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- ASIAN CHOPPED SALAD 10** (V, GF)
red and green cabbage, spring mix, carrots, cilantro, watermelon radish, edamame, wonton skin, sweet almonds, wasabi vinaigrette
- TUNA TATAKI SALAD 18** (GF)
seared bluefin tuna, spring mix, cucumbers, carrots, sweet almonds, watermelon radish, wasabi vinaigrette
- STEAMED BAO 11**
spring mix, cucumber, cilantro, house pickle, pork belly or chicken
- CURRY FRIES 8** (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 14 Chicken/Pork Belly 12

- H.F.C. 9**
beer battered and fried chicken nuggets, sweet chili sauce
- BAKED MUSSELS 14**
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 14**
fish sauce, turbinado sugar, seranno, cilantro, wok tossed
- CALAMARI 14**
battered and fried calamari, sweet chili sauce

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- *SUPER BOWL 22**
diced collection of fresh sashimi, grilled pork belly, smoked eel, baby octopus, scallion, tamago, quail egg, spring mix, sushi rice, wasabi vinaigrette
- *BLUEFIN POKE 19** (GF)
bluefin tuna, avocado, spring mix, sushi rice, seaweed, sesame seed, wasabi vinaigrette
- BASIL FRIED RICE 11** (V, GF)
jasmine rice, edamame, scallion, egg, Thai basil, garlic, onion
Organic Tofu/Chicken 16 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 17**
savory bone broth, scallion, pork belly, soft-boiled egg, ginger, red onion, spinach, nori seaweed, sesame seed
- KATSU CURRY 16**
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 14 (GF)
Lemongrass Chicken 14 (GF)
Organic Tofu 14 (V, GF)
Salmon 16 (GF)

ROBATA GRILL (GF)

- Ellijay Mushrooms 6.5 (V) Bluefin Tuna 10
- Shishito Peppers 4 (V) Salmon 8
- Corn on the cob 5 (V) Yellowtail Collar 12 *Limited
- Chicken 5 Pork Belly 6
- Beef Tenderloin 6 Quail 8
- Beef Short Rib 5 Kurobuta Sausage 6.5
- Lamb 5 Bacon Wrapped Scallops 9
- Miso Duck Breast 16 Baby Octopus 5.5

BREAD

- *HOPSTIX BURGER 16** (GF add \$2)
1/2 lb Hopstix braveheart blend, spring mix, tomato, house cheese sauce, brioche
- GRILLED CHICKEN 14** (GF add \$2)
robata-grilled chicken, cilantro oil, house cheese sauce, tomato, pickled carrot and daikon, ciabatta

SEASONAL FLAVORS

- CITRUS CHILI DUCK 21**
shishito & shiitake hash, carrots, red bell pepper, miso, orange chili vinaigrette
- MISO PUMPKIN BISQUE 16**
kobucha squash, coconut milk cream, chili oil, lump crab & pumpkin seeds
- SEASONAL HANDROLL 14**
hand-rolled yellowtail, butternut squash, pumpkin seeds, chili citrus vinaigrette, nori seaweed (2pcs)
- GREEN CURRY SHRIMP 18**
Thai green curry, shrimps, red bell pepper, green bean, red onion, Chinese eggplant, jasmine rice

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- *Bluefin Tuna 8/oz *Hokkaido Scallops 6/oz
- *Chutoro 10/oz *Surf Clam 5/oz
- *Toro 12/oz Jelly Fish 7/oz
- *Yellowtail 7/oz *Madai Snapper 9/oz
- *Scottish Salmon 6/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

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- *KAMIKAZE 18 (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 17**
soft shell crab, cucumber, avocado, daikon, masago, unagi sauce, sesame seed
- DIRTY BIRD 17**
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 15**
shrimp, cucumber, sesame seeds, eel sauce
- CRISPY SALMON SKIN 12**
salmon skin, cucumber, pickled burdock root, yellow radish
- CALI CRAB 17**
torched california crab roll filled with shrimp tempura, avocado, crab salad, red tobiko, wasabi relish



BREWING FLAVORS AND CULTURES
Brewmaster: Andy Tan
Brewer: Ben Ho
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.