

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 a deep respect for tradition and a belief that better farming leads to better flavor, our chickens are raised with intention at every step. We work with partners who prioritize chickens that grow slowly and naturally—raised for longer—allowing the birds to develop stronger structure, richer taste, and a more balanced profile. These chickens are active and raised on pasture with abundant space to live as they were meant to—without antibiotics and fed non-GMO corn and soy, along with surplus vegetables that are saved from going to landfills.

Our farmers are stewards first, chosen for their care, integrity, and shared commitment to raising animals the right way. We partner with farms that value sustainability and regenerative practices, where flocks are raised without shortcuts and held to the highest standards of animal welfare. Every bird is air-chilled and carefully handled to preserve quality from start to finish. The approach isn't about maximizing size — it's about honoring the whole bird, resulting in better flavor, better texture, and a better expression of what chicken can be.

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 Organic Fera fruit oil, creating a better crisp with a lighter, less greasy feel. Organic Fera fruit oil is seed oil-free and pressed from antioxidant-rich fruit grown on organic regenerative farms, with no chemical pesticides, additives, or chemical processing. Similar to other fruit oils like avocado and olive, it has primarily healthy, monounsaturated fats, plus a cleaner taste for frying. Unlike seed oils, Fera's healthy fats and antioxidants help minimize oxidation for a consistent and exceptionally clean crisp that pairs brilliantly with delicate flavors.

Grown in Colombia palm tree farms with full traceability and a strict commitment to deforestation-free land, it is also a more efficient crop to produce oil, requiring up to 95% less land than conventional seed oils, and is Non-GMO Project Verified. The result is a cleaner fry, a better ingredient, and a better outcome for both people and planet.

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 CAVIAR

We believe caviar isn't just for pearl spoons. Our Golden Nuggets are crowned with Petrossian, the house that has defined caviar for nearly a century. Long before it was fashionable, they foresaw the decline of wild sturgeon and pioneered sustainable, farm-raised roe, preserving both the species and the craft for generations to come. As they say, the finest eggs don't make the caviar; the artist does. It's the same obsession that drives everything we do. Because luxury should spark joy, not intimidation. Put your caviar on a nugget!

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



Bluefin Tuna Tartare | 28
참다랑어 타르타
Calabrian chili soy sauce

Classic Caviar Service*

클래식 캐비아 차림

Served with buttery milk toast,
crème fraîche, and chives

Petrossian Tsar	195/oz
Imperial Daurenki.....	760/tin
Petrossian Tsar Imperial	208/oz
Beluga Hybrid Caviar.....	870/tin

all tins are 4.4oz



APPETIZERS



The Golden Nugget™

황금너겟

Chicken nugget meets decadence

18 Karat with ocean trout roe*.....	16/pc
24 Karat with Tsar Imperial® Daurenki caviar*.....	32/pc
Black Gold with seasonal truffle***.....	30/pc

***of exceptional quality & limited quantity

Onion Rings | 18

바삭한 양파링
Cipollini onion rings
with CQDQ ranch

Caesar Salad | 22

쫄깃함을 품은 아삭한 시저 샐러드
Romaine hearts with crown daisy
"croutons", black pepper

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

BETTER FRIED CHICKEN —

The Bucket List™

52 PER
PERSON

Our Chef's Signature Fried Chicken Feast

with all the accoutrements you need

Pasture-Raised Chicken Consommé

따뜻한 닭 콘소메

Signature Sauces

수제소스 4종

CQDQ Verde Pepper Parm
Honey Mustard Gochujang BBQ

Selection of Ban-Chan

반찬

Pickled seasonal vegetables
and scallion salad

Sides

Coleslaw | 코울슬로
Spicy Tteokbokki | 매콤한 떡볶이



COQODAQ ORIGINAL
our classic

Savory Egg Soufflé

계란찜
Heritage egg
and sesame

Cold Perilla Seed Noodle

상큼한 들깨국수
Cold capellini with
perilla soy sauce

Soft Serve Frozen Yogurt

새콤한 프로요
Original flavor with
seasonal fruit

SOY GARLIC GLAZE
umami perfection

OR

GOCHUJANG GLAZE
packs a sweet punch!

PASTURE-RAISED

CERTIFIED HUMANE®

GLUTEN-FREE
BATTER

NO SEED OIL

SIDES & SAVORY ACCOMPANIMENTS

Mac & Cheese | 14

마카로니 치즈
Rigate, gruyere

Beef Tallow

French Fries | 14

후렌치 후라이
Classic cut, extra crispy



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**.....	14/4pc
Wing.....	14/4pc
Thigh.....	10/2pc
Drumstick.....	14/2pc
Quarter Breast.....	15/2pc

**In COQODAQ Original only

Fish & Chips

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



Seasonal Vegetable Fritto Misto

제철 야채 튀김
Seasonal vegetables,
yuja dipping sauce
28