

Asian Fusion The Chef's Select

Appetizers



Sauteed snow peas with beef

\$20

Snow peas sauteed with beef, potato, green onion, garlic, and ginger in oyster sauce and soy sauce.



Sauteed snow peas with Tofu

\$18

Snow peas sauteed with tofu, potato, green onion, garlic, and ginger in oyster sauce and soy sauce.



Entrees

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.



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.



Tomato Beef Pho

\$21

Rice noodles soup with 12 hrs braised beef, diced tomato, mixed leaf, and cilantro.



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.



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).

Special Drink

Dessert

Margarita by the glass (Lime, Peach, strawberry)

Green Tea Ice Cream \$4.5

\$6

Red Bean Ice Cream

\$6

Yuzu Sorbet

\$6

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

WED - MON Lunch 11 AM - 3 PM Dinner 5:30 PM - 11 PM

Happy Hour THU 5:30 PM - 6:30 PM

TUE Closed



LUNCH MENU

	201					
A	Beef Pho Vietnamese rice noodles soup with 12 hrs braised beef and Wagyu slice. Served with a side of bean sprouts, jalapeno, lime and basil.	\$18	2		Green Curry Thai green curry with chicken, bamboo shoots, eggplant, bell peppers. Served with steamed white rice.	\$23
В	Tomato Beef Pho Rice noodles soup with 12 hrs braised beef , diced tomato, mixed leaf, and cilantro.	\$21	J	0	Keema curry Curry made with minced pork, onion, garlic, ginger, chicken broth, and mixed curry spices served with rich	\$23
С	Creamy Soy Milk Pho with Poached Chicken Rice noodles with chicken broth based soy milk soup wi of lotus root pickles, lime cilantro, and watercress.	th side	K		and topped with a fried egg. Coconut Milk Soup Coconut milk soup with chicken infused with lemon	\$21 -
D	Creamy Soy Milk Pho with Men-tai (Spicy cod Rice noodles with chicken broth based soy milk soup wit bamboo shoot, wood ear mushroom, mixed leaf, red	,			glass, galangal, kaffir lime leaves with shimeji mushrooms, and bell peppers. Served with steamer white rice.	d \$18
Ε	onion, green onion, and top with spicy cod roe. Comes with Takana (mustard leaf) pickles. Creamy soy milk pho with keema curry	\$25	L		Chicken Rice Thai-style steamed chicken with rice served with miso-ginger sauce, chicken soup and veggies.	ΨΙΟ
	Rice noodles in chicken broth-based soy milk soup, topp with keema curry (minced pork curry) and served with mixed green salad. Creamy sesame pho	sed \$21	M		Kra Pao with Braised Beef Spicy stir-fried 12 hrs braised with basil, garlic, chili, onion and bell peppers. Served with steamed white	\$23
F	Rice noodles in chicken broth-based soup with soy milk, tahini, and miso, finished with chili sesame oil, cilantro, a garlic chips.		N		rice & fried egg. Kra Pao with Shrimp Spicy stir-fried shrimp with basil, garlic, chili,	\$23
G	Tom Yum Noodles with Shrimp Rice noodles in spicy and sour infused with Thai herbs w shrimps, fish balls, crushed almond, shimeji mushrooms, and cilantro.				onion and bell peppers. Served with steamed white rice & fried egg. Vegan Kra Pao	\$23
Н	Basil Tofu Crisp tofu wok-tossed with garlic, chili pepper, and basil in seasoned soy sauce; finished with crisp basil.	\$18			Spicy stir-fried tofu with basil, garlic, chili, onion, be peppers, and shimeji mushroom tossed in a mushro soy sauce and sweet bean sauce. Served with steam white rice topped with Tororo kombu(shredded drie kelp and lime).	hroom eamed
	A	ppeti	zers	;		
	Shrimp Fresh Spring Rolls Rice paper rolls filled with shrimp, green leaf, carrot, red cabbage, cucumber, rice noodles. Served with peanut sauce.	\$10			Thai Fried Chicken \$12 Garlic-fish sauce marinated fried chicken.	
	Veggie Fresh Spring Rolls Rice paper rolls filled with green leaf, carrot, cucumber, and bell peppers. Served with peanut sauce.	\$8	6		Calamari \$18 Fried calamari tossed with garlic oil. Served with cilantro sauce.	
	Braised Beef Spring Rolls Rice paper rolls filled with sweet & spicy brais sliced beef with burdock root, cilantro, carrot, and lime. Served with sansho olive oil.				Croquette \$15 Chicken croquette served with garlic tomato, cumin, coriander sauce.	
		\$12			Salad	
					Vietnamese Papaya Salad \$12	



TUE Closed

Green papaya salad with beef jerky.



\$10

\$8

\$12

Appetizers



Shrimp Fresh Spring Rolls

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

Pairing suggestion: Sake, Plum Wine, Beer



Veggie Fresh Spring Rolls

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

Pairing suggestion: Chardonnay, Plum Wine, Beer



Garlic Shrimp

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





Croquette

Chicken croquette served with garlic tomato, cumin, and coriander.

Pairing suggestion: Cava, Pinot Noir, Beer



Braised Beef Spring Rolls

Rice paper rolls filled with sweet & spicy braised sliced beef with burdock root, cilantro, carrot, and lime. Served with Sansho olive oil.

Pairing suggestion: Cava, Pinot Noir, Beer



Tuna Tartare

Fresh tuna tossed with cucumber, avocado, white celery, lime, wasabi, and soy sauce.

Pairing suggestion: Sake, Beer



Calamari

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

Pairing suggestion: Cava, Pinot Noir, Sake, Beer



Octopus Carpaccio

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

Pairing suggestion: Chardonnay, Pinot Noir, Beer



Thai Fried Chicken

Garlic-fish sauce marinated fried chicken. Pairing suggestion: Cava, Pinot Noir, Sake, Beer \$12

Octopus Aglio E Olio

\$12

\$22

\$15

\$23

\$25

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

Pairing suggestion: Chardonnay, Pinot Noir, Beer





Rin-Tei Plate

\$28

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

> Pairing suggestion: Cava, Pinot Noir, Sake, Chardonnay, Beer

Salads



Vietnamese Papaya Salad

Green papaya salad with beef jerky.

\$12



Rin-Tei Salad

\$15

Vegetable & fruit mixed salad with house-made dressing.

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Entrees		Green Curry	\$23
Beef Pho Vietnamese rice noodles soup with 12 hrs braised beef	\$18	Thai green curry with chicken, bamboo shoot, bell peppers, and eggplant. Served with steamed Japanese rice. Pairing Suggestion: Beer	
& Wagyu slices. Served with a side of bean sprouts, jalapeno, lime, basil. Pairing Suggestion: Beer Tomato Beef Pho Rice noodles soup with 12 hrs braised beef, diced tomato, mixed leaf, and cilantro.	\$21	Keema curry Curry made with minced pork, onion, garlic, ginger, chicken broth, and mixed curry spices served with rice and topped with a fried egg.	\$23
Creamy Soy Milk Pho with PoacheChicker Rice noodle with chicken broth based soy milk soup with	า \$25	Chicken Rice Thai-style steamed chicken with rice. Served with miso-chicken soup and veggies. Pairing Suggestion: Cava, S	-
side of lotus root pickles, lime, cilantro and watercress. Pairing Suggestion: Plum Wine, Beer Creamy Soy Milk Pho with Men-tai (Spicy cod Rice noodles with chicken broth based soy milk soup with		Kra Pao with Shrimp Spicy stir-fried shrimp with basil, garlic, chili, onion and bell peppers. Served with steamed white rice & fried egg. Pairing Suggestion: Sake, Beer	\$23
bamboo shoot, wood ear mushroom, mixed leaf, red onion, green onion, and top with spicy cod roe. Comes with Takana (mustard leaf) pickles.	\$21	Kra Pao with Braised Beef Spicy stir-fried 12 hrs braised beef with basil, garlic, chili, onion and bell peppers. Served with steamed	\$23
Creamy sesame pho Rice noodles in chicken broth-based soup with soy milk, tahini, and miso, finished with chili sesame oil, cilantro, and garlic chips.	Φ ∠ I	white rice & fried egg. Pairing Suggestion: Sake, Beer Vegan Kra Pao Spicy stir-fried tofu with basil, garlic, chili, onion, bell	\$23
Glass Noodles with Shrimp Clay Pot Shrimp, bacon, glass noodles, ginger	\$23	peppers, and shimeji mushroom tossed in a mushroom sauce and sweet bean sauce. Served with steamed whi topped with Tororo kombu(shredded dried kelp and lin	te rice
in soy-oyster sauce, topped with cilantro. Pairing Suggestion: Cava, Pinot Noir, Beer Tom Yum Noodles with Shrimps	\$25	Clay Pot Caramelized Cod Cod caramelized in onion, garlic, chili pepper and rock sugar. Pairing Suggestion: Sake, Plum Wine	\$28 e, Beer
Rice Noodles in spicy & sour soup infused with Thai herbs with shrimps, fish balls, crushed almond, shimeji mushroom and cilantro. Pairing Suggestion: Plum Wine, Be		Shaking Beef Cubed NY beef steak seared with garlic-oyster sauce. Served with arugula, tomatoes, and red onion.	\$28
Tom Yum Soup with Shrimps Spicy & sour soup infused with Thai herbs with shrimps and shimeji mushroom. Pairing Suggestion: Beer	\$23	Pairing Suggestion: Cava, Pinot Noir, Beer Thai Style Grilled Chicken Grilled chicken thigh marinated with Rin-Tei original	\$28
Coconut Milk Soup with Chicken Thai coconut soup with chicken, shimeji	\$21	sauce, tossed with lime-based refreshing sauce. (lime, fix sauce, and sugar) Pairing Suggestion: Cava, Pinot Noir, Be	
mushroom, and bell peppers. Pairing Suggestion: Chardonnay, Plum Wine, Beer		Spiced Lamb Chops Sous vide juicy & tender spiced lamb chops.	\$35
Basil Tofu Crisp tofu wok-tossed with garlic, chili pepper & basil in seasoned soy sauce. Finished with	\$18	Pairing Suggestion: Cava, Beer Dessert	
crisp basil. Pairing Suggestion: Chardonnay, Plum Wine, Beer		Vanilla Ice Cream \$6	
		Lemon Ricotta Cheesecake \$8.5	

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