

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16

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

COTE House Salad | 16

쌈플한 꽃 하우스 샐러드
Crispy gem lettuce, baby arugula, finger
musket grape, 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 Golden Ossetra 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

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

Japchae 잡채

Festive Korean glass noodles with autumn
mountain vegetables

Thanksgiving Feast

추수감사절 고기한상

Feast of USDA Prime
& American Wagyu Beef

• 85 per person •

Four selected cuts
with Korean accompaniments

Pair with 2012 Château Pradeaux Bandol Rouge

85 (750mL) | 175 (1.5L)

We kindly ask that everyone
at the table participate.

Savory Egg Soufflé 계란찜

Organic egg, kelp yooksoo

Galbi Jjim 갈비찜

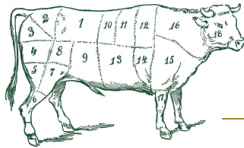
Sweet soy sauce braised short rib,
chestnuts, ginkgo nuts

Spicy Kimchi Stew 김치찌개

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

Soft Serve

소프트 아이스크림



Steak Omakase | 145 per person

The Grand Tour

Beverage Pairing | 70 per person

• American Wagyu •

Japanese Wagyu x American Black Angus
“The best of both worlds”

Ribeye 아메리칸 와규 등심78

NY Strip 아메리칸 와규 채끝38/76

COTE Steak 아메리칸 와규 살치살25/56

“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) 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

-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

짬뽕찜된 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 짝두기 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.