



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.

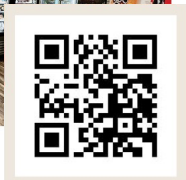


WAGAYA GROCERIES

WAGAYA GROCERY STORE

We carry an extensive selection of Japanese and Eastern Asian products

Located below WAGAYA restaurant in WESTSIDE location



WAGAYA FISH MARKET

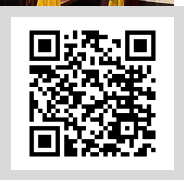
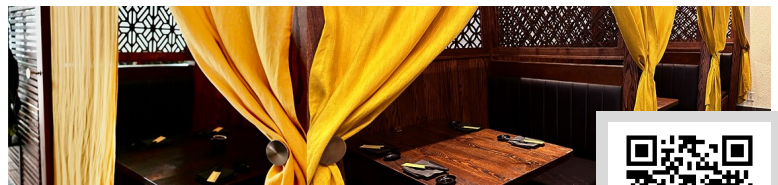
We offer various seafood from the Toyosu market in Japan to your table. Fresh seasonal items will be available every season. Order online and pick up your order at Wagaya Groceries.



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

ECHIGO KOSHIHIKARI LAGER 9
 malty, grainy, made of the most well known premium Japanese rice, 5%

ORION PREMIUM LAGER 8
 simple, refreshing, from Okinawa with a light hoppy finish, 5%

WEDNESDAY CAT WHITE ALE 10
 hint of oranges and spices with dominant banana and wheat flavor, 5%

AOONI "BLUE DEMON" IPA 10
 crisp, medium-bodied with tropical fruitiness and malty and mild bitterness, 7%

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



SAKE CUP 6oz

KIGEN "THE SAMURAI" CUP 15
 light, smooth, refreshing body, 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

GOLD CAN 17
 sweet, fruity, powerful, 19%

BLACK CAN 18
 smoky, ricey, balanced, 19%

GREEN CAN 17
 bright, floral, crisp, 19%

PREMIUM SAKE 10oz

DASSAI 45 30
 juicy, aromatic, hint of sweetness, 14%

DASSAI 45 NIGORI 35
 Fragrant, smooth, light and airy, 15%

YONA YONA PALE ALE 10
 full fruity aroma, citrusy, mildly hoppy with sharp, bitter finish, 5%

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



WINE

MASCHIO PROSECCO BRUT 12

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

classic Japanese favorite, fruity mix drink

STRAWBERRY SOUR 10

GREEN SOUR 10

PEACH SOUR 10

NON ALCOHOL

SODA 3.50
 coke, diet coke, sprite

GREEN TEA 3.50
 hot, cold, peach (+\$1.5)

ICED TEA 3.50
 sweet, unsweet, peach (+\$1.5)

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. MAX 4 SPLIT CHECKS PER TABLE

RAW

CRISPY RICE	12
spicy tuna, jalapeño on crispy rice	
TUNA TATAKI	15
seared yellowfin tuna with karashi miso	
HAMACHI YUZU JALAPENO	14
yuzu ponzu dressing, yuzu tobiko	
SASHIMI THREE	15
2pcs each of tuna, salmon, yellowtail	
SASHIMI FIVE	19
2pcs each of tuna, salmon, yellowtail, squid, albacore	
NIGIRI FIVE	18
tuna, salmon, yellowtail, albacore, scallop	

SEAFOOD

SHRIMP TEMPURA	10
served with dipping sauce	

TAKOYAKI	7
octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori	



HAMACHI KAMA	16
grilled yellowtail collar, grated daikon with ponzu	

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

TAKOWASA	7.50
fresh diced octopus marinated in pickled wasabi	

FRIED OYSTER	10
4pcs, fried oyster with tonkatsu and tartar sauce	

GREEN

EDAMAME	5.50
green soy bean with sea salt	

ANKAKE MUSHROOM	7
crispy tofu, shimeji & enoki mushroom in thickened dashi, scallion	

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



SAUTÉED SHISHITO	6.50
Japanese pepper sautéed in sukiyaki sauce, bonito flake	

VEGETABLE TEMPURA	8
sweet potato, carrots, pumpkin, dipping sauce	

SALAD & SOUP

SEAWEED SALAD	5.50
sesame seeds & oil	

HOUSE SALAD	5
homemade ginger dressing	

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	

MEAT

WASABI SHUMAI	8
steamed pork dumplings with karashi mustard	

PORK GYOZA	6
5pcs, pan fried dumplings	

CHICKEN KARAAGE	8
fried, soy garlic & ginger flavor	

CHICKEN NANBAN	9
fried, sweet and sour nanban sauce, tartar sauce	

CHICKEN TERIYAKI	7.50
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	8
1pc each of vanilla, strawberry, green tea	

GREEN TEA ICE CREAM	6.50
two scoops	

MATCHA CHEESE CAKE	7
matcha pocky, strawberry	



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, yuzu vinaigrette

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

CRISPY DOUBLE SHRIMP 13



shrimp tempura cream cheese topped with boiled shrimp, tempura cracker, kabayaki glaze

HOT RAINBOW 13



california roll topped with tuna, salmon, yellowtail, avocado, jalapeño, sriracha

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. NO SUBSTITUTIONS

SASHIMI BRONZE 25
13pcs

NIGIRI FIVE 18
1pc each of tuna, salmon,
yellowtail, albacore, scallop

MINI CHIRASHI 17
7pcs sashimi over rice

SASHIMI SILVER 29
18pcs

NIGIRI PLATTER 22
7pcs, california roll

SALMON OYAKO DON 18
7pcs, salmon roe over rice

SASHIMI GOLD 36
23pcs



NIGIRI DELUXE 30
10pcs, tuna roll



TWO LAYER CHIRASHI 26
13pcs sashimi, rice, various



A LA CARTE

RAW	Nigiri 2pcs	Sashimi 3pcs	SHELLFISH	Nigiri 2pcs	Sashimi 3pcs
TUNA	8	10.50	SHRIMP	7	
TORO	18	20.50	SWEET SHRIMP	12.50	18.50
SALMON	7.50	10	SCALLOP	8.50	11.50
YELLOWTAIL	7.50	10	COOKED		
ALBACORE TUNA	7	9.50	SMOKED SALMON	7	10
MACKEREL	7	9.50	FRESH WATER EEL	8	10.50
SQUID	6	8.50	TAMAGO	5	7
SALMON ROE	9.50	12.50	PICKLED WASABI 4	WASABI 1	GINGER 2 SAUCES 1

CLASSIC ROLL

TUNA ROLL	6.50	TUNA AVOCADO	7.50
SPICY TUNA ROLL	7	CALIFORNIA ROLL	6.50
CRUNCHY SALMON ROLL	7	EEL CUCUMBER ROLL	7.50
SALMON AVOCADO ROLL	7.50	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

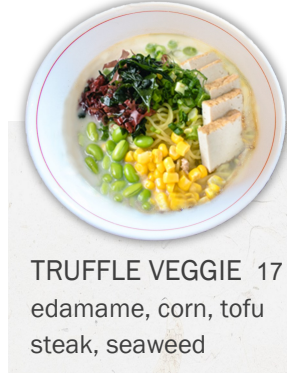
soft boiled egg, scallion, kikurage mushroom, fried onion, braised chashu pork belly



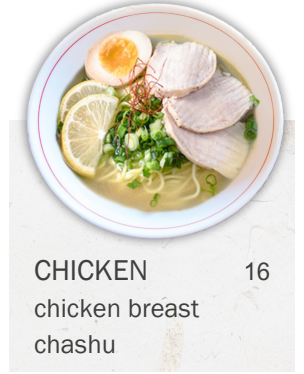
TONKOTSU 16
pork broth or spicy
broth with miso ball



SHOYU 16
soy sauce base broth



TRUFFLE VEGGIE 17
edamame, corn, tofu
steak, seaweed



CHICKEN 16
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

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

RAMEN + MORE

Add green salad +\$5



RAMEN & KATSU 22

Pick one ramen

Tonkotsu, Shoyu,
Veggie +\$1 or Chicken

Pick one katsu

Pork or Chicken
Rice



RAMEN & SASHIMI 26

Pick one ramen

Tonkotsu, Shoyu,
Veggie +\$1 or Chicken

California roll or Nigiri 5pcs +\$4
Sashimi 6pcs
Rice



CHUKA 24

Pick one ramen

Tonkotsu, Shoyu,
Veggie +\$1 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 **Pick teriyaki**
Tempura Chicken
Miso soup Salmon +\$2
Rice
California roll or Nigiri 5pcs +\$4



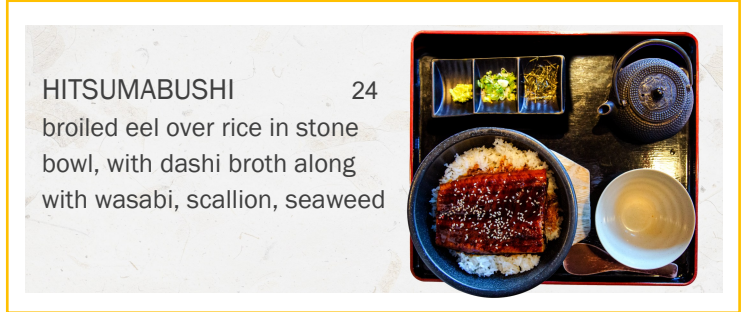
KAISEN 26

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

RICE with miso soup

- ISHIYAKI FRIED RICE 16
braised pork, scallion, egg, crab flake in stone bowl
- GYUDON 16
sliced beef, onion, scallion, tofu in sukiyaki broth
- KATSUDON 16
pork loin cutlet, egg, onion simmered in soy-base dashi
- BUKKAKE ISHIYAKI DON 23
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
pork loin or chicken, panko breaded, deep-fried cutlet, tartar sauce, rice, tonkatsu sauce
- JAPANESE KATSU CURRY 19
pork loin or chicken, deep-fried cutlet, pickles, rice

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

Interesting Fact

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



- SASHIMI & UDON 24
Sashimi 6pcs
Udon noodle soup
Tempura
California or Nigiri 5pcs +\$4



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