

NICE DREAM

ESPRESSO			MATCHA				
	no milk	shot	4		no milk	usucha	5
		americano	4		americano	5	
		cortado	5		cortado	6	
		cappuccino	5		latte	7	
		flat white	5				
most milk	latte	6	VARIETALS OF THE DAY!				
BEANS OF THE DAY!				umami	ryokuan		
jorge rojas				sweet + rich in umami. notes of almond with a clean finish			
roaster: dorothea - mt. vernon, wa				sweet	uji homare	+1	
origin + process: colombia, washed				creamy, single-source from uji. notes of nut butter, arugula + almond			
tasting notes: cherry, brown sugar + orange				grassy	satsuma	+1	
decaf cumbres de narino				fragrant + exceptionally smooth. notes of hazelnut, oat blossom + wheatgrass			
roaster: little wolf - ipswich, ma							
origin + process: colombia, sugarcane processed							
tasting notes: shortbread + pear							
COLD BREW			HOJICHA				
turihamwe		7	roasted green tea with notes of chocolate, malt + toasted nuts		7		
roaster: dorothea - mt. vernon wa							
origin + process: ethiopia, washed							
tasting notes: honeysuckle, nectarine + marmalade							
SIGNATURE			BEVIES				
shakerato			sobacha				
iced oat latte shaken with a scoop of vanilla bean ice cream		11	roasted buckwheat tea, naturally free from caffeine. sweet, toasty + refreshing		6		
affogato			snow crysanthemum kombucha				
scoop of vanilla bean ice cream drowned in a shot of espresso		9	flowers in snow + clean minerality		7		
			salted plum shrub soda				
			fresh + pickled plum		5		

NICE DREAM

LUNCH

11-3

onigiri

rice ball with your choice of filling

✦ yuzu kosho tuna

✦ salted plum

✦ soy-buttered mushroom

5

onigiri box set

2 onigiri of your choice + 3 farmers market sides

17

miso salmon bowl

faroe island salmon, 3 farmers market sides + pink rice

27

soft tofu bowl

fresh-set tofu with smoked cardamom chile crunch, 3 farmers market sides + pink rice

27

MARKET SIDES

chicories nuta (miso mistard dressing)

confetti potato salad

morning pickles

ICE CREAM

FLAVORS OF THE DAY!

toasted coconut milk tea

corn with tomato + peach

chocolate-freckled basil

vanilla plum

dark chocolate

vanilla bean

all of our ice cream is dairy free, but some flavors may contain allergens. please alert us to any allergies!

single scoop

double scoop

5

8

toasted pepita oil waffle cone

sugar cone

2

1

ICE CREAM SANDWICH

chocolate chunk cookie, dark chocolate ice cream, miso caramel + chocolate magic shell

12

PASTRIES

see the pastry case for our daily selection

WINE + BEER

bubbly white

alpamanta pet nat

hint of tropics, tickles your nose

16/60

bubbly red

nicchia lambrusco

chilled, pomegranate, party in a bottle

13/46

mineral white

ti vitti inzolia menfi

white peach, saline finish that takes you to the coast of sicily

13/46

crisp rosé

echeverria pais

wild-fermented, juicy cranberry, delightfully dry

11/39

NICE DREAMS OF SUSHI

dinner

thursday - saturday 6-9pm (last seating 8pm)

salad Santa Barbara ogo seaweed, pickled Honey Punch pluot, soy, sesame

some nice fish Maine Bluefin tuna, Uwajima ikejime yellowtail, Morro Bay Miyagi oyster, Santa Barbara purple hotchi uni

oysters Morro Bay Miyagi oysters, yuzu mignonette sorbet
add Santa Barbara purple hotchi uni tongues

chawanmush Gaytan Family Farm egg custard, Rainbow Sea Trout roe

collar salt-roasted California King salmon collar, cucumber sunomono

hako Main Bluefin tuna or Uwajima ikejima yellowtail, nuta, tosa soy & Half Moon wasabi, kinome & umeboshi

cigars Santa Barbara spider crab & kewpie, yellowtail & yuzu kosho, or bluefin tuna & scallion

rice hugger fresh-set tofu, shiso-umeboshi rice