



## Grand Plateau\* | 175

차게 식힌 신선한 제철 해산물

A dozen east and west coast oysters, Maine lobster, Gulf shrimp, Bluefin tuna

## COTE "Ceviche"\*\* | 36

새콤매콤한 물회

Fluke, tuna, cuttlefish  
sweet shrimp, chilled  
and refreshing radish broth

## Korean "Bacon" | 26

바삭한 통 삼겹살구이

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

## Gogi Cha

따뜻한 사골 고기차

USDA Prime beef bone consommé

## Ban-Chan

반찬

Pickled seasonal vegetables

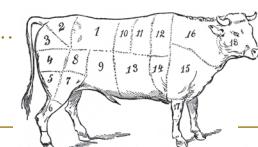
## Scallion Salad

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 Wagyu •

Japanese Wagyu x American Black Angus  
"The best of both worlds"

Ribeye ..... 아메리칸 와규 등심 ..... 98

NY Strip ..... 아메리칸 와규 채끝 ..... 52/98

COTE Steak ..아메리칸 와규 살치살 ..... 36/68

"The Flatiron" ..아메리칸 와규 부채살 ..... 52

## Fermented Soy Stew | 20

짭조름한 된장찌개

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

## Kimchi Stew | 20

얼큰한 김치찌개

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

## Jewels of the Sea | 바다의 보배



## Fisherman's Welcome\*

어부의 소중한 환대

Ice-chilled East/West Coast Oysters..5/pc

With sea urchin.....9/pc

With Kaluga Royal Hybrid caviar.....19/pc



## Caviar Service\*

클래식 캐비아 차림

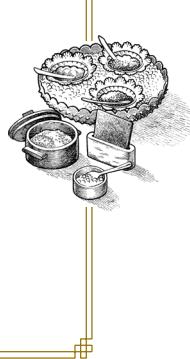
Regiis Ova 145/oz  
Kaluga Royal Hybrid ..... 580/tin (4.4oz)Petrossian Tsar 195/oz  
Imperial Daurenki ..... 760/tin (4.4oz)Petrossian Royal 208/oz  
Beluga Hybrid ..... 870/tin (4.4oz)

## Shareable Appetizers | 함께하는 애피타이저

## COTE Gimbap\* | 225

꽃 김밥

Make your own Gimbap!

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

## "STEAK &amp; EGGS"™\* | 64

캐비아를 얹은 부드러운 안심 타르타

Hand-cut filet mignon tartare with  
Imperial Daurenki caviar, milk toast

## Wedge Salad | 24

아삭한 웃지 샐러드

Iceberg lettuce, bacon, tomato,  
sesame dressing

## Steak Tartare\* | 29

육회

Local grass-fed top-round,  
pear, crispy tendon puffs

## Tuna Tartare\* | 29

참치 무침

Pickled moo, gim chips

## Feast of the Fire Stallion

병오년의 고기한상

Feast of USDA Prime  
and American & Japanese  
Wagyu Beef

• 128 per person •

Five selected cuts including Japanese A5 Sendai Ribeye  
From Miyagi prefecture with Korean AccompanimentsWe kindly ask that everyone  
at the table participate.

## Savory Egg Soufflé

계란찜

Organic egg, kelp yooksoo

## Saechungmu Rice

새청무쌀

## Spicy Kimchi Stew

열큰한 김치찌개

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

## Vanilla Soft Serve

소프트 아이스크림

with soy sauce caramel

## Meat, Meat &amp; More Meat | 단품고기

## • USDA Prime •

Only the top 5% of American  
cattle make the cut

Dry Aged Ribeye ..... 속성 등심 ..... 68

Filet Mignon ..... 부드러운 안심 ... 40/76

Hanger Steak ..... 토시살 ..... 44

Skirt Steak ..... 안창살 ..... 48

COTE Galbi  
(Marinated Shortrib) ..... 꽂양념갈비 ..... 62Grand Cru Galbi  
(Of exceptional quality & limited quantity) ..... 그랑-크루 갈비 ..... 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

Ribeye ..... 82/oz

Horizontal tasting of all three  
A5 Ribeye ..... 85/person

Market Fish ..... 제철 생선 ..... 48

Simply prepared with seasonal vegetables

Scallop\* ..... 관자 ..... 18/pc

U10 Diver scallop



## Savory Accompaniments | 식사

## Kimchi Wagyu "Paella" | 34

와규 깍두기 볶음밥

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

## Dol-sot Bibimbap | 28

돌솥 비빔밥

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

## Jan-chi Somyun | 20

뜨끈한 잔치국수

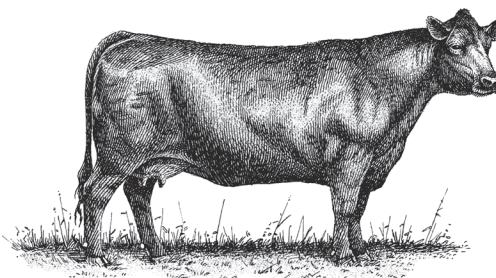
Korean angel hair with piping hot  
clear anchovy consommé  
"A-5 It" ..... Supp. 34

## Bi-bim Somyun | 20

상큼한 비빔국수

Cold and refreshing Korean angel hair  
with apples and iceberg lettuce,  
gochujang vinaigrette\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.  
An 20% gratuity has been added for your convenience to all food and beverage purchases.

## American Black Angus

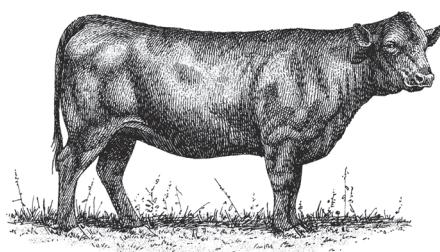


Weight: 1,800lbs-2,200lbs  
Source: Specialty farms across the Midwest

"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

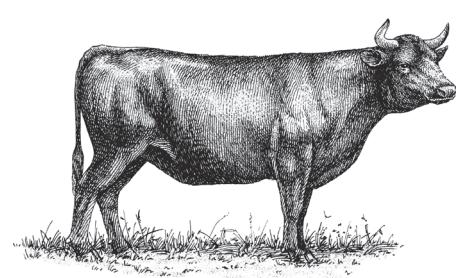


Weight: 1,500lbs  
Source: Nebraska & Georgia

"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

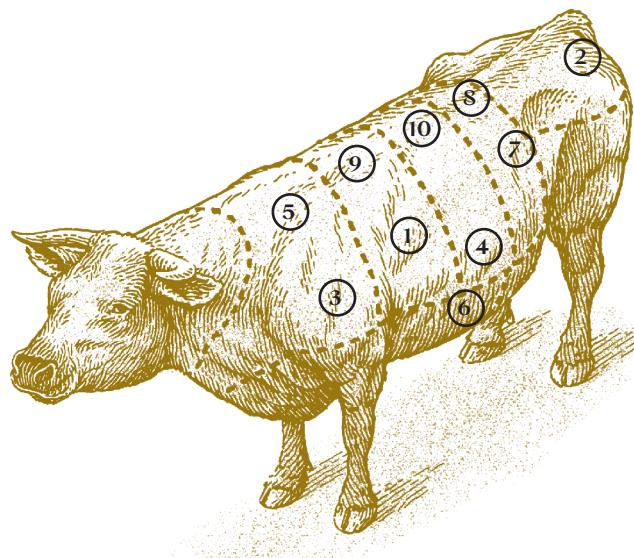


Weight: 1,100lbs-1,200lbs  
Source: Kagoshima & Miyazaki prefecture

"The Sublime," "The Butter Steak"

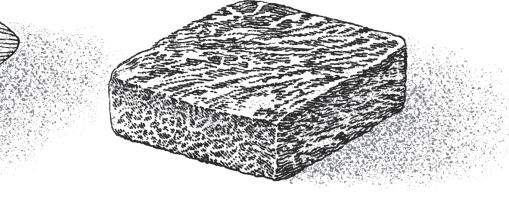
Wagyu translates into "Japanese cattle" and beef produced there is the rarest and most expensive on earth. Through diligent breeding and farming practices the Japanese have developed beef with the most abundant marbling of any breed. The resulting meat is astonishingly tender and toothsome, truly a luxury experience.

## The Cuts



① COTE Galbi  
꽃양념갈비

② Picanha  
우둔살



③ COTE Steak  
살치살



④ Skirt Steak  
안창살

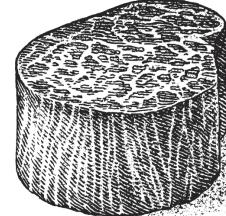


⑤ "The Flatiron"  
부채살

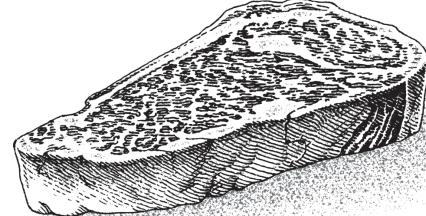


⑥ Hanger Steak  
토시살

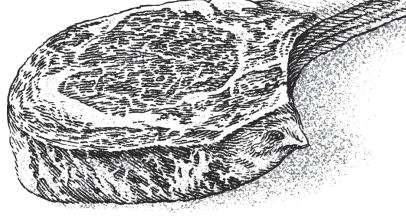
⑦ Tenderloin | Filet Mignon  
부드러운 안심



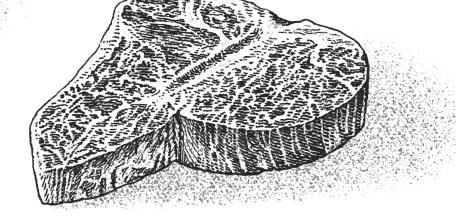
⑧ NY Strip | Sirloin  
속성 채끝



⑨ Ribsteak | Bone-in Ribeye  
속성 등심

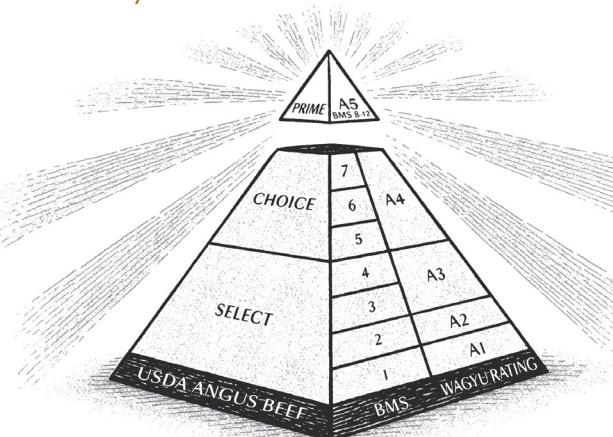


⑩ Porterhouse  
포터하우스



○ = Aged 45 days in our dry aging room

## Only the Pinnacle of Beef



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.

