

Nihonbashi Celebrates Its 16th Anniversary



Nihonbashi team

Nihonbashi, which has become synonymous with fine Japanese cuisine not only in Sri Lanka but also across the region, celebrates its 16th anniversary this year. Dharshan Munidasa, the creator and owner of Nihonbashi, was born in Tokyo and having lived his earliest years in Japan, his passion for Japan and its exquisite culinary delights was an early addiction. Dharshan opened Nihonbashi on June 28, 1995 after which he spent time in Tsukiji looking for seasonal seafood while absorbing the finer knowledge of the ingredients from vendors.

Despite many challenges, in 2001 the smallest Nihonbashi outlet was opened at ODEL with the Sushi Bar taking Japanese cuisine to an entirely new target group. 2002 was another remarkable year with the opening of Nihonbashi at Hilton Colombo Residence specialising in Tempura.

Dharshan is committed to keeping Nihonbashi ahead of the curve when it comes to restaurant design, creativity in food, and bringing to diners the cultural and gastronomic appeal of Japanese cuisine.

With the launch of the Apple iPad in 2010, Nihonbashi became the first restaurant in the world to introduce iPad menus. In addition, the recently launched mTouch Menu application enabled the restaurant to transfer an entire picture based menu system to a much more intuitive menu thus, giving an enhanced dining experience. Dharshan himself is always around to meet the guests and talk to them on the food as well as the choice of wines, especially selected by him to compliment the cuisine.

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