

# THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar

Gluten-free option   Vegetarian option   Contains Nuts   Contains Prawns   Contains Egg   Contains Shellfish

## LUNCH BENTOS

EXECUTIVE SET LUNCH

### TFS PREMIUM SASHIMI

**60**  
SALMON, SALMON BELLY, MAGURO & TORO, TAKO, HAMACHI, MEKAJIKI, HOTATE, AKA-EBI, IKURA, UNI, TAMAGOYAKI  
(SERVED WITH SIGNATURE ABURI SALMON & TOBIKO RICE)

### TFS PREMIUM SUSHI

**60**  
SALMON, ABURI SALMON BELLY, MAGURO, ABURI TORO, ABURI ENGAWA, HAMACHI, AKA-EBI, ABURI IKA, TAMAGOYAKI  
(EACH SUSHI IS GARNISHED WITH TOPPINGS)

### CHEF'S MONTHLY SPECIAL BENTO

**58**  
A DECADENT 5-COURSE LUNCH THAT VARIES BASED ON THE BEST SEASONAL INGREDIENTS. PLEASE ASK US FOR MORE DETAILS!

### GARLIC GYU-DON

**39**  
TENDERLOIN STEAK, DEEP-FRIED SOFT BOILED EGG, GARLIC CHIPS, RED WINE SAUCE, BRAISED MUSHROOMS, SERVED ON RICE OR WITH SIDE SALAD  
(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE / CAULIFLOWER RICE / +50 UPGRADE JAPANESE WAGYU A4 200G)

### GRILLED FISH COLLAR BENTO

**32**  
GRILLED FISH COLLAR (HAMACHI/SALMON) SERVED WITH JAPANESE COLESLAW AND UMEBOSHI RICE OR CAULIFLOWER RICE

### CHICKEN KATSU & CURRY

**29**  
DEEP-FRIED BREADED CHICKEN THIGH, AJITSUKE TAMAGO, JAPANESE CURRY & RICE  
(PLANT BASED OPTION AVAILABLE)   
(+3 MORE CURRY SAUCE)  
(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE / CAULIFLOWER RICE)

### PB SUMMER CHIRASHI

**22**  
ASSORTED HOUSE-CURED FRUITS & VEGETABLES, SERVED ON TOP OF SUSHI RICE, TOPPED WITH VEGAN CAVIAR & SEAWEED  
(+3 TO UPGRADE TO UMEBOSHI RICE)

### ASSORTED PB SUSHI

**24**  
ASSORTED 5PC PLANT-BASED SUSHI + KAPPA MAKI

### TERIYAKI TOFU DONBURI

**25**  
GOMA MOCHI TOFU, DONBURI SAUCE, KYURI & WAKAME SALAD, GRATED YAM, STEAMED RICE  
(+3 TO UPGRADE TO UMEBOSHI RICE / +4 CAULIFLOWER RICE)

### TOFU & JAPANESE CURRY 23

GOMA MOCHI TOFU, JAPANESE CURRY SAUCE, KYURI & WAKAME SALAD, GRATED YAM, STEAMED RICE  
(+3 TO UPGRADE TO UMEBOSHI RICE / +4 CAULIFLOWER RICE)

### ASSORTED SASHIMI

**27**  
SALMON, TUNA, HAMACHI, MEKAJIKI, HOTATE, TAKO, IKURA, AKA-EBI, TAMAGOYAKI  
(+2 FOR JAPANESE STEAMED RICE / +3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE / CAULIFLOWER RICE)

### ASSORTED SUSHI

**28**  
SALMON, TUNA, WHITE FISH, IKA, TAKO, EBI, INARI & TAMAGO TOPPED WITH TOBIKO

### SUMMER CHIRASHI

**26**  
ASSORTED DICED SASHIMI COATED WITH HOUSE-MADE SHOYU BASE SERVED ON TOP OF RICE, TOPPED WITH TOBIKO & SEAWEED  
(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

### UNAGI DONBURI

**27**  
GRILLED UNAGI, EGG COOKED IN DONBURI SAUCE, NORI, MUSHROOMS, ONIONS, SPRING ONIONS & RICE  
(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

### TERIYAKI CHICKEN DON

**25**  
PAN-FRIED CHICKEN THIGH, TERIYAKI SAUCE, GARLIC CHIPS, ONSEN EGG, NORI, & RICE  
(+2 UPGRADE FRIED SOFT BOILED EGG / +3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE / CAULIFLOWER RICE)

### MISO SALMON DON

**34**  
GRILLED MISO SALMON FILLET, KYURI & WAKAME SALAD, ONSEN EGG, NORI & RICE  
(+2 UPGRADE FRIED SOFT BOILED EGG / +3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE / CAULIFLOWER RICE)

### OYAKO DON

**26**  
BRAISED CHICKEN THIGH, EGG COOKED IN DONBURI SAUCE, NORI, MUSHROOMS, ONIONS, SPRING ONIONS, RICE  
(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE / +10 SHAVED TRUFFLES)

### SUPER HEALTHY BENTO

**24**  
COLD CHASOBA WITH DIPPING SAUCE, CARBLESS EDAMAME HUMMUS, SALMON & AVOCADO TEMAKI & SUNOMONO  
(VEGETARIAN OPTION AVAILABLE)

ALL TIME FAVOURITES



OUR PLANT BASED ITEMS ARE 100% MADE IN-HOUSE



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## ALA-CARTE MENU

### SASHIMI / SUSHI

Min. 3pcs  
Mix & Match



	Sashimi \$	Sushi \$
SALMON	2.90	3.20
SALMON BELLY	3.50	3.80
MAGURO	3.50	3.80
HAMACHI	3.80	4.10
HAMACHI BELLY	4.00	4.30
MEKAJIKI	3.50	3.80
UNAGI 3pc	9	10
ANAGO	9	9.30
ENGAWA	-	6.50



	Sashimi \$	Sushi \$
TAKO	2.50	2.80
IKA	2.50	2.80
HOTATE	6.50	6.80
SHIROEBI & KANI	6.50	6.80
AKA EBI	9	9.30
EBI	2	2.30



	Sashimi \$	Sushi \$
UGLY-CRAB MAYO	-	5.50
UGLY-BARA	-	4.90
UGLY-AVOCADO	-	3.90
PRETTY INARI	-	2.50
TAMAGOYAKI	2.50	2.80
TOBIKO	4.20	4.50
IKURA	7.70	8.00

Seasonal Items  
(per piece):

TORO	\$14
GYU	\$10
UNI	\$23



Fresh  
as a  
Nut!

### DELUXE BOXES / SPECIALS

**SASHIMI DELUXE BOX 68**   
SALMON, MAGURO, HAMACHI, MEKAJIKI, TAKO, HOTATE, IKURA, AKA-EBI, SHOYU JELLY, OKAZU

**SUSHI DELUXE BOX 70**   
SALMON BELLY, CHUTORO, ENGAWA, IKA, AKA-EBI, KANIKAMABOKO AVOCADO MAKI

**VEGETARIAN DELUXE BOX 50**   
4 KINDS (8PC) VEGETARIAN SUSHI, KAPPA MAKI, ASSORTED VEGETABLES TEMPURA

**SALMON HARASU PLATTER 29**  
FATTIEST & JUICIEST PART OF THE SALMON, SERVED TWO WAYS - ABURI & RAW WITH PONZU & SHOYU JELLY

**GYU SUSHI TRIO 35**   
3PC ABURI BEEF SUSHI WITH PREMIUM SEASONAL TOPPINGS

**CHEF'S SELECTION SUSHI PLATTER**   
5 KINDS \$45 | \$35 (PLANT-BASED)  
7 KINDS \$65

### MAKI / TEMAKI

	MAKI	TEMAKI
<b>TFS CUT ROLLS (MAKI)</b>		
TFS SIGNATURE MAKI	30	-
SOFT SHELL CRAB	24	13
CRUNCHY UNAGI	23	12
CALIFORNIA	18	10
SPICY MAGURO/SALMON	18	10
EBI FRY	18	10
NEGITORO	19	11
MENTAIKO CHICKEN	19	11
CLASSIC VEGETARIAN	13	7
PLANT-BASED SPICY "TOONA"	13	7
PLANT-BASED CRUNCHY UNAMI	14	8

**CHEF'S SPECIAL HANDROLLS**

ABURI ENGAWA & OHBA	-	12
ABURI GYU TERIYAKI	-	12
NEGITORO, UNI & IKURA	-	19
TEMPURA MUSHROOM DELIGHT	-	10

## CHIRASHI BOWLS

**TFS PREMIUM CHIRASHI 43**  
SALMON, CHUTORO, HAMACHI, TAKO, TAMAGO, HOTATE, AMAEBI, ANAGO, IKURA, SALMON & TOBIKO RICE



**UNAGI CHIRASHI 36**  
DICED UNAGI, TAMAGO, CUCUMBER, IKURA, TOBIKO, SESAME SEEDS, ENOKI TEMPURA, SUSHI RICE

**ULTIMATE TUNA LOVER 49**  
SHOYU MARINATED BLUEFIN CHUTORO, MAGURO SASHIMI, NEGITORO, GRATED YAM & CURED EGG YOLK ON SUSHI RICE

**PLANT-BASED CHIRASHI 24**   
ASSORTED HOUSE-CURED FRUITS & VEGETABLES, SERVED ON TOP OF SUSHI RICE, TOPPED WITH VEGAN CAVIAR & SEAWEED

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## JAPANESE TACOS

SEAWEEED SHELL / WANTON SHELL

**TUNA & AVOCADO 16**

**CRAB 16**

**YUZU SEAFOOD CEVICHE 18**



**WASABI CHICKEN 14**

**TEMPURA AVOCADO & OYSTER SHROOMS 15**

**EDAMAME HUMMUS 12**

### JAPANESE CAESAR

**16 (ADD: PRAWN \$10 / CHICKEN \$5)**  
 MESCLUN, SHREDDED CABBAGE, AJITAMAGO, PARMESAN CHEESE, DICED TOMATO, BABY RED RADISH, TENKASU, SHIO KOMBU, MISO GOMA DRESSING

### REFRESHING TOMATO & CUCUMBER

**17**

SHAVED CUCUMBER, TOMATO ROMA, BASIL OIL, ENGLISH PARSLEY, SHREDDED CABBAGE, MINT LEAVES, PONZU PEARLS, SEA SALT

### CRAB & AVOCADO

**23**  
 CRAB MEAT, KANIKAMABOKO AVOCADO, PARMESAN CRISP, TOBIKKO, GOMA SAUCE, MESCLUN

SALADS

SIDES

- SALMON & TOBIKO RICE 5
- UMEBOSHI (PICKLED PLUM) RICE 4
- SUSHI / STEAMED RICE 3
- CAULIFLOWER RICE 5
- KYURI & WAKAME SALAD 10
- AJITAMA / ONSEN TAMAGO 5
- BRAISED MUSHROOMS 5
- MENTAIKO MAYO 3
- WASABI TARTARE 3

NOTE: +\$2 FOR ADDITIONAL SAUCES, WASABI & GINGER

MISO SOUP

- HAMAGURI CLAMS 12
- FISH 10
- VEGETARIAN 6

SMALL PLATES

- SOFT SHELL CRAB TEMPURA 19  
MENTAIKO MAYO
- TEMPURA SHISHITO PEPPERS 12  
GREEN TEA SALT
- TRUFFLED EBI FRY (5PCS) 16  
WASABI TARTARE SAUCE
- TERIYAKI MUSHROOM ARANCINI (3PCS) 15  
TOMATO PUREE & GARLIC AOILI
- CHICKEN KARAAGE (6PCS) 12  
GARLIC AOILI
- CHICKEN GYOZA (5PCS) 9  
PICKLED GINGER STRIPS & PONZU SAUCE
- POTATO CHEESE MOCHI(3PCS) 12  
CITRUS PLUM SAUCE
- CORN TEMPURA 14  
CITRUS PLUM SAUCE
- EDAMAME BEANS 9  
SEASALT
- MINI CHEESE BITES 8  
CITRUS PLUM SAUCE
- CHUKA IDAKO 12  
SEASONED BABY OCTOPUS

CRISPY RICE

- SPICY TUNA (2PC) 18
- TEMPURA ANKINMO & JAPANESE CURRY (2PCS) 17
- MISO COD (2PCS) 18