



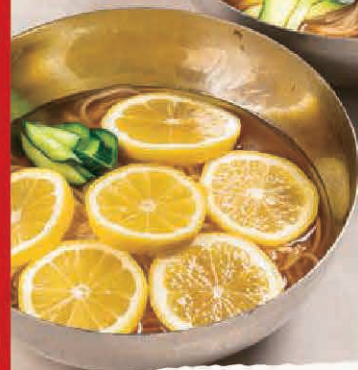
レーン 焼肉
カルビ屋 三夢

Yakiniku
barbecue

Kalbi-ya Sam

カルビ屋 三夢

Choice ingredients
Commitment to tastiness
Safety and security



Scan here
for allergy
information.



Sam's special Ume sauce

Kalbi-ya Sam's original ume (sour plum) sauce
gives a refreshing taste!

No.114

Pork tongue
with ume sauce

490yen(539en incl. taxt)



No.113

Beef kalbi
with ume sauce

550yen
(605yen incl. tax)

Dip grilled meat
for a more refreshing taste!

No.117

Additional
ume sauce

100yen(110yen incl. taxt)



No.115

Tontoro (fatty pork)
with ume sauce

590yen(649en incl. taxt)



No.116

Beef large intestine
with ume sauce

490yen(539en incl. taxt)

Original

Created by

Specialty

Add to your usual grilled

Shinshu miso sauce



No.119

Pork kalbi
with Shinshu miso sauce

530yen(583yen incl. tax)

No.120

Chicken thigh
with Shinshu miso sauce

530yen(583en incl. taxt)

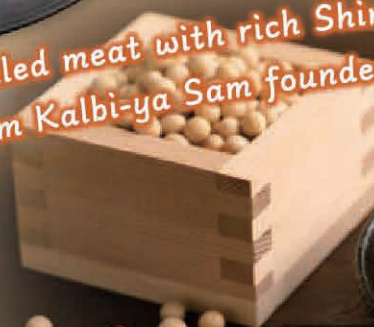


No.118

Beef kalbi
with Shinshu miso sauce

550yen(605en incl. taxt)

Grilled meat with rich Shinshu miso sauce,
from Kalbi-ya Sam founded in Nagano!



※Miso in the photo is for illustrative purpose only
and not included in actual dishes.



※Ume in the photo are for illustrative purpose only
and not included in actual dishes.

The taste created with various spices and herbs stimulates appetite. Cover the entire grill with meat and eat boldly!

BBQ バーベキュー スパイシー SPICY

Eat beef skirt steak more boldly!

Thick 100g skirt steak!

No.123

BBQ
spicy big skirt steak
SBH

890yen
(979en incl. tax)

No.121

BBQ spicy
pork kalbi
530yen(583en incl. tax)

No.122

BBQ spicy
chicken thigh

530yen(583en incl. tax)

No.124

BBQ spicy
assorted seafood
1,590yen(1,749en incl. tax)

Kalbi-ya Sam

Grilled Meat Onion ponzu sauce

meat and a little extra!

Enjoy the refreshing taste created by the crispy texture of finely chopped green onion and fresh-scented special ponzu sauce!

Select cuts

No.127

Flap meat
with onion ponzu sauce
1,590yen(1,749en incl. tax)

No.125

Thinly-sliced kalbi
with onion ponzu sauce
890yen(979en incl. tax)

No.126

Thinly-sliced
domestic beef thigh
with onion ponzu sauce
830yen(913en incl. tax)

No.128

Beef large intestine
with onion ponzu sauce
530yen(583en incl. tax)



Specialty dish

Kalbi-ya
Sam's

Highly recommended

domestic beef

Specialty dish
that boasts great taste!!

No.103

Domestic beef kalbi

890yen(979yen incl. tax)

Popular healthy
red meat

No.104

Melts
in your mouth!!

**Premium
domestic beef kalbi**

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

No.105

Domestic beef round loin

890yen(979yen incl. tax)

Condensed and
rich flavor!

Staff's
recommendation

No.106

**Domestic beef
rib finger meat**

890yen(979yen incl. tax)

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

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

No.107

**Domestic beef kalbi pickled
in a pot with a tasty sauce**

890yen(979yen incl. tax)

No.108

**Melty domestic beef kalbi
pickled in raw soy sauce**

930yen(1,023yen incl. tax)

*The photo is
for illustrative
purposes only.

Using Shinshu Nakano
Marui Shoyu's
raw soy sauce



Beet

No.130

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

Thickly sliced premium salted beef tongue

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

Regular customers
Highly recommended

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

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

No.131

Sam's Beef kalbi

650yen(715yen incl. taxt)

The most ordered dish
No.1

No.132

Hearty beef kalbi

550yen(605yen incl. taxt)

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

No.133

Beef skirt steak slices

690yen(759yen incl. taxt)

Dice cuts full of flavor!

No.134

Beef rib finger meat

630yen(693yen incl. taxt)

No.129

Salted beef tongue

950yen(1,045yen incl. taxt)

The first choice to start a yakiniku meal!

Staff's recommendation

Popular sukiyaki-type item with hearty 100-g thinly sliced pork!

No.135

Grilled thinly-sliced beef kalbi

With a raw egg 890yen(979yen incl. taxt)

No.154

Korean lettuce

490yen(539yen incl. taxt)

Toppings

to your liking

No.160

Super-hot chopped chili pepper

250yen(275yen incl. taxt)

No.161

Chopped green onions

250yen(275yen incl. taxt)

No.162

Cheese sauce

250yen(275yen incl. taxt)

Heat it on the grill for a cheese fondue-like taste!

Secrets of
kalbi-ya Sam's
soy dipping sauce

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!



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

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

Three popular barbecue dishes can be enjoyed on one plate!

For a group of 4 to 5

No.100

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

Recommended for families

Ideal for enjoying popular barbecue meats to the fullest!

Beef skirt steak

Sam's beef kalbi

Salted beef tongue

Superlative assortment of barbecue meats that makes you happy!!

Thickly sliced premium salted beef tongue

No.102

Assortment of two popular meats

2,650yen (2,915yen incl. taxt)

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

For a group of 2 to 3

For a group of 2 to 3

No.101

Sumptuous three-meat platter

3,450yen (3,795yen incl. taxt)

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

Premium domestic beef kalbi

Thinly-sliced beef kalbi

Enjoy with onion ponzu sauce

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.

Top-choice premium meats

Tomosankaku (Tri-Tip)

Kainomi (Flap meat)

Misuji (Oyster Blade)

No.112

Assortment of three prime-quality meats

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

No.110 Kainomi (Flap meat)

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

Tender cuts with neat vertical lines of fiber.

Prime cuts

No.109 Misuji (Oyster Blade)

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

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

Prime cuts

No.111 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



Pork·Chicken and others

Staff's
recommendation

No.136

“Sam” gyeopsal
with red miso sauce

850yen(935yen incl. taxt)

Wrap!!

Thickly sliced pork belly samgyeopsal (Korean barbecue)
Stem lettuce and perilla give a refreshing accompaniment!

The flavor of the home-made onion salt sauce
is the perfect match!

Fatty pork belly characterized
by juicy fat and pleasant texture!

No.137

Crunchy salted
pork tongue

490yen(539yen incl. taxt)

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

No.139

Tontoro(fatty pork)

590yen(649yen incl. taxt)

Staff's
recommendation

No.138

Pork kalbi

530yen(583yen incl. taxt)

※Grill the meat
thoroughly.

No.141

Chicken thigh

530yen(583yen incl. taxt)

No.142

Chicken breast
bone cartilage

490yen(539yen incl. taxt)

No.143

Grilled sausage 450yen each

No.144

Spicy chorizo (499yen incl. taxt)

No.140

Lamb kalbi

630yen(693yen incl. taxt)

No.147

Premium
beef tripe

790yen

(869yen incl. taxt)

Popular dish
with distinctive texture!

The big chunks of fat
on it also taste exquisite!

No.148

Beef
small intestine

590yen(649yen incl. taxt)

Good
value
dish

The crunchy
texture makes it
the most addictive!

No.149

Addictive
beef aorta

490yen(539yen incl. taxt)

No.145

Beef large intestine

490yen(539yen incl. taxt)

The most famous
variety meat!

No.150

Variety meats
pickled in a pot

1,530yen(1,683yen incl. taxt)

※Grill the meat thoroughly.

No.146

Beef liver

490yen(539yen incl. taxt)

※Grill the meat thoroughly.

Variety meats

- Beef large intestines
- Premium beef tripe
- Beef liver



Seafood

Kimchi

Vegetables

No.151

Plump shrimp barbecue

690yen(759yen incl. taxt)

Enjoy the plumpy texture of grilled shrimp!

Good value dish

No.159

Assorted vegetables

590yen(649yen incl. taxt)

Squid with tender meat
After grilling,
cut into pieces to eat!

No.154

Korean lettuce

490yen(539yen incl. taxt)

With tasty special miso for Korean lettuce!

A la carte vegetables

No.155

King oyster mushrooms

No.157

Cabbage

No.156

Green onions

No.158

Green peppers

290yen each(319yen incl. taxt)

No.152

Scallop barbecue

690yen(759yen incl. taxt)

Flavored with special miso sauce!

No.153

Squid barbecue

690yen(759yen incl. taxt)

The spicy flavor stimulates your appetite!
Authentic fermented kimchi.

The crispy texture gives a pleasant taste!

No.163

Authentic Chinese cabbage kimchi

430yen(473yen incl. taxt)

No.164

Daikon kimchi

430yen(473yen incl. taxt)

Chinese cabbage and radish kimchi

No.165

Assortment of two kinds of kimchi

630yen(693yen incl. taxt)

Topping

No.160

Super-hot chopped chili pepper
250yen(275yen incl. taxt)

To add spiciness!

Very popular sundubu!!
Cheese makes the spiciness milder.

No.185

Cheese sundubu

890yen(979yen incl. taxt)

No.186

Half size 690yen(759yen incl. taxt)

Slightly spicy

Regular customers Highly recommended

Soups

No.183

Kalbi soup

590yen(649yen incl. taxt)

No.184

Yukkejan soup

590yen(649yen incl. taxt)

No.182

Egg soup

490yen(539yen incl. taxt)

No.181

Wakame seaweed soup

390yen(429yen incl. taxt)



Healthy barbecue side dishes

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

No.167

**Caesar salad topped
with a soft-boiled egg**
790yen(869yen incl. taxt)

Staff's
recommendation

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

New
product

No.166

Garden salad
790yen(869yen incl. taxt)

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

Popular
among
women

No.168

**Choregi salad
with Korean nori and
wakame seaweed**
790yen(869yen incl. taxt)

Snacks

No.170

**Cucumber with pickled
plum dressing and wasabi**
450yen(495yen incl. taxt)

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

No.171

**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.

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

Sam's/
popular
dish

Heat it on the grill
to eat it steaming hot!

No.173

**Steaming hot
buttered corn**
290yen
(319yen incl. taxt)

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

No.177

**Kimchi and cheese
Korean pancake** 650yen
(715yen incl. taxt)

Regular
customers
Highly
recommended

New
product

No.178

**Korean pancake
with squid and
Chinese chives**
650yen
(715yen incl. taxt)

Dip in plenty of onion ponzu sauce
for a refreshing and delicious taste!

Frenchfries

No.174

Salt-flavored

No.175

Barbecue-flavored

No.176

Butter and
soy sauce-flavored

490yen each(539yen incl. taxt)

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

No.169

Assorted namul
(a Korean-style food consisting
of seasoned vegetables)
650yen(715yen incl. taxt)

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

No.172

Deep-fried garlic
450yen(495yen incl. taxt)

Extra
garlic!

Popular snack
with a crispy texture!

No.179

**Deep-fried
chicken cartilage**
550yen(605yen incl. taxt)

Korean Yangnyeom chicken
made in Sam's style!

No.180

**Sam-style
Yangnyeom chicken**
590yen
(649yen incl. taxt)



Salads

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.187 Famous stone-baked bibimbap

830yen(913yen incl. tax)

※With a cup of soup

Kalbi-ya Sam's new generation bibimbap topped with fragrant Korean Roasted Seaweed and a mild soft-boiled egg!

No.188 Half size

630yen
(693yen incl. tax)

※With a cup of soup

New product

No.193

Black bibimbap topped with a soft-boiled egg

※With a cup of soup

790yen(869yen incl. tax)

No.191 ※With a cup of soup

Stone-baked cheese bibimbap
930yen(1,023yen incl. tax)

No.189 Bibimbap

730yen(803yen incl. tax)

※With a cup of soup

No.190 Half size

530yen(583yen incl. tax)

No.192

Tasty yukhoe bibimbap
1,330yen
(1,463yen incl. tax)

※With a cup of soup

Using authentic homemade soup made by slowly simmering beef!!

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

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

No.196

Kalbi gukbap
890yen
(979yen incl. tax)

No.198

Yukgaejang gukbap
890yen(979yen incl. tax)

No.199 Half size 690yen(759yen incl. tax)

No.194 Egg gukbap

830yen(913yen incl. tax)

No.195 Half size 630yen
(693yen incl. tax)

The aroma of garlic stimulates the appetite!

Smooth-tasting chazuke (tea-soaked rice) accentuated with kimchi

Rice dish perfect with barbecue!

Plenty of roasted pork and a soft-boiled egg are a perfect match with each other!

No.200 ※With a cup of soup

Stone-baked garlic rice topped with kimchi and minced meat
790yen(869yen incl. tax)

No.203

Kimchi chazuke
490yen(539yen incl. tax)

New product

No.201

Eat with barbecue! Korean nori rice
490yen(539yen incl. tax)

No.202

Rice topped with a soft-boiled egg and roasted pork
630yen(693yen incl. tax)

New product

No.205 Rice

390yen ▶ 330yen
(363yen incl. tax)

New lower price!

No.206 Small size rice
250yen(275yen incl. tax)

No.204 Meal set ※Set of rice, a mini kimchi bowl and a cup of soup
490yen(539yen incl. tax)

No.207 Large size rice
490yen(539yen incl. tax)

No.208 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.211
Plum and perilla
cold noodles

790yen(869yen incl. taxt)

No.212 Half size
590yen(649yen incl. taxt)

Udon noodles stewed
in a hot stone bowl to
finish off the meal!

Slightly
spicy

No.221
Stone-cooked
udon stew

990yen
(1,089yen incl. taxt)

Light-flavored soup
accentuated with the fragrance
of Korean Roasted Seaweed!

No.219
Light-flavored
salt ramen

750yen(825yen incl. taxt)

No.220 Half size 550yen(605yen incl. taxt)

No.209 Cold noodles

790yen(869yen incl. taxt)

No.210 Half size

590yen(649yen incl. taxt)

Popular
among
women

No.213
lemon-flavored
cold noodles

790yen(869yen incl. taxt)

No.214
Half size
590yen(649yen incl. taxt)

Authentic homemade soup
enhances the taste!

No.215 Kalbi ramen

890yen(979yen incl. taxt)

No.216 Half size

690yen(759yen incl. taxt)

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

Sam's
special

Lemon-flavored soup
topped with plenty
of frozen lemon slices!

Perfect for spicy
food lovers!

No.217
Yukgaejang ramen

890yen(979yen incl. taxt)

No.218 Half size

690yen(759yen incl. taxt)

Slightly
spicy

Dessert

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

No.222
Silky-smooth
homemade almond jelly

330yen(363yen incl. taxt)

Sam's
special

No.226
Soft-served
vanilla
ice cream

No.227
Soft-served
chocolate
ice cream

No.228
Soft-served
green tea
ice cream

It's best to roast them
3cm away from the grill!

No.229
Marshmallows
for roasting and
chocolate fondue

330yen(363yen incl. taxt)

No.225 Chocolate parfait is
always a good choice!

**Mini chocolate
parfait** 430yen
(473yen incl. taxt)

Heat the chocolate sauce
on the grill to make
chocolate fondue!

The most popular
parfait of all time!

No.224
Mini vanilla
almond jelly
parfait

430yen
(473yen incl. taxt)

Regular
customers
Highly
recommended

No.223
Frozen yogurt

330yen(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 eight 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.



Scan here for allergen information. ▶

※The photos are for illustrative purposes only. ※The above dish may contain allergic substances of other dishes as they are prepared using the same cooking utensils.

Taste of freedom!
Refreshingly sharp! Jim Beam highball

Jim Beam highball



No.807 450yen
(495yen incl. tax)

Stronger
+ 100yen
(110yen incl. tax)

Special cooler tumbler

About twice as much

17 cm-tall,
big size

Jim Beam

No.805 On the rocks

No.806 With water

450yen each (495yen incl. tax)

No.808

Mega jug

850yen (935yen incl. tax)

Lemon sour Kodawari Sakaba no Lemon Sour

No.812 450yen
(495yen incl. tax)

Stronger + 100yen
(110yen incl. tax)



About twice as much

17 cm-tall,
big size

No.813 Big size

850yen (935yen incl. tax)

"Takohai" highball



Kodawari Sakaba no Takohai

No.814 450yen
(495yen incl. tax)

Stronger + 100yen
(110yen incl. tax)



About twice as much

17 cm-tall,
big size

No.815 Big size

850yen (935yen incl. tax)

Riku highball

No.811 580yen (638yen incl. tax)

Stronger + 100yen
(110yen incl. tax)

No.809 On the rocks

No.810 With water

580yen each
(638yen incl. tax)



Beer



Kirin Ichiban Shibori draft beer

No.801 Medium-size jug
580yen (638yen incl. tax)

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

Kirin Classic Medium-size bottle (500ml)

No.803 750yen
(825yen incl. tax)

No.804 Small-size bottle (334ml)
450yen (495yen incl. tax)

Plum wine

Kirin Noko Umeshu

No.831 On the rocks 450yen each

No.832 With soda (495yen incl. tax)

Shochu

(multiply distilled)

No.817 With water

No.818 With hot water

No.819 With soda

No.820 On the rocks

450yen each (495yen incl. tax)

Bottles

No.821 (700ml)
Kyogetsu Green

No.822 Osumi (barley)
(900ml)

No.823 Osumi (sweet potato)
(900ml)

2,290yen each (2,519yen 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

No.838 peach sours

450yen each (495yen incl. tax)



Gogo no Kocha peach cocktail tea

No.839 450yen
(495yen incl. tax)

Japanese gin

No.816 Sui gin & soda

450yen (495yen incl. tax)



Japanese sake

No.826 Dry sake in a decanter
(hot, 180ml)

490yen (529yen incl. tax)

No.827 Dry sake in a decanter
(room temperature, 180ml)

490yen (539yen incl. tax)

No.828 Nishinomom (cold, 300ml)

950yen (1,045yen incl. tax)

Wine

House wine Tavernello

No.833 Red in a glass (150ml)
450yen (495yen 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.840 Fresh lemon sour

490yen (539yen incl. tax)

Non-alcoholic cocktails

No.841 Non-alcoholic cassis and orange

350yen each

No.842 Non-alcoholic cassis and soda

350yen each

No.843 Non-alcoholic Gogo no Kocha and lychee (385yen incl. tax)

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!



Lemon lassi

No.844 350yen
(385yen incl. tax)

All you can drink (alcohol)

Please ask the staff to order.

90 minutes, per person **1,980yen**

※Must be ordered by everyone drinking alcohol at the same table. (2,178yen incl. tax)

All you can drink (soft drinks)

No.845 (For junior high school children and older)
All you can drink 390yen (429yen incl. tax)

No.846 (Elementary school children only)

All you can drink for kids 230yen (253yen incl. tax)

Free drinks for preschoolers!

No.848 Oolong tea **No.849 Hot oolong tea**

No.851 Gogo no Kocha tasty sugar-free tea 330yen each (363yen incl. tax)

No.850 Suntory black oolong tea 370yen (407yen incl. tax)

