

Shareable Appetizers | 함께하는 에피타이저

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

Crudités | 14
제철 야채
Iced seasonal vegetables,
duo of dipping sauces

“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.
락테일 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®



모듬 고기한상



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

Feast of USDA Prime
& American Wagyu Beef

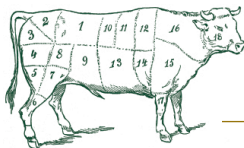
54 per person
Four selected cuts
with Korean accompaniments

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



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.





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.