresher
• Strawberry
• Pineapple
• Mango
• Peach

4

ICE CREAM
Matcha
Vanilla
Yuzu sherbet

MAUI