Nihonbashi’s Wagyuu Burger

Posted on



The Wagyuu Burger

Nihonbashi’s Wagyuu Burger is that intriguing combination of minimalist decadence. Stripped back and served without fries, or garnish (no tomatoes, relish, mustard, mayo or ketchup) – in short, with nowhere to hide and nothing to hide behind, Nihonbashi’s Wagyuu Burger combines 150g of authentic Japanese Wagyuu beef with pork to make a satisfyingly juicy patty, served in a steamed and lightly toasted bun.

Made from the famous Japanese Wagyuu beef, Nihonbashi’s burger allows people a chance to try one of the most exclusive ingredients in the world as Nihonbashi imports authentic Wagyuu from Japan.

According to Adam Kuban of seriouseats.com, the appeal of the luxury hamburger such as Nihonbashi’s Wagyuu Burger is that “it’s a chance to try the ‘ultimate’ example of something edible.” And at the end of the day, who doesn’t want to try the ultimate burger?