

## Shareable Appetizers | 함께하는 에피타이저

### Wedge Salad | 16

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

### COTE House Salad | 16

씩플한 꽃 하우스 샐러드  
Crispy gem lettuce, baby arugula, finger  
musket grape, Jersey tomato,  
Korean mustard vinaigrette

### Steak Tartare\* | 19

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

### “Steak & Eggs” ..... 케비어를 얹은 부드러운 안심타르타 ..... 58

Hand-cut filet mignon tartare  
with Royal Hybrid 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

Royal Hybrid 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

### 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!



모듬 고기한상



We kindly ask that everyone  
at the table participate.

### 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

### Savory Egg Soufflé

계란찜

Organic egg, kelp yooksoo

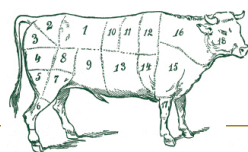
### Two Stews w/ Rice

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

### 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 채끝 ..... 45

Dry Aged Ribeye..... 숙성 등심 ..... 46

Filet Mignon ..... 부드러운 안심 26/49

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  
Of exceptional quality & limited quantity

### A5 Japanese Wagyu

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



Market Fish ..... 제철 생선 ..... 38  
Simply prepared with seasonal vegetables

## 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 짝두기 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

### New York Naeng-myun | 24

뉴욕냉면

Our regional take on a Korean classic with  
chilled beef broth, house-extruded Anson Mills  
buckwheat pasta, brisket, Asian pear

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

