



## 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 in WESTSIDE location



### WAGAYA FISH MARKET

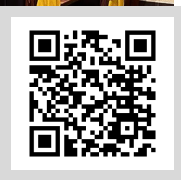
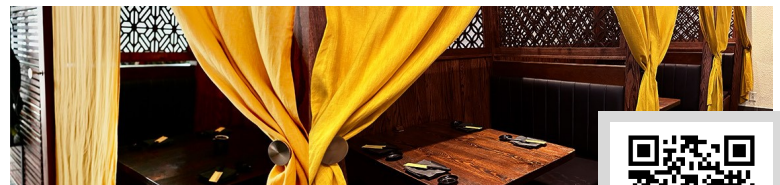
We offer various seafood from the Toyosu market in Japan to your table. Fresh seasonal items will be available every season. Order online and pick up your order at Wagaya Groceries.



## 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

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

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

**WEDNESDAY CAT WHITE ALE** 9  
hint of oranges and spices with dominant banana and wheat flavor, 5%

**TOKYO BLACK PORTER** 9  
hint of chocolate with mild roasted coffee and caramel, 5%

**“KYOTO” MATCHA IPA** 12  
quality green tea flavor with tangy hop kick, spicy clove aroma, citrusy aroma, 8.5%



### SAKE CUP 6oz

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**KARAKUCHI CUP** 15  
super dry, clean, crisp, 15%

**KITARO CUP** 17  
rich, umami, fun, 15%

**TOKURI PINK** 14  
sweet, cloudy, easy, 10%

**PERFECT SNOW** 16  
creamy, rich, milky, 21%

### WAGAYA “ORIGINAL” CUP 17

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

Chiyomusubi Brewery



### NAMA SAKE 6oz - freshly bottled

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**GOLD CAN** 17  
sweet, fruity, powerful, 19%

**BLACK CAN** 18  
smoky, ricey, balanced, 19%

**GREEN CAN** 17  
bright, floral, crisp, 19%

**AOONI “BLUE DEMON” IPA** 9  
crisp, medium-bodied with tropical fruitiness and malty and mild bitterness, 7%

**YONA YONA PALE ALE** 9  
full fruity aroma, citrusy, mildly hoppy with sharp, bitter finish, 5%

**ON TAP**  
**SAPPORO PREMIUM** 9  
crisp, refreshing,  
refined flavor, 16oz, 5%



## WINE

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**CHARDONNAY** 11

**PINOT GRIGIO** 12

**MERLOT** 11

**CABERNET** 11

**CHOYA PLUM WINE** 9.5  
traditional ume fruit liqueur.  
sweet, tart with notes of  
almond, on the rocks, 15%



## SOUR

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classic Japanese favorite, fruity mix drink

**STRAWBERRY SOUR** 10

**GREEN SOUR** 10

**PEACH SOUR** 10

## NON ALCOHOL

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**SODA** 3.50  
coke, diet coke, sprite

**GREEN TEA** 3.50  
hot, cold, peach (+\$1)

**ICED TEA** 3.50  
sweet, unsweet, peach (+\$1)

**RAMUNE** 5.50  
strawberry, sealed with marble

**LYCHEE CALPICO** 3.50  
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

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

## SEAFOOD

<b>SHRIMP TEMPURA</b> served with dipping sauce	9.50
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**TAKOYAKI** 6  
octopus ball, okonomi sauce, mayo, bonito flake, aonori



<b>HAMACHI KAMA</b> grilled yellowtail collar, grated daikon with ponzu	15
<b>IKA GESO KARAAGE</b> crunchy squid legs with ginger, garlic soy flavor	10
<b>TAKOWASA</b> fresh diced octopus marinated in pickled wasabi	6.50
<b>FRIED OYSTER</b> 4pcs, fried oyster with tonkatsu and tartar sauce	8

## GREEN

<b>EDAMAME</b> green soy bean with sea salt	5.50
<b>ANKAKE MUSHROOM</b> crispy tofu, shimeji & eoki mushroom in thickened dashi, scallion	6.50

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



<b>SAUTÉED SHISHITO</b> Japanese pepper sautéed in sukiyaki sauce, bonito flake	6.25
<b>VEGETABLE TEMPURA</b> sweet potato, carrots, pumpkin, dipping sauce	6.50

## RAW

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

## MEAT

<b>WASABI SHUMAI</b> steamed pork dumplings with karashi mustard	6
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**PORK GYOZA** 5.50  
5pcs, pan fried dumplings



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

## RICE

<b>ONIGIRI</b> rice ball with your choice of grilled salmon, grilled mentaiko, or pickled plum	5.50
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## DESSERT

<b>MOCHI ICE CREAM</b> 1pc each of vanilla, strawberry, green tea	7
<b>GREEN TEA ICE CREAM</b> two scoops	6.50

**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 tuna, salmon, yellowtail, albacore, 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	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		
ALBACORE TUNA	6.50	9	SMOKED SALMON	6.50	10
MACKEREL	6.50	9	FRESH WATER EEL	7	9.50
SALMON ROE	9	12	OCTOPUS	7.50	10
UNI	MP	MP	TAMAGO	4.50	6.50
			PICKLED WASABI 4	WASABI 1	GINGER 1 SAUCES 1

## CLASSIC ROLL

TUNA ROLL	6.50	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 pickles, cucumber, carrot, topped with inari tofu skin, avocado	9

## RAMEN

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



**TONKOTSU** 15  
pork broth or spicy  
broth with miso ball



**SHOYU** 15  
soy sauce base broth



**TRUFFLE VEGGIE** 15  
edamame, corn, tofu  
steak, seaweed



**CHICKEN** 15  
chicken breast  
chashu



### RAMEN + TWO 23

*Pick one ramen*

Tonkotsu, Shoyu, Veggie, or Chicken

*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,  
Veggie or Chicken

*Pick one katsu*

Pork or Chicken  
Rice



### RAMEN & SASHIMI 25

*Pick one ramen*

Tonkotsu, Shoyu,  
Veggie or Chicken

California roll or Nigiri 5pcs +\$6  
Sashimi 6pcs  
Rice



### CHUKA 24

*Pick one ramen*

Tonkotsu, Shoyu,  
Veggie or Chicken

Gyoza dumpling  
Karaage fried chicken  
Rice

## 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

Tempura

Miso soup

Rice

California roll or Nigiri 5pcs +\$6

*Pick teriyaki*

Chicken

Salmon +\$2



### KAISEN 26

Sashimi 6pcs

Nigiri 5pcs

Miso soup

Rice

*Pick teriyaki*

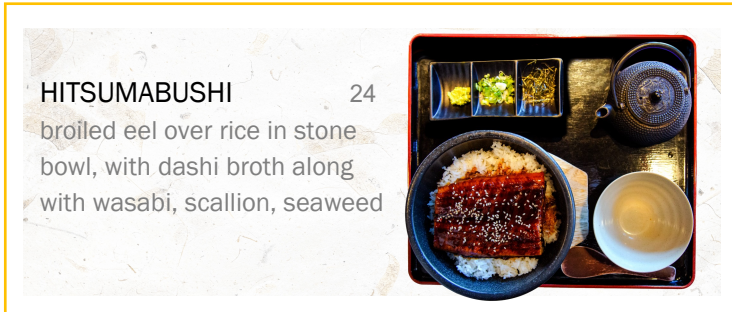
Chicken

Salmon +\$2

**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

**Pick one salad**

- Tofu avocado or Sunomono seaweed

**Pick two rolls**

- California Crunchy salmon
- Spicy tuna Crunchy yellowtail



**TERIYAKI & ROLLS** 16

**Pick teriyaki**

- Chicken or Salmon (+\$2)

**Pick two rolls**

- California Crunchy salmon
- Spicy tuna Crunchy yellowtail



**THREE JEWELS** 17

**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