

COQODAQ

닭

ICE CHILLED RAW BAR

Fisherman's Welcome\*

어부의 소중한 환대

East/West Coast oysters .....4/5/pc  
with sea urchin.....9/pc  
with Kaluga caviar.....17/pc

Classic Caviar Service\*

클래식 캐비아 차림  
Served with buttery milk toast,  
crème fraîche, and chives

Petrossian Tsar 195/oz  
Imperial Daurenki.....760/tin  
Petrossian Royal Beluga 208/oz  
Hybrid Caviar.....870/tin

all tins are 4.4oz



Tartare À La Carte\*

Ocean Trout 트러플 곁들인 바다송어 타르타  
Black truffle soy sauce.....24

Bluefin Tuna 참다랑어 타르타  
Calabrian chili soy sauce.....28

Amberjack 갯방어 타르타  
Horseradish with yuja, trout roe.....26

Tartare Trio\*

신선한 회 트리오  
All three prepared for the table,  
to share with Sourdough Toast  
68

APPETIZERS



The Golden Nugget™

황금너겟

Chicken nugget meets decadence

18 Karat with ocean trout roe\*.....16/pc  
24 Karat with Golden Daurenki caviar\*.....28/pc  
Black Gold with Seasonal Truffle\*\*\*.....30/pc  
\*\*\*of exceptional quality & limited quantity

Doenjang Chicken Liver Pâté | 23

된장을 곁들인 닭 간 파테  
Hallabong marmalade, grilled sourdough

House Fennel Salad | 18

상큼하고 담백한 페넬 샐러드  
Crunchy fennel, golden caper vinaigrette

Caesar Salad | 19

썩갓향을 품은 아삭한 시저 샐러드  
Romaine hearts with  
crown daisy "croutons", black pepper

BETTER FRIED CHICKEN

The Bucket List™

38 PER PERSON

Our Chef's Signature Fried Chicken Feast

Includes two fried chicken styles:

COQODAQ ORIGINAL  
our classic, with signature sauces

+

SOY GARLIC GLAZE  
umami perfection

OR

GOCHUJANG GLAZE  
packs a sweet punch!

Pasture-Raised  
Chicken Consommé

따뜻한 홍삼 닭 콘소메  
Korean red ginseng

Ban-Chan

반찬  
Pickled seasonal  
vegetables  
and scallion salad

Signature Sauces

수제소스 4종  
Jun Verde, Honey Mustard,  
Pepper Parm, and  
Gochujang BBQ



Cold Perilla Seed Noodle

상큼한 들깨국수  
Cold capellini with perilla  
soy sauce noodle

Soft Serve Frozen Yogurt

새콤한 프로요  
Original flavor with  
seasonal fruit

PASTURE-RAISED  
BIRDS

CERTIFIED HUMANE®  
BIRDS

GLUTEN-FREE  
BATTER

CULTURED  
NON-SEED OIL

SIDES

Spicy Tteokbokki | 12

매콤한 떡볶이  
Rice cakes, Korean pepper

Mac & Cheese | 12

마카로니 치즈  
Elbow pasta, chili oil

Coleslaw | 10

코울슬로  
Chopped cabbage, house dressing

Double-Fried French Fries | 10

후렌치 후라이  
House-cut, extra crispy

SAVORY ACCOMPANIMENTS

Cold Perilla Seed Noodle | 19

상큼한 들깨국수  
Cold capellini with perilla soy sauce

Chicken and Curry | 24

매콤한 치킨 카레  
Gochugaru chicken curry over rice  
+ Fried heritage egg | 4

Chicken Guksu | 22

닭국수  
Piping hot Korean chicken noodle soup



CRISPY À LA CARTE

Chicken À La Carte

닭 부위별 별미  
Your choice of: original, soy sauce  
garlic glaze or gochujang glaze

Nugget\*\*.....3.50/pc  
Wing.....3.50/pc  
Thigh.....4.50/pc  
Drumstick.....6.50/pc  
Breast.....7/pc

\*\*In COQODAQ Original only

Seasonal Vegetable  
Fritto Misto

제철 야채 튀김  
Seasonal vegetables,  
yuja dipping sauce  
28



Fish & Chips

바삭한 생선과 감자튀김  
Crispy fish of the day, tartar sauce, french fries  
36

AN OBSESSION WITH DOING BETTER

Years ago, we realized that all too often the quality, health, and integrity of fried chicken has been compromised by shortcuts. We believe that everyone deserves a better quality product in order to live happier and healthier.

At COQODAQ, we know there's no such thing as the "perfect recipe," which is why our mission is simple: we obsess over the pursuit to deliver Better Fried Chicken. We believe this isn't about achieving perfection, but rather about sparking joy and bringing happiness and deliciousness to everyone that walks through our doors.

We welcome you on this journey with us as we keep refining our daily practices. While we may not live on pastoral farms like days of yore, we celebrate traditional and humane ways of cooking, farming, and raising animals.

With the highest-quality, sustainably sourced ingredients that are completely gluten-free, and cooked by a world-class culinary team, our hope is to bring **Better Fried Chicken** to all.

Better Chicken

Inspired by the common sense, waste-nothing philosophy of days past, our Green Circle chickens are raised on regenerative pastures in their natural habitats on Amish and Mennonite Farms. As Certified Humane® Birds, they are never-ever given antibiotics in their entire lifespan, and every chicken's diet consists of surplus vegetables from farmers markets — "unattractive" vegetables that are saved from going to landfills — along with cuttings and peelings from restaurant kitchens, wholesome grains, corn, soy, and a worm or two, for good measure.

Our chickens are raised to 8 weeks of age (as opposed to the commercial 6 week standard) and are air-chilled (as opposed to 96% of other chickens in the country consuming a half gallon water per bird), leading to a deeper, old-fashioned flavor profile and crispier skin. We think you can literally taste the difference — but you tell us!

Better Batter

The journey to perfect our crust has been extensive — and dare we even say, scientific — experimenting with an exhaustive selection of flour and spices that not only enhance the flavor, aroma, and color of the fried chicken, but also possess antioxidant, anti-inflammatory, anticarcinogenic, and cholesterol-lowering properties. Crazy, right!? We also use our own proprietary blend of three different salts in our brine and our spice mix that enhances the natural flavors of the chicken.

Our flour of choice: rice flour! It can retain up to 62% less fat than traditional breading flour, which results in a healthier, lighter, irresistibly crispy, crunchy, bursting-with-flavor texture. Plus, (drumroll, please) it's naturally gluten-free!

Better Oil

COQODAQ's chicken is clean-fried exclusively in cultured oil to elevate its crispy texture, all while feeling less greasy to the touch. Here's where we geek out a bit: our oil is full of the same fats humans have eaten for hundreds of thousands of years! This oil has 35% more healthy, heat-stable monounsaturated fats than even olive or avocado oils and minimizes the formation of toxic aldehydes, compared to seed oils with high omega-6. It also has an exceptionally neutral taste that pairs brilliantly with delicate flavors and high temperatures.

The oil is made from certified non-GMO sugarcane plants, the highest yielding crop in the world. To put it more simply: a cleaner oil with more good fats, better taste, and a tiny environmental footprint. A total win-win in our books.

BETTER BUBBLES

In Korea, drinking bubbly beverages with fried chicken is part of the culture and here at COQODAQ we are pairing the best sparkling beverage on the planet with our birds — Champagne! Why is this the perfect pairing? Well, the bright acidity and bubbles of the Champagne cuts through the richness of the food and refreshes your palate in between bites. The layers of complexity from aging stand up to the power of poultry. Also, the expended yeast cells specifically found in Champagne help aid in your digestion. So really, it's good for you!

BETTER BALANCE

Guided by the ancient philosophy of Eum-Yang, COQODAQ places vegetables at the forefront of our menu. This traditional, yet scientific approach to balanced nutrition is associated with several health benefits. Simply put: we aim to make you feel better walking out than you did walking in.

EUM-YANG

The Korean concept of duality being fundamental to the nature of the universe. A guiding force at COQODAQ.

BETTER PLANET

We continue to explore practices that have a positive environmental impact, such as recycling our used cultured oil into biodiesel fuel. By doing so, we're reducing our carbon footprint and contributing to a cleaner, greener future. Also, did you know that 95% of food waste still goes into landfills, contributing to 10% of all annual greenhouse gas emissions? That's why we've partnered with Afterlife Mushrooms, a NYC-based circular farm that turns food waste into compost to grow local, sustainable mushrooms. Then they're purchased back and offered on our menu.

