



Yakiniku barbecue  
Kalbi-ya Sam

two courses to choose from

# ALL-YOU-CAN-EAT MENU



Eat until you are full at a reasonable price

All-you-can-eat famous domestic beef!!

## Okigaru course

**3,080** yen excl.  
tax

( 3,388 yen incl. tax )

## Premium course

**4,180** yen excl.  
tax

( 4,598 yen incl. tax )



Eat until you are full at a reasonable price

# Okigaru course

**90**  
min.

**3,080** yen excl. tax  
( 3,388 yen incl. tax )

Elementary school children

Half price 1,540 yen  
( 1,694 yen incl. tax )

Free for preschoolers

Seniors (65 or older) **2,380**yen( 2,618 yen incl. tax )

ASSORTED MEAT

Recommended set

NO.406

ASSORTED MEAT

Variety set

NO.407

- Pork kalbi with green onions and salt sauce 1.5 servings
- Salted chicken thigh 1.5 servings
- Salted Tontoro (fatty pork) 1.5 servings

For meats with two or more of these marks, please choose a sauce.

Soy sauce Green onions & salt Miso Salt



STANDARD

Beef rib finger meat



STANDARD

Hearty beef kalbi

- Crunchy salted pork tongue 1.5 servings
- Beef rib fingers with soy sauce 1.5 servings
- Hearty beef kalbi with soy sauce 1.5 servings

RECOMMEND BY OUR STORE

**BEEF PORK CHICKEN**



Beef kalbi

NO.411

Soy sauce

NO.412

Green onions & salt



NO.413

Soy sauce

NO.414

Green onions & salt



NO.409

Soy sauce

NO.410

Green onions & salt



Chicken thigh

NO.423

Salt

NO.424

Miso

※Grill the meat thoroughly.



Beef skirt steak slices

NO.415

Soy sauce

NO.416

Green onions & salt



RECOMMENDED

NO.421

Crunchy salted pork tongue



NO.422

Salted pork tongue

※Processed to adjust the shape.



NO.408

Chicken breast pickled in kelp and salted rice malt

※Grill the meat thoroughly.



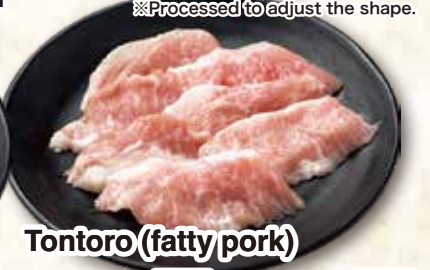
Pork kalbi

NO.417

Green onions & salt

NO.418

Miso



Tontoro (fatty pork)

NO.419

Salt

NO.420

Miso

NO.425 Chicken breast bone cartilage



DELICIOUS

Beef liver

NO.430

Salt

NO.431

Miso

※Grill the meat thoroughly.

DELICIOUS

Beef small intestine



NO.428

Green onions & salt

NO.429

Miso

NO.426 Green onions & salt NO.427 Miso

VARIETY MEATS OTHERS



Addictive beef aorta

NO.432

Miso



NO.433

Lamb ribs

NO.434

Grilled sausage

NO.435

Spicy chorizo

VEGETABLES



NO.438

King oyster mushrooms

NO.439

Green onions

NO.440

Cabbage

NO.441

Green peppers



# SALADS

NO.448 Chilled tomato



Delicious appetizers!

# KIMCHI NAMUL

NO.447 Cucumber with pickled plum dressing

CLASSIC

NO.444 Chinese cabbage kimchi

To accompany meat

NEW

NO.443 Mizuna salad

NO.442 Cabbage salad

NO.454

Soft and fluffy sweet potato with butter

POPULAR

NO.446 Bean sprout namul

# APPETIZERS



NO.455

Yakitate-ya's Takoyaki octopus balls

NO.449 Edamame (green soybeans)

NO.450 Butter-fried corn

NO.452 French fries

NO.453 Fried chicken

NO.451 Foil-baked garlic

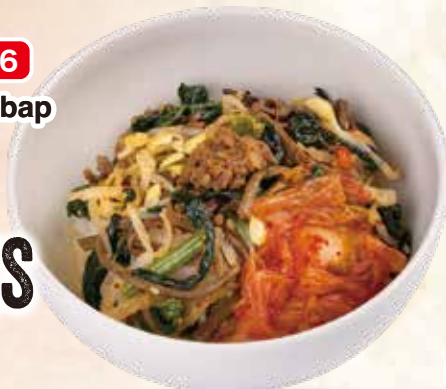
CLASSIC

NO.445 Daikon kimchi

# RICE DISHES

# SOUPS NOODLES

NO.456 Bibimbap



NO.457 Rice topped with minced meat



# TOPPINGS

NO.436 Raw egg



NO.437 Chopped green onions



NO.460 Korean nori soup



NO.461 Rice

NO.462 Small size rice

NO.464 Child size rice

NO.465 Wakame seaweed soup in a cup

NO.463 Large serving of rice



RECOMMENDED NO.459 Salt-flavored ramen

NO.458 Korean nori rice



# DESSERT

NO.468 Vanilla ice cream  
\*One scoop per serving.



perfect after a meal!

NO.467 Grapefruit Jelly



NO.466 Almond jelly



NO.469 Today's ice cream

## About all you can eat

•The all-you-can-eat course must be ordered by everyone at the same table. •The number of servings for each order is three times the number of people in the group. •An assortment of meats may be served. •The order time is 90 minutes. •Please order only the amount you can eat. •If there are leftovers, an additional charge may apply.

## Notes from Sam

\*These items may contain allergens from other items as they are cooked using the same cooking utensils. 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. \*The photos are for illustrative purposes only. Scan here for allergy information.





All-you-can-eat specialty domestic beef!!

# Premium course

90 min.

4,180 yen excl. tax  
( 4,598 yen incl. tax )

Elementary school children

Half price 2,090 yen  
( 2,299 yen incl. tax )

Free for preschoolers

Seniors (65 or older)

3,680yen( 4,048 yen incl. tax )

SPECIALTY DOMESTIC BEEF



Domestic beef Domestic beef rib finger meat NO.510



Domestic beef Domestic thinly sliced thigh loin NO.509



Domestic beef Domestic beef kalbi NO.508

Domestic beef Domestic beef kalbi in a pot NO.511

※The photo is for illustrative purposes only.

For meats with two or more of these marks, please choose a sauce.

Soy sauce Green onions & salt Miso Salt

RECOMMEND BY OUR STORE



ASSORTED MEAT Recommended set NO.506

- Crunchy salted pork tongue 1.5 servings
- Beef rib fingers with soy sauce 1.5 servings
- Hearty beef kalbi with soy sauce 1.5 servings



ASSORTED MEAT Variety set NO.507

- Pork kalbi with green onions and salt sauce 1.5 servings
- Salted chicken thigh 1.5 servings
- Salted Tontoro (fatty pork) 1.5 servings



NO.516 Large variety meat cut pickled in a pot

wrap it in Korean lettuce



NO.513 Samgyeopsal in a pot



NO.530 Crunchy salted pork tongue



NO.520 Beef kalbi  
NO.521 Soy sauce  
Green onion salt



NO.518 Hearty beef kalbi  
NO.519 Soy sauce  
Green onion salt



NO.522 Beef rib finger meat  
NO.523 Soy sauce  
Green onion salt



NO.515 Chicken breast pickled in kelp and salted rice malt  
※Grill the meat thoroughly.



NO.512 Thickly sliced salted beef tongue  
※Thickly sliced tongue is specially processed to make it tender.



NO.514 Thickly sliced large skirt steak  
※Thickly sliced large skirt steak is specially processed to make it tender.

## BEEF PORK CHICKEN

NO.524 Beef skirt steak slices  
NO.525 Soy sauce  
Green onion salt

NO.526 Pork kalbi  
NO.527 Green onion salt  
Miso

NO.528 Tontoro(fatty pork)  
NO.529 Salt  
Miso

NO.532 Chicken thigh  
NO.533 Salt  
Miso  
※Grill the meat thoroughly.

NO.541 Addictive beef aorta  
Miso

NO.542 Plump shrimp barbecue

NO.543 Lamb ribs

NO.544 Grilled sausage

NO.545 Spicy chorizo

## VARIETY MEATS OTHERS

NO.537 Beef small intestine  
NO.538 Green onion salt  
Miso

NO.539 Beef liver  
NO.540 Salt  
Miso  
※Grill the meat thoroughly.

NO.535 Beef large intestine  
NO.536 Green onion salt  
Miso

NEW STANDARD



# SALADS

NO.554 Caesar salad

NO.566

Soft and fluffy sweet potato with butter

NO.561 Edamame (green soybeans)

NO.562 Butter-fried corn

NO.564 French fries

NO.559

Cucumber with pickled plum dressing

NO.553 Cabbage salad

NO.560 Chilled tomato

NO.555

Mizuna salad

# APPETIZERS

NO.565

Fried chicken

NO.567

Yakitate-ya's Takoyaki octopus balls

NO.563

Foil-baked garlic

NO.558

Bean sprout namul

NO.557

Daikon kimchi

Delicious appetizers!



NEW

CLASSIC

POPULAR

CLASSIC

# KIMCHI NAMUL

NO.556

Chinese cabbage kimchi

# RICE DISHES SOUPS NOODLES

NO.573

Cold noodles

NO.572

Salt-flavored ramen

NEW

NO.576

Korean nori soup

NO.575

Yukkejan soup

NO.574

Egg soup

NO.568

Bibimbap

NO.570

Rice topped with minced meat

NO.577

Rice

NO.578

Small size rice

NO.579

Large serving of rice

NO.580

Child size rice

NO.571

Korean nori rice

NO.581

Wakame seaweed soup in a cup

NO.569

Stone-baked bibimbap

RECOMMENDED

# TOPPINGS

NO.546

Raw egg

NO.547

Chopped green onions

NO.552

Korean lettuce

NO.548

King oyster mushrooms

NO.549

Green onions

NO.550

Cabbage

NO.551

Green peppers

# VEGETABLES

# DESSERT

NO.584 Vanilla ice cream

NO.583 Grapefruit Jelly

NO.585 Today's ice cream

NO.582

Almond jelly

NO.586

Chocolate sundae

perfect after a meal

NO.588

Brown sugar syrup sundae

NO.587

Strawberry sundae

NO.589

matcha roll cake

\*one serving is one

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