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- ASIAN CHOPPED SALAD 9 (V, GF)**  
red and green cabbage, carrots, cilantro, watermelon radish, edamame, wonton skin, sweet almonds, sesame soy dressing
- TUNA TATAKI SALAD 14 (GF)**  
seared bluefin tuna, spring mix, cucumbers, carrots, sweet almonds, watermelon radish, sesame vinaigrette
- STEAMED BAO 10**  
spring mix, cucumber, cilantro, house pickle, pork belly or chicken
- CURRY FRIES 7 (V, GF)**  
handcut fries, curry spice, spicy mayo
- TACOS 8 (V, GF)**  
3pcs corn tacos, lettuce, sesame seeds, avocado, cucumber, spring mix, miso Tuna 12 Chicken/Pork Belly 10

- H.F.C. 8**  
beer battered and fried chicken nuggets, sweet chili sauce
- BAKED MUSSELS 12 (GF)**  
green mussels, scallions, sesame, red onion, sweet mayo
- CHICKEN SATAY 12 (GF)**  
robata grilled chicken, garlic, lemongrass, Indonesian sweet soy peanut sauce
- DUMPLINGS 8 (V)**  
choice of steamed or deep fried chicken veggie or veggie dumplings, bulldog sauce
- SOUTHEAST WINGS 12**  
1 lb wings, fish sauce, turbinado sugar, seranno, cilantro, wok tossed
- CALAMARI 10**  
beer battered and fried calamari, sweet chili sauce

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- \*SUPER BOWL 18**  
sashimi, grilled pork belly, unagi eel, scallion, masago roe, spring mix, sushi rice, ginger, sushi rice, wasabi vinaigrette
- \*BLUEFIN POKE 16 (GF)**  
bluefin tuna, avocado, spring mix, sushi rice, seaweed, sesame seed, wasabi vinaigrette
- BASIL FRIED RICE 10 (V, GF)**  
jasmine rice, edamame, scallion, cilantro, cucumber, thai basil, egg Organic Tofu/Chicken 14 Crab 18
- SOTO 12 (V, GF)**  
vegan coconut broth, Indonesian spices, potatoes, lemongrass, belinjo crackers, sambal, jasmine rice Organic Tofu/Chicken/Beef 15

- MISO RAMEN 14**  
savory bone broth, scallion, pork belly, soft-boiled egg, ginger, red onion, spinach, nori seaweed, sesame seed
- THAI SPAGHETTI 12 (V)**  
bell peppers, onion, thai basil, spicy chili sauce, green beans, spaghetti Organic Tofu/Chicken 14
- ROBATA GRILL BOWLS 8 (V)**  
jasmine rice, spring mix, cucumber, carrot, edamame, red onion, ginger dressing, charsiu sauce
- Local Mushroom 12 (V, GF)**  
Pork Belly 12 (GF)  
Lemongrass Chicken 12 (GF)  
Organic Tofu 11 (V, GF)  
Salmon 14 (GF)

**ROBATA GRILL (GF)**

- Local Mushrooms 5 (V)
- Shishito Peppers 3 (V)
- Corn on the cob 5 (V)
- Chicken 3
- Beef Tenderloin 5
- Beef Short Rib 4
- Lamb 5
- Wagyu Short Rib 6oz 35
- Miso Duck Breast 12
- Bluefin Tuna 8
- Salmon 5
- Yellowtail Collar 12 \*Limited
- Pork Belly 5
- Quail 7
- Kurobuta Sausage 5
- Squid 5
- Bacon Wrapped Scallops 9
- Baby Octopus 5

**BREAD**

- \*HOPSTIX BURGER 12 (GF add \$2)**  
1/2 lb Hopstix braveheart blend, spring mix, tomato, house cheese sauce, brioche
- GRILLED CHICKEN 11 (GF add \$2)**  
robata-grilled chicken, cilantro oil, house cheese sauce, tomato, ciabatta

**SEASONAL**

- \*SUMMER POKE 16 (GF)**  
yellow tail, salmon, tuna, carrots, cucumber, seaweed salad, red cabbage, edamamae, nori seaweed, sushi rice, wasabi vinaigrette
- \*SHRIMP & SCALLOP CEVICHE 14 (GF)**  
gulf shrimp, Hokkaido scallops, red onion, cilantro, lime and orange juice served with tostadas
- \*RAINBOW SPRING ROLL 12**  
yellowtail, salmon, tuna, rice paper, glass noodle, cucumber, avocado, spring mix, basil, wasabi vinaigrette
- \*SCALLOP & SURF CLAM TARTARE 15 (GF)**  
Hokkaido scallops, sliced surf clams, pine nuts, orange, seaweed salad, scallion, chili powder, sesame seed, tare sauce

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- \*Bluefin Tuna 6/oz
- \*Chutoro 8/oz
- \*Toro 10/oz
- \*Yellowtail 5/oz
- \*Scottish Salmon 4/oz
- \*Kanpachi 5/oz
- \*Hokkaido Scallops 6/oz
- \*Surf Clam 5/oz
- \*Amaebi Shrimp 6/pc
- \*Monkfish Liver 5/oz
- \*Madai Snapper 6/oz
- Jelly Fish 5/oz
- \*HAMACHI CRUDO 14**  
yellowtail, serrano peppers, cilantro, yuzu
- \*TUNA TARTARE 16 (GF)**  
chopped bluefin, quail egg, Korean pear, pine nuts, avocado, sashimi pepper
- \*SNAPPER CARPACCIO 14**  
torched Japanese snapper, shredded daikon, ponzu, yuzu, pink salt, pepper

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- \*KAMIKAZE 17 (GF)**  
yellowtail, spicy tuna, cucumber, sriracha, scallion, masago, sesame seed
- \*SUNSET 16**  
salmon, unagi eel, crab salad, avocado, tempura flakes, sweet soy, sesame seed
- SPIDER 14**  
soft shell crab, cucumber, avocado, daikon, masago, unagi sauce, sweet chili, sesame seed
- DIRTY BIRD 14**  
shrimp tempura, unagi eel, cucumber, eel sauce
- VEGAN 10 (V)**  
cucumber, avocado, spring mix, edamame, house pickle, sesame seed

- \*LET'S ROLL OUT 16 (GF)**  
torched salmon belly, cucumber, avocado, spicy mayo, masago, eel sauce, sesame seed
- SHRIMP TEMPURA 12**  
shrimp, cucumber, sesame seeds, eel sauce
- \*RIBEYE ROLL 15 (GF)**  
seared ribeye, basil, avocado, cucumber, pickle radish, eel sauce
- CRISPY SALMON SKIN 11 (GF)**  
salmon skin, cucumber, pickled burdock root, yellow radish, poke sauce
- CRUNCH 11**  
tempura flakes, kewpie mayo, masago, serrano, sesame seed, sichimi pepper



*BREWING FLAVORS AND CULTURES*  
Executive Chef : Dony Raymond  
Brewmaster : Andy Tan  
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(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.