



two courses to choose from

# ALL YOU CAN EAT MENU

Eat until you are full  
at a reasonable price

## Okigaru 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.

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

Elementary  
school children

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

Seniors(60 or older)

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

Free for preschoolers

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

## BBQ SPICY

The taste created  
with various spices and  
herbs stimulates appetite.

No.610

BBQ spicy pork kalbi

No.606

Pork tongue  
with ume sauce

No.607

Tontoro (fatty pork)  
with ume sauce

No.608

Beef large intestine  
with ume sauce

No.611

Beef large intestine with ume sauce

\*Grill the meat thoroughly.

No.609

Beef kalbi  
with ume sauce

UME  
SAUCE

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

## 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.613

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.612

Recommended set

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

Pork kalbi

No.623

Green  
onions  
& salt

No.624

Miso

Tontoro (fatty pork)

No.625

Salt

No.626

Miso

Chicken thigh

No.628

Salt

No.629

Miso

\*Grill the meat thoroughly.

Chicken breast  
bone cartilage

No.630

STANDARD

Hearty beef kalbi

No.615

Soy  
sauce

No.616

Green  
onions  
& salt

STANDARD

Beef rib finger meat

No.619

Soy  
sauce

No.620

Green  
onions  
& salt

No.614

Chicken breast pickled in  
kelp and salted rice malt

\*Grill the meat thoroughly.

Beef skirt steak slices

No.621

Soy  
sauce

No.622

Green  
onions  
& salt

Beef kalbi

No.617

Soy  
sauce

No.618

Green  
onions  
& salt

Crunchy salted  
pork tongue

No.627

RECOMMENDED

## VARIETY MEATS OTHERS

Beef large intestine

No.631

Green  
onions  
& salt

No.632

Miso

Beef small intestine

No.633

Green  
onions  
& salt

No.634

Miso

Beef liver

No.635

Salt

No.636

Miso

No.637

Miso

Addictive beef aorta

No.637

Miso

Lamb ribs

No.638

Spicy chorizo

## VEGETABLES

No.646

Green peppers

No.643 King oyster mushrooms

No.644 Green onions

No.645 Cabbage

\*The photos are for illustrative purposes only.

# SALADS

To accompany meat



NO.647 Cabbage salad



NO.653 Chilled tomato



NO.652

Cucumber with pickled plum dressing

# KIMCHI NAMUL

CLASSIC



NO.649

Chinese cabbage kimchi



NO.648 Mizuna salad

A wide variety of side dishes!



NO.649

Chinese cabbage kimchi

POPULAR

NO.651

Bean sprout namul

# APPETIZERS

Soft and fluffy sweet potato with butter

NO.654

Edamame(green soybeans)

NO.655

Steaming hot buttered corn

French fries

NO.657 salt-flavored

NO.658 Barbecue-flavored

NO.659 butter and soy sauce-flavored



人がつくる幸せ

YAKITATE-YA

TAKOYAKI STAND

Yakitate-ya's Takoyaki octopus balls

NO.661

Sam-style Yangnyeom chicken

NO.656

Foil-baked garlic

CLASSIC

NO.650

Daikon kimchi

# RICE DISHES SOUPS NOODLES



NO.664 Bibimbap



NO.666 Korean nori rice

# TOPPINGS

NO.641

Raw egg



NO.642

Chopped green onions



NO.674

Wakame seaweed soup in a cup

NO.670

Rice

NO.671

Small size rice

NO.672

Large serving of rice

NO.673

Child size rice



NO.668

Cold bukkake udon (noodles with broth)

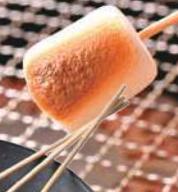
NO.669

Korean nori soup

NO.677

Vanilla ice cream

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



NO.679

Marshmallows for grilling

# DESSERT

NO.678

Today's ice cream

perfect after a meal!



NO.676

Specially made grapefruit jelly

CLASSIC

NO.675

Homemade smooth almond jelly



NO.677

Vanilla ice cream



\*One scoop per serving.

NO.679

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  
price  
( 2,519 yen incl. tax )

Seniors(60 or older)

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

Free for preschoolers

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

Beef large intestine  
with ume sauce

\*Grill the meat thoroughly.

NO.512

Pork kalbi with  
Shinshu miso sauce

**Shinshu miso sauce**

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

NO.513

Chicken thigh with  
Shinshu miso sauce

\*Grill the meat thoroughly.

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

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

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

Hearty beef kalbi

NO.527

Soy  
sauce

NO.528

Green  
onion  
salt

Beef skirt steak slices

NO.533

Soy  
sauce

NO.534

Green  
onion  
salt

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

# SALADS



NO.562 Caesar salad



NO.578

Yakitate-ya's Takoyaki octopus balls



NO.567 Cucumber with pickled plum dressing

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.577

Soft and fluffy sweet potato with butter

# APPETIZERS



NO.576 Sam-style Yangnyeom chicken



NO.589

Korean nori soup



NO.588

Yukkejan soup



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

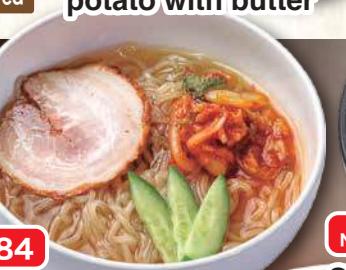
# KIMCHI NAMUL



NO.555 Daikon kimchi

# 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



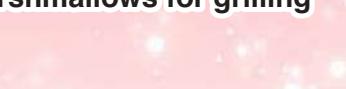
NO.582

Korean nori rice



NO.587

Egg soup



NO.594

Wakame seaweed soup in a cup

# TOPPINGS



NO.554

Raw egg



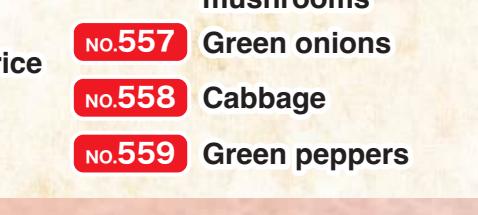
NO.555

Chopped green onions



NO.560

Korean lettuce



NO.556

King oyster mushrooms



NO.557

Green onions



NO.558

Cabbage



NO.559

Green peppers

# VEGETABLES

# DESSERT

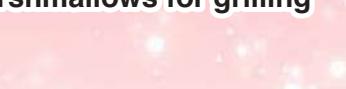


NO.598 Today's ice cream



NO.596

Specially made grapefruit jelly



NO.602

\*One marshmallow per serving.

Marshmallows for grilling



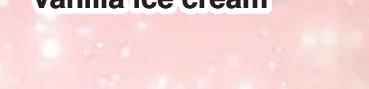
NO.595

Homemade smooth almond jelly



NO.597

\*One scoop per serving.



NO.601

Brown sugar syrup sundae



NO.599

Chocolate sundae



NO.600

Strawberry sundae

\*The photos are for illustrative purposes only.

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



Yakiniku barbecue  
Kalbi-ya 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.

