



Goodbye 2025, Hello 2026!

WEDNESDAY, DECEMBER 31, 2025



COTE Gimnap

꽃 김밥

Make it your own Gimnap!

Imperial Daurenki caviar, sea urchin,
Bluefin tuna, and Golden Queen rice
served with gim and gamtae

225



Fisherman's Welcome*

석화와 우니

A perfect bite
to start your night.

Oyster topped with uni

9



Fresh caught dayboat Scallop*

가리비

Try the tenderloin
of the sea.

15



Live Maine Lobster*

랍스터 테일

Who doesn't love
a little tail?

43

NEW YEAR'S EVE MENU

275 PER PERSON

Périgord Black Truffle Tartelette

송로버섯을 담은 타르트

Light-as-air tartelette with
Perigord black truffles

“Steak & Eggs”™**

캐비어를 얹은 부드러운 안심타르타

Hand-cut filet mignon tartare with
Kaluga Hybrid caviar, milk toast

Butcher's Celebration

모듬 고기한상

Filet Mignon,
45+ Days Dry Aged Ribeye,
Lamb Chop,
American Wagyu COTE Steak,
Japanese A5 Ribeye from Miyazaki Prefecture,
COTE Marinated Galbi

Longevity Noodles

뜨끈한 잔치국수와 만두

Jan-chi somyun with pocket of good luck

Vanilla Soft Serve

소프트 아이스크림

with soy sauce caramel

Selection of Seasonal Fruit

제철 과일

Accompaniments

Ban-Chan

반찬

Pickled seasonal
vegetables

Savory Egg Soufflé

계란찜

Organic egg
kelp yooksoo

Champagne Tower

2015 Laurent-Perrier,
Millésimé, Brut, Champagne
\$35 / 5oz



Caviar Service*

클래식 캐비어 차림

Bling, bling, baby!
With Korean milk toast

Regiis Ova Kaluga Royal Hybrid
145/oz. | 580/tin (4.4 oz)

Petrossian Tsar Imperial Daurenki
195/oz. | 760/tin (4.4oz)

Petrossian Royal Beluga Hybrid
208/oz. | 870/tin (4.4oz)



A5 Selections

The ultimate steak indulgence experience.

Miyazaki Prefecture

미야자키현 A5 와규

The classic.
Perfect balance of texture and flavor.
Tenderloin 45/oz

Sendai (Miyagi Prefecture)

센다이 A5 와규

Pinnacle of richness and heavy marbling.
Ribeye 54/oz

Kobe (Hyogo Prefecture)

고베 A5 와규

Precisely integrated thin/delicate marbling.
Flavortown A5.
Ribeye 82/oz

A5 Strip Galbi

얇게 썬 A5 와규 채끝 갈비

Thinly sliced A5 Miyazaki Striploin
quickly marinated in COTE Galbi sauce.
40

A5 Wagyu “Blackjack” Sandwich

A5 와규 “블랙잭” 샌드위치

A5 Wagyu from Kagoshima Prefecture,
Périgord black truffle from Burgundy
Milk toast, truffle aioli.
150



Truffle selections

A decadent delight, to close out your night.
Shaved tableside!

White Alba truffles
백 송로버섯
40/2 grams
Alba, Italy

Black Périgord truffles
송로버섯
16/2 grams
Burgundy, France

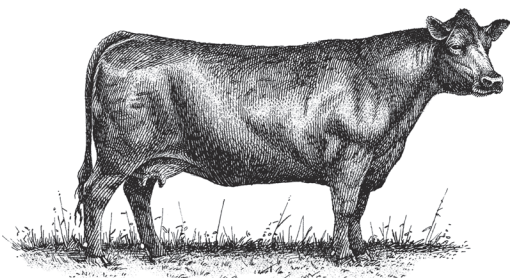
새해 복 많이 받으세요

Happy New Year!



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

American Black Angus

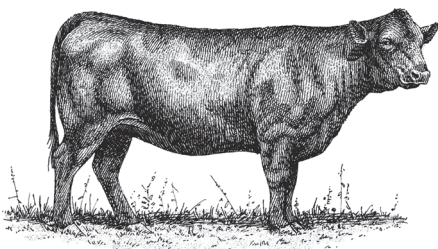


Weight: 3500lbs-4200lbs
Source: Specialty farms across the Midwest

“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

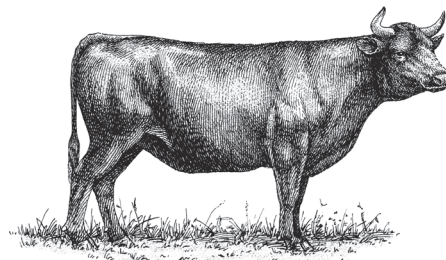


Weight: 1,500lbs
Source: Nebraska & Georgia

“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

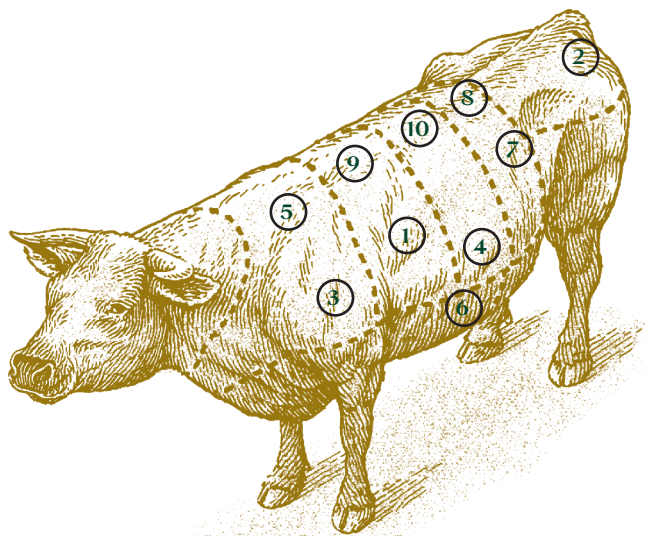


Weight: 1,100lbs-1,200lbs
Source: Kagoshima & Miyazaki prefecture

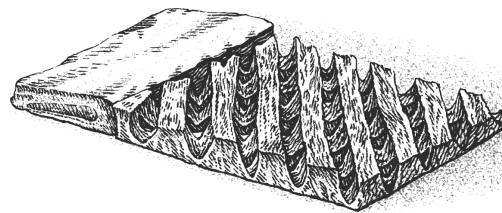
“The Sublime,” “The Butter Steak”

Wagyu translates into “Japanese cattle” and beef produced there is the rarest and most expensive on earth. Through 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.

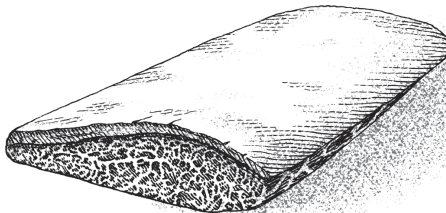
The Cuts



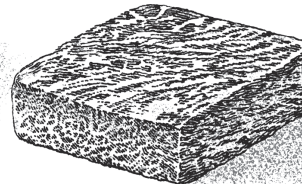
① COTE Galbi



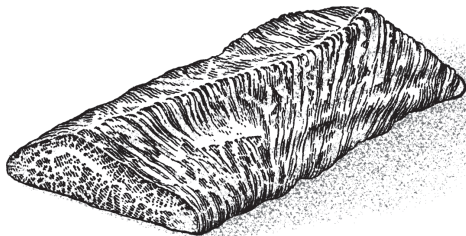
② Picanha



③ COTE Steak

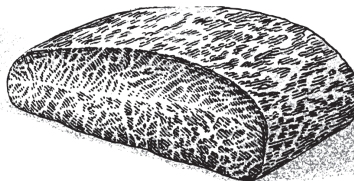


④ Skirt Steak



⑤ “The Flatiron”

부채살

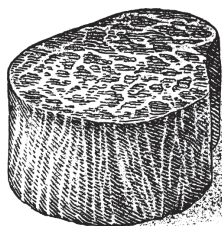


⑥ Hanger Steak

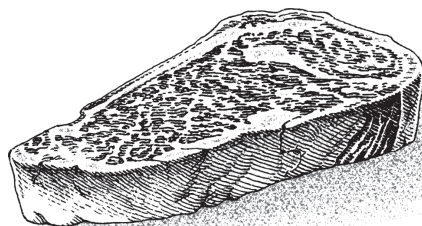
토시살



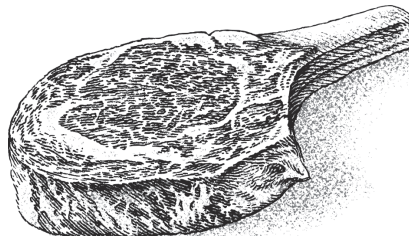
⑦ Tenderloin | Filet Mignon



⑧ NY Strip | Sirloin



⑨ Ribsteak | Bone-in Ribeye



⑩ Porterhouse

포터하우스

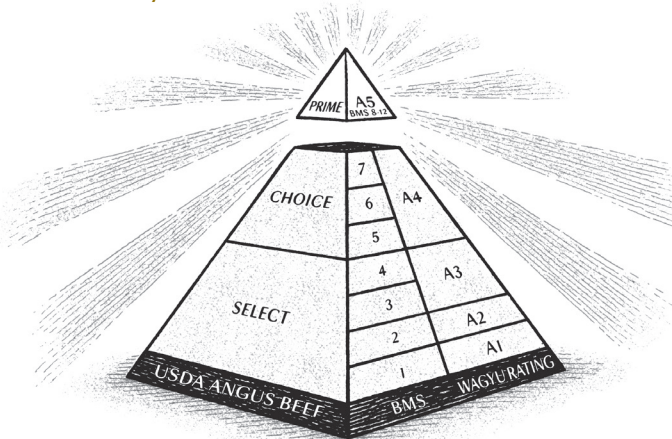


Only the Pinnacle of Beef

⦿ = 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.