

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16

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

COTE House Salad | 16

심플한 꽃 하우스 샐러드
Crispy gem lettuce, baby arugula,
cotton candy grapes, Jersey tomato,
Korean mustard vinaigrette

Steak Tartare* | 19

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

Ice-chilled Oyster.....차게 식힌 석화.....4/pc.
Trio of condiments



Caviar Service.....클래식 케비어 차림 120/oz

Royal Hybrid caviar
Served with classic accompaniments
Full tin 125g (4.4 oz).....495



“Steak & Eggs” | 58

케비어를 얹은 부드러운 안심타르타
Hand-cut filet mignon tartare
with Royal Hybrid caviar, milk toast

Shrimp Cocktail | 4/pc.

칵테일 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

• 54 per person •

Four selected cuts
with Korean accompaniments

Pair with 2014 Castello di Volpaia Chianti Classico Riserva
85 (750mL) | 165 (1.5L)

We kindly ask that everyone
at the table participate.

Savory Egg Soufflé

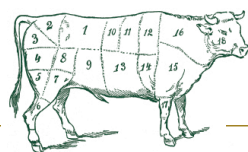
계란찜
Organic egg, kelp yooksoo

Two Stews w/ Rice

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

Soft Serve

소프트 아이스크림



Meat, Meat & More Meat | 단품고기

Steak Omakase | 145 per person

The Grand Tour

Wine Pairing | 70 per person

• 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

“The Flatiron” 아메리칸 와규 부채살 48

• USDA Prime •

Only the top 5% of American
cattle make the cut

Dry Aged NY Strip..... 숙성 채끝45

Dry Aged Ribeye..... 숙성 등심 46

Filet Mignon 부드러운 안심 ..26/49

Hanger Steak 토시살38

COTE Galbi
(Marinated Shortrib) 꽃 양념갈비..... 46

⊙ = Aged 45 days in our dry aging room

• Reserve Cuts •

For a special gastronomic experience

Grand Cru Galbi..... 그랑-크루 갈비..... 76
Of exceptional quality & limited quantity

A5 Japanese Wagyu

미야자키현 A5와규 26/oz
“The sublime” from Miyazaki prefecture



Cote Winter Cabana Experience

175 per person

Pair with 2009 Dom Pérignon, Brut | 180

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,
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

• 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.