

R O O F T O P B A R

ANDAZ TOKYO

Hot Tea Toddies

Cold winter weather calls for hot cocktails and the Rooftop Bar's Hot Tea Toddies, warming blends of spirits, hot water and a tea element are sure to keep you cozy this season. Try the Japanese Toddy, a unique combination of umeshu, Kinobi gin and green tea finished with yuzu vinegar, or the classic British toddy crafted with homemade British syrup and Cointreau Noir with fruity aromas.

JAPANESE TODDY

Umeshu, Ginger Infused Kinobi, Brown Sugar Syrup
Yuzu Vinegar, Green Tea

BRITISH TODDY

Earl Grey Infused Chivas Regal, Cointreau Noir
Homemade British Syrup, Lemon Juice

SWEDISH TODDY

Chamomile Infused Aquavit, Apple Juice, Honey
Lemon Juice, Mezcal

FRENCH TODDY

Pineau des Charentes, Pear Syrup
Grand Marnier, Pear Tea

AMERICAN TODDY

Apple Tea Infused Makers Mark, Griottines, Apple Juice Lemon Juice, Salted Cream Aroma,
Cinnamon, Caramel Sauce

Each 2,000JPY

JAPANESE NOT TODDY

Non-Alcohol Cocktail

Soy Milk, White Bean Paste, Lemon Juice, Brown Rice Syrup

1,550JPY