### Shareable Appetizers

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>“Steak &amp; Eggs”</td>
<td>$58</td>
</tr>
<tr>
<td>Ice-chilled Oyster</td>
<td>$4/pc.</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$4/pc.</td>
</tr>
<tr>
<td>Korean “Bacon”</td>
<td>$17</td>
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</tbody>
</table>

*Hand-cut filet mignon tartare with 10g of Golden Ossetra caviar, milk toast
*Trio of condiments
*Soft poached and chilled prawn, gochujang cocktail sauce
*House-smoked crisps heritage pork belly, pickled jalapeño

### Butcher’s Feast®

**Feast of USDA Prime & American Wagyu Beef**

- 54 per person
- Four selected cuts with Korean accompaniments

**Steak Omakase**

- 135 per person
- The Grand Tour

**American Wagyu**

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

**Ribeye**

- 78

**NY Strip**

- 38/24

**COTE Steak**

- 28/56

### Meat, Meat & More Meat

- USDA Prime
  - Only the top 5% of American cattle make the cut
  - Dry Aged Ribeye
  - Filet Mignon
  - Hanger Steak
  - COTE Galbi (Marinated Shortrib)
  - Aged 45 days in our dry aging room

- Reserve Cuts
  - For a special gastronomic experience
  - Grand Cru Galbi
  - A-5 Japanese Wagyu Ribeye
  - Two Stews with Rice
  - Savory Egg Soufflé
  - Savory Dwen-jang stew
  - Bi-bim Somyun

### Savory Accompaniments

- Fermented Soy Stew
- Kkimchi Stew
- COTE Galbi
- Sanche Bibimbop

- Kimchi Wagyu “Paella”
- Fried egg rice
- Fried egg over rice, and gochujang sauce
- Cold and refreshing Korean angel hair with apples and iceberg lettuce, gochujang vinaigrette

- “Steak & Eggs”
- “The sublime” from Miyazaki prefecture

### Cote at Home

- Did you know?
- Cote delivers nationwide via Goldbelly! Each signature Butcher’s Feast® package includes four specially cuts from Cote’s own dry-aging room along with all the accompaniments!

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