

Restaurant Week

70 per person

Appetizer

Choice of

COTE Caesar Salad

심플한 꽃 시저 샐러드

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



Korean "Bacon"

바삭한 통 삼겹살구이

House-smoked crispy heritage
pork belly, pickled jalapeño

Restaurant Week Feast

Includes three selected cuts

Wet-Aged Hanger Steak

Juicy & robust



American Wagyu Flatiron

The best of both worlds



Marinated Galbi

*Sweet, savory,
and umami*



Accompaniments

Spicy Kimchi Stew

얼큰한 김치찌개

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

Savory Egg Soufflé

계란찜

Organic egg, kelp yooksoo

Dessert



Vanilla Soft Serve

소프트 아이스크림

with soy sauce caramel



