

October (神無月: Kanna-zuki) Menu

September 16 – October 15, 2026

October is traditionally known in Japan as *Kanna-zuki* (神無月) in the old lunar calendar. There are several stories regarding the origin of this name, but one widely accepted explanation is that it evolved from *Kami no Tsuki*, meaning “the Month of the Gods”—a time to honor the deities and give thanks for nature’s abundant harvest.

There is also a charming old legend that, during this month, deities from all across Japan gather at Izumo Taisha, one of the most revered Shinto shrines, to hold their annual assembly. With the gods away in Izumo, the rest of Japan was said to be “without gods,” giving rise to the name Kan-na-zuki; a direct translation is “Gods None Month.”

October brings the heart of autumn, a season traditionally celebrated in Japan as *Minori no Aki* “the autumn of abundance.” It is a luxurious time of year, when the mountains and the sea offer many of their finest seasonal treasures.

At Ranzan, we celebrate these gifts of autumn with persimmons, Yuzu, and an array of seasonal mushrooms. In particular, we feature Matsutake, prized in Japan as the king of mushrooms, prepared in traditional Dobin-mushi, fragrant Takikomi rice, and paired with premium Wagyu beef.

From the sea, we serve Kawahagi, or filefish, at its seasonal best, delicately sliced as *usuzukuri* and accompanied by a rich liver soy sauce.

We invite you to relax and savor a blissful moment at Ranzan, where autumn's bounty nourishes both your body and soul.



We offer Kaiseki Ryori,
the pinnacle of Japanese cuisine in the Bay Area
Owner of Ranzan