









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.

 <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 17.5</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 18</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 18</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 17.5</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 17.5</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 18</p>

EXTRA RAMEN TOPPINGS

PORK CHASHU	5	BRAISED TAKENOKO	1.5	CORN	1
GROUND PORK	4	½ RAMEN EGG*	1	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

RICE BOWL

CHICKEN TERIYAKI BOWL
stir fry chicken with teriyaki sauce, green onions, ½ ramen egg*, and sesame seeds, served on top of white rice **11**

PORK CHASHU BOWL
pork chashu, green onions, ½ ramen egg*, and sesame seeds, served on top of white rice **12**

PORK CHASHU FRIED RICE
pork, rice, egg, peas, carrots green beans, corn, onion, lima beans, butter with garlic crunchy sauce **15**

CHICKEN FRIED RICE
chicken, rice, egg, peas, carrots green beans, corn, onion, lima beans, butter with garlic crunchy sauce **15**

SHRIMP FRIED RICE
shrimp, rice, egg, peas, carrots green beans, corn, onion, lima beans, butter with garlic crunchy sauce **16**

*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.





APPETIZER

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 9

SHISHITO PEPPERS

sautéed sweet chili peppers with garlic 8

TEBASAKI WINGS

[4]crispy chicken wings with teriyaki chili sauce 10

GARLIC FRIED NOODLE

stir-fried HM noodle with pork, chicken or shrimp, butter, garlic and soy sauce topped with green onion and sesame seeds 12

DESSERTS

MATCHA GREEN TEA CHEESE CAKE

with brown sugar syrup 9

ICE CREAM 4

Matcha
Vanilla
Yuzu sherbet

BEVERAGES

*NO REFILL

UJI MATCHA GREEN TEA 4

premium gyokuro and matcha from kyoto, japan

TAJI MACHA REFRESHER 4

strawberry
pineapple
mango
peach

3

Coca-Cola
Coke Zero
Sprite
Ginger Ale
Lemonade
Oolong Tea
Dr. Pepper
Orange juice

3.5

Calpico Water
Calpico Soda

5 11.3oz can

CHOYA Yuzu Soda

MAUI