

HAPPY VALENTINE'S DAY

FEBRUARY 14, 2022

Extra Love



Fisherman's Welcome

석화와 우니
Shigoku oyster, Maine uni
11 / pc.



Caviar Service

클래식 케비어 차림

Regiis Ova 120/oz
Kaluga Royal Hybrid 495/tin (4,4oz)
Petrossian 195/oz
Tsar Imperial Daurenki 740/tin (4,4oz)



Lobster Medallions

랍스터 테일
Live Maine lobster
43

T.L.C.

Tenderloin Loving Care Valentine's Celebration Menu

165 PER PERSON

"Steak & Eggs"

케비어를 얹은 부드러운 안심타르타
Hand-cut filet mignon tartare
with Kaluga royal hybrid caviar, milk toast



Tenderloin Loving Care

모듬 고기한상

USDA Prime Filet Mignon *The OG "cute steak"*
Maine Scallop *The filet of the sea*
45+ Days Dry-Aged Ribeye *A rich break from filet*
Japanese A5 Filet Mignon *The rarest filet of all*
Marinated Galbi *A sweet diamond finish*



Janchi Somyun

뜨끈한 잔치국수
Korean angel hair with piping hot clear
anchovy consommé



Soft Serve Ice Cream

소프트 아이스크림
Soy sauce caramel and sprinkles



Stick with Me Sweet Bonbons

For your sweet ride home

Extra Love



Miyazaki A5 Wagyu

와규 등심
The "butter" steak.
The highest grade of Japanese wagyu.
33 / oz. Miyazaki Ribeye
39 / oz. Miyazaki Filet Mignon



Trumpet Royale Mushrooms

새송이 버섯
Filet of the forest
11



Black Truffles

흑 송로버섯
A decadent delight, to close out your night.
Shaved tableside!
50 / 6 grams



해피 발렌타인 데이, 이쁜이

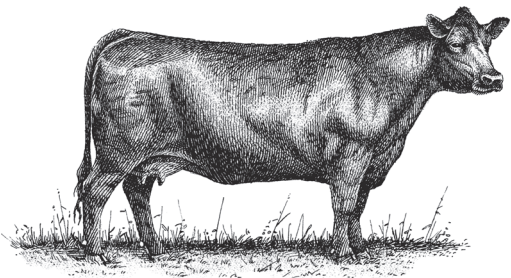
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

EST. 2017



FLATIRON, NYC

American Black Angus

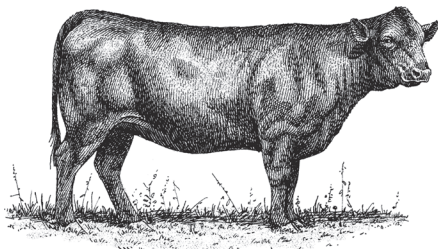


Weight: 3500lbs-4200lbs
Source: Specialty farms across the Midwest

“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

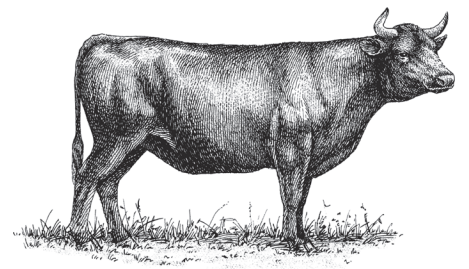


Weight: 1,500lbs
Source: Nebraska & Georgia

“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

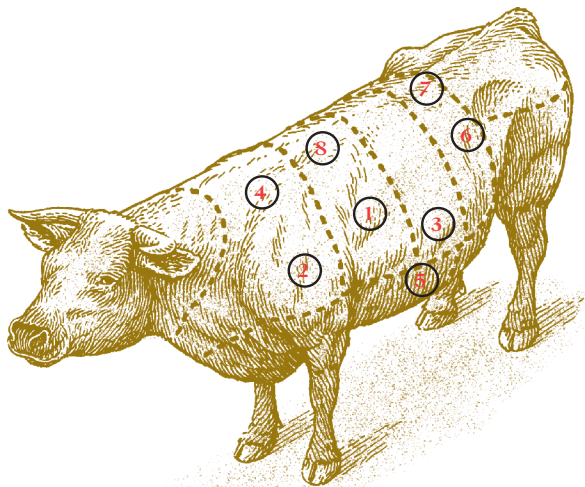


Weight: 1,100lbs-1,200lbs
Source: Kagoshima & Miyazaki prefecture

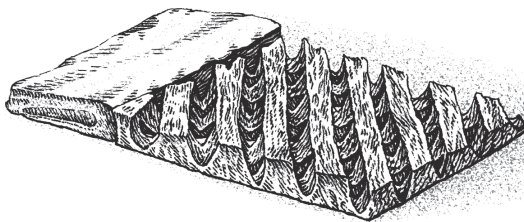
“The Sublime,” “The Butter Steak”

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.

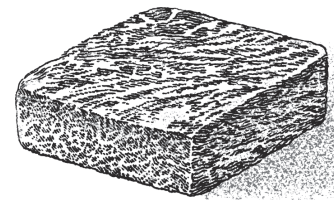
The Cuts



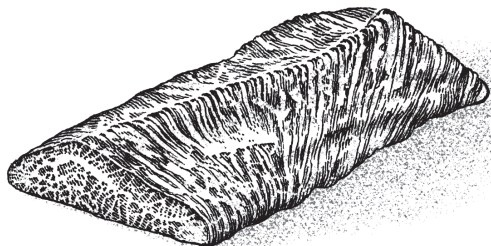
1 COTE Galbi
꽃양념갈비



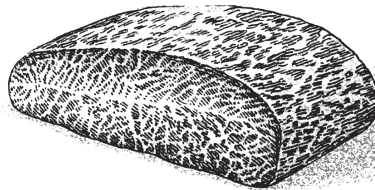
2 COTE Steak
살치살



3 Skirt Steak
안창살



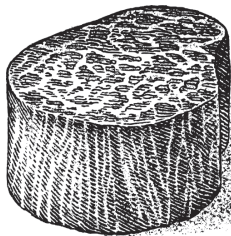
4 “The Flatiron”
부채살



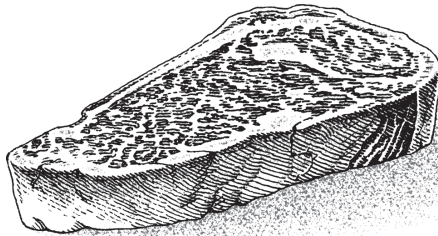
5 Hanger Steak
토시살



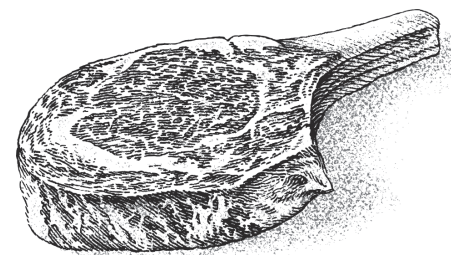
6 Tenderloin | Filet Mignon
부드러운 안심



7 NY Strip | Sirloin
숙성 채끝



8 Ribsteak | Bone-in Ribeye
숙성 등심

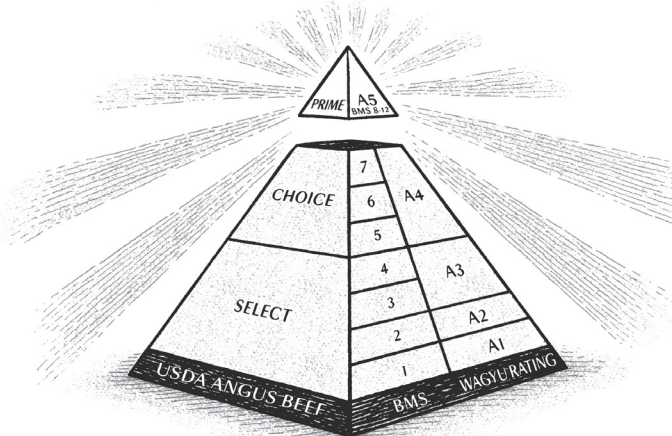


Only the Pinnacle of Beef

⊙ = Aged 45 days in our dry aging room

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.

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

