

## (皐月: Satsuki) Menu

April 16 – May 15, 2026

As the sunlight grows brighter, we welcome the month of May— known as "Satsuki (皐月)" in the traditional Japanese calendar. The mountains are wrapped in dazzling fresh greenery, and the gentle breeze carries a fragrant vitality, making May one of the most refreshing seasons of the year.

As expressed in an old poem, "Me ni aoba..."(目に青葉...: Fresh green leaves delight my eyes...), Kaiseki cuisine during this season places great importance on the harmony of colors. The vibrant green of spring vegetables, the delicate reds of young shrimp and bonito—each dish is thoughtfully composed with a mindful balance of hues.

In Japan, May is also the time to celebrate "Tango no Sekku" (端午の節句), a festival honoring the healthy growth of boys. This month at Ranzan, alongside seasonal delicacies such as young sweetfish (稚鮎: chi-ayu) and first bonito (初鯨: hatsu-gatsuo), we also offer traditional festive items, including "Chimaki" and "Kashiwa mochi".

Stepping away from the bustle of the city to savor the gentle transition of the seasons in a tranquil setting—such a moment offers a soothing respite, perhaps the finest remedy for the fatigue of daily life.

Seasonal ingredients shine only for a fleeting moment. At Ranzan, we strive to capture each ingredient at its very peak of flavor," and our entire team looks forward to welcoming you with heartfelt hospitality.



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

Owner of Ranzan