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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, wasabi 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

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

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

CHICKEN SATAY 14 (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

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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

MISO RAMEN 16
savory bone broth, scallion, pork belly, soft-boiled egg, ginger, red onion, spinach, nori seaweed, sesame seed

KATSU CURRY 15
panko crusted chicken breast, Hopstix vegetable curry, jasmine rice

THAI SPAGHETTI 12 (V)
bell peppers, onion, Thai basil sauce, green beans, spaghetti
Organic Tofu/Chicken 16

ROBATA BOWL 9 (V)
jasmine rice, spring mix, cucumber, carrot, edamame, red onion, ginger dressing

Local Ellijay Mushrooms 12 (V, GF)
Pork Belly 12 (GF)
Lemongrass Chicken 12 (GF)
Organic Tofu 12 (V, GF)
Salmon 14 (GF)

ROBATA GRILL (GF)

- Ellijay Mushrooms 6 (V)
- Shishito Peppers 3 (V)
- Corn on the cob 5 (V)
- Chicken 4
- Beef Tenderloin 6
- Beef Short Rib 5
- Lamb 5
- Miso Duck Breast 16
- Bluefin Tuna 8
- Salmon 6
- Yellowtail Collar 12 *Limited
- Pork Belly 5
- Quail 7
- Kurobuta Sausage 6
- Squid 5
- Bacon Wrapped Scallops 9
- Baby Octopus 5

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

SEASONAL FLAVORS

- RAINBOW SPRING ROLL 11**
bluefin, hamachi, salmon, avocado, rice paper, vermicelli, wasabi vinaigrette dipping sauce
- LARB CHICKEN 12**
ground chicken, lemongrass, shallots, lime juice, fish sauce, green cabbage
- THAI STEAK SALAD 16**
3oz grilled petite filet, spring mix, vermicelli, cucumber, tomato, red onion, peanuts, fried shallots, fish sauce vinaigrette
- OCTOPUS POKE 15**
slow-cooked with spices & sake, kewpie mayo dressing, seaweed salad, spring mix, sushi rice

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- *Bluefin Tuna 7/oz
- *Chutoro 8/oz
- *Toro 10/oz
- *Yellowtail 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
- *Hokkaido Scallops 6/oz
- *Surf Clam 5/oz
- Jelly Fish 5/oz
- *Madai Snapper 6/oz

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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, sesame seed
- DIRTY BIRD 16
shrimp tempura, unagi eel, cucumber, eel sauce
- VEGAN 12 (V)
cucumber, avocado, spring mix, edamame, house pickle, sesame seed

- *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
- CALI CRAB 16
torched california crab roll filled with shrimp tempura, avocado, crab salad, red tobiko, wasabi relish



BREWING FLAVORS AND CULTURES
Brewmaster: Andy Tan
Head Brewer: Justin Ramirez
General Manager: Jeff Jackson
Hopstix Culinary Team
info@hopstix.com

(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.