★ Rate your favorite items and earn points →

pricelisto

Cote

Menu Prices — October 23, 2026

Cote menu with prices in United States, updated April 2020: 66 items across 10 categories, prices from $4.00 to $495.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Cote Menu with Prices (United States)

Cote menu with prices in United States, updated April 2020: 66 items across 10 categories, prices from $4.00 to $495.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/cote

Menu categories: Appetizers · Bowls · Meat, Meat & More Meat · Ssam Kit · Cote Feast · Savory · Beverages · Extras · Butcher Shop · Soft Drinks

Appetizers

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

Bowls

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

Meat, Meat & More Meat

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

Ssam Kit

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

Cote Feast

ITEM	PRICE
The Ultimate Steak Feast at Home for two You wanna know what’s for dinner? THIS is what’s for dinner. Chef's selection of four premium USDA Prime and above cuts,...	**$146.00**

Savory

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

Beverages

ITEM	PRICE
Diet Coke (8 oz.)	**$5.00**
Fever Tree Club Soda (200ml.)	**$5.00**
Coke (8 oz.)	**$5.00**
Fever Tree Tonic Water (200ml.)	**$5.00**

Extras

ITEM	PRICE
Napa Cabbage Kimchi House fermented napa cabbage kimchi.	**$6.00**
White Rice	**$4.00**
Kkakdooki Kimchi House fermented radish kimchi.	**$6.00**
Ssamjang Fermented soy "steak sauce".	**$4.00**
Wedge Dressing Creamy sesame dressing.	**$4.00**

Appetizers

ITEM	PRICE
Fried Chicken (Thurs - Sun Only) Chef David ain't no one-trick pony. You thought his steak was tasty? Well, buckle up because David's world famous fried...	**$24.00**
Sweet and Tangy Chicken Nuggets Crispy dark meat nuggets tossed in an addictive gochujang glaze...Treat yo-self!	**$16.00**
Wedge Salad An innovative twist on the steakhouse classic: crunchy iceberg lettuce dressed in a creamy sesame dressing with marinate...	**$18.00**
Cote House Salad Crispy gem lettuce, baby arugula, local grapes, Jersey tomato, Korean mustard vinaigrette.	**$18.00**

ITEM	PRICE
Scallion Salad Scallion and red lettuce salad with gochujang vinaigrette. Zingy and awesome as a light salad, but even better with stea...	**$6.00**
Regiis Ova Royal Hybrid Caviar(125g tin) The finest Regiis Ova Royal Hybrid Caviar for your to schmear on, heck, whatever you want! Full pearls with a rich and...	**$495.00**

Bowls

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

Meat, Meat & More Meat

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

Ssam Kit

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

Cote Feast

ITEM	PRICE
The Ultimate Steak Feast at Home for two You wanna know what’s for dinner? THIS is what’s for dinner. Chef's selection of four premium USDA Prime and above cuts,...	**$116.00**

Butcher Shop

ITEM	PRICE

Gastronome's Salt (3 oz) **$10.00**

AKA your secret flavor weapon! Cote's house blend of British maldon, Himalayan pink, and Korean thousand-day aged sea sa...

Savory

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

Soft Drinks

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

Extras

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