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ASIAN CHOPPED SALAD 9 (V, GF)
red and green cabbage, spring mix, carrots, cilantro, watermelon radish, edamame, wonton skin, sweet almonds, wasabi vinaigrette

TUNA TATAKI SALAD 16 (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)
handcut fries, curry spice, spicy mayo

TACOS 8 (V, GF)
3-pcs corn tortillas, spring mix, sesame seeds, avocado, pickled carrot & daikon, miso dressing
Tuna 12 Chicken/Pork Belly 10

ROBATA GRILL (GF)

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| Ellijay Mushrooms 6 (V) | Bluefin Tuna 8 |
| Shishito Peppers 3 (V) | Salmon 6 |
| 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 14 | Baby Octopus 5 |

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| *Bluefin Tuna 6/oz | *Hokkaido Scallops 6/oz |
| *Chutoro 8/oz | *Surf Clam 5/oz |
| *Toro 10/oz | Jelly Fish 5/oz |
| *Yellowtail 5/oz | *Madai Snapper 6/oz |
| *Scottish Salmon 4/oz | |
| *HAMACHI CRUDO 16 | |
| yellowtail, serrano peppers, cilantro, yuzu | |
| *TUNA TARTARE 18 (GF) | |
| chopped bluefin, quail egg, Korean pear, pine nuts, avocado, sashimi pepper | |
| *SNAPPER CARPACCIO 16 | |
| torched Japanese snapper, shredded daikon, ponzu, yuzu, pink salt, pepper | |

H.F.C. 8
beer battered and fried chicken nuggets, sweet chili sauce

BAKED MUSSELS 12 (GF)
green mussels, scallions, sesame, fish roe mayo, red caviar

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
battered and fried calamari, sweet chili sauce

BREAD

- *HOPSTIX BURGER 14 (GF add \$2)
1/2 lb Hopstix braveheart blend, spring mix, tomato, house cheese sauce, brioche
- GRILLED CHICKEN 12 (GF add \$2)
robata-grilled chicken, cilantro oil, house cheese sauce, tomato, pickled carrot and daikon, ciabatta
- TUNA BURGER 18
ground bluefin tuna, sriracha, sesame oil, scallion, cilantro, corn and ginger slaw,

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- *KAMIKAZE 17 (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 16
soft shell crab, cucumber, avocado, daikon, masago, unagi sauce, sweet chili, sesame seed
- DIRTY BIRD 16
shrimp tempura, unagi eel, cucumber, eel sauce
- VEGAN 12 (V)
cucumber, avocado, spring mix, edamame, house pickle, sesame seed

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*SUPER BOWL 20
diced collection of fresh sashimi, grilled pork belly, smoked eel, baby octopus, scallion, tamago, quail egg, spring mix, sushi rice, wasabi vinaigrette

*BLUEFIN POKE 18 (GF)
bluefin tuna, avocado, spring mix, sushi rice, seaweed, sesame seed, wasabi vinaigrette

BASIL FRIED RICE 10 (V, GF)
jasmine rice, edamame, scallion, egg, Thai basil, garlic, onion
Organic Tofu/Chicken 14 Crab 20

SOTO 12 (V, GF)
vegan coconut broth, Indonesian spices, potatoes, lemongrass, belinjo crackers, sambal, jasmine rice
Organic Tofu/Chicken/Beef 16

SEASONAL - SUMMER

- *RAINBOW SPRING ROLL 8
bluefin tuna, salmon, yellowtail, avocado, arcadian lettuce, rice paper, wasabi vinaigrette dipping sauce
- GRILLED CHICKEN & NOODLE SALAD 15
cold noodle salad with grilled lemongrass chicken, mixed greens, mint leaves, sprouts, and vietnamese style fish sauce dressing
- LARB LETTUCE WRAP 16
bibb lettuce, ground chicken, lemongrass, red and green onion, toasted jasmine rice, fish sauce, lime juice
- CURRY CHICKEN SANDWICH 12
curry chicken salad, yellow curry spices, mixed pickle, onion, kewpie mayo, brioche bun, side mixed greens
- FRIED FROG LEGS 18
coriander, turmeric, robata-grilled bokchoy, sweet chili dipping sauce

- *LET'S ROLL OUT 17 (GF)
torched salmon belly, cucumber, avocado, spicy mayo, masago, eel sauce, sesame seed
- SHRIMP TEMPURA 14
shrimp, cucumber, sesame seeds, eel sauce
- CRISPY SALMON SKIN 12
salmon skin, cucumber, pickled burdock root, yellow radish, poke sauce
- CRUNCH 12
tempura flakes, kewpie mayo, masago, serrano, sesame seed, sashimi pepper flakes



BREWING FLAVORS AND CULTURES

Brewmaster: Andy Tan
General Manager: Jeff Jackson
Hopstix Culinary Team
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678.888.2306

(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.