

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

7.45

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



Karaage

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 aurora sauce

Gyoza Pork

7.45

Pork dumplings with spicy Sichuan sauce in a sizzling pan



Gyoza Pork

Toumoro Corn

5.95

Sweet corn with shichimi pepper and aonori seaweed mayonnaise sauce

Pumpkin Croquette

4.95

Panko fried hokkaido kabocha pumpkin croquette

Edamame Stick

3.45

Edamame spring roll with sweet chili

Edamame Gyoza

7.45

Edamame dumpling with spicy Sichuan sauce on a sizzling pan



Spicy Spiral Cucumber

Spicy Spiral Cucumber

4.95

Pickled spiral cucumber with spicy sauce

Crispy Spicy Tofu

4.95

Fried tofu with house-made spicy sauce

Spicy Miso Edamame

5.95

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

Curry Cauliflower

7.95

Panko fried cauliflower with curry salt

Curly Fries

4.95

Seasoned french fries served with a side of ketchup

TSUJITA BUNS

バンズ



All buns have choices of regular and spicy 🌶️

Karaage Bun

Chicken Bun

Belly Bun

Shoulder Bun

Pulled Pork Bun

Shrimp Bun

Tofu Bun

Cauliflower Bun

1 Piece Bun

Regular 3.95 / Spicy 🌶️ 4.45



2 Piece Buns

Pick any 2 from above list

7.45



3 Piece Buns

Pick any 3 from above list

10.95



SALAD

サラダ

Potato Salad

5.45

Ume Soba Salad

9.45

Kaiso Seaweed Salad 🌿

7.45

Anniversary Caesar Salad

8.95

Add-ons

Chicken

3.45

Chashu Shoulder

4.45

Wagyu

49.95

Chashu Belly

4.45

Snow Crab

21.95



Ume Soba Salad

TSUKEMEN

つけ麺 Tsukemen noodles are served cold.
If you prefer hot noodles, please let your server know.

Deluxe Tsukemen*

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

Large 22.95 / Regular 21.45

Tsukemen*

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

Large 15.95 / Regular 14.45 / Mini 12.45

Spicy Tsukemen*

Large 16.95 / Regular 15.45 / Mini 13.45



Deluxe Tsukemen



TOPPINGS トッピング

Chicken Chashu	3.45
Pork Belly Chashu	4.45
Pork Shoulder Chashu	4.45
Chashu Sampler	7.45
Pulled Pork	3.95
Tsukemen soup only	8

Add-ons 1.95

Ajitama*	Fried Onion	Tofu	Extra Noodle	Extra Broth
Corn	Green Onion	Seaweed	- Ramen	- Pork
Bokchoy	Kikurage	Akadama	- Tsukemen	- Chicken
Carrots	Menma	Key Lime (Whole)		- Vege
Fried Garlic	Bean Sprouts			

*: 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 Tonkotsu*

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

Large 19.45 / Regular 17.95



Spicy DLX Tonkotsu*

Large 20.45 / Regular 18.95

Tonkotsu*

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

Large 15.45 / Regular 13.95 / Mini 9.95

Spicy Tonkotsu*

Large 16.45 / Regular 14.95 / Mini 10.95

Miso*

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

Large 15.45 / Regular 13.95 / Mini 9.95

Spicy Miso*

Large 16.45 / Regular 14.95 / Mini 10.95



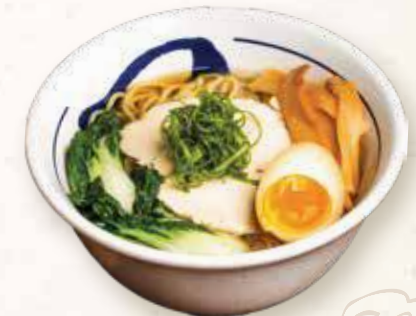
Chicken*

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

Large 14.45 / Regular 12.95 / Mini 8.95

Spicy Chicken*

Large 15.45 / Regular 13.95 / Mini 9.95



Gyokai Tonkotsu*

Tonkotsu and bonito dashi broth served with bok choy, menma, green onion, chashu, ajitama and katsuobushi bonito flakes on top

Large 15.95 / Regular 14.45 / Mini 10.45

Spicy Gyokai Tonkotsu*

Large 16.95 / Regular 15.45 / Mini 11.45



Vege Miso

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

Large 14.45 / Regular 12.95 / Mini 8.95

Vege Spicy Miso

Large 15.45 / Regular 13.95 / Mini 9.95



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KAMA-MESHI

釜飯

Cooking time 30 minutes. **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.



Wagyu DLX



Kani DLX

Wagyu 59.95

Dashi rice with Japanese A-5 Wagyu

Wagyu, Hotate* 70.95

Wagyu Uni* 73.95

Wagyu, Kani 80.95

Wagyu DLX* 95.95

Wagyu kamameshi with uni, hotate and snow crab

Kani (snow crab) 33.95

Dashi rice with snow crab meat and legs

Kani, Ikura* 42.95

Kani, Uni* 50.95

Kani, Hotate* 40.95

Kani DLX* 75.95

Kani kamameshi with ikura, hotate and uni

Unagi* 26.95

Dashi rice with fresh water Unagi eel

Buta 20.95

Dashi rice with Tsujita original chashu belly

Kinoko (Mushroom) 18.95

Dashi rice with assorted kinoko mushroom

EXTRA ADD-ONS

Snow Crab Leg (2p)* 9.95

Hotate (80g)* 12.95

Snow Crab Meat (80g)* 21.95

Ikura (30g)* 11.95

Uni (20g)* 14.95

Unagi (85g) 10.95

Wagyu (100g)* 49.95

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CURRY

 :Vegetarian

カレー



JAPANESE CURRY WITH A CHOICE OF

Karaage

12.45

Chicken Katsu

12.95

Pork Katsu

13.95

Hamburg Steak

13.45

Ebi Katsu

13.95

Oyster Katsu

14.95

**Assorted Seafood
Katsu Fries**

15.45

Vege 

10.45

Pumpkin Croquette 

10.45

Age Tofu Curry 

10.45



BOWLS

ご飯

Chashu Belly Bowl 6.95

Chashu Shoulder Bowl 6.95

Pulled Pork Bowl 6.95

Chicken Chashu Bowl 6.95

Karaage Bowl 6.95

Unagi Bowl 11.95

Pork Katsu Don 13.95

Chicken Katsu Don 12.95

Rice 2.45



Unagi Bowl

ENTRÉE

主菜

Pork Katsu 13.95

Chicken Nanban 12.95

Assorted Seafood Katsu 14.45

Katsu 13.95

Choice of Shrimp / Scallop / Oyster



Chicken Nanban



Assorted Seafood Katsu

DESSERTS

デザート

Kakigori かき氷

Strawberry 6.95

Mango 6.95

Cake ケーキ

Chocolate Lava 7.5

Souffle Pancake

Honey Cream 12.95

Only sold the last weekend of every month (Sat and Sun)
Takes cooking time. Please ask server for details.



Kakigori



Souffle Pancake

KIDS

キッズ



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.

DRINKS

飲み物

SOFT DRINK ソフトドリンク

Soda Can (Coke, Coke Zero, Sprite, Dr. Pepper)

2.5

Perrier

3

Lemonade

3.5

Iced Tea

3

Sweetened Iced Tea

3

Kids Apple Juice

2.5

Ito-en Beverages 伊藤園

Matcha (Hot, Iced)

3.5

Sweet Matcha (Hot, Iced)

3.5

Japanese Hot Tea

3

Oi Ocha (Bottle)

3.75

SAKE お酒

Kikusui Nama

10.5 (200ml)

Kikusui Perfect Snow

9.5 (180ml)

Onikoroshi -Demon Slayer-

6.5 (180ml)

BEER ビール

Asahi

5.5 (12oz)

Kirin

5.5 (12oz)

Sapporo

5.5 (12oz) / 9.5 (22oz)

Karbach Love Street

5 (12oz)

Eureka Buckle Bunny

5 (12oz)