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

***RAINBOW SPRING ROLL 8**
bluefin tuna, salmon, yellowtail, avocado, arcadian lettuce, rice paper, wasabi vinaigrette dipping sauce

***TATAKI CHIPOTLE 18**
seared bluefin tuna or chilean salmon served with chipotle sauce

LETTUCE WRAPS 20
robata-grilled bluefin tuna served with organic buttercup lettuce, drizzled with sambal rica-rica made with tomato, ginger, lemon juice, thai chili

***DECONSTRUCTED ROLL 15**
choice of spicy tuna tower or shrimp tempura square, sushi rice, avocado, cucumber, shiso mint, sesame seeds, nori seaweed, spicy mayo, sweet soy glazed

FRIED FROG LEGS 18
coriander, turmeric, robata-grilled bokchoy, sweet chili dipping sauce

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*Bluefin Tuna 6/oz	*Hokkaido Scallops 6/oz
*Chutoro 8/oz	*Surf Clam 5/oz
*Toro 10/oz	*Amaebi Shrimp 6/pc
*Yellowtail 5/oz	*Monkfish Liver 5/oz
*Scottish Salmon 4/oz	*Madai Snapper 6/oz
*Kanpachi 5/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

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, sashimi pepper flakes



BREWING FLAVORS AND CULTURES

General Manager: Jeff Jackson
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.