



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.

2,880 yen excl.
tax
(3,168 yen incl. tax)

Elementary
school children

Half
price
(1,584 yen incl. tax)

Seniors(60 or older)

2,380 yen
(2,618 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.310

BBQ spicy pork kalbi

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

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.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

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

NO.314

Soy
sauce

Green
onions
& salt

STANDARD

Beef rib finger meat

NO.316

Soy
sauce

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

NO.331 Grilled sausage

NO.332 Spicy chorizo



Addictive beef aorta

NO.330

Miso



Beef large intestine

NO.326

Green
onions
& salt

NO.327

Miso



Beef liver

NO.328

Salt

NO.329

Miso

*Grill the meat thoroughly.

TOPPINGS



NO.333

Raw egg



NO.334

Chopped
green onions

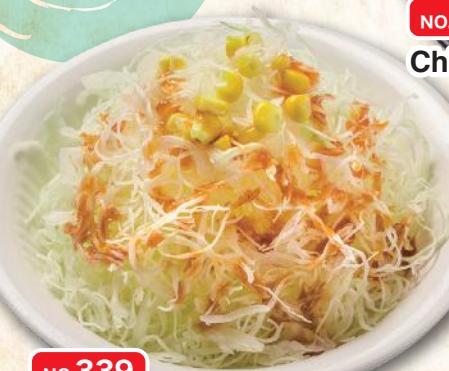
*The photos are for illustrative purposes only.

SALADS



NO.344
Chilled tomato

A wide variety
of side dishes!



NO.339
Cabbage salad

To
accompany
meat



NO.351
Fried chicken



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

KIMCHI NAMUL



NO.340
Chinese cabbage
kimchi



NO.342
Bean sprout namul



NO.341
CLASSIC
Daikon kimchi

APPETIZERS

RICE DISHES SOUPS NOODLES



RECOMMENDED
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

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

CLASSIC

NO.363
Homemade smooth
almond jelly



NO.365 Vanilla ice cream

*One scoop per serving.

NO.366 Today's ice cream



*The photos are for illustrative purposes only.

Sam's specialty standard course

Manzoku Sam course

90
min.

3,480 yen excl.
tax
(3,828 yen incl. tax)

Elementary
school children

Half price 1,740 yen
(1,914 yen incl. tax)

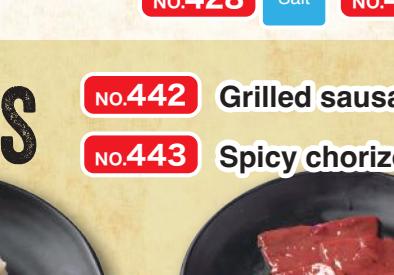
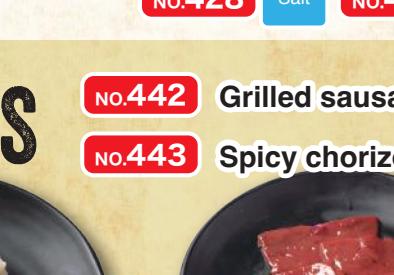
Free for preschoolers

Seniors(60 or older)
2,980 yen
(3,278 yen incl. tax)

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

BBQ SPICY

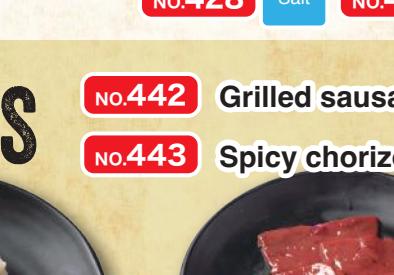
The taste created
with various spices and
herbs stimulates appetite.



NEW SPECIALTY

UME SAUCE

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



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.

NO.416

Chicken breast pickled in kelp and salted rice malt

*Grill the meat thoroughly.

NO.424

Soy sauce

NO.425

Green onion salt

NO.431

Salt

NO.432

Miso

NO.433

Miso

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NO.515

SALADS



NO.452 Caesar salad



NO.467 Soft and fluffy sweet potato with butter



NO.465 Fried chicken



NO.468 Yakitate-ya's Takoyaki octopus balls



NO.454 Chinese cabbage kimchi



NO.457 Cucumber with pickled plum dressing

NO.451 Cabbage salad

NO.458 Chilled tomato

A wide variety of side dishes!



NO.453 Mizuna salad

NO.456 Bean sprout namul



NO.466 Sam-style Yangnyeom chicken



NO.461

Foil-baked garlic



NO.455 Daikon kimchi



French fries

- NO.462 salt-flavored
- NO.463 Barbecue-flavored
- NO.464 butter and soy sauce-flavored

RICE DISHES SOUPS NOODLES

NO.474

Cold noodles



NO.475

Lemon-flavored cold noodles

NO.473

Salt-flavored ramen

NO.477

Egg soup

NO.478

Korean nori soup

NO.479

NO.472

Korean nori rice

NO.469

Bibimbap

NO.480

NO.476

Cold bukkake udon (noodles with broth)

NO.481

NO.471

Rice topped with minced meat

NO.482

NO.479

Rice

NO.483

NO.480

Small size rice

NO.484

NO.481

Large serving of rice

NO.485

NO.482

Child size rice

NO.486

NO.483

Wakame seaweed soup in a cup

NO.487

Today's ice cream

NO.488

Vanilla ice cream

NO.489

Specially made grapefruit jelly

NO.490

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

NO.491

NO.488

Marshmallows for grilling

*One marshmallow per serving.

TOPPINGS



NO.444

Raw egg



NO.445

Chopped green onions

DESSERT



NO.484

Homemade smooth almond jelly



NO.485

Specially made grapefruit jelly



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
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

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.

**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.

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

Soy
sauce

Green
onions
& salt

Miso

Salt

BEEF PORK CHICKEN

**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.525
Large variety
meat cut pickled
in a pot

wrap it in
korean
lettuce



No.522
Samgyeopsal
in a pot



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



No.527
Hearty beef
kalbi

Soy
sauce

NO.528

Green
onion
salt



No.533
Beef skirt
steak slices

Soy
sauce

NO.534

Green
onion
salt



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

NO.526

Salted beef tongue

*Processing to adjust the shape.

Beef rib finger meat

No.531
Soy
sauce

NO.532

Green
onion
salt

Pork kalbi

No.535
Soy
sauce

NO.536

Green
onion
salt

Tontoro(fatty pork)

No.537
Salt

NO.538

Miso

NO.542

Chicken breastbone cartilage

Chicken thigh

*Grill the meat thoroughly.

No.540
Soy
sauce

NO.541

Miso

*The photos are for illustrative purposes only.

VARIETY MEATS • OTHERS



Addictive beef aorta

NO.549 Miso



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.

