



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.



WAGAYA WESTSIDE

339 14th St NW
Atlanta GA 30318

WAGAYA EMORY

1579 N. Decatur Rd
Atlanta GA 30307

WAGAYA GROCERIES

349 14th St NW Ste D
Atlanta GA 30318

NAGOMIYA

1010 W. Peachtree St NW Ste D
Atlanta GA 30309

CRAFT BEER

ECHIGO KOSHIHIKARI LAGER8

malty, grainy, made of the most well known premium Japanese rice, 5%

ORION PREMIUM LAGER7

simple, refreshing, from Okinawa with a light hoppy finish, 5%

WEDNESDAY CAT WHITE ALE9

hint of oranges and spices with dominant banana and wheat flavor, 5%

YONA YONA PALE ALE9


full fruity aroma, citrusy, mildly hoppy with sharp, bitter finish, 6%

TOKYO BLACK PORTER9

hint of chocolate with mild roasted coffee and caramel, 5%

“KYOTO” MATCHA IPA12

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



SAKE CUP 6oz

KARAKUCHI CUP15

super dry, clean, crisp, 15%

KITARO CUP17

rich, umami, fun, 15%

TOKURI PINK14

sweet, cloudy, easy, 10%


PERFECT SNOW16

creamy, rich, milky, 21%

WAGAYA “ORIGINAL” CUP17

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

Chiyomusubi Brewery



NAMA SAKE 6oz - freshly bottled

GOLD CAN17

sweet, fruity, powerful, 19%

BLACK CAN18

smoky, ricey, balanced, 19%

GREEN CAN17

bright, floral, crisp, 19%

AOONI “BLUE DEMON” IPA9


crisp, medium-bodied with tropical fruitiness and malty and mild bitterness, 7%

YONA YONA PALE ALE9

full fruity aroma, citrusy, mildly hoppy with sharp, bitter finish, 5%

ON TAP
SAPPORO PREMIUM9

crisp, refreshing,
refined flavor, 16oz, 5%



WINE

CHARDONNAY11

PINOT GRIGIO12

MERLOT11

CABERNET11

CHOYA PLUM WINE 9.5

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



SOUR

classic Japanese favorite, fruity mix drink

STRAWBERRY SOUR10

GREEN SOUR10

PEACH SOUR10

NON ALCOHOL

SODA3.50

coke, diet coke, sprite

GREEN TEA3.50

hot, cold, peach (+\$1)

ICED TEA3.50

sweet, unsweet, peach (+\$1)

RAMUNE5.50

strawberry, sealed with marble

LYCHEE CALPICO3.50

refreshingly light, sweet yogurt flavor

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..

SALAD & SOUP

SEAWEED SALAD	5.50
sesame seeds & oil	
TOFU AVOCADO SALAD	10
firm tofu, crispy gobo root, bonito flake with roasted sesame dressing	
CALAMARI SALAD	11
crispy squid legs, garlic chips, scallion, masago, yuzu dressing	
WAKAME SUNOMONO SALAD	8.50
various seaweed, cucumber, greens, amazu dressing	
MISO SOUP	3.50
tofu, seaweed, scallion	
GYOZA SOUP	6.50
pork dumplings, shimeji, shiitake, napa, scallion in soy base soup	

SEAFOOD

SHRIMP TEMPURA	9.50
served with dipping sauce	

TAKOYAKI	6
octopus ball, okonomi sauce, mayo, bonito flake, aonori	



HAMACHI KAMA	15
grilled yellowtail collar, grated daikon with ponzu	

IKA GESO KARAAGE	10
crunchy squid legs with ginger, garlic soy flavor	

TAKOWASA	6.50
fresh diced octopus marinated in pickled wasabi	

FRIED OYSTER	8
4pcs, fried oyster with tonkatsu and tartar sauce	

GREEN

EDAMAME	5.50
green soy bean with sea salt	

ANKAKE MUSHROOM	6.50
crispy tofu, shimeji & eoki mushroom in thickened dashi, scallion	

AGEDASHI TOFU & MOCHI	7
crispy tofu, mochi, scallion, bonito flake, grated radish in soy-base sauce	



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

VEGETABLE TEMPURA	6.50
sweet potato, carrots, pumpkin, dipping sauce	

RAW

HAMACHI YUZU JALAPENO	14
yuzu ponzu dressing, yuzu tobiko	

SASHIMI THREE	14
2pcs each of tuna, salmon, yellowtail	

SASHIMI FIVE	18
2pcs each of tuna, salmon, yellowtail, octopus, kanpachi	

NIGIRI FIVE	18
bluefin toro, salmon, yellowtail, kanpachi, scallop	

MEAT

WASABI SHUMAI	6
steamed pork dumplings with karashi mustard	

PORK GYOZA	5.50
5pcs, pan fried dumplings	



CHICKEN KARAAGE	6.50
fried, soy garlic & ginger flavor	

CHICKEN NANBAN	7
fried, sweet and sour nanban sauce, tartar sauce	

CHICKEN TERIYAKI	6.50
homemade soy base glaze	

PORK KATSU	10
panko breaded, deep fried, tonkatsu sauce	

RICE

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

DESSERT

MOCHI ICE CREAM	7
1pc each of vanilla, strawberry, green tea	

GREEN TEA ICE CREAM	6.50
two scoops	

MATCHA CHEESE CAKE	7
matcha pocky, strawberry	



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

SIGNATURE ROLL

DEVIL’S BREATH 14
“AKUMA NO TOIKI”



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

KISS OF JUJU 14
“JUJU NO KISU”



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

GREEN TYPHOON 14
“MIDORI NO TAIFU”



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

MIND OF ZEN 14
“ZEN NO KOKORO”



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

FOUR SEASONS 14
“SHIKI”



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

TREASURE BOX 17
“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 14



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

ENDLESS LAVA 13



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 14



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

DOUBLE SHRIMP 13



shrimp tempura cream cheese topped with boiled shrimp, kabayaki glaze

RAINBOW 13



California roll topped tuna, salmon, yellowtail, avocado

CRUNCHY 14TH 13



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

FIRE CRACKER 12



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

NIGIRI & SASHIMI

chef’s choice. Varies daily

SASHIMI BRONZE 25
13pcs

SASHIMI SILVER 29
18pcs

SASHIMI GOLD 36
23pcs



NIGIRI FIVE 18
1pc each of bluefin toro, salmon,
yellowtail, amberjack, scallop

NIGIRI PLATTER 22
7pcs, california roll

NIGIRI DELUXE 30
10pcs, tuna roll



SALMON OYAKO DON 23
7pcs, salmon roe over rice

TWO LAYER CHIRASHI 26
13pcs sashimi, rice, various
toppings



A LA CARTE

RAW	Nigiri 2pcs	Sashimi 3pcs
TUNA	7.50	10
TORO	18	20.50
SALMON	7	9.50
YELLOWTAIL	7	9.50
AMBERJACK	8.50	11
ALBACORE TUNA	6.50	9
MACKEREL	6.50	9
SALMON ROE	9	12
UNI	MP	MP

SHELLFISH	Nigiri 2pcs	Sashimi 3pcs
SHRIMP	6.50	
SWEET SHRIMP	12	18
SCALLOP	8	11
COOKED		
SMOKED SALMON	6.50	10
FRESH WATER EEL	7	9.50
OCTOPUS	7.50	10
TAMAGO	4.50	6.50
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 simmered in soy broth	5.50	AVOCADO CUCUMBER ROLL	5.50
VEGETABLE TEMPURA ROLL sweet potato, japanese pumpkin	7.50	CUCUMBER ROLL	4.50
BLESSING FROM THE OCEAN “UMI NO SACHI” seaweed salad, cucumber, avocado, topped with various seaweed, amazu dressing	10	UME SHISO ROLL pickled plum, shiso leaf	5.50
		VEGGIE DRAGON	9
		pickles, cucumber, carrot, topped with inari tofu skin, avocado	

RAMEN

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



TONKOTSU 15

pork broth



SPICY TONKOTSU 15

with spicy miso ball



SHOYU 15

soy sauce base broth



CURRY 15

Japanese curry



RAMEN + TWO 23

Pick one ramen
Tonkotsu, Shoyu, or Curry


Select two sushi rolls / 6pcs each
California Crunchy salmon
Spicy tuna Crunchy yellowtail

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




RAMEN & KATSU 22

Pick one ramen
Tonkotsu, Shoyu, or Curry

Pick one katsu
Pork or Chicken

Rice




RAMEN & SASHIMI 25

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



DONBURI & UDON 20


Udon noodle soup

Pick one rice bowl
Gyudon Salmon Oyako +\$3
Katsudon Chirashi +\$3



TRADITIONAL 25

Sashimi 6pcs *Pick teriyaki*
Tempura Chicken
Miso soup Salmon +\$2
Rice
California roll or Nigiri 5pcs +\$6



KAISEN 26

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

RICE with miso soup

ISHIYAKI FRIED RICE	15
braised pork, scallion, egg, crab flake in stone bowl	
GYUDON	15
sliced beef, onion, scallion, tofu in sukiyaki broth	
KATSUDON	15
pork loin cutlet, egg, onion simmered in soy-base dashi	
BUKKAKE ISHIYAKI DON	20
tuna, natto, beef, cucumber, greens, soft boiled egg, spicy soy sauce	

SALMON IKURA CHAZUKE	24
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	



MEAT with miso soup

TONKATSU	20
Panko breaded, deep-fried cutlet, tartar sauce, rice tonkatsu sauce	
JAPANESE KATSU CURRY	19
pork loin or chicken, deep-fried cutlet, pickles, rice	

Interesting Fact

“Did you know Japanese people eat more curry than sushi!?”



NOODLE

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	20
Sashimi 6pcs Udon noodle soup Tempura Inari (rice in fried tofu)	



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

Add green salad +\$5



SALAD & ROLL	16
<i>Pick one salad</i> Tofu avocado or Sunomono seaweed	
<i>Pick two rolls</i> California Crunchy salmon Spicy tuna Crunchy yellowtail	



TERIYAKI & ROLLS	16
<i>Pick teriyaki</i> Chicken or Salmon (+\$2)	
<i>Pick two rolls</i> California Crunchy salmon Spicy tuna Crunchy yellowtail	



THREE JEWELS	17
<i>Pick three rolls</i> California Crunchy salmon Spicy tuna Crunchy yellowtail	



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



TRADITIONAL	17
<i>Pick teriyaki</i> Chicken or Salmon (+\$2)	
Tempura & Rice California roll	



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