Jewels of the Sea | 바다의 보혜

Fisherman’s Welcome*  
어부의 소중한 환대
Ice-chilled East/West Coast oysters...4/pce
With sea urchin
...
With Kaluga Royal Hybrid caviar...12/pce

Caviar Service*  
جل래의 세베이 카비
Regina Osa
Kaluga Royal Hybrid...120/oz | 495/tin
Petrossian Tsar
Imperial Daurenki..195/oz | 740/tin

Shareable Appetizers | 함께하는 에피타이저...

Wedge Salad | 20  
어니언 펭귄 샐러드
Iceberg lettuce, bacon, tomato, sesame dressing
COTE House Salad | 19  
행운을 띵 하우스 샐러드
Crispy gem lettuce, baby arugula, cotton candy grapes, Jersey tomato, Korean mustard vinaigrette

“Steak & Eggs” | 58  
까비식을 얻는 부두로의 연정식타
Hand-cut filet mignon tartare  
with Kaluga Hybrid caviar, milk toast

Steak Tartare* | 24  
톱육
Local grass-fed top-round, pear, crispy tendon puffs

Korean “Bacon” | 20  
바삭한 통 살매김부리
House-smoked crispy heritage pork belly, pickled jalapeño

Tuna Tartare* | 25  
toList
Sustainable tuna, pickled moo, crispy gim chips

A selection of our chef’s favorite cuts. Trust us!

Ban-Chan  
반찬
Seasonal accompaniments
Scallion Salad  
과자
Mixed greens, gochujang vinaigrette
Red Leaf Lettuce  
with Ssam-jang  
상추와.쌈장
COTE House Salad
COTE House Salad

Savory Egg Soufflé  
제자리
Organic egg, kelp yooksoo

Meat, Meat & More Meat | 닭중고기

Steak Omakase™ | 185 per person  
The Grand Tour

Wine Pairing | 90 per person

• American Wagyu  

Japanese Wagyu x American Black Angus  
“The best of both worlds”
Ribeye  
아메리칸 와규 털통살 ...88
NY Strip  
아메리칸 와규 새통살 ...44/86
COTE Steak  
아메리칸 와규 삼겹살 ...29/56
“The Flatiron”  
아메리칸 와규 부패육 ...49

USDA Prime  

Only the top 5% of American cattle make the cut
Dry Aged NY Strip  
...숙성 해살...50
Dry Aged Ribeye  
...숙성 도살...54
Filet Mignon  
...부두로 연정...30/58
Hanger Steak  
...도시살...44
Skirt Steak  
...안심살...45
COTE Galbi  
(Marinated Shortrib)  
...삼겹살구이...49  
◦ Aged 45 days in our dry aging room

Reserve Cuts  

For a special gastronomic experience
Grand Cru Galbi  
고등급 고등급 급여...77
A5 Japanese Wagyu  
미야자키현.A5와규  

Market Fish  

제철.생선

Petrossian Tsar  
Kaluga Royal Hybrid
Regiis Ova
Imperial Daurenki

Savory Accompaniments  

Korean “Bacon”  

Reserve Cuts  

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Market Fish  

제철.생선

Petrossian Tsar  
Kaluga Royal Hybrid
Regiis Ova
Imperial Daurenki

Soft Serve  

소프트 아이스크림

Fermented Soy Stew  

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

염연한 김치찌개
Spicy and tart stew with kimchi, pork belly, and gochugaru

Kimchi Wagyu “Paella”  

29  
Kkakdooki kimchi, Wagyu beef fried rice, soft-poached egg

Dol-sot Bibimbop  

26  
Mountain vegetables, soft-poached egg, and gochujang in sizzling earthenware

Jan-chi Somyun  

16  
Korean angel hair with piping hot clear anchovy consommé

Bi-bim Somyun  

16  
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.
The Cuts

American Black Angus
- Weight: 3,500lbs-4,200lbs
- 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: 3,000lbs-3,200lbs
- 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 dilligent 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.

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

Only the Pinnacle of Beef

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.