

RAMEN & BAR HAJIME

HOMEMADE NOODLE

Anaheim/Tustin/Buckhead



HOMEMADE SPECIAL NOODLE

In Japan, people try to eat noodles quickly, before they become "NOBIRU"; the condition where noodles absorb soup and get soggy.

Together, Umaido and Hajime have developed a special type of Homemade noodle that is more resistant to becoming NOBIRU. Our special noodles hold their texture in our rich and savory broth, allowing you to enjoy ramen longer! We still recommend to slurp ramen fast, while at its best!

Keep in mind we are not a noodle factory, our homemade noodles have no preservatives, we are a healthier option.

All our noodles are fresh and made in the store



Lunch Combination

\$ 4.5

ONE RICE BOWL AND EDAMAME FOR ONLY

Pick 1
ANY RAMEN



+ Pick 1

1. Chasyu Don
Pork over rice
2. Tori Karaage Don
Japanese Style fried chicken over rice
3. Veggie Onigiri
Vegetarian rice balls
4. Curry Don
Japanese style curry



Must be ordered with RAMEN
(NO COMBINATIONS ON HOLIDAYS/WEEKENDS OR TO-GO ORDERS)

ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Appetizers 前菜



Tamago Yaki
Japanese style omelette
\$ 7.5



Edamame
steamed soybeans
\$ 6



Wakame Salad
Seasoned Seaweed Salad
\$ 5.5



Shisito
fried Japanese sweet peppers
with citrus salt
\$ 7.5



Kakuni
Braised pork belly topped
w/scallions
\$ 8.5



Goma Kyuri
Seasoned cucumbers with sesame
oil, black and white sesame seeds
spicy powder and lightly salted
\$ 6.5



Negi Takoyaki

Takoyaki \$ 8
Fried Octopus dumplings
w/mayo,tangy sauce,bonito flakes

Jalapeno Takoyaki \$ 8.5
w/ mayo, tangy sauce, scallions, white onions,
jalapenos, bonito flakes, and dried nori



Takowasa *
Wasabi mixed with octopus
\$ 5



Kani Salad
Crab salad with spicy
mayonnaise and cucumbers
\$ 5



Brussels sprouts
Lightly battered tempura, sweet,
crispy and savory brussels sprouts
\$ 6.95



Rice ライス

Rice Bowls

small/large



Chasyu Don
Pork over rice with mayo,
scallions, sweet sauce,
pink/red ginger, and sesame
small \$5.5/large \$7.5



Mentaiko Don *
Spicy cod roe over rice mixed
w/butter, scallions, nori,
white sesame, and wasabi
small \$ 6/large \$ 8



Tori Karaage Don
Japanese style fried chicken
over rice with seaweed salad,
and sesame
small \$6/large \$ 8



Teriyaki Chicken
Grilled chicken sauteed w/aspirin
-aspirin, bell peppers, onions
only large \$ 9



Takowasa Don *
Wasabi mixed with octopus w/
white sesame, and scallion
small \$ 5.5/large \$7.5



Tempura Hako sushi
Square style sushi filled with shrimp
tempura, topped w/delicious crab
salad, teriyaki sauce and
spicy mayonnaise.
only large \$ 8

*CONSUMER ADVISORY

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RICE



Yaki Onigiri
Pork stuffed rice ball with spicy miso and hot sauce on the side

\$ 6.5



Veggie Onigiri
Rice triangle mixed with pickled radish, takana, yuzu salt, scallions

\$ 7.5



Kakuni Don
Braised pork belly over rice w/
takana and crab salad
only large \$ 10



Japanese Curry

ベジタリヤンカレー

(make it vegan with Tofu Katsu)

Our house curry is made with vegetable broth and homemade Garam Masala (special blend of spices used in India and South Asia). Garam Masala is made with over 10 different spices. Each spice has its own unique holistic quality such as warming of the body, aiding in cell turnover, improved appetite, alleviates fatigue, inspires and acts as an anti-oxidant.

Try it with different proteins.



Tofu Katsu

Pork Katsu

Chicken Katsu

Shrimp Katsu

M \$7.95 L \$ 9.95

How to eat Ramen more delicious

Keep in mind we offer fresh ingredients to make ramen more flavorful for you!

You can always ask us for;

fresh garlic, lemons, pepper and even vinegar!



Side Menu サイドメニュー



Yaki Gyoza \$ 7.45

Hajime's homemade Japanese Steamed Pork dumplings stuffed with mushrooms, white onions, scallions and gyoza sauce

Ebi Gyoza \$ 8.45

Hajime's homemade Japanese Steamed Shrimp dumplings stuffed with, white onion, scallion, gyoza sauce



Tori Karaage

Japanese style fried chicken w/
sweet peppers, yuzu salt

\$ 9.5



Agedashi Tofu

Fried tofu, tangy sauce, and
seaweed

\$ 6.5



Kani No Ebi Maki

Cucumber and shrimp stuffed
with crab salad topped with
spicy mayo

\$ 6



Hirata Bun \$ 4.5

Pulled pork with scallions, onion mayo
in a steamed bun

Shrimp Bun \$ 6

Fried shrimp with red onion, spicy mayo,
sweet sauce cucumbers in a steamed bun

Karaage Bun \$ 5.5

Chicken, lettuce, spicy mayo, sweet
sauce, cucumbers in a steamed bun



Kobo Fry

Fried Burdock with citrus salt

\$ 7



Kaki Fry

Fried Oyster, cabbage salad

\$ 7



Geso Fry

Fried Squid Legs w/mayo

\$ 8.5

ラーメン RAMEN

"Rich soup is concentrated and flavored"

追加ニッテリ

Add Rich Soup + \$1

Do you like spicy? Make your ramen spicy with our famous spicy paste! For only \$2

TONKOTSU

"Hajime's" original tonkotsu broth w/ slices of roasted pork, tree ear, garlic oil, bean sprouts, seasoned soft boiled egg, scallions and sesame seeds

Topping suggestions: Rich soup \$1 Mentaiko \$5 Negi \$1

\$12



CABBAGE

extra \$2 make it spicy

"Hajime's" original Rich tonkotsu savory bonito-flavored shoyu broth, topped with a handful of cabbage, slices of roasted pork, garlic-mayonnaise, gyofun, and scallion

Topping suggestions: Egg \$2 Kakuni \$4

\$14



The diagram below is to help you understand how different kinds of Ramen are made.



ULTRA SPICY Lvl 1,2,3 (?)

"Hajime's" original tonkotsu broth with Umaldo's original hot sauce, chili oil, slices of roasted pork, seaweed, white onion bean sprouts, seasoned soft boiled egg, scallions and sesame

Topping suggestions: Rich soup \$1 shrimp \$3

\$13



CHALLENGE

WEEKDAY EVENT

(must empty all the bowls, with no water)

Finish 1 bowl of SPICY Lv.100 ramen within 7 min=Free. If fail to finish=\$20

7分以内に1杯を完食(スープも、水無し)すると無料…失敗しても20ドル

SEAFOOD

extra \$2 make it spicy

(All Seafood broth available for guest who don't eat pork)
"Hajime's" original tonkotsu broth with seafood broth, seaweed white onions, scallion, sesame, squid, shrimp and Hajime's original seafood oil

Topping suggestions: Bakudan \$1 Egg \$2 shrimp \$3 nori \$1

\$15



Stir-fried KIMCHI Ramen

Choose any broth, available upon request [Pork broth, Chicken broth, Seafood broth, Vegetable broth] Kimchi Ramen is served with green onion, sweet corn, crispy fried kaorage (fried chicken).

Topping suggestions: Kakuni \$4 Egg \$2

\$13



Ramen Toppings 追加トッピング

Chasyu (3pc) Roasted pork	\$4
Mentaiko* Spicy Cod Roe (raw)	\$5
Nitamago* Seasoned soft boiled egg	\$2
Ika Deep fried squid	\$3
Hotate Deep fried scallops	\$3
Menma Seasoned bamboo shoots	\$2
Kakuni Braised pork belly	\$4
Takana Japanese pickled mustard leaf	\$2
Stir-fried KIMCHI House Made	\$3
Shrimp Deep fried shrimp	\$3
Fresh Garlic FREE	



Tofu Katsu



Pork Katsu



Chicken Katsu



Shrimp Katsu

Any other TOPPINGS are each \$1

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ラーメン RAMEN

"Rich soup is concentrated and flavored"

追加ニッティ + \$1
Add Rich Soup

SPICY MISO

"Hajime's" original tonkotsu broth with spicy soy bean paste, slices of roasted pork, Umaiido's, red pepper powder, red pickled ginger, burdock, peanut oil, bean sprouts, seasoned soft boiled egg, scallions and sesame.

Topping suggestions: Rich soup \$1 Katsu \$4

\$13



WASABI SHOYU

extra \$2 make it spicy

"Hajime's" original seafood broth with wasabi soy sauce, topped w/roasted pork, menma, nori, scallions, fried onions, soft boiled egg, Umaiido's onion oil.

Topping suggestions: Shrimp \$3 Fried onions \$1

\$13



替(元)玉

KAE DAMA
(Extra Noodle)



Kale



Regular



Spicy

KAE DAMA

Is a system that offers you an extra serving of noodles when you have almost finished your first serving of noodles. Don't forget to save up soup for extra noodles!

To your server

"KAE DAMA"

\$2

Regular or Spicy or Kale

In a few minutes your server will bring you another 'ball of noodles'. Save up enough soup to accommodate the new portion of noodles if you wish to enjoy more ramen and don't forget to order extra toppings.

HONEY MISO

extra \$2 make it spicy

"Hajime's" original tonkotsu broth w/ honey soy bean paste, slices of roasted pork, sweet corn, seaweed, bean sprouts, seasoned soft boiled egg, peanut oil, scallions and sesame.

Topping suggestions: Rich soup \$1 Corn \$1

\$13



TORI

extra \$2 make it spicy

(All chicken broth available for guest who don't eat pork)

Hajime's original tonkotsu broth mixed with Umaiido's chicken broth, seasoned with sea-salt and citrus mix, topped with bean sprouts, kale, fried onions, tomato, scallion, soft boiled egg and sesame.

Topping suggestions: Karaage \$3 Egg \$2

\$13



VEGETARIAN and Vegan Ramen

MILD CURRY (vegetable based)

Hajime's original Vegetable based curry with special spicy sauce topped with green onions, pickled radish and sesame seeds. Pick your topping: Tofu Katsu, Pork Katsu, Chicken Katsu, Shrimp Katsu

Topping suggestions: Egg \$2 White rice \$1.50

\$13



SOYMILK

extra \$2 make it spicy

(All Soymilk broth available for vegetarians)

"Hajime's" original tonkotsu broth with soymilk, slices of roasted pork, garlic oil, white onion, bean sprouts, asparagus, red and yellow bell peppers, scallion tomato and sesame.

Topping suggestions: Egg \$2 Corn \$1, Tofu Katsu \$4

\$13



GREEN

extra \$2 make it spicy

(make it vegan with rice noodles)

"Hajime's" original vegetable broth with menma, corn, scallion, kale, bell peppers sesame and topped with Umaiido's onion oil

Topping suggestions: Egg \$2, Tofu Katsu \$4

\$14



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Dessert デザート



Dorayaki

Sweet Cake stuffed w/red beans, whipped cream, chocolate sauce, and strawberries

\$4



Mochi Ice Cream

Ice Cream covered in pounded rice
Green Tea/Strawberry, Chocolate /Vanilla

\$4



Roll Cake

Sweet cake rolled with custard w/whipped cream, chocolate sauce, and strawberries

\$4



Matcha Ice Cream

Green Tea flavored Ice Cream
\$4



Chocolate Mousse Cake

whipped cream, chocolate sauce, and strawberries

\$6



Anaheim/Tustin/Buckhead

Asahi Super Dry

Draft Beer

16 oz. \$8



Umaido Ramen's Secret Ingredient: Collagen

1. Keeps the skin elastic and prevents it from wrinkling.
2. Helps stabilize body's immune system.
3. Also contains a valuable protein for joints, tendons, ligaments, and bones.

Tonkotsu Ramen ranks within the top 100 in America's well-being foods due to its massive amount of COLLAGEN. And it is also said that people in OKINAWA live longer because they eat a lot of Tonkotsu Ramen.

since 2007



LUNCH

Mon - Fri 11:30 Am - 2:30 Pm / 2:20 Pm last Order
Sat 12:00 Pm - 11:00 Pm / 10:30 Pm last Order
Sun 12:00 Pm - 9:00 Pm / 8:30 Pm last Order

DINNER

Mon - Thu 5:30 Pm - 10:00 Pm / 9:30 Pm last Order
Fri - 5:30 Pm - 11:00 Pm / 10:30 Pm last Order

Hajime is partnering with Umaido



美味 堂



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じ



Asahi draft beer 樽生ビール

16 oz \$ 8

japanese premium local beer 地ビール

オリオンビール - 沖縄 Orion	Okinawa	8
那珂醸造ビール - 長野 Gingo Kogen	Nagano	9
鹿児島のネスト 球磨 - 佐賀 Hitachino Red Rice	Ibaraki	9
東京ブラック - 長野 Tokyo Black (黒ビール)	Nagano	8
インドの酒場 - 長野 Ao Oni 茅薙が強烈	Nagano	8
エチゴビール こしひかり越後麦酒 - 新潟 Echigo Koshihikari 玄米の有る辛口	Niigata	8



SAKE

flavored hot sake

Choices: Mango
Raspberry
Pomegranate

6oz **9**

super premium sake (bottles)

\$200

純米純米 元祖 男山 Otokoyama Strong Guy
creamy, grain aroma Extra Dry / Full body Special Premium Grade.

20

純米 喜多屋 Kitaya
This sake has fresh, sharp taste and a strained rice aroma.

22

純米大吟酒 水神 Sujin
Super Dry full of taste powerful flavor of rice sharpness and dryness.

22

cold (bottles)

宿里うさぎ Banzai Bunny SPARKLING
Sparkling sake with Blueberry flavor. Very smooth. Lady friendly sake.
(300 ml) **24**

香柚子酒 Yuzu Aladdin Citron Sake
Yuzu Sake has cold extraction highly selected Yuzu citrus juice and premium sake.
Crisp fragrance and delicate sweetness and mild taste. Taste like a lemonade.
(300 ml) **20**

白川郷でござり Shirakawago Ginjyu Unfiltered
This unfiltered sake succeeds in bringing out the full flavor of the rice.
Slightly dry / Full body Super Premium Grade.
(300 ml) **28**

beer

ビール

Asahi Super Dry	アサヒスーパードライ	6
Kirin Ichiban,Light	キリン一番, ライト	6
Sapporo Light	サッポロライト	6



菊水
Kikusui Red
(200 ml) 14

Cocktails

Sweet sunrise	\$10
Fugu vodka, Strawberry syrup, Orange juice, Pineapple juice.	
Hajime mule	\$9
Sake, Ginger beer, Yuzu juice, Lychee juice.	

Old fashioned	\$12
Nikka coffee whisky, Jack Daniels, 18.21 coffee vanilla cacao, Black cherry.	

Wine

White Wine

CHARDONNAY	Glass 10 Bottle 25
SAVIGNON BLANC	Glass 9.5 Bottle 22



菊水
Kikusui Yellow
(200 ml) 10

Red Wine

CABERNET	Glass 13 Bottle 32
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+ 菊正宗
Kikumasamune
(180 ml) 9

plum wine

梅酒

Choya	チョーヤ紀州	9
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日本
Kōjaku
Nihonsakari
(200 ml) 9

drink

ドリンク

Coffee - Pukka Milk Coffee	コーヒー	2.5
Coke/Diet Coke/Sprite		3

japanese Soda

ソーダ

Ramune Original,Strawberry,Lychee,Melon	ラムネ	3
Choya Soda Ume flavored		3
Choya Soda Yuzu flavored		3



日本
Nihonsakari
(200 ml) 9

Tea

Green Tea	3
Plum Ice Tea	3
Honey Citrus Ice Tea	3



日本
Itami Onigoroshi
(180 ml) 10

Corkage Fee = \$40 (ea)