

R O O F T O P B A R

ANDAZ TOKYO

R O O F T O P B A R

ANDAZ TOKYO

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


| | | Glass | Bottle |
|--|-------------|--|--------------|
| <i>All from 17:00~21:30</i> | | | |
| Sushi Selection | | | |
| <u>Nigiri</u> | | | |
| Nigiri-zushi (5pc) | 3,500 | | |
| <u>Maki(Roll)</u> | | | |
| Salmon | 1,200 | | |
| Tuna | 1,500 | | |
| Toro | 3,500 | | |
| <i>All from 17:00~22:30</i> | | | |
| 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 | | |
| <i>All from 17:00~24:30</i> | | | |
| Hot Selection | | | |
| Karaage - fried chicken, wasabi mayo | 1,700 | | |
| Katsu sandwich | 3,000 | | |
| breaded australian grain fed beef tenderloin | | | |
| japanese BBQ sauce, with house made pickles | | | |
| Japanese premium beef mini burgers(3pc) | 2,100 | | |
| Open face sirloin steak sandwich, | 3,100 | | |
| 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 Fresh Fruits | 2,100 | | |
| Ice cream | 1,400/2pc | | |
| Fig, Chestnut, Maple | | | |
| Sorbets | 1,400/2pc | | |
| Paer, Milk, Cassis | | | |
| Mixed nuts | 800 | | |
| <p>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.</p> | | | |
| Glass Champagne | | | |
| | | Perrier Jouet Grand Brut NV | 2,600 13,000 |
| | | Perrier Jouet Blanc de Blanc | 3,800 19,000 |
| | | L'ERMITAGE Brut Rose | 3,800 19,000 |
| Glass White Wine | | | |
| | | Chardonnay, Cambria 2015, USA | 2,200 11,000 |
| | | Sauvignon Blanc, Brancott Estate 2017, NZ | 2,800 14,000 |
| Glass Rose Wine | | | |
| | | Rose, La Chapelle Gordonne 2017, FRA | 2,200 11,000 |
| Glass Red Wine | | | |
| | | Pinot Noir, Rully Clos de Bellecix, FRA | 2,400 12,000 |
| | | Cabernet Sauvignon, Freemark Abbey, USA | 3,000 15,000 |
| | | Shiraz, Penfolds Max's, AUS | 2,200 11,000 |
| Champagne | | | |
| | | Dom Perignon Vintage 2009 | 33,000 |
| | | Dom Perignon P2 1996 | 100,000 |
| | | Dom Perignon P3 1975 | 410,000 |
| | | Henri Giraud Brut Code Noir NV | 35,000 |
| | | Henri Giraud Fût de Chêne | 45,000 |
| | | Krug Brut Grande Cuvee NV | 37,000 |
| | | Krug Brut Clos du Mesnil 2002 | 160,000 |
| | | Dom de Ruinart Blanc de Blanc 2004 | 55,000 |
| | | Bollinger R.D. Brut 2004, Ay | 68,000 |
| Champagne Rose | | | |
| | | Taittinger Prestige Brut Rose | 24,000 |
| | | Perrier Jouet Belle Epoque Rose 2006 | 80,000 |
| | | Dom de Ruinart Rose 2002 | 90,000 |
| Sauvignon Blanc | | | |
| | | Asatsuyu 2017, Kenzo Estate, California,USA | 25,000 |
| | | Pouilly Fume Baron de L 2015, Loire, FRA | 31,000 |
| Chardonnay | | | |
| | | Chassagne-Montrachet 2014, Bourgogne, FRA | 31,000 |
| | | Kongsgaard Chardonnay Napa Valley, USA | 38,000 |
| Pinot Noir | | | |
| | | DuMOL Russian River Valley Pinot Noir, USA | 27,000 |
| | | Domaine Amiot-Servelle Chamboll-Musigny, FRA | 48,000 |
| Cabernet Sauvignon | | | |
| | | Stag`s Leap Napa Valley Artemis 2015, USA | 24,000 |
| | | Darioush Signature Cabernet Sauvignon 2014,USA | 39,000 |
| | | Darius II Cabernet Sauvignon 2013,USA | 79,000 |
| Syrah | | | |
| | | HORSEPOWER Vinyards 2014, USA | 50,000 |
| Merlot | | | |
| | | Leonetti Cellar 2013, USA | 50,000 |
| Blends | | | |
| | | Luce 2014, Luce della Vite, Toscana, ITA | 37,000 |
| | | Sassicaia 2014, Tenuta San Guido, ITA | 38,800 |
| | | Opus One 2014, California, USA | 99,000 |
| | | Joseph Phelps Insignia 2014, USA | 66,000 |
| | | Rindo 2014 Kenzo Estate, USA | 35,000 |


| | | | |
|--------------------------------------|-------|---|-------|
| Japanese Whisky | | Sake | |
| Nikka Yoichi | 2,100 | Junmaigenshu Kawatsuru | 1,900 |
| Nikka Miyagikyo | 2,100 | Junmaiginjo Edokaijo Genshu | 2,100 |
| The Nikka 12 years | 2,500 | ANdAZ Original 「52」 | 1,600 |
| Nikka Coffe Malt | 2,500 | | |
| Nikka Taketsuru 17 years | 3,200 | Shochu | |
| | | Sweet Potato, Maou | 2,500 |
| Blended Scotch Whisky | | Sweet Potato, Sato | 1,800 |
| Chivas Regal 12 Years | 1,950 | Barley, Sennen no Nemuri | 1,600 |
| Chivas Regal Mizunara | 1,950 | Rice Jyuyondai 「Hayabusai」 | 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 F | 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 | Hamada (Wakayama) | 2,900 |
| Royal Household | 5,100 | | |
| Dewar's 12 Years | 1,950 | Draft Beer | |
| | | Asahi Super Dry Premium | 1,200 |
| Singlemalt Scotch Whisky | | Yona Yona Ale | 1,300 |
| The Macallan Double Cask 12 Years | 2,350 | | |
| The Macallan Rare Cask | 4,100 | Bottled Beer | |
| Glenfiddich 15 Years | 2,200 | Yebisu | 1,200 |
| Glenlivet 18 Years | 2,500 | Guinness | 1,200 |
| Oban 14 Years | 1,950 | Hoegarden White | 1,200 |
| Grendronach 18 Years | 2,800 | Corona Extra | 1,200 |
| Glenmorangie 18 Years | 2,700 | Wabi sabi Pale Ale | 1,200 |
| Auchentoshan Three Wood | 2,000 | Asahi Dry Zero (NA) | 1,200 |
| Highland Park 18 Years | 3,200 | | |
| Highland Park "Dark Origins" | 2,800 | Seasonal Mocktails(Non-Alcohol Cocktails) | |
| Arran 14 Years | 2,100 |  A Love Supreme | 1,550 |
| Talisker 18 Years | 2,500 | Pear Puree, Milk, Sour Cream Cheese | |
| Springbank 15 Years | 2,500 | White Wine Vinegar, Jasmine Syrup | |
| Ardberg 10 Years | 1,950 |  Neo Green | 1,550 |
| Lagavulin 16 Years | 2,000 | Muscat, Rosemary Syrup | |
| Laphroig 10 Years | 2,100 | Lemon Juice, Tofu, Chamomile Tea | |
| Caol ila 18 Years | 2,700 | | |
| Kilchoman Machir Bay | 2,300 |  Moony | 1,550 |
| Bruichladdich Port Charlotte | 3,200 | Pomegranate Juice, Apple Juice | |
| Octomore Isley Barley | 5,100 | Lemon Juice, Caramel Cinammon Syrup | |
| | | | |
| Irish Whisky&Canadian Whisky | | Soft Drink & Juices | |
| Tullamore Dew 12 Years | 1,950 | Coke, Coke Zero, 7up, | 1,200 |
| Jameson Black Barrel | 1,950 | Wilkinson Ginger Ale, Canada Dry Ginger Ale | 1,200 |
| Canadian Club Classic 12 Years | 1,950 | Cranberry Juice, Pineapple Juice, | 1,200 |
| | | Tomato Juice | 1,200 |
| American Whiskey | | Fresh Orange, Fresh Grapefruit | 1,200 |
| Jack Daniels Single Barrel | 1,950 | Red Bull | 1,200 |
| Wild Turkey 13 Years | 2,300 | | |
| Rittenhouse Rye | 1,950 | | |
| I W Harper 12 Years | 1,950 | | |
| Four Roses Platinum | 2,000 | | |
| Blantons Gold | 2,700 | | |
| Woodford Reserve | 1,950 | | |


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.


Seasonal Fruit Cocktails


 **Oriental Pear Cobbler** 1,950
 Kaffir Leaf Infused Gin, Rien, Galangal Syrup
 Lime Juice, Japanese Pear, Chilli Tincture

 **Quintessence** 1,950
 William Chase Marmalade Vodka, Mistia,
 White Cacao, Dill Syrup Clarified Muscat&Pine
 Citric Acid


 **B vs G** 1,950
 Buckwheat Infused Belvedere, Kyohou
 Buckwheat Syrup, Lemon Juice


 **Pairing Pear** 1,950
 Anise Infused Milk Vodka
 Wine Compote Pear, Almond Milk


 **Autumn Colada** 1,950
 Grand Marnier, Coconut Oil, Pineapple Juice,
 Persimmon, Orgeat Syrup, Lemon Juice,
 Apricot Liqueur


 **Cosmos** 1,950
 Rosehip Infused Zubrowka, Ginger Beer
 Cassis Liqueur, Simple Syrup, Pomegranate

Signature Rooftop Bar Cocktails


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


 **Gin Rose Hip Cosmo** 1,950
 Monkey 47, Smoke Rosehip Syrup
 Lime Juice, Cranberry Juice, Ginger Liqueur

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

 **Tokyo Mule** 1,950
 Jasmine Thyme Vodka, Yuzu Juice, Yuzu
 Homemade Ginger Beer

Jimmy Barrat Hijackers Bar

 **Toranomon Boulevard** 2,200
 Gentleman Jack Whiskey, Aperol Infused with
 Strawberry & Basil, Dolin Blanc Infused with Yuzu,
 Grapefruit Bitters

 **Andaz Old Fashioned** 2,200
 Woodford Reserve Whiskey
 Nashi Pear & Wasanbon Sugar
 Nori Tincture Bitters

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

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
 Don PX 1983 (Sherry) 2,000

Cigar

| | | |
|-------------------|------------------|-------|
| Cohiba | Maduro 5 Magicos | 4,850 |
| Montecristo | Open Eagle Tubos | 3,100 |
| | Petit Edmundo | 1,880 |
| | No. 3 | 1,830 |
| Romeo y Julieta | Petit Coronas | 1,520 |
| | Churchills Tubos | 3,440 |
| | Exhibition 4 | 2,230 |
| Partagas | Serie D No.4 | 2,330 |
| | Serie P No. 2 | 2,530 |
| Hoyo de Monterrey | Petit Robusto | 1,640 |
| Punch | Punch Punch | 2,030 |
| Davidoff | Entreacto | 1,950 |

Cigarillo

| | | |
|-------------|-----------|-------|
| Cohiba | Club | 1,650 |
| Montecristo | Open Club | 3,000 |