

WELCOME



TSUJITA
ARTISAN NOODLE

HOUSTON

いらっしゃいませ

From Tokyo to Beyond

In 2003, Tsujita originated in Tokyo, Japan, and has since flourished into a network of over 18 distinctive locations throughout the country.

We introduce Tsukemen, a new noodle culture.



Tsuke-men

Tsuke = dip, Men = noodles.

Tsukemen is a Japanese noodle dish where cold noodles are served separately from a hot dipping broth. Dip the noodles into the hot, flavorful broth to enjoy!

How Do You Eat? 食べ方

Traditional Tsujita style

1 | Dip the noodles into the soup

Tsuke = dip, Men = noodles. Tsukemen is a dish you enjoy by taking the noodles and dipping them into the delicious broth before slurping them up.

2 | Squeeze lime

For a tangy twist, give your dish a squeeze of lime to change up the flavor.


3 | Try with all the goodies

Don't forget to add all the tasty toppings like egg, scallions, and bamboo shoots to your tsukemen for extra flavor and texture.

4 | Add Wari (Dashi) Broth (Tsukemen Soup)

To end your meal, make sure to enjoy every last drop of the Wari Broth – it's the perfect way to wrap up your tsukemen experience.

APPETIZERS

 : Vegetarian

おつまみ

Karaage

8.45

Chicken thigh that is massaged for 1 hour with our secret sauce, served with house tartar sauce

Takoyaki

6.45

Octopus fritters, drizzled in japanese mayo and our homemade takoyaki sauce. Topped with bonito flakes

Calamari

10.45

Seasoned fried calamari served with a side of house aurola sauce

Gyoza Pork

7.45

Pork dumplings with spicy Sichuan sauce in a sizzling pan



gyoza



karaage

Spicy Spiral Cucumber

6.45

Pickeled spiral cucumber with spicy sauce

Spicy Miso Edamame

6.45

Soybean pods, that have been steamed and tossed in a spicy miso paste

Gyoza Vege

7.45

Edamame dumpling with spicy Sichuan sauce on a sizzling pan

Crispy Spicy Tofu

5.95

Fried tofu with house-made spicy sauce

Curly Fries

6.45

Seasoned french fries served with a side of ketchup

Edamame Stick

3.45

Edamame spring roll with sweet chili



edamame stick

TSUJITA BUNS

バンズ

All buns have choices of regular and spicy 🌶️



Chicken Bun

Belly Bun

Shoulder Bun

Pulled Pork Bun

Karaage Bun

Shrimp Bun

Tofu Bun

1 Piece Bun

Regular 3.95 / 🌶️ Spicy 4.45



2 Piece Buns

7.45

Pick any 2 from above list



3 Piece Buns

10.95

Pick any 3 from above list



TSUKEMEN

つけ麺

Deluxe Tsukemen

21.45

Tsujita signature tsukemen served with menma, green onion, lime, chashu, ajitama with house-made chashu belly, chashu shoulder, tsujita pulled pork and akadama

Tsukemen

Tsujita signature tsukemen served with menma, green onion, lime, chashu and ajitama

Regular 15.45 / 🌶️ Spicy 16.45



deluxe tsukemen

TOPPINGS トッピング

Chashu Sampler	7.45
Pork Belly Chashu	4.45
Pork Shoulder Chashu	4.45
Pulled Pork	3.95
Chicken Chashu	3.45
Tsukemen Soup Only	8

Add-ons

1.95

Ajitama*

Corn

Bokchoy

Carrots

Fried Garlic

Fried Onion

Green Onion

Kikurage

Menma

Bean Sprouts

Tofu

Seaweed

Akadama

Limes (Whole)


Extra Noodle

- Ramen
- Tsukemen

Extra Broth

- Pork
- Chicken
- Vege

*: Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

 : Vegetarian

RAMEN

ラーメン



DLX Hakata Style Tonkotsu*

Traditional tonkotsu ramen served with kikurage, green onion, nori, 7pcs of Chashu and ajitama

Regular 17.95 /  Spicy 18.95

Hakata Style Tonkotsu*

Traditional tonkotsu ramen, served with kikurage, green onion, nori, 3pcs of Chashu and ajitama

Regular 14.45 /  Spicy 15.45



Miso*

House made miso sauce served with bean sprouts, green onion, corn, chashu and ajitama

Regular 14.95 /  Spicy 15.95

Chicken*

100% house made chicken broth served with bok choy, menma, green onion, chicken chashu and ajitama

Regular 13.95 /  Spicy 14.95



Vege Miso

100% house made vege broth served with bok choy, bean sprouts, corn, carrots, green onion

Regular 13.95 /  Spicy 14.95

Kids Ramen

10.95

Fried chicken 1 piece, french fries, corn, bok choy, carrots, *mini ramen, with apple juice

*with your choice of pork, chicken or vegetable broth 10 years old or under, dine-in only.



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KAMA-MESHI

釜飯

DINE-IN ONLY

Kamameshi is a traditional Japanese rice dish cooked in an iron pot called a kama.

Enjoy its flavorful scents when opening the lid then mix all the ingredients with rice before scooping into small bowls.

Each serve is designed for 2 to 3 people to share.



Tamaki gold rice was selected as one of the top 3% best tasting rice at the international rice taste contest in Japan. The corporate chef of Tsujita selected this great quality rice dedicated to Kamameshi.



Cooking time 30 minutes.

Wagyu

59.95

Dashi-rice with Japanese A-5 Wagyu, garlic chip and negi

Kani-Ikura*

37.95

Dashi-rice with Snow crab, dashi-ikura and negi

Tori

24.95

Dashi-rice with chicken breast, kinko mushrooms and negi

Buta

25.95

Dashi-rice with house-made chashu and negi

EXTRA ADD-ONS

Wagyu (50g)	39.95
Snow Crab (100g)	14.95
Dashi-Ikura (30g)	9.95
Tori (20g)	7.95
Chashu Belly (150g)	8.95

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CURRY

カレー

JAPANESE CURRY WITH A CHOICE OF

Pork Katsu

13.45

Karaage

12.45

Chicken Katsu

12.45

 **Vege**

10.45



DONBURI BOWL

ご飯



Chashu Bowl

6.95

Bed of rice with chashu belly, shouder or pulled pork

Karaage Bowl

6.95

Bed of rice with Japanese fried chicken

Rice

2.45

Steamed rice

DESSERTS

デザート



Tiramisu

8.5

Cheesecake

7.5

Chocolate Cake

7.5

DRINKS

飲み物

SOFT DRINK ソフトドリンク

Soda Can

(Coke, Coke Zero, Sprite)

2.5

Perrier

3.5

Lemonade

3.5

Kids Apple Juice

2.5

Iced Tea

(sweet/ unsweet)

3

Hot Tea

3

SAKE お酒

Kikusui Nama 200ml

10.5

Kikusui Perfect Snow 180ml

9.5

Onikoroshi 180ml

Demon Slayer

6.5

BEER ビール

Asahi 12oz

7.5

Sapporo 12oz / 22oz

7.5/10.5

Karbach Love Street 12oz

5.5

Karbach Crawford 12oz

5.5

Eureka Buckle Bunny 12oz

5.5