



## Fisherman's Welcome\*

어부의 소중한 환대

Ice-chilled East/West Coast oysters.....	5/pc
with sea urchin.....	.9/pc
with Kaluga Royal Hybrid caviar .....	17/pc
Shrimp Cocktail .....	.5/pc
Lobster "Escargot" .....	.8/pc
Oyster "Dynamite" .....	8/pc

## Jewels of the Sea | 바다의 보배

## Grand Plateau\* | 325

차게 식힌 신선한 제철 해산물

1 oz Petrossian Tsar Imperial  
Daurenki Caviar, Chef's selection  
of premier sashimi, East and West  
coast oysters, chilled Oishii  
prawns and lobster "escargot"



## Caviar Service\*

클래식 캐비아 차림

Regis Ova	145/oz
Kaluga Royal Hybrid .....	580/tin (4.4oz)
Petrossian Tsar	195/oz
Imperial Daurenki .....	760/tin (4.4oz)
Petrossian Tsar Imperial	208/oz
Beluga Hybrid .....	870/tin (4.4oz)

## Wedge Salad | 24

아삭한 맷지 샐러드

Iceberg lettuce, bacon,  
tomato, sesame dressing

## COTE Caesar Salad\* | 24

씹풀한 꽃 시저 샐러드

Romaine hearts with doenjang  
Caesar dressing, Parmigiano Reggiano  
DOP (18 mo. aged), Parmesan crisps

## Korean "Bacon" | 24

바삭한 통 삼겹살구이

House-smoked crispy heritage  
pork belly, pickled jalapeñoA selection of our chef's  
favorite cuts. Trust us!

## Black Truffle Gogi Cha

송로버섯 사골 고기차

USDA Prime beef bone consommé

## Ban-Chan

반찬

Pickled seasonal vegetables

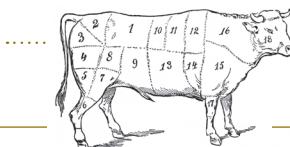
## Scallion Salad

파무침

Mixed greens, gochugaru vinaigrette

## Red Leaf Lettuce with Ssam-jang

상추와 쌈장



Steak Omakase™ | 225 per person  
The Grand Tour  
Wine Pairing | 110 per person

## • American &amp; Australian Wagyu •

"The best of both worlds"

American Ribeye.....	아메리칸 와규 등심	98
American Strip .....	아메리칸 와규 채끝	52/98
American COTE Steak 아메리칸 와규 살치살.....	36/78	
American "Flatiron"		
아메리칸 와규 부채살.....	58	
Stone Axe Australian Wagyu Ribeye 오스트렐리안 와규 등심 .....	108	

## Meat, Meat &amp; More Meat | 단품고기

## • USDA Prime •

Only the top 5% of American cattle make the cut

## Dry Aged Ribeye | 78

## Filet Mignon | 40/78

## Hanger Steak | 48

## Skirt Steak | 54

Cote Galbi  
(Marinated Shortrib) | 62Grand Cru Galbi  
(Of exceptional quality & limited quantity) | 78

◎ = Aged 45 days in our dry aging room

## • A5 Selection •

## Miyazaki Prefecture..미야자키현 A5 와규

Ribeye .....

38/oz

Tenderloin .....

45/oz

## Sendai (Miyagi Prefecture)....센다이 A5 와규

Ribeye .....

54/oz

## Kobe (Hyogo Prefecture) .....

고베 A5 와규

82/oz

Horizontal tasting of all three  
A5 Ribeye .....

85/person



## "Kimchi Jiggae" Black Cod | 48

김치찌개 은대구 구이 .....

48

## Scallop\* | 18/pc

U10 Diver scallop



## Savory Accompaniments | 식사

## Savory Doenjang Stew | 20 Kimchi Wagyu "Paella" | 34

짭쪼름한 된장찌개

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

## 와규 각두기 볶음밥

Kkakdugi kimchi, Wagyu beef  
fried rice, soft-poached egg

## Jan-chi Somyun | 20

뜨끈한 잔치국수

Korean angel hair with piping  
hot clear anchovy consommé  
"A-5 Lt".....Supp. 34

## Spicy Kimchi Stew | 20

얼큰한 김치찌개

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

## Dol-sot Bibimbap | 28

돌솥 비빔밥

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

## Bi-bim Somyun | 20

상큼한 비빔국수

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

## Oyster Sot-bap | 65

굴 솔밥

Tongyeong oyster, burdock, Golden  
Queen rice, chive and perilla oil

## Truffle Kongooksu | 38

송로버섯 콩국수

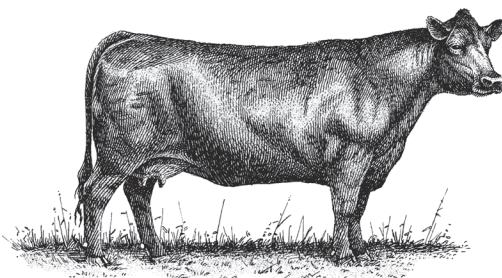
Chilled seasonal white soybean soup,  
buckwheat noodle, black truffle

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

● = Only available in COTE Vegas



## American Black Angus

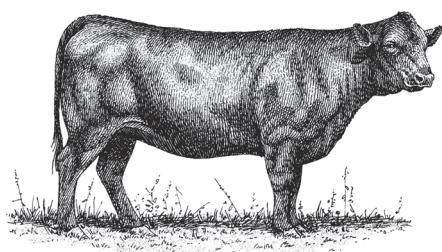


Weight: 1,800lbs-2,200lbs  
Source: Specialty farms across the Midwest

"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

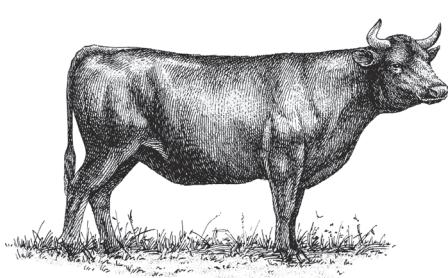


Weight: 1,500lbs  
Source: Nebraska & Georgia

"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

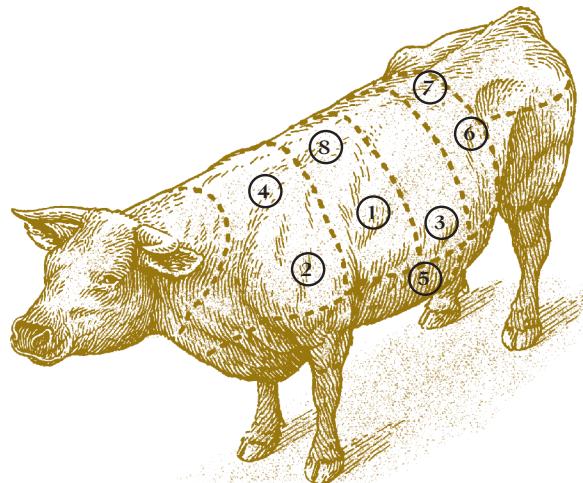


Weight: 1,100lbs-1,200lbs  
Source: Kagoshima & Miyazaki prefecture

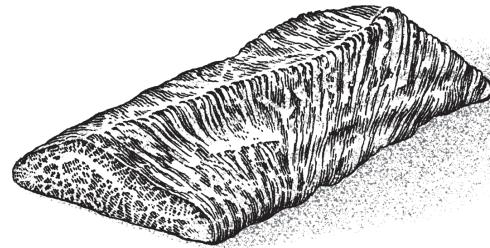
"The Sublime," "The Butter Steak"

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.

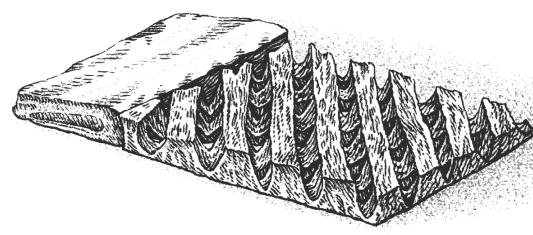
## The Cuts



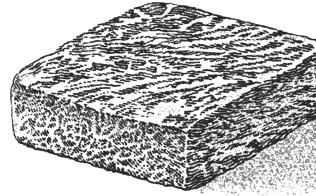
③ Skirt Steak  
안창살



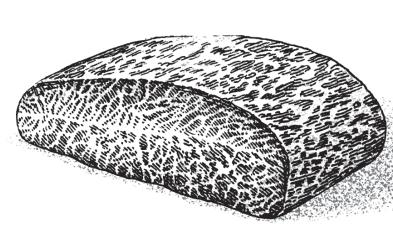
① COTE Galbi  
꽃양념갈비



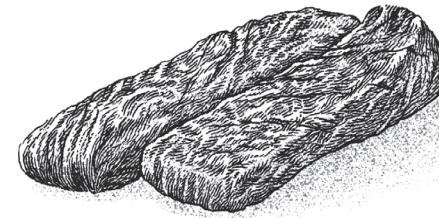
② COTE Steak  
살치살



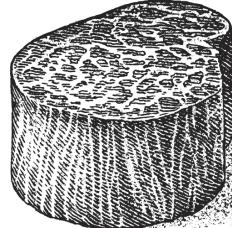
④ "The Flatiron"  
부채살



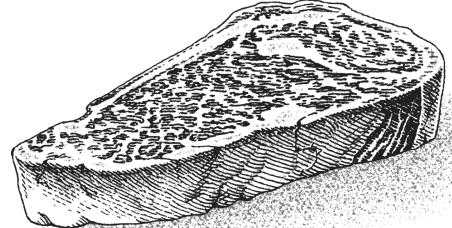
⑤ Hanger Steak  
토시살



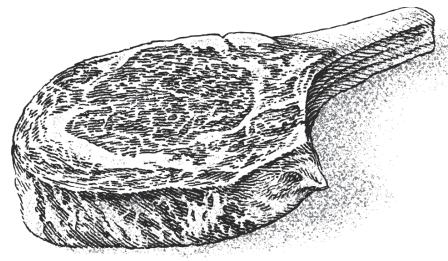
⑥ Tenderloin | Filet Mignon  
부드러운 안심



⑦ NY Strip | Sirloin  
숙성 채끝

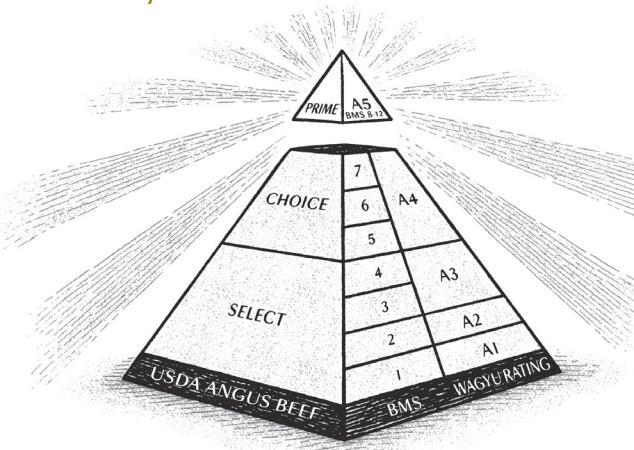


⑧ Ribsteak | Bone-in Ribeye  
숙성 등심



◎ = Aged 45 days in our dry aging room

## Only the Pinnacle of Beef



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 into 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.