

### **CATERING**

For hosting a holiday party, an office meeting, or a school function, you can choose buffet or individual bento box, pickups or deliveries! Customize your order to fit your catering needs.



### WAGAYA GROCERIES

### WAGAYA GROCERY STORE

We carry an extensive selection of Japanese and Eastern Asian products

Located below WAGAYA restaurant





### WAGAYA FISH MARKET

We offer various seafood from the Toyosu market in Japan to your table. Fresh seasonal items will be available every season. Order online and pick up your order at Wagaya Groceries.





### PRIVATE PARTIES

Try our sister restaurant Nagomiya for an upscale experience. Perfect for a date night, business meeting, office parties, and private events.

Open for lunch and dinner.





### **CRAFT BEER** 8 ECHIGO KOSHIHIKARI LAGER AOONI "BLUE DEMON" IPA malty, grainy, made of the most well known malty and mild bitterness, 7% premium Japanese rice, 5% YONA YONA PALE ALE ORION PREMIUM LAGER simple, refreshing, from Okinawa with a light hoppy bitter finish, 5% finish, 5% 9 WEDNESDAY CAT WHITE ALE ON TAP hint of oranges and spices with dominant banana SAPPORO PREMIUM and wheat flavor, 5% crisp, refreshing, refined flavor, 16oz, 5% 9 YONA YONA PALE ALE full fruity aroma, citrusy, mildly hoppy with sharp, bitter finish, 6% 9 TOKYO BLACK PORTER WINE hint of chocolate with mild roasted coffee and caramel, 5% 12 "KYOTO" MATCHA IPA

### SAKE CUP 60z

quality green tea flavor with tangy hop kick, spicy clove aroma, citrusy aroma, 8.5%

KARAKUCHI CUP super dry, clean, crisp, 15%	15
KITARO CUP rich, umami, fun, 15%	17
TOKURI PINK sweet, cloudy, easy, 10%	14
PERFECT SNOW creamy, rich, milky, 21%	16

### WAGAYA "ORIGINAL" CUP

fruity, aroma with a hint of dryness and long lasting umami aftertaste, 15%,

Chiyomusubi Brewery



### NAMA SAKE 6oz - freshly bottled

GOLD CAN sweet, fruity, powerful, 19%	17
BLACK CAN smoky, ricey, balanced, 19%	18
GREEN CAN bright, floral, crisp, 19%	17

20 % GRATUITY ON A PARTY OF 5 OR MORE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION. PICTURES ARE SAMPLES ONLY. PLEASE INFORM YOUR SERVER OF ALL ALLERGIES. DUE TO CROSS CONTACT, WE MAY NOT BE ABLE TO ACCOMMODATE..

crisp, medium-bodied with tropical fruitiness and

full fruity aroma, citrusy, mildly hoppy with sharp,



9

CHARDONNAY	11
PINOT GRIGIO	12
MERLOT	11
CABERNET	11

### CHOYA PLUM WINE

traditional ume fruit liqueur. sweet, tart with notes of almond, on the rocks, 15%



### **SOUR**

classic Japanese favorite, fruity mix drink	
STRAWBERRY SOUR	10
GREEN SOUR	10
PEACH SOUR	10

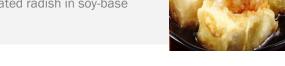
### NON ALCOHOL

SODA coke, diet coke, sprite	3.50
GREEN TEA hot, cold, peach (+\$1)	3.50
ICED TEA sweet, unsweet, peach (+\$1)	3.50
RAMUNE strawberry, sealed with marble	5.50
LYCHEE CALPICO refreshingly light, sweet yogurt flavor	3.50

### SALAD & SOUP **RAW** 5.50 **SEAWEED SALAD** sesame seeds & oil 10 TOFU AVOCADO SALAD firm tofu, crispy gobo root, bonito flake with roasted sesame dressing 11 **CALAMARI SALAD** crispy squid legs, garlic chips, scallion, masago, yuzu dressing 8.50 WAKAME SUNOMONO SALAD various seaweed, cucumber, greens, amazu dressing 3.50 MISO SOUP **MEAT** tofu, seaweed, scallion 6.50 WASABI SHUMAI GYOZA SOUP pork dumplings, shimeji, shiitake, napa, scallion in soy base soup PORK GYOZA **SEAFOOD** 9.50 SHRIMP TEMPURA served with dipping sauce TAKOYAKI 6 octopus ball, okonomi sauce, mayo, bonito flake, aonori 15 HAMACHI KAMA grilled yellowtail collar, grated daikon with ponzu 10 IKA GESO KARAAGE crunchy squid legs with ginger, garlic soy flavor 6.50 **TAKOWASA** fresh diced octopus marinated in pickled wasabi **RICE** 8 FRIED OYSTER 4pcs, fried oyster with tonkatsu and tartar sauce **GREEN** 5.50 **EDAMAME** green soy bean with sea salt 6.50 ANKAKE MUSHROOM crispy tofu, shimeji & eoki mushroom in thickened dashi, scallion

### AGEDASHI TOFU & MOCHI crispy tofu, mochi, scallion, bonito

flake, grated radish in soy-base sauce



SAUTÉED SHISHITO	6.25
Japanese pepper sautéed in sukiyaki sauce, bonito	
flake	

### 6.50 **VEGETABLE TEMPURA**

sweet potato, carrots, pumpkin, dipping sauce

HAMACHI YUZU JALAPENO yuzu ponzu dressing, yuzu tobiko	14
SASHIMI THREE 2pcs each of tuna, salmon, yellowtail	14
SASHIMI FIVE 2pcs each of tuna, salmon, yellowtail, octopus, kanpachi	18
NIGIRI FIVE bluefin toro, salmon, yellowtail, kanpachi, scallop	18

### 6 steamed pork dumplings with karashi mustard

5.50 5pcs, pan fried dumplings



CHICKEN KARAAGE fried, soy garlic & ginger flavor	6.50
CHICKEN NANBAN fried, sweet and sour nanban sauce, tartar sauce	7
CHICKEN TERIYAKI homemade soy base glaze	6.50
PORK KATSU panko breaded, deep fried, tonkatsu sauce	10

ONIGIRI	5.50
rice ball with your choice of grilled salmon, grilled	
mentaiko, or pickled plum	

DESSERT	
MOCHI ICE CREAM  1pc each of vanilla, strawberry, green tea	7
GREEN TEA ICE CREAM two scoops	6.50

### MATCHA CHEESE CAKE matcha pocky, strawberry



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD. SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

### DEVIL'S BREATH "AKUMA NO TOIKI"



spicy tuna, cucumber, jalapeño, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

### KISS OF JUJU "JUJU NO KISU"



crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry

### GREEN TYPHOON "MIDORI NO TAIFU"

14



soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, kabayaki glaze, aonori, crispy onion

### MIND OF ZEN "ZEN NO KOKORO"



white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

### FOUR SEASONS



four kinds of fish: (tuna, salmon, unagi, yellowtail) inside and outside, topped with fried gobo burdock, kabayaki glaze

### TREASURE BOX "TAMATE BAKO"



hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, kabayaki glaze

### SWIRLING EEL 14



eel tempura, mayo, cucumber, topped with eel, avocado, kabayaki glaze

### SALMON TRINITY



spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, roasted sesame dressing

### ENDLESS LAVA

14

14

13



14

17



california roll baked with scallop, lobster and crab cream, shichimi pepper, chili string, spicy tobiko, served warm

### YELLOW JACKET 16



yellow soy paper, soft shell crab, crab salad, cucumber, avocado, crawfish salad, topped with black tobiko

### **BAGEL TEMPURA**



smoked salmon, cream cheese, avocado, flash fried, topped with spicy mayo, kabayaki glaze

### **DOUBLE SHRIMP**





shrimp tempura cream cheese topped with boiled shrimp, kabayaki glaze

### RAINBOW



California roll topped tuna, salmon, yellowtail, avocado

### **CRUNCHY 14TH**

13



tuna, salmon, white fish, cream cheese, panko fried, yuzu ponzu

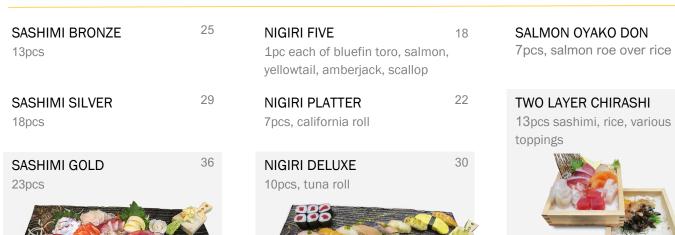
### FIRE CRACKER





spicy aioli, tempura flake, masago topped with spicy tuna, wasabi tobiko

chef's choice. Varies daily NIGIRI & SASHIMI





### A LA CARTE

RAW	Nigiri 2pcs	Sashimi 3pcs	SHELLFISH		Nigiri 2pcs	Sashimi 3pcs
TUNA	7.50	10	SHRIMP		6.50	
TORO	18	20.50	SWEET SHRIMP		12	18
SALMON	7	9.50	SCALLOP		8	11
YELLOWTAIL	7	9.50	COOKED			
AMBERJACK	8.50	11	SMOKED SALMON		6.50	10
ALBACORE TUNA	6.50	9	FRESH WATER EEL		7	9.50
MACKEREL	6.50	9	OCTOPUS		7.50	10
SALMON ROE	9	12	TAMAGO		4.50	6.50
UNI	MP	MP	PICKLED WASABI 4	WASABI 1	GINGER 1	SAUCES 1

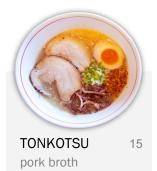
### **CLASSIC ROLL**

TUNA ROLL	6.25	CALIFORNIA ROLL	6.50
SPICY TUNA ROLL	7	EEL CUCUMBER ROLL	7.50
CRUNCHY SALMON ROLL	7	CRUNCHY YELLOWTAIL ROLL	7
LOBSTER ROLL avocado, mayo, shichimi	8	YELLOWTAIL ROLL with scallion	6.25
PHILLY ROLL smoked salmon, avocado, cream cheese	7	SPICY CRUNCHY SHRIMP ROLL cucumber, spicy aioli, tempura crunch	7
SHRIMP TEMPURA ROLL cucumber, mayo	9	SPIDER ROLL soft shell crab, cucumber, avocado, mayo	11

### **VEGETABLE ROLL**

SHIITAKE ROLL	5.50	AVOCADO CUCUMBER ROLL	5.50
simmered in soy broth		CUCUMBER ROLL	4.50
VEGETABLE TEMPURA ROLL sweet potato, japanese pumpkin	7.50	UME SHISO ROLL pickled plum, shiso leaf	5.50
BLESSING FROM THE OCEAN "UMI NO SACHI" seaweed salad, cucumber, avocado, topped with various seaweed, amazu dressing	10	VEGGIE DRAGON pickles, cucumber, carrot, topped with inari tofu skin, avocado	9

soft boiled egg, scallion, bok choy, kikurage mushroom, fried onion, braised chashu pork belly











### RAMEN + TWO

23

Pick one ramen Tonkotsu, Shoyu, or Curry

Select two sushi rolls / 6pcs each

25

California Crunchy salmon Crunchy yellowtail Spicy tuna

EXTRA	
veggies	2
chashu 1ps	2
spicy miso ball	2
red sauce	2
black sauce	2
half egg	2
noodle	4
broth	5

**RAMEN + MORE** Add green salad +\$5



Pick one ramen Tonkotsu, Shoyu, or Curry

Pick one katsu Pork or Chicken

Rice



RAMEN & SASHIMI

Pick one ramen

Tonkotsu, Shoyu, or Curry

Rice

Sashimi 6pcs

California roll or Nigiri 5pcs +\$6



CHUKA

24

Pick one ramen

Tonkotsu, Shoyu, or Curry

Rice

Gyoza dumpling

Karaage fried chicken

**DINNER SET** (served after 5pm)

Add green salad +\$5



20

### DONBURI & UDON

Udon noodle soup

Pick one rice bowl

Gyudon Salmon Oyako +\$3 Katsudon Chirashi +\$3



### **TRADITIONAL**

Pick teriyaki Sashimi 6pcs Chicken Tempura Miso soup Salmon +\$2

Rice

California roll or Nigiri 5pcs +\$6



### **KAISEN**

Pick teriyaki Sashimi 6pcs Chicken Nigiri 5pcs Miso soup Salmon +\$2 Rice

# ISHIYAKI FRIED RICE braised pork, scallion, egg, crab flake in stone bowl GYUDON sliced beef, onion, scallion, tofu in sukiyaki broth KATSUDON pork loin cutlet, egg, onion simmered in soy-base dashi BUKKAKE ISHIYAKI DON 15

## SALMON IKURA CHAZUKE grilled salmon, salmon roe over rice in stone bowl with broth along with wasabi, scallion, seaweed HITSUMABUSHI 24 broiled eel over rice in stone

bowl, with dashi broth along

with wasabi, scallion, seaweed



24

### MEAT with miso soup

spicy soy sauce

### TONKATSU Panko breaded, deep-fried cutlet, tartar sauce, rice tonkatsu sauce JAPANESE KATSU CURRY

tuna, natto, beef, cucumber, greens, soft boiled egg,

### pork loin or chicken, deep-fried cutlet, pickles, rice



### NOODLE

20

19

NABEYAKI UDON	16
egg, napa cabbage, scallion, chicken, shrimp and veggie tempura	
BEEF CURRY UDON	17

egg, napa cabbage, scallion, beef, shrimp and veggie tempura

SASHIMI & UDON
Sashimi 6pcs
Udon noodle soup
Tempura
Inari (rice in fried tofu)



### LUNCH SET (served until 3pm) with miso soup,

Add green salad +\$5

17



SALAD & ROLL 16

Pick one salad

Tofu avocado or

Sunomono seaweed

Pick two rolls

California Crunchy salmon

Spicy tuna Crunchy yellowtail



Chicken or Salmon (+\$2)

Pick two rolls

California Crunchy salmon Spicy tuna Crunchy yellowtail



Pick three rolls

California Crunchy salmon

Spicy tuna Crunchy yellowtail



NIGIRI SUSHI 16 4pcs Nigiri Tuna, salmon, yellowtail, shrimp California roll Tempura



TRADITIONAL 17

Pick teriyaki
Chicken or Salmon (+\$2)

Tempura & Rice
California roll



SASHIMI JEWEL BOWLS 18
Rice, green, edamame, pickles,
cucumber, baby radish, poke
sauce