

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16  
아삭한 왓지 샐러드  
Iceberg lettuce, bacon, tomato,  
sesame dressing

Steak Tartare\* | 19  
육회  
Local grass-fed top-round,  
pickled mustard seed, pear,  
crispy tendon puffs

Fisherman's Welcome | 8/pc.  
석화와 우니  
West Coast oyster, East Coast uni

Seasonal Crudo\* | 18  
제철 생선회  
Offering varies, ask your server

Crudités | 14  
제철 야채  
Duo of dipping sauces

Shrimp Cocktail | 4/pc.  
카테일 새우  
Soft poached and chilled prawn,  
gochujang cocktail sauce

Korean "Bacon" | 17  
바삭한 통 삼겹살구이  
House-smoked crispy heritage  
pork belly, pickled jalapeño

Butcher's Feast

A selection of our chef's  
favorite cuts. Trust us!

Ban-Chan  
반찬  
Seasonal accompaniments

Scallion Salad  
파무침  
Mixed greens, gochujang vinaigrette

Red Leaf Lettuce  
with Ssam-jang  
상추와 쌈장

모듬 고기한상

Feast of USDA Prime  
& American Wagyu Beef

• 48 per person •  
Four selected cuts  
with Korean accompaniments

Farmer's Basket | 18  
A basket full of seasonal vegetables

We kindly ask that everyone  
at the table participate.

Savory Egg Soufflé  
계란찜  
Organic egg, kelp yooksoo

Two Stews w/ Rice  
Spicy Kimchi Stew | 김치찌개  
Savory Dwen-jang Stew | 된장찌개

Soft Serve  
소프트 아이스크림

Meat, Meat & More Meat | 단품고기

• American Wagyu •

Japanese Wagyu x American Black Angus.  
"The best of both worlds."

Ribeye ..... 아메리칸 와규 등심 .... 85  
NY Strip ..... 아메리칸 와규 채끝 .... 78  
COTE Steak ... 아메리칸 와규 살치살 . 43  
"The Flatiron" .. 아메리칸 와규 부채살 . 38

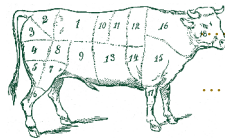


Market Fish ..... 제철 생선 ..... 34  
Varies seasonally, ask your server

• USDA Prime •

Only the top 5% of American  
cattle make the cut

Filet Mignon ..... 부드러운 안심 ... 45  
Hanger Steak ..... 토시살 ..... 36  
Skirt Steak ..... 안창살 ..... 36  
COTE Galbi (Marinated Shortrib)  
..... 꽃양념갈비 ..... 38  
Ribeye® ..... 숙성 등심 ..... 45  
NY Strip® ..... 숙성 채끝 ..... 42



• Reserve Cuts •

For a special gastronomic experience.  
Available upon request.

Ribeye®® ..... 숙성 등심  
New York Strip®® ..... 숙성 채끝  
T-Bone®® ..... 숙성 티-본  
Porterhouse®® ... 숙성 포터하우스

® = Aged 45 days in our dry aging room  
®® = Aged 110+ days in our dry aging room  
(Size and aging varies, ask your server.)

Savory Accompaniments | 식사

Fermented Soy Stew | 14  
짭조름한 된장찌개  
Deeply savory stew with anchovy broth,  
zucchini, tofu, and potato

Kimchi Stew | 14  
얼큰한 김치찌개  
Spicy and tart stew with kimchi,  
pork belly, and gochugaru

Kimchi Wagyu "Paella" | 28  
와규 각두기 볶음밥  
Kkakdooki kimchi, Wagyu beef fried rice,  
soft-poached egg

Dol-sot Bibimbop | 22  
돌솥 비빔밥  
Mountain vegetables, soft-poached egg,  
and gochujang in sizzling earthenware

Jan-chi Somyun | 15  
뜨끈한 잔치국수  
Korean angel hair with piping hot  
clear anchovy consommé

Bi-bim Somyun | 15  
상큼한 비빔국수  
Cold and refreshing Korean angel hair  
with apples and iceberg lettuce,  
gochujang vinaigrette

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or  
unpasteurized milk may increase your risk of foodborne illness.



## Our Promise of Quality



좋은 품질의 약속

At COTE, we carefully select and source beef that is USDA Prime grade or above, and is aged in our in-house dry-aging room for a minimum of seven days, allowing it to develop its optimal flavor and tenderness.

Our pork is carefully sourced from local heritage pork farms that raise animals with dignity and care. At COTE, each cut of meat is pre-sliced and cooked individually, increasing the **Maillard Reaction**: the grilled, caramelized surface area that makes the food more delicious!

If you are not satisfied with our meat for any reason, please let us know so we can find a way to satisfy you.

## Prime Cuts



Ribeye

숙성 등심



Filet Mignon (Tenderloin)

부드러운 안심



Sirloin

숙성 채끝

## Specialty Cuts



"The Flatiron"

부채살



Hanger Steak

토시살



COTE Steak

살치살



Skirt Steak

안창살



COTE Galbi (Marinated Shortrib)

꽃양념 갈비

\***The Maillard Reaction** (*\may-YAR\*) is a chemical reaction between amino acids and reducing sugars that gives browned food its distinctive flavor. Seared steaks, pan-fried dumplings, cookies and other kinds of biscuits, breads, toasted marshmallows, and many other foods undergo this reaction. It is named after French chemist Louis-Camille Maillard, who first described it in 1912 while attempting to reproduce biological protein synthesis.