

COQODAQ

ICE CHILLED RAW BAR

East & West Coast Oysters*

차갑고 싱싱한 석화

East Coast oyster.....4/pc
West Coast oyster.....5/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

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

The Bucket List™

PROMISE OF QUALITY

38 PER PERSON

Our Chef's Signature Fried Chicken Feast

TO START

Pasture-Raised Chicken Consommé

따뜻한 홍삼 닭 콘소메
Korean red ginseng

ACCOMPANIMENTS

Ban-Chan

반찬
Pickled seasonal
vegetables
and scallion salad

Signature Sauces

네가지 꼬꼬닭 소스
Jun Verde, Honey Mustard,
Pepper Parm, and
Gochujang BBQ



Includes two styles:

SIDES

Cold Perilla Seed Noodle

상큼한 들깨국수
Cold capellini with perilla
soy sauce noodle

TO FINISH

Soft Serve Frozen Yogurt

새콤한 프로요
Original flavor with
seasonal fruit

COQODAQ ORIGINAL
Our classic, with signature sauces

SOY SAUCE GARLIC GLAZE
umami perfection

GOCHUJANG GLAZE
packs a sweet punch!

SIDES

Spicy Tteokbokki | 12

매콤한 떡볶이
Rice cakes, Korean pepper

Mac & Cheese | 12

마카로니 치즈
Elbow pasta, chili oil

Coleslaw | 10

코올슬로
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 noodle

Chicken and Curry | 24

매콤한 치킨 카레
Gochugaru chicken curry over rice

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
Four types of 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 too often the quality, health, and integrity of fried chicken has been compromised by shortcuts. We've all heard of the nightmares of conventional fried chicken and 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 an infinite pursuit to deliver Better Fried Chicken that you can feel good about. 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.

With that, we're excited to welcome you on this journey with us as we continue to work hard to refine our proprietary recipes. While we may not live on pastoral farms like days of yore, we celebrate the old world traditional and humane ways of cooking, farming, and also 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 chickens are raised free-range in their natural habitats. Certified humane, as well as hormone and antibiotic-free, 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, 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, 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

Our team continues to refine and explore industry practices that are good for the environment, such as repurposing all of our leftover oil into biodiesel fuel. Heaters, vehicles, and homes use this biodiesel for fuel! Also, did you know that 95% of food waste still goes into landfills, contributing to 10% of all greenhouse gas emissions annually? That's why we've partnered with Peat — Afterlife Mushrooms, a NYC-based circular farm that turns food waste into local, sustainable mushrooms. Then they're purchased back to our restaurant and offered on our menu.