



Hidden Sushi Bar in Amoy Street

Like its namesake, The Flying Squirrel is a little hard to find—but once discovered, it's hard to forget. Tucked in a narrow alley off Amoy Street, our cosy, hole-in-the-wall hideout is where loyal guests return when they crave good food, a comforting drink, or a dose of familiar mischief.

Born from a love of travel, Japanese cuisine, indie coffee culture, art, and spirited conversation (often over sake or wine), The Flying Squirrel blends flavours and stories from New York, Melbourne, Tokyo—and of course, Singapore, our home base.



At The Flying Squirrel, we're taking a bold step toward sustainability by incorporating 20–30% plant-based creations into our menu—crafted with the same flair and creativity you've come to love.

Our plant-based dishes are entirely curated in-house using only fresh fruits, vegetables, and whole ingredients. We do not use processed plant-based alternatives—just honest, vibrant food that celebrates the natural goodness of produce.



@THEFLYINGSQUIRRELSG



PRICES ON THE MENU ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE TAXES

DELUXE SHARING BOXES & CHEF'S SUSHI PLATTERS

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
7 KINDS \$65



CHIRASHI BOWLS

TFS PREMIUM CHIRASHI

45

SALMON, CHUTORO, HAMACHI, TAKO, TAMAGO, HOTATE, AMAEBI, ANAGO, IKURA, SALMON & TOBIKO RICE

ULTIMATE TUNA LOVER

49

SHOYU MARINATED BLUEFIN CHUTORO, MAGURO SASHIMI, NEGITORO, GRATED YAM & CURED EGG YOLK ON SUSHI RICE

UNAGI CHIRASHI

36

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



PLANT-BASED CHIRASHI

24

ASSORTED HOUSE-CURED FRUITS & VEGETABLES, SERVED ON TOP OF SUSHI RICE, TOPPED WITH VEGAN CAVIAR & SEAWEEDE

SUSHI ROLLS (MAKI & TEMAKI)

TFS SIGNATURE MAKI 30 (MAKI)

SOFT SHELL CRAB 24 (MAKI) / 13 (TEMAKI)

CRUNCHY UNAGI 23 (MAKI) / 12 (TEMAKI)

CALIFORNIA 16 (MAKI) / 9 (TEMAKI)

 SPICY MAGURO/SALMON 18 (MAKI) / 10 (TEMAKI)

EBI FRY 18 (MAKI) / 10 (TEMAKI)

NEGITORO 18 (MAKI) / 10 (TEMAKI)

MENTAIKO CHICKEN 18 (MAKI) / 10 (TEMAKI)

ABURI ENGAWA & OHBA 12 (TEMAKI)

ABURI GYU TERIYAKI 12 (TEMAKI)

NEGITORO, UNI & IKURA 19 (TEMAKI)



PLANT-BASED SUSHI ROLLS (MAKI & TEMAKI)

 PLANT-BASED SPICY "TOONA" 13 (MAKI) / 7 (TEMAKI)

PLANT-BASED CRUNCY UNAMI 14 (MAKI) / 8 (TEMAKI)

CLASSIC VEGETARIAN 13 (MAKI) / 7 (TEMAKI)

TEMPURA MUSHROOM DELIGHT 9 (TEMAKI)

ALA-CARTE SUSHI & SASHIMI

(MIN 3PCS PER ORDER - MIX & MATCH)

	Sashimi \$	Sushi \$			Sashimi \$	Sushi \$
SALMON	2.90	3.20	UGLY-CRAB		5.50	
SALMON BELLY	3.50	3.80	UGLY-BARA		4.90	
MAGURO	3.50	3.80	UGLY-AVOCADO		3.90	
HAMACHI	3.80	4.10	PRETTY INARI		2.50	
HAMACHI BELLY	4.00	4.30				
MEKAJIKI	3.50	3.80				
UNAGI 3PC	9	10				
ANAGO	9	9.30	TFS TAMAGO	2.50	2.80	
ENGAWA	-	6.50	TOBIKO	4.20	4.50	
HON CHUTORO	14.00	14.00	IKURA	7.70	8.00	
			UNI	23.00	23.00	
TAKO	2.50	2.80	GYU	10.00	10.00	
TAKO WASABI	9.00	3.50				
IKA	2.50	2.80				
HOTATE	6.50	6.80				
AMAEBI	6	12				
AKA EBI	9	9.30				
EBI	2	2.30				

CARPACCIO (4PCS):

TRUFFLED HAMACHI 19

ABURI SALMON SKIN 17

MENTAIKO

DINNER LARGE PLATES

MISO SNOW COD 45

GRILLED MISO MARINATED SNOW COD, CAULIFLOWER RICE, GRILLED OYSTER MUSHROOM, BASIL OIL & KOMBU FOAM

AGED NZ TENDERLOIN 68

SERVED WITH CARAMALISED ONION, GARLIC AIOLI, GRILLED ASSORTED VEGETABLES AND 2 SIDES DISHES OF YOUR CHOICE!

SAKE BUTTER CLAMS 30

HAMAGURI CLAMS COOKED IN SAKE BUTTER SAUCE, KOMBU FOAM, SERVED WITH YAKI ONIGIRI

TIGER PRAWN 3 STYLES 49

THIS IS FOR THE PRAWN LOVERS. TIGER PRAWNS COOKED 3 WAYS - KOMBU BUTTER, GARLIC AIOLI, KO EBI

GRILLED FISH COLLAR 32

GRILLED FISH COLLAR WITH YUZU PONZU SAUCE,SHREDDED CABBAGE SALAD (SALMON/HAMACHI)

SALMON MENCHI KATSU 29

BREADED SALMON PATE, WASABI TARTARE, YAKI ONIGIRI, CABBAGE SALAD, KYURI WAKAME

DINNER SMALL PLATES

SOFT SHELL CRAB TEMPURA 19

HOUSE-MADE POTSTICKERS 12

TEMPURA SHISHITO PEPPERS 12

TRUFFLED EBI FRY (5PCS) 15

CRISPY RICE TUNA (2PCS) 18

CRISPY RICE TEMPURA ANKIMO, JAP CURRY 17
(ASK FOR VEGETARIAN OPTION)

CHICKEN KARAAGE (6PCS) 12

CHICKEN GYOZA (5PCS) 9

POTATO CHEESE MOCHI(3PCS) 12

CORN TEMPURA 12

MINI CHASOBA, SHOYU JELLY, TOMATO & VEGAN CAVIAR 12

JAPANESE TACOS

SEAWEED / WANTON SHELL

TUNA & AVOCADO 16
CRAB 16

YUZU SEAFOOD CEVICHE 18
EDAMAME HUMMUS & UME 12
(ABOVE ARE RECOMMENDED WITH SEAWEED SHELLS)

WASABI CHICKEN 14
TEMPURA AVOCADO & SHROOMS 15
(ABOVE ARE RECOMMENDED WITH WANTON SHELLS)

DONBURI

TFS GARLIC GYU-DON 39

PREMIUM UNAGI DON 40

TERIYAKI TOFU DONBURI 25

CHICKEN CURRY KATSU 29
(ASK FOR VEGAN OPTION)

NOODLES

TFS SEAFOOD PAPPARDELLE
AGLIO E OLIO 36

UNI UDON PASTA 38

SHISO PESTO PAPPARDELLE 26

GARLIC BUTTER UDON 29
(HAMAGURI /TIGER PRAWNS)

SALADS

MIXED SEAFOOD SALAD 22
SHOYU INFUSED DICED SASHIMI, WASABI CITRUS, TOBIKKO

CRAB & AVOCADO
WITH PARMESAN CRISP 23
CRAB MEAT, MASHED AVOCADO, GOMA DRESSING, TOBIKKO, PARMESAN CRISP

EDAMAME HUMMUS & TOMA 19
TOMATO ROMA, EDAMAME HUMMUS, WASABI CITRUS, PINE NUTS, BASIL OIL



MISO SOUP

HAMAGURI 12

FISH 10

VEGETARIAN 6