



The Wagyu Burger



Nihonbashi's Wagyu 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 Wagyu Burger combines 150g of authentic Japanese Wagyu beef with pork to make a satisfyingly juicy patty, served in a steamed and lightly toasted bun.

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

According to Adam Kuban of seriouseats.com, the appeal of the luxury hamburger such as Nihonbashi's Wagyu 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?

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