DINE DOWNTOWN 2026

Dinning Program

WILL RUN THROUGH JAN 9TH-18TH, 2026



MAKE A RESERVATION

~Call Today~

916.754.2172

FOUR-COURSE ™ ~\$45~



*SHIGOKU OYSTER SHOOTERS

CHIVE OIL. SALSA MOLCAJETE. SALSA VERDE. LOCAL MICRO GREENS. SERVED IN A PAIR

BAJA CAMARONES CROSTINI

ROASTED SHRIMP, CHIVE OIL, MOLCAJETE SAUCE.





SOPA DE ELOTE

BRENTWOOD CORN, JALAPEÑO, LIME, COTIJA CHEESE, CHIVE.

CLAM CHOWDER

FRESH CLAMS, TENDER POTATOES, SWEET ONIONS, & CRISP CELERY, ALL SIMMERED IN A FLAVORFUL SEAFOOD BROTH, TOPPED WITH SMOKEY BACON BITES.





CITRUS MISO GLAZED SALMON

ROASTED YUKON GOLD POTATO, CHARRED BROCCOLI, MANGO PICO, CHIPOTLE SAUCE

ROASTED SEASONAL MUSHROOM (VEGETARIAN)

SEAWEED SALAD, HOUSE COCONUT CREAM, CHIVE OIL, YUKON GOLD POTATOES, MUSHROOM.

GULF SHRIMP TACOS

ALEPPO SEASONED PAN SEARED SHRIMP, MANGO SALSA, AVOCADO SMASH, CHIVE OIL.



BIRRIA SHORT RIBS

NANTES CARROT PURÉE, LOCAL MICRO GREENS, SCALLOPS, COTIJA CHEESE, PICKLED ONIONS, BROCCOLI.

ROASTED SPLIT RED SNAPPER

SALSA VERDE, SALSA MOLCAJETE, CHIVE OIL, FRESH LIME JUICE, LOCAL MICRO GREENS.



BROWN BUTTER CAKE

RASPBERRY FOAM, MANGO PUREE AND SCOOP OF PISTACHIO GELATO ON TOP.

DULCE DE LECHE

CARAMEL-INFUSED CAKE. CARAMEL PEARLS GARNISHED WITH COCONUT CREAM AND RASPBERRIES



SUGGESTED DRINKS

SPICY SMOKY MEZCAL PALOMA 12

DON ÁMADO MEZCAL, LIME JUICE, AGAVE, MUDDLED JALAPEÑO, AND SQUIRT | 12

COCONUT PINEAPPLE FRESH | 13

CASCABEL COCONUT TEQUILA,

PINEAPPLE JUICE, LIME JUICE, COCONUT PUREE | 13

ROBLEDO NAPA VALLEY CHARDONNAY | 17

916.754.2172 | 2731 K STREET (CORNER OF 28TH & K) SACRAMENTO, CA | 95816