

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16

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

COTE House Salad | 16

쌈플한 꽃 하우스 샐러드  
Crispy gem lettuce, baby arugula, moon drop  
& 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.

칼데일 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

Christmas 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

크리스마스 고기한상

The Feast of Seven Steaks

• 95 per person •

Seven selected cuts of USDA Prime and  
American Wagyu Beef and Lamb  
with Korean accompaniments

Pair with 2012 Château Pradeaux Bandol Rouge

85 (750mL) | 165 (1.5L)

We kindly ask that everyone  
at the table participate.

Savory Egg Soufflé

계란찜  
Organic egg, kelp yooksoo

Janchi Somyun

뜨끈한 잔치국수  
Korean angel hair with piping hot  
clear anchovy consommé

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

짜포름한 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 각두기 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.



## 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.