MANDARIN BAR

MANDARIN ORIENTAL, TOKYO

BAR MENU

Set high above Tokyo's skyline, Mandarin Bar is a refined escape where culture and artistry naturally converge. Rooted in modern Japan elegance, the bar embrance, balance, precision, and quiet sophistication. Inspired by multicultural cities, the menu looks to New York for inspiration. A Central Park-inspired signature cocktail, reinterpreted with a distinct Tokyo sensibility, sits alongside a food selection shaped by the city's dynamic spirit - each element thoughtfully refined through Mandarin Bar's lens.

COCKTAILS

MANHATTAN THROUGH A TOKYO LENS · SIGNATURE COCKTAILS

Tokyo Central Park 3080
A cocktail inspired by the greenery of Central Park and the natural beauty of Tokyo, highlighted by a beautiful contrast of green hues. CODIGO BLANCO, SHERRY, PASSION FRUIT, TONIC WATER, COCONUT, MATCHA

Mandarin Oriental, Tokyo Martini 3300
Our signature martini showcasing our original Mandarin Oriental, Tokyo blend tea aroma using modern mixology technic. BELVEDERE VODKA, MANDARIN ORIENTAL, TOKYO BLEND TEA, LILLET BLANC, GRAPE VINEGAR

Wagashi Fashioned 3630
A cocktail inspired by Japanese Wagashi, with sweet red bean and bamboo leaf. MICHTER'S STRAIGHT RYE WHISKEY, ANKO RED BEAN, BAMBOO, GYOKURO, CHOCOLATE

Ume no Manhattan 3080
A bittersweet cocktail inspired by the iconic New York classic Manhattan, enhanced with a touch of Japanese flavour. BACARDI 8 RARE DARK, HOJICHA, UMESHU, SHISO

JAPANESE TWIST CLASSIC

Sumika 3080
A refreshing Japanese-style long cocktail that expresses the clear streams and crisp breezes of summer with wasabi and Japanese sansho pepper. NIKKA COFFEY GIN, WASABI, SANSHO, SUDACHI, SHISO, TONIC WATER, HANAHO, BAMBOO LEAF

Mandarin Mojito 3080
An all-time refreshing mojito twisted with orange-flavoured vodka. KETEL ONE VODKA, ORANGE, COINTREAU, MINT, LEMON, SODA

Sakura Negroni 3080
A pale pink Negroni twist featuring cherry blossom and yuzu. DASSAI, HOMEMADE BITTER LIQUEUR, SAKURA VERMOUTH, YUZU

Oriental Margarita 3080
Ethnic-flavoured margarita with fresh coriander and Chili, giving an oriental taste for a classic margarita. PATRON TEQUILA SILVER, CHILI TINCTURE, CORIANDER, HERB SALT

The Nihonbashi 3080
A signature cocktail inspired by the river and fields scenery of Nihonbashi bridge during the Edo period. ROKU GIN NORYO, CURAÇAO, YUZU SQUASH

All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

COCKTAILS

LOW-ALCOHOLIC COCKTAIL

Umami Spritzer 0.5% — 2860
A savoury cocktail inspired by traditional irizake heralding the arrival of spring. SAKE, DRIED BONITO FISH DASHI FROM "NINBEN", UME-PLUM, KOMBU, SODA

MO Whisky Sour 1.0% — 2860
A light, low-alcohol sour cocktail that highlights the flavour of Mandarin Oriental, Tokyo original whisky. MANDARIN ORIENTAL, TOKYO ORIGINAL ICHIRO'S MALT WHISKY, HINOKI, KUROMITSU, LEMON, EGG WHITE

Rose Garden 5.0% — 2860
A cocktail with an elegant, floral character inspired by the Rockefeller Rose Garden in New York. MANDARIN ORIENTAL, TOKYO ORIGINAL GIN ASAGIRI, HERBSOLUTION, ROSE, TONIC WATER

MOCKTAIL JOURNEY

Uta Sakura — 2860
A sakura sour mocktail that expresses a delicate Japanese aesthetic through the layering and weaving of Japanese ingredients. SAKURA, AMAZAKE, CRANBERRY, LIME, TONIC WATER, EGG WHITE, HANAHO

Pastoral Summer — 2640
A watermelon-based short mocktail that recalls the pastoral scenery of a Japanese summer. WATERMELON-FLAVORED WATEA, SHISO-CARDAMOM SYRUP, MEDITERRANEAN TONIC WATER, WHITE GRAPE JUICE, SALT

Autumn Orchard — 2640
A fruity mocktail inspired by the Japanese orchard in autumn. MANDARIN ORIENTAL, TOKYO BLEND TEA, JAPANESE GRAPE, LIME, LYCHEE

Snow Drop — 2640
A frozen mocktail evoking the quiet grace of thawing leaves and the stillness of a crisp winter's day. AMAZAKE, YUZU, APPLE, LEAF SYRUP, BLUE

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FOOD

CLASSIC BITES

15:00-21:30

Seasonal Vegetable Sticks 2640
from Japanese Farmers. Served with Truffle Dressing, Bagna Càuda, Citrus Emulsion and Ponzu Sauce

Selection of Three kinds of Cold Cuts; Prosciutto, Mortadella and Spicy Salami 3080
served with Olives and Bread

Japanese Beef Cutlet Sandwich 5940
Caviar and Katsu Sauce

Selection of Four kinds of Cheeses 4400
with Nuts and Raisin

Egg Fried Rice 2860
18:00-21:00. Beef, Chinese Leek, Peppercorn and Egg

BURGER & SANDWICH

SUN-THU 15:00-23:00 · FRI & SAT 15:00-24:00

Classic Cheeseburger 4180
Japanese Wagyu Beef Hamburg Patty, Brioche Bun, Tomato, Lettuce, Cheddar Cheese. With your Choice of French Fries or a Green Leaf Salad

Club Sandwich 3300
Bacon, Grilled Chicken, Fried Egg with Comté Cheese, Toasted White Bread, Tomato, Lettuce. With your Choice of French Fries or a Green Leaf Salad

Vegan Burger 3300
Gluten Free Bun, Grilled Polenta and Scallion Patty, Tahina Chickpea Hummus, Pine Nut, Herb Pesto and Pickled Cucumber. With your Choice of Potato Wedges or a Green Leaf Salad

NEW YORK DELIGHTS

SUN-THU 15:00-23:00 · FRI & SAT 15:00-24:00

Caviar (18g) 16500
Served with Classic Condiments

Pastrami “Shok” 3740
Beef Pastrami on Japanese Milk Bread, Mustard and Pickled Cucumber

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FOOD

NEW YORK DELIGHTS · CONTINUED

Truffle Fries with Truffle Mayonnaise	1980
Pepperoni Stromboli New York Rolled Pizza with Spicy Salami, Tomato and Mozzarella Cheese	2640
Truffle Mac & Cheese Gratinated Elbow Maccaroni in Creamy Cheese and Truffle Sauce	3300
Little Italy Meat Balls Meatballs in Comfy Tomato Sauce and Parsley Garlic Bread	3080
Buffalo Wings Fried Chicken Wings Tossed in Tangy Sauce, Celery Stick	3080
Broadway Nachos Tortilla Chips, Salsa, Avocado, Beans, Cheddar Cheese	2640
Ceasar Salad Romaine Lettuce, Chicken and Croutons	3300
Dried Fruits	1320
Mixed Nuts	990

SWEET TREAT

Assorted Chocolate Bonbon 6 kinds	3520
Seasonal Fresh Fruit Plate	2860
Seasonal Fruit Shortcake	1980
Vegan Chocolate Terrine Fresh Berry & Soy Chantilly Cream	1760
New York Cheesecake	1980

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FOOD

SWEET TREAT · CONTINUED

NY Chunky Chocolate Chip Cookies 2psc	1760
Your choice of Two kinds of Ice Cream or Sorbet	990

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