Wagyuu burgers now available at Nihonbashi

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Located in the heart of Colombo, Nihonbashi Japanese restaurant gives you the Wagyuu burger as the newest addition to their iPad menu.

Wagyuu is considered as the most luxurious of beef in the world. The Wagyuu burger at Nihonbashi does not serve the wanna-be Wagyuu but the authentic Wagyuu directly from Japan. The meat used is A5 grade sirloin blended into pork and lean ground meat.

Especially prepared by the founder and owner of Nihonbashi, Chef Dharshan the Wagyuu burgers, which have been capable of grabbing the attention of many burger lovers within a short period of time, are definitely a treat if you have been on the quest for that ultimate burger. More interested customers can have the opportunity to get Chef Dharshan to come and prepare it at functions on special request.

The Wagyuu burgers have been made available for advance orders of 24 hours, for an unbelievable yet more realistic price of $25.