

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 16

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

Crudités | 14

차게 식힌 제철야채  
Iced seasonal vegetables,  
duo of dipping sauces

Maine Lobster Fritters | 18

초당 옥수수와 새우가 들어간 랍스터 완자튀김  
Sweet summer corn, gulf shrimp  
citrus aioli with gochugaru oil

“Steak & Eggs” .....케비어를 얹은 부드러운 안심타르타 ..... 58

Hand-cut filet mignon tartare  
with 10g of 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  
Golden Ossetra caviar  
Served with classic accompaniments  
Full tin 125g (4.4 oz).....495



Shrimp Cocktail | 4/pc.

카테일 새우와 고추장카테일소스  
Soft poached and chilled prawn,  
gochujang cocktail sauce

Korean “Bacon” | 17

바삭한 통 삼겹살구이  
House-smoked crispy heritage  
pork belly, pickled jalapeño

Butcher’s Feast®



모듬 고기한상



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

Feast of USDA Prime  
& American Wagyu Beef

54 per person

Four selected cuts  
with Korean accompaniments

We kindly ask that everyone  
at the table participate.

Savory Egg Soufflé

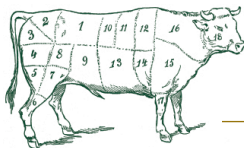
계란찜  
Organic egg, kelp yooksoo

Two Stews with Rice

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

Soft Serve

소프트 아이스크림



Steak Omakase | 135 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

Meat, Meat & More Meat | 단품고기

• USDA Prime •

Only the top 5% of American  
cattle make the cut

Dry Aged Ribeye® ..... 숙성 등심 ..... 44

Filet Mignon ..... 부드러운 안심 . 24/48

Hanger Steak ..... 토시살 .....37

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..... 68  
Of exceptional quality & limited quantity

A-5 Japanese  
Wagyu Ribeye ..... 미야자키현 A5와규 .... 26/oz  
“The sublime” from Miyazaki prefecture

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,  
fried egg

Sanche Bibimbop | 22

산채 비빔밥  
Six varieties of mountain vegetables,  
fried egg over rice, and gochujang sauce

Bi-bim Somyun | 15

상큼한 비빔국수  
Cold and refreshing Korean angel hair  
with apples and iceberg lettuce,  
gochujang vinaigrette

• Cote at Home •

Did you know?

Cote delivers nationwide via Goldbelly! Each signature  
Butcher’s Feast® package includes four specialty cuts from  
Cote’s own dry-aging room along with all the accompaniments!

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