



レーン 焼肉
カルビ屋 三夢

Yakiniku
barbecue

カルビ屋 三夢

Kalbi-ya Sam

Choice ingredients
Commitment to tastiness
Safety and security

Kalbi-ya Sam is committed to many things.

"Offering a pleasant place to eat"

"Allowing customers to eat their fill"

"Sam's original dishes that are served nowhere else"

"Sam's hospitality that can be enjoyed nowhere else"

At Kalbi-ya Sam, we always do our best
to make customers want to keep coming back.

Scan here
for allergy
information.



domestic beef

Kalbi-ya
Sam's

Specialty

Specialty
dish

Specialty dish
that boasts great taste!!

No.104

Domestic beef kalbi

890yen(979yen incl. tax)

No.105

Melts
in your mouth!!

Premium domestic beef kalbi

1,290yen(1,419yen incl. tax)

No.107

Easy-to-eat
thin slices!

New
product

Thinly sliced domestic beef thigh loin with onion ponzu sauce

830yen
(913yen incl. tax)

The refreshing
onion ponzu sauce is
a perfect match
with the meat!

No.106

Domestic beef round loin

890yen(979yen incl. tax)

Popular healthy
red meat

Popular
sukiyaki-like dish!

No.108

Grilled thinly-sliced domestic beef kalbi

With a raw egg

890yen(979yen incl. tax)

Condensed and
rich flavor!

No.110

Domestic beef rib finger meat

890yen(979yen incl. tax)

Staff's
recommendation

Kalbi pickled in a raw
soy sauce containing
active yeast melts
in your mouth.

Enjoy the refreshing taste
with onion ponzu sauce!!

New
product

No.109

Thinly sliced domestic beef kalbi with onion ponzu sauce

890yen(979yen incl. tax)

※The photo is
for illustrative
purposes only.

No.111

Domestic beef kalbi pickled in a pot with a tasty sauce

890yen(979yen incl. tax)

Kalbi in a pot pickled
with Sam's secret sauce
using plenty of apples
and aromatic vegetables

No.112

Melty domestic beef kalbi tpickled in raw soy sauce

930yen(1,023yen incl. tax)

Using Shinshu Nakano
Marui Shoyu's
raw soy sauce



Beef

No.118

Highly recommended
by regular customers

Thickly sliced tongue is a highly popular dish
for its exquisite texture!

Thickly sliced
premium salted beef tongue

1,390yen(1,529yen incl. taxt)

The thin slices are easy
to eat and are great with rice!

No.119

A true gem for beef lovers,
rubbed with Sam's secret sauce!

Sam's Beef kalbi 650yen(715yen incl. taxt)

The most
ordered dish
No.1

No.120

Hearty beef kalbi

550yen(605yen incl. taxt)

Popular, easy-to-eat
tender cuts to fully enjoy
the flavor of meat!

No.117

Salted
beef tongue 950yen

(1,045yen incl. taxt)

The first choice
to start a yakiniku meal!

No.153

Korean lettuce

490yen(539yen incl. taxt)

No.121

Beef skirt steak slices

690yen(759yen incl. taxt)

Staff's
recommendation

No.122

Beef rib finger meat

630yen(693yen incl. taxt)

Dice cuts full
of flavor!

Toppings to your liking

No.159

Super-hot
chopped chili pepper

250yen(275yen incl. taxt)

No.160

Chopped
green onions

250yen(275yen incl. taxt)

Secrets of
kalbi-ya Sam's
soy dipping sauce



It uses Shinshu Nakano Marui Shoyu's soy sauce,
which received the governor's prize
at the 59th Nagano Soy Sauce Competition.

The amounts of **Hidaka kelp** and **red wine** used
for the sauce have been increased greatly
to improve the taste.
It's nice with any meat,
but it especially enhances
the taste of **domestic beef**!

To have your meal safely
Please use meat tongs.

Use tongs to put meat on the grill from the plate and to cook meat on the grill.
When meat is fully cooked, put it on a serving plate with chopsticks.



Assorted meat

For a group of 4 to 5

No.101

Standard platter

4,550yen(5,005yen incl. taxt)

- 2 servings of Sam's beef kalbi
- 2 servings of beef skirt steak
- 2 servings of salted beef tongue

Three popular barbecue dishes can be enjoyed on one plate!

Ideal for enjoying popular barbecue meats to the fullest!

Beef skirt steak

Salted beef tongue

Superlative assortment of barbecue meats that makes you happy!!

Thickly sliced premium salted beef tongue

Thinly-sliced domestic beef kalbi

Dip in the egg yolk sauce when you eat.

Sam's beef kalbi

Premium domestic beef kalbi

For a group of 2 to 3

For a group of 2 to 3

No.103

Assortment of two popular meats

2,650yen

(2,915yen incl. taxt)

- 2 servings of Sam's beef kalbi
- 2 servings of beef skirt steak

Please use tongs for safe eating.

Always use meat tongs to put meat on the grill from the plate and to cook meat on the grill. When meat is fully cooked, put it on a serving plate with chopsticks.

No.102

Sumptuous three-meat platter

3,550yen

(3,905yen incl. taxt)

- 1 serving of thickly sliced premium salted beef tongue
- 1 serving of premium domestic beef kalbi
- 1 serving of thinly sliced domestic beef kalbi

Top-choice premium meats

Tomosankaku (Tri-Tip)

Wasabi salt

Misuji (Oyster Blade)

Kainomi (Flap meat)

No.116

Assortment of three prime-quality meats

2,290yen(2,519yen incl. taxt)

No.114

Kainomi (Flap meat)

1,550yen(1,705yen incl. taxt)

Tender cuts with neat vertical lines of fiber.

No.113

Misuji (Oyster Blade)

1,550yen(1,705yen incl. taxt)

Tender, marbled cuts that melt in your mouth. You can savor the sweetness of meat.

No.115

Tomosankaku (Tri-Tip)

1,550yen(1,705yen incl. taxt)

Quality cuts characterized by fine-textured meat with an excellent balance of red meat and fat.

Prime cuts

Prime cuts

Prime cuts

Wasabi salt

Wasabi salt

Wasabi salt



Dip the grilled meat in fresh garlic
by squeezing it
just before eating.

Squeeze well!

Dip!!

Dip grilled meat
in simmering
melted cheese!!

Have it
with extra garlic!!
Addictive garlic
sauce barbecue

No.125 Beef large intestines 590yen (649yen incl. taxt)

No.126 Chicken thigh 590yen (649yen incl. taxt)

※Grill the meat thoroughly.

New product

Simmering cheese
fondue barbecue

No.131 Pork kalbi 630yen (693yen incl. taxt)

No.130 Chicken thigh 630yen (693yen incl. taxt)

※Grill the meat thoroughly.

TOP!!

Top meat
with homemade
green onion sauce
in a pot!

Using
Kujo green onions
from Kyoto

Secret green
onion sauce
in a pot

Barbecue with
secret green onion
sauce in a pot

No.123 Pork kalbi 590yen (649yen incl. taxt)

No.124 Chicken thigh 590yen (649yen incl. taxt)

※Grill the meat thoroughly.

Kalbi-ya Sam's Original barbecue dishes

Dip grilled beef tongue
in steaming hot rich
garlic butter!

No.127

Thick slices of red tongue
with garlic butter 790yen (869yen incl. taxt)

※Thick slices of red tongue
with garlic butter are specially
processed to make them tender.

Pickled
in salted
rice malt

Japanese-style barbecue
of chicken pickled
in salted rice malt with kelp.

No.128

Chicken breast pickled
in kelp and salted rice malt
550yen (605yen incl. taxt)

※Grill the meat thoroughly.

Dip!!

Enjoy a variety meat
with a refreshing-taste
special ponzu sauce!

Popular
among
women

No.129

Beef large intestine
with chopped onions and ponzu sauce
550yen (605yen incl. taxt)

A dish inspired by a spicy
local dish of Louisiana, USA

New product

No.132 Cajun kalbi
pork with
aromatic spices!
550yen (605yen incl. taxt)

New product

Kalbi-ya Sam's specialty
Barbecue with
ume (sour plum) sauce

No.133 Chicken thigh 530yen (583yen incl. taxt)

※Grill the meat thoroughly.

No.134 Beef large intestines 530yen (583yen incl. taxt)

※The photo
shows chicken thigh.

Enjoy the refreshing taste
with Kalbi-ya Sam's
original ume sauce!

Using Shinshu Nakano
Marui Shoyu's
raw soy sauce



Pork. Chicken and others

No.135

Thickly sliced pork belly samgyeopsal (Korean barbecue)
Eat it with vegetables and plenty of Sam's special sauce.

"Sam" gyeopsal
with red miso sauce

890yen(979yen incl. taxt)

Staff's
recommendation

Wrap!!

With light but tasty fat!

Fatty pork belly characterized
by juicy fat and pleasant texture!

No.137

Pork kalbi

530yen(583yen incl. taxt)

No.138

Tontoro(fatty pork)

590yen(649yen incl. taxt)

No.136

Crunchy salted
pork tongue

490yen
(539yen incl. taxt)

No.140

Chicken
thigh

530yen(583yen incl. taxt)

※Grill the meat
thoroughly.

No.142

Grilled sausage

450yen each

No.143

Spicy chorizo

(499yen incl. taxt)

No.141

Chicken breast
bone cartilage

490yen(539yen incl. taxt)

Staff's
recommendation

The flavor of the special sauce
and tenderness are the secrets
to making it delicious!

No.139

Lamb kalbi

630yen
(693yen incl. taxt)

No.146

Premium
beef tripe

790yen

(869yen incl. taxt)

Popular dish
with distinctive texture!

The big chunks of fat
on it also taste exquisite!

No.147

Beef
small intestine

590yen(649yen incl. taxt)

No.148

Addictive
beef aorta

490yen(539yen incl. taxt)

The crunchy
texture makes it
the most addictive!

The most famous
variety meat!

Good
value
dish

No.144

Beef large intestine

490yen(539yen incl. taxt)

No.149

Variety meats
pickled in a pot

1,530円(税込1,683円)

※Grill the meat thoroughly.

- Beef large intestines
- Premium beef tripe
- Beef liver

No.145

Beef liver

490yen(539yen incl. taxt)

※Grill the meat thoroughly.

Variety meats



Seafood

No.152

Sanriku squid barbecue

590yen(649yen incl. taxt)

Soft-textured squid from the Sanriku region

Enjoy the plumpy texture of grilled shrimp!

No.151

Scallop barbecue

690yen
(759yen incl. taxt)

Flavored with special miso sauce!

No.150

Plump shrimp barbecue

690yen(759yen incl. taxt)

Vegetables

A la carte vegetables

- No.154 King oyster mushrooms
 - No.155 Green onions
 - No.156 Cabbage
 - No.157 Green peppers
- 290yen each
(319yen incl. tax)

With tasty special miso for Korean lettuce!

No.153

Korean lettuce

490yen(539yen incl. taxt)

Toppings

No.158

Assorted vegetables

590yen(649yen incl. taxt)

Good value dish

Choose the one that suits your taste.

No.160

Chopped green onions

250yen
(275yen incl. tax)

No.159

Super-hot chopped chili pepper

250yen
(275yen incl. tax)

The spicy flavor stimulates your appetite!
Authentic fermented kimchi.

No.161

Authentic Chinese cabbage kimchi

390yen(429yen incl. taxt)

No.162

Daikon kimchi

390yen(429yen incl. taxt)

The crispy texture gives a pleasant taste!

No.164

Assorted kimchi

590yen(649yen incl. taxt)

Assortment of three kinds of kimchi!
(Chinese cabbage, daikon (Japanese radish) and cucumber kimchi)

No.163

Cucumber kimchi

430yen(473yen incl. taxt)

Perfect snack to go with your drinks!

Kimchi



Snacks

Assortment of four kinds of namul!
(spinach, flowering fern, bean sprout and daikon)

No.168

Assorted namul

(a Korean-style food consisting of seasoned vegetables)

650yen

(715yen incl. taxt)

Children can eat it as
wasabi is put on the side.
A perfect accompaniment
for beer, barbecue and rice!!

No.169

Cucumber with pickled plum dressing and wasabi

450yen(495yen incl. taxt)

Sam's/
popular
dish

The smell of
festival stalls!!

No.173

Butter-fried corn on a hot plate

450yen(495yen incl. taxt)

Popular dish
with an exquisite combination
of melted cheese and kimchi!!

No.177

Kimchi and cheese Korean pancake

650yen(715yen incl. taxt)

No.170

Tasty horse meat sashimi yukhoe

850yen(935yen incl. taxt)

Although all possible quality control measures are taken,
intake of raw food may affect your health.
Care is required especially for those who are pregnant,
senior, with low immunity or small children.
Your understanding and cooperation are appreciated for
your own safety.

New
product

Yukhoe (steak tartare) made
with horse meat sashimi
and special sauce

Korean Yangnyeom chicken
made in Sam's style!

No.179

Sam-style Yangnyeom chicken

630yen(693yen incl. taxt)

No.174

Plain

Frenchfries

450yen

(495yen incl. taxt)

No.175

Barbecue-flavored

490yen each

No.176

Seaweed and salt-flavored

(539yen incl. taxt)

Recommended dish
with a perfect match of
soft and fluffy garlic
and sweet Korean
paste sauce!!

Popular snack
with a crispy texture!

Recommended
for garlic
lovers!

No.172

Deep-fried garlic

450yen(495yen incl. taxt)

No.178

Deep-fried chicken cartilage

550yen(605yen incl. taxt)

For
adults

No.171

Snacks for adults

Maqaw(Taiwanese spice)-flavored Char-siu roasted beef

630yen(693yen incl. taxt)

A specialty made by slowly roasting
domestic beef marinated overnight
in Sam's secret sauce



Healthy barbecue side dishes

No.165 Green salad

690yen(759yen incl. taxt)

Korean-style salad with salt- and sesame oil-flavored dressing.



Have the salad with barbecue! It's a staple style! Have it with a grated vegetable dressing.

Salads

No.167

Choregi salad with Korean nori and wakame seaweed

790yen(869yen incl. taxt)

Popular among women



Popular salad! Mix with the soft-boiled egg to enhance the flavor!

No.166

Caesar salad topped with a soft-boiled egg

790yen(869yen incl. taxt)

Staff's recommendation



Very popular sundubu!! Cheese makes the spiciness milder.

Highly recommended by our regular customers



Spicy To add spiciness!

No.159

Super-hot chopped chili pepper

250yen(275yen incl. tax)



No.184

Cheese sundubu

990yen(1,089yen incl. taxt)

Slightly spicy

No.185

Half size

590yen(649yen incl. taxt)

Soups

No.182

Kalbi soup

590yen(649yen incl. taxt)

Slightly spicy



No.183

Yukkejan soup

590yen(649yen incl. taxt)

Slightly spicy



No.181

Egg soup

490yen(539yen incl. taxt)



No.180

Wakame seaweed soup

390yen(429yen incl. taxt)



Rice dishes

The key to deliciousness is how you mix it !!

Mixing when it's still piping hot makes rice scorched outside and mixing quickly prevents rice from becoming watery. Both are important points to make stone-baked bibimbap delicious.

Sam's special

Popular dish since the establishment of Sam!

No.186

Famous stone-baked bibimbap

790yen(869yen incl. tax)

※With a cup of soup

No.187

Half size

※With a cup of soup

590yen(649yen incl. tax)

For adults

Korean rice bowl for adults

No.191

Tasty stone-baked yukhoe bibimbap (Korean mixed rice)

1,490yen(1,639yen incl. tax)

※With a cup of soup

A specialty topped with plenty of horse meat sashimi yukhoe!!

For adults

No.190

Stone-baked cheese bibimbap

850yen

(935yen incl. tax)

※With a cup of soup

Popular among women

No.188

Bibimbap

690yen(759yen incl. tax)

※With a cup of soup

No.189

Half size

※With a cup of soup

490yen(539yen incl. tax)

Spicy and tasty!
Savory authentic gukbap
(spicy rice soup)

No.192

Korean rice bowl for adults

Tasty yukhoe bibimbap

1,290yen(1,419yen incl. tax)

※With a cup of soup

Children can eat it as it's light and mild.

Slightly spicy

No.195

Kalbi gukbap

890yen

(979yen incl. tax)

No.196 Half size 690yen(759yen incl. tax)

No.197

Yukgaejang gukbap

890yen(979yen incl. tax)

No.198 Half size 690yen(759yen incl. tax)

No.193

Egg gukbap

790yen(869yen incl. tax)

No.194 Half size 590yen(649yen incl. tax)

For adults

With the "real" aroma of Italian white truffle oil without using flavorings

No.202

Rice dishes for adults
Rice topped with white truffle-flavored minced Japanese Black wagyu beef

1,190yen(1,309yen incl. tax)

White truffles
×
Japanese Black wagyu beef

No.199

Stone-baked garlic rice

※With a cup of soup

730yen(803yen incl. tax)

The aroma of garlic stimulates the appetite!

Rice dish perfect with barbecue!

A great accompaniment for grilled meat!

No.200

Eat with barbecue! Korean nori rice

490yen(539yen incl. tax)

No.201

Eat with barbecue! Green onion rice

490yen(539yen incl. tax)

No.204 Rice

390yen(429yen incl. tax)

No.205 Small size rice 250yen(275yen incl. tax)

No.206 Large size rice 490yen(539yen incl. tax)

No.203 Meal set 490yen(539yen incl. tax)

※Set of rice, a mini kimchi bowl and a cup of soup

No.207 Child size rice 250yen(275yen incl. tax)

(with seasoning) ※ For elementary school and younger children only



Choose from the two types!
Sam's cold noodles
made without using
buckwheat flour!!

With original, homemade soup.
Special noodles made without
using buckwheat flour.

No.208

Cold noodles

790yen
(869yen incl. taxt)

No.209 Half size

590yen(649yen incl. taxt)

Sam's
special

Fans of this dish with
special noodles and soup
are rapidly increasing!

Noodles

No.210

Plum and perilla cold noodles

790yen(869yen incl. taxt)

No.211 Half size 590yen(税込649円)

Authentic, homemade soup
enhances the taste!

Pickled Japanese plum sauce
makes it even more refreshing!

Popular
among
women

No.212

Noodles for adults

Maqaw- and lemon-flavored cold noodles

(half size only)

730yen
(803yen incl. taxt)

For
adults

Maqaw is
served in
a mortar.

Dried bonito and beef bone broth
and the fragrance of rare maqaw spice
are the key components of the dish!

No.213

Kalbi ramen

890yen(979yen incl. taxt)

No.214 Half size

690yen(759yen incl. taxt)

Slightly
spicy

Perfect for spicy food lovers!

No.215

Yukgaejang ramen

890yen(979yen incl. taxt)

No.216 Half size

690yen(759yen incl. taxt)

Slightly
spicy

Dessert

Tasty because it's homemade.
The silky-smooth texture is addictive.

No.217

Silky-smooth homemade almond jelly

330yen
(363yen incl. taxt)

Sam's
special

No.219

Mini vanilla almond jelly parfait

390yen(429yen incl. taxt)

The most popular
parfait of all time!

No.220

Mini chocolate parfait

390yen(429yen incl. taxt)

Chocolate parfait is
always a good choice!

No.224

Dessert for adults

Divine canelé plate

890yen
(979yen incl. taxt)

For
adults

A luxurious plate using
the "divine canelé" prepared
by a pastry chef who won
a national contest!!

Toppings
Vanilla ice cream, pecan nuts,
a slice of dried Kiyomi orange,
whipped cream, strawberry sauce

Frozen yogurt of
specialty shop Frosta
in Togura Kamiyamada Onsen!

No.218

Frozen yogurt

330yen
(363yen incl. taxt)

No.221

Soft-served vanilla ice cream

No.222

Soft-served chocolate ice cream

No.223

Soft-served green tea ice cream

With plenty
of cornflakes
and cigar cookie!

330yen each
(363yen incl. taxt)

Please use meat tongs for safe eating.

Always use meat tongs to put meat on the grill from the plate and to cook meat on the grill. When meat is fully cooked, put it on a serving plate with chopsticks.

For your safety

Never drive after drinking. Drunk-driving that may cause a serious accident is prohibited by law. The driver, passengers and those who offer drivers drinks will all be punished. Drinking alcohol under 20 is prohibited by law, because it is dangerous for their developing bodies. Age verification may be necessary.

Allergen information

Information is presented on seven allergens. This is only a theoretical indication based on ingredient assessment results. It's not an absolute guarantee of safety as ingredients not used for a certain dish may stick to or become mixed into the dish during cooking.



Taste of freedom!
Refreshingly sharp! Jim Beam highball



Jim Beam highball

No.807 430yen
(473yen incl. tax)

Stronger
+ 100yen
(110yen incl. tax)

Special cooler tumbler



17 cm-tall,
big size

Jim Beam

No.805 On the rocks
No.806 With water
430yen each (473yen incl. tax)

No.808 Mega jug
770yen (847yen incl. tax)

Lemon sour Kodawari Sakaba no Lemon Sour

No.812 430yen
(473yen incl. tax)

Stronger + 100yen
(110yen incl. tax)



17 cm-tall,
big size

No.813 Big size
770yen (847yen incl. tax)

"Takohai" highball

Kodawari Sakaba
Takohai
Plain sour



Kodawari Sakaba no Takohai

No.814 430yen
(473yen incl. tax)

Stronger + 100yen
(110yen incl. tax)



17 cm-tall,
big size

No.815 Big size
770yen (847yen incl. tax)

No.811 Riku highball

Stronger + 100yen
(110yen incl. tax)

No.809 On the rocks **No.810** With water

560yen each
(616yen incl. tax)



Beer



Kirin Ichiban Shibori draft beer

No.801 Medium-size jug
560yen (616yen incl. tax)

No.802 Large-size jug
890yen (979yen incl. tax)

Kirin Classic Medium-size lager beer bottle (500ml)

No.803 690yen
(759yen incl. tax)

No.804 Small-size bottle (334ml)
430yen (473yen incl. tax)

Plum wine

Kirin Noko
Umeshu

No.831 On the rocks 430yen each
No.832 With soda (473yen incl. tax)

Shochu (multiply distilled)

No.817 With water
No.818 With hot water
No.819 With soda
No.820 On the rocks
430yen each (473yen incl. tax)

Bottles

No.821 (700ml)
Kyogetsu Green
No.822 Osumi (barley) (900ml)
No.823 Osumi (sweet potato) (900ml)
2,190yen each (2,409yen incl. tax)



Additions to bottles

No.824 Lemon wedge 130yen (143yen incl. tax)
No.825 Oolong tea 290yen (319yen incl. tax)

Sours/ cocktails

No.835 Salty lychee sour
No.836 Cassis and orange
No.837 Shochu with oolong tea
430yen each (473yen incl. tax)

No.838 Smirnoff Lemonade
No.839 Smirnoff Moscow Mule
450yen each (495yen incl. tax)

No.840 Gogo no Kocha peach cocktail tea
450yen each (495yen incl. tax)



Japanese gin

No.816 Sui gin & soda
430yen (473yen incl. tax)



Japanese sake

No.826 Dry sake in a decanter (hot, 180ml) 470yen (517yen incl. tax)
No.827 Dry sake in a decanter (room temperature, 180ml) 470yen (517yen incl. tax)
No.828 Nishinomom (cold, 300ml) 930yen (1,023yen incl. tax)

Wine

House wine Tavernello

No.833 Red in a glass (150ml) 430yen (473yen incl. tax)
No.834 Red in a decanter (500ml) 1,090yen (1,199yen incl. tax)



Makgeolli

No.829 Makgeolli in a kettle (500ml) 1,130yen (1,243yen incl. tax)
No.830 Makgeolli in a sake bottle (200ml) 530yen (583yen incl. tax)



Fresh juice sour

No.841 Fresh lemon sour
490yen (539yen incl. tax)

Non-alcoholic cocktails

No.842 Non-alcoholic cassis and orange
No.843 Non-alcoholic cassis and soda
No.844 Non-alcoholic Gogo no Kocha and lychee
350yen each (385yen incl. tax)

世界のKitchen
ソルティライチ
— What is lassi? —
It's a yogurt-based drink originated in India.
This special lassi is made using "Kirin World Kitchen Salty Lychee."

A new favorite of Kalbi-ya Sam!
Non-alcoholic

Lemon lassi
No.845 350yen (385yen incl. tax)



All you can drink (alcohol)

Please ask the staff to order.
90 minutes, per person **1,980yen**
(2,178yen incl. tax)

All you can drink (soft drinks)

No.846 (For junior high school children and older)
All you can drink 390yen each (429yen incl. tax)
No.847 (Elementary school children only)
All you can drink for kids 230yen each (253yen incl. tax)

Free drinks for preschoolers!

No.849 Oolong tea **No.850** Hot oolong tea
No.852 Gogo no Kocha tasty sugar-free tea 330yen (363yen incl. tax)
No.851 Suntory black oolong tea 370yen
No.853 Suntory lemon Tokucha (407yen incl. tax)

A la carte



※The photos are for illustrative purposes only. Alcoholic drinks are not sold to customers under 20 or drivers.

Scan here for allergy information. ▶