

Jewels of the Sea | 바다의 보배

Fisherman's Welcome*

어부의 소중한 환대

Ice-chilled East/West Coast oysters.....5/pc
with sea urchin.....9/pc
with Kaluga Royal Hybrid caviar.....17/pc
Shrimp Cocktail5/pc
Lobster "Escargot"8/pc
Oyster "Dynamite" 8/pc

Grand Plateau* | 325

차게 식힌 신선한 제철 해산물

1 oz Petrossian Tsar Imperial
Daurenki Caviar, Chef's selection
of premier sashimi, East and West
coast oysters, chilled Oishii
prawns and lobster "escargot"

Caviar Service*

클래식 캐비아 차림

Regiis Ova 145/oz
Kaluga Royal Hybrid580/tin (4.4oz)
Petrossian Tsar 195/oz
Imperial Daurenki.....760/tin (4.4oz)
Petrossian Tsar Imperial 208/oz
Beluga Hybrid870/tin (4.4oz)

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 24

아삭한 왓지 샐러드

Iceberg lettuce, bacon,
tomato, sesame dressing

COTE Caesar Salad | 24

섬플한 콧 시저 샐러드

Romaine hearts with doenjang
Caesar dressing, Parmigiano Reggiano
DOP (18 mo. aged), Parmesan crisps

Korean "Bacon" | 24

바삭한 통 삼겹살구이

House-smoked crispy heritage
pork belly, pickled jalapeño

COTE Gimbap* | 225

콧 김밥

Make your own Gimbap!
Imperial Daurenki caviar, sea urchin, Bluefin tuna
and Golden Queen rice served with gim and gamtae

"Steak & Eggs™"* | 64

캐비아를 얹은 부드러운 안심 타르타

Hand-cut filet mignon tartare with
Imperial Daurenki caviar and milk toast

Steak Tartare* | 32

육회

Local grass-fed top-round,
pear, milk toast

Tuna Tartare* | 32

참치 무침

Pickled moo, crispy gim chips

COTE "Ceviche" Moolhwe* | 36

새콤매콤한 물회

Fluke, tuna, cuttlefish, sweet shrimp,
chilled and refreshing radish
vinaigrette consommé

A selection of our chef's
favorite cuts. Trust us!

Black Truffle Gogi Cha

송로버섯 사골 고기차

USDA Prime beef bone consommé

Ban-Chan

반찬

Pickled seasonal vegetables

Scallion Salad

파무침

Mixed greens, gochugaru vinaigrette

Red Leaf Lettuce with Ssam-jang

상추와 쌈장

WELCOME TO THE
Fabulous
Butcher's Feast®

모듬 고기한상

Feast of USDA Prime
& American Wagyu Beef

• 95 per person •

Four selected cuts with Korean accompaniments

◆ Add 1oz of Japanese A5 Wagyu to your feast!
supplement +32 per person ◆

We kindly ask that everyone
at the table participate.

Savory Egg Soufflé

계란찜

Organic egg, kelp yooksoo

Two Stews w/ Saechungmu Rice

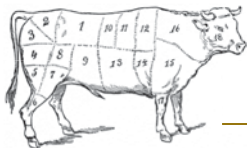
Spicy Kimchi Stew | 김치찌개

Savory Doenjang Stew | 된장찌개

Vanilla Soft Serve

소프트 아이스크림

with soy sauce caramel



Steak Omakase™ | 225 per person

The Grand Tour

Wine Pairing | 110 per person

• American & Australian Wagyu •

"The best of both worlds"

American Ribeye..... 아메리칸 와규 등심 98

American Strip 아메리칸 와규 채끝 52/98

American COTE Steak

아메리칸 와규 살치살.....36/78

American "Flatiron"

아메리칸 와규 부채살..... 58

Stone Axe Australian Wagyu Ribeye●

오스트렐리안 와규 등심 108

Meat, Meat & More Meat | 단품고기

• USDA Prime •

Only the top 5% of American cattle make the cut

Dry Aged Ribeye○ 숙성 등심 78

Filet Mignon 부드러운 안심 40/78

Hanger Steak 토시살 48

Skirt Steak..... 안창살 54

Cote Galbi

(Marinated Shortrib)..... 꽃양념갈비 62

Grand Cru Galbi

(Of exceptional quality & limited quantity)..... 그랑-크루 갈비 78

○ = Aged 45 days in our dry aging room

• A5 Selection •

Miyazaki Prefecture..미야자키현 A5 와규

Ribeye 38/oz

Tenderloin 45/oz

Sendai (Miyagi Prefecture)....센다이 A5 와규

Ribeye54/oz

Kobe (Hyogo Prefecture)고베 A5 와규

Ribeye82/oz

Horizontal tasting of all three

A5 Ribeye85/person

"Kimchi Jiggae" Black Cod●

김치찌개 은대구 구이 48

Scallop* 관자 18/pc

U10 Diver scallop

Savory Accompaniments | 식사

Savory Doenjang Stew | 20

찜조름한 된장찌개

Deeply savory stew with anchovy broth,
zucchini, tofu, and potato

Kimchi Wagyu "Paella" | 34

와규 깍두기 볶음밥

Kkakdugi kimchi, Wagyu beef
fried rice, soft-poached egg

Jan-chi Somyun | 20

뜨끈한 잔치국수

Korean angel hair with piping
hot clear anchovy consommé
"A-5 It".....Supp. 34

Spicy Kimchi Stew | 20

얼큰한 김치찌개

Spicy and tart stew with kimchi,
pork belly, and gochugaru

Dol-sot Bibimbap | 28

돌솥 비빔밥

Mountain vegetables,
soft-poached egg, and gochujang
in sizzling earthenware

Bi-bim Somyun | 20

상큼한 비빔국수

Cold and refreshing Korean angel
hair with apples and iceberg
lettuce, gochujang vinaigrette

Oyster Sot-bap | 65

굴 솥밥

Tongyeong oyster, burdock, Golden
Queen rice, chive and perilla oil

Truffle Kongooksu● | 38

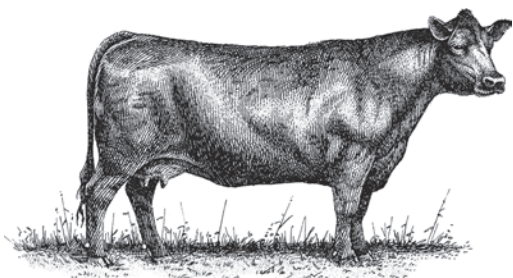
송로버섯 콩국수

Chilled seasonal white soybean soup,
buckwheat noodle, black truffle

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

● = Only available in COTE Vegas

American Black Angus

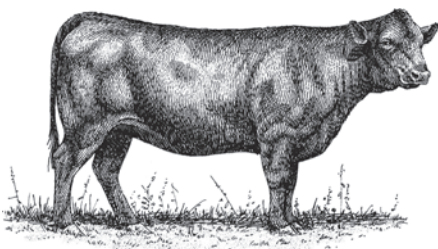


Weight: 1,800lbs-2,200lbs
Source: Specialty farms across the Midwest

“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

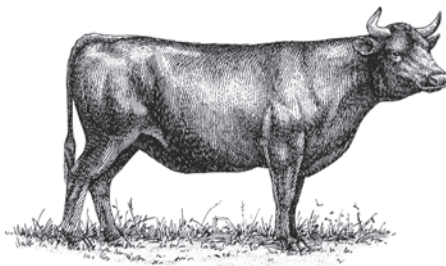


Weight: 1,500lbs
Source: Nebraska & Georgia

“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

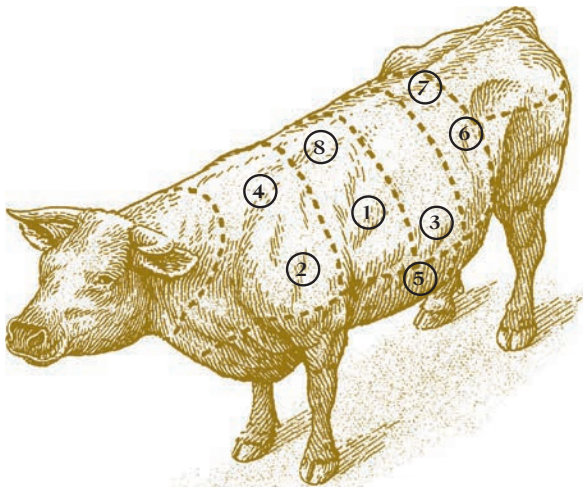


Weight: 1,100lbs-1,200lbs
Source: Kagoshima & Miyazaki prefecture

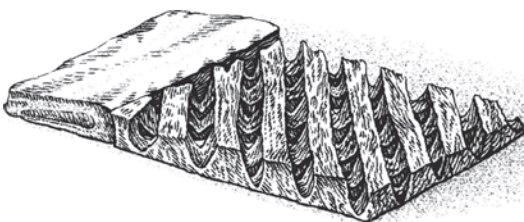
“The Sublime,” “The Butter Steak”

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.

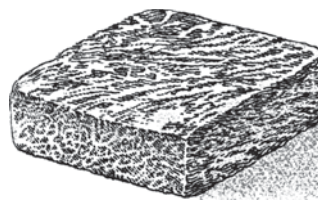
The Cuts



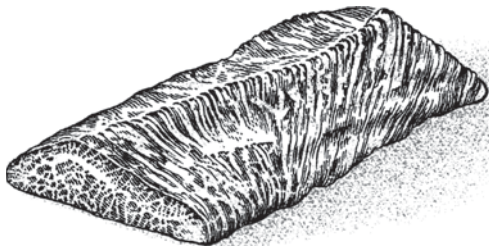
① COTE Galbi
꽃양념갈비



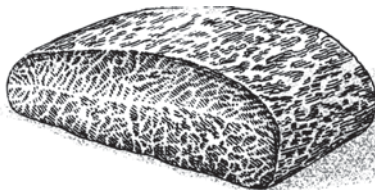
② COTE Steak
살치살



③ Skirt Steak
안창살



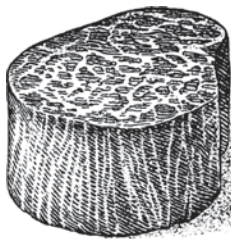
④ “The Flatiron”
부채살



⑤ Hanger Steak
토시살



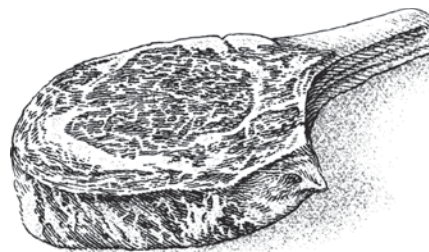
⑥ Tenderloin | Filet Mignon
부드러운 안심



⑦ NY Strip | Sirloin ^⓪
숙성 채끝



⑧ Ribsteak | Bone-in Ribeye ^⓪
숙성 등심

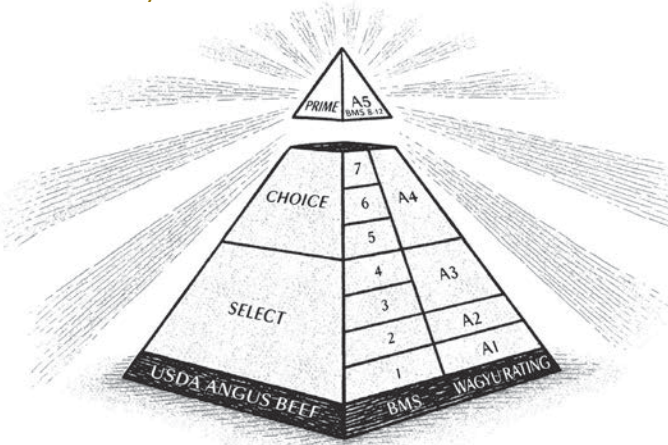


^⓪ = Aged 45 days in our dry aging room

Only the Pinnacle of Beef

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 in to 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, with marbling scores of 8 - 12 (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.

Executive Chef: David Shim
Chef de Cuisine: Alan Mardonovich
General Manager: Victor Ratliff

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

Branding & Menu Design by Pentagram
Illustrations by Yondr Studio