



DOUBLE KNOT

Located in Philadelphia's midtown village, Double Knot is a bi-level Japanese speakeasy that offers a modern Japanese dining experience highlighting sushi, sashimi, robotayaki, and a combination of small & large tapas style dining options. Our subterranean level showcases our free-flowing kitchen, sushi bar & robotayaki grill. The exposed dark stained wood walls allow for a sophisticated evening in our split dining rooms, lounge and bar area.

COLD

CUCUMBER SALAD

CRISPY RICE, GRAPEFRUIT,
YUZU VINAIGRETTE

TUNA RICE CRACKER

SOY, CHILI, NORI

HAMACHI CARPACCIO

MYOGA, YUZU SOY, SESAME OIL

SMALL

EDAMAME DUMPLING

SAKE, PEA SHOOT, TRUFFLE

NIKUMAN LAZY BAO

CHICKEN, CURRY, GINGER

DUCK SCRAPPLE BAO

MAPLE TERIYAKI, CUCUMBER, CHILI

CRISPY

JAPANESE FRIED CHICKEN

DAIKON, KEWPI MAYO

SHRIMP TACO

RADISH, CHILI, AVOCADO

TOFU

MIZZUNA PESTO, MISO CARAMEL

ROLLS

TUNA

TORO SCALLION*

SHRIMP CALIFORNIA

SPICY SCALLOP

YELLOWTAIL SCALLION*

BIGEYE TUNA

SALMON AVOCADO

SHRIMP TEMPURA

LOBSTER TEMPURA

CUCUMBER AVOCADO

BAKED SEABASS

SPICY TUNA

BLUE CRAB (CALIFORNIA)*

EEL AVOCADO

KING CRAB*

SUSHI

TUNA+SOY

TORO+ SOY+WASABI*

SHRIMP TATAKI+SOY

SCALLOP+PONZU+YUZU

YELLOWTAIL+SOY+LEMON*

JAPANESE HIRAME+KOMBU+PONZU

YELLOWTAIL TORO+SOY+LEMON

KING SALMON+SOY GINGER

UNAGI+EEL SAUCE

JAPANESE RED SNAPPER+KOMBU+PONZU

OCTOPUS+SOY+LEMON

EGG OMELET+NORI

IKURA+SOY+NORI+WASABI

JAPANESE MACKAREL+GINGER

ROBATAYAKI

VEGETABLES

MAITAKE MUSHROOM

BROCCOLINI

ASPARAGUS

MISO EGGPLANT

JAPANESE SCALLION

CHICKEN

THIGH

BREAST

SEAFOOD

SCALLOP

PRAWN

SALMON SCALLION

OCTOPUS

LOBSTER*

PORK

BELLY

JOWL

ENOKI BACON

MEAT

RIB EYE SCALLION

KOBE BEEF*

SHORT RIB

GAME

QUAIL

LAMB CHOP*

DUCK LEG

MENU OPTIONS

OPTION 01 | \$60

FIRST COURSE

TUNA RICE CRACKER
SOY, CHILI, NORI

HEARTS OF PALM SALAD
YUZU, SCALLION, RADISH

SHRIMP TEMPURA ROLL

SECOND COURSE

EDAMAME DUMPLING
SAKE, PEA SHOOT, TRUFFLE

SHISHITO PEPPER
AIOLI, CHILI, LEMON

CHICKEN ROBATAYAKI
TOGARASHI, SALT

MISO EGGPLANT ROBATAYAKI

THIRD COURSE

TOKYO HOT CHICKEN
MISO HOT SAUCE, CUCUMBER,
WHIPPED SOY

JAPANESE SCALLOP
ONION PONZU, JALAPENO OIL

CRISPY BRUSSELS SPROUT
SCALLION, FISH SAUCE, CRISPY RICE

DESSERT

PASTRY CHEF'S SELECTION

NIGIRI SUSHI ADD-ON

AVAILABLE WITH ALL OPTIONS

\$15 / PERSON

TORO + SOY | KAMPACHI + WASABI |
SALMON TORO + SOY + GINGER

\$25 / PERSON

FOIE GRAS + MISO + RICE PEARL |
A5 KOBE + FRESH WASABI | TORO + CAVIAR

OPTION 02 | \$75

FIRST COURSE

TUNA RICE CRACKER
SOY, CHILI, NORI

ALBACORE
SCALLION, ONION PONZU, RADISH

SHRIMP TEMPURA ROLL

CRAB CALIFORNIA ROLL

SECOND COURSE

EDAMAME DUMPLING
SAKE, PEA SHOOT, TRUFFLE

HEARTS OF PALM SALAD
YUZU, SCALLION, RADISH

SHISHITO PEPPER
AIOLI, CHILI, LEMON

THIRD COURSE

ROBATAYAKI NEW YORK STRIP
WASABI, GARLIC CHIPS, HOUSE PONZU

JAPANESE SCALLOP
ONION PONZU, JALAPENO OIL

CRISPY BRUSSELS SPROUT
SCALLION, FISH SAUCE, CRISPY RICE

DESSERT

PASTRY CHEF'S SELECTION

OPTION 03 | \$80

FIRST COURSE

TUNA TARTARE
AVOCADO, CHILI OIL, RICE PEARL

BIGEYE TUNA ROLL

A5 KOBE SUSHI

YELLOWTAIL SUSHI

SECOND COURSE

EDAMAME DUMPLING
SAKE, PEA SHOOT, TRUFFLE

HEARTS OF PALM SALAD
YUZU, SCALLION, RADISH

HAMACHI
MYOGA, YUZU SOY, SESAME OIL

THIRD COURSE

DUCK SCRAPPLE BAO
MAPLE TERIYAKI, CUCUMBER, CHILI

LAMB CHOP ROBATAYAKI
TOGARASHI, SALT

KOBE BEEF ROBATAYAKI
TOGARASHI, SALT

FOURTH COURSE

ROBATAYAKI NEW YORK STRIP
WASABI, GARLIC CHIPS, HOUSE PONZU

SOY GLAZED SEA BASS
TRUFFLE, SUGAR SNAP PEA, PEA SHOOT

BLACK COD FRIED RICE
MISO CARMEL

CRISPY BRUSSELS SPROUT
SCALLION, FISH SAUCE, CRISPY RICE

DESSERT

PASTRY CHEF'S SELECTION

SCHULSON SIGNATURE STATIONS

ROBATAYAKI STATION \$28.00 / 2 HOURS

SKEWERS

CHICKEN THIGH GF

RIB EYE SCALLION GF

SWORDFISH GF

MISO EGGPLANT V, GF

ALL SERVED WITH HOUSE MADE SOY SAUCE (V) AND DOUBLE KNOT SIGNATURE MUSTARD (GF)

CUCUMBER SALAD V, GF

CHILI

SUSHI ROLLING STATION \$28.00 / 2 HOURS

SUSHI CHEF FEE OF \$200.00 TO BE APPLIED | SELECTION OF 6

ROLLS

TUNA GF

SPICY TUNA GF

TORO SCALLION (+ \$6PP) GF

TORO SOY LEMON (+ \$6PP)

SHRIMP CALIFORNIA

CALIFORNIA

YELLOWTAIL SCALLION GF

SALMON AVOCADO GF

SPICY SALMON

CUCUMBER AVOCADO V, GF

SPICY CUCUMBER GF

SERVED WITH SOY, WASABI & GINGER

STEAMED EDAMAME V, GF

SEA SALT

BEVERAGE PACKAGES

OPTION 1

\$30 / PERSON FOR 2 HOURS | + \$12 / PERSON FOR EACH ADDITIONAL HOUR

Choice of 1 domestic, 1 import, 1 craft beer | + \$2 / person to switch 1 domestic for craft

Choice of 2 red, 2 white, 1 rose, 1 sparkling wine

Soft drinks

OPTION 2

\$45 / PERSON FOR 2 HOURS | + \$15 / PERSON FOR EACH ADDITIONAL HOUR

Choice of 1 domestic, 1 import, 1 craft beer | + \$2 / person to switch 1 domestic for craft

Choice of 2 red, 2 white, 1 rose, 1 sparkling wine

SELECT LIQUORS: Tito's, Beefeater, Bacardi, Jack Daniels, Hornitos,

Overholt Rye, Sailor Jerry, Johnnie Walker Black

Choice of 2 Specialty Cocktails | + \$5 / person for each additional cocktail selection

Soft drinks

OPTION 3

\$60 / PERSON FOR 2 HOURS | + \$18 / PERSON FOR EACH ADDITIONAL HOUR

Choice of 6 Beers | + \$2 / person to switch 1 domestic for craft

Choice of 6 Wines

PREMIUM LIQUORS: Ketel One, Tanqueray, Don Julio Silver, Appleton, Makers Mark

Choice of 2 Specialty Cocktails | + \$5 / person for each additional cocktail selection

Soft drinks

NON-ALCOHOLIC BAR ITEMS

OPTION 1

\$7.00 / PERSON (FOR A FULL BAR)

Coke

Diet Coke

Sprite

Ginger Ale

Tonic

Club Soda

Sparkling Water

Cranberry Juice

Orange Juice

Pineapple Juice

Grapefruit Juice

Lemons and Limes

Oranges

Olives and Cherries

Ice, Cocktail Napkins, and Straws

OPTION 2

\$5.00 / PERSON (FOR A BEER & WINE BAR)

Coke

Diet Coke

Sprite

Ginger Ale

Sparkling Water

Cranberry Juice

Pineapple Juice

Grapefruit Juice

Lemons and Limes

Ice, Cocktail Napkins, and Straws

SPECIALTY COCKTAIL LIST

VODKA

MING MULE | SAMPAN

Vodka, Lychee, Mint, Ginger

NEW LOVER'S KNOT | DOUBLE KNOT

Citrus Vodka, Blueberry, Lime, Bubbles

RUBY SLIPPERS | HARP & CROWN

Vodka, Elderflower, Strawberry, Champagne

GIN

SOUTHEAST SIDE | DOUBLE KNOT

Roku Gin, Thai Basil, Yuzu

CHAROSE | HARP & CROWN

Gin, Aloe, Watermelon

RUM

SUMMER IN OKINAWA | SAMPAN

Shochu, Rum, Mango, Pineapple, Ginger

R&R #9 | HARP & CROWN

Rye, Rum, Brûléed Orange, Cherry

SPIAGGIA | VIA LOCUSTA

Rum, Campari, Banana, Pineapple

TEQUILA

VIA GIOVANNI | VIA LOCUSTA

Tequila, Aperol, Grapefruit

KANTOI ROAD | SAMPAN

Tequila, Tamarind, Citrus, Charred Chili

THE GARDENER | HARP & CROWN

Tequila, Rhum Agricole, Cucumber, Lemon, Cracked Pepper

SPRITZ

APERITIVO | VIA LOCUSTA

Orange-Infused Amaros

HUGO | VIA LOCUSTA

Elderflower, Mint, Lemon

WHISKEY

R&R #9 | HARP & CROWN

Rye, Rum, Brûléed Orange, Cherry

CARCIOFO MARRONE | VIA LOCUSTA

Rye Whiskey, Cynar, Orange Peel

HASHI OLD FASHIONED | SAMPAN

Bourbon, Applejack, Orange Bitters, Smoked Caramel
