



SHAREABLES

CHOPPED SALAD ^(V, GF)
red and green cabbage, spring mix, carrots, watermelon radish, edamame, wonton skin, sweet almonds, wasabi vinaigrette

TUNA TATAKI SALAD ^(GF)
seared tuna, spring mix, cucumber, carrots, sweet almonds, watermelon radish served with wasabi vinaigrette

NAM TOK ^(GF)
grilled ribeye with Thai herbs, cucumber, and sesame rice cracker in a zesty fish sauce dressing

CALAMARI
fried beer-battered calamari, sweet chili sauce

DUMPLINGS ^(V)
choice of steamed or deep fried chicken veggie or veggie dumplings, bulldog sauce

KOREAN FRIED WINGS
gochujang, honey, toasted sesame, scallions

CURRY FRIES ^(V)
hand-cut fries, house curry seasoning, spicy mayo sauce

SPICY EDAMAME
garlic butter, sesame oil, salt, crushed chili, parmesan

CHICKEN SATAY
charcoal grilled chicken served with sweet soy peanut sauce

H.F.C.
beer battered and fried chicken nuggets, sweet chili sauce

RAMEN

TONKOTSU
savory pork bone broth, chashu, soft boiled egg, wood ear mushrooms, nori, scallions, black garlic oil, thin noodles

MISO
savory pork bone broth, robata grilled pork belly, soft boiled egg, ginger, scallion, red onion, spinach, nori, sesame seed, wavy noodles, chili oil

VEGAN
creamy vegetable broth, shiitake mushrooms, black garlic oil, cabbage, scallions, nori, kale noodles

EXTRA TOPPINGS:
chashu spicy sauce bamboo shoots

INSPIRED BY CULTURE

General Manager: Andy Tran
Head Brewer: Thomas Sjoberg

SEASONALS

KABOCHA SQUASH SOUP
coconut milk, cream, crab, chili crisp oil, cilantro

TUNA TATAKI
sake & soy marinated bluefin, spinach, pumpkin, sweet potato chips

FRIED GA SHRIMP & WAFFLE
Szechuan spiced & fried Georgia shrimp over fragrant pandan waffle, mint, coconut ginger cream sauce

BEEF BRISKET SANDWICH
Pho-braised brisket, bean sprouts, fresh basil, pickled jalapeños, and sriracha mayo on a toasted baguette. Served with pho beef jus and a side salad

ROBATA GRILL

LAND & SEA		GREENS
TUNA	CHICKEN	ELLIJAY SHIITAKE
SALMON	BEEF TENDERLOIN	SHISHITO PEPPERS
YELLOW TAIL COLLAR	BEEF RIBEYE	CORN ON THE COB
BABY OCTOPUS	MISO DUCK	ASPARAGUS
PORK BELLY	LAMB CHOP	
KUROBUTA SAUSAGE		
BACON-WRAPPED SCALLOPS		

HANDHELDS

HOPSTIX BURGER ^(GF)
1/2 lb Hopstix Braveheart angus blend, spring mix, tomato, house cheese sauce, brioche, curry fries

CHICKEN SANDWICH ^(GF)
robata-grilled chicken, kimchi, ssamjang aioli, red onions, brioche, curry fries

BAO BUNS
2pcs, steamed bao, spring mix, pickled carrots, cilantro
CHICKEN OR PORK BELLY

TACOS ^(V, GF)
3pcs, corn tortillas, spring mix, sesame seeds, avocado, pickled carrot & daikon, miso dressing
TUNA CHICKEN PORK BELLY

BOWLS

BASIL FRIED RICE ^(V, GF)
jasmine rice, edamame, scallion, fried egg, thai basil, garlic, onion

CRAB
ORGANIC TOFU OR CHICKEN

THAI SPAGHETTI ^(V)
bell peppers, onion, thai basil sauce, green beans, spaghetti

ORGANIC TOFU OR CHICKEN

SOTO ^(V, GF)
vegan coconut broth, Indonesian spices, potatoes, lemongrass, belinjo crackers, sambal, jasmine rice

ORGANIC TOFU
CHICKEN
RIBEYE

KATSU CURRY
panko crusted chicken breast, hopstix vegetable curry, jasmine rice

ROBATA BOWL ^(V)
spring mix, cucumber, carrot, edamame, red onion, jasmine rice, ginger dressing

PORK BELLY
ELLIJAY SHIITAKE ^(V, GF)
LAMB CHOPS (2)
LEMONGRASS CHICKEN ^(GF)
ORGANIC TOFU ^(V, GF)
SALMON FILLET ^(GF)

RAW BAR

STARTERS

- SMOKED SALMON**
smoked salmon sashimi, wasabi dressing, cilantro, jalapeño
- TUNA CRISPY RICE**
spicy tuna, crispy rice, truffle paste
- HAMACHI CRUDO**
yellow tail, serrano peppers, cilantro, yuzu
- TUNA TARTARE**
chopped bluefin tuna, avocado, sachimi pepper, quail egg

SNAPPER CARPACCIO
torched Japanese madai snapper, citrus, cilantro truffle oil

PREMIUM NIGIRI

- CHEF'S NIGIRI SELECTION - 10PCS
- CHEF'S NIGIRI SELECTION - 13PCS

ALA CARTE

- AKAMI** bluefin loin, pickled mustard seeds
- SAKE** salmon, yuzu kosho
- HAMACHI** yellow tail, scallion
- HIRAME** flounder, mentaiko
- SHIMA AJI** striped jack, grated ginger
- KANPACHI** amberjack, ume shisho
- MADAI** crunchy garic
- AMAEBI** sweet shrimp, caviar
- HOTATE** Hokkaido scallop, charcoal salt
- CHU-TORO** medium fatty tuna, caviar
- O-TORO** fatty tuna, caviar
- UNI** Hokkaido sea urchin
- A5 MIYAZAKI** wagyu, truffle oil, garlic

SASHIMI

- AKAMI** bluefin loin
- SAKE** salmon
- HAMACHI** yellow tail
- HIRAME** fluke
- SHIMA AJI** striped jack
- KANPACHI** amberjack
- AMAEBI** sweet shrimp
- HOTATE** Hokkaido scallop
- MADAI** Japanese snapper
- CHU-TORO** medium fatty tuna
- O-TORO** fatty tuna

DONBURI BOWLS

- POKE** bluefin tuna, avocado, spring mix, seaweed salad
- SAKE** Scottish salmon with yuzu ikura
- SUPERBOWL** assorted fish, pork belly, tamago, quail egg, spring mix
- KANPACHI** Japanese amberjack with pickled plum
- UNAGI** smoked fresh water eel with tamagoyaki
- TORO** fatty tuna belly with ikura, quail egg, and pickled wasabi
- CHIRASHI** assorted fish, hotate, amaebi, ikura, Japanese pickle

HANDROLLS

VEGAN	FISH	SHELLFISH	PREMIUM
SESAME CUCUMBER	SALMON	BLUE CRAB	TORO
TRUFFLE AVOCADO	YELLOW TAIL	HOKKAIDO SCALLOP	A5 MIYAZAKI WAGYU
SHIITAKE	TUNA	LOBSTER	UNI

MAKI ROLLS

- PICKLED SQUASH
- MISO EGGPLANT
- TRUFFLE AVOCADO
- SESAME CUCUMBER
- SHIITAKE
- HAMACHI
- SALMON
- AKAMI
- HIRAME
- SHIMA AJI
- KANPACHI
- HOTATE
- MADAI
- BLUE CRAB
- TORO

SUSHI ROLLS

- KAMIKAZE**
yellowtail, spicy tuna, cucumber, sriracha, masago, sesame seed seasonal nigiri
- LET'S ROLL OUT**
torched salmon belly, cucumber, avocado, spicy mayo, masago, sesame seed, eel sauce
- TORO ABURI**
torched toro, cucumber, avocado, spicy mayo, masago, sesame seed, eel sauce
- SUNSET**
salmon, unagi eel, crab salad, avocado, tempura flakes, sesame seed, sweet soy
- SHRIMP TEMPURA**
shrimp, cucumber, sesame seeds, eel sauce
- SPIDER**
soft shell crab, cucumber, avocado, daikon, masago, sesame seed, unagi sauce
- DIRTY BIRD**
shrimp tempura, unagi eel, cucumber, eel sauce
- CALI CRAB**
torched california crab roll filled with shrimp tempura, avocado, crab salad, red tobiko, sriracha, wasbi relish