



Santa's Bucket List

Our Chef's Holiday Fried Chicken Feast

135 PER PERSON



A perfect bite to start your night.

Fisherman's Welcome*

어부의 소중한 환대

East/West Coast oysters4/5/pc
with sea urchin.....9/pc
with Kaluga caviar.....17/pc



Classic Caviar Service*

클래식 캐비아 차림
Served with buttery milk toast,
crème fraîche, and chives

Petrossian Tsar195/oz
Imperial Daurenki.....760/tin
Petrossian Tsar Imperial208/oz
Beluga Hybrid Caviar.....870/tin

all tins are 4.4oz

Bluefin Tuna Tartare | 28
참다랑어 타르타
Calabrian chili soy sauce



Our Signature Bucket List

Includes two fried chicken styles:

COQODAQ ORIGINAL
our classic, with signature sauces

+

BLACK TRUFFLE SOY SAUCE GLAZE
Périgord Black Truffle Shaved Tableside

Santa's Midnight Chicken Tea
산타의 삼계탕 콘소메
Chicken tea with ginseng and dates

White Christmas Nugget
화이트 크리스마스 너겟
Parmesan "snow" and Alba white truffle

Bluefin Tuna Tartare with 24K Caviar
참다랑어 타르타와 캐비아
Imperial Tsar Daurenki Caviar

Snowed-In Caesar Salad
썩갠향을 품은 아삭한 크리스마스 시저 샐러드
Romaine hearts with crown daisy "croutons", pink peppercorn

COQODAQ Gravy
그레이비 소스

Ban-Chan
반찬
Pickled seasonal vegetables and scallion salad

Roasted Sweet Potato Brûlée
구운 고구마 브릴레
with toasted marshmallow

Signature Sauces
수제소스 4종
CQDQ Verde, Honey Mustard,
Pepper Parm, and Gochujang BBQ

Christmas Sundae
크리스마스 선데



Chicken nugget
meets decadence.

The Golden Nugget™

황금너겟

24 Karat with Golden Daurenki caviar*....28/pc
Black Gold with seasonal truffle***.....30/pc
White Gold with truffle parmesan
and Alba white truffle***.....42/pc
***of exceptional quality & limited quantity

COQONUT Shrimp | 28
바삭한 코코넛 새우튀김
Crispy coconut crust,
tropical passion fruit mustard

House Fennel Salad | 18
상큼하고 담백한 페넬 샐러드
Crunchy fennel, golden caper vinaigrette

Snowed-In Caesar Salad | 19
썩갠향을 품은 아삭한 크리스마스 시저 샐러드
Romaine hearts with crown daisy
"croutons", pink peppercorn

Spicy Tteokbokki | 12
매콤한 떡볶이
Rice cakes, Korean pepper

Coleslaw | 10
코울슬로
Chopped cabbage, house dressing

Mac & Cheese | 12
마카로니 치즈
Elbow pasta, chili oil

Double-Fried French Fries | 10
후렌치 후라이
House-cut, extra crispy



AN OBSESSION WITH DOING BETTER

Years ago, we realized that all too often the quality, health, and integrity of fried chicken has been compromised by shortcuts. We believe that everyone deserves a better quality product in order to live happier and healthier.

At COQODAQ, we know there's no such thing as the "perfect recipe," which is why our mission is simple: we obsess over the pursuit to deliver Better Fried Chicken. We believe this isn't about achieving perfection, but rather about sparking joy and bringing happiness and deliciousness to everyone that walks through our doors.

We welcome you on this journey with us as we keep refining our daily practices. While we may not live on pastoral farms like days of yore, we celebrate traditional and humane ways of cooking, farming, and raising animals.

With the highest-quality, sustainably sourced ingredients that are completely gluten-free, and cooked by a world-class culinary team, our hope is to bring **Better Fried Chicken** to all.

Better Chicken

Inspired by the common sense, waste-nothing philosophy of days past, our Green Circle chickens are raised on regenerative pastures in their natural habitats on Amish and Mennonite Farms. As Certified Humane® Birds, they are never-ever given antibiotics in their entire lifespan, and every chicken's diet consists of surplus vegetables from farmers markets — "unattractive" vegetables that are saved from going to landfills — along with cuttings and peelings from restaurant kitchens, wholesome grains, corn, soy, and a worm or two, for good measure.

Our chickens are raised to 8 weeks of age (as opposed to the commercial 6 week standard) and are air-chilled (as opposed to 96% of other chickens in the country consuming a half gallon water per bird), leading to a deeper, old-fashioned flavor profile and crispier skin. We think you can literally taste the difference — but you tell us!

Better Batter

The journey to perfect our crust has been extensive — and dare we even say, scientific — experimenting with an exhaustive selection of flour and spices that not only enhance the flavor, aroma, and color of the fried chicken, but also possess antioxidant, anti-inflammatory, anticarcinogenic, and cholesterol-lowering properties. Crazy, right!? We also use our own proprietary blend of three different salts in our brine and our spice mix that enhances the natural flavors of the chicken.

Our flour of choice: rice flour! It can retain up to 62% less fat than traditional breading flour, which results in a healthier, lighter, irresistibly crispy, crunchy, bursting-with-flavor texture. Plus, (drumroll, please) it's naturally gluten-free!

Better Oil

COQODAQ's chicken is clean-fried exclusively in cultured oil to elevate its crispy texture, all while feeling less greasy to the touch. Here's where we geek out a bit: our oil is full of the same fats humans have eaten for hundreds of thousands of years! This oil has 35% more healthy, heat-stable monounsaturated fats than even olive or avocado oils and minimizes the formation of toxic aldehydes, compared to seed oils with high omega-6. It also has an exceptionally neutral taste that pairs brilliantly with delicate flavors and high temperatures.

The oil is made from certified non-GMO sugarcane plants, the highest yielding crop in the world. To put it more simply: a cleaner oil with more good fats, better taste, and a tiny environmental footprint. A total win-win in our books.

BETTER BUBBLES

In Korea, drinking bubbly beverages with fried chicken is part of the culture and here at COQODAQ we are pairing the best sparkling beverage on the planet with our birds — Champagne! Why is this the perfect pairing? Well, the bright acidity and bubbles of the Champagne cuts through the richness of the food and refreshes your palate in between bites. The layers of complexity from aging stand up to the power of poultry. Also, the expended yeast cells specifically found in Champagne help aid in your digestion. So really, it's good for you!

BETTER BALANCE

Guided by the ancient philosophy of Eum-Yang, COQODAQ places vegetables at the forefront of our menu. This traditional, yet scientific approach to balanced nutrition is associated with several health benefits. Simply put: we aim to make you feel better walking out than you did walking in.

EUM-YANG

The Korean concept of duality being fundamental to the nature of the universe. A guiding force at COQODAQ.

BETTER PLANET

We continue to explore practices that have a positive environmental impact, such as recycling our used cultured oil into biodiesel fuel. By doing so, we're reducing our carbon footprint and contributing to a cleaner, greener future. Also, did you know that 95% of food waste still goes into landfills, contributing to 10% of all annual greenhouse gas emissions? That's why we've partnered with Afterlife Mushrooms, a NYC-based circular farm that turns food waste into compost to grow local, sustainable mushrooms. Then they're purchased back and offered on our menu.