

MAH KIN

Thai & Sushi

Open Everyday
11 am - 10 pm
t: (657) 244-8657, (657) 244-8754
www.mahkin.com

 = SPICY  = RAW MEAT

APPETIZERS

EGG ROLLS Crispy Rolls stuffed with sautéed black mushrooms, vegetables, and glass noodles, served with sweet & sour sauce. (4 pcs)	\$10
FRESH ROLLS Shrimp and fresh vegetable wrapped with rice paper, served with a side of peanut sauce. (6 pcs)	\$13
FISH CAKE Fish cake deep-fried, served with sweet & sour cucumber and ground peanut. (5 pcs)	\$12
NEST OF LOVE Shrimp stuffed with pork wrapped with crispy egg noodles served with sweet & sour sauce. (5 pcs)	\$13
SHRIMP & VEGETABLES TEMPURA 4 pcs of shrimps with 6 pcs of mixed fried vegetables served with sweet & sour sauce.	\$13
FRIED CALAMARI Deep-fried calamari served with sweet & sour sauce.	\$12
CHICKEN SATAY Skewer-less; grilled marinated chicken, served with cucumber salad, and peanut sauce. (5 pcs)	\$13
E-SAN SAUSAGES Northern Thai style sour sausages, served with fresh ginger and peanuts.	\$12
CREAM CHEESE WONTON Crispy wonton stuffed with cream cheese. (10 pcs)	\$12
DUMPLING (GYOZA) Pan-fried dumping, choice of pork or mixed vegetable. (7 pcs)	\$12
CRISPY GARLIC WINGS Fried battered wing marinated in garlic sauce served with sweet & sour sauce. (6 pcs)	\$15
MAHKIN PLATTER A combination of egg rolls (2 pcs), chicken satay (3 pcs), nest of love (2 pcs), and fried calamari.	\$22

SOUP

TOM YUM SOUP 	CHICKEN \$9 SHRIMP \$10
Spicy lime broth with evaporated milk, shrimps or chicken, fresh button mushrooms, and Thai herbs.	
THAI COCONUT MILK SOUP 	CHICKEN \$10 SHRIMP \$11
Spicy soup with coconut milk, shrimps or chicken, galangal, fresh button mushrooms, and Thai herbs.	
WONTONS SOUP	\$9
Homemade Pork wontons, chicken, shrimp, and fresh bok choy in clear chicken-based broth.	
SEAFOOD SOUP 	\$16
Spicy lime broth with evaporated milk, shrimp, squid, mussel, fish, fresh button mushrooms, and Thai spices.	

SALAD

HOUSE SALAD	\$15
A feast of lettuce, almonds, fresh cucumbers, carrots, sliced eggs, onions, and tomatoes. Served with peanut dressing.	
PAPAYA SALAD 	\$16
Papaya with dried and grilled shrimp, peanuts, string beans, and tomatoes in spicy lime dressing.	
LARB 	\$15
Choice of ground chicken, beef, or pork with mint leaves, onions, ground chili, roasted rice powder, lime juice and kaffir lime leaves.	
SEAFOOD SALAD 	\$25
Mussels, Squid, Shrimp, and Fish with onions, tomatoes in spicy lime dressing.	
ROASTED DUCK SALAD 	\$18
Roasted duck, onions, tomatoes, and cucumbers in spicy lime dressing.	
YUM YAI 	\$15
Romaine lettuce, shrimp, chicken, onions, tomatoes, and cucumbers in Mahkin's spicy lime dressing.	
GRILLED BEEF SALAD 	\$15
Grilled Beef, tomatoes, onions, lettuce in spicy lime dressing.	
GRILLED SHRIMP SALAD 	\$18
Grilled shrimps mixed with lemon grass, red onions, mint leaves, fried chili paste, kaffir lime leaves and lime juice.	

ENTRÉE

(Choice Of Chicken, Beef, Pork, Mixed Vegetable, Tofu Or Shrimp Add \$3)

RICE IS NOT INCLUDED	
GARLIC & BLACK PEPPER	\$16
Sautéed garlic and black pepper in house special sauce. Served on bed of cabbage.	
CASHEW NUT 	\$16
Sautéed cashew nuts with onions, mushrooms, carrots and fried chili paste.	
SPICY BASIL 	\$16
Your choice of ground meat, sautéed with fresh basil, chopped string beans, garlic, and fresh chili.	
PAD PRIK KING 	\$16
Sautéed fresh green beans, red bell peppers with chili paste, and kaffir lime leaves.	
BROCCOLI LOVER	\$16
Steamed broccoli top with oyster sauce and garlic.	
VEGETABLE DELIGHT	\$16
Sautéed broccoli, bok choy, snow pea, mushrooms, onions, baby corn, celery, carrots and garlic.	
EGGPLANT DELIGHT 	\$16
Sautéed eggplants with chili, basil, bell peppers, carrots and garlic.	
TERIYAKI CHICKEN	\$16
Grilled chicken with teriyaki sauce on a bed of cabbage	



CURRY

(Choice Of Chicken, Beef, Pork, Mixed Vegetable, Tofu, or Shrimp Add \$3)

Rice is not included	
RED CURRY 	\$17
Bamboo shoots, carrots, bell peppers, and fresh basil simmered in creamy coconut milk and red curry sauce.	
YELLOW CURRY 	\$17
Potatoes, carrots, bell peppers, onions, simmered in creamy coconut milk and yellow curry sauce.	
GREEN CURRY 	\$17
Eggplants, bamboo shoots, bell peppers, fresh basil simmered in creamy coconut milk and green curry sauce.	
PANANG CURRY 	\$17
Bell peppers, kaffir lime leaves in creamy coconut milk and panang curry sauce.	
ROASTED DUCK CURRY 	\$19
Roasted sliced duck meat, pineapples, bell peppers, tomatoes, and fresh basil simmered in creamy coconut milk and red curry sauce.	

NOODLE & NOODLES

(Choice Of Chicken, Beef, Pork, Mixed Vegetable, Tofu or Shrimp Add \$3)

PAD THAI	\$16
Pan-fried noodles with eggs, green onions, bean sprouts, and crushed peanuts.	
PAD SEE EW	\$16
Stir-fried flat rice noodles with egg, and Chinese broccoli.	
PAD KEE MAO (SPICY DRUNKEN NOODLES) 	\$16
Stir-fried flat rice noodles with tomatoes, fresh basil, and chili. Served on bed of lettuce.	
STIR-FRIED GLASS NOODLES	\$16
Stir-fried glass noodles with eggs, black mushroom, and assorted vegetables.	
CHOW MEIN	\$16
Stir-fried egg noodles with assorted vegetables.	
THAI BOAT NOODLE SOUP	\$16
Rice noodles with beef & beef meatballs, in beef blood brown broth with bean sprouts and green onion.	
TOM YUM NOODLE SOUP 	\$16
Rice noodles in spicy & sour clear broth, fried garlic, bean sprouts, green onion, and crushed peanuts.	
NOODLE SOUP	\$16
Rice noodle soup served with bean sprouts, green onion and garlic.	

RICE ON WOK

(Choice Of Chicken, Beef, Pork, Mixed Vegetable, Tofu or Shrimp Add \$3)

THAI FRIED RICE	\$16
Stir-fried jasmine rice with egg, tomatoes, Chinese broccoli, and green onion.	
ANGRY FRIED RICE 	\$16
Stir-fried jasmine rice with onions, bell peppers, fresh basil, and chili.	
PINEAPPLE FRIED RICE	\$16
Stir-fried jasmine rice with egg, raisins, cashew nuts, pineapples, green onion, and yellow curry powder.	
CRAB FRIED RICE	\$22
Stir-fried jasmine rice with real-crabmeat, egg, and onion.	

ATTRACTIONS

(Please allow us 15 minutes to prepare)

BBQ PORK	\$18
Grilled marinated thin sliced pork (8 oz) served with spicy sauce.	
CRISPY SPARERIBS	\$19
Crispy ribs (5 pcs) marinated with garlic and pepper, served with sweet & sour sauce.	
THAI BBQ CHICKEN	\$19
Half chicken marinated and grilled to perfection, served with sweet & sour sauce.	
CRYING TIGER STEAK 	\$22
Rib-eye steak (8 oz) marinated with homemade sauce, grilled and served with special spicy Mahkin's sauce.	
BOMB SHELLS 	\$25
Sautéed shrimps, squid, fish and mussels in chili sauce with fresh button mushrooms, onions, bell peppers, and fresh basil.	
APPLE TROUT 	\$25
Tempura battered whole trout (butterfly cut), with green apple, red onion and dried shrimps in chili sauce.	
GARLIC SALMON	\$25
Salmon (8 oz) marinated with garlic and pepper. Grilled to perfection, served with steamed vegetables.	
CRISPY CATFISH 	\$25
Deep-fried catfish (11 oz) with spicy chili paste, fresh peppers, finger root herb, and kaffir lime leaves.	

LUNCH PLATE

11 AM - 3 PM

NO LUNCH SPECIAL ON THE WEEKEND, SPECIAL OCCASION, OR HOLIDAYS** SERVED W/ GREEN SALAD, WHITE JASMINE RICE AND 2 PCS OF CREAM CHEESE WONTON. (BROWN RICE ADD \$1) VEGETARIAN PREPARATION IS AVAILABLE UPON REQUEST.

Please No Substitutions

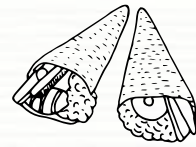
L - VEGETABLE DELIGHT CHICKEN	\$14
L - EGGPLANT DELIGHT CHICKEN 	\$14
L - BROCCOLI BEEF	\$14
L - PRIG KING PORK 	\$14
L - CASHEW CHICKEN 	\$14
L - SPICY BASIL CHICKEN 	\$14
L - GARLIC CHICKEN	\$14
L - RED CURRY CHICKEN 	\$14
L - YELLOW CURRY CHICKEN 	\$14
L - PANANG CURRY SALMON 	\$17

PICK A SIDE

STEAMED WHITE RICE	\$3
STEAMED BROWN RICE	\$4
STICKY RICE	\$4
ROTI (INDIAN FLAT BREAD) (Great with Curry)	\$5

STARTERS

JALAPENO BOMB (4 PCS)	\$8
BAKED MUSSELS (3 PCS)	\$8
CRISPY RICE & SPICY TUNA (2 PCS)	\$8
SALMON COLLAR	\$10
YELLOWTAIL COLLAR	\$13
MISO SOUP	\$3
EDAMAME	\$5
SPICY GARLIC EDAMAME	\$7
SOFT-SHELL CRAB (2 PCS)	\$10



SALAD

SEAWEED SALAD	\$7
OCTOPUS SALAD	\$7
SALMON SKIN SALAD	\$14
SPICY TUNA SALAD	\$15
TUNA POKE SALAD	\$15
SALMON POKE SALAD	\$15
SASHIMI SALAD	\$18
SEARED TUNA SALAD	\$15
SPICY SALMON SALAD	\$18

** Fresh sliced Salmon on bed of lettuce spring mix with spicy lime dressing.

FISH LOVER

(Served with miso soup)

SASHIMI ASSORTMENT chef's choice - 13 PCS	\$39
SASHIMI ASSORTMENT chef's choice - 18 PCS	\$45
SUSHI ASSORTMENT chef's choice - 10 PCS + Tuna Roll	\$35
HAPPY MAHKIN chef's choice - Sushi 10 PCS + Sashimi 10 PCS + Special Roll (3) come with Miso soup & Edamame	\$109
CHIRASHI 10 PCS of Sashimi on a bed of sushi rice	\$25
EEL DON 6 PCS on a bed of sushi rice	\$19
SALMON DON 8 PCS on a bed of sushi rice	\$21
TUNA DON 8 PCS on a bed of sushi rice	\$21
SPICY TUNA BOWL ON A BED OF SUSHI RICE	\$17

CLASSIC ROLLS

	CUT ROLL	HAND ROLL
VEGGIE ROLL	\$9 (6 pcs)	\$9
AVOCADO ROLL	\$9 (6 pcs)	\$9
CUCUMBER ROLL	\$9 (6 pcs)	\$9
ALBACORE ROLL	\$10 (6 pcs)	\$10
EEL ROLL	\$10 (6 pcs)	\$10
HALIBUT ROLL	\$10 (6 pcs)	\$10
IKURA ROLL	N/A	\$12
OCTOPUS ROLL	\$10 (6 pcs)	\$10
SALMON ROLL	\$10 (6 pcs)	\$10
RED SNAPPER ROLL	\$10 (6 pcs)	\$10
SHRIMP ROLL	\$10 (6 pcs)	\$10
SCALLOP ROLL	\$10 (8 pcs)	\$10
TUNA ROLL	\$10 (6 pcs)	\$10
YELLOW TAIL ROLL	\$10 (6 pcs)	\$10
TAMAGO ROLL	\$9 (6 pcs)	\$9
SPICY TUNA ROLL	\$11 (8 pcs)	\$11
SPICY SALMON ROLL	\$11 (6 pcs)	\$11
SPICY YELLOW TAIL ROLL	\$11 (8 pcs)	\$11
SPICY ALBACORE ROLL	\$11 (8 pcs)	\$11
SPICY SCALLOP ROLL	\$11 (8 pcs)	\$11
SPICY SHRIMP ROLL	\$11 (8 pcs)	\$11
SHRIMP TEMPURA ROLL	\$11 (6 pcs)	\$10
PHILADELPHIA ROLL	\$11 (8 pcs)	\$11
SALMON SKIN ROLL	\$11 (6 pcs)	\$11
CALIFORNIA ROLL	\$11 (8 pcs)	\$11
EEL AND AVOCADO ROLL	\$11 (6 pcs)	\$11

**\$1 Extra charge on any soy paper substitution.

SPECIAL

R&B (TUNA TAKAKI) (6 Pieces Sashimi) Seared tuna sashimi with spring mix salad, fried onions, green onion, and special sauce.	\$19
TUNA (BIG EYE) CARPACCIO (6 Pieces Sashimi) Tuna sashimi with special sauce. (Sesame dressing, truffle oil and ponzu sauce)	\$20
SALMON CARPACCIO (6 Pieces Sashimi) Salmon sashimi with special sauce. (Sesame dressing, truffle oil and ponzu sauce)	\$19
HALIBUT CARPACCIO (6 Pieces Sashimi) Halibut sashimi with special sauce. (Truffle oil and ponzu)	\$20
YELLOWTAIL JALAPENO (6 Pieces Sashimi) Thinly sliced yellow tail sashimi topped with fresh jalapeno served with special sauce. (Ponzu sauce and yuzu)	\$19
ALBACORE BY THE BEACH (6 Pieces Sashimi) Sliced albacore sashimi with spring mix salad, served with ponzu sauce, fried onion, and green onion.	\$19
SALMON SALMONS (6 Pieces Sashimi) Asparagus wrapped in salmon with special spicy Mahkin's sauce.	\$20

SUSHI (2 PCS)



ALBACORE	\$9
ALBACORE SEARED	\$9
EEL	\$9
HALIBUT	\$10
IKURA	\$12
MASAGO	\$9
OCTOPUS	\$9
SALMON	\$9
RED SNAPPER	\$9
SHRIMP	\$8
SCALLOP HOKKAIDO	\$11
SEA URCHIN	MP
SWEET SHRIMP	\$13
AHI TUNA (BIG EYE)	\$9
TORO	MP
OTORO	MP
BLUE FIN TUNA	MP
TUNA SEARED	\$9
YELLOW TAIL	\$9
TAMAGO	\$8
INARI	\$8

SASHIMI (6 PCS)

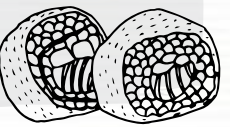
ALBACORE	\$18
HALIBUT	\$19
OCTOPUS	\$18
SALMON	\$18
RED SNAPPER	\$18
AHI TUNA (BIG EYE)	\$19
TORO	MP
OTORO	MP
BLUE FIN TUNA	MP
TUNA SEARED	\$18
YELLOW TAIL	\$18



SPECIAL ROLLS

MAHKIN (ROLL) Shrimp Tempura, spicy mayo and jalapeno topped with mango, eel sauce, sesame dressing, chili oil, crunchy flakes, masago and green onion.	\$17	CRUNCHY SPICY TUNA (ROLL) Spicy tuna with cucumber topped with crunchy flakes, eel sauce, chili oil and chili powder.	\$17
HUNTINGTON SUNRISE (ROLL) Spicy shrimp and crab avocado topped with Tuna, eel sauce, sesame dressing, chili oil, masago and green onion.	\$17	SURF CITY (6) Tuna, Salmon and Red snapper with cream cheese, avocado then deep fried and topped with eel sauce and spicy mayo.	\$15
LAKERS LOVE (ROLL) Spicy shrimp and crab with avocado topped with Salmon, eel sauce, sesame dressing, chili oil, masago and green onion.	\$17	CATERPILLAR (ROLL) Eel with cucumber topped with avocado and eel sauce.	\$16
SUMO (ROLL) Shrimp tempura with avocado topped with tuna, eel sauce, chili oil and green onion.	\$17	LAS VEGAS (ROLL) Shrimp tempura with avocado topped with eel, crunchy flakes, and eel sauce.	\$17
FIRE 911 (ROLL) Spicy tuna with cucumber topped with avocado, spicy mayo, eel sauce, chili oil, chili powder, masago and green onion.	\$17	SMOOTH EVIL (ROLL) Spicy tuna with cucumber, topped with shrimp tempura, special sauce (masago, chili oil and Sriracha) and green onion.	\$17
RAINBOW (ROLL) California roll topped with assorted fresh select sashimi.	\$17	SPIDER (6) Soft shell crab, avocado, cucumber, gobo, kaiware, and masago topped with eel sauce and Ponzu sauce on the side.	\$17
BAKED SALMON (ROLL) Crab with avocado topped with baked salmon with mayo, eel sauce and bonito.	\$17	3RD & OLIVE (ROLL) White fish tempura, spicy mayo and jalapeno topped with seared tuna, ponzu sauce, garlic oil and fried onion.	\$17
TIGER (ROLL) Shrimp tempura with cucumber topped with shrimp, avocado and eel sauce.	\$17	SPICY GIRL (6) Shrimp tempura, crab, avocado with Sriracha, masago and eel sauce.	\$15
CALI-MANGO (ROLL) California roll topped with mango and eel sauce.	\$16	GUMMY BEAR (ROLL) Shrimp tempura with avocado topped with spicy shrimp, crab, avocado and eel sauce.	\$17
303 (6) Shrimp tempura with crab, avocado, fresh jalapeno, and cream cheese then deep-fried and topped with eel sauce.	\$15	SAMURAI (ROLL) Shrimp tempura, avocado and cream cheese topped with salmon and eel sauce.	\$17
GODZILLA (ROLL) Spicy tuna and avocado inside, topped with yellowtail and jalapeno sauce.	\$18	ROBLOX (ROLL) Avocado and masago inside and topped with salmon and ponzu dressing.	\$17
PACIFIC RIM (6) Spicy tuna, shrimp tempura and avocado.	\$15	I DON'T RICE IT (6) Tuna, snapper, salmon, masago, crab, avocado and kaiware wrapped with cucumber.	\$19
THREE AMIGOS (6) Shrimp, spicy tuna and salmon mixed with spicy mayo, chili oil, masago, cucumber and kaiware.	\$15	BAKED SCALLOP (ROLL) Crab with avocado inside and topped with baked scallop, mayo and eel sauce.	\$18
CRUNCHY (ROLL) Shrimp tempura with avocado and asparagus topped with crunchy flakes and eel sauce.	\$17		

**\$1 Extra charge on any soy paper substitution.



DESSERTS

STICKY RICE WITH MANGO (SEASONAL)	\$15
SWEET ROTI	\$7
FRIED BANANAS WITH VANILLA ICE CREAM	\$10
COCONUT ICE CREAM	\$6
GREEN TEA ICE CREAM	\$6
VANILLA ICE CREAM	\$6
FRIED ICE CREAM	\$9
MOCHI ICE CREAM (2PCS)	\$6

Please indicate your dietary restriction
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** NO RETURN ON CUSTOMIZED
** 20% gratuity included for parties of 6 or more.
** Corkage fee: \$20/ bottle (750 ML)

** All prices are subjected to change without notice.
** 3 Credit Cards Max / Table OR additional charges may apply.

BEVERAGES

THAI ICE TEA	\$5
THAI ICE COFFEE	\$5
TROPICAL ICE TEA [Refill]	\$5
MANGO ICE GREEN TEA	\$5
STRAWBERRY LEMONADE	\$6
ICE GREEN TEA [Unsweet / Refill]	\$5
S.PELLEGRINO	\$6
BOTTLE WATER	\$6
HOT GREEN TEA	\$5
FOUNTAIN SODA [Refill]	\$5