



YAKITORI SIX 12.49

thigh, negima, beef tenderloin, pork belly, tsukune, shishito, salt or teriyaki

KUSHIKATSU FOUR 8.49

chicken thigh, beef tenderloin, pork belly, shiitake, three types of dips

TANTAN RAMEN 13

spicy ground pork, bok choy, scallion, egg, miso broth

CHICKEN RAMEN 12

chintan broth, scallion, egg, chicken chashu

RAMEN & KUSHIKATSU 17

with your choice of ramen

pork belly, chicken thigh panko breaded,
deep-fried skewers

4 pcs sushi rolls with your choice:

spicy tuna, avocado salmon, california



Located right downstairs!!



Wa-Ga-Ya
Japanese Grocery Store

Now OPEN

Curbside Pick-up
Delivery Available

Online orders through
wagayagroceries.com

*Limited selections available online

349 14th St NW Ste D,
Atlanta, 30318
470-869-6462

 



おなごにやうこそ
あがや
あがや



Welcome Back to
OUR HOME
(WAGAYA)

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



JAPANESE SOUR サワー

classic Japanese favorite, fruity mix drink

GREEN APPLE SOUR 9

PEACH SOUR 9

STRAWBERRY SOUR 9

WINE ワイン

Chardonnay 9

Cabernet 9

Pinot Grigio 9

Merlot 9

OTHERS その他

SODA 3
coke, diet coke, sprite

RAMUNE 4
strawberry, sealed w/marble

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

HOT GREEN TEA 2

ICE TEA 2
sweet, unsweet, peach (+\$1)

JAPANESE CRAFT BEER

カサトビール

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



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

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



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

HITACHINO RED RICE 10 7%
mildly sweet and fruity with a hint of strawberry and caramel flavor



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* 12

various fish, shredded daikon, radish sprouts, bonito flakes, ginger dressing

CALAMARI SALAD* 9

crispy squid legs, garlic chips, scallion, masago with yuzu soy dressing

TOFU SALAD 7

silk tofu, crispy gobo root, bonito flake with sesame dressing



MISO SOUP 3

tofu, seaweed, scallion

GYOZA SOUP 6

pork dumplings, shimeji, shiitake, napa, scallion in soy base soup

WAKAME SUNOMONO SALAD 5

various seaweed, cucumber on organic green with amazu dressing

SEAFOOD

かいせん

SHRIMP TEMPURA 7

served with dipping sauce

TAKOYAKI 6

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

HAMACHI KAMA 12

grilled yellowtail collar, grated daikon with ponzu

IKA GESO KARAAGE 8

crunchy squid legs with ginger, garlic soy flavor

FRIED OYSTER 6

breaded fried oyster with tonkatsu sauce



TAKOWASA* 8

fresh octopus marinated in wasabi sauce

HOKKE 9

grilled okhotsk atka mackerel, grated daikon with ponzu

CALAMARI TAKO MENTAI* 9

fresh squid, octopus, spicy cod eggs with shichimi pepper and mayo

CALAMARI TERIYAKI* 10

whole calamari, mayo

HAMACHI YUZU JALAPENO* 12

with yuzu ponzu dressing and yuzu tobiko

MEAT

おにく

PORK GYOZA 5

pan fried dumplings

GYU TAN 7

seasoned grilled beef tongue



WASABI SHUMAI 5

steamed pork dumplings with karashi soy sauce

CHICKEN NANBAN 6

fried chicken, nanban sauce, tartar sauce

GREEN

おやさい

EDAMAME 4

green soy bean with sea salt

ANKAKE CRISPY TOFU 6

crispy tofu, shimeji, enoki in thickened bonito dashi, scallion, grated daikon



AGEDASHI TOFU & MOCHI 6

crispy tofu, mochi, scallion, bonito flake, grated radish in soy-base sauce

SAUTÉED SHISHITO 6

Japanese pepper sautéed in soy-base sauce, bonito flake

RICE

ごはん

ONIGIRI 4

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

CHASHU BUN 6

braised pork belly, napa with spicy teriyaki glaze



DESSERT

デザート

MATCHA CHEESE CAKE 6

with matcha snack on side

MATCHA BOX 6

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

MOCHI ICE CREAM 5

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 ㇿーㇻㇼ

w/soft boiled egg, noodle, scallion, seaweed, chashu (braised **PORK** belly)

BLACK TONKOTSU 11
pork broth with smoky flavor

WHITE TONKOTSU 11
creamy pork broth

CORN BUTTER MISO 12
with white scallion

SPICY CURRY 12
extra chashu & egg

RED TONKOTSU 11
spicy flavor

SHOYU 11
soy sauce broth

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

RAMEN + TWO 18

Choose ramen:

Tonkotsu
Shoyu
Miso
Spicy Curry (+2)

Choose two rolls:

California
Spicy tuna*
Crunchy yellowtail*
Avocado salmon*

***NO SUBSTITUTION



RAMEN + RICE 19

ONLY Mon thru Wed

Choose one:

Gyudon
Beef Curry
Chicken Curry

RICE ㇼㇻㇼ w/miso soup

GYUDON 11

beef, onion, scallion, tofu in sukiyaki broth

ISHIYAKI CHASHU FRIED RICE 11

pork, scallion, egg, crab flake in stone bowl

KATSUDON 11

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



SALMON IKURA CHAZUKE 18

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

BUKKAKE ISHIYAKI DON 18

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

HITSUMABUSHI 19

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



NOODLE ㇼㇼㇼㇼㇼㇼ

NABEYAKI UDON 14

noodle soup, egg, shrimp & veggie tempura, chicken

BEEF CURRY UDON 14

curry noodle soup, egg, shrimp and veggie tempura

OMU SOBA 11

yakisoba wrapped with egg, chicken, bonito flake, mayo, okonomi sauce



MEAT ㇼㇼㇼㇼ

w/miso soup & rice

KATSU CURRY 16

pork loin or chicken cutlet with Japanese curry with pickles

TONKATSU 18

pork loin cutlet with tartar sauce, tonkatsu sauce



SUSHI SASHIMI すし さし み

SASHIMI GOLD* 25pcs 30

SASHIMI SILVER* 20pcs 25

SASHIMI BRONZE* 15pcs 20



Chef's choice. Varies daily



TWO LAYER CHIRASHI* 23
15 pcs sashimi on rice
w/ various toppings

NIGIRI PLATTER* 18

7 pcs & cali roll

NIGIRI DELUXE* 23

10 pcs & tuna roll

MINI CHIRASHI* 17

10 pc sashimi on rice

SALMON IKURA* 16

salmon and egg on rice



LUNCH SET ランチセット



TRADITIONAL 13

Choose teriyaki:
Chicken or Salmon (+1.50)
Tempura
California roll
Rice

ROLLS 13

Choose teriyaki

Chicken

Salmon (+1.50)

Choose two rolls:

California

Spicy tuna*

Avocado salmon*

Crunchy yellowtail*



SALAD & ROLL 13

Choose one:

Tofu salad

Sunomono salad

Choose two rolls:

California

Spicy tuna*

Avocado salmon*

Crunchy yellowtail*



Served Mon - Sat daytime

All with miso soup

Add Organic Salad
+1.50

NIGIRI SUSHI 13

Chef's choice

Nigiri* 4pcs

California roll

Tempura



ALL DAY SET オールデイセット

SASHIMI & UDON 19

Sashimi 6pcs* Tempura

Udon soup Inari (rice in tofu skin)



DONBURI & UDON 17

Udon soup

Choose one:

Katsudon Chirashi* (+\$2)

Gyudon Salmon Ikura* (+\$2)

RAMEN & KATSU 18

Tonkatsu (pork loin cutlet) & Rice

Choose ramen:

Tonkotsu, Spicy Curry (+2)

Soy, Miso



Served all day

DINNER SET ディナーセット



CHUKA 19

Choose ramen: Gyoza (grilled dumpling)
Tonkotsu Karaage (fried chicken)
Miso Rice
Soy
Spicy Curry (\$2)

KAISEN 23

Nigiri* 5pcs

Sashimi* 6pcs

Rice

Miso soup

Choose one:

Salmon teriyaki

Grilled Saba

Grilled Hokke (+1.50)



TRADITIONAL 21

Sashimi* 6pcs

California roll

Tempura

Rice & Miso

Choose teriyaki:

Chicken

Salmon (+1.50)



Served Mon - Sun night

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 *varies daily*
2 pcs each of tuna, salmon, yellowtail

SASHIMI FIVE* 17
2 pcs each of tuna, salmon, yellowtail, octopus, madai

NIGIRI FIVE* 18
bluefin toro, salmon toro, yellowtail toro, madai, scallop



NIGIRI & SASHIMI にぎり さし

RAW		Nigiri (2pcs)	Sashimi (3pcs)	SHELLFISH		Nigiri (2pcs)	Sashimi (3pcs)
Tuna*	まぐろ	6.00	7.50	Shrimp	えび	4.50	
Toro*	とろ	MP	MP	Sweet Shrimp*	甘えび	8.00	12.00
Salmon*	さーもん	6.00	7.50	Scallop*	ほたて	6.00	7.50
Yellowtail*	はまち	6.00	7.50				
Red Snapper*	まぐい	7.00	8.50	COOKED			
Fluke*	ひらめ	7.00	8.50	Smoked Salmon	燻製さけ	6.00	7.50
Albacore Tuna*	びんなぐ	5.50	7.00	Fresh Water Eel	うなぎ	6.00	7.50
Mackerel*	さば	5.50	7.00	Octopus	たこ	5.25	6.75
Salmon Roe*	いくら	6.50		Tamago	たまご	4.00	5.50
Uni	うに	MP	MP	PREMIUM PICKLED WASABI 3			

VEGETABLE ROLL ベジロール

AVOCADO CUCUMBER 4.50

CUCUMBER ROLL 4.00

VEGETABLE TEMPURA 7.00

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



SIGNATURE ROLLS

ズペシ 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* 4.50

SPICY TUNA* 6.00

LOBSTER ROLL* 7.50

avocado, mayo, shichimi

SHRIMP TEMPURA ROLL* 7.50

cucumber, mayo

SPICY CRUNCHY SHRIMP* 6.50

cucumber, spicy aioli, tempura crunch

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

RAINBOW ROLL* 11.00

california roll, tuna, salmon, yellowtail

SPIDER ROLL* 9.50

soft shell crab, cucumber, avocado, mayo

Monday – Thursday

LUNCH SPECIALS

ランチスペシャル

JEWEL BOWL 12

rice, organic green, edamame, cucumber, pickles, baby radish, poke sauce, miso soup

SASHIMI (+\$1)

fresh tuna, salmon, yellowtail



CHICKEN or SALMON TERIYAKI



PORK KATSU

cutlet, tonkatsu sauce

CHICKEN KATSU

cutlet, tonkatsu sauce

VEGGIE DELIGHT

crispy tofu teriyaki



THREE JEWELS 13

organic green with ginger dressing, miso soup

CHOOSE THREE:

CALIFORNIA

SPICY TUNA

AVOCADO SALMON

CRUNCHY YELLOWTAIL

