November（霜月： Shimo-tsuki） Menu

October 16 – November 15, 2026

November is traditionally known in Japan as *Shimotsuki* (霜月), or "the month of frost," a name believed to be a shortened form of *Shimo-furi-zuki*, "Frost-fall-month"

If October marks the height of autumn, November is a time to savor its lingering beauty, as the last crimson and golden leaves fall; we bid farewell to autumn and welcome the first signs of winter.

On November 6, the crab fishing season opens in various regions of Japan, heralding the arrival of one of winter's most treasured delicacies. Other seasonal delights gradually begin to grace our tables as well.

November is also a month of cherished the following traditions.

- **On the 15th, *Shichi-Go-San* (七五三) celebrates children aged seven, five, and three with prayers for their healthy growth.**
- **On the 7th and 19th, *Tori-no-Ichi* (酉の市) festivals offer thanks for the year's blessings and prayers for good fortune and prosperity in the year ahead.**
- **On the 23rd, *Niinamesai* (新嘗祭), the traditional harvest thanksgiving ritual, honors the gods with offerings of newly harvested rice.**

Together, these observances express hopes for health, happiness, and abundant harvests.

This month at Ranzan, our menu brings together the generous bounty of late autumn and early winter. We serve sashimi of prized longtooth grouper (*Kue*), now developing its rich and fatty flavor; autumn salmon with salmon roe over seasoned rice; and Matsutake mushrooms at their peak, alongside persimmons, chestnuts, and other seasonal treasures.



As autumn draws to a close, we invite you to savor its exquisite autumn flavors at Ranzan and share precious moments with those dear to you.

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

Owner of Ranzan