



SNACKS & SALADS

- Yucca Chips** 8
black lime, togarashi, edamame jalapeño hummus
- Chicken Kimchi Kaarage** 12.5
asian pear, jalapeño, mint
- Berkshire Pork Ribs** 17
apple kombu, fennel pollen
- Blistered Shishito** 7.5
sea salt, lemon, kimchi caramel

- Crack Broccoli** 7.5
panko fried broccoli, shiro dashi, white chili aioli
- Cabbage and Papaya** 8
toasted coconut, fried shallot, carrot, red onion, chili lime dressing
- Top Knot Caesar** 10.5
sweet gem, parmigiano reggiano, breadcrumbs, bottarga
**add chicken katsu \$6 or marinated shrimp \$8*

CRUDOS

- Hamachi*** 14
cucumber, grape, hazelnut
- Bigeye Tuna*** 15
charred negi, goat cheese, apple san bai zu

SUSHI ROLLS

- Green Eyes** 10
avocado, cucumber, brown butter shiitake, furikake, kabayaki sauce
- The Yellowtail*** 11.5
hamachi, fuji apple, yuzu kosho, mint, cucumber, fried shallots
- Bang Bang*** 12
tuna, crab, avocado, cucumber, goma, kimchi caramel
- Fried Shrimp "Popper"** 11
jalapeño-cream cheese, pickled shallots, thai basil, goma

BUNS

- Hot Fried Chicken Bun** 7
pickle, cornichon gastrique, parker house roll
- Tiger Cry Bao** 7.5
pork belly, cilantro, cucumber, carrot, steamed bun
- Avocado Japadog** 7
potato furikake, jalapeño cream cheese, dynamite sauce
- Pork Katsu Slider** 7.5
cabbage, apple, miso mustard

BOWLS

- Crispy Rice Nabe**
crispy rice, charred kale, brown butter shiitake, fresno chilies, egg yolk, toasted garlic ponzu
chicken bulgogi (15)
pork belly (15)
hamachi (18)
- Miso Brown Sugar Salmon** 16
steamed rice, corn, smoked ikura, furikake
- Charred Cauliflower** 12
farro, sunflower curry, yuzu crème fraîche, pepitas
- Grilled Baby Bok Choy** 14
crispy rice, charred bok choy, wakame, onions, smoked coconut, bok choy furikake

SWEETS

- Sticky Toffee Monkey Bread** spiced cinnamon ice cream, pecans 12
- Strawberries & Rhubarb** yuzu creme, mochi cake, pink peppercorn 9
- Ice Cream Sandwich** 5

COCKTAILS

- Fox's Revenge** 10
Deep Eddy vodka, saké, yuzu, orange
- Pegu Club** 12
Broker's gin, Pierre Ferrand orange curaçao, orange bitters, cucumber
- Sparkling Shrub** 10
Lunetta prosecco, pear, apple cider vinegar, thyme
- Sparrow's Nest** 12
Espolon tequila, Crème de Cassis, vanilla, lime
- ThaiKiri** 11
Captain Morgan White, Mount Gay Black Barrel, thai basil, lime
- The Violet Beauregarde** 11
Tito's vodka, Velvet Falernum, blueberry, lime
- Mezcal Mule** 12
Gracias a Dios mezcal, Maine Root ginger beer, passion fruit, cucumber
- M Streets Armistice** 13
Bulleit bourbon, absinthe, Luxardo Maraschino, sweet vermouth
- Please ask about our japanese whisky list.

GET KNOTTY

KNOTTY HOUR
5:00—6:30 daily
5 drinks & 5 plates for \$5 each

ROSÉ ALL DAY
every sunday
half off all glasses and bottles

SPECIALS

RA-MON-DAZE
every monday
weekly special
15

WHOLE FISH FRY
every thursday-saturday
market price