

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16

아삭한 엷지 샐러드
Iceberg lettuce, bacon, tomato,
sesame dressing

Crudités | 14

제철 야채
Iced seasonal vegetables,
duo of dipping sauces

Steak Tartare* | 19

육회
Local grass-fed top-round,
pear, crispy tendon puffs

“Steak & Eggs” 케비어를 얹은 부드러운 안심타르타 68

Hand-cut filet mignon tartare
with Golden Ossetra caviar, milk toast

Plateau Royale .. 차게 식힌 신선한 제철 해산물 ... 105

Chilled ocean treasures
Maine lobster, Jeju Island fluke,
sea urchin, West & East Coast oysters

Fisherman’s Welcome 석화와 우니 8/pc.

West Coast oyster, East Coast uni

Caviar Service 클래식 케비어 차림 120/oz

Golden Ossetra caviar
Served with classic accompaniments
Full tin 125g (4.4 oz) 495

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

Tuna Tartare* | 24

참치 무침
Sustainable tuna,
pickled radish, crispy kelp chips

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

• 54 per person •

Four selected cuts
with Korean accompaniments

Farmer’s Basket | 24

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

Steak Omakase | 165 per person
The Grand Tour

• American Wagyu •

Japanese Wagyu x American Black Angus
“The best of both worlds”

Ribeye 아메리칸 와규 등심 88

NY Strip 아메리칸 와규 채끝 44/86

COTE Steak 아메리칸 와규 살치살 29/54

“The Flatiron” 아메리칸 와규 부채살 48

• USDA Prime •

Only the top 5% of American
cattle make the cut

Dry Aged NY Strip 숙성 채끝 46

Dry Aged Ribeye 숙성 등심 48

Filet Mignon 부드러운 안심 .. 28/52

Hanger Steak 토시살 38

Skirt Steak 안창살 40

COTE Galbi
(Marinated Shortrib) 꽃 양념갈비 42

Ⓢ = Aged 45 days in our dry aging room

• Reserve Cuts •

For a special gastronomic experience

Grand Cru Galbi 그랑-크루 갈비 ... 76
-Limited quantity-

A5 Japanese Wagyu 30/oz

110+ Day Aged

USDA Prime Cuts 14/oz

Market Fish 제철 생선 48
Simply prepared with seasonal vegetables

Savory Accompaniments | 식사

Fermented Soy Stew | 14

찌꺼름한 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 깍두기 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
“A5 It” Supp. 23

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.

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)

꽃양념갈비

***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.