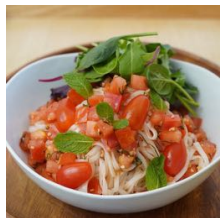




Asian Fusion

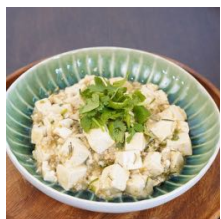
The Chef's Select



Cold Caprese Pho

\$23

Caprese style cold rice noodles with fresh tomato, thai basil, garlic oil, mint, mozzarella, rice vinegar, and balsamic.



Asian Style White Mapo Tofu with Cilantro

\$25

Spicy tofu with ginger, green onion, yuzu kosho, thai chili pepper, kaffir lime leaf, and cilantro.



Japanese Style Roast Pork

\$28

Sous vide roast pork with papaya, cucumber, radish sprout, and tortilla chips. Served with sweet bean sauce mixed with honey.

Dessert

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

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.



Braised Beef Spring Rolls \$12

Rice paper rolls filled with sweet & spicy braised 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.

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 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.



Tomato Beef Pho

\$21

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



Creamy Soy Milk Pho with Poached Chicken

\$25

Rice noodles with chicken broth based soy milk soup with side of lotus root pickles, lime cilantro, and watercress.



Vegetable Pho (Beef broth)

\$18

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



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.



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.



Coconut Milk Soup with Chicken

\$21

Coconut milk soup with chicken infused with lemongrass, galangal, kaffir lime leaves with shimeji mushrooms, and bell peppers. Served with steamed white rice.



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.

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 wok-tossed with garlic, chili pepper, and basil in seasoned soy sauce; finished with crisp basil.

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
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 tomato, cumin, and coriander.
 Pairing suggestion: Cava, Beer



Braised Beef Spring Rolls \$12
 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, 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.

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 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.



Tomato Beef Pho

\$21

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



Creamy Soy Milk Pho with Poached Chicken

\$25

Rice noodles with chicken broth based soy milk soup with side of lotus root pickles, lime cilantro, and watercress.



Vegetable Pho (Beef broth)

\$18

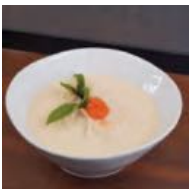
Vietnamese rice noodles in beef broth based soup with tomato, mixed leaf, and cilantro.



Glass Noodles with Shrimp Clay Pot

\$23

Shrimp, bacon, glass noodles, ginger in soy-oyster sauce, topped with 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.



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.



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.

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 wok-tossed with garlic, chili pepper, and basil in seasoned soy sauce; 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 \$8.2
Vanilla Ice Cream \$6
Green Tea Ice Cream \$6
Red Bean Ice Cream \$6
Yuzu Sorbet \$6

Desserts

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