

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.



COQODAQ

ICE CHILLED RAW BAR

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

APPETIZERS



The Golden Nugget™

황금너겟

Chicken nugget meets decadence

18 Karat with ocean trout roe* 16/pc
24 Karat with Golden Daurenki caviar* 28/pc
Black Gold with seasonal truffle*** 30/pc

***of exceptional quality & limited quantity

Onion Rings | 18
바삭한 양파링
Cipollini onion rings
with CQDQ ranch

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

Caesar Salad | 19
썩갠 향을 품은 아삭한 시저 샐러드
Romaine hearts with crown
daisy "croutons",
black pepper

BETTER FRIED CHICKEN

Lunar New Year

Bucket List

68 PER PERSON

Our Chef's Feast of the Fire Stallion

Includes two fried chicken styles:

COQODAQ ORIGINAL
our classic, with signature sauces

+

SOY GARLIC GLAZE
umami perfection

OR

GOCHUJANG GLAZE
packs a sweet punch!

OR

SPLIT
have it all

"Samgyetang"
삼계탕
with Korean ginseng

Tteok Mandu Guk
떡만두국
Beef mandu and bone soup

Black Gold Nugget
바삭한 페리골드 트러플 너겟
Périgord Truffle
from Burgundy

Selection of Ban-Chan
반찬
Pickled seasonal vegetables
and scallion salad



Japchae
잡채
Korean glass noodles
with mountain
vegetables

Soft Serve Frozen Yogurt
새콤한 프로요
Original flavor
with seasonal fruit

PASTURE-RAISED BIRDS

CERTIFIED HUMANE® BIRDS

GLUTEN-FREE BATTER

CULTURED NON-SEED OIL

SIDES

Spicy Tteokbokki | 12
매콤한 떡볶이
Rice cakes, Korean pepper

Mac & Cheese | 14
마카로니 치즈
Rigate, gruyere

Coleslaw | 10
코울슬로
Chopped cabbage, house dressing

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

SAVORY ACCOMPANIMENTS

Cold Perilla Seed Noodle | 19
상큼한 들깨국수
Cold capellini with perilla soy sauce

Chicken and Curry | 24
매콤한 치킨 카레
Gochugaru chicken curry over rice
+ fried heritage egg | 4

Chicken Guksu | 22
닭국수
Piping hot Korean chicken noodle soup



CRISPY À LA CARTE

Chicken À La Carte
닭 부위별 별미
Your choice of: original, soy sauce
garlic glaze or gochujang glaze

Nugget**.....3.50/pc
Wing.....3.50/pc
Thigh.....4.50/pc
Drumstick.....6.50/pc
Quarter Breast.....7/pc

**In COQODAQ Original only

Seasonal Vegetable Fritto Misto
제철 야채 튀김
Seasonal vegetables,
yuja dipping sauce
28



Fish & Chips
바삭한 생선과 감자튀김
Crispy fish of the day, tartar sauce, french fries
36