Jewels of the Sea

Fisherman’s Welcome
Ice-chilled East/West Coast oysters...5/pc
With sea urchin...........................................9/pc
With Kaluga Royal Hybrid caviar...............15/pc

Caviar Service
Regalis Ova ..................................................130/oz
Kaluga Royal Hybrid ..................525/tin = 75/oz
Petrossian Tsar .............395/oz
Imperial Daurenski .................740/oz

Shareable Appetizers

Wedge Salad | 22
Iceberg lettuce, bacon, tomato, sesame dressing
COTE House Salad | 20
Crispy gem lettuce, baby arugula, cotton candy grapes, jersey tomato, Korean mustard vinaigrette

“STEAK & EGGS”™ | 59
Hand-cut filet mignon tartare with Kaluga Hybrid caviar, milk toast
Steak Tartare™ | 26
Local grass-fed top-round, pear, crispy tendon puffs

Butcher’s Feast

A selection of our chef’s favorite cuts. Trust us!
Ban-Chan
Pickled seasonal vegetables
Scallion Salad
Mixed greens, gochujang vinaigrette
Red Leaf Lettuce
with Ssam-jang

Feast of USDA Prime & American Wagyu Beef

• 68 per person •
Four selected cuts with Korean accompagniments

USDA Prime
Only the top 5% of American cattle make the cut
Dry Aged NY Strip | A5 34
Dry Aged Ribeye | A5 58
Filet Mignon | A5 34/62
Hanger Steak | A5 44
Skirt Steak | A5 48
COTE Galbi
(Marinated Shortrib) | A5 54

Reserve Cuts
For a special gastronomic experience
Grand Cru Galbi | A5 78
tenderloin
A5 Japanese Wagyu
40/oz
Ribeye
34/oz

Market Fish | 48
Simply prepared with seasonal vegetables

Meat, Meat & More Meat

Steak Omakase™ | 225 per person
The Grand Tour
Wine Pairing | 120 per person

• American Wagyu •
Japanese Wagyu & American Black Angus
“The best of both worlds”
Ribeye | A5 92
NY Strip | A5 52/90
COTE Steak | A5 32/58
“The Flatiron” | A5 52

Fermented Soy Stew | 20
Deeply savory stew with anchovy broth, zucchini, tofu, and potato
Kimchi Stew | 20
Spicy and tart stew with kimchi, pork belly, and gochugaru

Savory Accompaniments

Kimchi Wagyu “Paella” | 32
Kkalidoeki kimchi, Wagyu beef fried rice, soft-poached egg
Dol-sot Bibimbap | 26
Mountain vegetables, soft-poached egg, and gochujang in sizzling earthenware

COTE Steak
COTENYC.COM | @COTE_NYC
16 W 22ND ST, NY, NY 10010 | 212 401 7986

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

- **Weight:** 3500lbs-4200lbs
- **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:** 1500lbs
- **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:** 1300lbs-1200lbs
- **Source:** Kagoshima & Miyazaki prefecture

“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.

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**The Cuts**

1. **NY Strip | Sirloin**
2. **Ribsteak | Bone-in Ribeye**
3. **Skirt Steak**
4. **Tenderloin | Filet Mignon**
5. **Hanger Steak**
6. **COTE Steak**
7. **Flank Steak**
8. **Butter Steak**

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**Only the Pinnacle of Beef**

At Cote we are proud to 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 into 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.

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.

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**Our Promise of Quality.**

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