


## Drinks Specials

### Specials Brunch Bottomless

(Enjoy for two hours)


<b>Bottomless Prosecco</b>	<b>25 PP</b>	<b>Bottomless Breakfast Cocktails</b>	<b>25 PP</b>
Prosecco, Mimosas, Bellinis, Kir Royal, and Rossinis.		Bloody Mary, Sangrias, Rumpunch, and Micheladas.	

### Specials Brunch Coffees

<b>White Chocolate Affogato</b>	 <b>26</b>	<b>Dark Chocolate Affogato</b>	  <b>26</b>
Vanilla ice cream, espresso shot, white chocolate liquor, and Disaronno Amaretto.		Hazelnut ice cream, espresso shot, dark chocolate liquor, and Disaronno Amaretto.	
<b>Our 26 Irish Coffee</b>	 <b>18</b>	<b>Expresso Martini</b>	<b>18</b>
Jameson Irish Whiskey, Disaronno Amaretto with a simple syrup, espresso shot, and whipped cream.		Organika Vodka, espresso shot with simple syrup, and coffee liquor.	
<b>The Moka</b>	 <b>9</b>		
House-made chocolate sauce, espresso shot, hot milk, and whipped cream.			

## Food Menu

<b>EXOTIC FRUITS PARFAIT</b>	   <b>16</b>	<b>AREPAS DULCES</b>	  <b>18</b>
Greek yogurt and crumble.		Served with Royal Mozzarella cheese.	
<b>CRISPY FRIED FRENCH TOAST BITES</b>	   <b>18</b>	<b>ISRAELI SALAD</b>	   <b>16</b>
Berries, hazelnut praline, and the choice of Maple syrup, chocolate, or caramel sauce.		Cucumber, red onions, tomatoes, cilantro, and mint, in lemon vinaigrette and feta cheese Foam.	
<b>BELGIAN STYLE WAFFLES</b>	   <b>16</b>	<b>AVOCADO SALMON AND SOFT EGG TOAST</b>	  <b>20</b>
Yuzu and cream cheese frosting, berries, and hazelnut praline		Guacamole, homemade cured salmon, cherry tomatoes, feta cheese, and soft yolk hard-boiled egg.	
<b>26 SHAKSHUKA</b>	  <b>22</b>	<b>VEG FRITTATA</b>	  <b>20</b>
Eggs poached in a little spicy tomato sauce served with truffle roasted tomatoes, schug, and a croissant. Add feta cheese	<b>+5</b>	Frittata served with breakfast potatoes, truffle roasted tomatoes, and a croissant.	
<b>EGGS ANY STYLE</b>	 <b>19</b>	<b>HOMEMADE CURED SALMON EVERYTHING BAGEL</b>	  <b>19</b>
Served with breakfast potatoes, truffle roasted tomatoes, homemade cured salmon, guacamole and a croissant (Fried, Scrambled, Boiled).		Our special cream cheese, pickled veg, red onion, arugula, and lime.	
<b>26 EGGS BENEDICT</b>	 <b>23</b>	<b>HONEY &amp; SPICY CURED SALMON KNAFEH</b>	   <b>20</b>
Eggs Benedict of homemade cured salmon and mixed mushrooms, served with hollandaise sauce, truffle roasted tomatoes, and breakfast potatoes.		Served with mozzarella cheese and feta cheese.	

<b>TEQUEÑOS</b>	 <b>17</b>
Mozzarella cheese wrapped in homemade dough, deep fried, served with huancaína foam, and tamarind sauce.	

### Side Dishes

<b>SEA SALT FRENCH FRIES</b>	<b>15</b>
<b>SWEET POTATO FRIES</b>	<b>13</b>
<b>REAL TRUFFLE FRIES WITH AGED PARMESAN</b>	<b>26</b>




## Kids Menu

<b>WAFFLES</b>	 <b>13</b>
<b>CRISPY FRENCH TOAST</b>	 <b>13</b>
<b>EGGS ANY STYLE</b>	<b>13</b>
<b>KIDS SUSHI ROLL</b>	<b>13</b>

### Chef's Premium Additions


<b>BLACK TRUFFLES</b>	<b>23</b>
<b>WILD BOWFIN CAVIAR</b>	<b>29</b>
<b>FRESH WASABI</b>	<b>23</b>
<b>WILD ALASKAN IKURA/SALMON ROE</b>	<b>22</b>
<b>HOLLANDAISE SAUCE</b>	<b>6</b>


### 26 Delights



<b>CINNAMON ROLL</b> To share	  <b>26</b>
A freshly baked skillet cinnamon roll topped with vanilla cream cheese frosting, crushed hazelnuts, vanilla ice cream, and caramelized mandarin with lavender.	
<b>26 UBE CHEESECAKE</b> To share	 <b>22</b>
Served with a passion fruit sorbet.	


# Sushi Brunch Rolls


Ask the 26 team for our 26 special sashimi's and nigiri's



**KIMBAP ROLL** New  **20**  
Soy paper, tamagoyaki, truffle cream cheese, avocado tempura roll, fried shallots, and cilantro sauce.

**JAPANESE EGG ROLL** New  **22**  
Nori, tamagoyaki, salmon, scallions, and asparagus roll topped with cured salmon crispy scallions, and our special sauce.



**TOWER ROLL**   **26**  
Spicy tuna and crispy onions roll, topped with avocado, glazed shiitake mushrooms, spicy mayo, sweet soy sauce, and sesame seeds.


**OMG**  **27**  
Tuna, avocado, jalapeño, and crispy onion roll topped with yellowtail hamachi, tuna tataki, and spicy ponzu sauce.

**YUZU SWEET ROLL**  **23**  
Nori outside, salmon, wahoo, and scallion roll, topped with tempura crumbs, yuzu glaze, and rocoto ponzu.

**ONO KATSU ROLL** New   **25**  
Wahoo katsu, cilantro, avocado roll, topped with salmon tataki, yuzu lemon aioli, and Japanese yam chips.

## Specialty Maki Rolls (Raw)

**EL HEAT**   **23**  
Spicy tuna and scallion roll, topped with avocado, crispy onion, and spicy mayo.


**SASHIMI ROLL**  **45**  
(No rice, only protein)  
Salmon, amberjack, and tuna sashimi filling with kanikama, white asparagus, and scallions roll topped with ikura, sweet and spicy bibimbap sauce.

**BATTER AND CRUMBS** **31**  
(Deep fried)  
Yellowtail hamachi, salmon, dynamite mix, avocado roll, tempura breaded and deep fried, served on top of wakame salad, wasabi aioli, and sweet soy sauce.


## Specialty Maki Rolls (Cooked)



**CRUNCHY TIGER** **19**  
Salmon tempura, dynamite, and avocado roll, topped with sweet soy sauce, and wasabi peas.

**SAKI TERIYAKI** **19**  
Soy paper, salmon tempura, and sweet potato roll, topped with avocado and sweet soy sauce.

**THE CHIQUIS VOLCANO**  **27**  
(Hot, baked, and spicy)  
Krab, cucumber, and avocado roll baked with volcano topping, spicy mayo, tempura crumbs, scallions, and ikura.


**PINK DRAGON** **19**  
Krab tempura and avocado roll topped with dynamite mix and sweet soy sauce.


**THE ELI BEER ROLL**  **22**  
Krab tempura, cream cheese, scallions, and avocado roll, topped with fried plantain, yuzu-sweet peppers glaze, and crispy coconut.

**BĪGAN**   **23**  
Kimchi, cucumber, avocado, and white asparagus roll, topped with roasted bell peppers glazed with sweet and spicy tamarind bibimbap sauce, scallions, and orange zest.

## Classic Maki Rolls


**CALIFORNIA** **14**  
Krab, cucumber, avocado.

**PHILADELPHIA**  **17**  
Salmon, cream cheese, scallions, and avocado.

**SPECIAL RAINBOW**  **29**  
Krab and cucumber roll, topped with avocado, salmon, tuna, hamachi, wakame, and salmon roe.

**VEGGIE ROLL**  **14**  
Cucumber, avocado.


**SALMON & AVOCADO**  **15**

**RAINBOW**  **21**  
Krab and cucumber roll, topped with avocado, salmon, tuna, and hamachi.

**SPICY TUNA**   **16**  
Small diced Tuna in a creamy, spicy mix.


**SPICY SALMON**   **15**  
Small diced Salmon in a creamy, spicy mix.

 - Dishes that have nuts and tree nuts.

 - Dishes that are spicy.

 - Dishes that are vegetarian.

 - Dishes that contain dairy.

 - Dishes that are raw.

\* Consuming raw or undercooked seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness.

\* No returns on modified dishes. 18% service charge will be included in your bill.

*Please let our team know about any allergies in your party.*