

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, Penfolds Max's 2015 AUS	2,100	10,500
Sauvignon Blanc, Cloudy Bay Tekoko, NZ	2,400	12,000
Roger Perrin, Chateauneuf du pape, France	2,600	13,000
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
Gevrey Chambertin Symphonie 2013, France		22,000
Nebbiolo		
Barbaresco 2014, Gaja, Piemonte, Italia		44,000

	Glass	Bottle
Cabernet Sauvignon		
Dariouh 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

<b>Seasonal Fruit Cocktails</b>		
	<b>Beans Knees</b> 1,850	
	Pusser's Rum, Nocello, Fig Jam, Espresso	
	<b>Moon Flower</b> 1,850	
	Patron Silver, Pineau Des Charanres, Rose Liqueur Lemon Juice, Agave Syrup, Dragonfruit	
	<b>Bulky Melon</b> 1,850	
	Pisco Infused Darjeeling, Lemon Juice, Milk Champagne, Watermelon	
	<b>Eve's Garden</b> 1,850	
	Chase 48 Gin, Umeshu, Pink Grapefruits Juice Shiso Liqueur, White Egg, Peach	
	<b>Manhattan Cherry</b> 1,850	
	Bacardi 8, Ginger Sour Cherry Liqueur, Cinzano Cranberry Juice, Sakuranbo Jam, Sakuranbo	
<b>Tea Cocktails</b>		
	<b>Darjeeling Martini</b> 1,850	
	Absolut Elyx Infused Darjeeling Chambord, Pineapple Juice, Lime Juice Grand Marnier, Darjeeling Foam	
	<b>Gin Rose Hip Cosmo</b> 1,850	
	Monkey 47, Smoke Rosehip Syrup Lime Juice, Cranberry Juice, Ginger Liqueur	
	<b>YouZooCleary</b> 1,850	
	Makers Mark, Yuzu Juice, Simple Syrup Egg White, Earl Grey Bitters	
	<b>Rooibos tea-ki</b> 1,850	
	Pink Pigeon Infused Rooibos, Apricot Infused Vanilla, Orange Juice, Falernum Cointreau, Lemon Juice, Lime Juice	
	<b>Tokyo Mule</b> 1,850	
	Jasmine Thyme Vodka, Yuzu Juice, Yuzu, Homemade Ginger Beer	
<b>Signature Rooftop Bar Cocktails</b>		
	<b>Personal Collins</b> 1,950	
	Chivas Regal 12, Matcha Liqueur, ST-Germain, Grilled Honey, Lemon Verbena Tea Soda	
	<b>Jasmine Whisky Sour</b> 1,950	
	Chivas Regal 12, Jasmine Syrup, Yuzu Juice, Dita, Egg White	
	<b>Rost-tea Fashioned</b> 1,950	
	Chivas Regal 12 Infused Light Roseted Hojicha Chivas Regal Mizunara Infused Heavy Rosted Hojicha Mirin Reduction, GriotteCherry Bitters Angostura Bitters, GriotteCherry Liqueur	
	<b>Queen's Garden</b> 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 Rivières 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 Xlll (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
	Taylor's 20years (Port)	2,300
	Don PX 1983 (Sherry)	2,000

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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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