

two courses to choose from

ALL YOU CAN EAT MENU

Eat until you are full
at a reasonable price

Special course including
Japanese Black wagyu
beef and other domestic beef

Okigaru course

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)

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.

UME
SAUCE

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

NO.616

Pork tongue with ume sauce

NO.617

Tontoro (fatty pork)
with ume sauce

NO.618

Beef large intestine
with ume sauce

NO.619

Beef kalbi
with ume sauce

BBQSPICY

The taste created
with various spices and
herbs stimulates appetite.

NO.621

BBQ spicy chicken thigh
*Grill the meat thoroughly.

NO.620

BBQ spicy pork kalbi

NEW
SPECIALTY

NEW

Shinshu miso sauce

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

NO.622

Pork kalbi with
Shinshu miso sauce

NO.624

Beef kalbi with
Shinshu miso sauce

NO.623

Chicken thigh with
Shinshu miso sauce
*Grill the meat thoroughly.

NO.625

Garlic pork kalbi

NO.626

Garlic chicken
thigh
*Grill the meat thoroughly.

NO.627

Garlic chicken
skirt steak
*Grill the meat thoroughly.

NEW

Garlic sauce

With a punchy flavor of garlic!
The peppery taste is addictive!

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.629

Variety set

• Pork kalbi with green onions and salt sauce
• Salted chicken thigh • Salted Tontoro (fatty pork)

ASSORTED
MEAT

NO.628

Recommended set

• Crunchy salted pork tongue • Beef rib fingers with soy sauce
• Family-size kalbi with soy-flavored sauce

RECOMMEND
BY OUR STORE

STANDARD

Family-size kalbi

NO.630

Soy
sauce

NO.631

Green
onions
& salt

STANDARD

Beef Rib Finger Meat

NO.632

Soy
sauce

NO.633

Green
onions
& salt

NO.640

Crunchy salted
pork tongue

NEW

NO.634

Dry-aged skirt steak
*The meat has been processed
to make it tender.

NEW

NO.635

Diced skirt steak
*The meat has been processed
to make it tender.

NEW

NO.641

Tasty salted tongue (pork)
*The meat has been processed and shaped.

Chicken thigh

NO.642

Salt

NO.643

Miso

*Grill the meat thoroughly.

Chicken breast
bone cartilage

NO.644

Pork kalbi

NO.636

Green
onions
& salt

NO.637

Miso

Tontoro (fatty pork)

NO.638

Salt

NO.639

Miso

*The photos are for illustrative purposes only.

VARIETY MEATS • OTHERS



Beef large intestine
No.645 Green onions & salt



Beef small intestine
No.646 Miso



No.653 Grilled sausage



No.652 Lamb ribs



Beef liver *Grill the meat thoroughly.
No.649 Salt



Addictive Beef Aorta
No.651 Miso

SALADS



No.661 Mizuna salad



No.660 Cabbage salad

Serving 3



No.662 Lemon salad

Serving 3



No.667 Chilled tomato

To accompany meat

KIMCHI NAMUL



No.666 Cucumber with Pickled Plum Dressing



No.663 Chinese cabbage kimchi

CLASSIC

APPETIZERS

A wide variety of side dishes!

No.668 Edamame (green soybeans)
No.669 Steaming Hot Buttered Corn



No.676 Soft and fluffy sweet potato with butter



No.674 Fried chicken



No.665 Bean sprout namul

POPULAR

French fries
No.671 Salt Flavor
No.672 Barbecue-Flavored
No.673 Butter and Soy Sauce-Flavored



No.675 Crispy cheese dogs



No.677 Yakitate-ya's Takoyaki octopus balls



No.670 Foil-baked garlic



No.664 Daikon kimchi

CLASSIC

RICE DISHES SOUPS NOODLES



No.678 Bibimbap



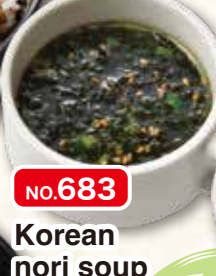
No.679 Rice topped with minced meat



No.682 Cold bukkake udon (noodles with broth)



No.680 Korean nori rice



No.683 Korean nori soup



No.654 Raw egg



No.655 Chopped green onions

TOPPINGS



No.681 Salt-flavored ramen

No.684 Rice
No.685 Small size rice
No.686 Large serving of rice

No.687 Child size rice *For elementary school and younger children only
No.688 Wakame seaweed soup in a cup

VEGETABLES



No.659 Green peppers

No.656 King oyster mushrooms

No.657 Green onions

No.658 Cabbage

DESSERT

No.691 Vanilla ice cream
No.692 Today's ice cream



No.690 Specially Made Grapefruit Jelly



No.689 Homemade smooth almond jelly

10x the Regular Size!



No.693 Big marshmallow for roasting

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

Okigaru course
Eat until you are full at a reasonable price

*The photos are for illustrative purposes only.

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

Premium course

90
min.

4,780 yen excl. tax
(5,258 yen incl. tax)

Elementary
school children

Half 2,390 yen
price (2,629 yen incl. tax)

Free for preschoolers

Seniors(60 or older)

4,280yen
(4,708 yen incl. tax)

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

SPECIALTY DOMESTIC BEEF

NEW

NO.520

Sliced domestic
Beef Kalbi

NO.521

Domestic beef
rib finger meat

NO.522

Domestic thinly
sliced thigh loin

NEW

NO.523

Thinly Sliced,
Large-Cut
Domestic Beef Loin

A Large
Single Cut!!

UME SAUCE

Kalbi-ya Sam's
Original
Ume (Sour Plum)
Sauce Gives a
Refreshing
Taste!

NO.506

Pork tongue
with ume sauce

NO.507

Tontoro (fatty pork)
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.511

*Grill the meat thoroughly.

BBQ spicy chicken thigh

NO.510

BBQ spicy pork kalbi

NEW
SPECIALTY

Shinshu miso sauce

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

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.

NO.515

Garlic pork kalbi

NEW

Garlic sauce

With a punchy flavor of garlic!
The peppery taste is addictive!

NO.516

Garlic chicken
thigh

*Grill the meat thoroughly.

NO.517

Garlic chicken
skirt steak

*Grill the meat thoroughly.

BEEF PORK CHICKEN

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

Soy
sauce

Green
onions
& salt

Miso

Salt

Customize to Your Liking!
SERVING SUGGESTIONS

NO.526

Samgyeopsal
in a pot

+

NO.559

Korean lettuce

NO.564

Chinese cabbage
kimchi

NO.566

Bean Sprout
Namul

ASSORTED
MEAT

NO.519

Variety set

•Pork kalbi with green onions and salt sauce
•Salted chicken thigh •Salted Tontoro (fatty pork)

ASSORTED
MEAT

NO.518

Recommended set

•Crunchy salted pork tongue •Beef rib fingers with soy sauce
•Family-size kalbi with soy-flavored sauce

RECOMMEND
BY OUR STORE

NO.525

Thickly sliced salted
beef tongue

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

NEW

NO.532

Dry-aged skirt steak

*The meat has been processed
to make it tender.

NEW

NO.533

Diced skirt steak

*The meat has been processed
to make it tender.

NEW

NO.539

Tasty Salted
Tongue (Pork)

*The meat has been
processed and shaped.

Salted beef tongue

NO.527

*Processing to adjust the shape.

Family-size kalbi

NO.528

Soy
sauce

NO.529

Green
onion
salt

Beef Rib Finger Meat

NO.530

Soy
sauce

NO.531

Green
onion
salt

Pork kalbi

NO.534

Green
onion
salt

NO.535

Miso

Tontoro (fatty pork)

NO.536

Salt

NO.537

Miso

Crunchy salted pork tongue

NO.538

Chicken thigh

*Grill the meat thoroughly.

NO.540

Salt

NO.541

Miso

Chicken breastbone cartilage

NO.542

*The photos are for illustrative purposes only.

Using A4 or Higher Grade Japanese Black Wagyu Beef! The Meat Cut in Small Pieces Allows You to Enjoy Its Rich Taste.



NO.524 Japanese Black Wagyu Beef Trimmings

VARIETY MEATS • OTHERS



NO.549 Addictive beef aorta



NO.545 Beef small intestine

NO.550 Plump Shrimp Barbecue

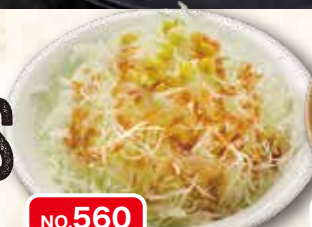
NO.551 Lamb ribs

NO.552 Grilled sausage

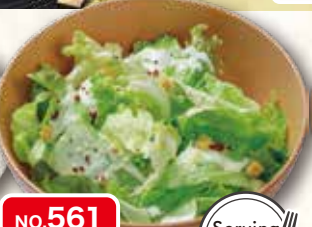


NO.547 Beef liver *Grill the meat thoroughly.

SALADS



NO.560 Cabbage salad



NO.561 Caesar salad



NO.562 Mizuna salad



NO.563 Lemon salad

TOPPINGS



NO.553 Raw egg



NO.554 Chopped green onions

APPETIZERS

NO.569 Edamame (green soybeans)

NO.570 Steaming hot buttered corn

NO.577 Soft and fluffy sweet potato with butter



NO.571 Foil-baked garlic



NO.576 Crispy cheese dogs



NO.578 Yakitate-ya's Takoyaki octopus balls

FRIED DISHES

NO.575 Fried chicken

NO.572 French fries

NO.572 Salt Flavor

NO.573 Barbecue-flavored

NO.574 butter and soy sauce-flavored

A wide variety of side dishes!

VEGETABLES

NO.555 King oyster mushrooms

NO.556 Green onions

NO.557 Cabbage

NO.558 Green peppers

NO.559 Korean lettuce

RICE DISHES SOUPS NOODLES

NO.585 Lemon-flavored cold noodles

NO.589 Korean nori soup

NO.583 Salt-flavored ramen

NO.586 Cold bukkake udon (noodles with broth)

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.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.

With fun toppings!
Sam's cold noodles

NO.564 Chinese cabbage kimchi

NO.584 Cold noodles

NO.565 Daikon kimchi

NO.566 Bean sprout namul

NO.567 Cucumber with Pickled Plum Dressing

NO.568 Chilled tomato

DESSERT

NO.597 Vanilla ice cream

NO.598 Today's ice cream

NO.596 Specially Made Grapefruit Jelly

NO.595 Homemade smooth almond jelly

NO.601 Brown sugar syrup sundae

NO.599 Chocolate sundae

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

10x the Regular Size!

NO.602 Big marshmallow for roasting

NO.603 Candied sweet potatoes in foil

It Becomes Even Tastier Heated on the Grill!

NO.600 Strawberry sundae

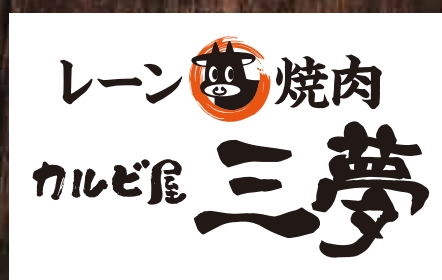
*The photos are for illustrative purposes only.

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.

