





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 1,440 yen  
( 1,584 yen incl. tax )

Free for preschoolers

Seniors(60 or older)

2,380yen  
( 2,618 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

To accompany meat



NO.343  
Cucumber with pickled plum dressing

# KIMCHI NAMUL

NO.340  
Chinese cabbage kimchi



NO.342  
Bean sprout namul



NO.341  
Daikon kimchi

# APPETIZERS



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

# 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.

**3,480** 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.

**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**

**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**

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

Soy  
sauce

Green  
onions  
& salt

Miso

Salt

**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.417

Large variety  
meat cut pickled  
in a pot

NO.414

Samgyeopsal  
in a pot

NO.416

Chicken breast pickled  
in kelp and salted rice malt

※Grill the meat thoroughly.

Chicken thigh ※Grill the meat thoroughly.

NO.431

Salt

NO.432

Miso

Chicken breastbone cartilage

NO.433

Beef skirt steak slices

NO.424

Soy  
sauce

NO.425

Green  
onion  
salt

Beef kalbi

NO.420

Soy  
sauce

NO.421

Green  
onion  
salt

**RECOMMENDED**

NO.430

Crunchy salted  
pork tongue

**VARIETY MEATS • OTHERS**

NO.442

Grilled sausage

NO.443

Spicy chorizo

NO.441

Lamb ribs



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.



Addictive beef aorta

NO.440

Miso

※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



人がつくる幸せ

NO.468 Yakitate-ya's Takoyaki octopus balls



NO.461 Foil-baked garlic



CLASSIC NO.455 Daikon kimchi

# RICE DISHES SOUPS NOODLES



NO.475 Lemon-flavored cold noodles



NO.472 Korean nori rice



NO.469 Bibimbap

# VEGETABLES



NO.450 Korean lettuce



NO.474 Cold noodles



NO.473 Salt-flavored ramen



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.477 Egg soup



NO.478 Korean nori soup

# 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.



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 price 2,290 yen  
( 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.

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

## 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

Soy  
sauce

NO.528

Green  
onion  
salt



NO.533

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

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



人がつくる幸せ

NO.578

Yakitate-ya's Takoyaki octopus balls

NO.567 Cucumber with pickled plum dressing

NO.561 Cabbage salad

NO.563 Mizuna salad

NO.568 Chilled tomato

# KIMCHI NAMUL

NO.564 Chinese cabbage kimchi

NO.566 Bean sprout namul

NO.565 Daikon kimchi

# APPETIZERS

A wide variety of side dishes!

NO.577 Soft and fluffy sweet potato with butter

NO.576 Sam-style Yangnyeom chicken

# RICE DISHES SOUPS NOODLES

NO.584 Cold noodles

NO.583 Salt-flavored ramen

NO.589 Korean nori soup

# 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



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.

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

CLASSIC

NO.595 Homemade smooth almond jelly

NO.602 Marshmallows for grilling

\*One marshmallow per serving.

NO.597 Vanilla ice cream

\*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.

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.

