

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.....17/pc
 Shrimp Cocktail.....5/pc
 Oyster "Dynamite".....8/pc

Mini Plateau* | 55

차례 식힌 신선한 해산물

4 shrimp cocktail,
 8 ice-chilled East and
 West Coast oysters



Caviar Service*

클래식 캐비아 차림

Regis Ova.....145/oz
 Kaluga Royal Hybrid.....580/tin (4.4oz)
 Petrossian Tsar.....205/oz
 Imperial Daurenki.....795/tin (4.4oz)
 Petrossian Tsar Imperial.....225/oz
 Beluga Hybrid.....975/tin (4.4oz)



Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 24

아삭한 쫄면 샐러드

Iceberg lettuce, bacon, tomato,
 sesame dressing

COTE Caesar | 26

썸플한 꽃 시저 샐러드

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

Korean "Bacon" | 24

바삭한 통 삼겹살구이

Smoked crispy heritage pork belly,
 pickled jalapeño

COTE Gimhap* | 225

꽃 김밥

Petrossian Daurenki caviar,
 sea urchin, bluefin tuna
 and Golden Queen rice served
 with gim and gamtae

"Steak & Eggs"™* | 64

캐비아를 얹은 부드러운 안심 타르타

Hand-cut filet mignon tartare with
 Petrossian Daurenki caviar and milk toast



Steak Tartare* | 32

육회

American Wagyu Picanha,
 Korean pear,
 crispy tendon puffs

Tuna Tartare* | 32

참치 무침

Bluefin tuna, pickled moo,
 crispy gim chips

"Ceviche" Moolhwe* | 36

새콤매콤한 물회

Fluke, tuna, cuttlefish,
 sweet shrimp, chilled and
 refreshing radish
 vinaigrette consommé

Meat, Meat and More Meat | 단품고기

• American & Australian Wagyu •

"The best of both worlds"

American Ribeye...아메리칸 와규 등심98

American NY Strip...아메리칸 와규 채끝 52/98

American COTE Steak .. 아메리칸 와규 살치살
36/68

American "Flatiron"...아메리칸 와규 부채살
58

L'Grow Australian Ribeye
 호주산 와규 등심108

• USDA Prime •

Only the top 5% of American cattle make the cut

Dry Aged Ribeye ◎.....숙성 등심78

Niman Ranch Ribeye니만 농장 등심75

Filet Mignon부드러운 안심 ...40/78

Hanger Steak토시살48

COTE Galbi
 (Marinated Shortrib).....꽃양념갈비.....62

Grand Cru Galbi
 (Of exceptional quality & limited quantity)...그랑-크루 갈비78

◎ = Aged 45 days in our dry aging room

• A5 Selection •



Miyazaki Prefecture...미야자키현 A5 와규

Ribeye76/2oz

Tenderloin90/2oz

Sendai (Miyagi Prefecture)...센다이 A5 와규

Ribeye108/2oz

Kobe (Hyogo Prefecture).....고베 A5 와규

Ribeye164/2oz

Market Fish제철 생선48

Simply prepared with seasonal vegetables

Scallop*관자.....18/pc

U10 Diver scallop with Chojang sauce



Savory Accompaniments | 식사

Oyster Sot-bap | 65

굴 솥밥

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



Kimchi Wagyu "Paella" | 34

와규 깍두기 볶음밥

Kkakdugi kimchi,
 Wagyu beef fried rice
 soft-poached egg

Bone Bone Noodle Soup | 42

본본 설렁탕 국수

Rich, milky American Wagyu
 bone broth, noodles,
 sliced A5 Wagyu ribeye

COTE Naengmyun | 34

꽃 냉면

Chilled buckwheat
 noodles, tender brisket,
 kimchi and pear in
 USDA Prime beef broth



Dungeness Crab "Al-bap" | 74

게살 알밥

Freshly cooked Golden Queen rice,
 Dungeness crab, King crab, tobiko,
 ocean trout roe

Dol-sot Bibimbap | 28

돌솥 비빔밥

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

A5 "Blackjack" Sandwich | 150

A5 와규 "블랙잭" 샌드위치

A5 Wagyu from Kagoshima
 Prefecture, Black truffle,
 Milk toast, truffle aioli



COTE Bi-bim Naengmyun | 34

꽃 비빔 냉면

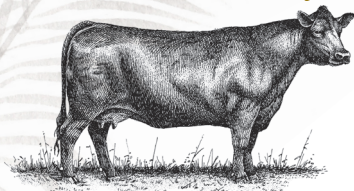
Buckwheat noodles,
 tender brisket and pickles
 in a chilled spicy bi-bim sauce

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

EST. 2017

COTE

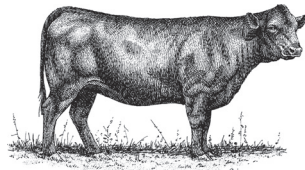
MIDTOWN, NYC

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"

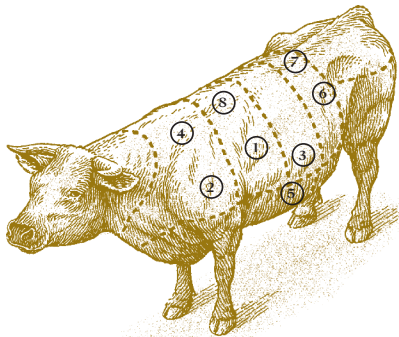
American Wagyu is a hybrid of popular domestic American breeds such as Black Angus and Longhorn and the famed Wagyu of Japan. At best we feel that this can offer the best of both worlds -- the bold, muscular meat of American cattle tempered by the rich yet delicate marbling of Japanese beef. We source our all natural American Wagyu from a single producer.

Japanese Wagyu

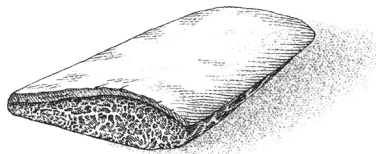
Weight: 1,100lbs-1,200lbs
Source: Miyazaki, Miyagi, Hyogo Prefectures

"The Sublime," "The Butter Steak"

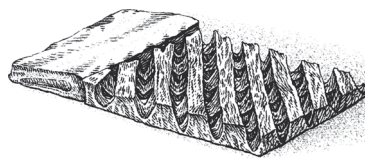
Wagyu translates into "Japanese cattle" and beef produced there is the rarest and most expensive on earth. Through diligent breeding and farming practices the Japanese have developed beef with the most abundant marbling of any breed. The resulting meat is astonishingly tender and toothsome, truly a luxury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

The Cuts

③ Picanha
살깃살



① COTE Galbi
꽃양념갈비



② COTE Steak
살치살



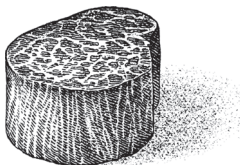
④ "The Flatiron"
부채살



⑤ Hanger Steak
토시살



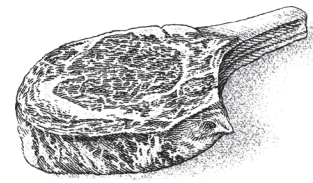
⑥ Tenderloin | Filet Mignon
부드러운 안심



⑦ NY Strip | Sirloin [○]
숙성 채끝

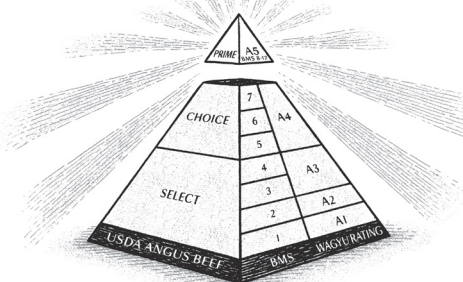


⑧ Ribsteak | Bone-in Ribeye [○]
숙성 등심

*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.



[○] = Aged 45 days in our dry aging room

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.

Executive Chef: David Shim
Chef de Cuisine: Jin-ae Hong
General Manager: Amer Hassan

Our Promise Of Quality.

If any of our cuts do not meet your expectations, our team is committed to making it right.

Branding & Menu Design by Pentagram
Illustrations by Yondr Studio

COTEKOREANSTEAKHOUSE.COM



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