

FAVORITES

- CHOPPED SALAD 10** (V, GF)
red and green cabbage, spring mix, carrots, watermelon radish, edamame, wonton skin, sweet almonds, wasabi vinaigrette
- TUNA TATAKI SALAD 18** (GF)
seared tuna, spring mix, carrots cucumbers, sweet almonds watermelon radish, wasabi vinaigrette
- STEAMED BAO (2) 12**
spring mix, cilantro, pickled carrots, pork belly or chicken
- CURRY FRIES 8** (V)
handcut fries, curry spice, spicy mayo
- CALAMARI 16**
beer battered and fried squid, sweet chili sauce

- SPICY EDAMAME 8**
garlic butter, sesame oil, salt, crushed chili, parmesan
- KOREAN FRIED WINGS 14**
gochujang, honey, toasted sesame, scallions
- H.F.C. 12**
beer battered and fried chicken nuggets, sweet chili sauce
- *NAM TOK 22** (GF)
Thai steak salad, grilled & sliced medium rare ribeye, Thai fish sauce, basil, culantro, mint, cilantro, cucumber, grilled sesame rice cracker
- DUMPLINGS 9** (V)
choice of steamed or deep fried chicken veggie or veggie dumplings, bulldog sauce
- CHICKEN SATAY 18**
charcoal-grilled chicken, lemongrass, Indonesian sweet soy peanut sauce

BOWLS

- *SUPER BOWL 22**
diced selection of fresh sashimi, grilled pork belly, smoked eel, baby octopus, scallion, tamago, quail egg, spring mix, sushi rice, wasabi vinaigrette
- *BLUEFIN POKE 20** (GF)
bluefin tuna, avocado, spring mix, sushi rice, seaweed, sesame seed, wasabi vinaigrette
- BASIL FRIED RICE 12** (V, GF)
jasmine rice, edamame, scallion, egg, Thai basil, garlic, onion
- Organic Tofu/Chicken 16 Crab 22**
- SOTO 12** (V, GF)
vegan coconut broth, Indonesian spices, potatoes, lemongrass, belinjo crackers, sambal, jasmine rice
- Organic Tofu/Chicken/Beef 16**

- MISO RAMEN 17**
savory bone broth, pork belly, soft-boiled egg, ginger, scallion, red onion, spinach, seaweed, sesame seed, chili oil
- KATSU CURRY 17**
panko crusted chicken breast, Hopstix vegetable curry, jasmine rice
- THAI SPAGHETTI 12** (V)
bell peppers, onion, Thai basil sauce, green beans
- Organic Tofu/Chicken 16**
- ROBATA BOWL 9** (V)
jasmine rice, spring mix, cucumber, carrot, edamame, red onion, ginger dressing
- Pork Belly 15**
- Local Ellijay Mushrooms 15** (V, GF)
- Lamb Chops (2) 24**
- Lemongrass Chicken 15** (GF)
- Organic Tofu 14** (V, GF)
- Salmon Fillet 24** (GF)

ROBATA GRILL (GF)

- Ellijay Mushrooms 6.5** (V)
- Shishito Peppers 4** (V)
- Corn on the cob 5** (V)
- Asparagus 6.5** (V)
- Chicken 5**
- Beef Ribeye 6**
- Beef Tenderloin 6.5**
- Miso Duck Breast 16**
- Bluefin Tuna 10**
- Salmon 8**
- Yellowtail Collar 12** *Limited
- Pork Belly 6**
- Lamb Lollipop Chop 8**
- Kurobuta Sausage 6.5**
- Bacon Wrapped Scallops 9**
- Baby Octopus 5.5**

HANDHELDS

- *HOPSTIX BURGER 19** (GF add \$2)
1/2 lb Hopstix Braveheart Angus blend, spring mix, tomato, house cheese sauce, brioche, curry fries
- CHICKEN SANDWICH 18** (GF add \$2)
robata-grilled chicken, kimchi, ssamjang aioli, red onions, brioche, curry fries
- TACOS (3) 8** (V, GF)
corn tortillas, spring mix, sesame seeds, avocado, pickled carrot & daikon, miso dressing
- Tuna 16 Chicken/Pork Belly 14**

SEASONAL FLAVORS

- KABOCHA SQUASH SOUP 12**
coconut milk, cream, crab, chili crisp oil, cilantro
- *TUNA TATAKI 22**
sake & soy marinated bluefin, spinach, pumpkin, sweet potato chips
- SPICY FRIED GA SHRIMP & PANDAN WAFFLE 18**
Szechuan spiced fried shrimp over fragrant pandan waffle, mint, with coconut ginger cream sauce
- BEEF BRISKET SANDWICH 22**
pho spiced braised brisket, bean sprouts, basil, pickled jalapenos sriracha mayo on baguette with beef jus and a side salad

RAW BAR

- *Bluefin Tuna 8/oz**
- *Chutoro 10/oz**
- *Toro 12/oz**
- *Yellowtail 7/oz**
- *Hokkaido Scallops 6/oz**
- *Scottish Salmon 6/oz**
- Jelly Fish 8/oz**
- *Madai Snapper 9/oz**
- *HAMACHI CRUDO 24**
yellowtail, serrano peppers, cilantro, yuzu
- *TUNA TARTARE 22** (GF)
chopped bluefin, quail egg, Korean pear, avocado, shichimi pepper
- *SNAPPER CARPACCIO 24**
torched Japanese snapper, citrus, cilantro truffle oil

ROLLS

- *KAMIKAZE 18** (GF)
yellowtail, spicy tuna, cucumber, sriracha, scallion, masago, sesame seed
- *SUNSET 18**
salmon, unagi eel, crab salad, avocado, tempura flakes, sweet soy, sesame seed
- SPIDER 17**
soft shell crab, cucumber, avocado, daikon, masago, unagi sauce, sesame seed
- DIRTY BIRD 17**
shrimp tempura, unagi eel, cucumber, eel sauce
- VEGAN 12** (V)
cucumber, avocado, spring mix, edamame, house pickle, sesame seed

- *LET'S ROLL OUT 17** (GF)
torched salmon belly, cucumber, avocado, spicy mayo, masago, eel sauce, sesame seed
- SHRIMP TEMPURA 15**
shrimp, cucumber, sesame seeds, eel sauce
- CRISPY SALMON SKIN 12**
salmon skin, cucumber, pickled burdock root, yellow radish
- CALI CRAB 17**
torched california crab roll filled with shrimp tempura, avocado, crab salad, red tobiko, sriracha, wasabi relish



BREWING FLAVORS AND CULTURES
General Manager: Andy Tran
Brewmaster: Andy Tan
Head Brewer: Thomas Sjoberg

info@hopstix.com

20% gratuity included for party of 6 and over

(GF) These items can be made Gluten Free upon request, (V) These items are Vegetarian or Vegan

*Consuming raw & undercooked meats, poultry, seafood, shellfish, eggs, may increase your risk of foodborne illness. *Our foods may contain peanut or tree nuts products.