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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
- CALAMARI 14**  
beer battered and fried calamari, sweet chili sauce

- SPICY EDAMAME 8**  
garlic butter, sesame oil, salt, crushed chili, parmesan
- KOREAN FRIED WINGS 14**  
gochujang, honey, toasted sesame, scallions
- H.F.C. 10**  
beer battered and fried chicken nuggets, sweet chili sauce
- BAKED MUSSELS 14**  
green mussels, scallions, sesame, fish roe mayo, red caviar
- DUMPLINGS 8 (V)**  
choice of steamed or deep fried chicken veggie or veggie dumplings, bulldog sauce
- CHICKEN SATAY 14**  
charcoal-grilled chicken, lemongrass, Indonesian sweet soy peanut 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 20 (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)
- Shishito Peppers 4 (V)
- Corn on the cob 5 (V)
- Chicken 5
- Beef Tenderloin 6.5
- Beef Short Rib 5
- Lamb 6
- Miso Duck Breast 16
- Bluefin Tuna 10
- Salmon 8
- Yellowtail Collar 12 \*Limited
- Pork Belly 6
- Quail 8
- Kurobuta Sausage 6.5
- Bacon Wrapped Scallops 9
- Baby Octopus 5.5

**BREAD - TACO**

- \*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
- TACOS 8 (V, GF)**  
3-pcs corn tortillas, spring mix, sesame seeds, avocado, pickled carrot & daikon, miso dressing  
Tuna 14 Chicken/Pork Belly 12

**SEASONAL FLAVORS**

- RED CURRY DUCK 24**  
duck leg confit, Thai red curry, cilantro, mixed vegetables, jasmine rice
- CRISPY PORK RIBS 19**  
honey soy glaze, ginger, Thai basil
- COCONUT SHRIMP 17**  
coconut flakes, green mango, nuoc cham, sriracha mayo, masago
- BEEF CHEEKS 22**  
braised beef cheeks, black rice shaoxing, shiitake mushroom, jasmine rice, spring onion

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- \*Bluefin Tuna 8/oz
- \*Chutoro 10/oz
- \*Toro 12/oz
- \*Yellowtail 7/oz
- \*Scottish Salmon 6/oz
- \*HAMACHI CRUDO 20  
yellowtail, serrano peppers, cilantro, yuzu
- \*TUNA TARTARE 22 (GF)  
chopped bluefin, quail egg, Korean pear, pine nuts, avocado, sashimi pepper
- \*SNAPPER CARPACCIO 20  
torched Japanese snapper, shredded daikon, ponzu, yuzu, pink salt, pepper
- \*Hokkaido Scallops 6/oz
- \*Surf Clam 5/oz
- Jelly Fish 7/oz
- \*Madai Snapper 9/oz

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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  
General Manager: Hanna Lee  
Hopstix Culinary Team  
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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.