



February (如月 : Kisaragi) Menu

January 16 – February 15, 2026

Kisaragi (如月), the second month of the lunar calendar, is the time when the cold reaches its deepest point, yet nature steadily advances toward the coming season.

The name Kisaragi is said to derive from koromo sara ni kiru (衣更着 “adding layers of clothing”) against the cold. And yet, beneath the frozen earth, buds quietly prepare to emerge; water begins to soften, and with each passing day, sunlight takes on a stronger hue of spring.

During this season, the crisp, icy air refines the flavors of our vegetables and other ingredients, allowing their true essence to shine with clarity.

At Ranzan, we naturally make abundant use of such seasonal ingredients. This month, we invite you to pay special attention to the centerpiece of our course—the rice dish—Ippon Ehōmaki (一本恵方巻).

This refers to a traditional rolled sushi associated with Setsubun (節分), an ancient Japanese observance held in early February. Facing the Ehō (恵方)—the direction believed to be inhabited by the god of good fortune (south-southeast this year)—you silently eat the entire roll while holding a wish in your heart, praying for it to come true.

In today's fast-paced world, we invite you to share a quiet moment with someone special and enjoy this Ehōmaki in quiet reflection.



We offer Kaiseki Ryori
The pinnacle of Japanese cuisine in the Bay Area

Owner of Ranzan