



Asian Fusion

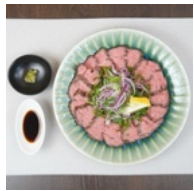
The Chef's Select

NEW MENU

Appetizers



Chili Cauliflower \$18
Wok tossed cauliflower with sweet chili spicy sauce, dried chili peppers, and soy sauce based curry flavor.



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.



Orange Fresh Spring Rolls \$12
Rice paper rolls filled with orange, green leaf, carrot, red cabbage, cucumber, and bell pepper. Served with peanut sauce.

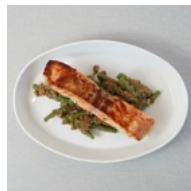
Entrees



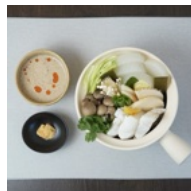
ASARI Pho \$25
(Creamy Soy Milk Pho with Clam)
Rice noodles with chicken broth based soy milk soup with clams sauteed in garlic butter, topped with cilantro and on the side.



Roasted Duck Breast \$36
Low temperature cooked duck breast, marinated in soy sauce and orange marmalade. Served with sweet bean sauce.



Grilled Salmon with Saikyo Miso Marinade \$23
Salmon marinated in sweet miso, mirin and sake, then slowly grilled. Served with green beans in sesame sauce.



Rin-Tei Hot Pot with Cod \$30
Braised cod with white radish, bamboo shoots, cabbage, mushrooms, green onion, seaweed, ginger, cilantro, yuzu citrus. Served with citrus soy sauce based soy milk sauce with thai chili pepper.



Asian Fusion


 Asian Fusion
DINNER MENU

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



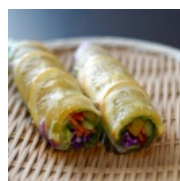
Garlic Shrimp \$22
 Crispy shrimp tossed with garlic-butter sauce. Pairing suggestion: Cava, Beer



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



Croquette \$15
 Chicken croquette served with garlic and curry flavored tomato sauce.
 Pairing suggestion: Cava, Beer



Orange Fresh Spring Rolls \$12
 Rice paper rolls filled with orange, green leaf, carrot, red cabbage, cucumber, and bell pepper. Served with peanut sauce.
 Pairing suggestion: Cava, Beer



Tuna Tartare \$23
 Fresh tuna tossed with cucumber, avocado, white celery, lime, wasabi, and soy sauce. Pairing suggestion: Sake, Beer



Calamari \$18
 Fried calamari tossed with garlic oil. Served with cilantro sauce.
 Pairing suggestion: Cava, Sake, Beer



Octopus Carpaccio \$25
 Sashimi grade octopus with salt, pepper, garlic, and olive oil.
 Pairing suggestion: Chardonnay, Beer



Thai Fried Chicken \$12
 Garlic-fish sauce marinated fried chicken.
 Pairing suggestion: Cava, Sake, Beer



Octopus Aglio E Olio \$12
 Octopus wok-tossed with garlic, chili pepper, and olive oil on top of fried rice noodles.
 Pairing suggestion: Chardonnay, Beer



Sauteed Snap Peas with Beef \$20
 Snap peas sauteed with beef, potato, green onion, garlic, and ginger in oyster sauce and soy sauce.



Sauteed Snap Peas \$16
 Snap peas sauteed with potato, green onion, garlic, and ginger in oyster sauce and soy sauce.



Sauteed Snap Peas with Tofu \$18
 Snap peas sauteed with tofu, potato, green onion, garlic, and ginger in oyster sauce and soy sauce.



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

Salads



Vietnamese Papaya Salad \$12
 Green papaya salad with beef jerky.



Rin-Tei Salad \$15
 Vegetable & fruit mixed salad with house-made dressing.

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

Noodles



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 Sesame "Tan-Tan" Pho \$23
 Rice noodles with chicken broth based soy milk soup with sesame, miso, spicy ground chicken, bok choy, garlic chips and chili oil.



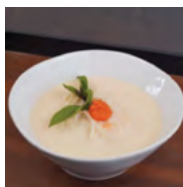
Tomato Beef Pho \$21
 Rice noodles soup with 12 hrs braised beef, tomato, mixed leaf, and cilantro.



Creamy Soy milk Pho with Keema Curry \$25
 Rice noodles in chicken broth-based soy milk soup, 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 chicken broth based soy milk soup with bamboo shoot, wood ear mushroom, mixed leaf, red onion, green onion, and top with spicy cod roe. Comes with Takana (mustard leaf) pickles.

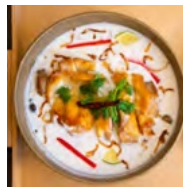


Tom Yum Noodles with Shrimp \$25
 Rice noodles in spicy and sour infused with Thai herbs with shrimps, sh balls, crushed almond, shimeji mushrooms, and cilantro.

Soups



Tom Yum Soup with Shrimps \$23
 Spicy & sour soup infused with Thai herbs with shrimps and shimeji mushroom.



Coconut Milk Soup with Chicken \$21
 Coconut milk soup with chicken infused with lemongrass, galangal, kaffir lime leaves with shimeji mushrooms, and bell peppers.

Steamed White Rice \$2.5

Rice Noodles \$3

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.



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 \$2.5

Rice Noodles \$ 3



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).

Desserts

Lemon Ricotta Cheese Cake \$8.5
Vanilla Ice Cream \$6
Green Tea Ice Cream \$6
Red Bean Ice Cream \$6
Yuzu Sorbet \$6



Asian Fusion

The Chef's Select

NEW MENU

Appetizers

\$12



Orange Fresh Spring Rolls

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

Entrees



ASARI Pho

\$25

(Creamy Soy Milk Pho with Clam)

Rice noodles with chicken broth based soy milk soup with clams sauteed in garlic butter, topped with cilantro and on the side.



Grilled Salmon with Saikyo Miso Marinade

\$23

Salmon marinated in sweet miso, mirin and sake, then slowly grilled. Served with green beans in sesame sauce. Comes with steamed white rice(lunch time only).

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.



Orange Fresh Spring Rolls \$12

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



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.



Creamy Sesame "Tan-Tan" Pho \$23
 Rice noodles with chicken broth based soy milk soup with sesame, miso, spicy ground chicken, bok choy, garlic chips and chili oil.



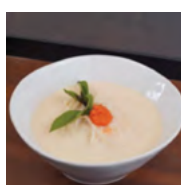
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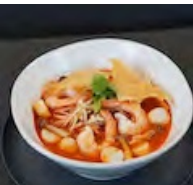
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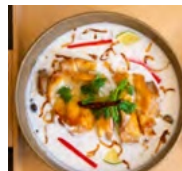
Vegetable Pho (Beef broth) \$18
 Vietnamese rice noodles in beef broth based soup with tomato, mixed leaf, and cilantro.



Creamy Soy Milk Pho with Men-tai (Spicy cod roe) \$25
 Rice noodles with chicken broth based soy milk soup 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 with Thai herbs with shrimps, fish balls, crushed almond, shimeji mushrooms, and cilantro.



Coconut Milk Soup with Chicken \$21
 Coconut milk soup with chicken infused with lemongrass, galangal, kaf rfilime leaves with shimeji mushrooms, and bell peppers. Served with steamed white rice(lunch time only).

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.



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

Steamed White Rice \$2.5

Rice Noodles \$3

Desserts

- Lemon Ricotta Cheese Cake \$8.5
- Vanilla Ice Cream \$ 6
- Green Tea Ice Cream \$ 6
- Red Bean Ice Cream \$ 6
- Yuzu Sorbet \$ 6