

April (卯月: Uzuki) Menu

March 16 – April 15, 2026

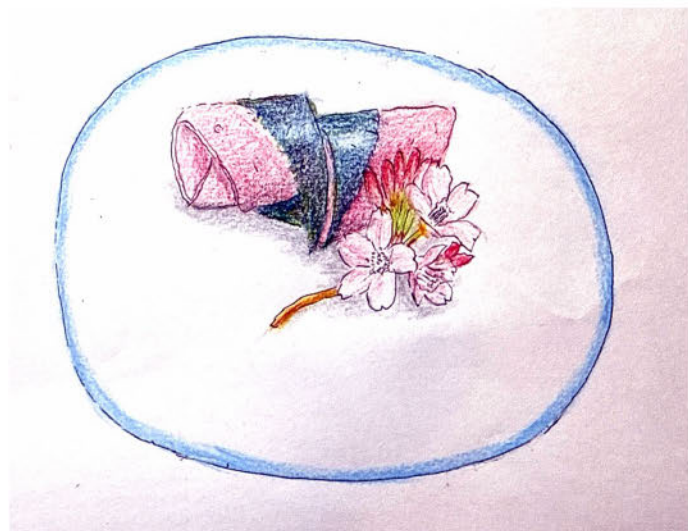
In the traditional Japanese calendar, April is known as Uzuki (卯月). It is the season of the height of spring, when plants and trees begin to flourish with the breath of life under the soft, gentle sunlight.

The name Uzuki is said to come from the blooming of u-no-hana (卯の花: deutzia flowers). It is also associated with the sound "ui" (初: "first" or "beginning"), symbolizing new starts such as entering school or embarking on a new journey. It is truly a heart-lifting season.

In our Kaiseki cuisine this month, we invite you to experience the blessings of spring—once hidden during the cold winter—with all five of your senses. We have gathered seasonal ingredients from the fields, the mountains, and the sea that herald the arrival of spring.

At Ranzan this month, in addition to seasonal delicacies such as Nanohana (rapeseed blossoms), Bamboo shoots, Shirauo (icefish), and Hotaru-ika (firefly squid), we present a celebration of cherry blossoms (桜: Sakura) in full bloom: sakura tofu, sakura sea bream, sakura sherbet, and sakura mochi. The cherry blossom is Japan's national flower, blooming only during this fleeting moment.

We invite you to savor each bowl and plate that mirrors the breath of spring. Please enjoy this moment in Uzuki to your heart's content.



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

Owner of Ranzan