

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16

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

Crudités | 14

차게 식힌 제철야채
Iced seasonal vegetables, duo of dipping sauces

Maine Lobster Fritters | 18

초당 옥수수와 새우가 들어간 랍스터 완자튀김
Sweet summer corn, gulf shrimp citrus aioli with gochugaru oil

"Steak & Eggs".....케비어를 얹은 부드러운 안심타르타 58

Hand-cut filet mignon tartare with 10g of Golden Ossetra caviar, milk toast



Ice-chilled Oyster.....차게 식힌 석화..... 4/pc.

Trio of condiments

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.

각테일 새우와 고추장각테일소스
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



We kindly ask that everyone at the table participate.

Savory Egg Soufflé

계란찜
Organic egg, kelp yooksoo

Two Stews with Rice

Spicy Kimchi stew | 김치찌개
Savory Dwen-jang stew | 된장찌개

Soft Serve

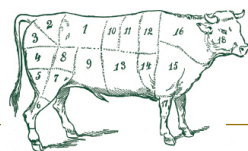
소프트 아이스크림



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 아메리칸 와규 등심 78

NY Strip 아메리칸 와규 채끝 38/76

COTE Steak 아메리칸 와규 살치살 28/56

Meat, Meat & More Meat | 단품고기

• USDA Prime •

Only the top 5% of American cattle make the cut

Dry Aged Ribeye..... 숙성 등심 44

Filet Mignon 부드러운 안심 . 24/48

Hanger Steak 토시살 37

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..... 68

Of exceptional quality & limited quantity

A-5 Japanese

Wagyu Ribeye 미야자키현 A5와규..... 26/oz

"The sublime" from Miyazaki prefecture

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 깍두기 볶음밥
Kkakdooki kimchi, Wagyu beef fried rice, fried egg

Sanche Bibimbop | 22

산채 비빔밥
Six varieties of mountain vegetables, fried egg over rice, and gochujang sauce

Bi-bim Somyun | 15

상큼한 비빔국수
Cold and refreshing Korean angel hair with apples and iceberg lettuce, gochujang vinaigrette

• Cote at Home •

Did you know?

Cote delivers nationwide via Goldbelly! Each signature Butcher's Feast® package includes four specialty 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.

