

MAHKIN

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)	\$15
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)	\$15
SHRIMP & VEGETABLES TEMPURA 4 pcs of shrimps with 6 pcs of mixed fried vegetables served with sweet & sour sauce.	\$15
FRIED CALAMARI Deep-fried calamari served with sweet & sour sauce.	\$15
CHICKEN SATAY Skewer-less; grilled marinated chicken, served with cucumber salad, and peanut sauce. (5 pcs)	\$15
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) 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)	\$17
MAHKIN PLATTER A combination of egg rolls (2 pcs), chicken satay (3 pcs), nest of love (2 pcs), and fried calamari.	\$25

SOUP

TOM YUM SOUP 🔥	CHICKEN \$10 SHRIMP \$11
THAI COCONUT MILK SOUP 🔥	CHICKEN \$11 SHRIMP \$12
WONTONS SOUP	\$10
SEAFOOD SOUP 🔥	\$17

SALAD

HOUSE SALAD A feast of lettuce, almonds, fresh cucumbers, carrots, sliced eggs, onions, and tomatoes. Served with peanut dressing.	\$16
PAPAYA SALAD 🔥 Papaya with dried and grilled shrimp, peanuts, string beans, and tomatoes in spicy lime dressing (Also available with Salty Crabs).	\$17
LARB 🔥 Choice of ground chicken, beef, or pork with mint leaves, onions, ground chili, roasted rice powder, lime juice and kaffir lime leaves.	\$17
SEAFOOD SALAD 🔥 Mussels, Squid, Shrimp, and Fish with onions, tomatoes in spicy lime dressing.	\$28
ROASTED DUCK SALAD 🔥 Roasted duck, onions, tomatoes, and cucumbers in spicy lime dressing.	\$22
YUM YAI 🔥 Romaine lettuce, shrimp, chicken, onions, tomatoes, and cucumbers in Mahkin's spicy lime dressing.	\$17
GRILLED BEEF SALAD 🔥 Grilled Beef, tomatoes, onions, lettuce in spicy lime dressing.	\$17
GRILLED SHRIMP SALAD 🔥 Grilled shrimps mixed with lemon grass, red onions, mint leaves, fried chili paste, kaffir lime leaves and lime juice.	\$19

ENTRÉE

RICE IS NOT INCLUDED

GARLIC & BLACK PEPPER Sautéed garlic and black pepper in house special sauce. Served on bed of cabbage.	\$18
CASHEW NUT 🔥 Sautéed cashew nuts with onions, mushrooms, carrots and fried chili paste.	\$18
SPICY BASIL 🔥 Your choice of ground meat, sautéed with fresh basil, chopped string beans, garlic, and fresh chili.	\$18
PAD PRIK KING 🔥 Sautéed fresh green beans, red bell peppers with chili paste, and kaffir lime leaves.	\$18
BROCCOLI LOVER Steamed broccoli top with oyster sauce and garlic.	\$18
VEGETABLE DELIGHT Sautéed broccoli, bok choy, snow pea, mushrooms, onions, baby corn, celery, carrots and garlic.	\$18
EGGPLANT DELIGHT 🔥 Sautéed eggplants with chili, basil, bell peppers, carrots and garlic.	\$18
TERIYAKI CHICKEN Grilled chicken with teriyaki sauce on a bed of cabbage with sprinkles of sesame seed.	\$18

CURRY

Rice is not included

RED CURRY 🔥 Bamboo shoots, carrots, bell peppers, and fresh basil simmered in creamy coconut milk and red curry sauce.	\$19
YELLOW CURRY 🔥 Potatoes, carrots, bell peppers, onions, simmered in creamy coconut milk and yellow curry sauce.	\$19
GREEN CURRY 🔥 Eggplants, bamboo shoots, bell peppers, fresh basil simmered in creamy coconut milk and green curry sauce.	\$19
PANANG CURRY 🔥 Bell peppers, kaffir lime leaves in creamy coconut milk and panang curry sauce.	\$19
ROASTED DUCK CURRY 🔥 Roasted sliced duck meat, pineapples, bell peppers, tomatoes, and fresh basil simmered in creamy coconut milk and red curry sauce.	\$22

(Choice of chicken, beef, pork, mixed vegetable, tofu, or shrimp add \$3)

NOODLE & NOODLES

PAD THAI Pan-fried noodles with eggs, green onions, bean sprouts, and crushed peanuts.	\$18
PAD SEE EW Stir-fried flat rice noodles with egg, and Chinese broccoli.	\$18
PAD KEE MAO 🔥 {SPICY DRUNKEN NOODLES} Stir-fried flat rice noodles with tomatoes, fresh basil, and chili. Served on bed of lettuce.	\$18
STIR-FRIED GLASS NOODLES Stir-fried glass noodles with eggs, black mushroom, and assorted vegetables.	\$18
CHOW MEIN Stir-fried egg noodles with assorted vegetables.	\$18
THAI BOAT NOODLE SOUP Rice noodles with beef & beef meatballs, in beef blood brown broth with bean sprouts and green onion.	\$18
TOM YUM NOODLE SOUP 🔥 Rice noodles in spicy & sour clear broth, fried garlic, bean sprouts, green onion, and crushed peanuts.	\$18
NOODLE SOUP Rice noodle soup served with bean sprouts, green onion and garlic.	\$18

(Choice of chicken, beef, pork, mixed vegetable, tofu or shrimp add \$3)

RICE ON WOK

THAI FRIED RICE Stir-fried jasmine rice with egg, tomatoes, Chinese broccoli, and green onion.	\$18
ANGRY FRIED RICE 🔥 Stir-fried jasmine rice with onions, bell peppers, fresh basil, and chili.	\$18
PINEAPPLE FRIED RICE Stir-fried jasmine rice with egg, raisins, cashew nuts, pineapples, green onion, and yellow curry powder.	\$18
CRAB FRIED RICE Stir-fried jasmine rice with real-crabmeat, egg, and onion.	\$25

(Choice of chicken, beef, pork, mixed vegetable, tofu, or shrimp add \$3)

ATTRACTIONS

(Please allow us 15 minutes to prepare)

BBQ PORK Grilled marinated thin sliced pork (8 oz) served with spicy sauce.	\$20
CRISPY SPARERIBS Crispy ribs (5 pcs) marinated with garlic and pepper, served with sweet & sour sauce.	\$21
THAI BBQ CHICKEN Half chicken marinated and grilled to perfection, served with sweet & sour sauce.	\$25
CRYING TIGER STEAK 🔥 Rib-eye steak (8 oz) marinated with homemade sauce, grilled and served with special spicy Mahkin's sauce.	\$25
BOMB SHELLS 🔥 Sautéed shrimps, squid, fish and mussels in chili sauce with fresh button mushrooms, onions, bell peppers, and fresh basil.	\$29
APPLE TROUT 🔥 Tempura battered whole trout (butterfly cut), with green apple, red onion and dried shrimps in chili sauce.	\$29
GARLIC SALMON 🔥 Salmon (8 oz) marinated with garlic and pepper. Grilled to perfection, served with steamed vegetables.	\$27
CRISPY CATFISH 🔥 Deep-fried catfish (11 oz) with spicy chili paste, fresh peppers, finger root herb, and kaffir lime leaves.	\$25

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

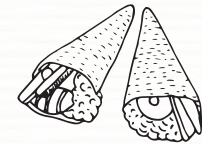
L - VEGETABLE DELIGHT CHICKEN	\$15
L - EGGPLANT DELIGHT CHICKEN 🔥	\$15
L - BROCCOLI BEEF	\$15
L - PRIG KING PORK 🔥	\$15
L - CASHEW CHICKEN 🔥	\$15
L - SPICY BASIL CHICKEN 🔥	\$15
L - GARLIC CHICKEN	\$15
L - RED CURRY CHICKEN 🔥	\$15
L - YELLOW CURRY CHICKEN 🔥	\$15
L - PANANG CURRY SALMON 🔥	\$17

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)	\$9
BAKED MUSSELS (3 PCS)	\$8
CRISPY RICE & SPICY TUNA (2 PCS)	\$8
SALMON COLLAR	\$12
YELLOWTAIL COLLAR	\$14
MISO SOUP	\$3
EDAMAME	\$5
SPICY GARLIC EDAMAME	\$7
SOFT-SHELL CRAB (2 PCS)	\$12



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	\$45
SASHIMI ASSORTMENT chef's choice - 18 PCS	\$54
SUSHI ASSORTMENT chef's choice - 10 PCS + Tuna Roll	\$39
HAPPY MAHKIN Sashimi 10 PCS + Special Roll (3) come with Miso soup & Edamame	\$119
CHIRASHI 10 PCS of Sashimi on a bed of sushi rice	\$29
EEL DON 6 PCS on a bed of sushi rice	\$19
SALMON DON 8 PCS on a bed of sushi rice	\$23
TUNA DON 8 PCS on a bed of sushi rice	\$23
SPICY TUNA BOWL on a bed of sushi rice	\$17

CLASSIC ROLLS

CUT ROLL		HAND ROLL
\$9	VEGGIE ROLL (6PCS)	\$9
\$9	AVOCADO ROLL (6PCS)	\$9
\$9	CUCUMBER ROLL (6PCS)	\$9
\$10	ALBACORE ROLL (6PCS)	\$10
\$10	EEL ROLL (6PCS)	\$10
\$10	HALIBUT ROLL (6PCS)	\$10
N/A	IKURA ROLL	\$12
\$10	OCTOPUS ROLL (6PCS)	\$10
\$10	SALMON ROLL (6PCS)	\$10
\$10	RED SNAPPER ROLL (6PCS)	\$10
\$10	SHRIMP ROLL (6PCS)	\$10
\$10	SCALLOP ROLL (6PCS)	\$10
\$10	TUNA ROLL (6PCS)	\$10
\$10	YELLOW TAIL ROLL (6PCS)	\$10
\$9	TAMAGO ROLL (6PCS)	\$9
\$11	SPICY TUNA ROLL (8PCS)	\$11
\$11	SPICY SALMON ROLL (6PCS)	\$11
\$11	SPICY YELLOW TAIL ROLL (8PCS)	\$11
\$11	SPICY ALBACORE ROLL (8PCS)	\$11
\$11	SPICY SCALLOP ROLL (8PCS)	\$11
\$11	SPICY SHRIMP ROLL (8PCS)	\$11
\$11	SPICY TEMPURA ROLL (6PCS)	\$10
\$11	PHILADELPHIA ROLL (8PCS)	\$11
\$11	SALMON SKIN ROLL (6PCS)	\$11
\$11	CALIFORNIA ROLL (8PCS)	\$11
\$11	EEL AND AVOCADO ROLL (6PCS)	\$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 Mah kin'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
SWEET SHRIMP	\$13
AHI TUNA (BIG EYE)	\$9
TORO	(MARKET PRICE)
OTORO	(MARKET PRICE)
BLUE FIN TUNA	(MARKET PRICE)
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	(MARKET PRICE)
OTORO	(MARKET PRICE)
BLUE FIN TUNA	(MARKET PRICE)
TUNA SEARED	\$18
YELLOW TAIL	\$18



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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.	\$18	CRUNCHY SPICY TUNA (ROLL) Spicy tuna with cucumber topped with crunchy flakes, eel sauce, chili oil and chili powder.	\$18
HUNTINGTON SUNRISE (ROLL) Spicy shrimp and crab avocado topped with Tuna, eel sauce, sesame dressing, chili oil, masago and green onion.	\$18	SURF CITY (6) Tuna, Salmon and Red snapper with cream cheese, avocado then deep fried and topped with eel sauce and spicy mayo.	\$16
LAKERS LOVE (ROLL) Spicy shrimp and crab with avocado topped with Salmon, eel sauce, sesame dressing, chili oil, masago and green onion.	\$18	CATERPILLAR (ROLL) Eel with cucumber topped with avocado and eel sauce.	\$17
SUMO (ROLL) Shrimp tempura with avocado topped with tuna, eel sauce, chili oil and green onion.	\$18	LAS VEGAS (ROLL) Shrimp tempura with avocado topped with eel, crunchy flakes, and eel sauce.	\$18
FIRE 911 (ROLL) Spicy tuna with cucumber topped with avocado, spicy mayo, eel sauce, chili oil, chili powder, masago and green onion.	\$18	SMOOTH EVIL (ROLL) Spicy tuna with cucumber, topped with shrimp tempura, special sauce (masago, chili oil and Sriracha) and green onion.	\$18
RAINBOW (ROLL) California roll topped with assorted fresh select sashimi.	\$18	SPIDER (6) Soft shell crab, avocado, cucumber, gobo, kaiware, and masago topped with eel sauce and Ponzu sauce on the side.	\$18
BAKED SALMON (ROLL) Crab with avocado topped with baked salmon with mayo, eel sauce and bonito.	\$18	3RD & OLIVE (ROLL) White fish tempura, spicy mayo and jalapeno topped with seared tuna, ponzu sauce, garlic oil and fried onion.	\$18
TIGER (ROLL) Shrimp tempura with cucumber topped with shrimp, avocado and eel sauce.	\$18	SPICY GIRL (6) Shrimp tempura, crab, avocado with Sriracha, masago and eel sauce.	\$16
CALI-MANGO (ROLL) California roll topped with mango and eel sauce.	\$17	GUMMY BEAR (ROLL) Shrimp tempura with avocado topped with spicy shrimp, crab, avocado and eel sauce.	\$18
303 (6) Shrimp tempura with crab, avocado, fresh jalapeno, and cream cheese then deep-fried and topped with eel sauce.	\$16	SAMURAI (ROLL) Shrimp tempura, avocado and cream cheese topped with salmon and eel sauce.	\$18
GODZILLA (ROLL) Spicy tuna and avocado inside, topped with yellowtail and jalapeno sauce.	\$19	ROBLOX (ROLL) Avocado and masago inside and topped with salmon and ponzu dressing.	\$18
PACIFIC RIM (6) Spicy tuna, shrimp tempura and avocado.	\$16	I DON'T RICE IT (6) Tuna, snapper, salmon, masago, crab, avocado and kaiware wrapped with cucumber.	\$20
THREE AMIGOS (6) Shrimp, spicy tuna and salmon mixed with spicy mayo, chili oil, masago, cucumber and kaiware.	\$16	BAKED SCALLOP (ROLL) Crab with avocado inside and topped with baked scallop, mayo and eel sauce.	\$19
CRUNCHY (ROLL) Shrimp tempura with avocado and asparagus topped with crunchy flakes and eel sauce.	\$18		

**\$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