



Asian Fusion

The Chef's Select



Japanese-Inspired Beef Stew with White Miso **\$42**

Limited to 10 Servings per day

A harmonious blend of East and West. Our beef stew features premium beef round, gently

braised for 48 hours until exceptionally tender.

Infused with the delicate sweetness and umami of white miso, this dish brings a subtle Japanese twist to the classic French-style stew. Served with steamed rice and pickled tomatoes.



Rin-Tei Hot Pot with Cod **\$30** Creamy Soy Milk-Citrus Soy Sauce

Winter Limited Edition

Braised cod with white radish, bamboo shoots, cabbage, mushrooms, green onion, seaweed, ginger, cilantro, yuzu citrus.

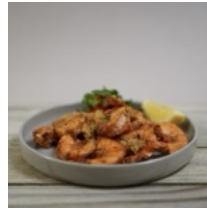
Citrus soy sauce based soy milk sauce with thai chili pepper.



Lightly-Fried Asian-Fusion Salmon Bites **\$28**

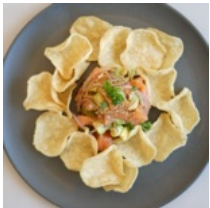
Delicately seasoned cubes of salmon, lightly fried to preserve their tender texture and natural flavor.

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.



Garlic Shrimp **\$22**

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



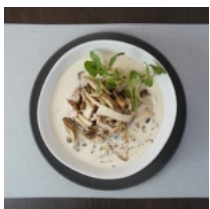
Salmon Tartare **\$23**

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



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

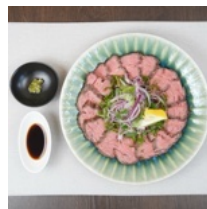
Crispy chicken wings seasoned with flour, paprika powder, salt, pepper, and cayenne, then deep-fried to perfection. Finished with a fragrant blend of black pepper and Shichimi-Togarashi (seven-spices).



Creamy Soy Milk Pho with Mushrooms and Chicken **\$25**

Winter Limited Edition

Rice noodles with chicken broth based soy milk soup with mushrooms and chicken sauteed in garlic-butter and soy sauce.

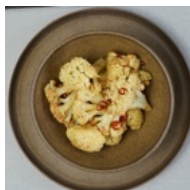


Roast Beef Carpaccio **\$28**

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

 Asian Fusion
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.

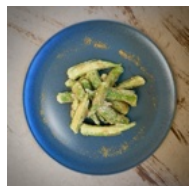


Octopus Carpaccio

\$25

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

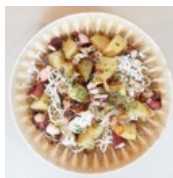
Pairing suggestion: Chardonnay, Beer



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.



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

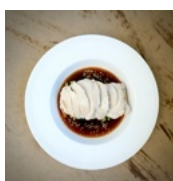


Rin-Tei Plate

\$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



Japanese Style Chili Garlic Poached Chicken

\$15

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

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

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.

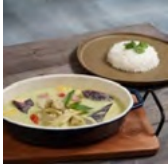


Rin-Tei Salad

\$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.



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



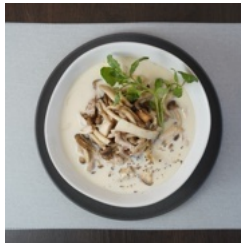
Vegan Kra Pao \$23
 Spicy stir-fried tofu with basil, garlic, chili, onion, bell peppers, and shimeji mushroom tossed in a mushroom soy sauce and sweet bean sauce. Served with steamed white rice topped with Tororo kombu(shredded dried kelp and lime).

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 Mushrooms and Chicken **\$25**

Rice noodles with chicken broth based soy milk soup with mushrooms and chicken sauteed in garlic-butter and soy sauce.



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

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

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**

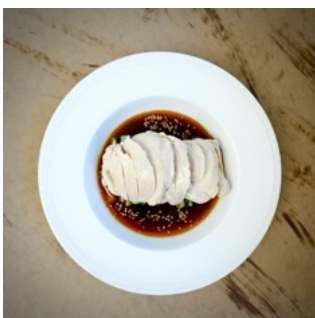


Asian Fusion

The Chef's Select

NEW MENU

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



Creamy Soy Milk Pho with Mushrooms and Chicken

\$25

Rice noodles with chicken broth based soy milk soup with mushrooms and chicken sauteed in garlic-butter and soy sauce.

Rin Ter
Asian Fusion
LUNCH MENU

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.



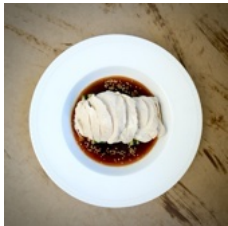
Veggie Fresh Spring Rolls \$ 8

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.



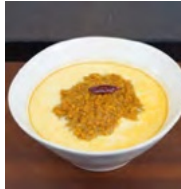
Creamy Sesame "Tan-Tan" Pho \$23

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.



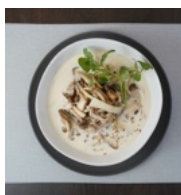
Creamy Soy Milk Pho with Men-tai \$25 (Spicy cod roe)

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 nished with evaporated milk. Topped with Thai herbs with shrimps, fish balls, crushed almond, shimeji mushroom, and cilantro.



Creamy Soy Milk Pho with Mushrooms and Chicken \$25

Rice noodles with chicken broth based soy milk soup with mushrooms and chicken sauteed in garlic-butter and soy sauce.

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