



Three courses to choose from

# ALL YOU CAN EAT MENU

Eat until you are full  
at a reasonable price

## Okigaru course

Sam's specialty  
standard course

## Manzoku Sam course

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

## Premium course

Scan here  
for allergy  
information.





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(60 or older)

2,180yen  
( 2,398 yen incl. tax )

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

**BBQSPICY**  
The taste created with various spices and herbs stimulates appetite.



No.310  
BBQ spicy pork kalbi



No.311  
BBQ spicy chicken thigh  
\*Grill the meat thoroughly.

**NEW SPECIALTY**

**UME SAUCE**

Kalbi-ya Sam's original ume(sour plum) sauce gives a refreshing taste!



No.306  
Pork tongue with ume sauce



No.307  
Tontoro (fatty pork) with ume sauce



No.308  
Beef large intestine with ume sauce



No.309  
Beef kalbi with ume sauce

## BEEF PORK CHICKEN

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

Soy sauce

Green onions & salt

Miso

Salt

**ASSORTED MEAT**

No.313  
Variety set

- 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**

No.312  
Recommended set

- 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.314

Soy sauce

No.315

Green onions & salt

**STANDARD**

Beef rib finger meat

No.316

Soy sauce

No.317

Green onions & salt

Chicken thigh

No.323

Salt

No.324

Miso

\*Grill the meat thoroughly.

No.325

Chicken breast bone cartilage

Pork kalbi

No.318

Green onions & salt

No.319

Miso

Tontoro (fatty pork)

No.320

Salt

No.321

Miso

No.322

Crunchy salted pork tongue

## VARIETY MEATS • OTHERS



Addictive beef aorta

No.330

Miso



Beef large intestine

No.326

Green onions & salt

No.327

Miso



Beef liver \*Grill the meat thoroughly.

No.328

Salt

No.329

Miso

No.331 Grilled sausage

No.332 Spicy chorizo

## TOPPINGS



No.333  
Raw egg



No.334  
Chopped green onions

\*The photos are for illustrative purposes only.



# SALADS



NO.344  
Chilled tomato

A wide variety  
of side dishes!



NO.343  
Cucumber  
with pickled plum dressing

CLASSIC

NO.340

Chinese cabbage  
kimchi



POPULAR

NO.342

Bean sprout namul



CLASSIC

NO.341

Daikon kimchi



NO.339

Cabbage salad



NO.352

Yakitate-ya's  
Takoyaki octopus balls



NO.345

Edamame(green soybeans)

French fries

NO.348

salt-flavored

NO.349

Barbecue-flavored

NO.350

butter and soy sauce-flavored



NO.346

Steaming  
hot buttered corn



NO.347 Foil-baked garlic

# APPETIZERS

# RICE DISHES SOUPS NOODLES



NO.356

Salt-flavored ramen



NO.354

Rice topped  
with minced meat



NO.357

Korean nori soup



NO.353 Bibimbap



NO.355

Korean nori rice

NO.362

Wakame seaweed  
soup in a cup

NO.358

Rice

NO.359

Small size rice

# VEGETABLES



NO.335

King oyster  
mushrooms

NO.336

Green onions

NO.337

Green onions

NO.338

Green peppers

NO.360

Large serving  
of rice

NO.361

Child size rice

\*For elementary school and younger children only

# DESSERT

Perfect  
after a meal!



NO.364

Specially made grapefruit jelly

NO.366

Today's ice cream

CLASSIC

NO.363

Homemade smooth  
almond jelly



NO.365

Vanilla ice cream

\*One scoop per serving.

\*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(60 or older)

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

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

**BBQSPICY**

The taste created  
with various spices and  
herbs stimulates appetite.



NO.410  
BBQ spicy pork kalbi



NO.411  
BBQ spicy chicken thigh  
\*Grill the meat thoroughly.

**NEW  
SPECIALTY**

**UME  
SAUCE**

Kalbi-ya Sam's original  
ume(sour plum) sauce  
gives a refreshing taste!



NO.406  
Pork tongue  
with ume sauce



NO.407  
Tontoro (fatty pork)  
with ume sauce



NO.408  
Beef large intestine  
with ume sauce



NO.409  
Beef kalbi  
with ume sauce

## BEEF PORK CHICKEN

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

Soy sauce Green onions & salt Miso Salt

**ASSORTED  
MEAT**

NO.413  
Variety set

- 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**

NO.412  
Recommended set

- 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.418 Soy sauce

NO.419 Green onion salt

**STANDARD**

Beef rib finger meat

NO.422 Soy sauce

NO.423 Green onion salt

NO.415  
Thickly sliced  
large skirt steak

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



wrap it in  
Korean  
lettuce

NO.416  
Chicken breast pickled  
in kelp and salted rice malt

\*Grill the meat thoroughly.

Beef skirt steak slices

NO.424 Soy sauce

NO.425 Green onion salt

Beef kalbi

NO.420 Soy sauce

NO.421 Green onion salt

Chicken thigh \*Grill the meat thoroughly.

NO.431 Salt

NO.432 Miso

Pork kalbi

NO.426 Green onion salt

NO.427 Miso

Chicken breastbone cartilage

NO.433

Tontoro(fatty pork)

NO.428 Salt

NO.429 Miso

**RECOMMENDED**

NO.430  
Crunchy salted  
pork tongue

## VARIETY MEATS • OTHERS



Beef large intestine

NO.434

Green onion salt

NO.435

Miso



Beef small intestine

NO.436

Green onion salt

NO.437

Miso



Beef liver

NO.438

Salt

NO.439

Miso

\*Grill the meat thoroughly.



NO.442 Grilled sausage

NO.443 Spicy chorizo



Addictive beef aorta

NO.440

Miso

NO.441  
Lamb ribs

\*The photos are for illustrative purposes only.



# SALADS

To accompany meat

A wide variety of side dishes!

# KIMCHI NAMUL



NO.452 Caesar salad



NO.457 Cucumber with pickled plum dressing



NO.453 Mizuna salad

CLASSIC NO.454 Chinese cabbage kimchi



POPULAR NO.456 Bean sprout namul

NO.467 Soft and fluffy sweet potato with butter

NO.459 Edamame(green soybeans)

NO.460 Steaming hot buttered corn

French fries

NO.462 salt-flavored

NO.463 Barbecue-flavored

NO.464 butter and soy sauce-flavored

NO.465 Fried chicken

NO.466 Sam-style Yangnyeom chicken

# APPETIZERS



NO.468 Yakitate-ya's Takoyaki octopus balls



NO.461 Foil-baked garlic



CLASSIC NO.455 Daikon kimchi

# RICE DISHES SOUPS NOODLES



NEW NO.475 Lemon-flavored cold noodles



NO.474 Cold noodles



NO.473 Salt-flavored ramen



NO.472 Korean nori rice

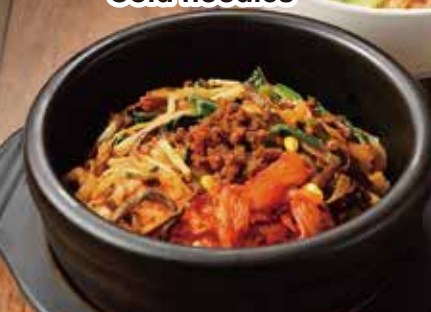


NO.469 Bibimbap

# VEGETABLES



NO.450 Korean lettuce



RECOMMENDED NO.470 Stone-baked bibimbap



NO.477 Egg soup



NO.478 Korean nori soup



NO.476 Cold bukkake udon (noodles with broth)

NO.471 Rice topped with minced meat

NO.479 Rice

NO.480 Small size rice

NO.481 Large serving of rice

NO.482 Child size rice

\*For elementary school and younger children only.

NO.483 Wakame seaweed soup in a cup

NO.446 King oyster mushrooms

NO.447 Green onions

NO.448 Cabbage

NO.449 Green peppers

# TOPPINGS



NO.444 Raw egg

NO.445 Chopped green onions

# DESSERT

NO.487 Today's ice cream



NO.486 Vanilla ice cream  
\*One scoop per serving.



CLASSIC NO.484 Homemade smooth almond jelly



NO.485 Specially made grapefruit jelly

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



NO.488 Marshmallows for grilling  
\*One marshmallow per serving.

\*The photos are for illustrative purposes only.



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

# Premium course

90  
min.

4,580 yen excl. tax  
( 5,038 yen incl. tax )

Elementary  
school children

Half 2,290 yen  
price ( 2,519 yen incl. tax )

Free for preschoolers

Seniors(60 or older)

4,080yen  
( 4,488 yen incl. tax )

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

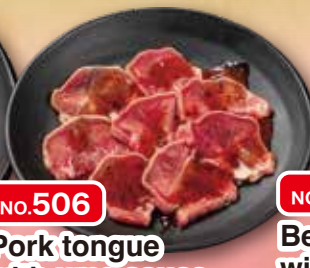
NEW SPECIALTY

UME  
SAUCE

Kalbi-ya Sam's original  
ume(sour plum) sauce  
gives a refreshing taste!



NO.507  
Tontoro (fatty pork)  
with ume sauce



NO.506  
Pork tongue  
with ume sauce



NO.508  
Beef large intestine  
with ume sauce



NO.509  
Beef kalbi with ume sauce

BBQSPICY

The taste created  
with various spices and  
herbs stimulates appetite.



NO.510  
BBQ spicy pork kalbi



NO.511  
BBQ spicy chicken thigh  
\*Grill the meat thoroughly.



NO.512  
Pork kalbi with  
Shinshu miso sauce



NO.514  
Beef kalbi with  
Shinshu miso sauce



NO.513  
Chicken thigh with  
Shinshu miso sauce  
\*Grill the meat thoroughly.

Shinshu miso sauce

Grilled meat with rich Shinshu miso sauce,  
from Kalbi-ya Sam founded in Nagano!

SPECIALTY  
DOMESTIC  
BEEF



NO.517  
Domestic  
beef kalbi



NO.518  
Domestic thinly  
sliced thigh loin



NO.519  
Domestic beef  
rib finger meat



NO.520  
Domestic beef  
kalbi in a pot

\*The photo is for illustrative purposes only.

BEEF PORK CHICKEN

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

Soy  
sauce

Green  
onions  
& salt

Miso

Salt

wrap it in  
korean  
lettuce



NO.525  
Large variety  
meat cut pickled  
in a pot



NO.522  
Samgyeopsal  
in a pot

ASSORTED  
MEAT

NO.516

Variety set

- 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

NO.515

Recommended set

- 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.527  
Hearty beef kalbi



NO.533  
Beef skirt steak slices



NO.523  
Thickly sliced  
large skirt steak  
\*Thickly sliced large skirt steak is  
specially processed to make it tender.



NO.521  
Thickly sliced salted  
beef tongue  
\*Thickly sliced large skirt steak is  
specially processed to make it tender.



NO.524  
Chicken breast pickled  
in kelp and  
salted rice malt  
\*Grill the meat thoroughly.

Beef kalbi

NO.529  
Soy sauce  
NO.530  
Green onion salt

Beef rib finger meat

NO.531  
Soy sauce  
NO.532  
Green onion salt

NO.526

Salted beef tongue  
\*Processing to adjust the shape.

NO.539

Crunchy salted pork tongue

Pork kalbi

NO.535  
Green onion salt  
NO.536  
Miso

Tontoro(fatty pork)

NO.537  
Salt  
NO.538  
Miso

NO.542

Chicken breastbone cartilage

Chicken thigh

\*Grill the meat thoroughly.

NO.540  
Salt  
NO.541  
Miso

\*The photos are for illustrative purposes only.



# VARIETY MEATS • OTHERS



Addictive beef aorta

NO.549 Miso



Beef large intestine

NO.543 Green onion salt NO.544 Miso



Beef small intestine

NO.545 Green onion salt NO.546 Miso



Beef liver

\*Grill the meat thoroughly.

NO.547 Salt NO.548 Miso

NO.550 Plump shrimp barbecue  
NO.551 Lamb ribs

NO.552 Grilled sausage  
NO.553 Spicy chorizo

# SALADS

NO.569 Edamame (green soybeans)  
NO.570 Steaming hot buttered corn  
NO.571 Foil-baked garlic  
NO.575 Fried chicken

French fries

NO.572 salt-flavored  
NO.573 Barbecue-flavored  
NO.574 butter and soy sauce-flavored

NO.562 Caesar salad



NO.567 Cucumber with pickled plum dressing



NO.578 Yakitate-ya's Takoyaki octopus balls



NO.577 Soft and fluffy sweet potato with butter



NO.576 Sam-style Yangnyeom chicken



A wide variety of side dishes!



NO.561 Cabbage salad

NO.563 Mizuna salad

NO.568 Chilled tomato

NO.564 Chinese cabbage kimchi



NO.566 Bean sprout namul



NO.565 Daikon kimchi



# KIMCHI NAMUL

# RICE DISHES SOUPS NOODLES

NO.584 Cold noodles



NO.583 Salt-flavored ramen



NO.585 Lemon-flavored cold noodles



NO.579 Bibimbap

NO.581 Rice topped with minced meat

NO.582 Korean nori rice

NO.587 Egg soup

NO.594 Wakame seaweed soup in a cup



NO.586 Cold bukkake udon (noodles with broth)



NO.590 Rice

NO.591 Small size rice

NO.592 Large serving of rice

NO.593 Child size rice

\*For elementary school and younger children only.

# TOPPINGS

NO.554 Raw egg



NO.555 Chopped green onions



# VEGETABLES

NO.560 Korean lettuce



NO.556 King oyster mushrooms

NO.557 Green onions

NO.558 Cabbage

NO.559 Green peppers

RECOMMENDED

NO.580 Stone-baked bibimbap



# DESSERT

NO.598 Today's ice cream



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

NO.596 Specially made grapefruit jelly



NO.595 Homemade smooth almond jelly



NO.602 Marshmallows for grilling



NO.597 Vanilla ice cream



NO.601 Brown sugar syrup sundae



NO.599 Chocolate sundae



NO.600 Strawberry sundae



\*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.

