SAKE

WAGAYA "ORIGINAL" CUP 17
served CHILLED or WARM (6oz)

"Fruity, banana like aroma with a hint of dryness and long lasting pronounced ricey umami aftertaste. Enjoyable sake at any moment of your meal and pairs well from sushi to ramen"

- Chiyomusubi Brewery -

OTOKOYAMA CUP 14 (6oz)
semi-dry, crisp, light

KITARO CUP 17 (6oz)
rich, umami, fun

TOKURI PINK 14 (6oz)
sweet, cloudy, easy

DASSAI THIRTY NINE 35 (10oz)
fruity, smooth, semi-dry

FRESH SAKE

GOLD CAN 17 19%
sweet, fruity, powerful

BLACK CAN 18 19%
smoky, ricey, balanced

GREEN CAN 16 19%
crisp, bright, floral

PLUM WINE

CHOYA WINE 9.50
traditional liqueur made of ume fruit. Sweet, tart with notes of almond, serving on the rocks

SOUR

classic Japanese favorite, fruity mix drink

STRAWBERRY SOUR 10

GREEN APPLE SOUR 10

PEACH SOUR 10

WINE

Chardonnay 11

Pinot Grigio 12

Cabernet 11

Merlot 11

OTHERS

SODA 3
coke, diet coke, sprite

GREEN TEA 3
hot, cold, peach (+$1)

ICED TEA 3
sweet, unsweet, peach (+$1)

RAMUNE 5
strawberry, sealed with marble

LYCHEE CALPICO 6
refreshingly light, sweet yogurt flavor

WESTSIDE
339 14th St NW
Atlanta GA 30318

EMORY
1579 N. Decatur Rd
Atlanta GA 30307

WAGAYA GROCERIES
349 14th St NW Ste C-1
Atlanta GA 30318

JAPANESE CRAFT BEER
日本のクラフトビール

RICE LAGER

ECHIGO KOSHIHIKARI 8 5%
malty, grainy, made of the most well known premium Japanese rice

ORION PREMIUM 7 5%
simple, refreshing, from Okinawa with light hoppy finish

HITACHINO YUZU LAGER 8 5%
delicate yet profound yuzu citrus flavor with refreshing crispness of a lager

WITBIER

HITACHINO WHITE ALE 10 6%
light, crisp, lovely soapy nose with oranges, nutmeg

WEDNESDAY CAT 9 5%
hint of oranges and spices with dominant banana and wheat flavor

AMBER

ECHIGO RED ALE 10 6%
caramel malty flavor with a hint of tea, slightly bitter, med-bodied

PORTER

TOKYO BLACK 9 5%
a hint of chocolate with mild roasted coffee and roasted caramel

STOUT

ECHIGO STOUT 9 7%
malty grain sweetness with a hint of roasted coffee and caramel, med bodied

KURIKURO CHESTNUT ALE 11 9%
very rich and sweet, strong flavor of chestnut, and coffee

"KYOTO" MATCHA IPA 10 8.5%
the quality green tea flavor with tangy hop kick, spicy clove aroma, citrusy smell

AMERICAN IPA

AOONI "BLUE DEMON" IPA 9 7%
crisp, med-bodied with tropical fruitiness with malty and mild bitterness

HITACHINO DAI DAI IPA 10 6%
strong aroma and flavor of "Hukure Orange", light-bodied and dry finish

SORRY UMAMI IPA 9 7%
lightly citrus, slightly bitter and savory from being brewed with dried bonito

ENGLISH IPA

HITACHINO CLASSIC ALE 10 7%
clean, floral earthy wine, hint of cedar, balanced with light hops

AMERICAN PALE ALE

YONA YONA PALE ALE 9 6%
full fruity aroma, citrusy, mildly hoppy with sharp, bitter finish

GOSE

HITACHINO ANBAI ALE 10 8%
made of sour plum and finished with a touch of Japanese sea salt

STRONG PALE ALE

KAGUA BLANC 10 8%
fresh yuzu aroma with a spicy, citrusy, and slightly bitter finish

DRAFT BEER 生ビール

SAPPORO PREMIUM 8 5% 16oz

HARD SELTZER

sparkling fruity booze made of real fruits from Asia

LUNAR YUZU 4.5% 6.5

LUNAR PLUM 4.5% 6.5

LUNAR LYCHEE 4.5% 6.5

SALAD & SOUP サラダ＆スープ

SASHIMI SALAD 13.95
various fish, shredded daikon, radish sprouts, bonito flakes, ginger dressing

CALAMARI SALAD 10.25
crispy squid legs, garlic chips, scallion, masago, yuzu dressing

TOFU AVOCADO SALAD 8.50
soft tofu, crispy gobo root, bonito flake with sesame dressing

MISO SOUP 2.95
tofu, seaweed, scallion

GYOZA SOUP 6.50
pork dumplings, shimeji, shiitake, napa, scallion in soy base soup

SEAWEED SALAD 5.00
sesame seeds & oil

WAKAME SUNOMONO SALAD 7.50
various seaweed, cucumber on organic green with amazu dressing

SEAFOOD 海せん

SHRIMP TEMPURA 8.50
served with dipping sauce

TAKOYAKI 6.00
octopus ball, okonomi sauce, mayo, bonito flake, aonori

HAMACHI KAMA 13.95
grilled yellowtail collar, grated daikon with ponzu

IKA GESO KARAAGE 8.75
crunchy squid legs with ginger, garlic soy flavor

SALMON MUSHROOM MISO 9.95
grilled, miso marinated salmon, enoki, shimeji, vegetables

TAKOWASA 6.50
fresh octopus marinated in wasabi sauce

HOKKE 12.95
grilled okhotsk atka mackerel, grated daikon with ponzu

HAMACHI YUZU JALAPENO 12.95
with yuzu ponzu dressing and yuzu tobiko

FRIED OYSTER 7.95
breaded fried oyster with tonkatsu sauce

MEAT お肉

PORK GYOZA 5.50
pan fried dumplings, 5pcs

WASABI SHUMAI 5.50
steamed pork dumplings with karashi soy sauce

CHICKEN KARAAGE 6.25
fried, soy garlic & ginger flavor

CHICKEN NANBAN 6.75
fried chicken, nanban sauce, tartar sauce

CHICKEN TERIYAKI 6.50
homemade soy base glaze

GREEN おや菜

EDAMAME 4.95
green soy bean with sea salt

ANKAKE CRISPY TOFU 6.50
crispy tofu, shimeji, enoki in thickened dashi, scallion

SAUTÉED SHISHITO 6.25
Japanese pepper sautéed in soy base sauce, bonito flake

AGEDASHI TOFU & MOCHI 6.50
crispy tofu, mochi, scallion, bonito flake, grated radish in soy-base sauce

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

ZENSAI PLATTER 7
一、seaweed salad: green seaweed with sesame oil
二、kinpira renkon: sautéed and simmered lotus root in soy base sauce
三、hijiki: sautéed and simmered black

DESSERT デザート

MATCHA CHEESE CAKE 6.50
with matcha snack on side

MOCHI ICE CREAM 6.50
vanilla with strawberry reduction drizzled and kinako powder sprinkled

RICE ライス

ONIGIRI 4.95
rice ball with your choice of grilled salmon, grilled mentaiko, or pickled plum

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

RAMEN ラーメン

*with soft boiled egg, scallion, fried onion, chashu (braised **PORK** belly)*

WHITE TONKOTSU 12.95
creamy pork broth

BLACK OR RED TONKOTSU 12.95
smoky or spicy sesame flavor

CHICKEN CHINTAN 12.95
chicken chashu

SPICY CURRY 13.95
spicy flavor

SHOYU 12.95
soy sauce base broth

TRUFFLE VEGGIE 13.95
edamame, corn,
tofu steak, seaweed

chashu (+1.50)
red sauce (+1)
black sauce (+1)
noodle (+4)
boiled egg (+1)
broth (+3)

RAMEN + TWO 19

Pick ramen:
- Tonkotsu
- Chicken (+$1)
- Truffle veggie (+$1)
- Shoyu

Pick two rolls:
- California
- Spicy tuna*
- Crunchy yellowtail*
- Avocado salmon*

***NO SUBSTITUTION*

MEAT おにく

with miso soup

TONKATSU 18.50
pork loin cutlet with tartar sauce, tonkatsu sauce

TSUKIMI BEEF CURRY 17.50
shredded beef, sunny side-up egg, onion with pickles

"Did you know Japanese eats more curry than sushi!?"

KATSU CURRY RICE 16.50
pork loin or chicken cutlet with Japanese curry with pickles on rice

RICE ごはん

with miso soup & rice

SALMON IKURA CHAZUKE 18.25
grilled salmon, ikura with toppings; wasabi, scallion, finely cut seaweed, dashi soup in stone bowl

BUKKAKE ISHIYAKI DON 18.25
tuna, natto, beef, cucumber, greens, soft boiled egg, in stone bowl with spicy soy sauce

HITSUMABUSHI 21.95
broiled eel in stone bowl, scallion, wasabi, seasweed, dashi broth on side

ISHIYAKI CHASHU FRIED RICE 12.95
pork, scallion, egg, crab flake in stone bowl

GYUDON 13.50
beef, onion, scallion, tofu in sukiyaki broth

KATSUDON 14.75
pork loin cutlet, egg, onion simmered in soy-base dashi

NOODLE うどん そば

NABEYAKI UDON 14.95
noodle soup, egg, shrimp & veggie tempura, chicken

BEEF CURRY UDON 14.95
curry noodle soup, egg, shrimp and veggie tempura

OMU SOBA 14.50
yakisoba wrapped with egg, chicken, bonito flake, mayo, okonomi sauce

18% GRATUITY ON A PARTY OF 5 OR MORE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION. PICTURES ARE IMAGES ONLY. PLEASE ADVISE THE RISK OF YOUR ALLERGY IF THE ALLERGEN IS IN OUR ESTABLISHMENT DUE TO CROSS CONTACT.

SUSHI & SASHIMI すし&さしみ

Chef's choice. Varies daily

SASHIMI GOLD* 25pcs 35.50

SASHIMI SILVER* 20pcs 28.50

SASHIMI BRONZE* 15pcs 24.50

SALMON IKURA DON* 17.75
salmon and egg on sushi rice

NIGIRI PLATTER* 20.75
seven pcs & california roll

NIGIRI DELUXE* 27.75
ten pcs & tuna roll

MINI CHIRASHI* 18.75
10 pc sashimi on rice

TWO LAYER CHIRASHI* 25.75
15 pcs sashimi on rice
w/various toppings

LUNCH SET ランチセット

with miso soup

Served Mon - Sat daytime

TRADITIONAL 15.50
Pick teriyaki
Chicken or Salmon (+$2)

Tempura
California roll
Rice

TERIYAKI & ROLLS 14.95
Pick teriyaki
Chicken or Salmon (+$2)

Pick two rolls
California
Spicy tuna
Avocado salmon
Crunchy yellowtail

SALAD & ROLL 14.75
Pick one salad
Tofu or Sunomono

Pick two rolls
California
Spicy tuna
Avocado salmon
Crunchy yellowtail

Add organic salad +$4.50

NIGIRI SUSHI 14.95
Chef's choice
Nigiri 4pcs
California roll
Tempura

ALL DAY SET オールデイセット

Served all day

RAMEN & KATSU 19.50
Tonkatsu (pork loin cutlet) & Rice
· *Pick ramen:*
Tonkotsu, Chicken (+$1)
Truffle veggie (+$1), Shoyu

DONBURI & UDON 17.50
· Udon noodle soup
· *Pick one:*
Katsudon
Gyudon
Chirashi* (+$3)
Salmon Ikura* (+$3)

SASHIMI & UDON 21.50
· Sashimi 6pcs*
· Udon noodle soup
· Tempura
· Inari (rice in fried tofu)

DINNER SET ディナーセット

Served Mon - Sun

CHUKA 21.50
· *Pick ramen:*
Tonkotsu
Shoyu
Chicken (+$1)
Truffle veggie (+$1)

· Gyoza
(grilled dumpling)
· Karaage
(fried chicken)
· Rice

TRADITIONAL 23.50
· Sashimi* 6pcs
· California roll
· Tempura
· Rice
· Miso soup

· *Pick teriyaki:*
Chicken
Salmon (+$2)

KAISEN 24.50
· Nigiri* 5pcs
· Sashimi* 6pcs
· Miso soup
· Rice

· *Pick one:*
Salmon teriyaki
Grilled saba
Grilled hokke (+$3)

SIGNATURE ROLLS スペシャルロール

DEVIL'S BREATH
"AKUMA NO TOIKI"* 13.50
spicy tuna, cucumber, jalapeno, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

Torched by your table

MIND OF ZEN
"ZEN NO KOKORO"* 12.95
white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

GREEN TYPHOON
"MIDORI NO TAIFU"* 13.95
soft shell crab, cream cheese, shrimp, eel, spicy aioli, aonori, crispy onion

TREASURE BOX "TAMATE BAKO"* 16.95
hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, masago

KISS OF JUJU
"JUJU NO KISU"* 13.95
crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry

Named after owner's baby

CRUNCHY 14TH* 11.50
tuna, salmon, white fish, cream cheese, panko, flash fried, yuzu ponzu

SALMON TRINITY* 13.95
spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, roasted sesame dressing

FOUR SEASONS "SHIKI"* 13.50
four kinds of fish: (tuna, salmon, yellowtail, unagi) inside and outside, topped with fried gobo

YELLOW JACKET* 15.95
wrapped in yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko

DOUBLE SHRIMP ROLL* 12.95
shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki sauce

FIRE CRACKER* 11.95
spicy aioli, tempura flake, masago topped with spicy tuna, wasabi tobiko

ENDLESS LAVA* 12.95
california roll baked with scallop, lobster, shichimi pepper, chili string, spicy tobiko, garlic chili sauce

Flame on the plate

CLASSIC ROLL クラシックロール

TUNA ROLL* 5.95

SPICY TUNA* 6.75

LOBSTER ROLL* 7.50
avocado, mayo, shichimi

CALIFORNIA ROLL 5.95

CRUNCHY SALMON* 6.75

PHILLY ROLL 6.75
smoked salmon, avocado, cream cheese

EEL CUCUMBER ROLL 6.75

CRUNCHY YELLOWTAIL* 6.75

YELLOWTAIL ROLL* 5.95
with scallion

SHRIMP TEMPURA ROLL* 8.25
cucumber, mayo

SPICY CRUNCHY SHRIMP* 6.50
cucumber, spicy aioli, tempura crunch

RAINBOW ROLL* 11.95
california roll, tuna, salmon, yellowtail

SPIDER ROLL* 10.95
soft shell crab, cucumber, avocado, mayo

STORY BEHIND SUSHI BAR

"Our fresh fish is delivered everyday from all over the world including Hokkaido, Kagoshima, and Ehime prefectures in Japan. The fish is prepared with care from experienced chefs' topnotch techniques to bring out its fullest potential by curing with konbu and/or amazu and marinating with bonito brewed dashi."

APPETIZERS ぜん菜

SASHIMI THREE 12.95 *varies daily*
2pcs each of tuna, salmon, yellowtail

SASHIMI FIVE 17.95
2 pcs each of tuna, salmon, yellowtail, octopus, kanpachi

NIGIRI FIVE 17.95
bluefin toro, salmon toro, yellowtail, toro, kanpachi, scallop

NIGIRI & SASHIMI* にぎり & さしみ

RAW		Nigiri (2pcs)	Sashimi (3pcs)
Tuna	まぐろ	7.00	9.00
Toro	とろ	18.00	20.00
Salmon	さーもん	6.50	8.50
Yellowtail	はまち	6.50	8.50
Amberjack	かんぱち	8.25	10.25
Fluke	ひらめ	7.25	9.25
Albacore Tuna*	びんなが	6.50	8.50
Mackerel	さば	6.50	8.50
Salmon Roe	いくら	7.50	
Uni	うに	MP	MP

SHELLFISH		Nigiri (2pcs)	Sashimi (3pcs)
Shrimp	えび	6.00	
Sweet Shrimp	甘えび	11.50	17.50
Scallop	ほたて	7.75	10.50
COOKED			
Smoked Salmon	燻製さけ	6.25	8.25
Fresh Water Eel	うなぎ	6.75	8.75
Octopus	たこ	6.25	8.25
Tamago	たまご	4.50	6.50

PREMIUM PICKLED WASABI 3.00

VEGETABLE ROLL べジロール

AVOCADO CUCUMBER 4.50

VEGETABLE TEMPURA 7.50
sweet potato, japanese pumpkin

CUCUMBER ROLL 4.50

VEGGIE DRAGON ROLL 8.50
pickles, cucumber, carrot, inari tofu skin, avocado

BLESSING FROM THE OCEAN "UMI NO SACHI" 9.50
seaweed, cucumber, avocado, amazu dressing

SHIITAKE ROLL 4.95
simmered in soy broth

UME SHISO ROLL 4.95
pickled plum, shiso leaf