

おを水にたれさる。

あぢなま

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Welcome Back to
OUR HOME
(WAGAYA)

SAKE

WAGAYA "ORIGINAL" CUP 17
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 -



KARAKUCHI CUP 15 (6oz) 15%
super dry, clean, crisp

KITARO CUP 17 (6oz) 15%
rich, umami, fun

TOKURI PINK 14 (6oz) 10%
sweet, cloudy, easy

PERFECT SNOW 16 (6oz) 21%
creamy, rich, milky



FRESH SAKE

GOLD CAN 17 19%
sweet, fruity, powerful

BLACK CAN 18 19%
smoky, ricey, balanced

GREEN CAN 17 19%
bright, floral, crisp



PLUM WINE

CHOYA WINE 9.50
traditional liqueur made of ume fruit. Sweet, tart with notes of almond, serving on the rocks



SOUR

classic Japanese favorite, fruity mix drink

STRAWBERRY SOUR 10

GREEN APPLE SOUR 10

PEACH SOUR 10

WINE

Chardonnay 11

Cabernet 11

Pinot Grigio 12

Merlot 11

OTHERS

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 6
refreshingly light, sweet yogurt flavor

WESTSIDE

339 14th St NW
Atlanta GA 30318

EMORY

1579 N. Decatur Rd
Atlanta GA 30307

WAGAYA GROCERIES

349 14th St NW Ste D
Atlanta GA 30318

JAPANESE CRAFT BEER

日本のクラフトビール

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 11 6%
light, crisp, lovely soapy nose with oranges, nutmeg



WEDNESDAY CAT 9 5%
hint of oranges and spices with dominant banana and wheat flavor



AMBER

ECHIGO RED ALE 11 6%
caramel malty flavor with a hint of tea, slightly bitter, med-bodied



PORTER

TOKYO BLACK 9 5%
a hint of chocolate with mild roasted coffee and roasted caramel



STOUT

ECHIGO STOUT 11 7%
malty grain sweetness with a hint of roasted coffee and caramel, med bodied

KURIKURO CHESTNUT ALE 12 9%
very rich and sweet, strong flavor of chestnut, and coffee

DRAFT BEER 生ビール

SAPPORO PREMIUM 8 5% 16oz



"KYOTO" MATCHA IPA 12 8.5%

the 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 11 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 11 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 11 8%
made of sour plum and finished with a touch of Japanese sea salt



STRONG PALE ALE

KAGUA BLANC 11 8%
fresh yuzu aroma with a spicy, citrusy, and slightly bitter finish

HARD SELTZER

sparkling fruity booze made of real fruits from Asia

LUNAR YUZU 4.5% 7

LUNAR PLUM 4.5% 7

LUNAR LYCHEE 4.5% 7



SALAD & SOUP サラダ&スープ

SASHIMI SALAD 14
various fish, shredded daikon, radish sprouts, bonito flakes, ginger dressing

CALAMARI SALAD 11
crispy squid legs, garlic chips, scallion, masago, yuzu dressing

TOFU AVOCADO SALAD 10
soft tofu, crispy gobo root, bonito flake with sesame dressing



MISO SOUP 3.50
tofu, seaweed, scallion

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

SEAWEED SALAD 5.50
Sesame seeds & oil

WAKAME SUNOMONO SALAD 8.50
various seaweed, cucumber on organic green with amazu dressing

SEAFOOD 海鮮

SHRIMP TEMPURA 9.50
served with dipping sauce

TAKOYAKI 6
octopus ball, okonomi sauce, mayo, bonito flake, aonori

HAMACHI KAMA 15
grilled yellowtail collar, grated daikon with ponzu

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



TAKOWASA 6.50
fresh octopus marinated in wasabi sauce

HOKKE 15
grilled okhotsk atka mackerel, grated daikon with ponzu

HAMACHI YUZU JALAPENO 14
with yuzu ponzu dressing and yuzu tobiko

FRIED OYSTER 8
breaded fried oyster with tonkatsu sauce

MEAT お肉

PORK GYOZA 5.50
pan fried dumplings

WASABI SHUMAI 6
steamed pork dumplings with karashi soy sauce



CHICKEN KARAAGE 6.50
fried, soy garlic & ginger flavor

CHICKEN NANBAN 7
fried chicken, nanban sauce, tartar sauce

CHICKEN TERIYAKI 6.50
homemade soy base glaze

GREEN お野菜

EDAMAME 5.50
green soy bean with sea salt

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



AGEDASHI TOFU & MOCHI 7
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

VEGETABLE TEMPURA 6.50
sweet potato, carrots, pumpkin, dipping sauce

RICE ライス

ONIGIRI 5.50
rice ball with your choice of grilled salmon, grilled mentaiko, or pickled plum



DESSERT デザート

MATCHA CHEESE CAKE 7
with matcha snack on side

MOCHI ICE CREAM 7
vanilla, strawberry, green tea

GREEN TEA ICE CREAM 6.50
two scoops

RAMEN ㇿーㇿㇿ

With soft boiled egg, noodle, scallion, bok choy, chashu braised **PORK**

BLACK TONKOTSU 13
pork broth with smoky flavor

WHITE TONKOTSU
creamy pork broth 13

CORN BUTTER MISO
with white scallion 14

SPICY CURRY 14
extra chashu & egg

RED TONKOTSU
spicy flavor 13

SHOYU 13
soy sauce broth

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

RAMEN + TWO 20

Choose ramen:

- Tonkotsu
- Shoyu
- Miso
- Spicy Curry (+\$2)

Choose two rolls:

- California
- Spicy tuna
- Crunchy yellowtail
- Avocado salmon

**NO SUBSTITUTION



MEAT ㇿㇿㇿ

with miso soup

TONKATSU 19
pork loin cutlet with tartar
sauce, tonkatsu sauce

**PORK OR CHICKEN
KATSU CURRY** 18
pork loin or chicken cutlet with
Japanese curry with pickles on rice



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

RICE ㇿㇿㇿ with miso soup & rice

**SALMON
IKURA CHAZUKE** 21
grilled salmon, ikura with wasabi,
scallion, finely cut seaweed, dashi
soup in stone bowl

**BUKKAKE
ISHIYAKI DON** 20
tuna, natto, beef, cucumber,
greens, soft boiled egg, in stone
bowl with spicy soy sauce

HITSUMABUSHI 24
broiled eel on rice in stone
bowl, scallion, wasabi,
seaweed, dashi broth on side



**ISHIYAKI CHASHU
FRIED RICE** 13
pork, scallion, egg, crab flake in
stone bowl

GYUDON 15
beef, onion, scallion, tofu in
sukiyaki broth

KATSUDON 15
pork loin cutlet, egg, onion sim-
mered in soy-base dashi

NOODLE ㇿㇿㇿㇿ

NABEYAKI UDON 15
noodle soup, egg, shrimp & veggie
tempura, chicken

BEEF CURRY UDON 16
curry noodle soup, egg, shrimp and
veggie tempura

OMU SOBA 14.50
yakisoba wrapped with egg,
chicken, bonito flake, mayo,
okonomi sauce



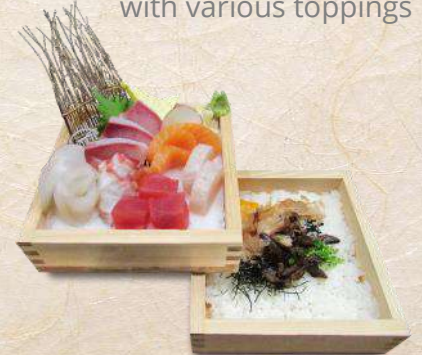
SUSHI & SASHIMI 寿司 & さしμι

Chef's choice. Varies daily

- SASHIMI GOLD 23pcs 36
- SASHIMI SILVER 18pcs 29
- SASHIMI BRONZE 13pcs 25
- SALMON IKURA DON 18
salmon and egg on sushi rice

- NIGIRI PLATTER 22
7 pcs & california roll
- NIGIRI DELUXE 30
10 pcs & tuna roll
- MINI CHIRASHI 19
8 pcs sashimi on rice

- TWO LAYER CHIRASHI 26
13 pcs sashimi on rice
with various toppings



LUNCH SET ランチセット with miso soup

Served Mon - Sat daytime

- TRADITIONAL 16.50
Pick teriyaki
Chicken or Salmon (+\$2)
Tempura
California roll
Rice

- TERIYAKI & ROLLS 15
Pick teriyaki
Chicken or Salmon (+\$2)
Pick two rolls
California
Spicy tuna
Avocado salmon
Crunchy yellowtail

- SALAD & ROLL 15
Pick one salad
Tofu Avocado
or Sunomono
Pick two rolls
California
Spicy tuna
Avocado salmon
Crunchy yellowtail

Add organic salad +\$5

- NIGIRI SUSHI 15
Chef's choice
Nigiri 4pcs
California roll
Tempura



ALL DAY SET オールデイセット

Served all day

- RAMEN & KATSU 20
Tonkatsu (pork loin cutlet) & Rice
Pick ramen
Tonkotsu, Miso
Shoyu, Spicy curry (+\$2)

- DONBURI & UDON 18
Udon noodle soup
Pick rice bowl
Katsudon Chirashi (+\$3)
Gyudon Salmon Ikura (+\$3)

- SASHIMI & UDON 22
Sashimi 6pcs
Udon noodle soup
Tempura
Inari (rice in fried tofu)



DINNER SET ディナーセット

Served Mon - Sun

- CHUKA 23
Pick ramen
Tonkotsu
Miso
Spicy curry (+\$2)
Shoyu
Gyoza (grilled dumpling)
Karaage (fried chicken)
Rice

- TRADITIONAL 24
Sashimi 6pcs
California roll
Tempura
Rice
Miso soup
Pick teriyaki
Chicken
Salmon (+\$2)

- KAISEN 25
Nigiri 5pcs
Sashimi 6pcs
Miso soup
Rice
Pick one
Salmon teriyaki
Grilled saba
Grilled hokke (+\$3)



SIGNATURE ROLLS

DEVIL'S BREATH

"AKUMA NO TOIKI"* 14

spicy tuna, cucumber, jalapeno, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko



Torched by your table

MIND OF ZEN

"ZEN NO KOKORO"* 14

white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

GREEN TYPHOON

"MIDORI NO TAIFU"* 14

soft shell crab, cream cheese, shrimp, eel, spicy aioli, aonori, crispy onion

TREASURE BOX "TAMATE BAKO"* 17

hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, masago

KISS OF JUJU

"JUJU NO KISU"* 14

crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry



Named after owner's baby

CRUNCHY 14TH* 12

tuna, salmon, white fish, cream cheese, panko, flash fried, yuzu ponzu

SALMON TRINITY* 14

spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, roasted sesame dressing

FOUR SEASONS "SHIKI"* 14

four kinds of fish: (tuna, salmon, yellowtail, unagi) inside and outside, topped with fried gobo



YELLOW JACKET* 16

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

DOUBLE SHRIMP ROLL* 13

shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki sauce

FIRE CRACKER* 12

spicy aioli, tempura flake, masago topped with spicy tuna, wasabi tobiko

ENDLESS LAVA* 13

california roll baked with scallop, lobster, shichimi pepper, chili string, spicy tobiko, garlic chili sauce



Flame on the plate

CLASSIC ROLL*

TUNA ROLL 6.25

CALIFORNIA ROLL 6.50

EEL CUCUMBER ROLL 7.50

SPICY TUNA 7

CRUNCHY SALMON 7

CRUNCHY YELLOWTAIL 7

LOBSTER ROLL 8
avocado, mayo, shichimi

PHILLY ROLL 7
smoked salmon, avocado, cream cheese

YELLOWTAIL ROLL 6.25
with scallion

SHRIMP TEMPURA ROLL 9
cucumber, mayo

RAINBOW ROLL 13
california roll, tuna, salmon, yellowtail

SPICY CRUNCHY SHRIMP 7
cucumber, spicy aioli, tempura crunch

SPIDER ROLL 11
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* ばん菜

SASHIMI THREE 14 *varies daily*
2pcs each of tuna, salmon, yellowtail

SASHIMI FIVE 18
2 pcs each of tuna, salmon, yellowtail, octopus, kanpachi

NIGIRI FIVE 18
bluefin toro, salmon, yellowtail, kanpachi, scallop



NIGIRI & SASHIMI* にぎり & さしみ

RAW		Nigiri (2pcs)	Sashimi (3pcs)	SHELLFISH		Nigiri (2pcs)	Sashimi (3pcs)
Tuna	まぐろ	7.50	10	Shrimp	えび	6.00	
Toro	とろ	18.00	20.00	Sweet Shrimp	甘えび	12.00	18.00
Salmon	サーモン	7.00	9.50	Scallop	ほたて	8.00	11
Yellowtail	はまち	7.00	9.50				
Amberjack	かんぱち	8.75	11.50	COOKED			
Albacore Tuna*	びんなぐ	6.50	8.50	Smoked Salmon	燻製さし	6.25	8.25
Mackerel	さば	6.50	8.50	Fresh Water Eel	うなぎ	6.75	8.75
Salmon Roe	いくら	9.00		Octopus	たこ	6.25	8.25
Uni	うに	MP	MP	Tamago	たまご	4.50	6.50

PREMIUM PICKLED WASABI 3.00

VEGETABLE ROLL ベジロール

AVOCADO CUCUMBER 5.50

CUCUMBER ROLL 4.50

VEGETABLE TEMPURA 7.50
sweet potato, japanese pumpkin

VEGGIE DRAGON ROLL 9
pickles, cucumber, carrot, inari tofu skin, avocado

BLESSING FROM THE OCEAN "UMI NO SACHI" 10
seaweed salad, cucumber, avocado, amazu dressing



SHIITAKE ROLL 5.50
simmered in soy broth

UME SHISO ROLL 5.50
pickled plum, shiso leaf