

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16

아삭한 엷지 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

"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.

카테일 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

Pair with 2012 Château Pradeaux Bandol Rouge

85 (750mL) | 165 (1.5L)

Savory Egg Soufflé

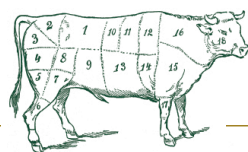
계란찜
Organic egg, kelp yooksoo

Two Stews w/ Rice

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

Soft Serve

소프트 아이스크림



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 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 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

New York Naeng-myun | 24

뉴욕냉면
Our regional take on a Korean classic with
chilled beef consommé, house-extruded Anson Mills
buckwheat noodle, thinly-sliced brisket, Asian pear,
pickled radish

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

