

“NIHONBASHI BURGERS”

PRESENT A JAPANESE RANGE OF HAMBURGERS TO COLOMBO



Sri Lankan-Japanese Chef restaurateur Dharshan Munidasa introduces “Nihonbashi Burgers” to Colombo. These artisanal burgers are an homage to the Japanese ‘Wafu’ Burger; and the starting lineup consists of three varieties of Teriyaki Burgers: Chicken, Pork and Mutton; and the Real Wagyu Burger, the gold standard of burger that has been a staple on the Nihonbashi menu for the last 25 years.

Dharshan is no stranger to hamburgers. Having honed his burger knowledge and pedigree over the past two decades, preparing the Wagyu Burger at his iconic Japanese Restaurant Nihonbashi and, more recently, the Ignis Burger, made with premium Australian Beef with very high marbling, at his Steak Restaurant Carne Diem by Ignis Maximus in the Maldives.

“I have been making the Nihonbashi Wagyu burger for 25 years. It’s the perfect example of how good a simple burger can be when made using high-quality ingredients. Being half Japanese, I wanted to introduce Sri Lanka to the Japanese philosophy of hamburgers by introducing this new range,” says Dharshan.

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What truly sets these burgers apart is that they are extremely ingredient focused, as is Dharshan’s culinary philosophy, with each patty containing approximately 180g of the finest quality meat and using homemade sauces. The bespoke burger buns are crafted by Baguette, Sri Lanka’s first French bakery, to complement and uplift the flavors of the meats. The unique packaging is an ode to Dharshan’s Japanese heritage, inspired by Origami, and completely biodegradable. The other Nihonbashi Burgers are Katsu Burgers, Panko Fried Burgers, the Okonomiyaki Burger, and a Vegan Burger.

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SEPTEMBER 2021

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