



Yakiniku barbecue
Kalbi-ya Sam

two courses to choose from

ALL YOU CAN EAT MENU



Scan here for
allergy information.



Eat until you are full at a reasonable price

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

Okigaru course

Premium course

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)

2,580yen
(2,838 yen incl. tax)

See the reverse side for notes about all-you-can-eat courses and allergen information.

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

Soy
sauce

Green
onions
& salt

Miso

Salt

ASSORTED
MEAT

Variety set NO.607



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

ASSORTED
MEAT

Recommended set

NO.606



- 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

STANDARD

Hearty beef kalbi



NO.609

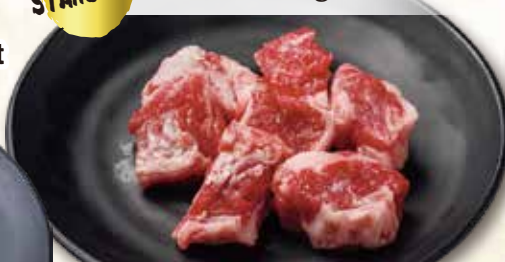
Soy
sauce

NO.610

Green
onions
& salt

STANDARD

Beef rib finger meat



NO.613

Soy
sauce

NO.614

Green
onions
& salt

NO.608

Chicken breast pickled
in kelp and salted rice malt

※Grill the meat thoroughly.

Ume

NO.625

Chicken thigh
with ume (sour plum) sauce

※Grill the meat thoroughly.

Chicken thigh

NO.623

Salt

NO.624

Miso

※Grill the meat thoroughly.

NO.626

Chicken breast
bone cartilage

Pork kalbi

NO.617

Green
onions
& salt

NO.618

Miso

NEW

NO.619

Cajun pork kalbi

Beef skirt steak slices

NO.615

Soy
sauce

NO.616

Green
onions
& salt

Beef kalbi

NO.611

Soy
sauce

NO.612

Green
onions
& salt

NO.622

Crunchy salted
pork tongue

RECOMMENDED

VARIETY MEATS OTHERS

NO.636

Grilled sausage

NO.637

Spicy chorizo

DELICIOUS

Beef large intestine

NO.627

Green
onions
& salt

NO.628

Miso

DELICIOUS

Beef small intestine

NO.630

Green
onions
& salt

NO.631

Miso

Ume

NO.629

Beef large intestine
with ume (sour plum)
sauce

Beef liver

※Grill the meat thoroughly.

Addictive beef
aorta

NO.635

Lamb ribs

NO.632

Salt

NO.633

Miso

NO.634

Miso

VEGETABLES

NO.643

Green peppers

NO.640

King oyster
mushrooms

NO.641

Green onions

NO.642

Cabbage

※The photos are for illustrative purposes only.

SALADS



NO.644

Cabbage salad

To accompany meat



NO.650

Chilled tomato



NO.649

Cucumber with pickled plum dressing

KIMCHI NAMUL

CLASSIC

NO.646

Chinese cabbage kimchi



NO.645

Mizuna salad

Delicious appetizers!



NEW

NO.658

Yangnyeom chicken



NO.659

Soft and fluffy sweet potato with butter

NO.651 Edamame (green soybeans)

NO.652 Butter-fried corn

French fries

NO.654 Plain

NO.655 Barbecue-flavored

NO.656 Seaweed and salt-flavored



NO.657

Fried chicken



NO.660

Yakitate-ya's Takoyaki octopus balls

APPETIZERS



NO.653

Foil-baked garlic



NO.648

Bean sprout namul

POPULAR



CLASSIC

NO.647

Daikon kimchi

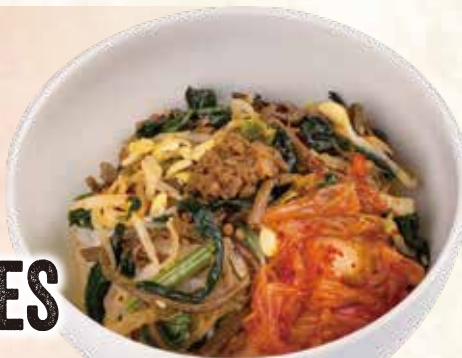
RICE DISHES SOUPS NOODLES



RECOMMENDED

NO.664

Salt-flavored ramen



NO.661

Bibimbap



NO.662

Rice topped with minced meat



NO.663

Korean nori rice



NO.665

Korean nori soup

TOPPINGS

NO.638

Raw egg



NO.639

Chopped green onions

NO.670

Wakame seaweed soup in a cup

NO.666

Rice

NO.667

Small size rice

NO.668

Large serving of rice

NO.669

Child size rice

*For elementary school and younger children only

DESSERT

NO.674

Today's ice cream

perfect after a meal!



It's best to grill it three cm away from the pan!



NO.672

Grapefruit Jelly



NO.671

Almond jelly



NO.673

Vanilla ice cream

*One scoop per serving.

NEW

NO.675

Marshmallows for grilling

*One marshmallow per serving

*The photos are for illustrative purposes only.

Okigaru course

Eat until you are full at a reasonable price

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

Premium course

90
min.

4,380 yen excl. tax
(4,818 yen incl. tax)

Elementary school children

Half price 2,190 yen
(2,409 yen incl. tax)

Free for preschoolers

Seniors(65 or older)

3,880yen
(4,268 yen incl. tax)

See the reverse side for notes about all-you-can-eat courses and allergen information.

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

Soy sauce Green onions & salt Miso Salt

SPECIALTY DOMESTIC BEEF

Domestic beef

Domestic beef rib finger meat

NO.510

Domestic beef

Domestic beef kalbi in a pot

NO.511

*The photo is for illustrative purposes only.

wrap it in korean lettuce



NO.513

Samgyeopsal in a pot

Domestic beef

Domestic thinly sliced thigh loin

NO.509

Domestic beef

Domestic beef kalbi

NO.508

RECOMMEND BY OUR STORE

ASSORTED MEAT

Recommended set

NO.506

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

NO.515

Chicken breast pickled in kelp and salted rice malt

*Grill the meat thoroughly.

NO.514

Thickly sliced large skirt steak

*Thickly sliced large skirt steak is specially processed to make it tender.

NO.517

Salted beef tongue

*Processing to adjust the shape.

NO.535

Chicken breastbone cartilage

Beef skirt steak slices

NO.524

Soy sauce

NO.525

Green onion salt

Pork kalbi

NO.526

Green onion salt

NO.527

Miso

Tontoro (fatty pork)

NO.529

Salt

NO.530

Miso

Chicken thigh

NO.532

Salt

NO.533

Miso

*Grill the meat thoroughly.

Beef kalbi

NO.520

Soy sauce

NO.521

Green onion salt

Hearty beef kalbi

NO.518

Soy sauce

NO.519

Green onion salt

Beef rib finger meat

NO.522

Soy sauce

NO.523

Green onion salt

BEEF PORK CHICKEN

Ume

NO.534

Chicken thigh with ume (sour plum) sauce

*Grill the meat thoroughly.

NO.512

Thickly sliced salted beef tongue

*Thickly sliced large skirt steak is specially processed to make it tender.

NEW

NO.528

Cajun pork kalbi

VARIETY MEATS OTHERS

Beef small intestine

NO.539

Green onion salt

NO.540

Miso

Beef liver

NO.541

Salt

NO.542

Miso

*Grill the meat thoroughly.

Addictive beef aorta

NO.543

Miso

Ume

NO.538

Beef large intestine with ume (sour plum) sauce

Beef large intestine

NO.536

Green onion salt

NO.537

Miso

NO.544 Plump shrimp barbecue

NO.545 Lamb ribs

NO.546 Grilled sausage

NO.547 Spicy chorizo

*The photos are for illustrative purposes only.

SALADS



NO.556 Caesar salad



NO.561 Cucumber with pickled plum dressing

NO.555 Cabbage salad

NO.562 Chilled tomato



NO.557 Mizuna salad



NO.570 Yangnyeom chicken

NO.571 Soft and fluffy sweet potato with butter

French fries

NO.566 Plain

NO.567 Barbecue-flavored

NO.568 Seaweed and salt-flavored

NO.569 Fried chicken

NO.565 Foil-baked garlic

NO.563 Edamame (green soybeans)

NO.564 Butter-fried corn

APPETIZERS



NO.572 Yakitate-ya's Takoyaki octopus balls

Delicious appetizers!



CLASSIC

NO.558 Chinese cabbage kimchi

POPULAR

NO.560 Bean sprout namul

CLASSIC

NO.559 Daikon kimchi

KIMCHI NAMUL

RICE DISHES SOUPS NOODLES

NO.578 Cold noodles

RECOMMENDED NO.574 Stone-baked bibimbap

NO.577 Salt-flavored ramen

NO.573 Bibimbap

NO.575 Rice topped with minced meat

NO.576 Korean nori rice

NO.586 Wakame seaweed soup in a cup



NO.581 Korean nori soup



NO.579 Egg soup

NO.580 Yukkejan soup

NO.582 Rice

NO.583 Small size rice

NO.584 Large serving of rice

NO.585 Child size rice

*For elementary school and younger children only.

TOPPINGS

NO.548 Raw egg

NO.549 Chopped green onions

VEGETABLES

NO.554 Korean lettuce

NO.550 King oyster mushrooms

NO.551 Green onions

NO.552 Cabbage

NO.553 Green peppers

DESSERT

NO.590 Today's ice cream

NO.588 Grapefruit Jelly

NO.587 Almond jelly

NO.591 Chocolate sundae

NO.593 Brown sugar syrup sundae

NO.592 Strawberry sundae

It's best to grill it three cm away from the pan!



NO.594 *One marshmallow per serving. Marshmallows for grilling

NO.589 *One scoop per serving. Vanilla ice cream

Premium course

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

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Yakiniku barbecue
Kalbi-ya Sam

Notes from Sam

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 assortments 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.

※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.

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allergy information.

