SAKE 日本酒

WAGAYA CUP SAKE 15
served CHILLED or WARM (6oz)

"Fruity, banana like aroma with a hint of dryness and long lasting pronounced ricey umami aftertaste. It's an 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
pairs well with fresh fish

KITARO CUP 16 (6oz)
rich, umami, fun

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

KARAKUCHI CUP 15 (6oz)
super dry, clean, intense

FRESH SAKE 生酒

GOLD CAN 15 19%
sweet, fruity, powerful

BLACK CAN 16 19%
smoky, ricey, balanced

GREEN CAN 15 19%
bright, floral, crisp

PLUM WINE うめ酒

CHOYA WINE 9
traditional liqueur made of ume fruit. Sweet, tart with notes of almond, served on the rocks

SOUR サワー

classic Japanese favorite, fruity mix drink

STRAWBERRY SOUR 9
GREEN APPLE SOUR 9
PEACH SOUR 9

WINE ワイン

Chardonnay 9
Pinot Grigio 9
Cabernet 9
Merlot 9

OTHERS その他

SODA 3
coke, diet coke, sprite

ICED GREEN TEA 2
regular, peach (+$1)

ICED TEA 2
sweet, unsweet

LYCHEE CALPICO 4
refreshingly light, sweet yogurt flavor

RAMUNE 4
strawberry, sealed w/marble

HOT GREEN TEA 2
maeda-en

PEACH ICED TEA 3

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 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

SAISON

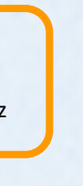
HITACHINO YUZU SAISON 10 6%
lightly tart, citrusy yuzu aroma and taste with a slight kick of spice

HEFEWEIZEN

HITACHINO WEIZEN 10 5%
easy, light-bodied, slight bitter finish and balanced

AMBER

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



HITACHINO GINGER ALE 10 8%
gingery, malty, citrus flavors and hoppy dryness with sweet, spicy notes

DRAFT BEER 生ビール

SAPPORO PREMIUM 8 5% 16oz

EXCLUSIVE

"KYOTO" MATCHA IPA 10 8.5%
the highest 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 9 8%
fresh yuzu aroma with a spicy, citrusy, and slightly bitter finish

KAGUA ROUGE 9 8%
malty, strong alcohol taste with spicy sansho aftertaste

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

SALAD & SOUP サラダ＆スープ

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

CALAMARI SALAD* 9.95
crispy squid legs, garlic chips, scallion, masago with yuzu soy dressing

MISO SOUP 2.75
tofu, seaweed, scallion

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

WAKAME SUNOMONO SALAD 5.95
various seaweed, cucumber on organic green with amazu dressing

TOFU SALAD 7.25
silk tofu, crispy gobo root, bonito flake with sesame dressing

SEAFOOD かいせん

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

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

HOKKE 10.95
grilled okhotsk atka mackerel, grated daikon with ponzu

CALAMARI TAKO MENTAI* 9.00
fresh squid, octopus, spicy cod eggs with shichimi pepper and mayo

SHRIMP TEMPURA 8.25
served with dipping sauce

TAKOWASA* 8.00
fresh octopus marinated in wasabi sauce

HAMACHI KAMA 13.95
grilled yellowtail collar, grated daikon with ponzu

FRIED OYSTER 7.95
breaded fried oyster with tonkatsu sauce

HAMACHI YUZU JALAPENO* 12.00
with yuzu ponzu dressing and yuzu tobiko

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

MEAT おにく

PORK GYOZA 5.25
pan fried dumplings

CHICKEN KARAAGE 6.25
fried, soy garlic & ginger flavor

WASABI SHUMAI 5.25
steamed pork dumplings with karashi soy sauce

CHICKEN NANBAN 6.75
fried chicken, nanban sauce, tartar sauce

CHICKEN TERIYAKI 6.50
homemade soy base glaze

GREEN おやさい

EDAMAME 4.25
green soy bean with sea salt

ZENSAI PLATTER 6
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 seaweed in sweet soy base sauce

AGEDASHI TOFU & MOCHI 6.25
crispy tofu, mochi, scallion, bonito flake, grated radish in soy-base sauce

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

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

RICE ごはん

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

DESSERT デザート

MATCHA CHEESE CAKE 6.25
with matcha snack on side

MATCHA BOX 6.50
green tea ice cream, azuki bean, mochi, kinako sprinkled on top w/sweet soy reduction

MOCHI ICE CREAM 6.25
green tea, vanilla, strawberry with strawberry sauce drizzled and kinako powder sprinkled

*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, noodle, scallion, seaweed, chashu (braised **PORK** belly)*

WHITE TONKOTSU 11.50
creamy pork broth

BLACK TONKOTSU 11.50
smoky flavor

CHICKEN CHINTAN 12.50
chicken chashu

RED TONKOTSU 11.50
spicy flavor

SHOYU 11.50
soy sauce broth

TRUFFLE VEGGIE 12.50
edamame, corn,
tofu steak, seaweed

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

RAMEN 18
+
TWO

***NO SUBSTITUTION*

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

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

MEAT おにく

with miso soup & rice

TONKATSU 18.25
pork loin cutlet with tartar sauce, tonkatsu sauce

TSUKIMI BEEF CURRY 17.25
shredded beef, sunny side-up egg, potato, carrot, onion with pickles

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

KATSU CURRY RICE 16.25
pork loin or chicken cutlet with Japanese curry with pickles on rice

RICE ごはん

with miso soup

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 19.25
broiled eel in stone bowl.
3 ways to eat. 1st, as is. 2nd, with toppings. 3rd, with dashi soup

ISHIYAKI

CHASHU FRIED RICE 11.50
pork, scallion, egg, crab flake in stone bowl

GYUDON 11.50
beef, onion, scallion, tofu in sukiyaki broth

KATSUDON 11.75
pork loin cutlet, egg, onion simmered in soy-base dashi

NOODLE うどん そば

NABEYAKI UDON 14.75
noodle soup, egg, shrimp & veggie tempura, chicken

BEEF CURRY UDON 14.75
curry noodle soup, egg, shrimp and veggie tempura

OMU SOBA 13
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 34.50

SASHIMI SILVER* 20pcs 27.50

SASHIMI BRONZE* 15pcs 22.50

SALMON IKURA DON* 16.75
salmon and egg on sushi rice

NIGIRI PLATTER* 19.75
seven pcs & california roll

NIGIRI DELUXE* 24.75
ten pcs & tuna roll

MINI CHIRASHI* 17.75
10 pc sashimi on rice

TWO LAYER CHIRASHI* 24.75
15 pcs sashimi on rice
w/various toppings

LUNCH SET ランチセット

with miso soup

Served Mon - Sun daytime

TRADITIONAL 13.50
Pick teriyaki:
Chicken or Salmon (+$1.5)
Tempura
California roll
Rice

TERIYAKI & ROLLS 13.50
Pick teriyaki
Chicken or Salmon (+$1.5)
Pick two rolls:
California
Spicy tuna*
Avocado salmon*
Crunchy yellowtail*

SALAD & ROLL 13.50
Pick one salad:
Tofu or Sunomono
Pick two rolls:
California
Spicy tuna*
Avocado salmon*
Crunchy yellowtail*

Add organic salad +$2

NIGIRI SUSHI 13.50
Chef's choice
Nigiri* 4pcs
California roll
Tempura

ALL DAY SET オールデイセット

Served all day

RAMEN & KATSU 18.50
Tonkatsu (pork loin cutlet) & Rice
Pick ramen:
Tonkotsu, Chicken (+$1)
Shoyu, Truffle veggie (+$1)

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

SASHIMI & UDON 19.50
Sashimi 6pcs*
Udon noodle soup
Tempura
Inari (rice in tofu skin)

DINNER SET ディナーセット

Served Mon - Sun night

CHUKA 19.50
Pick ramen:
Tonkotsu
Chicken (+$1)
Truffle veggie (+$1)
Shoyu
Gyoza
(grilled dumpling)
Karaage
(fried chicken)

TRADITIONAL 22.75
Sashimi* 6pcs
California roll
Tempura
Rice & Miso soup
Pick teriyaki:
Chicken
Salmon (+$1.5)

KAISEN 24.50
Nigiri* 5pcs
Sashimi* 6pcs
Miso soup
Rice
Pick one:
Salmon teriyaki
Grilled saba
Grilled hokke

SIGNATURE ROLLS スペシャルロール

DEVIL'S BREATH "AKUMA NO TOIKI"* 13.00
spicy tuna, cucumber, jalapeno, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

Torched by your table

MIND OF ZEN "ZEN NO KOKORO"* 12.50
white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

GREEN TYPHOON "MIDORI NO TAIFU"* 12.50
soft shell crab, cream cheese, shrimp, eel, spicy aioli, aonori, crispy karaage onion

TREASURE BOX "TAMATE BAKO"* 16.00
hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, masago

KISS OF JUJU "JUJU NO KISU"* 12.50
crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry

DOUBLE SHRIMP ROLL* 12.00
shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki sauce

Named after owner's baby girl

CRUNCHY 14TH* 10.50
tuna, salmon, white fish, cream cheese, panko, flash fried, yuzu ponzu

SALMON TRINITY* 13.00
spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, roasted sesame dressing

FOUR SEASONS "SHIKI"* 12.50
four kinds of fish: (tuna, salmon, yellowtail, unagi) inside and outside, topped with fried gobo

Crunchy gobo chips

YELLOW JACKET* 14.00
wrapped in yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko

ENDLESS LAVA* 12.50
california roll baked with scallop, lobster, shichimi pepper, chili string, spicy tobiko, garlic chili sauce

FIRE CRACKER* 10.00
spicy aioli, tempura flake, masago topped with spicy tuna, wasabi tobiko

Flame on the plate

CLASSIC ROLL クラシックロール

TUNA ROLL* 4.75

SPICY TUNA* 6.00

LOBSTER ROLL* 7.50
avocado, mayo, shichimi

CALIFORNIA ROLL 5.50

CRUNCHY SALMON* 6.50

PHILLY ROLL 6.50
smoked salmon, avocado, cream cheese

EEL CUCUMBER ROLL 6.50

CRUNCHY YELLOWTAIL* 6.50

YELLOWTAIL ROLL* 5.00
with scallion

SHRIMP TEMPURA ROLL* 7.50
cucumber, mayo

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

RAINBOW ROLL* 11.00
california roll, tuna, salmon, yellowtail

SPIDER ROLL* 9.50
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, madai

NIGIRI FIVE* 18.00
bluefin toro, salmon toro, yellowtail toro, madai, scallop

NIGIRI & SASHIMI にぎり さしみ

RAW		Nigiri (2pcs)	Sashimi (3pcs)
Tuna*	まぐろ	6.00	7.50
Toro*	とろ	MP	MP
Salmon*	さーもん	6.00	7.50
Yellowtail*	はまち	6.00	7.50
Red Snapper*	まだい	7.00	8.50
Fluke*	ひらめ	7.00	8.50
Albacore Tuna*	びんなが	5.50	7.00
Mackerel*	さば	5.50	7.00
Salmon Roe*	いくら	6.50	
Uni	うに	MP	MP

SHELLFISH		Nigiri (2pcs)	Sashimi (3pcs)
Shrimp	えび	4.50	
Sweet Shrimp*	甘えび	8.00	12.00
Scallop*	ほたて	6.00	7.50
COOKED			
Smoked Salmon	燻製さけ	6.00	7.50
Fresh Water Eel	うなぎ	6.00	7.50
Octopus	たこ	5.25	6.75
Tamago	たまご	4.00	5.50

PREMIUM PICKLED WASABI 3

VEGETABLE ROLL ベジロール

AVOCADO CUCUMBER 4.50

CUCUMBER ROLL 4.00

VEGETABLE TEMPURA 7.00
sweet potato, japanese pumpkin

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

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

UME SHISO ROLL 4.50
pickled plum, shiso leaf

SHIITAKE ROLL 4.00
simmered in soy broth