

two 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 1,440 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.



NO.306

Pork tongue
with ume sauce



NO.307

Tontoro (fatty pork)
with ume sauce

UME
SAUCE

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



NO.308

Beef large intestine
with ume sauce



NO.309

Beef kalbi with
ume sauce

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

NEW

Garlic sauce

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



NO.312

Garlic pork kalbi



NO.313

Garlic chicken thigh

※Grill the meat thoroughly.



NO.314

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

ASSORTED
MEAT

NO.316

Variety set

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

ASSORTED
MEAT

NO.315

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.317

Soy
sauce

NO.318

Green
onions
& salt

STANDARD

Beef Rib Finger Meat

NO.319

Soy
sauce

NO.320

Green
onions
& salt

Chicken thigh

NO.326

Salt

NO.327

Miso

※Grill the meat thoroughly.

Chicken breast
bone cartilage

NO.328

Pork kalbi

NO.321

Green
onions
& salt

NO.322

Miso

Tontoro (fatty pork)

NO.323

Salt

NO.324

Miso



NO.325

Crunchy salted
pork tongue

※The photos are for illustrative purposes only.

VARIETY MEATS • OTHERS



Addictive Beef/Aorta

NO.333

Miso



Beef large intestine

NO.329

Green onions & salt

NO.330

Miso



Beef liver *Grill the meat thoroughly.

NO.331

Salt

NO.332

Miso

NO.334

Grilled sausage

TOPPINGS



NO.335

Raw egg



NO.336

Chopped green onions

SALADS



NO.346

Chilled tomato



NO.345

Cucumber with Pickled Plum Dressing



NO.341

Cabbage salad

To accompany meat



KIMCHI NAMUL

NO.342

Chinese cabbage kimchi



NO.348

Steaming Hot Buttered Corn

CLASSIC



NO.344

Bean sprout namul

POPULAR

APPETIZERS

French fries

NO.350

Salt Flavor

NO.351

Barbecue-Flavored

NO.352

Butter and Soy Sauce-Flavored

NO.347

Edamame (green soybeans)



NO.353

Fried chicken



NO.354

Yakitate-ya's Takoyaki octopus balls

A wide variety of side dishes!



NO.349

Foil-baked garlic

CLASSIC

NO.343

Daikon kimchi

RICE DISHES SOUPS NOODLES



NO.359

Korean nori soup



NO.355

Bibimbap



NO.356

Rice topped with minced meat

VEGETABLES



NO.340

Green peppers



NO.357

Korean nori rice

NO.337

King oyster mushrooms

NO.338

Green onions

NO.339

Cabbage

DESSERT

Perfect after a meal!



NO.366

Specially Made Grapefruit Jelly

NO.368

Today's ice cream

CLASSIC

NO.365

Homemade smooth almond jelly



NO.367

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)

2,980yen
(3,278 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.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

BBQSPICY

The Taste Created with Various Spices
and Herbs Stimulates Appetite.

NO.411
BBQ Spicy Chicken Thigh
*Grill the meat thoroughly.

NO.410
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.412
Pork Kalbi with
Shinshu miso Sauce

NO.414
Beef kalbi with
Shinshu miso sauce

NO.413
Chicken thigh with
Shinshu miso sauce
*Grill the meat thoroughly.

NEW Garlic sauce

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

NO.415
Garlic
Pork Kalbi

NO.416
Garlic chicken
thigh
*Grill the meat thoroughly.

NO.417
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.420
Samgyeopsal
in a pot

NO.451
Korean lettuce

NO.456
Chinese cabbage
kimchi

NO.458
Bean Sprout
Namul

**ASSORTED
MEAT**

NO.419
Variety set

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

**ASSORTED
MEAT**

NO.418
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.421

Soy
sauce

NO.422

Green
onions
& salt

STANDARD

Beef Rib Finger Meat

NO.423

Soy
sauce

NO.424

Green
onions
& salt

NEW

NO.425
Dry-aged skirt steak
*The meat has been processed
to make it tender.

NEW

NO.426
Diced skirt steak
*The meat has been processed
to make it tender.

NEW

NO.432
Tasty salted tongue (pork)
*The meat has been processed
and shaped.

Pork kalbi

NO.427

Green
onion
salt

NO.428

Miso

Tontoro(fatty pork)

NO.429

Salt

NO.430

Miso

Chicken thigh *Grill the meat thoroughly.

NO.433

Salt

NO.434

Miso

Crunchy salted pork tongue

NO.431

Chicken breastbone cartilage

NO.435

*The photos are for illustrative purposes only.

VARIETY MEATS • OTHERS



Beef small intestine

NO.436

Green onion salt

NO.437

Miso



Beef small intestine

NO.438

Green onion salt

NO.439

Miso



Beef liver *Grill the meat thoroughly.

NO.440

Salt

NO.441

Miso



Addictive beef aorta

NO.442

Miso

NO.444

Grilled sausage

NO.443

Lamb ribs

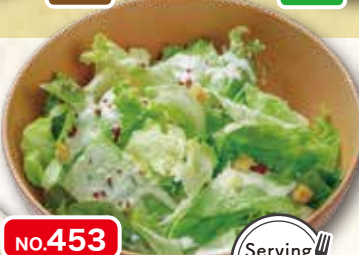
SALADS



NO.453

Caesar salad

Serving 3



NO.454

Mizuna salad

Serving 3



NO.455

Lemon salad

Serving 3

NO.452

Cabbage salad

APPETIZERS

NO.461 Edamame (green soybeans)

NO.462 Steaming hot buttered corn

NO.469

Soft and fluffy sweet potato with butter

A wide variety of side dishes!



RICE DISHES SOUPS NOODLES

RECOMMENDED

NO.472

Stone-baked bibimbap

NO.473 Rice topped with minced meat

NO.481 Rice

NO.482 Small size rice

NO.477

Lemon-flavored cold noodles

NO.474

Korean nori rice

NO.475

Salt-flavored ramen

NO.478

Cold bukkake udon (noodles with broth)

NO.471

Bibimbap

NO.483

Large serving of rice

NO.484

Child size rice

*For elementary school and younger children only.

NO.485

Wakame seaweed soup in a cup

NO.479

Egg soup

NO.480

Korean nori soup

DESSERT

NO.488

Vanilla ice cream

NO.489

Today's ice cream

NO.487

Specially made grapefruit jelly

NO.486

Homemade smooth almond jelly

10x the Regular Size!

NO.490

Big marshmallow for roasting

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

TOPPINGS

NO.445

Raw egg

NO.446

Chopped green onions

VEGETABLES

NO.447

King oyster mushrooms

NO.448

Green onions

NO.449

Cabbage

NO.450

Green peppers

NO.451

Korean lettuce

With fun toppings!
Sam's cold noodles



NO.476

Cold noodles



NO.456

Chinese cabbage kimchi



NO.457

Daikon kimchi



NO.458

Bean sprout namul



NO.459

Cucumber with pickled plum dressing



NO.460

Chilled tomato

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 price 2,390 yen
(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

BBQ SPICY

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

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

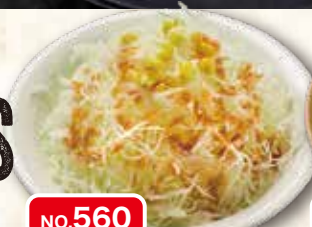
NO.551 Lamb ribs

NO.552 Grilled sausage

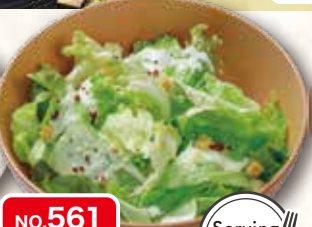


NO.547 Beef liver *Grill the meat thoroughly.

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.573 Salt Flavor

NO.574 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

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

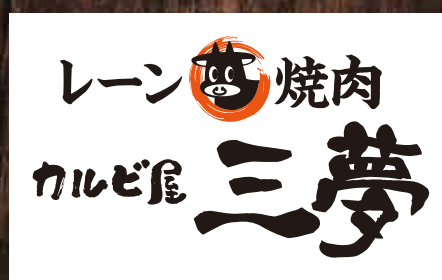
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Premium course

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.

