

# 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.

## Seasonal Fruits Cocktails

<b>Northern Blossom</b> Chivas Mizunara, Monkey Sloe Gin Anise, Cranberry, Lime, Pomegranate	2,000
<b>Tailor Made Gin Kinkan</b> Star of Bombay, Chartreuse Jaune, Lemon Elderflower Kinkan Syrup, Mediterranean Tonic	2,000
<b>Pomme de Café</b> Coffee Infused Chita, Carpano Antica Formula, Hazelnut, Apple	2,000
<b>Mandarin Maximo</b> Buen Suceso, Benedictin DOM, Lemon, Earl Grey, Setoka Orange	2,000

## Tea Cocktails

<b>Tokyo Mule</b> Jasmine Thyme Vodka, Yuzu, Homemade Ginger Beer	2,000
<b>Jasmine Whisky Sour</b> Chivas Regal 12 Years, Jasmine, Yuzu, Lychee, Egg White	2,000
<b>Kyohime Amazake</b> Grey Goose Poire, Matcha, Amazake, Yuzu	2,000
<b>Nocturne</b> Cointreau Noir, Noe Pedro Ximenez, Bols Parfait Amour, Port Charlotte, Espresso	2,000

## Signature Cocktails

<b>Gin Rose Hip Cosmo</b> Monkey 47 Gin, Rosehip, Lime, Cranberry, Ginger, Smoke	2,000
<b>Surreal But Nice</b> Beefeater 24, Cranberry Jam, Earl Grey, Orange, Lime, Pink Pepper, Rosemary	2,000

## Snacks

### Japanese Selection

<b>Nigiri</b> Nigiri-zushi (5pc)	3,500
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<b>Maki(Roll)</b> Salmon	1,200
Tuna	1,500
Toro	3,500

3 Small Appetizers of the day	2,400
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### Cold Selection

Jumbo prawn cocktail, aioli, russian dressing, lemon	3,600
Marinated salmon, honey mustard sauce	1,800
V Crudites, hummus	1,700
V Vegetable Panini hummus, ratatouille, red cabbage, rocket, mozzarella cheese	2,000

### Hot Selection

Karaage - fried chicken, wasabi mayo	1,700
Katsu sandwich breaded australian grain fed beef tenderloin japanese BBQ sauce, with house made pick	3,000
Premium beef mini burgers(3pc)	2,100
Open face steak sandwich japanese beef, mustard mayonnaise, parmesan, rocket leaf, tomato, beetroot, onion relish, sour dough bread	3,100
V French fries	900
V Crispy vegetable gobo tempura, sweet chili sauce, garlic aioli	1,400

### Snacks

"Philippe Olivier" artisan cheese plate	2,500
Iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sour dough bread	3,800
Daily selection of mini eclairs	1400/6pc
Seasonal Fresh Fruits	2,100
Chocolate Box	2,700
Mixed nuts	800
Green and black olives, herb oil marinated	1,000

V vegetarian

## Glass Champagne

	Glass	Bottle
Perrier Jouet Grand Brut NV	2,600	12,500
Perrier Jouet Blanc de Blanc	3,200	15,500

## Glass White Wine

	Glass	Bottle
Sommelier's selection A	2,000	9,500
Sommelier's selection B	2,500	12,000

## Glass Red Wine

	Glass	Bottle
Sommelier's selection A	2,000	9,500
Sommelier's selection B	2,500	12,000

## Champagne

Dom Perignon Vintage 2008	33,000
Dom Perignon P2 1996	120,000
Krug Brut Grande Cuvee, NV	45,000
Bollinger R.D. Brut 2004	68,000
Louis Roederer Cristal Brut 2012	75,000
Salon Le Mesnil Brut 2007	190,000

## Champagne Rose

Billecart Salmon Brut Rose	19,000
Taittinger Prestige Brut Rose	16,000
Dom Perignon 2006 Limited Edition	85,000

## Chardonnay

DuMOL Russian River 2015, USA	24,000
Chassagne-Montrachet 2013, FRA	30,000

## Pinot Noir

DuMOL Russian River 2015, USA	27,000
Morey Saint Denis 2015, FRA	39,000
Vosne Romanee 2015, FRA	42,000

## Cabernet Sauvignon

Stag's Leap 2016, Napa Valley, USA	21,000
Silver Oak Alexander Valley 2014, USA	27,000
Shafer Napa Valley 2016, USA	33,000

## Bordeaux Blends

Chateau Lagrange 2013, FRA	22,000
Opus One Napa Valley 2015, USA	120,000
Chateau Margaux 2006, FRA	190,000
Chateau Palmer 2008, FRA	180,000
Chateau Mouton Rothschild 2011, FRA	250,000
Chateau Latour 2006, FRA	270,000
Chateau Haut-Brion 2006, FRA	210,000
Chateau Lafite Rothschild 2008, FRA	240,000
Petrus Pomerol 2004, FRA	550,000
Petrus Pomerol 2013, FRA	550,000

\* To greater ensure the quality of your experience, please let us know if you have any food allergies or restrictions.

\* Prices are subject to consumption tax and a 15% service charge.

\* For terrace seats, a seating charge of JPY 1,000 (excluding tax) will be applied.

\* No seating charge applies between 17:00 to 20:00 and also

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## Gin

KI NO BI (Kyoto)	1,950
Roku Gin (Osaka)	1,950
Premium Craft Wa Gin (Ibaraki)	1,950
Botanist	1,950
Beefeater 24	1,950
Tanqueray No.10	1,950
G vine Floraison	1,950
Hendrick's	1,950
Star of Bombay	1,950
Monkey 47	2,150
Monkey 47 Slow Gin	2,300
Monkey 47 Distiller's Cut	2,900
Monkey 47 Barrel Cut (Mullberry)	2,900
Malfy Blood Orange	1,950
Malfy Pink Grapefruit	1,950
Chase Gin Elegant 48	2,150
Christian Drouin Le Gin	1,950
Four Pillars Bloody Shiraz Gin	2,150

## Vodka

Haku(Osaka)	1,950
Zubrowka	1,950
Grey Goose	1,950
Absolut Elyx	1,950
Ciroc	1,950
Tito's(Gluten Free)	1,950
Black Cow (Milk Vodka)	2,600
Beluga Noble	2,600
Ketel One	1,950
Grey Goose Poire	1,950

## Tequila

Altos 100% Agave	2,100
Patron Silver	1,950
Signature Cocktails	2,100
Patron Anejo	2,300
Patron XO Café	1,950
Herradura Plata	1,950
Buen Suceso(Mezcal)	2,700
Don Julio Reposado	2,100
Don Julio REAL	5,700
Olmecca Blanco	1,950

## Rum

Bacardi 8	1,950
Mount Gay Rum Extra Old	2,400
Trois Rivieres Rum 1999	2,400
Trois Rivieres Rum Blanc	1,950
Dictador 12	2,400
Dictador 20	2,800
Ron Zacapa XO	2,800

## Digestives & Brandy

Remy Martin VSOP	1,950
Remy Martin Louis XIII (30ml)	36,000
Paul Giraud 15 Years	2,500
Boulard Grand Solage	1,950
Chateau du Breuil 15 Years	2,700
Berta Bric del Gaian 2004	2,800
Taylors 20 Years	2,300
Noe Pedro Ximenez 30 Years	2,300
Jagermeister	1,950
Uniqum	1,950
Mancino Vermouth	1,950

## Others Whisky

Jameson Black Barrel	1,950
Canadian Club 12 Years	1,950
Jack Daniels Single Barrel	1,950
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
Buffalo Trace	1,950
Evan Williams Single Barrel	2,000

## Sake

Junmidaiginjo Born Gold	1,800
ANdAZ Original 「52」	2,200

## Shochu

Sweet Potato, Maou	2,500
Sweet Potato, Sato	1,800
Barley, Sennen no Nemuri	1,600
Rice, Juyondai Onikabuto	2,200
SG Shochu (Imo, Kome, Mugi)	1,950

## Umeshu

Masumi (Nagano)	1,650
Kiuchi Umeshu (Ibaraki)	1,650
Hamada (Wakayama)	2,900

## Japanese Whisky

Yamazaki NV	2,300
Yamazaki 12 Years	3,800
Yamazaki 18 Years	5,500
Nikka Yoichi	2,100
Nikka Miyagikyo	2,100
Nikka From The Barrel	1,950
Nikka Taketsuru NV	2,300
Nikka Taketsuru 17 Years	3,800
Nikka Taketsuru 21 Years	5,500
Nikka Taketsuru 25 Years(30ml)	20,000
Hibiki Japanease Harmony	2,250
Hibiki Blender's Choice	2,800
Hibiki 21 Years	5,500
Hibiki 30 Years(30ml)	27,000
Hakushu NV	2,300
Hakushu 18 Years	5,900
Hakushu 25 Years(30ml)	28,000

## Draft Beer

Asahi Super Dry Premium	1,200
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## Bottled Beer

Okinawa Sango IPA	1,200
Heineken	1,200
Guinness	1,200
Yebisu	1,200
Asahi Dry Zero (Non-Alcohol)	1,200

## Scotch Whisky

The Macallan 12 Years	2,350
The Macallan 18 Years	3,900
Glenfiddich 15 Years	2,200
Glenlivet 18 Years	2,500
Oban 14 Years	1,950
Grendronach 18 Years	2,800
Glenmorangie 18 Years	2,700
Auchentoshan Three Wood	2,000
Highland Park 12 Years	2,350
Highland Park 18 Years	3,200
Talisker 18 Years	2,500
Ardberg 10 Years	1,950
Lagavulin 16 Years	2,000
Laphroig 10 Years	2,100
Caol ila 35 Years	15,000
Bowmore 12 Years	1,950
Kilchoman Machir Bay	2,300
Bruichladdich Port Charlotte	3,200
Octomore Isley Barley	5,100
Arran 10 Years	1,950
Dewar's 12 Years	1,950
Old Parr 12 Years	1,950
Ballantine 21 Years	3,450

## Seasonal Mocktails

(Non-Alcohol Cocktails)

<b>Kumquat Refresher</b>	1,600
Orange, Lemon, Chamomile, Honey, Kinkan, Mint	
<b>Snow White</b>	1,600
Apple, Amazake, Clove, Cinnamon, Wasanbon	

## Soft Drink & Juices

Katsunuma Non Alcohol Wine	1,200
Yuzu Sparkling	1,200
Coke, Coke Zero, 7up	1,200
Ginger Ale	1,200
Cranberry Juice, Pineapple Juice	1,200
Tomato Juice	1,200
Fresh Orange, Fresh Grapefruits	1,200
Red Bull	1,200
Milk	1,000
Coffee(Iced/Hot)	1,000
Tea(Darjeeling/Earl Grey)	1,000
Hakkaisan Amazake(Iced/Hot)	1,200

## Cigar

Cohiba	Robustos	4,050
	Medio Siglo	4,600
Montecristo	Open Eagle Tubos	3,160
	Petit Edmundo	1,920
	No.3	1,870
Bolivar	Royal Coronas	2,070
	Belicosos Finos	2,380
Romeo y Julieta	Exhibition 4	2,270
Partagas	Serie D No.4	2,380
	Entreacto	2,060
Davidoff Nicaragua	Robusto Tubos	3,340
Davidoff Escurio	Gran Perfecto	4,940

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