

Jewels of the Sea | 바다의 보배



Shrimp Cocktail | 4/pc
카테일 새우
Soft poached and chilled prawn,
gochujang cocktail sauce

Fisherman's Welcome*

어부의 소중한 환대

Ice-chilled East/West Coast oysters..4/pc
With sea urchin.....8/pc
With Kaluga Royal Hybrid caviar.....12/pc



Caviar Service*

클래식 케비어 차림

Regiis Ova Kaluga Royal Hybrid
120/oz | 495/tin (4.4oz)



Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16

아삭한 웬지 샐러드

Iceberg lettuce, bacon, tomato,
sesame dressing

“Steak & Eggs”* | 58

케비어를 얹은 부드러운 안심타르타

Hand-cut filet mignon tartare
with Kaluga Hybrid caviar, milk toast

Korean “Bacon” | 17

바삭한 통 삼겹살구이

House-smoked crispy heritage
pork belly, pickled jalapeño

COTE House Salad | 16

쌈플한 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

Tuna Tartare* | 24

참치 무침

Sustainable tuna,
pickled moo, crispy gim 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

Amuse bouche of seasonal vegetables

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

Pair with our sommelier's selected Butcher's Bottle
85 (750mL) | 165 (1.5L)

Savory Egg Soufflé

계란찜

Organic egg, kelp yooksoo

Two Stews w/ Rice

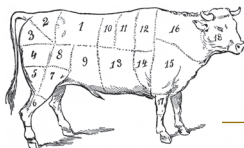
Spicy Kimchi Stew | 김치찌개

Savory Dwen-jang Stew | 된장찌개

Soft Serve

소프트 아이스크림

soy sauce caramel



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

Meat, Meat & More Meat | 단품고기

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) 꽃양념갈비..... 46

⓪ = Aged 45 days in our dry aging room

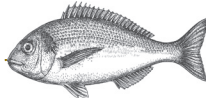
Reserve Cuts

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

찌꺼린 된장찌개

Deeply savory stew with anchovy broth,
zucchini, tofu, and potato

Kimchi Stew | 14

얼큰한 김 치찌개

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

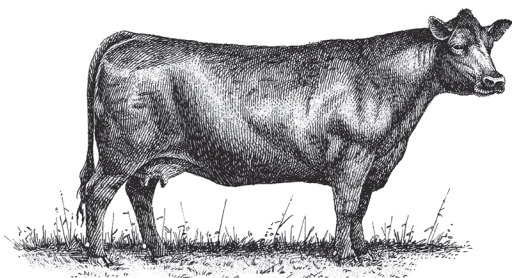
Bi-bim Somyun | 15

상큼한 비빔국수

Cold and refreshing Korean angel hair,
apples, gem lettuce, gochujang vinaigrette

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

American Black Angus

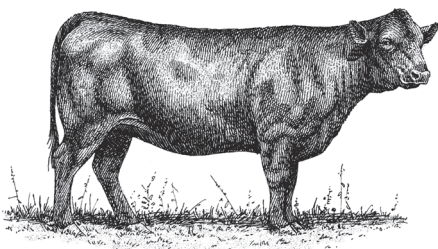


Weight: 3500lbs-4200lbs
Source: Specialty farms across the Midwest

“America’s Pride,” “The Steakhouse Classic”

Black Angus is the dominant beef breed in the US. It is known for producing large muscles with abundant marbling resulting in high quality meat. We dry age our Prime grade Black Angus beef in house to maximize its flavor by expelling water from the subprimals and, through enzymatic process, tenderizing the beef from within.

American Wagyu

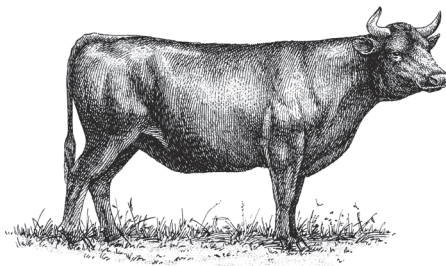


Weight: 1,500lbs
Source: Nebraska & Georgia

“The Best of Both Worlds”

American Wagyu is a hybrid of popular domestic American breeds such as Black Angus and Longhorn and the famed Wagyu of Japan. At best we feel that this can offer the best of both worlds -- the bold, muscular meat of American cattle tempered by the rich yet delicate marbling of Japanese beef. We source our all natural American Wagyu from a single producer.

Japanese Wagyu

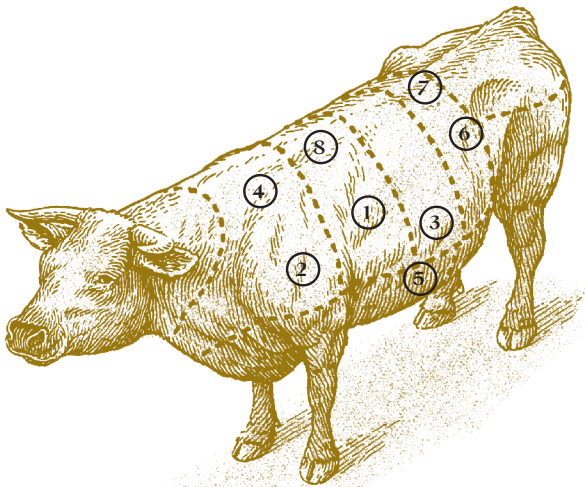


Weight: 1,100lbs-1,200lbs
Source: Kagoshima & Miyazaki prefecture

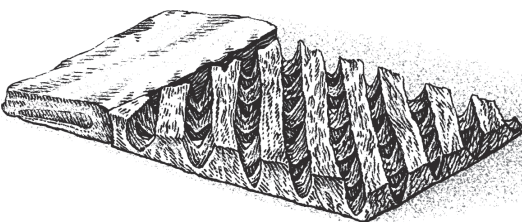
“The Sublime,” “The Butter Steak”

Wagyu translates into “Japanese cattle” and beef produced there is the rarest and most expensive on earth. Through diligent breeding and farming practices the Japanese have developed beef with the most abundant marbling of any breed. The resulting meat is astonishingly tender and toothsome, truly a luxury experience.

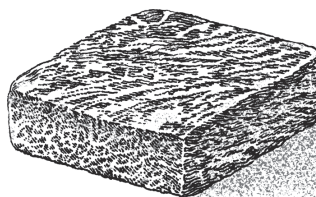
The Cuts



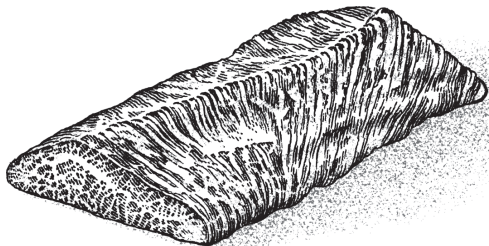
① COTE Galbi
꽃양념갈비



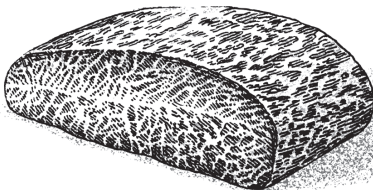
② COTE Steak
살치살



③ Skirt Steak
안창살



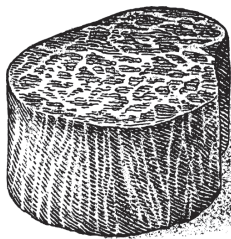
④ “The Flatiron”
부채살



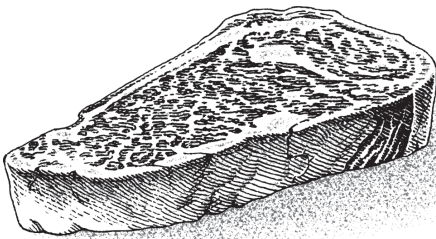
⑤ Hanger Steak
토시살



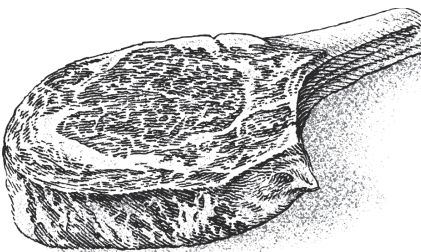
⑥ Tenderloin | Filet Mignon
부드러운 안심



⑦ NY Strip | Sirloin ^⓪
숙성 채끝



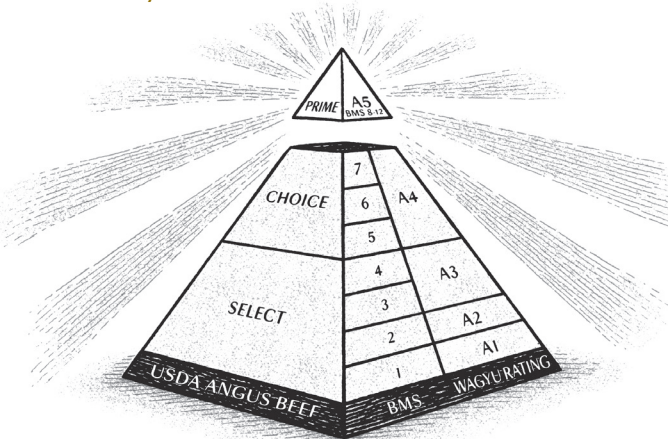
⑧ Ribsteak | Bone-in Ribeye ^⓪
숙성 등심



Only the Pinnacle of Beef

At Cote we are proud to only serve the best of the best – the very pinnacle of beef. Whether we are talking about domestic, hybrid, or imported, we only serve the highest grade of that beef available.

Domestically that means Prime grade, which accounts for only 5% of American beef production. Our Black Angus beef has been certified by the US Department of Agriculture to be of the highest standard. Prime beef must be from young cattle and exhibit abundant marbling. We further enhance it by dry aging select cuts in-house, just like an old school steakhouse.



Our imported Japanese Wagyu is even more stringently graded, using the complex Japanese system that takes in to account such criteria as muscle conformity, the color of the meat, and the quality & luster of fat. In fact the Japanese use a separate grading system just to measure intramuscular fat (the fat within the muscle) called the Beef Marbling Score (BMS). Things get pretty complicated, but we saved you the trouble – we only source A5, the highest grade, with marbling scores of 8 - 12 (the highest grade).

Whether domestic or Japanese, or something in-between like our American Wagyu, you can be assured that you are getting the finest beef on earth.

^⓪ = Aged 45 days in our dry aging room

Our Promise Of Quality.

If any of our cuts do not meet your expectations, our team is committed to making it right.

Branding & Menu Design by Pentagram
Illustrations by Yondr Studio