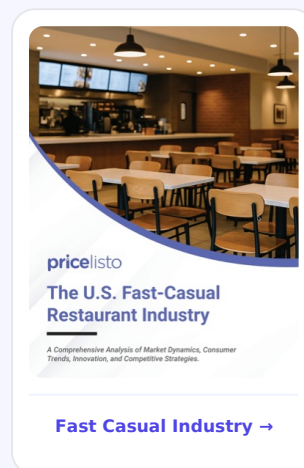




## Cote

Menu Prices — September 9, 2026

### Restaurant & Food Industry Reports



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Appetizers

| ITEM                                                                                                                                                 | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Sweet and Tangy Chicken Nuggets</b><br>Crispy dark meat nuggets tossed in an addictive gochujang glaze...Treat yo-self!                           | <b>\$18.00</b> |
| <b>Wedge Salad</b><br>An innovative twist on the steakhouse classic: crunchy iceberg lettuce dressed in a creamy sesame dressing with marinate...    | <b>\$22.00</b> |
| <b>Cote House Salad</b><br>Crispy gem lettuce, baby arugula, local grapes, Jersey tomato, Korean mustard vinaigrette.                                | <b>\$20.00</b> |
| <b>Scallion Salad</b><br>Scallion and red lettuce salad with gochujang vinaigrette. Zingy and awesome as a light salad, but even better with stea... | <b>\$6.00</b>  |

Bowls

| ITEM                                                                                                                                                        | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Butcher's Bowl</b><br>An ever-rotating chef's selection of three USDA prime cuts over rice and housemade pickles, grilled to perfection.                 | <b>\$32.00</b> |
| <b>USDA Prime Galbi Bowl</b><br>Sweet, savory, and umami-bomb marinated short ribs over rice and housemade pickles, charcoal-grilled to tender perfectio... | <b>\$32.00</b> |
| <b>Cote Bibimbop</b><br>We can (and have) eaten this for dinner every night for a week. Six different types of sautéed mountain vegetables and a...         | <b>\$26.00</b> |

Meat, Meat & More Meat

| ITEM                                                                                                                                                            | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>American Wagyu Cote Steak</b><br>Our signature cut, the chuck flap tail, and is a buttery bite that is perfectly marbled. True meat heaven. Available gri... | <b>\$58.00</b> |
| <b>USDA Prime Galbi</b><br>Chef Shim's signature diamond-cut short ribs, just like mama used to make (if Mama was a Michelin-starred chef). Sweet,...           | <b>\$54.00</b> |
| <b>USDA Prime Dry Aged Ribeye</b><br>From our in-house dry aging room comes this ribeye full of umami and funk. A steakhouse classic with tons of flavor and... | <b>\$58.00</b> |
| <b>USDA Prime Hanger Steak</b><br>This textural and irony cut is for true carnivores that like their steak with a little grip. Perfect in a ssam (wrap) or...   | <b>\$44.00</b> |

Ssam Kit

| ITEM                                                                                                                                                  | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Ssam Kit</b><br>Ditch the heavy sides of a “traditional steakhouse” and grab a “ssam kit” for your steak! Includes everything you need t...        | <b>\$16.00</b> |
| <b>XL Jar of Cote Cabbage Kimchi (32 oz.)</b><br>House fermented "paechu kimchi." The most classic version of Korea's national dish, spicy and tangy. | <b>\$20.00</b> |
| <b>XL Jar of Cote Radish Kimchi (32 oz.)</b><br>House fermented "kkakdooki kimchi." Has a light crunch and subtle sweetness.                          | <b>\$20.00</b> |

Cote Feast

| ITEM                                                                                                                                                                           | PRICE           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>The Ultimate Steak Feast at Home for two</b><br>You wanna know what's for dinner? THIS is what's for dinner. Chef's selection of four premium USDA Prime and above cuts,... | <b>\$146.00</b> |

Savory

| ITEM                                                                                                                                                     | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Kimchi Wagyu Paella</b><br>Wagyu beef "fried rice" stir fried with wagyu tallow (mmmhmm!) and radish kimchi in a hot wok, topped with a fried egg.... | <b>\$32.00</b> |
| <b>Kimchi Stew</b><br>Very few things are simultaneously comforting and invigorating, but this tart and spicy stew loaded with braised pork an...        | <b>\$20.00</b> |
| <b>Dwenjang Stew</b><br>Move over, chicken noodle soup. Rich and deeply flavored from beef broth and fermented soy, and packed with wholesome ve...      | <b>\$20.00</b> |

Beverages

| ITEM                                   | PRICE         |
|----------------------------------------|---------------|
| <b>Diet Coke (8 oz.)</b>               | <b>\$5.00</b> |
| <b>Fever Tree Club Soda (200ml.)</b>   | <b>\$5.00</b> |
| <b>Coke (8 oz.)</b>                    | <b>\$5.00</b> |
| <b>Fever Tree Tonic Water (200ml.)</b> | <b>\$5.00</b> |

Extras

| ITEM                                                               | PRICE         |
|--------------------------------------------------------------------|---------------|
| <b>Napa Cabbage Kimchi</b><br>House fermented napa cabbage kimchi. | <b>\$6.00</b> |
| <b>White Rice</b>                                                  | <b>\$4.00</b> |
| <b>Kkakdooki Kimchi</b><br>House fermented radish kimchi.          | <b>\$6.00</b> |
| <b>Ssamjang</b><br>Fermented soy "steak sauce".                    | <b>\$4.00</b> |
| <b>Wedge Dressing</b><br>Creamy sesame dressing.                   | <b>\$4.00</b> |

Appetizers

| ITEM                                                                                                                                                                         | PRICE           |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>Fried Chicken (Thurs - Sun Only)</b><br>Chef David ain't no one-trick pony. You thought his steak was tasty? Well, buckle up because David's world famous fried...        | <b>\$24.00</b>  |
| <b>Sweet and Tangy Chicken Nuggets</b><br>Crispy dark meat nuggets tossed in an addictive gochujang glaze...Treat yo-self!                                                   | <b>\$16.00</b>  |
| <b>Wedge Salad</b><br>An innovative twist on the steakhouse classic: crunchy iceberg lettuce dressed in a creamy sesame dressing with marinate...                            | <b>\$18.00</b>  |
| <b>Cote House Salad</b><br>Crispy gem lettuce, baby arugula, local grapes, Jersey tomato, Korean mustard vinaigrette.                                                        | <b>\$18.00</b>  |
| <b>Scallion Salad</b><br>Scallion and red lettuce salad with gochujang vinaigrette. Zingy and awesome as a light salad, but even better with stea...                         | <b>\$6.00</b>   |
| <b>Regiis Ova Royal Hybrid Caviar(125g tin)</b><br>The finest Regiis Ova Royal Hybrid Caviar for your to schmear on, heck, whatever you want! Full pearls with a rich and... | <b>\$495.00</b> |

Bowls

| ITEM                                                                                                                                                         | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Butcher's Bowl</b><br>An ever-rotating chef's selection of three USDA prime cuts over rice and housemade pickles, grilled to perfection.                  | <b>\$28.00</b> |
| <b>USDA Prime Galbi Bowl</b><br>Sweet, savory, and umami-bomb marinated short ribs over rice and housemade pickles, charcoal-grilled to tender perfection... | <b>\$28.00</b> |
| <b>Cote Bibimbop</b><br>We can (and have) eaten this for dinner every night for a week. Six different types of sautéed mountain vegetables and a...          | <b>\$24.00</b> |

Meat, Meat & More Meat

| ITEM                                                                                                                                                            | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>USDA Prime Galbi</b><br>Chef Shim's signature diamond-cut short ribs, just like mama used to make (if Mama was a Michelin-starred chef). Sweet,...           | <b>\$48.00</b> |
| <b>American Wagyu Cote Steak</b><br>Our signature cut, the chuck flap tail, and is a buttery bite that is perfectly marbled. True meat heaven. Available gri... | <b>\$56.00</b> |
| <b>USDA Prime Dry Aged Ribeye</b><br>From our in-house dry aging room comes this ribeye full of umami and funk. A steakhouse classic with tons of flavor and... | <b>\$50.00</b> |
| <b>USDA Prime Hanger Steak</b><br>This textural and irony cut is for true carnivores that like their steak with a little grip. Perfect in a ssam (wrap) or...   | <b>\$39.00</b> |

Ssam Kit

| ITEM                                                                                                                                                  | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Ssam Kit</b><br>Ditch the heavy sides of a "traditional steakhouse" and grab a "ssam kit" for your steak! Includes everything you need t...        | <b>\$16.00</b> |
| <b>XL Jar of Cote Cabbage Kimchi (32 oz.)</b><br>House fermented "paechu kimchi." The most classic version of Korea's national dish, spicy and tangy. | <b>\$20.00</b> |
| <b>XL Jar of Cote Radish Kimchi (32 oz.)</b><br>House fermented "kkakdooki kimchi." Has a light crunch and subtle sweetness.                          | <b>\$20.00</b> |
| <b>Ssamjang Jar</b><br>A 6 oz. jar of packed ssamjang, our house-made "steak sauce." This classic Korean condiment made from fermented soy and...     | <b>\$15.00</b> |

Cote Feast

| ITEM                                                                                                                                                                           | PRICE           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>The Ultimate Steak Feast at Home for two</b><br>You wanna know what's for dinner? THIS is what's for dinner. Chef's selection of four premium USDA Prime and above cuts,... | <b>\$116.00</b> |

Butcher Shop

| ITEM                                                                                                                                                           | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Gastronome's Salt (3 oz)</b><br>AKA your secret flavor weapon! Cote's house blend of British maldon, Himalayan pink, and Korean thousand-day aged sea sa... | <b>\$10.00</b> |

Savory

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                             |                |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Kimchi Wagyu Paella</b>                                                                                                  | <b>\$28.00</b> |
| Wagyu beef "fried rice" stir fried with wagyu tallow (mmhmhm!) and radish kimchi in a hot wok, topped with a fried egg...   |                |
| <b>Kimchi Stew</b>                                                                                                          | <b>\$18.00</b> |
| Very few things are simultaneously comforting and invigorating, but this tart and spicy stew loaded with braised pork an... |                |
| <b>Dwenjang Stew</b>                                                                                                        | <b>\$18.00</b> |
| Move over, chicken noodle soup. Rich and deeply flavored from beef broth and fermented soy, and packed with wholesome ve... |                |

Soft Drinks

| ITEM                                                                    | PRICE         |
|-------------------------------------------------------------------------|---------------|
| <b>Kimino Yuzu</b>                                                      | <b>\$9.00</b> |
| Sparkling yuzu juice lightly sweetened with organic sugarcane.          |               |
| <b>Kimino Ume</b>                                                       | <b>\$9.00</b> |
| Sparkling Japanese plum juice lightly sweetened with organic sugarcane. |               |
| <b>Mexican Coke (8 oz.)</b>                                             | <b>\$7.00</b> |
| <b>Diet Coke (8 oz.)</b>                                                | <b>\$5.00</b> |
| <b>Pellegrino (25oz)</b>                                                | <b>\$6.00</b> |
| <b>Fever Tree Ginger Ale (200ml.)</b>                                   | <b>\$5.00</b> |
| <b>Fever Tree Ginger Beer (200ml.)</b>                                  | <b>\$5.00</b> |
| <b>Fever Tree Club Soda (200ml.)</b>                                    | <b>\$5.00</b> |
| <b>Fever Tree Tonic Water (200ml.)</b>                                  | <b>\$5.00</b> |
| <b>Acqua Panna (25oz)</b>                                               | <b>\$6.00</b> |

Extras

| ITEM                                                                                                 | PRICE          |
|------------------------------------------------------------------------------------------------------|----------------|
| <b>White Rice</b>                                                                                    | <b>\$4.00</b>  |
| <b>Napa Cabbage Kimchi</b>                                                                           | <b>\$6.00</b>  |
| House fermented napa cabbage kimchi.                                                                 |                |
| <b>XL Jar of Cote Cabbage Kimchi (32 oz.) (Extras)</b>                                               | <b>\$20.00</b> |
| House fermented "paechu kimchi." The most classic version of Korea's national dish, spicy and tangy. |                |
| <b>Ssamjang</b>                                                                                      | <b>\$4.00</b>  |
| Fermented soy "steak sauce".                                                                         |                |
| <b>Kkakdooki Kimchi</b>                                                                              | <b>\$6.00</b>  |
| House fermented radish kimchi.                                                                       |                |
| <b>XL Jar of Cote Radish Kimchi (32 oz.) (Extras)</b>                                                | <b>\$20.00</b> |
| House fermented "kkakdooki kimchi." Has a light crunch and subtle sweetness.                         |                |
| <b>Wedge Dressing</b>                                                                                | <b>\$4.00</b>  |
| Creamy sesame dressing.                                                                              |                |