

July (文月:Fumizuki) Menu

June 16 - July 15, 2026

Fumizuki (文月) is the traditional name for the seventh month of the Japanese lunar calendar. It is most commonly believed to have originated in the custom of writing poems and wishes on colorful paper strips during the Tanabata (七夕) Star Festival, giving rise to the meaning “the month (月) of letter (文).”

Another interpretation traces its origin to Ho-fumizuki (穂含月), meaning “the month when rice ears begin to fill,” reflecting the quiet arrival of the harvest season. It is a beautiful traditional name for the month that reflects the gentle passage of the seasons, in a sensibility cherished by the Japanese people since ancient times.

July marks the end of the rainy season and the true beginning of summer in Japan. While the brilliant sunshine brings warmth and vitality, the gentle evening breeze and the coolness found near water offer moments of peaceful relief.

Even in the warmth of midsummer, we seek to create moments of cool refreshment through graceful presentation, seasonal tableware, and an atmosphere inspired by nature, inviting our guests to experience the subtle beauty of the season.

This month at Ranzan, we are delighted to present an abundance of summer delicacies. Although eggplant is available year-round, its peak season is summer, when its flavor and texture are at their best. Alongside seasonal vegetables such as winter melon, we feature sweet cherries and premium seafood, including Hamo (pike conger) and Kochi (flathead fish), each selected at the peak of its season.

As nature reaches toward the height of summer, we invite you to relax, savor the season's refreshing flavors, and enjoy a memorable Kaiseki experience with us.



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

Owner of Ranzan