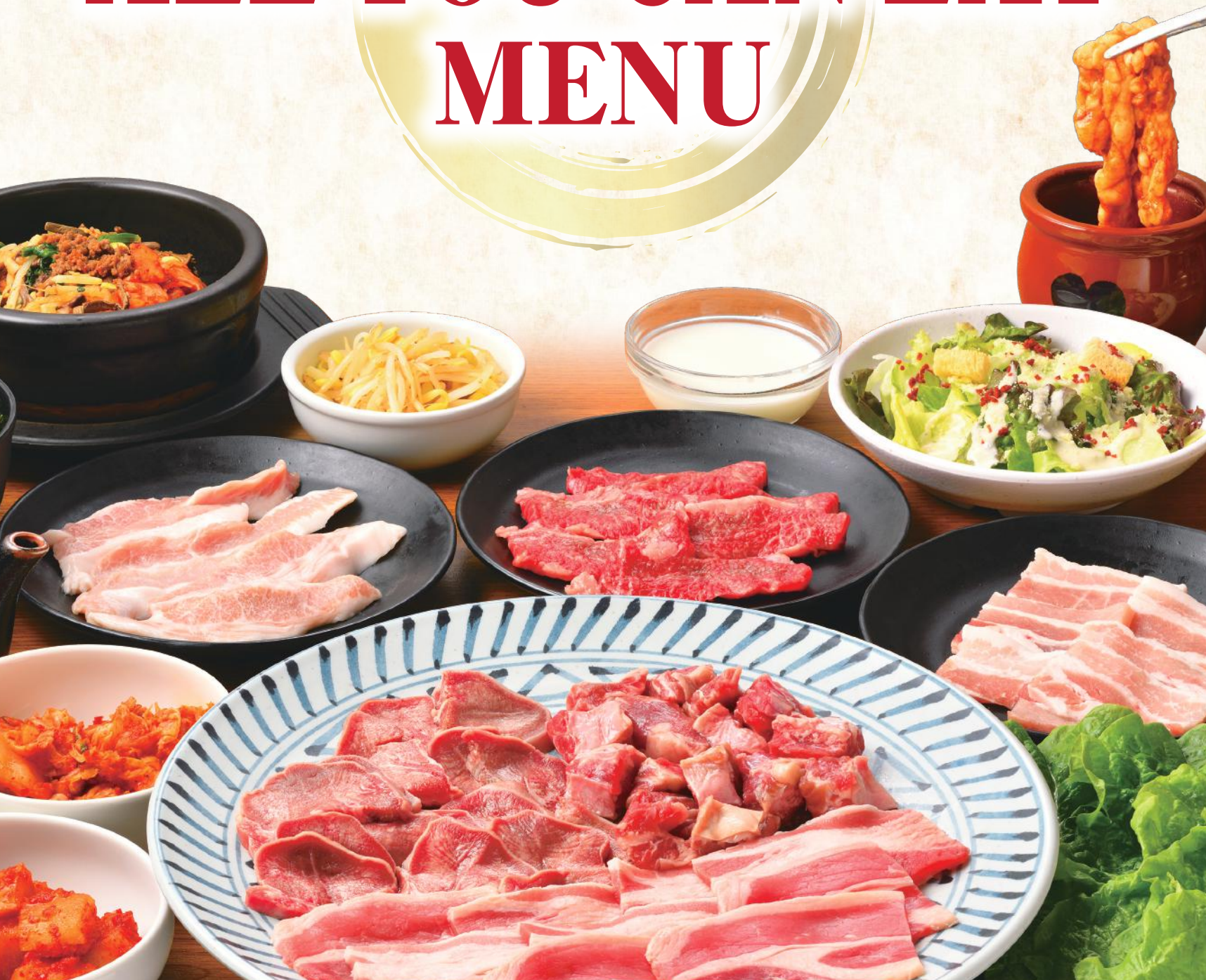




Yakiniku barbecue
Kalbi-ya Sam

Three courses to choose from

ALL-YOU-CAN-EAT MENU



Eat until you are full at a reasonable price

Sam's specialty standard course

All-you-can-eat famous domestic beef!

Okigaru
course

2,480 yen excl.
tax
(2,728 yen incl. tax)

Manzoku Sam
course

3,180 yen excl.
tax
(3,498 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.

2,480 yen excl. tax
(2,728 yen incl. tax)

Elementary school children

Half price 1,240 yen
(1,364 yen incl. tax)

Free for preschoolers

Seniors (65 or older) 1,980yen (2,178 yen incl. tax)

ASSORTED MEAT

Recommended set

NO.306

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.307

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

- 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

Beef rib finger meat

STANDARD

Hearty beef kalbi

NO.308

Soy sauce

NO.309

Green onions & salt

NO.310

Soy sauce

NO.311

Green onions & salt

BEEF PORK CHICKEN

pork

Tontoro (fatty pork)



NO.316

RECOMMENDED

Crunchy salted pork tongue



NO.314

Salt

NO.315

Miso

Chicken thigh

NO.317

Salt

NO.318

Miso

※Grill the meat thoroughly.

NO.319

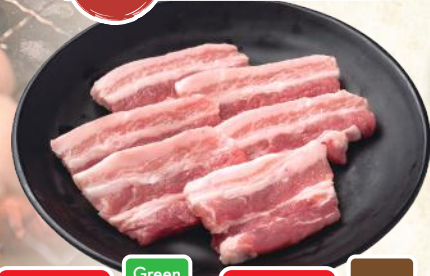
Chicken breast bone cartilage

NO.312

Green onions & salt

NO.313

Miso



pork

Pork kalbi

DELICIOUS

Beef large intestine

NO.325

Grilled sausage

NO.326

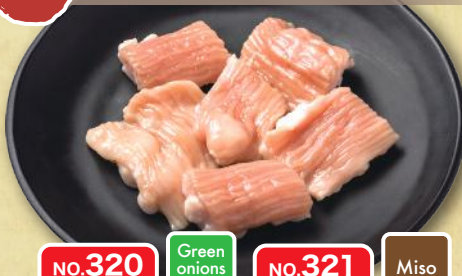
Spicy chorizo

NO.320

Green onions & salt

NO.321

Miso



Addictive beef aorta

NO.324

Miso



DELICIOUS

Beef liver

NO.322

Salt

NO.323

Miso



VEGETABLES

NO.329

King oyster mushrooms

NO.330

Green onions

NO.331

Cabbage

NO.332

Green peppers



VARIETY MEATS OTHERS

※Grill the meat thoroughly.

SALADS



NO.333

Cabbage salad



NO.338

Chilled tomato



NO.337

Cucumber with pickled plum dressing



NO.343

Fried chicken



NO.344

Yakitate-ya's Takoyaki octopus balls

NO.339

Edamame (green soybeans)

NO.342

French fries



NO.340

Butter-fried corn



NO.341

Foil-baked garlic

APPETIZERS

Delicious appetizers!

KIMCHI NAMUL

CLASSIC

NO.334

Chinese cabbage kimchi

POPULAR

NO.336

Bean sprout namul

CLASSIC

NO.335

Daikon kimchi

RICE DISHES SOUPS NOODLES



NO.345

Bibimbap



NO.346

Rice topped with minced meat



NO.348

Salt-flavored ramen



NO.347

Korean nori rice



NO.349

Korean nori soup

NO.353

Child size rice

NO.354

Wakame seaweed soup in a cup

TOPPINGS



NO.327

Raw egg



NO.328

Chopped green onions

NO.350

Rice

NO.351

Small size rice

NO.352

Large serving of rice

DESSERT



NO.357

Vanilla ice cream

※One scoop per serving.



NO.356

Grapefruit Jelly



NO.355

Almond jelly

NO.358

Today's ice cream

perfect after a meal!

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.

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.



Sam's specialty standard course

Manzoku Sam course

90 min.

3,180 yen excl. tax
(3,498 yen incl. tax)

Elementary school children

Half price 1,590 yen
(1,749 yen incl. tax)

Free for preschoolers

Seniors (65 or older) 2,680yen(2,948 yen incl. tax)

Assorted MEAT Recommended set NO.406

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

Soy sauce	Green onions & salt	Miso	Salt
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Assorted MEAT Variety set NO.407



NO.411 Large variety meat cut pickled in a pot



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

STANDARD Hearty beef kalbi



BEEF PORK CHICKEN

STANDARD Beef rib finger meat



- Pork kalbi NO.420 Green onions & salt
- NO.421 Miso
- Tontoro(fatty pork) NO.422 Salt
- NO.423 Miso
- Chicken thigh NO.426 Salt
- NO.427 Miso

Beef skirt steak slices



Thickly sliced large skirt steak

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



※Processing to adjust the shape

NO.428 Chicken breast bone cartilage

NO.410 Chicken breast pickled in kelp and salted rice malt
※Grill the meat thoroughly.

DELICIOUS Beef large intestine



DELICIOUS Beef small intestine



VEGETABLES

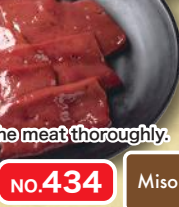


VARIETY MEATS OTHERS

Addictive beef aorta



Beef liver



Grilled sausage

Spicy chorizo

King oyster mushrooms

Green onions

Cabbage

Green peppers

SALADS

To accompany meat



NO.447 Caesar salad



NO.452 Cucumber with pickled plum dressing



NEW

NO.448 Mizuna salad

NO.446 Cabbage salad

NO.453 Chilled tomato

Delicious appetizers!



KIMCHI NAMUL

CLASSIC

NO.449 Chinese cabbage kimchi



NO.451 Bean sprout namul

POPULAR



CLASSIC

NO.450 Daikon kimchi

APPETIZERS



NO.459 Soft and fluffy sweet potato with butter

NO.454 Edamame (green soybeans)

NO.455 Butter-fried corn

NO.457 French fries



NO.458 Fried chicken



NO.460 Yakitate-ya's Takoyaki octopus balls



NO.456 Foil-baked garlic

TOPPINGS

NO.439 Raw egg

NO.440 Chopped green onions



RICE DISHES SOUPS NOODLES



NO.466 Cold noodles



NO.465 Salt-flavored ramen



NO.467 Egg soup



NO.468 Korean nori soup



NO.464 Korean nori rice

NO.461 Bibimbap

NO.463 Rice topped with minced meat

NO.469 Rice

NO.470 Small size rice

NO.471 Large serving of rice

NO.472 Child size rice

NO.473 Wakame seaweed soup in a cup

RECOMMENDED

NO.462 Stone-baked bibimbap

DESSERT



NO.474 Almond jelly



NO.475 Grapefruit Jelly



NO.476 Vanilla ice cream
※One scoop per serving.

NO.477 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 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.

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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 in a pot

NO.511

※The photo is for illustrative purposes only.



Domestic
beef

Domestic beef kalbi

NO.508

RECOMMEND
BY OUR STORE

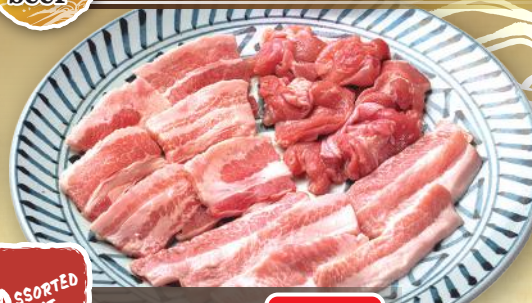


ASSORTED
MEAT

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.530

Crunchy salted
pork tongue



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



NO.515

※Grill the meat thoroughly.

Chicken breast pickled in
kelp and salted rice malt



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

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.528

Salt

NO.529

Miso

Chicken thigh ※Grill the meat thoroughly.

NO.532

Salt

NO.533

Miso

Addictive
beef aorta

NO.541

Miso

NO.542

Plump shrimp barbecue

NO.543

Lamb ribs

NO.544

Grilled sausage

NO.545

Spicy chorizo

Large variety
meat cut pickled
in a pot

NEW
STANDARD

VARIETY MEATS OTHERS

Beef small intestine

NO.537

Green
onion
salt

NO.538

Miso

Beef liver ※Grill the meat thoroughly.

NO.539

Salt

NO.540

Miso

Beef large
intestine

NO.535

Green
onion
salt

NO.536

Miso

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

NO.556

Chinese cabbage kimchi

KIMCHI NAMUL

Delicious appetizers!



NEW

CLASSIC

POPULAR

CLASSIC

RICE DISHES SOUPS NOODLES

NO.573

Cold noodles

NO.572

Salt-flavored ramen

NEW

NO.576

Korean nori soup

NO.575

Yukkejan soup

NO.568

Bibimbap

NO.570

Rice topped with minced meat

NO.571

Korean nori rice

NO.581

Wakame seaweed soup in a cup

NO.574

Egg soup

NO.577

Rice

NO.578

Small size rice

NO.579

Large serving of rice

NO.580

Child size rice

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

NO.588

Brown sugar syrup sundae

NO.587

Strawberry sundae

perfect after a meal

NEW

NO.589

matcha roll cake

*one serving is one

About all you can eat

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Yakiniku barbecue
Kalbi-ya Sam