



## 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

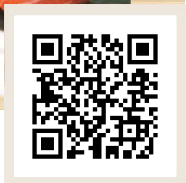
We carry an extensive selection of Japanese and Eastern Asian products

Located below WAGAYA restaurant in WESTSIDE location



### WAGAYA FISH MARKET

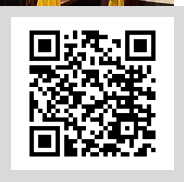
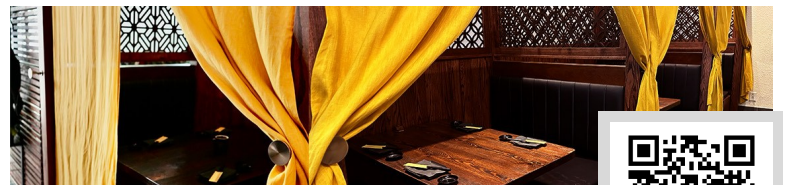
We offer various seafood from the Toyosu market in Japan to your table. Fresh seasonal items will be available every season. Order online and pick up your order at Wagaya Groceries.



## 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..



## RAW

|  |    |
|--|----|
| CRISPY RICE  | 10 |
| spicy tuna, jalapeño on crispy rice                    |    |
| TUNA TATAKI  | 13 |
| seared yellowfin tuna with karashi miso                |    |
| 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, squid, albacore |    |
| NIGIRI FIVE  | 18 |
| tuna, salmon, yellowtail, albacore, scallop            |    |

## SEAFOOD

|                           |      |
|---------------------------|------|
| SHRIMP TEMPURA            | 9.50 |
| served with dipping sauce |      |

|   |   |
|---|---|
| TAKOYAKI  | 6 |
| 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  | 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  | 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                             | 7 |
| 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                               | 6 |
| steamed pork dumplings with karashi mustard |   |

|                           |   |
|---------------------------|---|
| PORK GYOZA                | 6 |
| 5pcs, pan fried dumplings |   |

|                                   |   |
|-----------------------------------|---|
| CHICKEN KARAAGE                   | 7 |
| fried, soy garlic & ginger flavor |   |

|  |      |
|--|------|
| CHICKEN NANBAN                                   | 7.50 |
| 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                            | 7 |
| 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  
toppings



## A LA CARTE

| RAW           | Nigiri<br>2pcs | Sashimi<br>3pcs | SHELLFISH        | Nigiri<br>2pcs | Sashimi<br>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              |
| SQUID         | 5.5            | 8               | TAMAGO           | 4.50           | 6.50              |
| SALMON ROE    | 9              | 12              | PICKLED WASABI 4 | WASABI 1       | GINGER 1 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<br>avocado, mayo, shichimi             | 8    | YELLOWTAIL ROLL<br>with scallion                                   | 6.25 |
| PHILLY ROLL<br>smoked salmon, avocado, cream cheese | 7    | SPICY CRUNCHY SHRIMP ROLL<br>cucumber, spicy aioli, tempura crunch | 7    |
| SHRIMP TEMPURA ROLL<br>cucumber, mayo               | 9    | SPIDER ROLL<br>soft shell crab, cucumber, avocado, mayo            | 11   |

## VEGETABLE ROLL

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

## RAMEN

soft boiled egg, scallion, 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**

|                 |   |
|-----------------|---|
| 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 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 +\$4  
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 **Pick teriyaki**  
Tempura Chicken  
Miso soup Salmon +\$2  
Rice  
California roll or Nigiri 5pcs +\$4



### KAISEN 26

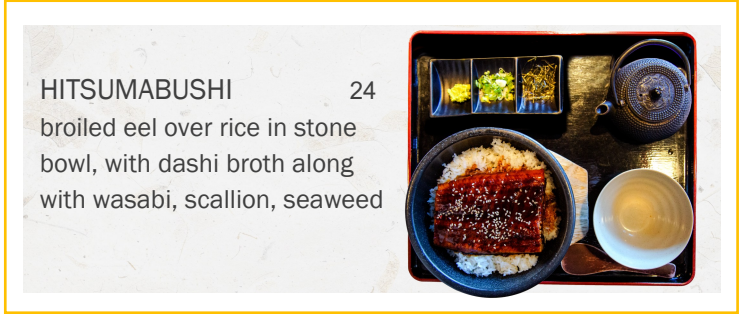
Sashimi 6pcs **Pick teriyaki**  
Nigiri 5pcs Chicken  
Miso soup Salmon +\$2  
Rice



**RICE** with miso soup

- ISHIYAKI FRIED RICE 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  
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 22  
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