



Yakiniku barbecue
Kalbi-ya Sam

two courses to choose from

ALL-YOU-CAN-EAT MENU



Eat until you are full at a reasonable price

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

Okigaru course

2,880 yen excl.
tax

(3,168 yen incl. tax)

Premium course

4,180 yen excl.
tax

(4,598 yen incl. tax)

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 (65 or older) 2,380 yen (2,618 yen incl. tax)

ASSORTED MEAT

Recommended set

NO.406

ASSORTED MEAT

Variety set

NO.407

- Pork kalbi with green onions and salt sauce 1.5 servings
- Salted chicken thigh 1.5 servings
- Salted Tontoro (fatty pork) 1.5 servings

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

Soy sauce

Green onions & salt

Miso

Salt



- 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

STANDARD

Beef rib finger meat

BEEF
PORK
CHICKEN



Beef kalbi

NO.411

Soy sauce

NO.412

Green onions & salt



NO.413

Soy sauce

NO.414

Green onions & salt



NO.409

Soy sauce

NO.410

Green onions & salt



Chicken thigh

NO.423

Salt

NO.424

Miso

※Grill the meat thoroughly.

NO.425

Chicken breast bone cartilage



Beef skirt steak slices

NO.415

Soy sauce

NO.416

Green onions & salt



RECOMMENDED

NO.421

Crunchy salted pork tongue



NO.422

Salted pork tongue

※Processed to adjust the shape.



NO.408

Chicken breast pickled in kelp and salted rice malt

※Grill the meat thoroughly.



Pork kalbi

NO.417

Green onions & salt

NO.418

Miso



Tontoro (fatty pork)

NO.419

Salt

NO.420

Miso

DELICIOUS

Beef large intestine



NO.426

Green onions & salt

NO.427

Miso

DELICIOUS

Beef liver



NO.430

Salt

NO.431

Miso

※Grill the meat thoroughly.

DELICIOUS

Beef small intestine



NO.428

Green onions & salt

NO.429

Miso

VEGETABLES



NO.438

King oyster mushrooms

NO.439

Green onions

NO.440

Cabbage

NO.441

Green peppers

VARIETY MEATS
OTHERS



Addictive beef aorta

NO.432

Miso



NO.433

Lamb ribs

NO.434

Grilled sausage

NO.435

Spicy chorizo

SALADS

NO.448 Chilled tomato



NO.447 Cucumber with pickled plum dressing

Delicious appetizers!



KIMCHI NAMUL

NO.444 Chinese cabbage kimchi



POPULAR

NO.446 Bean sprout namul



NO.445 Daikon kimchi

CLASSIC



APPETIZERS

NO.442 Cabbage salad



NO.454

Soft and fluffy sweet potato with butter



NO.455

Yakitate-ya's Takoyaki octopus balls



NO.449 Edamame (green soybeans)

NO.450 Butter-fried corn

NO.452 French fries

NO.453

Fried chicken



NO.451

Foil-baked garlic



RICE DISHES SOUPS NOODLES

NO.456

Bibimbap



NO.457 Rice topped with minced meat



TOPPINGS

NO.436

Raw egg



NO.437

Chopped green onions



NO.461 Rice

NO.462 Small size rice

NO.463 Large serving of rice

NO.460

Korean nori soup



NO.464 Child size rice

NO.465 Wakame seaweed soup in a cup

NO.458 Korean nori rice



NO.459

Salt-flavored ramen

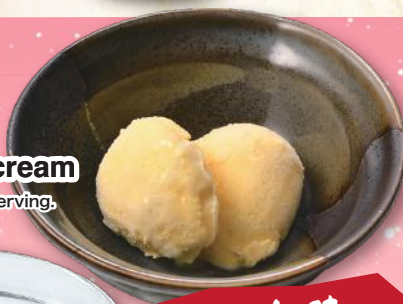


DESSERT

NO.468

Vanilla ice cream

※One scoop per serving.



perfect after a meal!

NO.467

Grapefruit Jelly



NO.466

Almond jelly



NO.469

Today's ice cream



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.

Notes from Sam

※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.



Okigaru course

Eat until you are full at a reasonable price

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

Premium course

90
min.

4,180 yen excl. tax
(4,598 yen incl. tax)

Elementary
school children

Half price 2,090 yen
(2,299 yen incl. tax)

Free for preschoolers

Seniors
(65 or older)

3,680yen(4,048 yen incl. tax)

SPECIALTY
DOMESTIC
BEEF



Domestic
beef

Domestic beef
rib finger meat

NO.510



Domestic
beef

Domestic thinly
sliced thigh loin

NO.509

Domestic
beef

Domestic beef
kalbi in a pot

NO.511

※The photo is for illustrative purposes only.



Domestic
beef

Domestic beef kalbi

NO.508

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

Soy
sauce

Green
onions
& salt

Miso

Salt

RECOMMEND
BY OUR STORE



ASSORTED
MEAT

Recommended set

NO.506

- 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

ASSORTED
MEAT

Variety set

NO.507

- Pork kalbi with green onions and salt sauce 1.5 servings
- Salted chicken thigh 1.5 servings
- Salted Tontoro (fatty pork) 1.5 servings

wrap it in
korean
lettuce



Beef kalbi

NO.520

Soy
sauce

NO.521

Green
onion
salt



Hearty beef kalbi

NO.518

Soy
sauce

NO.519

Green
onion
salt



Beef rib finger meat

NO.522

Soy
sauce

NO.523

Green
onion
salt

NO.516
Large variety
meat cut pickled
in a pot

NEW
STANDARD



NO.513

Samgyeopsal
in a pot

NO.530

Crunchy salted
pork tongue

NO.515

※Grill the meat thoroughly.

Chicken breast pickled in
kelp and salted rice malt

NO.512

Thickly sliced salted
beef tongue

※Thickly sliced tongue is specially
processed to make it tender.

NO.514

Thickly sliced
large skirt steak

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

BEEF PORK
CHICKEN

Beef skirt steak slices

NO.524

Soy
sauce

NO.525

Green
onion
salt

Pork kalbi

NO.526

Green
onion
salt

NO.527

Miso

Tontoro(fatty pork)

NO.528

Salt

NO.529

Miso

Chicken thigh ※Grill the meat thoroughly.

NO.532

Salt

NO.533

Miso

Addictive
beef aorta

NO.541

Miso

NO.542

Plump shrimp barbecue

NO.543

Lamb ribs

NO.544

Grilled sausage

NO.545

Spicy chorizo

VARIETY MEATS
OTHERS

Beef small intestine

NO.537

Green
onion
salt

NO.538

Miso

Beef liver ※Grill the meat thoroughly.

NO.539

Salt

NO.540

Miso

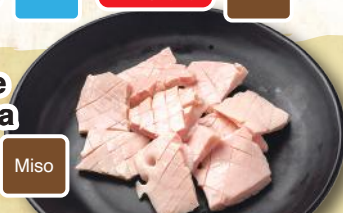
Beef large
intestine

NO.535

Green
onion
salt

NO.536

Miso



SALADS

NO.554 Caesar salad

NO.566

Soft and fluffy sweet potato with butter

NO.561 Edamame (green soybeans)

NO.562 Butter-fried corn

NO.564 French fries

NO.559

Cucumber with pickled plum dressing

NO.553

Cabbage salad

NO.560

Chilled tomato

NO.555

Mizuna salad

APPETIZERS

NO.565

Fried chicken

NO.567

Yakitate-ya's Takoyaki octopus balls

NO.563

Foil-baked garlic

POPULAR

NO.558

Bean sprout namul

CLASSIC

NO.557

Daikon kimchi

KIMCHI NAMUL

Delicious appetizers!



NO.556

Chinese cabbage kimchi

RICE DISHES SOUPS NOODLES

NO.573

Cold noodles

NO.572

Salt-flavored ramen

NEW

NO.576

Korean nori soup

NO.575

Yukkejan soup

NO.568

Bibimbap

NO.570

Rice topped with minced meat

NO.571

Korean nori rice

NO.581

Wakame seaweed soup in a cup

NO.574

Egg soup

NO.577

Rice

NO.578

Small size rice

NO.579

Large serving of rice

NO.580

Child size rice

TOPPINGS

NO.546

Raw egg

NO.547

Chopped green onions

NO.552

Korean lettuce

NO.548

King oyster mushrooms

NO.549

Green onions

NO.550

Cabbage

NO.551

Green peppers

VEGETABLES

RECOMMENDED

NO.569

Stone-baked bibimbap

NO.584

Vanilla ice cream

NO.583

Grapefruit Jelly

NO.585

Today's ice cream

DESSERT

NO.582

Almond jelly

NO.586

Chocolate sundae

perfect after a meal

NO.588

Brown sugar syrup sundae

NO.587

Strawberry sundae

NO.589

matcha roll cake

*one serving is one

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