

Welcome to Rin Asian Cuisine, the proprietor of this business has been serving Thai food to the Miami area, since 1978. Rin has been the chef/owner of Lotus Room in Hialeah in 1978, Siam Lotus Room of South Miami in the 1980's and Sea Siam in the Village of Pinecrest, since its opening in 1985 to 2017.

Thai cuisine is composed of bold flavors to delight and surprise the sense of one's taste. Nothing is more remarkable than the taste and presentation of Thai cuisine. Dishes that you will find on your menu are not only typical and authentic Thai dishes, but some have a more modern twist. The food that can produced here can be refined and adjusted to suit the tastes of the individual. In addition to serving Thai food; we also serve Japanese, and Vietnamese food.

Thank you for Visiting this establishment and I hope you will enjoy your dining experience
at
Rin Asian Cuisine.

Rin

To enjoy Thai dishes in this restaurant, you can adjust your preference of spiciness where you see a 



Indicates a Hot or Spicy dish.

The individual can adjust the spiciness of the dish to either: mild, medium, hot, or very hot.

Please advise your server of any food allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Must be 21 years of age to be served alcohol

Maximum of 4 credit cards per check. When using multiple credit cards, please advise your server before ordering.

An 18% service charge has been added for your convenience to all food and beverage purchases.

Starters

Goong Pha-Hom (Shrimp In The Blanket)
Shrimp stuffed with crabmeat, minced pork and chicken, carrots, onions and clear noodles.

\$10

Porpia Todd (Egg Rolls)
Spring rolls stuffed with cabbage, celery, and carrots.

\$6

Goi Cuon (Vietnamese Summer Rolls)
Shrimp, basil leaves, rice vermicelli and wrapped in rice paper served with Vietnamese sauce.

\$8

Gho Gio
Minced chicken, crabmeat, mushrooms, carrot, cellophane noodles and water chestnuts.

\$8

Edamame
Steamed and salted soy beans.

\$6

Ghoza
Pork dumpling fried and served with ponzu sauce.

\$8

Chicken Sa-Tay
A famous Thai dish: thin slices of chicken marinated with coconut milk and yellow curry, served with peanut sauce and cucumber salad.

\$9

Kanom Jeeb (Steamed Dumpling)
Homemade steamed pork, crabmeat and chicken dumplings served with sweet house sauce.

\$9

Tao Hoo Tod (Fried Tofu)
Served with crunchy peanut and sweet and sour sauce.

\$7

Fried Calamari
Served with sweet and sour sauce

\$8



Traditional Salads

► **Som Tum** (Green Papaya Salad)
Traditional Thai salad with shredded green papaya mixed with ground peanuts, palm sugar, lemon juice, and tomato.

\$8

► **Goong Tend** (Jumping Shrimp)
Cooked shrimp with chopped lemongrass, onions, lime juice and scallions.

\$10

► **NAM SOD** (Spicy ground pork)
Cooked minced pork, with lime juice, onions, cilantro, thin slices of ginger, and roasted peanuts, and served with lettuce.

\$8

► **NEAU AROY** (Spicy Beef Salad)
Grilled sliced beef and marinated with Thai herbs and spices served with tomatoes, cilantro, onions, scallions, cucumbers and lettuce

\$10

► **Larb Gai** (Spicy Ground Chicken)
Minced chicken with lemongrass, onions, scallions and served with fresh salad.

\$8

House Mix Green Salad
Mixed green salad with house ginger dressing

\$5

Soups

► **Tom Yum Talay** (King Of The Sea)
Very special Thai soup. Assorted seafood, tangy and tasty, prepared with lemon grass, lime juice, kaffir lime leaves, mushrooms and cilantro.

\$8

► **Tom Yum Goong** (Shrimp Soup)
Specially seasoned with lime juice, lemon grass, kaffir lime leaves, mushrooms and cilantro.

\$7

Tom Kar Gai (Chicken Coconut Soup)
Coconut milk chicken soup with alpine galanga root, mushrooms, lime juice, lemongrass, scallions.

\$6

Geow Narmt / Wonton Soup
Minced chicken, bean sprouts and scallions.

\$6

Miso Soup
Broth with miso paste, tofu, and seaweed.

\$4

Connection Signature

Uahn Ta-Lay (Steamed Seafood)

Variety of seafood, mushrooms, baby corn, ginger, scallions, bell peppers and clear noodles.

\$25

🍷 Gang Seafood (Red Curry)

Variety of seafood, coconut milk, red curry, bamboo shoots and bell peppers.

\$25

Pad Thai Seafood

Variety of seafood, egg, scallions and bean sprouts

\$25

🍷 Goong Siam (Volcano Shrimp)

Jumbo shrimp with special fresh red chili garlic sauce

\$22

Goong Gratium Prig Tai

Garlic shrimp

Jumbo shrimp with fresh garlic and black pepper sauce.

\$22

Goong Pad King (Ginger Sauce)

Jumbo shrimp with fresh ginger, mushrooms, onions, bell peppers and pineapples.

\$22

Goong Pad Ma-Khuw

Jumbo shrimp with Japanese eggplant, peppers, mushrooms, sweet basil and bean sauce.

22

Vietnamese Chicken Curry

Cari Ga

Marinated grilled boneless chicken with curry powder, onions, lemongrass. (Mango added with in season)

\$20

Panang Steak

N.Y. steak served with vegetable and panang curry sauce.

22

Ginger Steak

N.Y. Steak marinated with Thai seasoning and topped with ginger, mushrooms and scallions.

\$22

Duck (Boneless)

Ped Nam Dang (Crispy Duck)

Half crispy duck topped with "Nam Dang Sauce", cashew nuts, sweet peas, mushrooms, baby corn and pineapple.

\$23

🍷 Ped Gra-Proud (Duck with basil)

Sauteed slices of crispy duck with garlic, pepper, and sweet basil leaves.

\$23

🍷 Gang Ped (Red Curry Duck)

Half crispy duck topped with red curry, coconut milk, pineapple, tomatoes, sweet peas and bell peppers.

\$23

Fillet Snapper

Pla Lad Prig

Fried fillet snapper with fresh peppers and red chili garlic sauce.

\$27

Pla Pad King (Ginger fish)

Fried fillet snapper, mushrooms, onions, scallions, bell peppers and ginger sauce.

\$27

Gang Curry

Choice of Chicken, Beef, Pork or Tofu

Shrimp or Squid add \$3.75, and Scallop add \$5.00

Masamun Nuea (Beef Stew Curry)

Chunks of beef cooked with coconut milk, masaman curry paste, potatoes, peanuts and sweet tamarind flavor.

\$17

Gang Ka-Ree (Yellow Curry)

Chicken cooked with yellow curry, coconut milk, potatoes and onions.

\$15

Kaeng Khiao Wan (Green Curry)

Choice of meat, with coconut milk, green beans, fresh pepper and sweet basil.

\$15

Gang Dang (Red Curry)

Choice of meat, cooked with red curry, coconut milk, bamboo shoots and bell peppers.

\$15

Panang

The most famous Thai curry, choice of meat in sweet coconut milk, panang curry paste and kaffir lime leaf strips.

\$15

Main Courses

Choice of either Chicken, or Beef, or Pork or Tofu

(Shrimp or Squid add \$3.75 • Scallop add \$5.00)

Pad Bai Gra-Pound (Spicy Basil Leaves)

Choice of meat sauteed with basil leaves, bell peppers and hot peppers sauce.

\$14

Pad King (Ginger Sauce)

Choice of meat sauteed with ginger root, mushrooms, onions and scallions.

\$14

Pad Woonson (Clear noodle)

Choice of meat sauteed with clear noodles, egg, onions, mushrooms, and scallions.

\$14

Volcano Chicken (Tasty Chicken)

Fried chicken with a crunchy crust and served with hot chili garlic sauce.

\$16

Pad Prig Sod (Hot Chili Peppers)

Choice of meat sauteed with bell pepper and onions.

\$14

Tod Gratium Prig Tai (Garlic Sauce)

Choice of meat sauteed with fresh garlic, black peppers and served over steam vegetable.

\$14

Gai Ma-Muong (Chicken Cashew Nuts)

Fried chicken with water chestnuts, peppers, celery, carrots, onions, mushrooms and cashew nuts.

\$14

Pad Puck (In The Garden)

Choice of meat sauteed with a variety of fresh vegetable

\$14



Fried Rice

Egg Fried Rice
\$9

Fried Rice With Mixed Vegetable
(No Egg)
\$10

Fried Rice Choice Of Either
Chicken, Beef Or Pork
\$11

Shrimp Or Imitation Crab Meat
Fried Rice
\$13

Special Mixed Fried Rice
Chicken, pork, beef, shrimp, imitation crab
meat and egg
\$14

Bun (rice vermicelli)

Grilled Pork on
a Bed of Rice Vermicelli (Bun Thit Nuong)
A popular southern vietnamese dish with fresh
herbs, vegetables, sprinkled with crushed
roasted peanuts and served with nuoc cham
sauce
\$14

Bun Ga Nuong
Rice vermicelli, vegetables, grilled chicken
and crushed roasted peanuts.
\$15

Bun Tom Nuong
Rice vermicelli, vegetables, grilled shrimps
and crushed roasted peanuts.
\$16

Bun Bo Hue
Hue-style Spicy Lemongrass Beef Noodle
Soup
\$14

Pho Tai
The Famous Beef Noodle Soup
\$14

Noodles

Choice of Chicken, Beef, Pork or Tofu
(Shrimp or Squid add \$3.75 • Scallop add \$5.00)

Pad Thai
Rice noodles with choice of meat sauteed with egg, ground peanuts,
bean sprouts and scallions.
\$14

Pad See-Eiew
Rice stick noodles with choice of meat, sauteed with broccoli and
seasoned with soy sauce and a touch of garlic.
\$14



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seafood or eggs increases your risk of food borne illnesses.

Japanese Connection

Appetizers

Sushi Chef Salad

Special salad from Sushi Bar, crab stick (Kani), cucumber, tomatoes, bell pepper, red onion served with special dressing.

\$6

Avocado Salad

Avocado, crab stick (Kani), masago, scallion and mayonnaise.

\$8

Hiyashi Wakame

Cold seasoned green seaweed salad.

\$6

Kani-Su

Kani (crab stick), shrimp, avocado, cucumber, masago and sesame seed in tangy rice vinegar.

\$10

Spicy Conch

Conch, sesame seed and cucumber with spicy sauce.

\$10

Seafood Sunomono

Octopus, conch, Kani (crab stick), sesame seed and cucumber in rice vinegar sauce.

\$11

Spicy Iidako

Cooked and marinated baby octopus with sesame seed and spicy sauce.

\$10

Spicy Octopus

Octopus (half cooked) and cucumber with sesame seed and spicy sauce.

\$10

Tuna Tataki

Thin slices of fresh tuna: seared on the outside, rare on the inside, and served cold with sesame seed and ponzu sauce.

\$12

Sushi Nigiri A La Carte (Sushi-rice with toppings)

Avocado, Asparagus, Tamago(egg), Inari (Sweet Tofu)

\$2/each

Kani (Crab stick), Saba (Marinated Japanese Mackerel)

\$2.⁵⁰/each

Tako (Octopus), Sake (Salmon), Maguro (Tuna), Ika(Squid),Ebi (Shrimp), Masago (Smelt egg), Conch, \$3/each

Unagi (eel), Hamachi (Yellow tail), Ikura (Salmon egg) \$4/each



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Makimono (Roll, sushi-rice, cut into bite-sized pieces)
(No substitution and extra charge for brown rice \$1.00)

Tekka
Tuna Roll
\$7

California roll
Crab stick (Kani), avocado, cucumber, smelt roe, sesame seed.
\$8

Spicy Tuna Roll
Tuna roll with sesame seed and scallions served with spicy sauce
\$8

J.B. Roll
Salmon and cream cheese.
\$9

Rainbow Roll
Rainbow of fish on top of a california roll.
\$13

Eel Roll
eel, cucumber and sesame seed.
\$11

Siam Roll
Fried snapper, avocado, cucumber, masago and spicy mayo, served with eel sauce.
\$11

Crazy roll
Salmon-skin, eel, asparagus, avocado, masago, served with eel sauce.
\$11

Salmon Tempura Roll (No Rice)
Salmon, crab stick (kani), asparagus, carrot and scallions. Served with eel sauce.
\$11

Shrimp Tempura Roll
Shrimp tempura, asparagus, avocado and scallions served with eel sauce
\$12

Spider Roll
Soft-shell crab, asparagus, avocado, scallions, masago served with eel sauce.
\$12

Daim Yo Maki Roll
Tuna, hamachi, scallions, avocado, asparagus and masago.
\$12

American Dream Roll
California roll topped with cream cheese and cooked shrimp served with special house sauce
\$12

Kissing Roll
California roll topped with smoked salmon, cream cheese served with eel sauce.
\$12

Volcano Roll
Salmon, cream cheese topped with cooked with mixed seafood, masago and mayonnaise.
\$14

Dragon Roll
Shrimp tempura, asparagus, cream cheese, masago, topped with avocado served with eel sauce.
\$15

Red Rose Roll
Shrimp tempura, asparagus, cream cheese, scallions topped with tuna and special house sauce.
\$16



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Chef's Signature

(No substitution)

Sushi Mori: A

One california roll, and ten piece chef's choice sushi.

\$22

Sushi Mori: B

One california roll, one tekka, and 7 piece chef's choice of sushi.

\$22

Double For Two

One california roll, j.B. Roll, 12 piece sushi, 16 sashimi.

\$55

Chef's Sashimi Choice

(No substitution)

Sashimi Appetizer

Samples of our catch of the day (3 piece of tuna, 3 piece of salmon and 3 piece of white fish).

\$14

Sashimi Mori

Assorted 15 piece chef's choice sashimi.

\$21

Usuzukuri

Thin slices of Tuna, Salmon or Hamachi.

\$12

Dinner

Chicken Teriyaki

Boneless and skinless chicken breast with teriyaki sauce.

\$15

Chicken Katsu

Fried boneless chicken breast with panko flakes and served with katsu sauce.

\$15

Chicken Tempura

Skinless chicken breast sliced and fried(tempura style)with vegetable tempura.

\$15

Salmon Katsu

Breaded & fried salmon, served with katsu sauce.

\$19

Salmon Tempura

Salmon slices breaded & fried (tempura style) served with vegetables tempura tempura.

\$20

Salmon Teriyaki

Fresh grilled salmon with sesame seed teriyaki sauce.

\$20

Shrimp Tempura

Shrimps breaded & fried (tempura style) served with vegetable tempura.

\$18

Steak Teriyaki

N.Y. Strip steak cooked to your liking with sesame seed teriyaki sauce, scallions and mushrooms.

\$19



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Beverages

(No refills)

Pepsi, Diet Pepsi, Sierra Mist,
Sunkist, Ginger Ale
\$2

Ice Tea
\$2^{.50}

Fresh Lemonade
\$3

Thai Sweet Ice Tea
\$4

Thai Sweet Ice Coffee
\$4

Lemongrass Tea Hot Or Cold
\$5

Hot Green Tea
\$3

Ice Green Tea
\$3

Hot Coffee
\$3

Hot Tea
\$3

Espresso
\$3^{.50}

Perrier Water
\$3

Evian, France
\$3

Desserts

Siam Donut
\$5

Cappuccino
Cappuccino ice cream hand-dipped
in dark chocolate
\$7

Pistachio
Pistachio ice cream hand-dipped
in dark chocolate
\$7

Fried Bananas
With Vanilla Ice Cream
\$7

Tempura Ice Cream
\$7



Imported Beer

(12 oz)

Singha (Thailand)
\$5

Tingtao (China)
\$5

Corona (Mexico)
\$4.50

Sapporo
\$6

Asahi Dry (Japan)
\$5

Kirin light (Japan)
\$5

Kirin ichiban (Japan)
\$5

Heineken (Holland)
\$4.50

Oriental Selections

Plum Wine, Gekkeikan
\$19

Plum Wine, Gekkeikan
(glass)
\$7

Sake, Gekkeikan
(hot pot)
\$16

Sake, Gekkeikan
(medium tokkuri, hot)
\$9

Sake, Gekkeika
(small tokkuri, hot)
\$6



Red Wine

Pinot Noir,
Jacobs Creek, Reserve, Australia
\$22

Pinot Noir, Trinity Oaks, California
\$21

Merlot, Trinity Oaks, California
\$21

Merlot, Casa Lapostolle, Chile
\$25

Cabernet Sauvignon,
Robert Mondavi, California
\$27

Cabernet Sauvignon,
Geyser Peak
\$25

White Wine

Pinot Grigio, Torresella, Italy
\$23

Pinot Grigio, Gabbiano, Italy
\$21

Chardonnay,
Robert Mondavi, Napa Valley
\$31

Chardonnay, Sycamore Lane,
California
\$21

Sauvignon Blanc,
Casa Lapostolle, Chile
\$22

Sauvignon Blanc,
Brancott, New Zealand
\$20

Blush / Rose

White Zinfandel,
Beringer, California
\$16

Champagne

Chandon Brut Classic,
Napa Valley (187ml)
\$10

Wines By The Glass

Red Wines

Cabernet Sauvignon, Geyser Peak
\$8

Merlot, Trinity Oaks, California
\$8

Pinot Noir,
Jacobs Creek, Reserve, Australia
\$8

White Wines

Sauvignon Blanc,
Brancott, New Zealand
\$8

Chardonnay
Sycamore Lane, California
\$8

Pinot Grigio, Gabbiano, Italy
\$8

Blush / Rose

White Zinfandel,
Beringer, California
\$8

