

ROOFTOP BAR

ANDAZ TOKYO

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.

Tea Cocktails

Tokyo Mule	2,310
Darjeeling Tea, Grey Goose Vodka, Homemade Gingerbeer, Thyme, Yuzu	
Jasmine Whisky Sour	2,310
Chivas Regal 18 Years, Dita, Jasmine Tea, Yuzu, Egg White	
Kyohime Amazake	2,310
Grey Goose Poire, Matcha, Amazake, Yuzu	

Signature Cocktails

Gin Rose Hip Cosmo	2,310
Monkey 47 Gin, Rosehip Tea, Lime, Cranberry, Ginger, Smoke	
Surreal But Nice	2,310
Beefeater 24, Cranberry Jam, Earl Grey, Orange, Lime, Pink Pepper, Rosemary	
Andaz Spritz	2,310
Chandon Garden Spritz, Hendrick's Gin, Aperol, Maraschino, Elder Flower Tea Syrup, Tomato, Basil	

Sparkling Mojitos

Classic Mojito	2,200
Lime Leaf Infused Havana Club 3Y, Lemongrass Cordial, Lime Juice, Soda, Pineapple, Mint	
Champagne Mojito	2,200
Dry Strawberry & Cacao Nib Infused Bacardi Cuatro, Perrier Jouet Grand Brut, Kyoho Grape Liquor, Lime Juice, Brown Sugar, Mint	
Sake Sparkling Mojito	2,200
Diplomatico Reserva Exclusiva, Homemade Peach Spice Dram Liquor, Lime Juice, Peach, Suzune, Mint	

Snacks

Japanese Selection (Last order 21:30)

Nigiri	
Nigiri-zushi (5pc)	3,960
Maki (Roll)	
Salmon	1,320
Tuna	1,870
Toro	3,850
3 Small Appetizers of the day	2,640

Cold Selection (Last order 21:30)

Jumbo prawn salad, aioli, russian dressing, lemon	3,960
Marinated salmon, honey mustard sauce	1,980
V Vegetable crudities, semi dried tomato dip	1,870
V Vegetable Panini	2,640
rocket, mozzarella cheese, french fries	
Caesar Salad, crisp bacon, croutons, parmesan cheese, soft boiled egg, white anchovy, italian parsley	2,310
Iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sour dough bread	4,180

Hot Selection (Last order 23:00)

Karaage - fried chicken, wasabi mayo	1,870
Katsu sandwich	3,300
breaded australian grain fed beef tenderloin	
japanese BBQ sauce, with house made pickles, french fries	
Premium beef mini burgers(3pc)	2,310
Open face steak sandwich	3,410
japanese beef, mustard mayonnaise, parmesan, rocket leaf, tomato, beetroot, onion relish, sour dough bread, french fries	
V French fries	1,100
V Crispy vegetable gobo tempura, sweet chili sauce, garlic aioli	1,540

Desserts (Last order 21:30)

Daily selection of mini eclairs	1540/6pc
Chocolate Box	2,970

Snacks (Last order 23:30)

"Philippe Olivier" artisan cheese plate	2,750
Seasonal Fresh Fruits	2,310
Mixed nuts	880
Green and black olives, herb oil marinated	1,100

V vegetarian

Glass Champagne

Perrier Jouet Grand Brut	Glass 2,860	Bottle 13,750
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Glass Sparkling

Nyetimber Classic Cuvee	Glass 3,630	Bottle 17,600
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Glass White Wine

Brancott Estate Letter Series B, New Zealand Sauvignon Blanc	Glass 2,420	Bottle 11,550
Ca'del Bosco, Italy Chardonnay Pinot Bianco Blend	2,530	12,100
Y by Yoshiki "Encore", U.S.A. Chardonnay	3,080	14,850

Glass Red Wine

Ca'del Bosco, Italy Merlot Cabernet Sauvignon Blend	Glass 2,530	Bottle 12,100
Brancott Estate Letter Series T, New Zealand Pinot Noir	2,750	13,200
Y by Yoshiki, U.S.A. Cabernet Sauvignon	3,190	15,400

Champagne

Egly-Ouriet Grand Cru Brut	29,700
Dom Perignon Vintage 2012	42,900
Krug Brut Grande Cuvee, NV	53,900
Louis Roederer Cristal Brut 2012	82,500
Salon Le Mesnil Blanc De Blancs	209,000

Champagne Rose

Billecart Salmon Brut Rose	20,900
Bollinger Brut Rose	18,700

Chardonnay

DuMOL Russian River 2018	27,500
Meursault Louis Latour 2018	19,800

Pinot Noir

Ken Wright Cellars Oregon 2017	20,900
Hirsch Vineyards Sonoma 2014	35,200

Cabernet Sauvignon

Silver Oak Alexander Valley 2015	31,900
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Red Blends

Le Serre Nuovo Dell'ornellaia 2014	31,900
Sassicaia Bolgheri 2017	55,000
Opus One Napa Valley 2017	154,000

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 * The prices listed (tax included) are subject to a 15% service charge.
 * For terrace seats, a seating charge of JPY 2,200 (including tax) will be applied.
 * Registered hotel guests will receive a 50% discount off the seating charge.
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Don't forget to check in on social media @andaztokyo and also include the #andaztokyo #andazrooftopbar hashtags.

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Gin

KI NO BI (Kyoto)	2,145
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Roku Gin (Osaka)	2,145
Premium Craft Wa Gin (Ibaraki)	2,145
Sipsmith	2,145
Botanist	2,145
Beefeater 24	2,145
Tanqueray No.10	2,145
G vine Floraison	2,145
Hendrick's	2,145
Star of Bombay	2,145
Bobby's Gin	2,145
Monkey 47	2,365
Monkey 47 Sloe Gin	2,530
Malfy Blood Orange	2,145
Malfy Pink Grapefruit	2,145
Chase Gin Elegant 48	2,365
Christian Drouin Le Gin	2,145
Four Pillars Bloody Shiraz Gin	2,365

Vodka

Haku(Osaka)	2,145
Zubrowka	2,145
Grey Goose	2,145
Absolut Elyx	2,145
Ciroc	2,145
Tito's(Gluten Free)	2,145
Black Cow (Milk Vodka)	2,860
Ketel One	2,145
Grey Goose Poire	2,145

Rum

Bacardi 8	2,145
Mount Gay Rum Extra Old	2,640
Trois Rivières Rum 1999	2,640
Trois Rivières Rum Blanc	2,145
Dictador 12	2,640
Dictador 20	3,080
Ron Zacapa XO	3,080

Tequila & Mezcal

Altos 100% Agave	2,310
Jose Cuervo 1800 Anejo	2,310
Patron XO Café	2,145
Herradura Plata	2,145
Don Julio Reposado	2,310
Don Julio REAL	6,270
Olmeqa Blanco	2,145
Clase Azul Reposado	3,630
Alipus San Juan (Mezcal)	2,860
Alipus San Luis (Mezcal)	2,860
Buen Suceso (Mezcal)	2,970

Digestives & Brandy

Remy Martin VSOP	2,145
Remy Martin Louis XIII (30ml)	39,600
Paul Giraud 15 Years	2,750
Boulard Grand Solage	2,145
Chateau du Breuil 15 Years	2,970
Berta Bric del Gaian 2004	3,080
Taylor's 20 Years	2,530
Noe Pedro Ximenez 30 Years	2,530
Jagermeister	2,145
Uniqum	2,145
Mancino Vermouth	2,145

Others Whisky

Jameson Black Barrel	2,145
Canadian Club 12 Years	2,145
Basil Hayden's	2,035
Rittenhouse Rye	2,145
Four Roses Platinum	2,200
Blantons Gold	2,970
Woodford Reserve	2,145
Buffalo Trace	2,145
Evan Williams Single Barrel	2,200

Sake

Junmidaiginjo Born Gold	1,980
ANdAZ Original 「52」	2,420

Shochu

Sweet Potato, Maou	2,750
Sweet Potato, Sato	1,980
Barley, Sennen no Nemuri	1,760
Rice, Juyondai Onikabuto	2,420
SG Shochu (Imo, Kome, Mugi)	2,145

Umeshu

Masumi	1,815
Kiuchi Umeshu	1,815
BENICHU 38° Non sugar	2,090
Hamada	3,190

Japanese Whisky

Yamazaki NV	2,530
Yamazaki Limited Edition 2021	3,850
Yamazaki 12 Years	4,180
Yamazaki Spanish Oak 2020	4,620
Yamazaki 18 Years	6,050
Nikka Yoichi	2,310
Nikka Miyagikyo	2,310
Nikka From The Barrel	2,145
Nikka Taketsuru NV	2,530
Nikka Taketsuru 17 Years	4,180
Nikka Taketsuru 21 Years	6,050
Nikka Taketsuru 25 Years(30ml)	22,000
Hibiki Japanese Harmony	2,475
Hibiki Blender's Choice	3,080
Hibiki 21 Years	6,050
Hibiki 30 Years(30ml)	29,700
Hakushu NV	2,530
Hakushu Peated Malt 2021	5,500
Hakushu 18 Years	6,490
Hakushu 25 Years(30ml)	30,800

Draft Beer

Asahi Super Dry Premium Jukusen	1,320
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Bottled Beer

Okinawa Sango IPA	1,320
Heineken	1,320
Guinness	1,320
Yebisu	1,320
Asahi Dry Zero (Non-Alcohol)	1,320

Scotch Whisky

Monkey Shoulder	2,035
The Macallan 12 Years	2,585
The Macallan 18 Years	4,290
Glenfiddich 15 Years	2,420
Oban 14 Years	2,145
Grendronach 18 Years	3,080
Glenmorangie 18 Years	2,970
Highland Park 15 Years	2,970
Highland Park 18 Years	3,520
Talisker 18 Years	2,750
Ardberg 10 Years	2,145
Lagavulin 16 Years	2,200
Laphroig 10 Years	2,310
Caol ila 35 Years	16,500
Bowmore 12 Years	2,145
Kilchoman Machir Bay	2,530
Bruichladdich Port Charlotte	3,520
Octomore 07.3 Isley Barley	5,610
Octomore 12.3 Isley Barley	6,600
Arran 10 Years	2,145
Dewar's 12 Years	2,145
Old Parr 12 Years	2,145
Ballantine 21 Years	3,795

Seasonal Mocktail

Raspberry Tree	1,760
Raspberry, Rosemary, Honey, Malic Acid Solution, Mediterranean Tonic Water	

Soft Drink & Juices

Katsunuma Non Alcohol Wine	1,320
Yuzu Sparkling	1,320
Coke, Coke Zero	1,320
Sprite	1,320
Ginger Ale	1,320
Cranberry Juice, Pineapple Juice	1,320
Tomato Juice	1,320
Fresh Orange, Fresh Grapefruits	1,320
Red Bull	1,320
Milk	1,100
Coffee(Iced/Hot)	1,210
Tea(Darjeeling/Earl Grey)	1,100
Hakkaisan Amazake(Iced/Hot)	1,320

Cigar

Cohiba	Robustos	4,600
Montecristo	Petit Edmundo No.3	2,300 2,100
Partagas	Serie D No.4 Chicos	2,600 1,750
Romeo Y Julieta	Petit Coronas Cedros de Luxe No.3	1,700 2,000
Davidoff	Entreacto	2,080
Davidoff Nicaragua	Robusto Tubos	3,360
Davidoff Escurio	Gran Perfecto	4,980



Andaz Tokyo buys coffee beans from Rainforest Alliance Certified farms.

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