

# COTE Miami

3900 NE 2nd Ave, Miami, Florida, 33137, US · +13054344668 · Updated: Mar 21, 2026

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## MOST ORDERED 12

### Steak Dup-bap \$\$35.00

Sliced usda prime skirt steak over the rice with Cote special soy sauce, Serve with wasabi and egg yolk.\n\n

### USDA Prime Galbi Bowl \$\$36.00

Sweet, savory, and umami-bomb marinated short ribs over rice and housemade pickles, charcoal-grilled to tender perfection.

### Butcher's Bowl \$\$38.00

An ever-rotating chef's selection of three USDA prime cuts and American Wagyu over rice and home made pickles, grilled to perfection.

### Sweet & Tangy Chicken Nuggets \$\$20.00

Crispy dark meat nuggets tossed in an addictive gochujang glaze...Treat yo-self!

### White Rice \$\$6.00

Plain White Rice

### Kimchi Wagyu Paella \$\$36.00

Waygu beef "fried rice" stir fried with waygu tallow (mmmmhmm!) and radish kimchi in a hot wok, topped with a fried egg and nori flakes. What could be better?

### USDA Prime Galbi \$\$59.00

Chef Shim's signature diamond-cut short ribs, just like mama used to make (if Mama was a Michelin-starred chef.) Sweet, caramelized, and savory deliciousness. Available grilled only.

### Wedge Salad \$\$25.00

Iceberg Lettuce, Bacon, Tomato, Crispy Shallot, Egg, Sesame Dressing

### Ssamjang \$\$4.00

Vegetarian. Fermented soy "steak sauce".

### Napa Cabbage Kimchi \$\$6.00

House fermented Napa cabbage kimchi.

### Ssam Kit \$\$18.00

Ditch the heavy sides of a "traditional steakhouse" and grab a "ssam kit" for your steak! Includes everything you need to make lettuce wraps: 8 pieces of lettuce, ssamjang, scallion salad, 2 pickles, and 2 kimchis. Enough for 2-3 people. Hits all the cravings and supports your good health.

### COTE Bibimbop \$\$28.00

We can (and have) eaten this for dinner every night for a week. Six different types of sautéed mountain vegetables and a fried egg over rice, available either with or without an extra boost of USDA prime beef.

## APPETIZERS 5

<b>30g Tin of Petrossian Caviar</b>	<b>\$\$120.00</b>
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<b>Wedge Salad</b>	<b>\$\$25.00</b>
Iceberg Lettuce, Bacon, Tomato, Crispy Shallot, Egg, Sesame Dressing	
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<b>Korean Bacon</b>	<b>\$\$26.00</b>
House-smoked crispy heritage pork belly, pickled jalapeño, Korean mustard	
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<b>Sweet &amp; Tangy Chicken Nuggets</b>	<b>\$\$20.00</b>
Crispy dark meat nuggets tossed in an addictive gochujang glaze...Treat yo-self!	
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<b>Scallion Salad</b>	<b>\$\$6.00</b>
Scallion and red lettuce salad with gochugaru vinaigrette. Zingy and awesome as a light salad, but even better with steak together or inside as a ssam (wrap!).	

## **BOWLS** 3

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<b>USDA Prime Galbi Bowl</b>	<b>\$\$36.00</b>
Sweet, savory, and umami-bomb marinated short ribs over rice and housemade pickles, charcoal-grilled to tender perfection.	
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<b>Butcher's Bowl</b>	<b>\$\$38.00</b>
An ever-rotating chef's selection of three USDA prime cuts and American Wagyu over rice and home made pickles, grilled to perfection.	
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<b>COTE Bibimbop</b>	<b>\$\$28.00</b>
We can (and have) eaten this for dinner every night for a week. Six different types of sautéed mountain vegetables and a fried egg over rice, available either with or without an extra boost of USDA prime beef.	

## **COTE FEAST** 1

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<b>The Ultimate Steak Feast at Home</b>	<b>\$\$156.00</b>
You wanna know what's for dinner? THIS is what's for dinner. Chef's selection of four premium USDA Prime and above cuts, grilled to perfection and accompanied by everything you could possibly need to make this the most delicious meal of the week, including our two favorite stews (one savory, one spicy), scallion salad, and piquant pickles n' kimchi. Includes a ssam kit, so get wrappin'! (The picture contains Butchers Feast for four guests )	

## **MEAT, MEAT & MORE MEAT** 5

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<b>USDA Prime Galbi</b>	<b>\$\$59.00</b>
Chef Shim's signature diamond-cut short ribs, just like mama used to make (if Mama was a Michelin-starred chef.) Sweet, caramelized, and savory deliciousness. Available grilled only.	
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<b>4oz Grilled Japanese A5 Miyazaki Ribeye</b>	<b>\$\$148.00</b>
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<b>USDA Prime Hangar Steak</b>	<b>\$\$44.00</b>
This textural and irony cut is for true carnivores that like their steaks with a little grip. Perfect in a ssam (wrap) or to fly solo. Available grilled only.	
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<b>USDA Prime Dry Aged Ribeye</b>	<b>\$\$68.00</b>
From our in-house dry aging room comes this ribeye full of umami and funk. A steakhouse classic with tons of flavor and concentration. Available grilled only.	
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## American Waygu COTE Steak

**\$\$60.00**

Our signature cut, the chuck flap tail, and is a buttery bite that is perfectly marbled. True meat heaven. Available grilled only.

## SAVORY 3

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### Kimchi Wagyu Paella

**\$\$36.00**

Waygu beef "fried rice" stir fried with waygu tallow (mmmmhmmm!) and radish kimchi in a hot wok, topped with a fried egg and nori flakes. What could be better?

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### Kimchi Stew

**\$\$22.00**

Very few things are simultaneously comforting and invigorating, but this tart and spicy stew loaded with braised pork and kimchi is one of them. Equally good on its own or alongside a mound of grilled meat. Served with a side of white rice.

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### Dwenjang Stew

**\$\$22.00**

Rich and deeply flavored fermented soy, and packed with wholesome veggies and tofu to keep you in the best of health. Served with a side of white rice.

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## SSAM KIT 1

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### Ssam Kit

**\$\$18.00**

Ditch the heavy sides of a "traditional steakhouse" and grab a "ssam kit" for your steak! Includes everything you need to make lettuce wraps: 8 pieces of lettuce, ssamjang, scallion salad, 2 pickles, and 2 kimchis. Enough for 2-3 people. Hits all the cravings and supports your good health.

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## EXTRAS 6

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### White Rice

**\$\$6.00**

Plain White Rice

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### Ssamjang

**\$\$4.00**

Vegetarian. Fermented soy "steak sauce".

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### Gastronome's Salt (3oz.)

**\$\$10.00**

A 3oz. portion of finely ground gourmet salt, enhancing the natural flavors of your steak.

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### Wedge Dressing

**\$\$5.00**

Vegetarian. Creamy sesame dressing.

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### Napa Cabbage Kimchi

**\$\$6.00**

House fermented Napa cabbage kimchi.

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### Kkakdooki Kimchi

**\$\$6.00**

House fermented radish kimchi.

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## BEVERAGES 3

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### zCM Evian Sparkling

**\$\$5.00**

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### Diet Coke

**\$\$5.00**

A crisp, refreshing taste you know and love with zero calories.

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**Coke (8 oz.)****\$5.00**

The cold, refreshing, sparkling classic that America loves.

**TO GO EXCLUSIVES** 2

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**Steak Dup-bap****\$35.00**

Sliced usda prime skirt steak over the rice with Cote special soy sauce, Serve with wasabi and egg yolk.\n\n

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**Galbi-Jjim****\$47.00**

USDA Prime short rib, selection of root vegetables, and candied chestnut braised in sweet soy sauce. Serve with Rice.\n\n

**ENTREES** 1

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**Shicken Sandwich****\$26.00**

An instant classic! Crispy, juicy patty made with thinly pounded organic chicken and minced sweet shrimp. La Provence Bakery buns, American cheese, and tartar sauce, served with a simple celery salad