

ROOFTOP BAR

ANDAZ TOKYO

Welcome to Rooftop Bar, Tokyo's leading & highest bar within the city perched on the 52nd Floor overlooking Tokyo Bay.
Our cocktails focus on fruits at the peak of their season and a selection of tea cocktails.

The menu reflects strong seasonal and indigenous influences with a creative touch through our award winning passionate bartenders.

Tea & Fruit Cocktails

Tokyo Mule Darjeeling Tea, Grey Goose Vodka, Homemade Gingerbeer, Thyme, Yuzu	2,750
Jasmine Whisky Sour Chivas Regal 18 Years, Dita, Jasmine Tea, Yuzu, Egg White	2,750
Golden Foliage Chivas Regal Mizunara 12 Years, Butter Washed Benedictine, Homeade Earl Grey Tea Syrup, Lemon Juice, Persimmon, Osmanthus Bubble, Ginkgo Leaf	2,750
Exotic Rouge Bacardi 8 Years, Martini Bitter, Mancino Vermouth Rosso, Homemade Super Berry Tea Syrup, White Wine Vinegar, Lemon Juice, Grapefruit Juice, Kyoho Grape, Beets, Cinnamon, Dry Grapes, Belle Rose	2,750

Signature Cocktails

Gin Rose Hip Cosmo Monkey 47 Gin, Cointreau, Rosehip Tea, Lime, Cranberry, Smoke	2,750
Kiyohime Amazake Grey Goose La Poire, Amazake, Matcha, Yuzu	2,750
Esensia Tres Tres Generaciones Tequila Reposado, Cointreau, Lime Juice, Grapefruit Juice, Homemade Lemon Myrtle Syrup, Bob's Vanilla Bitters, Guerande Salt Espuma, Lime Peel	2,750

Retro-Inspired Cocktails

Marteanez KI NO TEA Gin, Hojicha Infused KI NO BI Gin, Denki Bran, Mancino Vermouth Rosso, Luxardo Maraschino, The Japanese Bitter Hinoki, Homemade Black Sugar Syrup, Wheat Gluten Snack	2,860
Scarlet Petal Club Earl Grey Tea Infused Bombay Premier Cru, Tanqueray No.10, Lemon Juice, Italicus, 1883 Rose Syrup, Grenadine Syrup, Lavender Bitters, Egg White, Akadama Sweet Wine, Maraschino Cherry	2,860
Modern Girl Roku Gin, Kanade Peach, Homemade Salted Lavender Tea Syrup, Cranberry Juice, Lime Juice, Cherry Bitters, Edible Flower, Lavender Smoke	2,860

Bar Food (Last order 22:00)

Snacks			
Lemon marinated olives & spicy nuts (V)	✓	1,760	
«Crudités» - beets & tofu dip (V)	✓	1,980	
Devils egg, salmon roe, lime, crouton		1,980	
Truffle fries, truffle mayo, parmesan (V)		1,980	
Charcuterie board, pickles, spicy mustard, garlic sourdough bread		5,170	
Fried chicken karaage, wasabi mayo		1,980	
Two tavern cheese sliders		2,640	
Artisan cheese plate (V) 3 cheeses		3,410	
All Day			
Caesar salad		2,860	
romaine, bacon, parmesan, croutons, anchovy dressing			
Hokkaido mozzarella salad (V) (GF)		3,080	
shiitake, bell pepper, endive, walnut, basil, balsamic vinegar			
Top it of with :			
grilled Kagoshima prawns	(4 pcs)	2,310	
grilled japanese tuna steak	(100 gr.)	2,970	
grilled chicken breast	(120 gr.)	1,540	
grilled hokkaido scallop	(each)	990	
Shrimp cocktail (GF)		3,850	
grapefruit, avocado, shredded lettuce			
Pistou soup (V)		2,970	
provencale vegetable soup, bean, risoni, almond			
Grilled vegetables wrap (V)		2,640	
hummus, herbs-yogurt, cassis grain mustard, olives, fries			
Club sandwich		2,970	
grilled chicken breast, bacon, egg, tomato, lettuce, fries			
Tavern cheese burger		3,080	
beef patty, cheddar, lettuce,onion, cucumber, egg, tartare sauce, fries			
Chirashi sushi		4,400	
rice, tuna, omelet, avocado, salmon roe, carrot, ginger			
Shoyu ramen		2,640	
ramen noodle, pork belly, soy marinated egg, bonito dashi			
Steak - frites (GF)		6,380 / 9,130	
grilled australian grass fed sirloin (160 gr.) or (240 gr.), fries			
upgrade to A5 japanese wagyu beef (160 gr.) or (240 gr.), fries		11,000 / 16,720	
your choice of sauce : shallot red wine or béarnaise or fresh harissa			
Desserts			
Ice cream and sorbet (V)	per scoop	660	
Daily cake selection (1pc)		1,100	
available from 20:00-22:00			
apple tart «tatin» (V)		1,980	
chantilly, vanilla ice cream, vanilla sauce			
Dark chocolate mousse (V) (GF)		1,980	
honey ice cream, salty caramel sauce			
Daily selection of macarons (4pcs) (V)		2,530	
Chocolate Box		4,950	
Seasonal fresh sliced fruits	✓	2,640	
(V) vegetarian (GF) gluten free			
✓ vegan			

Glass Champagne

Perrier Jouët Grand Brut	Glass 3,960	Bottle 19,250
RSRV Blanc de Blancs	5,500	26,950

Glass White Wine

Dourthe Numero 1 Blanc Sauvignon Blanc, France	Glass 2,640	Bottle 12,650
Duckhorn Decoy Chardonnay, U.S.A.	3,080	14,850
Cloudy Bay Sauvignon Blanc, New Zealand	3,080	14,850

Glass Red Wine

Dourthe Numero 1 Rouge Merlot, Cabernet Sauvignon, Petit Verdot, France	Glass 2,640	Bottle 12,650
Duckhorn Decoy Cabernet Sauvignon, U.S.A.	3,080	14,850
Cloudy Bay Pinot Noir, New Zealand	3,740	18,150

Champagne

Perrier Jouët Belle Epoque 2016	52,800
Dom Pérignon Vintage 2017	57,200
Krug Brut Grande Cuvée	53,900
Louis Roederer Cristal Brut 2016	82,500
Henri Giraud Brut Aÿ Grand Cru MV18	94,600
Salon Brut Blanc de Blancs 2013	418,000

Suntory Japanese Whisky Selection

 HIBIKI SUNTORY WHISKY	 THE YAMAZAKI SINGLE MALT WHISKY	 THE HAKUSHU SINGLE MALT WHISKY
<i>Yamazaki, at the foothills of Mt. Tenno in suburban Kyoto, known as the birthplace of Japanese whisky.</i>		
Yamazaki NV	3,300	
Yamazaki 12 years	4,950	
<i>Hakushu, from Suntory's mountain forest distillery established in 1973, nestled deep in Mt. Kaikomagatake.</i>		
Hakushu NV	3,190	
Hakushu 12 years	4,840	
<i>In our whisky creation, we carefully selected component whiskies aged for more than 17 years, each with their own unique character, then, enriched them with Yamazaki Mizunara oak cask malt whisky aged for over 30 years, as well as mellow Chita grain whisky.</i>		
HIBIKI Suntory Whisky 100th Anniversary Blend	18,700	

* Please ask our team for more plants based options or other special food request and let us know as well if you have any food allergies.
* The prices listed (tax included) are subject to a 15% service charge.
* For terrace seats, a seating charge of JPY 2,200 (including tax) will be applied.
* Registered Andaz hotel guests will receive a 100% discount off the seating charge.
* No seating charge applies until 20:00.

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Gin

KI NO BI (Kyoto)	2,530
KI NO BAI (Kyoto)	2,970
KI NO TOU (Kyoto)	2,970
Roku Gin (Osaka)	2,530
Roku Gin Noryo Tea Edition	2,970
Roku Gin Sakura Bloom Edition	2,970
KUBOTA GIN (Niigata)	3,410
Premium Craft Wa Gin (Ibaraki)	2,420
Sipsmith	2,530
Botanist	2,530
Bombay Sapphire Premier Cru	2,420
Beefeater 24	2,420
Tanqueray No.10	2,310
G vine Floraïson	2,970
Hendrick's	2,750
Silent Pool Gin	2,970
Monkey 47	3,630
Malfy Gin Lemon	2,420
Christian Drouin Le Gin	2,750
Isle of Raasay Gin	2,750

Vodka

Haku(Osaka)	2,310
Zubrowka	2,200
Grey Goose	2,310
Belvedere	2,310
Absolut Tabasco	2,200
Absolut Elyx	2,530
Ciroc	2,530
Tito's(Gluten Free)	2,310
Ketel One	2,310
Grey Goose Poire	2,530
HASHIRA YUZU (Toyama)	5,500
TOMIKI (Toyama)	10,450

Rum

Flor de Caña 7 Years	2,310
Bacardi 8	2,310
Havana Club 7 Years	2,310
Mount Gay Rum Extra Old	3,190
Diplomatico Exclusiva	2,860
Nine Leaves Clear	2,970
Nagura Rum 56 (Okinawa)	4,400
Ron Zacapa XO	5,060

Tequila & Mezcal

Jose Cuervo 1800 Anejo	3,300
Don Julio Reposado	2,860
Don Julio 1942	5,500
Don Julio Ultima Reserva	18,700
Patron Silver	2,750
Patron Anejo	3,080
Código 1530 Blanco	2,750
Código 1530 Rosa	2,860
Tres Generaciones Reposado	2,750
Tres Generaciones Anejo	2,970
Del Maguey Vida (Mezcal)	2,750
Del Maguey Chichicapa (Mezcal)	3,300
Clase Azul Reposado	5,830
Clase Azul Guerrero (Mezcal)	8,800
Clase Azul Gold	8,800
Buen Suceso (Mezcal)	3,300

Digestives & Brandy

Remy Martin VSOP	2,640
Remy Martin Louis XIII (30ml)	55,000
Paul Giraud 15 Years	3,300
Hennessy VSOP	3,300
Boulard Grand Solage	2,420
Chateau du Breuil 15 Years	3,080
Berta Bric del Gaian	4,070
Taylor's 20 Years	2,860
Noe Pedro Ximenez 30 Years	2,640
Jagermeister	2,090
Uniqum	2,310
Mancino Vermouth Secco	2,310
Mancino Vermouth Rosso	2,310

Others Whisky

Jameson Black Barrel	2,200
Booker's 2024	3,080
Booker's 2025	3,080
Four Roses Platinum	3,080
Angel's Envy	3,190
Blantons Gold	5,500
Woodford Reserve	2,420
Buffalo Trace	2,200
JD Gentleman Jack	2,200
Alfred Giraud Horizon	9,900

Sake

Kudoki Jouzu Bakuren Ginjo	2,200
ANdAZ Original 「52」	2,640

Premium Sake

TAKANOME half bottle (300ml)	18,700
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Shochu

Sweet Potato, Maou	2,750
Sweet Potato, Sato	1,980
Barley, Sennen no Nemuri	1,980
SG Shochu (Imo, Kome, Mugi)	2,310

Umeshu & Yuzushu

Masumi Umeshu	2,090
Masumi Yuzushu	2,090
Kiuchi Umeshu	2,090
Hamada	2,310

Japanese Whisky

Kanosuke Single Malt (Kagoshima)	3,740
Shizuoka United S	3,960
Ukiyo 15 Years (Okinawa)	6,270
Nikka Yoichi	2,750
Nikka Miyagikyo	2,750
Nikka From The Barrel	2,530
Nikka Taketsuru NV	2,750
Hibiki Blender's Choice	4,730
Hibiki 30 Years(30ml)	59,400
Yamazaki 18 Years	22,000
Yamazaki 25 Years(30ml)	74,800
Hakushu 18 Years	22,000
Hakushu 25 Years(30ml)	74,800

Draft Beer

Asahi Super Dry Premium Jukusen	1,540
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Bottled Beer

Andaz Classic Lager (Tokyo)	1,980
Heineken	1,540
Guinness	1,540
Wabi-Sabi Pale Ale (Shizuoka)	1,650
Asahi Dry Zero (Non-Alcohol)	1,430

Scotch Whisky

The Deacon	2,200
The Singleton Dufftown 12 Years	2,200
Naked Malt	2,640
The Macallan 12 Years	4,070
The Macallan 18 Years	13,750
The Glenlivet 18 Years	4,070
Glenfiddich 15 Years	3,740
Oban 14 Years	3,740
Chivas Regal Takumi Reserve 12 Years	2,640
Chivas Regal Mizunara 18 Years	3,630
Royal Salute 21 Years	4,070
Glenmorangie 18 Years	4,180
Highland Park 18 Years	6,050
Ballantine's 21 Years	5,390
Johnnie Walker Blue Label	6,050
Johnnie Walker Blue Label UMAMI	7,150
Ardberg 10 Years	2,640
Octomore 16.1 Scottish Barley	5,390
Lagavulin 16 Years	3,960
Laphroig 10 Years	2,750
Bowmore 12 Years	2,750
Kilchoman Machir Bay	2,750
Bruichladdich Port Charlotte	3,740
Arran 10 Years	2,750
Dewar's 12 Years	2,200
Royal Brackla 12 Years	2,750
Old Parr 12 Years	2,310
Isle of Raasay Single Malt	2,750

Seasonal Mocktails

Tiramisu Figtini	2,090
Homemade Fig Leaf Tea Syrup, Cloves, Homemade Brown Sugar Syrup, Espresso, Oolong Tea, Apple Juice, Cacao Vinegar, Caramelized Fig, Salt & Cheese Eapuma, Thyme	

Sacred Pear	2,090
Homemade Lime Leaf Syrup, 1883 Orchid Syrup, Lime Juice, Tonic Water, Japanese Pear, Momiji	

Soft Drink & Juices

Katsunuma Non Alcohol Wine	1,430
Yuzu Sparkling	1,430
Coke, Coke Zero	1,430
Ginger Ale	1,430
Cranberry Juice, Pineapple Juice	1,430
Tomato Juice	1,430
Fresh Orange, Fresh Grapefruits	1,430
Red Bull	1,430
Coffee(Iced/Hot)	1,210
Tea(Darjeeling/Earl Grey)	1,210
Hakkaisan Amazake(Iced/Hot)	1,430

Cigar

Republic of Honduras	
Camacho, Nicaragua Gran Churchill	3,100
Republic of Cuba	
Romeo Y Julieta Romeo No.2	3,300
Montecristo Petit Edmundo	4,840
Bolivar Royal Corona	5,280
Partags Serie D No.4	5,500
Cohiba Siglo 1	6,600
Cohiba Siglo 2	8,470
Dominican Republic	
Davidoff, Grand Cru No.3	4,500
Davidoff, Escurio Robusto	5,300
Davidoff, Special T	6,300
Davidoff, Winston Churchill Late Hour Churchill	8,400

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