



Yakiniku barbecue  
Kalbi-ya Sam

Three courses to choose from

# ALL YOU CAN EAT MENU



Scan here for  
allergy information.



Eat until you are full at a reasonable price

Sam's specialty standard course

All-you-can-eat famous domestic beef!

**Okigaru**  
course

**Manzoku Sam**  
course

**Premium**  
course



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)

2,180yen  
( 2,398 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.307

ASSORTED  
MEAT

Recommended set NO.306

- 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

Hearty beef kalbi

STANDARD

Beef rib finger meat

Chicken thigh

NO.317

Salt

NO.318

Miso

\*Grill the meat thoroughly.

NO.320

Chicken breast  
bone cartilage

NO.308

Soy  
sauce

NO.309

Green  
onion  
salt

NO.310

Soy  
sauce

NO.311

Green  
onion  
salt

BEEF  
PORK  
CHICKEN

Ume

NO.319

Chicken thigh with ume  
(sour plum) sauce

\*Grill the meat thoroughly.

pork

Pork kalbi

pork

Tontoro(fatty pork)

RECOMMENDED

NO.316

Crunchy salted  
pork tongue

NO.312

Green  
onion  
salt

NO.313

Miso

NO.314

Salt

NO.315

Miso

## VARIETY MEATS OTHERS

NO.327

Grilled sausage

NO.328

Spicy chorizo

DELICIOUS

Beef large  
intestine

DELICIOUS

Beef liver

NO.324

Salt

NO.325

Miso

\*Grill the meat thoroughly.

Ume

NO.323

Beef large intestine  
with ume (sour plum)  
sauce

Addictive beef aorta

NO.326

Miso

NO.321

Green  
onion  
salt

NO.322

Miso

## VEGETABLES

NO.334

Green peppers

NO.331

King oyster  
mushrooms

NO.332

Green onions

NO.333

Green peppers

\*The photos are for illustrative purposes only.



# SALADS



NO.340  
Chilled tomato

Delicious  
appetizers!



# KIMCHI NAMUL

Okigaru course

Eat until you are full at a reasonable price!

To  
accompany  
meat



NO.339  
Cucumber with  
pickled plum  
dressing

CLASSIC

NO.336  
Chinese cabbage  
kimchi

NO.335  
Cabbage salad

NO.347  
Fried chicken

NO.338  
Bean sprout namul

POPULAR

# APPETIZERS

JAPANESE FAST FOOD  
YAKITATE-YA  
人がつくる幸せ

NO.348  
Yakitate-ya's  
Takoyaki octopus balls

NO.341  
Edamame  
(green soybeans)

French fries

NO.344 Plain

NO.345 Barbecue-flavored

NO.346 Seaweed and salt-flavored

NO.342  
Butter-fried corn

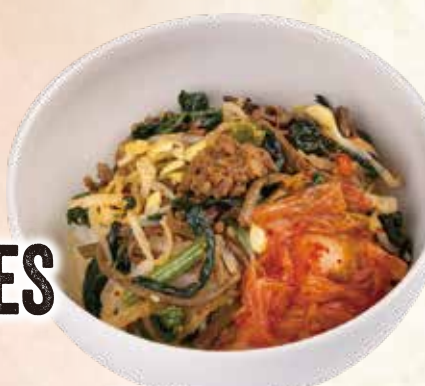
NO.343  
Foil-baked garlic

CLASSIC

NO.337  
Daikon kimchi

# RICE DISHES SOUPS NOODLES

# TOPPINGS



NO.349 Bibimbap



NO.350  
Rice topped  
with minced meat



NO.329  
Raw egg



NO.330  
Chopped  
green onions



RECOMMENDED

NO.352  
Salt-flavored ramen



NO.351  
Korean nori rice



NO.353  
Korean nori soup

NO.357  
Child size rice  
\*For elementary school and younger children only.

NO.358  
Wakame seaweed  
soup in a cup

NO.354 Rice  
NO.355 Small size rice  
NO.356 Large serving  
of rice

# DESSERT

Perfect  
after a meal!



NO.362  
Today's ice cream



NO.360  
Grapefruit Jelly



NO.359  
Almond jelly



NO.361 \*One scoop per serving.  
Vanilla ice cream

\*The photos are for illustrative purposes only.



Sam's specialty standard course

# Manzoku Sam course

90  
min.

3,280 yen excl. tax  
( 3,608 yen incl. tax )

Elementary  
school children

Half price 1,640 yen  
( 1,804 yen incl. tax )

Free for preschoolers

Seniors(65 or older)

2,780yen  
( 3,058 yen incl. tax )

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

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

ASSORTED  
MEAT

Recommended set

NO.406

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

wrap it in  
korean  
lettuce

NO.408

Samgyeopsal  
in a pot

STANDARD

Beef rib finger meat

STANDARD

Hearty beef kalbi

NO.411

Large variety meat  
cut pickled in a pot

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

Soy  
sauce

Green  
onions  
& salt

Miso

Salt

Pork kalbi

NO.420

Green  
onions  
& salt

NO.421

Miso

Tontoro (fatty pork)

NO.423

Salt

NO.424

Miso

Chicken thigh

\*Grill the meat thoroughly.

NO.426

Salt

NO.427

Miso

NO.429 Chicken breastbone  
cartilage

Beef kalbi

NO.414

Soy  
sauce

NO.415

Green  
onions  
& salt

NO.416

Soy  
sauce

NO.417

Green  
onions  
& salt

NO.412

Soy  
sauce

NO.413

Green  
onions  
& salt

NO.409

Thickly sliced  
large skirt steak

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

NO.410

\*Grill the meat thoroughly.

Chicken breast pickled in  
kelp and salted rice malt

Beef skirt steak slices

NO.418

Soy  
sauce

NO.419

Green  
onions  
& salt

BEEF  
PORK  
CHICKEN

Ume

NO.428

Chicken thigh with ume  
(sour plum) sauce

\*Grill the meat thoroughly.

NEW

NO.422

Cajun pork kalbi

RECOMMENDED

NO.425

Crunchy salted pork tongue

## VARIETY MEATS OTHERS

NO.439

Grilled sausage

NO.440

Spicy chorizo

DELICIOUS

Beef large intestine

NO.430

Green  
onions  
& salt

NO.431

Miso

DELICIOUS

Beef small intestine

NO.433

Green  
onions  
& salt

NO.434

Miso

NO.447

Korean lettuce

NO.443

King oyster  
mushrooms

NO.444

Green onions

NO.445

Cabbage

NO.446

Green peppers

NO.438

Lamb ribs

Beef liver

\*Grill the meat thoroughly.

NO.435

Salt

NO.436

Miso

Addictive beef  
aorta

NO.437

Miso

NO.432

Beef large intestine  
with ume (sour plum)  
sauce

\*The photos are for illustrative purposes only.



# SALADS



NO.449 Caesar salad



NO.454 Cucumber with pickled plum dressing



NO.450 Mizuna salad

Delicious appetizers!



# KIMCHI NAMUL

CLASSIC

NO.451 Chinese cabbage kimchi

NO.448 Cabbage salad

NO.455 Chilled tomato

To accompany meat



NEW

NO.463 Yangnyeom chicken



NO.462 Fried chicken

NO.464 Soft and fluffy sweet potato with butter

NO.456 Edamame (green soybeans)

NO.457 Butter-fried corn

French fries

NO.459 Plain

NO.460 Barbecue-flavored

NO.461 Seaweed and salt-flavored

# APPETIZERS



人がつくる幸せ

NO.465

Yakitate-ya's Takoyaki octopus balls



NO.458 Foil-baked garlic



NO.453 Bean sprout namul

POPULAR



CLASSIC

NO.452 Daikon kimchi

# RICE DISHES SOUPS NOODLES



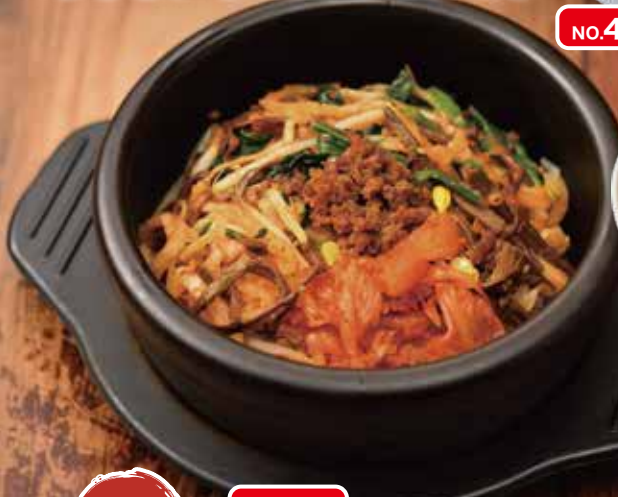
NO.471 Cold noodles



NO.470 Salt-flavored ramen



NO.469 Korean nori rice



RECOMMENDED

NO.467

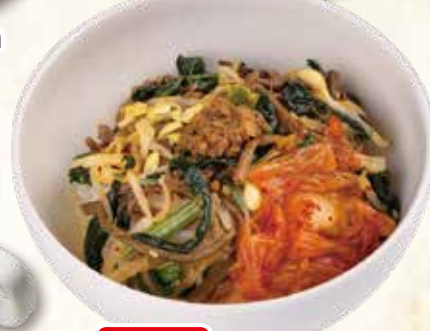
Stone-baked bibimbap



NO.472 Egg soup



NO.473 Korean nori soup



NO.466 Bibimbap

NO.468 Rice topped with minced meat

NO.474 Rice

NO.475 Small size rice

NO.476 Large serving of rice

NO.477 Child size rice

※For elementary school and younger children only.

NO.478 Wakame seaweed soup in a cup

# TOPPINGS



NO.441 Raw egg

NO.442

Chopped green onions



# DESSERT

NO.482 Today's ice cream



NO.481 Vanilla ice cream  
※One scoop per serving.



NO.479 Almond jelly



NO.480 Grapefruit Jelly

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

NEW

NO.483 Marshmallows for grilling  
※One marshmallow per serving.





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

Free for preschoolers

Seniors(65 or older)

**3,880**yen  
( 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.557 Mizuna salad

NO.555 Cabbage salad

NO.562 Chilled tomato

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



NO.570 Yangnyeom chicken

# APPETIZERS



NO.572 Yakitate-ya's Takoyaki octopus balls

Delicious appetizers!



NO.558 Chinese cabbage kimchi



NO.560 Bean sprout namul



NO.559 Daikon kimchi

# KIMCHI NAMUL

# RICE DISHES SOUPS NOODLES

# TOPPINGS

# VEGETABLES

NO.578 Cold noodles

NO.577 Salt-flavored ramen

NO.581 Korean nori soup

NO.548 Raw egg

NO.549 Chopped green onions

NO.579 Egg soup

NO.573 Bibimbap

NO.580 Yukkejan soup

NO.554 Korean lettuce

NO.575 Rice topped with minced meat

NO.582 Rice

NO.583 Small size rice

NO.584 Large serving of rice

NO.585 Child size rice

NO.550 King oyster mushrooms

NO.551 Green onions

NO.552 Cabbage

NO.553 Green peppers



NO.574 Stone-baked bibimbap

NO.576 Korean nori rice

NO.586 Wakame seaweed soup in a cup

\*For elementary school and younger children only.

# 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 Marshmallows for grilling

NO.589 Vanilla ice cream

\*The photos are for illustrative purposes only.

Premium course

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





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.

Scan here for  
allergy information.

