EST. 2017

COTE

MIDTOWN, NYC

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

Grand Plateau* | 325
차게 식힌 신선한 제철 해산물



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

Caviar Service*
클래식 캐비아 차림



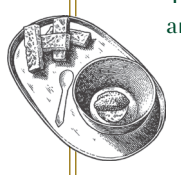
Regiis Ova	145/oz
Kaluga Royal Hybrid	580/tin (4.4oz)
Petrossian Tsar Imperial Daurenki	205/oz 795/tin (4.4oz)

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 24
아삭한 웻지 샐러드
Iceberg lettuce, bacon, tomato, sesame dressing

COTE Caesar | 26
씸플한 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



Alaskan King Crab Japchae | 76
TABLESIDE
킹크랩 잡채
Noodle salad with Alaskan king crab and julienned seasonal vegetables, house pressed sesame oil, ten year aged soy sauce

COTE Gimbap* | 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

Butcher's Feast®
모둠 고기한상

A selection of our chef's favorite cuts. Trust us!

Toro
참치 대뱃살과 고추냉이 장아찌
A5 Wagyu of the sea, wasabi janagachi

Gogi Cha
따뜻한 사골 고기차
USDA Prime beef bone consommé

Ban-Chan
반찬
Pickled seasonal vegetables

Scallion Salad
파무침
Mixed greens, gochugaru vinaigrette

Feast of USDA Prime & American Wagyu Beef
• 115 per person •
• Add 1oz of Japanese A5 Wagyu to your feast! •
supplement +32 per person

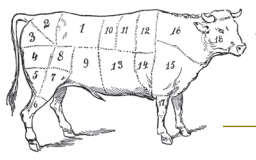
We kindly ask that everyone at the table participate.

Savory Egg Soufflé
계란찜
Organic egg, kelp yooksoo

Two Stews w/ Saechungmu Rice
Spicy Kimchi Stew | 김치찌개
Savory Doenjang Stew | 된장찌개

Seasonal Frozen Yogurt
새콤한 프로요

Meat, Meat and More Meat | 단품고기



Steak Omakase™ | 225 per person
The Grand Tour
Wine Pairing | 150 per person

• American & Australian Wagyu •
"The best of both worlds"

American Ribeye...아메리칸 와규 등심.....98
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 등심.....108
American Saeng Galbi 아메리칸 와규 생갈비 ..64

• USDA Prime •
Only the top 5% of American cattle make the cut

Dry Aged Ribeye ⊙ .....숙성 등심 78
Niman Ranch Ribeye .....니만 농장 등심 75
Filet Mignon .....부드러운 안심 ...40/78
Hanger Steak .....토시살 48
COTE Galbi
(Marinated Shortrib).....꽃양념갈비.....62
Grand 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 with Chojang sauce



Savory Accompaniments | 식사



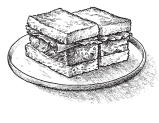
Oyster Sot-bap | 65
굴 솥밥
Tongyeong oyster, burdock, Golden Queen rice, chive and perilla oil

Kimchi Wagyu "Paella" | 34
와규 깍두기 볶음밥
Kkakdugi kimchi, Wagyu beef fried rice, soft-poached egg

Dol-sot Bibimbap | 28
돌솥 비빔밥
Mountain vegetables, soft-poached egg, and gochujang in sizzling earthenware

Bone Bone Noodle Soup | 42
본본 설렁탕 국수
Rich, milky American Wagyu bone broth, noodles, sliced A5 Wagyu ribeye

A5 "Blackjack" Sandwich | 150
A5 와규 "블랙잭" 샌드위치
A5 Wagyu from Kagoshima Prefecture, Black truffle, Milk toast, truffle aioli



Dungeness Crab "Al-bap" | 74
게살 알밥
Freshly cooked Golden Queen rice, Dungeness crab, King crab, tobiko, ocean trout roe

COTE Bi-bim Naengmyun | 34
꽃 비빔 냉면
Buckwheat noodles, tender brisket and pickles in a chilled spicy bi-bim sauce

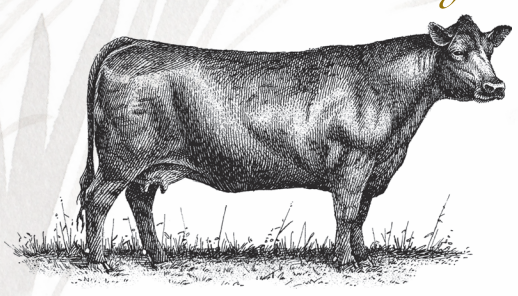
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

EST. 2017 IN NYC

COTE

MIDTOWN, NYC

American Black Angus

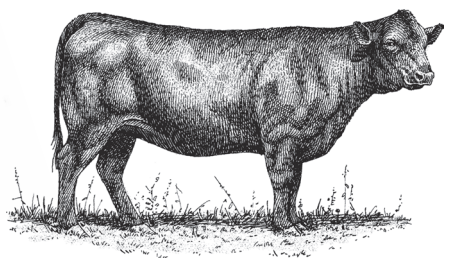


Weight: 1,800lbs-2,200lbs
Source: Specialty farms across the Midwest

"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 enzmatic process, tenderizing the beef from within.

American Wagyu

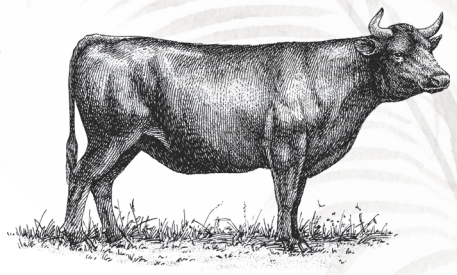


Weight: 1,500lbs
Source: Nebraska & Georgia

"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

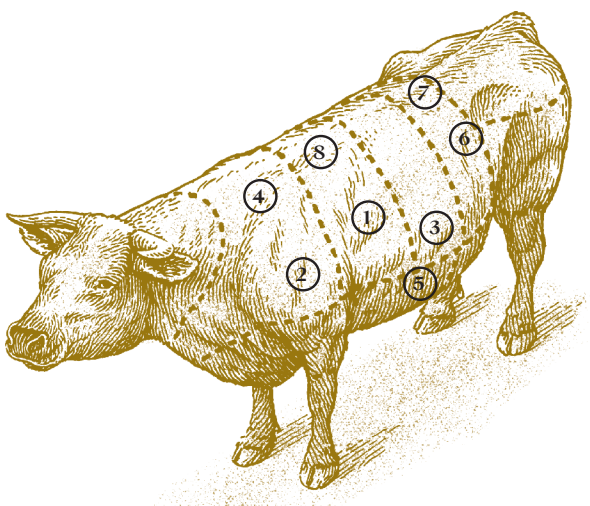


Weight: 1,100lbs-1,200lbs
Source: Miyazaki, Miyagi, Hyogo Prefectures

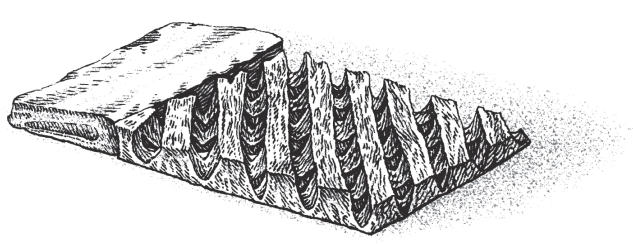
"The Sublime," "The Butter Steak"

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

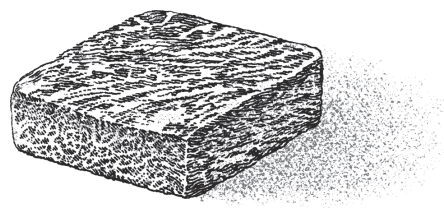
The Cuts



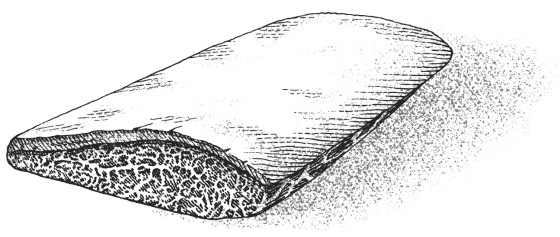
① COTE Galbi
꽃양념갈비



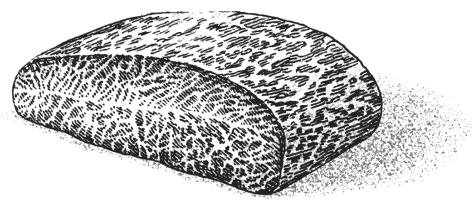
② COTE Steak
살치살



③ Picanha
설깃살



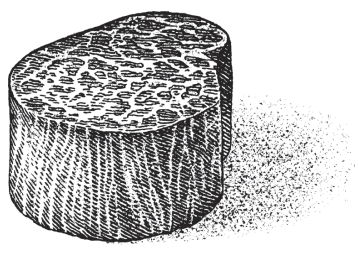
④ "The Flatiron"
부채살



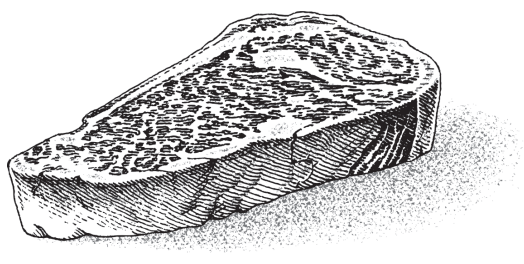
⑤ Hanger Steak
토시살



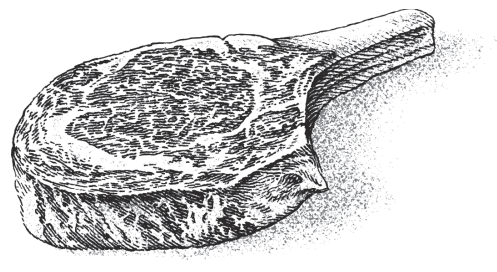
⑥ Tenderloin | Filet Mignon
부드러운 안심



⑦ NY Strip | Sirloin ⊙
숙성 채끝



⑧ Ribsteak | Bone-in Ribeye ⊙
숙성 등심

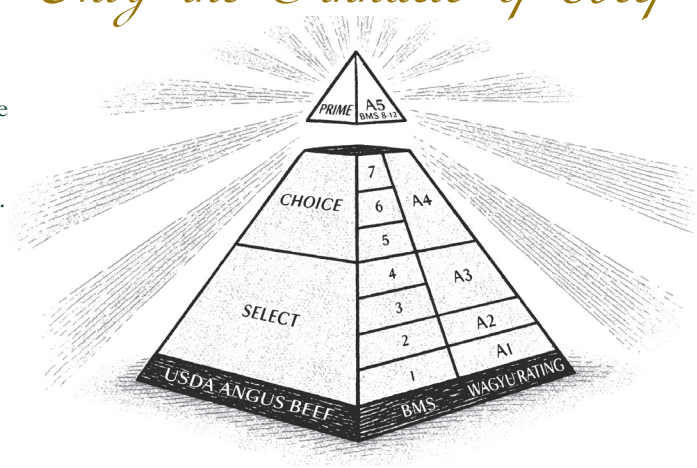


⊙ = Aged 45 days in our dry aging room

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 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: Jinae 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

550 MADISON AVE, NY, NY 10022