

R O O F T O P B A R

ANDAZ TOKYO

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東京のナイトシーンを牽引し、52階の高層階から東京湾を見渡せるルーフトップバーへようこそ。
受賞歴のある感性豊かなバーテンダーが旬のフルーツやティーを使って、季節や地域の特性を生かしたカクテルをお創りします。

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.

ソーシャルメディアへは@andaztokyoへチェックインし、
#andaztokyo #andazrooftopbar
のハッシュタグを付けるのもお忘れなく。

Don't forget to check in on social media @andaztokyo and also include the #andaztokyo #andazrooftopbar hashtags.

テラス席のご利用はお一人様2,000円のカバーチャージ（税別）を頂戴しております。

※ 20時までのご利用または、
宿泊ゲストのご利用につきましては
カバーチャージは無料となります。

For terrace seats, a seating charge of JPY 2,000 (excluding tax) will be applied.

No seating charge applies between 17:00 to 20:00 and also for staying guests.

Snacks

Beverage List

All from 17:00~21:30

Sushi Selection

Nigiri

Nigiri-zushi (5pc) 3,500

Maki(Roll)

Salmon 1,200

Tuna 1,500

Toro 3,500

All from 17:00~22:30

Cold Selection

Jumbo prawn cocktail 3,600

aioli, russian dressing, lemon

Marinated salmon, honey mustard sauce 1,800

Crudites, hummus 1,700

Iberico ham, jambon blanc, 3,800

cured pickled corned beef, artisan salami,

confit onion, grilled sour dough bread

"Philippe Olivier" artisan cheese plate 2,500

All from 17:00~24:30

Hot Selection

Karaage - fried chicken, wasabi mayo 1,700

Katsu sandwich 3,000

breaded japanese beef, fried,

japanese BBQ sauce

Japanese premium beef mini burgers(3pc) 2,100

Open face sirloin steak sandwich, 2,600

portobello mushroom, roasted onion,

sour dough bread, horseradish relish,

served with green salad

Desserts

Daily selection of mini eclairs 1,400/6pc

Chocolate Library (Small/Large) 1,980/3,500

Seasonal Fruits (Fresh/Dry) 2,100

Ice cream - pumpkin & chocolate chip, 1,400/2pc

honey & rhubarb, pear & rum raisin

Sorbets - yoghurt and mint, 1,400/2pc

mango, melon

Mixed nuts 800

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

To greater ensure the quality of your dining experience,

please let us know if you have any food allergies or restrictions.

	Glass	Bottle
Glass Champagne & Sparkling		
Perrier Jouet Grand Brut NV	2,400	12,000
Ruinart Blanc de Blanc	3,500	18,000
Henri Giraud Rose Dame Jane	3,800	19,000

	Glass	Bottle
Glass White Wine		
Chardonnay, Beringer Private Reserve, USA	2,900	14,500
Sauvignon Blanc, Cloudy Bay Tekoko, NZ	2,400	12,000
Chardonnay, Penfolds Max's 2015 AUS	2,100	10,500
Glass Red Wine		
Pinot Noir, Cloudy Bay Te Wahi, NZ	2,400	12,000
SILENUS, Cabernet Sauvignon, USA	2,900	14,500
Shiraz, Leeuwin Estate Siblings, AUS	2,200	11,000

	Glass	Bottle
Champagne		
Dom Perignon Vintage 2009		31,000
Dom Perignon P2 1996		100,000
Dom Perignon P3 1975		410,000
Henri Giraud Brut Code Noir NV		35,000
Henri Giraud Brut Argonne 2004		75,000
Krug Brut Grande Cuvee NV		37,000
Krug Brut Clos du Mesnil 2002		150,000
Dom de Ruinart Blanc de Blanc 2004		55,000

	Glass	Bottle
Champagne Rose		
Perrier Jouet Belle Epoque Rose 2006		80,000
Billecart Salmon Brut Rose NV		19,000
Dom de Ruinart Rose 2002		90,000
Sauvignon Blanc		
Pouilly Fume Baron de L 2014, Loire, France		28,000
Asatsuyu 2016, Kenzo Estate, California,USA		25,000


	Glass	Bottle
Chardonnay		
Puligny-Montrachet 2015, Bourgogne, France		22,000
Gaia & ray 2015, Gaja, Piemonte, Italia		45,000
Pinot Noir		
Maboroshi Estate 2012, USA		25,000
Gevery Chambertin Symphonie 2013, France		22,000
Nebbiolo		
Barbaresco 2014, Gaja, Piemonte, Italia		44,000


	Glass	Bottle
Cabernet Sauvignon		
Darioush Signature Cabernet Sauvignon 2013,USA		39,000
Rindo 2014 Kenzo Estate,USA		35,000


	Glass	Bottle
Bordeaux Blends		
Chateau Latour 2004, Pauillac, France		210,000


	Glass	Bottle
Blends		
Luce 2014, Luce della Vite, Toscana, Italia		37,000
Sassicaia 2014, Tenuta San Guido, Italia		38,800
Opus One 2014, California, USA		99,000
Screaming Eagle 2014, California, USA		560,000
Opus One 2013, California, USA		89,000
Screaming Eagle 2013, California, USA		460,000


Seasonal Fruit Cocktails

 **Beans Knees** 1,850
Pusser's Rum, Nocello, Fig Jam, Espresso


 **Moon Flower** 1,850
Patron Silver, Pineau Des Charanres, Rose Liqueur
Lemon Juice, Agave Syrup, Dragonfruit


 **Bulky Melon** 1,850
Pisco Infused Darjeeling, Lemon Juice, Milk
Champagne, Watermelon


 **Eve's Garden** 1,850
Chase 48 Gin, Umeshu, Pink Grapefruits Juice
Shiso Liqueur, White Egg, Peach


 **Manhattan Cherry** 1,850
Bacardi 8, Ginger Sour Cherry Liqueur, Cinzano
Cranberry Juice, Sakuranbo Jam, Sakuranbo


Tea Cocktails

 **Darjeeling Martini** 1,850
Absoluto Elyx Infused Darjeeling
Chambord, Pineapple Juice, Lime Juice
Grand Marnier, Darjeeling Foam


 **Gin Rose Hip Cosmo** 1,850
Monkey 47, Smoke Rosehip Syrup
Lime Juice, Cranberry Juice, Ginger Liqueur


 **YouZooCleary** 1,850
Makers Mark, Yuzu Juice, Simple Syrup
Egg White, Earl Grey Bitters


 **Rooibos tea-ki** 1,850
Pink Pigeon Infused Rooibos,
Apricot Infused Vanilla, Orange Juice, Falernum
Cointreau, Lemon Juice, Lime Juice


 **Tokyo Mule** 1,850
Jasmine Thyme Vodka, Yuzu Juice, Yuzu,
Homemade Ginger Beer

Signature Rooftop Bar Cocktails

 **Personal Collins** 1,950
Chivas Regal 12, Matcha Liqueur, ST-Germain,
Grilled Honey, Lemon Verbena Tea Soda

 **Jasmine Whisky Sour** 1,950
Chivas Regal 12, Jasmine Syrup, Yuzu Juice,
Dita, Egg White

 **Rost-tea Fashioned** 1,950
Chivas Regal 12 Infused Light Roseted Hojicha
Chivas Regal Mizunara Infused Heavy Rosted Hojicha
Mirin Reduction, GriotteCherry Bitters
Angostura Bitters, GriotteCherry Liqueur

 **Queen's Garden** 1,950
Chivas Regal 12, Lillet Blanc
Peychaud's Bitters
ST-Germain Infused Blended Tea

Vodka
Belvedere 1,950
Grey Goose 1,950
Absolut Elyx 1,950
Ciroc 1,950
Kauffman 2,400
Chase Vodka 2,150

Flavored Vodka
Grey Goose Poire 1,950
Chase Marmalade Vodka 2,150

Gin
Ki-No-Bi 1,950
Ki-No-Bi Sei 2,600
Ki-No-Tea 2,600
YUZU GIN 1,950
Botanist 1,950
Tanqueray No.10 1,950
Hendrick's 1,950
Sipsmith 1,950
G Vine 1,950
Star of Bombay 1,950
Monkey 47 2,150
Chase Gin Elegant 48 2,150

Rum
Havana Club Anejo 7 Años 1,950
Bacardi 8 1,950
Pink Pigeon Rum 1,950
Pusser's Rum 1,950
Ron Zacapa XO 2,800
Mount Gay Rum Extra Old 2,400
Trois Rivieres Rum 1999 2,400




Tequila
Patron Silver 1,950
Cuervo 1800 Anejo 1,950
Patron Anejo 2,300
Porfidio Anejo 2,900

Digestives
Remy Martin VSOP 1,950
Remy Martin Louis Xl11 (30ml) 23,000
Paul Giraud 15 Years Vieille Reserv 2,500
Hennessy XO 3,350
Chabot XO (Armagnac) 2,700
Boulard Grand Solage (Calvados) 1,850
Chateau du Breuil 15 Years(Calvados) 2,700
Berta Bric del Gaian 2004 (Grappa) 2,800
Taylors 20years (Port) 2,300
Don PX 1983 (Sherry) 2,000

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Japanese Whisky		Sake	
Nikka Yoichi	2,100	Junmai Daiginjo, Kamoshibito Kuheiji	1,700
Nikka Miyagikyo	2,100	ShichidaJunmai 65% Murokanama	2,100
The Nikka 12 years	2,500	ANdAZ Original 「52」	1,600
Nikka Taketsuru 17 years	3,200		
Nikka Taketsuru 21 years	5,100	Shochu	
		Sweet Potato, Maou	2,500
Blended Scotch Whisky		Sweet Potato, Sato	1,800
Chivas Regal 12 Years	1,850	Barley, Sennen no Nemuri	1,600
Chivas Regal Mizunara	1,950	Rice Jyuyondai 「Hayabusa」	2,000
Chivas Regal 18 Years	2,500		
Chivas Regal ULTIS	3,200	Umeshu	
Chivas Regal 25 Years	4,300	Masumi(Nagano)	1,650
Ballantine's 17 Years Glentauchers E	2,700	Seifuku Umeshu(Okinawa)	1,650
Ballantine's Limited Edition	3,200	Kiuchi Umeshu(Ibaraki)	1,650
Ballantine's 21 Years	3,450	Hyakunen Umeshu(Ibaraki)	1,650
Royal Salute 21 Years	3,650		
Royal Household	5,100	Draft Beer	
Dewar's 12 Years	1,850	Asahi Super Dry Premium	1,200
		Yona Yona Ale	1,300
Singlemalt Scotch Whisky			
The Macallan Double Cask 12 Years	2,350	Bottled Beer	
The Macallan Rare Cask	4,100	Yebisu	1,200
Glenfiddich 15 Years	2,200	Guinness	1,200
Glenlivet 18 Years	2,500	Hoegarden White	1,200
Oban 14 Years	1,850	Corona Extra	1,200
Grendronach 18 Years	2,800	Wabi sabi Pale Ale	1,200
Glenmorangie 18 Years	2,700	Asahi Dry Zero (NA)	1,000
Auchentoshan Three Wood	2,000		
Highland Park 18 Years	3,200		
Highland Park "Dark Origins"	2,800		
Arran 14 Years	2,100		
Talisker 18 Years	2,500		
Springbank 15 Years	2,500	Seasonal Mocktails(Non-Alcohol Cocktails)	
Bowmore 18 Years	2,500	 Breakfast	1,550
Ardberg 10 Years	1,850	Banana, Milk, Cashew Nuts Syrup	
Lagavulin 16 Years	2,000		
Laphroig 10 Years	2,100	 Tea Time	1,550
Coal Ila 18 Years	2,700	Passionfruits, Darjeeling Tea,	
Kilchoman Machir Bay	2,300	Lemon Juice, Passionfruits & Apple Foam	
Bruichladdich Port Charlotte	3,200		
Octomore Isley Barley	5,100	 Hanabishi	1,550
		Blueberry, Raspberry, Blackberry	
Irish Whisky&Canadian Whisky		Cranberry Juice, Beet Juice, Rosehip Syrup	
Tullamore Dew 12 Years	1,850		
Jameson Black Barrel	1,850		
Canadian Club Classic 12 Years	1,850	Soft Drink & Juices	
		Coke, Coke Zero, 7up,	850
American Whiskey		Wilkinson Ginger Ale, Canada Dry Ginger Ale	850
Jack Daniels Single Barrel	1,850	Cranberry Juice, Pineapple Juice,	850
Wild Turkey 13 Years	2,300	Tomato Juice	850
Rittenhouse Rye	1,950	Fresh Orange, Fresh Grapefruit	1,200
I W Harper 12 Years	1,850	Red Bull	1,000
Four Roses Platinum	2,000		
Blantons Gold	2,700		
Woodford Reserve	1,950		
Four Roses Platinum	2,000		
Blantons Gold	2,700		
Four Roses Platinum	2,000		
Blantons Gold	2,700		

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Cigar

Cohiba	Maduro 5 Magicos	4,300
Montecristo	Open Eagle Tubos	2,900
	Petit Edmundo	1,700
	No. 3	1,700
Romeo y Julieta	Petit Coronas	1,400
	Churchills Tubos	2,900
Partagas	Serie D No.4	2,200
	Serie P No. 2	2,300
Hoyo de Monterrey	Petit Robusto	1,500
Davidoff	Entreacto	1,900

Cigarillo

Cohiba	Club	1,650
Montecristo	Open Club	3,000

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