



Asian Fusion

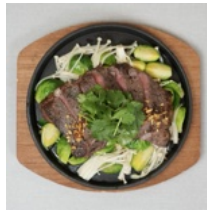
The Chef's Select

Entrees



Asian Style Wagyu Steak 🌶️ \$42

Sizzling wagyu loin steak served on a hot iron plate, finished with a rich demi-glace sauce infused with miso and fish sauce. Hints of cinnamon and a touch of chili add a warm, spicy kick.



Sizzling Wagyu Loin \$39

Wagyu loin steak served on a sizzling hot plate, finished with fresh lemon juice and rich garlic butter.

Topped with garlic chips and cilantro, served with brussels sprouts and enoki mushrooms.



Lightly-Fried Asian-Fusion Salmon Bites \$28

Delicately seasoned cubes of salmon, lightly fried to preserve their tender texture and natural flavor. Topped with a zesty house-made sauce of mayonnaise, sweet chili, sriracha, honey, and lime juice—an uplifting fusion of sweet, spicy, and tangy notes.



Cold Sesame TanTan Pho \$25

Seasonal Limited Edition

Cold rice noodles with creamy soy milk soup made with soy milk, cow's milk, and chicken broth. Topped with sesame, miso, spicy ground chicken, bok choy, garlic chips, and chili oil.

Appetizers



Roast Beef Carpaccio \$28

House made sous vide roast beef with red onion, cilantro and green onion. Served with chopped wasabi and citrus soy sauce.



Garlic Shrimp \$22

Crispy shrimp tossed with garlic-butter sauce. Pairing suggestion: Cava, Beer



Salmon Tartare \$23

Fresh salmon tossed with avocado, red onion, citrus soy sauce, and sesame oil.



TEBASAKI (Spicy Chicken Wing) 🌶️ \$16 (for 4 pieces)

Crispy chicken wings seasoned with flour, paprika powder, salt, pepper, and cayenne, then deep-fried to perfection. Finished with a fragrant blend of black pepper and Shichimi-Togarashi (seven-spices).

104 S. El Camino Real, San Mateo
(650) 558 8239



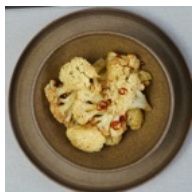
Asian Fusion

MON : 11AM-2:30PM , 5:30PM-11PM
TUE : Closed
THU,WED : 11AM-2:30PM , 5:30PM-11PM
FRI,SAT : 11AM-3PM , 5:30PM-11PM
SUN : 11AM-3PM , 5:30PM-10PM



DINNER MENU

Appetizers



Chili Cauliflower

\$18

Wok tossed cauliflower with sweet chili spicy sauce, dried chili peppers, and soy sauce based curry flavor.



Calamari

\$18

Fried calamari tossed with garlic oil. Served with cilantro sauce.

Pairing suggestion: Cava, Sake, Beer



Crispy Fried Brussels Sprouts

\$16

Golden-fried Brussels sprouts lightly salted and drizzled with a house-made sauce of olive oil, balsamic vinegar, and honey. A perfect balance of savory, tangy, and sweet in every bite.



Octopus Carpaccio

\$25

Sashimi grade octopus with salt, pepper, garlic, and olive oil.

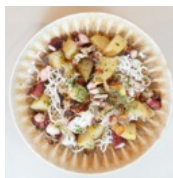
Pairing suggestion: Chardonnay, Beer



Tomorokoshi Tempura (Fried Corn)

\$16

Crispy corn tempura made with sweet, juicy kernels.

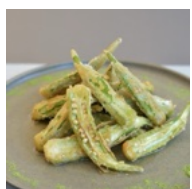


Octopus Aglio E Olio

\$13

Octopus wok-tossed with garlic, chili pepper, and olive oil on top of fried rice noodles.

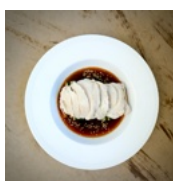
Pairing suggestion: Chardonnay, Beer



Fried OKURA

\$16

Lightly fried okura, marinated with soy sauce and fresh garlic, finished with a delicate potato starch coating for a crisp and savory bite. Served with matcha salt.



Japanese Style Chili Garlic Poached Chicken

\$15

Tender poached chicken served with cucumber, finished with a spicy sesame- chili sauce. Topped with cilantro



Tuna & Wasabi-Nori Tartare

\$23

Flaked tuna in oil, avocado, cucumber, and red onion tossed in ponzu and topped with wasabi nori. Served with tortilla chips.



Rin-Tei Plate

\$28

Papaya Salad
Shrimp Fresh Spring Roll (1 roll, cut in half)
Calamari (4 pcs)
Thai Fried Chicken (3 pcs)

Pairing suggestion: Cava, Sake, Chardonnay, Beer

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Appetizers



Shrimp Fresh Spring Rolls \$10

Rice paper rolls filled with green leaf, carrot, red cabbage, cucumber, and rice noodles. Served with peanut sauce.

Pairing suggestion: Sake, Plum Wine, Beer



Sautéed Snap Peas with Beef \$20

Snap peas sautéed with beef, potato, green onion, garlic, and ginger in oyster sauce and soy sauce.



Veggie Fresh Spring Rolls \$8

Rice paper rolls filled with green leaf, carrot, cucumber, and bell pepper. Served with peanut sauce.

Pairing suggestion: Chardonnay, Plum Wine, Beer



Sautéed Snap Peas with Tofu \$18

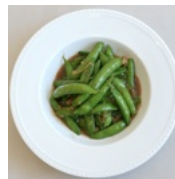
Snap peas sautéed with tofu, potato, green onion, garlic, and ginger in oyster sauce and soy sauce.



Croquette \$15

Chicken croquette served with garlic and curry flavored tomato sauce.

Pairing suggestion: Cava, Beer



Sautéed Snap Peas \$16

Snap peas sautéed with green onion, garlic, and ginger in oyster sauce and soy sauce.

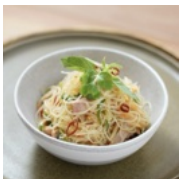


Thai Fried Chicken \$12

Garlic-fish sauce marinated fried chicken.

Pairing suggestion: Cava, Sake, Beer

Salads



Vietnamese Papaya Salad \$12

Green papaya salad with beef jerky.



Rin-Tei Salad \$15

Vegetable & fruit mixed salad with house-made dressing.

Entrees



Green Curry \$23
 Thai green curry with chicken, bamboo shoots, bell peppers, and eggplants. Served with steamed Japanese rice.



Clay Pot Caramelized Cod \$28
 Cod caramelized in onion, garlic, chili pepper and rock sugar.



Keema curry \$23
 Curry made with minced pork, onion, garlic, ginger, chicken broth, and mixed curry spices served with rice and topped with a fried egg.



Shaking Beef \$28
 Cubed NY beef steak seared with garlic-oyster sauce. Served with arugula, tomatoes, and red onion.



Chicken Rice \$18
 Thai-style steamed chicken with rice served with miso-ginger sauce, chicken soup and veggies.



Basil Tofu \$18
 Crisp tofu with seasoned soy sauce, flavored with garlic and chili pepper, finished with crisp basil.



Kra Pao with Braised Beef \$23
 Spicy stir-fried 12 hrs braised beef with basil, garlic, chili, onion and bell peppers. Served with steamed white rice & fried egg.

Rice Noodles \$3



Kra Pao with Shrimp \$23
 Spicy stir-fried shrimp with basil, garlic, chili, onion and bell peppers. Served with steamed white rice & fried egg.

Steamed White Rice \$3.5

Premium Japanese "Haenuki" Rice—House Milled
 Personally selected and directly sourced from trusted farmers in Japan, our Haenuki rice is imported as brown rice and house-milled at our Bay Area facility. Fresh milling brings out its natural aroma, gentle stickiness, and clean flavor that elevates every dish.



Vegan Kra Pao \$23
 Spicy stir-fried tofu with basil, garlic, chili, onion, bell peppers, and shimeji mushroom tossed in a mushroom soy sauce and sweet bean sauce. Served with steamed white rice topped with Tororo kombu (shredded dried kelp and lime).

Noodle & Soup



Beef Pho **\$18**

Vietnamese rice noodles soup with 12 hrs braised beef and Wagyu slices. Served with a side of bean sprouts, jalapeno, lime and basil.



Creamy Soy Milk Pho with Poached Yuzu Chicken and Greens **\$25**

Poached yuzu ginger chicken in a rich, creamy soy milk broth. Finished with fresh greens, herbs, and a touch of yuzu kosho for brightness. Comforting yet light, with a clean, refreshing finish.



Cold Sesame TanTan Pho **\$25**

Cold rice noodles with creamy soy milk soup made with soy milk, cow's milk, and chicken broth. Topped with sesame, miso, spicy ground chicken, bok choy, garlic chips, and chili oil.



Tom Yum Soup with Shrimps **\$23**

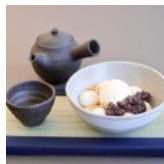
Spicy & sour soup infused soup finished with evaporated milk. Topped with Thai herbs with shrimps and shimeji mushroom.

Rice Noodles **\$3**

Steamed White Rice **\$3.5**

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Desserts



- House-Made Frozen Dessert (Milk & Peach Jam) \$8
- (Iyokan & Strawberry Jam) \$8
- Shiratama Mochi & Azuki Jam \$10
- Churros (Chocolate sauce) \$8
- Vanilla Ice Cream with Blueberry jam \$8
- Green Tea Ice Cream \$6
- Yuzu Sorbet \$6



Asian Fusion

The Chef's Select

Appetizers



Japanese Style Chili Garlic Poached Chicken

\$15

Tender poached chicken served with cucumber, finished with a spicy sesame- chili sauce. Topped with cilantro



Crispy Fried Brussels Sprouts

\$16

Golden-fried Brussels sprouts lightly salted and drizzled with a house-made sauce of olive oil, balsamic vinegar, and honey. A perfect balance of savory, tangy, and sweet in every bite.

Entrees



Cold Sesame TanTan Pho

\$25

Cold rice noodles with creamy soy milk soup made with soy milk, cow's milk, and chicken broth. Topped with sesame, miso, spicy ground chicken, bok choy, garlic chips, and chili oil.

Appetizers



Shrimp Fresh Spring Rolls \$10

Rice paper rolls filled with shrimp, green leaf, carrot, red cabbage, cucumber, rice noodles. Served with peanut sauce.



Thai Fried Chicken \$12

Garlic-fish sauce marinated fried chicken.



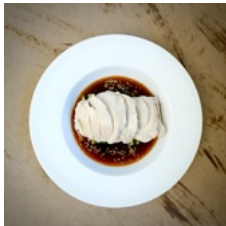
Veggie Fresh Spring Rolls \$ 8

Rice paper rolls filled with green leaf, carrot, cucumber, and bell peppers. Served with peanut sauce.



Calamari \$18

Fried calamari tossed with garlic oil. Served with cilantro sauce.



**Japanese Style
Chili Garlic Poached Chicken** \$15

Tender poached chicken served with cucumber, finished with a spicy sesame- chili sauce. Topped with cilantro



Croquette \$15

Chicken croquette served with garlic and curry flavored tomato sauce.

Salad



Vietnamese Papaya Salad \$12

Green papaya salad with beef jerky.

Noodles & Soups



Beef Pho \$18

Vietnamese rice noodles soup with 12 hrs braised beef and Wagyu slices. Served with a side of bean sprouts, jalapeno, lime and basil.



Cold Sesame TanTan Pho \$25

Seasonal Limited Edition

Cold rice noodles with creamy soy milk soup made with soy milk, cow's milk, and chicken broth. Topped with sesame, miso, spicy ground chicken, bok choy, garlic chips, and chili oil.



Tomato Beef Pho \$21

Vietnamese rice noodles soup with 12 hrs braised beef, tomato, mixed leaf, and cilantro.



Creamy Soy milk Pho with Keema Curry \$25

Rice noodles in creamy soy milk soup made with soy milk, cow's milk, and chicken broth. Topped with keema curry (minced pork curry) and served with mixed green salad.



Vegetable Pho (Beef broth) \$18

Vietnamese rice noodles in beef broth based soup with tomato, mixed leaf, and cilantro.



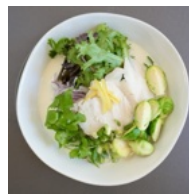
Creamy Soy Milk Pho with Men-tai (Spicy cod roe) \$25

Rice noodles with creamy soy milk soup made with soy milk, cow's milk, and chicken broth. Topped with bamboo shoot, wood ear mushroom, mixed leaf, red onion, green onion, and top with spicy cod roe. Comes with Takana (mustard leaf) pickles.



Tom Yum Noodles with Shrimp \$25

Rice noodles in spicy and sour infused soup finished with evaporated milk. Topped with Thai herbs with shrimps, fish balls, crushed almond, shimeji mushroom, and cilantro.



Creamy Soy Milk Pho with Poached Yuzu Chicken and Greens \$25

Seasonal Limited Edition

Poached yuzu ginger chicken in a rich, creamy soy milk broth. Finished with fresh greens, herbs, and a touch of yuzu kosho for brightness. Comforting yet light, with a clean, refreshing finish.

Entrees



Green Curry \$23
 Thai green curry with chicken, bamboo shoots, bell peppers, and eggplants. Served with steamed Japanese rice.



Kra Pao with Braised Beef \$23
 Spicy stir-fried 12 hrs braised beef with basil, garlic, chili, onion and bell peppers. Served with steamed white rice & fried egg.



Keema Curry \$23
 Curry made with minced pork, onion, garlic, ginger, chicken broth, and mixed curry spices served with rice and topped with a fried egg.



Kra Pao with Shrimp \$23
 Spicy stir-fried shrimp with basil, garlic, chili, onion and bell peppers. Served with steamed white rice & fried egg.



Chicken Rice \$18
 Thai-style steamed chicken with rice served with miso-ginger sauce, chicken soup and veggies.



Vegan Kra Pao \$23
 Spicy stir-fried tofu with basil, garlic, chili, onion, bell peppers, and shimeji mushroom tossed in a mushroom soy sauce and sweet bean sauce. Served with steamed white rice topped with Tororo kombu (shredded dried kelp) and lime.



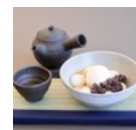
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