

Kobe Beef Burger Review

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Dublin Metroblogs Review

Served stacked high with slices of beef tomatoes, red chard and onion, with side garnish of cornichon and an amazing truffle wasabi dressing (with a hint of sesame oil in my opinion; and I liked it so much that I actually asked our waitress for a small serving to bring home which I had with some spinach salad and it was still so very delicious!), the Kobe burger was perfectly cooked to be just slightly pink in the center. The meat was tender and there definitely is a difference to the texture of a typical

burger patty. The effect of massaging the Kobe cattle in the first place, or good preparation and cooking, or both? I suspect it's a combination of the two.

I think I'm going to head over there again soon, to try their other specialty burgers. Go on. Give it a try. This is also a good chance to explore a little of Ranelagh, which is a vibrant, small village that is less than 20 minutes walk from Grafton Street. Otherwise, Luas goes right through Ranelagh in just 3 stops from St Stephen's Green. Bon appétit!