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## Dining Guide

# The World's Best Burgers as Picked by Stars of Gastronomy

We asked chefs for their favorites, from New York to Sydney via London.

By [Richard Vines](#)

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The humble hamburger rarely has a place in traditional fine dining, but for many top chefs it's one of the food world's greatest guilty pleasures.

It's a simple dish that's found everywhere and loved all around the globe. But where can you get the best one and what's the secret to turning a handful of minced beef (or something else) and some bread into a delicacy? We asked the culinary elite – chefs laden with Michelin stars and other accolades – for their favorite burgers when they are having a sneaky time out from gastronomy.

Here are their picks.

## Japan

### MOS Burger, Tokyo

This Japanese chain has been serving burgers adapted to Japanese tastes since 1972. Try the Rice Burger served with grilled beef, sweet soy and BBQ sauce between patties of compacted rice. The Kinpira Burger is a great vegan option.

*Chosen by Hisato Hamada of [Wagyumafia](#), Tokyo*

### Wagyumafia, Tokyo



Photographer: [Shiho Fukada/Bloomberg](#)

The Cutlet Sandwich from Wagyumafia at Nakameguro station is made with thick-sliced pure Kobe beef, breaded and deep fried, sandwiched between two slices of Japanese milk bread with a secret house-made sauce.

It harkens back to the original burger at Louis' Lunch in New Haven, yet is distinctly Japanese, says three-Michelin star chef Kyle Connaughton. The prices are something else. The budget (Zabuton) version is 5,000 yen (\$45.50) rising to 50,000 yen for the Kobe Champion.

*Chosen by Kyle Connaughton of [Singlethread](#), Healdsburg, California*