



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

**2,680** yen excl.  
tax  
( 2,948 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.

**2,680** yen excl. tax  
( 2,948 yen incl. tax )

Elementary school children

Half price **1,340** yen  
( 1,474 yen incl. tax )

Free for preschoolers

Seniors (65 or older) **1,980**yen ( 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



RECOMMEND BY OUR STORE

- 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

STANDARD

Beef rib finger meat



**NO.310** Soy sauce

**NO.311** Green onions & salt

STANDARD

Hearty beef kalbi



**NO.308** Soy sauce

**NO.309** Green onions & salt

# BEEF PORK CHICKEN

Chicken thigh

**NO.317** Salt

**NO.318** Miso

※Grill the meat thoroughly.

**NO.319**

Chicken breast bone cartilage

pork

Pork kalbi



**NO.312** Green onions & salt

**NO.313** Miso

pork

Tontoro (fatty pork)



**NO.314** Salt

**NO.315** Miso



**NO.316**

RECOMMENDED

Crunchy salted pork tongue

# VEGETABLES

**NO.325**

Grilled sausage

**NO.326**

Spicy chorizo



**NO.320** Green onions & salt

**NO.321** Miso



Addictive beef aorta

**NO.324** Miso



**NO.329** King oyster mushrooms

# VARIETY MEATS OTHERS

DELICIOUS

Beef liver

**NO.322** Salt

**NO.323** Miso



※Grill the meat thoroughly.

**NO.330** Green onions

**NO.331** Cabbage

**NO.332** Green peppers

# SALADS



NO.333

Cabbage salad



NO.338

Chilled tomato



NO.337

Cucumber with pickled plum dressing



NO.343

Fried chicken



NO.336

Bean sprout namul



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



NO.335

Daikon kimchi

# APPETIZERS

# 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

Delicious appetizers!

# KIMCHI NAMUL

CLASSIC

NO.334

Chinese cabbage kimchi

POPULAR

CLASSIC

RECOMMENDED

NEW

## 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.



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) **2,680**yen( 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

ASSORTED MEAT

Variety set **NO.407**



- 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

**NO.411**  
Large variety meat cut pickled in a pot

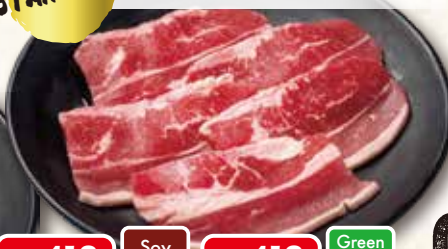
wrap it in korean lettuce

- 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 Beef rib finger meat

STANDARD Hearty beef kalbi

## BEEF PORK CHICKEN



NEW STANDARD

**NO.408**  
Samgyeopsal in a pot

Beef skirt steak slices

Beef kalbi

**NO.409**  
Thickly sliced large skirt steak

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

**NO.425**  
Salted pork tongue

※Processing to adjust the shape

**NO.424**  
Crunchy salted pork tongue

**NO.428**  
Chicken breast bone cartilage

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

※Grill the meat thoroughly.

**NO.410**  
Chicken breast pickled in kelp and salted rice malt

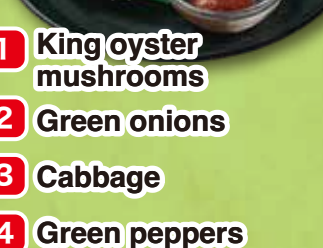
※Grill the meat thoroughly.

DELICIOUS Beef large intestine

DELICIOUS Beef small intestine

## VEGETABLES

## VARIETY MEATS OTHERS



**NO.445**  
Korean lettuce

**NO.441**  
King oyster mushrooms

**NO.442**  
Green onions

**NO.443**  
Cabbage

**NO.444**  
Green peppers

Addictive beef aorta

**NO.435** Miso

Beef liver ※Grill the meat thoroughly.

**NO.433** Salt

**NO.434** Miso

**NO.436** Lamb ribs

**NO.437**  
Grilled sausage

**NO.438**  
Spicy chorizo

# SALADS

To accompany meat



NO.452 Cucumber with pickled plum dressing

NO.446 Cabbage salad

NO.453 Chilled tomato



NEW

NO.448 Mizuna salad



NO.447 Caesar salad

Delicious appetizers!



# KIMCHI NAMUL

CLASSIC

NO.449 Chinese cabbage kimchi



POPULAR

NO.451 Bean sprout namul



# 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

CLASSIC

NO.450 Daikon kimchi



# 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

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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

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



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

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

CLASSIC

NO.557

Daikon kimchi

Delicious appetizers!

# KIMCHI NAMUL

NO.556

Chinese cabbage kimchi

POPULAR

NEW

NO.576

Korean nori soup

# RICE DISHES SOUPS NOODLES

NO.573

Cold noodles

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.569

Stone-baked bibimbap

RECOMMENDED

NO.572

Salt-flavored ramen

# 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

NO.589

matcha roll cake

\*one serving is one

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Kalbi-ya Sam