

R O O F T O P B A R

AN D A Z T O K Y O

Citrus Smash Cocktails

To kick off the early summer season, Rooftop Bar introduces Citrus Smash cocktails using seasonal Japanese citrus fruits mixed with Japanese spirits.

Our recommendations include the Ao Yuzu Smash made with Kinobi gin, blended with rosehip syrup and lemon juice, as well as the Natsu Mikan Smash which combines Chita Whisky, mugicha tea infused syrup with sweet natsu mikan and tart fresh lemon juice. Enjoy the seasonality in each of our unique smash cocktails.

Ao Yuzu Smash

Kinobi Gin, Yukari Syrup,
Lemon Juice, Ao Yuzu

Amanatsu Smash

Tumugi Barrel, Hojicha Syrup,
Lemon Juice, Amanatsu

Hyuganatsu Smash

Roku Gin, Sakura Infused Sherry Syrup,
Lemon Juice, Hyuganatsu

Buntan Smash

Nine Leaves Rum, Ohba Green Tea Syrup,
Lemon Juice, Buntan

Natsu Mikan Smash

Chita Whisky, Mugicha Syrup,
Lemon Juice, Natsu Mikan

Each 1,950JPY

Prices are subject to consumption tax and a 15% service charge.

To greater ensure the quality of your experience,
please let us know if you have any food allergies or restrictions.