



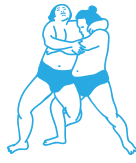
TOP KNOT

CHEF DE CUISINE

Alex Astranti

SOUS CHEF

Rhonda McCullar



SMALLER TO SHARE

Yucca Chips 8

black lime, togarashi, edamame jalapeño hummus

Crack Broccoli 7.5

shiro dashi, spicy jalapeño mayo

Hamachi Crudo 14*

cucumber, grapes, hazelnut, candied quinoa goma

Blistered Shishito 7

sea salt, lemon, kimchi caramel

Cabbage & Papaya 8

coconut, fried shallot, carrot, chili lime dressing

Maguro & Goat Cheese 15*

bigeye tuna, charred negi, fuji



BUNS & ROLLS

Hot Fried Chicken Bun 7

cucumber pickles, cornichon gastrique, parker house roll (can be made vegetarian)

TK Bacon Burger 7.5

cheddar cheese, pickled cucumber, parker house roll

Tiger Cry Bao 7.5

pork belly, cilantro, cucumber, pickled carrot, thai chili apple relish, steam bun

Mushroom Bao 7.5

spicy sesame gochujang mushroom, pickles, cucumber, steam bun

Banh Mi Japadog 7

spicy pork sausage, dynamite sauce, cucumber-carrot kimchi, cilantro, parker house roll

Bang Bang Roll 12*

spicy tuna, crab, avocado, cucumber, crunchy flakes, kimchi caramel

The Yellowtail Roll 11.5*

hamachi, fuji apple, yuzu kosho, mint, fried shallot, avocado, spicy jalapeño mayo

Green Eye Roll 10

broccoli katsu, pickled shallots, cucumber, crunchy flakes, kabayaki sauce



BIGGER TO SHARE

Fish & Frites 18

beer battered cod, yucca frites, shishito aioli, shiro dashi malt vinegar

Crispy Chicken Katsu 19

fried breaded cutlet, katsu sauce, miso mustard

Chicken Kimchi Karaage 15

asian pear, jalapeño, mint, lime

Charred Cauliflower 13

farro, sunflower curry, crème fraîche, sunflower seeds

Miso Glazed Salmon Bowl 16

rice, soft boiled egg, cucumber, furikake, negi

Crispy Pork Katsudon 14

rice, fried breaded cutlet, fried egg, kimchi caramel, negi furikake

Kinoko Nabe 14

crispy rice, brown butter shiitake, pickled hon shimeji, enoki, charred kale, toasted garlic ponzu, egg yolk with foie gras confit chicken 5.5



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 Apple Shrub 10

Lunetta prosecco, fiji apples, apple cider vinegar, thyme

Eastern Spur 12

Espolòn Blanco Tequila, lime, spiced agave

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.**



SWEET

Sticky Toffee Monkey Bread

pecans, toasted milk ice cream, warm toffee sauce 12

Peaches and Cream

pickled peaches, thai basil, peach kaffir sorbet, mochi 9

Ice Cream Sandwich

snickerdoodle cookie, toasted barley ice cream, miso caramel 5

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RA-MON-DAZE, every monday
weekly special 15

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