

FAVORITES

DUMPLING SALAD 10

chicken & vegetable dumplings, spring mix, lotus root chips, scallions, cucumbers, garlic soy dressing

TUNA TATAKISALAD 12

seared bluefin tuna, spring mix, avocado, cucumbers, carrots, sweet almonds, watermelon radish, sesame vinaigrette

CURRY FRIES 6

hand cut fries, hopstix curry spice, spicy mayo

CHARBROILED MUSSELS 10

green mussels, tobiko, scallions, sesame seed, red onion, sweet soy

SATAY CHICKEN 11

robata grilled chicken, garlic, Indonesian sweet soy peanut sauce

H.F.C. 8

beer battered and fried chicken nuggets, asian spices, sweet chili dipping sauce

WINGS 10

fried chicken wings, sweet spicy chili sauce, fish sauce, sesame seed, cilantro

CALAMARI 8

beer battered and fried calamari, wasabi mayo

BAO 5

steamed bao, pork belly, spring mix

CHOPPED SALAD 7

red and green cabbage, carrots, cilantro, watermelon radish, wonton skin, sweet almonds, edamame, sesame soy dressing

SUPER BOWL 16

sashimi, grilled pork belly, unagi (eel), scallion, masago, spring mix, ginger, sushi rice, zuke sauce

POKE BOWL 14

bluefin tuna, avocado, spring mix, seaweed salad, sesame wasabi dressing, sushi rice

MISO RAMEN 12

perpetual savory bone broth, scallions, grilled pork belly, soft-boiled egg, ginger pickle, red onion, spinach, nori seaweed

HOPSTIX BURGER 12

8oz hopstix braveheart blend, spring mix, tomato, house cheese sauce, tonkatsu sauce, brioche bun

SUSHI CORNDOG 6

beer battered spicy tuna roll, scallion, spicy mayo

DUMPLINGS 8

steamed or fried 6-pcs chicken or vegetable dumplings, bulldog sauce

KABOCHA 7

tempura squash, tempura sauce

TACOS 6

corn tacos, lettuce, sesame seeds, avocado, cucumber, spring mix, miso dressing
Chicken 8
Pork Belly 9
Bluefin 10



ROBATA GRILL

Shiitake Mushroom 4

Oyster Mushroom 3

Shishito Peppers 3

Corn 3

Chicken 3

Chicken Hearts 3

Kurobuta Sausage 3

Beef Tongue 4 (Limited)

Beef Tenderloin 4

Beef Short Rib 4

Baby Octopus 5

BREWING FLAVORS AND CULTURES

General Manager: Brennan Adams
Executive Chef: Dony Raymond
Brewmaster: Andy Tan
info@hopstix.com
678.888.2306

Prime Ribeye 6oz 15

Wagyu Short Rib 6oz 35

Lamb Tenderloin 5

Quail 7

Duroc Pork Belly 4

Duck Breast | Sweet Miso 12

Hokkaido Scallop 6

Grilled Octopus 14

Hamachi (Yellow Tail) Collar 12

Bluefin Tuna 8

Salmon 5

SWEET

Triple Layer Chocolate Cake 6

Chocolate Cheesecake Ganache 8

Tiramisu 7

Mochi Ice Cream 5/3pcs
(Green Tea, Mango, Red Bean, Strawberry)

FALL/WINTER

SHUMAI 8

steamed wasabi shumai, ponzu dipping sauce, 5pcs

SOTO 10

vegan coconut broth, Indonesian spices, potatoes, lemongrass, belinjo crackers, fried shallots, tomato, house sambal, jasmine rice
Tofu 12, Chicken 12, Beef 14

TEMPLE SOUP 10

soft tofu, mushroom, kombu, onion, korean chili paste, korean miso, enoki mushroom, scallions
Seafood (mussels, shrimp, scallops) 16

SOBA 10

kombu consommé, nori seaweed, buckwheat noodle
Kabocha 12, Shrimp Tempura 14

THAI SPAGHETTI 12

tofu, bell pepper, onion, basil chili sauce, green beans, spaghetti
Chicken 14, Seafood (mussels, shrimp, scallops) 18

SPICED-UP KATSU 12

breaded chicken breast, house curry sauce, potato, carrot, onion, cabbage, jasmine rice

BASIL CRAB FRIED RICE 18

alaskan king crab, edamame, scallion, cucumber, thai basil, red onion, egg, jasmine rice

NAMYA 16

namya curry sauce, bluefin tuna, fish cake, basil, bean sprouts, rice noodle