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**ASIAN CHOPPED SALAD 10** (V, GF)  
red and green cabbage, spring mix, carrots, 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

**CRISPY PORK RIBS 16**  
honey soy ginger glaze, sesame seeds

**STEAMED BAO (2) 12**  
spring mix, cilantro, house pickle, pork belly or chicken

**CURRY FRIES 8** (V)  
handcut fries, curry spice, spicy mayo

**CALAMARI 16**  
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. 12**  
beer battered and fried chicken nuggets, sweet chili sauce

**BAKED MUSSELS 14**  
green mussels, scallions, sesame, fish roe mayo, red caviar

**DUMPLINGS 9** (V)  
choice of steamed or deep fried chicken veggie or veggie dumplings, bulldog sauce

**CHICKEN SATAY 18**  
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 12** (V, GF)  
jasmine rice, edamame, scallion, egg, Thai basil, garlic, onion  
Organic Tofu/Chicken 16 Crab 22

**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 17**  
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 15** (V, GF)  
**Pork Belly 15**  
**Lemongrass Chicken 15** (GF)  
**Organic Tofu 14** (V, GF)  
**Salmon Fillet 24** (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 6.5    Quail 8  
Beef Short Rib 5    Kurobuta Sausage 6.5  
Lamb 6    Bacon Wrapped Scallops 9  
Miso Duck Breast 16    Baby Octopus 5.5

**BREAD - TACO**

**\*HOPSTIX BURGER 19** (GF add \$2)  
1/2 lb Hopstix braveheart blend, spring mix, tomato, house cheese sauce, brioche, curry fries

**CHICKEN SANDWICH 18** (GF add \$2)  
robata-grilled chicken, kimchi, ssamjang aioli, red onions, brioche, curry fries

**TACOS (3) 8** (V, GF)  
corn tortillas, spring mix, sesame seeds, avocado, pickled carrot & daikon, miso dressing  
Tuna 16 Chicken/Pork Belly 14

**SEASONAL FLAVORS**

**GREEN CURRY SEAFOOD 24**  
shrimp, scallop, calamari, sweet onion, peppers, green beans, basil, jasmine rice

**SALT & PEPPER SHRIMP 21**  
tempura batter, sweet onions, jalapenos, lime

**ROASTED BEETS 14**  
pickled beets, grilled paneer, arugula, fresh mint, red onion

**ZARU SOBA 18** (V)  
buckweat soba noodle, roasted mushroom, cucumber, nori, mushroom tsuyu dipping sauce

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

**\*HAMACHI CRUDO 24**  
yellowtail, serrano peppers, cilantro, yuzu

**\*TUNA TARTARE 22** (GF)  
chopped bluefin, quail egg, Korean pear, pine nuts, avocado, sashimi pepper

**\*SNAPPER CARPACCIO 24**  
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  
Head Brewer: Thomas Sjoberg  
Executive Chef: Andy Tran  
info@hopstix.com  
678.888.2306

20% gratuity included for party of 6 and over

(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.