**Fisherman’s Welcome**

Ice-chilled East/West Coast oysters...5/pc
With sea urchin.........38/pc
With Kaluga Hybrid caviar......16/pc

**COTE Steak**

Kobe Prefecture
Sendai Prefecture
Kokura Prefecture

**Jewels of the Sea**

Petrossian
Kaluga Royal Hybrid
Regius Ova
Imperial Daurenki

**Caviar Service**

Regius Ova
Kaluga Royal Hybrid...

**Market Fish**

Simply prepared with seasonal vegetables

**Meat, Meat & More Meat**

Dry Aged NY Strip
Dry Aged Ribeye
Filet Mignon
Hanger Steak
Skirt Steak
COTE Galbi

**Savory Accompaniments**

Kimchi Wagyu "Paella"
Kkalodoki kimchi, Wagyu beef fried rice, soft-poached egg

**Shareable Appetizers**

“Steak & Eggs”
Cutlet filet mignon tartare
Hand-cut filet mignon tartare with Kaluga Hybrid caviar, milk toast

**Shareable Appetizers**

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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 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.

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