

R O O F T O P B A R

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 & Fruit Cocktails

Tokyo Mule Darjeeling Tea, Grey Goose Vodka, Homemade Gingerbeer, Thyme, Yuzu	2,640
Jasmine Whisky Sour Chivas Regal 18 Years, Dita, Jasmine Tea, Yuzu, Egg White	2,640
Kinkan Collins Dewar's 12 Years, Lapsang Souchong Honey Syrup, Lemon Juice, Ginger Ale, Kumquat, Griotte Cherry	2,640
North of the Border Chivas Regal Mizunara, HAKU Vodka, ST-Germain Elderflower Liqueur, Rose Syrup, Lemon Juice, Mascarpone Cheese, Apple, Beets, Cinnamon, Pink Pepper, Cheese Cracker, Thyme	2,640
Gin Rose Hip Cosmo Monkey 47 Gin, Rosehip Tea, Lime, Cranberry, Ginger, Smoke	2,640
Kiyohime Amazake Grey Goose La Poire, Amazake, Matcha, Yuzu	2,640
Misogarita KI NO TOU Kyoto Old Tom Gin, Cointreau Homemade Miso & Brown Rice Tea Syrup, Apple juice, Lime Juice, Pickled Ginger	2,640
Exotic Rouge Lavender Tea Infused KI NO BAI Liqueur, Butterfly Pea Tea Infused Tio Pepe Sherry, Chartreuse Jaune, Grapefruit Juice	2,640
Samurai In Paris KI NO BI Kyoto Dry Gin, Yuzu Tea, Honey, Lemon Juice, Pineapple, Yogurt, Hinoki Bitters, Cinnamon	2,640

Signature Cocktails

Bar Food

Japanese Corner (Last order 21:30)	
Nigiri Nigiri-zushi (5pc)	3,960
Maki (Roll) Salmon Tuna Toro	1,320 1,870 3,850
Chirashi sushi, rice, tuna, omelet, avocado, salmon roe, carrot, ginger	3,960
3 Small Appetizers of the day	2,640
Snacks (Last order 23:30)	
Lemon marinated olives & spicy nuts	1,430
Crudités & herbs yogurt dip	2,200
Truffle fries, truffle mayo	1,650
Charcuterie board, pickles, mustard, garlic bread	4,180
Fried chicken karaage, wasabi mayo	1,650
Two tavern cheese sliders	1,760
Japanese artisan cheese plate	3,740
All Day (Last order 22:30)	
Caesar salad, romaine, bacon, parmesan, croutons, anchovy dressing	2,310
Panzanella salad, tomato, bell pepper, onion, capers, olives, croutons, basil top it of with grilled tiger prawns (4 pcs)	1,980
grilled chicken breast (120 gr.)	1,320
Seasonal market vegetables soup, tomato - garlic bread	1,980
Grilled vegetarian sandwich, zucchini, bell pepper, avocado, cucumber, with fries	2,200
Club sandwich, grilled chicken breast, bacon, egg, tomato, lettuce, fries	2,640
Desserts (Last order 22:30)	
Ice cream and sorbet	per scoop 550
Crème brûlée mix berry sorbet	1,540
Daily selection of macarons	2,420/4pc
Chocolate Box	2,970
Seasonal fresh sliced fruits	2,310

Glass Champagne

Perrier Jouët Grand Brut	Glass 3,300	Bottle 15,950
Perrier Jouët Blanc de Blancs	3,740	18,150

Glass White Wine

Brancott Estate Letter Series B Sauvignon Blanc, New Zealand	Glass 2,640	Bottle 12,650
Kenwood Vineyards Six Ridges Russian River Valley Chardonnay, U.S.A.	2,750	13,200
Ca'del Bosco Chardonnay Pinot Bianco Blend, Italy	2,860	13,750

Glass Red Wine

Brancott Estate Letter Series T Pinot Noir, New Zealand	Glass 2,640	Bottle 12,650
Kenwood Vineyards Jack London Sonoma Mountain Cabernet Sauvignon, U.S.A.	2,750	13,200
Ca'del Bosco Merlot Cabernet Sauvignon Blend, Italy	2,860	13,750

Champagne

Perrier Jouët Belle Epoque	41,800
Dom Pérignon Vintage 2013	46,200
Y by Yoshiki Pommery Brut	53,900
Louis Roederer Cristal Brut 2014	82,500
Dom Ruinart 2002	198,000

Champagne Rosé

Billecart Salmon Brut Rosé	26,400
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Chardonnay

Far Niente Napa Valley 2021, U.S.A.	33,000
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Pinot Noir

Ken Wright Cellars Oregon 2021, U.S.A.	29,700
Hirsch Vineyards Sonoma 2014, U.S.A.	35,200

Cabernet Sauvignon

Silver Oak Alexander Valley 2018, U.S.A.	35,200
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Red Blends

Sassicaia Bolgheri 2020, Italy	55,000
Opus One Napa Valley 2012, U.S.A.	209,000

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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.
* No seating charge applies until 20:00.

Don't forget to check in on social media
@andaztokyo and also include the
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Gin

KI NO BI (Kyoto)	2,310
KI NO BAI (Kyoto)	2,420
KI NO BI Edition K (Kyoto)	2,750
KI NO TOU (Kyoto)	2,860
Roku Gin (Osaka)	2,200
Premium Craft Wa Gin (Ibaraki)	2,200
Nikka Coffey Gin	2,200
Sipsmith	2,200
Botanist	2,200
Bombay Sapphire Premier Cru	2,090
Beefeater 24	2,090
Tanqueray No.10	2,090
G vine Floraison	2,200
Hendrick's	2,200
Bobby's Gin	2,310
Silent Pool Gin	2,420
Monkey 47	2,530
Monkey 47 Sloe Gin	2,530
Malfy Gin Lemon	2,200
Chase Gin Elegant 48	2,530
Christian Drouin Le Gin	2,200
Four Pillars Bloody Shiraz Gin	2,530
Isle of Raasay Gin	2,310

Vodka

Haku(Osaka)	2,200
Zubrowka	2,090
Grey Goose	2,090
Belvedere	2,200
Absolut Elyx	2,200
Ciroc	2,200
Tito's(Gluten Free)	2,090
Ketel One	2,090
Grey Goose Poire	2,200

Rum

Bacardi 8	2,090
Mount Gay Rum Extra Old	2,640
Trois Rivieres Rum Blanc	2,090
Diplomatico Exclusiva	2,860
Dictador 12	2,640
Dictador 20	3,410
Ron Zacapa XO	3,520

Tequila & Mezcal

Jose Cuervo 1800 Anejo	2,530
Herradura Plata	2,090
Don Julio Reposado	2,530
Don Julio 1942	3,410
Patron Silver	2,640
Patron Anejo	2,970
Clase Azul Reposado	3,960
Clase Azul Guerrero (Mezcal)	6,600
Clase Azul Gold	7,150
Alipus San Juan (Mezcal)	3,080
Alipus San Luis (Mezcal)	3,080
Buen Suceso (Mezcal)	3,190

Digestives & Brandy

Remy Martin VSOP	2,200
Remy Martin Louis XIII (30ml)	44,000
Paul Giraud 15 Years	2,970
Courvoisier EX	2,750
Hennessy VSOP	2,970
Boulard Grand Solage	2,200
Chateau du Breuil 15 Years	2,970
Berta Bric del Gaian 2004	3,300
Taylors 20 Years	2,530
Noe Pedro Ximenez 30 Years	2,420
Jagermeister	2,090
Uniqum	2,090
Mancino Vermouth Secco	2,090
Mancino Vermouth Rosso	2,090

Others Whisky

Jameson Black Barrel	2,200
Rittenhouse Rye	2,200
Four Roses Platinum	2,420
Angel's Envy	2,640
Blantons Gold	3,300
Woodford Reserve	2,200
Buffalo Trace	2,200
JD Gentleman Jack	2,200

Sake

Kudoki Jouzu Bakuren Ginjo	1,980
ANdAZ Original 「52」	2,420

Shochu

Sweet Potato, Maou	2,750
Sweet Potato, Sato	1,980
Barley, Sennen no Nemuri	1,760
SG Shochu (Imo, Kome, Mugi)	2,200

Umeshu & Yuzushu

Masumi Umeshu	1,870
Masumi Yuzushu	1,870
Kiuchi Umeshu	1,870
BENICHU 38° Non sugar	2,090
Hamada	3,190

Japanese Whisky

Yamazaki NV	2,970
Yamazaki 12 Years	4,180
Yamazaki 18 Years	8,800
Nikka Yoichi	2,640
Nikka Miyagikyo	2,640
Nikka From The Barrel	2,420
Nikka Taketsuru NV	2,750
Nikka Taketsuru 17 Years	5,060
Nikka Taketsuru 21 Years	8,800
Nikka Taketsuru 25 Years(30ml)	29,700
Hibiki Japanese Harmony	3,080
Hibiki Blender's Choice	3,520
Hibiki 21 Years	8,800
Hibiki 30 Years(30ml)	39,600
Hakushu NV	2,970
Hakushu 18 Years	7,920
Hakushu 25 Years(30ml)	38,500

Draft Beer

Asahi Super Dry Premium Jukusen	1,430
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Bottled Beer

Okinawa Sango IPA	1,320
Heineken	1,320
Guinness	1,320
Wabi-Sabi Pale Ale	1,430
Asahi Dry Zero (Non-Alcohol)	1,320

Scotch Whisky

Monkey Shoulder	2,090
The Macallan 12 Years	3,080
The Macallan 18 Years	6,050
Glenfiddich 15 Years	2,640
Oban 14 Years	2,530
Chivas Regal Mizunara 18 Years	3,300
Glenmorangie 18 Years	2,970
Highland Park 15 Years	3,520
Highland Park 18 Years	4,400
Ballantine's 21 Years	3,960
Johnnie Walker Blue Label	4,180
Talisker 18 Years	3,410
Ardbeg 10 Years	2,420
Lagavulin 16 Years	2,420
Laphroig 10 Years	2,420
Bowmore 12 Years	2,200
Kilchoman Machir Bay	2,750
Bruichladdich Port Charlotte	3,630
Arran 10 Years	2,310
Dewar's 12 Years	2,090
Old Parr 12 Years	2,090
Isle of Raasay Single Malt	2,310

Seasonal Mocktails

Bûche de Fraise	1,870
Cranberry Juice, Orange Juice, Homemade Ginger Hazelnut Syrup, Lemon Juice, Strawberry, Bubble of Rosemary	

Mikan Earl Grey Smash	1,870
Mikan, Mediterranean Tonic Water, Homemade Salted Earl Grey & Almond Syrup, Leaf of Shiso, Sparkling Candy	

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
Coffee(Iced/Hot)	1,100
Tea(Darjeeling/Earl Grey)	1,100
Hakkaisan Amazake(Iced/Hot)	1,320

Cigar

Republic of Honduras	
Camacho, Nicaragua Gran Churchill	2,470
Republic of Nicaragua	
Don Pepin, Garcia Original Delicias	2,600
Republic of Cuba	
Romeo Y Julieta No.2	2,400
Partags Serie D No.4	4,000
Dominican Republic	
Zino, Nicaragua Toro	2,560
Avo, Syncro Nicaragua	3,340
Davidoff, Grand Cru No.3	3,200
Davidoff, Special T	4,350

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Andaz Tokyo buys coffee beans from Rainforest Alliance Certified farms.

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