

BurgerLabo

Basic Burger - 150 g / 300 g

\$19.50 / \$29.50

Blend of grass-fed Aberdeen Angus & Toriyama Umami Wagyu A4 patty, grilled a la plancha. Topped with IPA pickled red onions, American cheese, beef garum & house-made shio kombu mayonnaise-based sauce. Sandwiched in a buttered potato bun baked specially for us.

* In consideration of food safety standards, our burger patties are cooked to medium/medium well.

Pure Japanese Wagyu Burger - 150 g / 300 g

\$29.50 / \$43.50

Pure *Toriyama Umami Wagyu* A4 patty, grilled a la plancha. Topped with IPA pickled red onions, American cheese, beef garum, house-made mustard & shio kombu mayonnaise with kalamansi kosho, semi-dried tomatoes, gherkins and cucumber. Sandwiched in a buttered potato bun baked specially for us.

* In consideration of food safety standards, our burger patties are cooked to medium/medium well.

2280 Beef Burger - single / double

\$9.90 / \$13.70

Grass-fed Aberdeen Angus patty, grilled a la plancha. Topped with pickled red onions, American cheese, beef garum & house-made shio kombu burger sauce. Sandwiched in a buttered bun.

* In consideration of food safety standards, our burger patties are cooked to medium/medium well.

New Zealand Blue Cod Burger

\$18.50

Deep-fried breaded blue cod fillet from New Zealand. Topped with American cheese & house-made shio kombu mayonnaise with smashed avocado & chopped pickles. Sandwiched in a toasted potato bun baked specially for us.

- Add \$6 for an aji fry fillet (highly recommended).
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Lobster Roll (Connecticut-style)

\$43.50

American lobster meat with butter made from lobster head, grilled a la plancha. Topped with house-made shio kombu mayonnaise. Sandwiched in a buttered soft baguette baked specially for us.
