

(皯月: Satsuki) Menu

April 16 – May 15, 2025

Welcome to our "Satsuki" Kaiseki Dining Experience.

In Japan, the month of May is traditionally called "Satsuki (皯月)". The name is associated with the rice planting season, and it is also said to originate from the Satsuki-tsutsuji, a type of azalea that blooms around this time. Rice is the staple food of the Japanese people, and May marks an essential season for rice cultivation, known as "Ta-u-e (田植え)", as it is the time for planting young seedlings.

May is also when flowers that symbolize Japan begin to bloom—Satsuki-tsutsuji azaleas, Sweet flag, Irises, and Water iris—ushering in a season blessed with gentle breezes and serene beauty. It is a month that reflects the Japanese sensibility of living in harmony with the natural world's rhythms.

May is also marked by "Tango no Sekku (端午の節句)", the traditional Boys' Festival, celebrated on May 5th. On this day, families decorate iris flowers and prepare special dishes to pray for the healthy growth and happiness of their boys.

At Ranzan, we feature seasonal ingredients such as Ainame (fat greenling), Hatsu-gatsuo (first bonito of the season), Chi-ayu (young sweetfish), and Anago (sea eel). We also incorporate festive dishes associated with the Boys' Festival, such as Chimaki (sweet rice dumplings wrapped in bamboo leaves), Temari-zushi (ball-shaped sushi), and Kashiwa-mochi (rice cake wrapped in oak leaves). May is full of fragrance and greenery, and our Kaiseki Ryori reflects the seasonal atmosphere of "Satsuki" in each dish.

Kaiseki is not merely a meal, but rather an experience of the changing season through all five senses. Each dish embodies the blessings of seasonal flavors and the aesthetics of Japanese culture.

Please sit back, relax, and enjoy this special moment to the fullest.

Owner of Ranzan

