December（師走：Shiwasu） Menu

November 16 – December 15, 2026

In the traditional Japanese lunar calendar, December is known as *Shiwasu* (師走), literally meaning “masters running.” As the name suggests, it is said to originate from the bustling year-end season, when even monks and masters are so busy preparing for the New Year that they find themselves rushing from place to place.

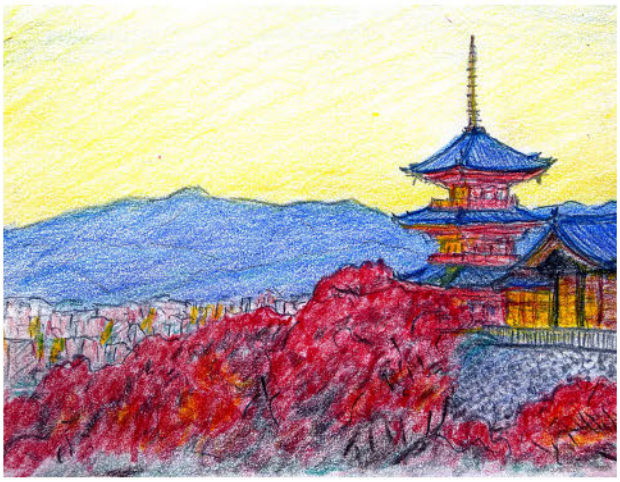
After *Rittō* (立冬), the day marking the beginning of winter, we begin to feel winter's arrival in earnest. At a traditional Japanese tea ceremony, a hanging scroll bearing the calligraphy *Buji* (無事), meaning “peace and well-being,” is displayed to express gratitude for having passed through another year safely and peacefully.

Turning our eyes to the mountains and fields, we find the fallen autumn red leaves, scattered by wind and rain from late autumn into early winter, carpeting the ground in brilliant shades of red. This beautiful scene is poetically called *Shiki Momiji* (敷き紅葉), or “a carpet of autumn leaves,” and *Saru Kurenai* (去る紅), or “departing crimson,” expressing a tender appreciation for autumn's lingering beauty as it fades.

As for seasonal ingredients, the colder waters of winter bring an abundance of seafood at its finest. As water temperatures drop, fish and shellfish develop richer flavors and accumulate more fat and umami. Crab, octopus, winter yellowtail (*Kanburi*), monkfish liver (*Ankimo*), and fish milt (*Shirako*) all come into their delicious peak season.

With the winter chill, root vegetables become naturally sweeter, and Daikon radish and taro potato (*Satoimo*) also reach their seasonal best.

At Ranzan, we warmly welcome you with dishes that generously feature these seasonal ingredients, carefully prepared to celebrate the rich flavors of winter.



Amid the hustle and bustle of the year-end season, why not take a moment to pause, savor a delicious meal, and reflect on the year as it comes to a close?

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

Owner of Ranzan