



DOUBLE
KNOT

PRIVATE DINING

DOUBLE

DOUBLE KNOT IS BROUGHT TO YOU BY CRITICALLY ACCLAIMED CHEF & RESTAURATEUR MICHAEL SCHULSON.

LOCATED IN PHILADELPHIA'S MIDTOWN VILLAGE, DOUBLE KNOT IS A BI-LEVEL JAPANESE SPEAKEASY THAT OFFERS A MODERN JAPANESE DINING EXPERIENCE HIGHLIGHTING SUSHI, SASHIMI, ROBATAYAKI, AND A COMBINATION OF SMALL & LARGE TAPAS STYLE DINING OPTIONS. OUR SUBTERRANEAN LEVEL SHOWCASES OUR FREE-FLOWING KITCHEN, SUSHI BAR & ROBATAYAKI GRILL. THE EXPOSED DARK STAINED WOOD WALLS ALLOW FOR A SOPHISTICATED EVENING IN OUR SPLIT DINING ROOMS, LOUNGE AND BAR AREA. WE ALSO PARTNERED WITH ELIXR COFFEE TO SERVE SPECIALTY COFFEE, COCKTAILS AND IN-HOUSE MADE PASTRIES IN OUR CAFÉ ON THE GROUND LEVEL WHICH IS ALSO A GREAT BACKDROP FOR ANY EVENT WITH ITS EXPOSED BRICK, ANTIQUES, INTRICATELY DESIGNED WALLPAPER AND BEAUTIFULLY PLACED BANQUETTE.

EVENT OPTIONS

GROUP DINING EXPERIENCES FOR PARTIES OF 9+ (AVAILABLE SUNDAY THROUGH WEDNESDAY ONLY)

TWO SEMI-PRIVATE DINING ROOMS THAT SEAT 30 TO 40

GROUND LEVEL BUYOUT FOR COCKTAIL/HORS D'OEUVRES STYLED EVENT UP TO 60

SUBTERRANEAN LEVEL BUYOUT FOR FORMAL SEATED DINNERS UP TO 70

SUBTERRANEAN LEVEL BUYOUT FOR LARGER COCKTAIL STYLED EVENTS UP TO 100

IF INTERESTED IN BOOKING AN EVENT WITH SCHULSON COLLECTIVE PLEASE EMAIL INFO@SCHULSON.COM | FOR MORE INFORMATION PLEASE VISIT MICHAELSCHULSON.COM

COLD

CUCUMBER SALAD

AVOCADO, CILANTRO, GRAPEFRUIT

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*

DOUBLE KNOT BIG EYE TUNA

SALMON AVOCADO

SHRIMP TEMPURA

CUCUMBER AVOCADO

BAKED SEABASS

SPICY TUNA

BLUE CRAB (CALIFORNIA)*

EEL AVOCADO

SUSHI

TUNA+SOY

TORO+ SOY+WASABI*

SCALLOP+PONZU+YUZU

YELLOWTAIL+SOY+LEMON*

HIRAME+KOMBU+PONZU

YELLOWTAIL TORO+SOY+LEMON

KING SALMON+SOY GINGER

UNAGI+EEL SAUCE

RED SNAPPER+KOMBU+PONZU

OCTOPUS+SOY+LEMON

EGG OMELET+NORI

IKURA+SOY+NORI+WASABI

MACKAREL+GINGER

ROBATAYAKI

VEGETABLES

MAITAKE MUSHROOM

ASPARAGUS

MISO EGGPLANT

JAPANESE SCALLION

SHISHITO PEPPER

TRUMPET MUSHROOM

SEAFOOD

SCALLOP

PRAWN

SALMON SCALLION

OCTOPUS

LOBSTER CLAW*

LOBSTER TAIL*

BRANZINO

PORK

BELLY

JOWL

ENOKI BACON

JAPANESE SAUSAGE

MEAT

RIB EYE SCALLION

KOBE BEEF*

SHORT RIB

LAMB CHOP*

HANGER STEAK SCALLION

POULTRY

QUAIL

CHICKEN THIGH

CHICKEN BREAST

MENU OPTIONS

OPTION 01 | \$65

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

FRIED CHICKEN NANBAN
TSUKEMONO, SCALLION

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

BLUE 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

N.Y. STRIP
JAPANESE SWEET POTATO,
MISO BUTTER, BONITO

JAPANESE SCALLOP
ONION PONZU, JALAPENO OIL

CRISPY BRUSSELS SPROUT
SCALLION, FISH SAUCE, CRISPY RICE

DESSERT

PASTRY CHEF'S SELECTION

OPTION 03 | \$85

FIRST COURSE

TUNA TARTARE
AVOCADO, CHILI OIL, RICE PEARL

DOUBLE KNOT BIG EYE TUNA
YELLOWTAIL SUSHI

SECOND COURSE

EDAMAME DUMPLING
SAKE, PEA SHOOT, TRUFFLE

HEARTS OF PALM SALAD
YUZU, SCALLION, RADISH

HAMACHI CARPACCIO
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

N.Y. STRIP
JAPANESE SWEET POTATO,
MISO BUTTER, BONITO

BROILED SEABASS
TRUFFLE SOY, PEA SHOOT

BLACK COD FRIED RICE
MISO CARAMEL

CRISPY BRUSSELS SPROUT
SCALLION, FISH SAUCE, CRISPY RICE

DESSERT

PASTRY CHEF'S SELECTION

BEVERAGE PACKAGES

OPTION 1

\$55 PER PERSON

3 HOURS + \$15 ONE ADDITIONAL HOUR

ALL DRAFT BEER

ALL WINE BY THE GLASS

SELECT SAKE BY THE GLASS

SOFT DRINKS

OPTION 2

\$68 PER PERSON

3 HOURS + \$18 ONE ADDITIONAL HOUR

ALL DRAFT BEER

ALL WINE BY THE GLASS

SELECT SAKE BY THE GLASS

SPECIALTY COCKTAILS

SELECT LIQUOR:

TITO.S, SAUZA, JIM BEAM,
TANQUERAY, BACARDI

SOFT DRINKS

OPTION 3

\$81 PER PERSON

3 HOURS + \$21 ONE ADDITIONAL HOUR

ALL DRAFT BEER

ALL WINE BY THE GLASS

SELECT SAKE BY THE GLASS

SPECIALTY COCKTAILS

PREMIUM LIQUOR:

KETEL ONE, GREY GOOSE,
PATRON, CASAMIGOS, KNOB CREEK,
MAKER.S MARK, BLUECOAT,
BOMBAY SAPPHIRE, BACARDI, BLUEBIRD

SOFT DRINKS

DISCLAIMER 10 PERSON MINIMUM FOR BEVERAGE PACKAGES. PRICES ARE BASED ON 2 HOUR MINIMUMS AND EACH ADDITIONAL HOUR IS ADDED PER PERSON/PER HOUR BASED ON WHICH PACKAGE WAS CHOSEN. ALL GUESTS ARE REQUIRED TO BE 21 AND OVER AND BE ABLE TO PROVIDE PROPER IDENTIFICATION.