



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 & SEAWEED

SUSHI ROLLS



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			

JAPANESE
TACOS (2PC)
SEAWEEED / WANTON SHELL

-  TUNA & AVOCADO 16
CRAB 16
YUZU SEAFOOD CEVICHE 18
EDAMAME HUMMUS & UME 12 
(ABOVE ARE RECOMMENDED WITH SEAWEEED SHELLS)
- WASABI CHICKEN 14
TEMPURA AVOCADO & SHROOMS 15 
(ABOVE ARE RECOMMENDED WITH WANTON SHELLS)

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, SAKURA 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

DONBURI

-  **TFS GARLIC GYU-DON 39**
PAN-SEARED GRASSFED RIBEYE, TEMPURA AJITAMAGO, BRAISED MUSHROOMS, RED WINE GARLIC SAUCE, MESCLUN
- PREMIUM UNAGI DON 40**
GRILLED UNAGI KABAYAKI, UMEBOSHI RICE, JAPANESE SLAW, KYURI WAKAME, TEMPURA AJITAMAGO
-  **TERIYAKI TOFU DONBURI 25**
DEEP-FRIED GOMA TOFU, KYURI WAKAME, BRAISED MUSHROOM DASHI SAUCE, KIZAMI NORI, PICKLES
-  **CHICKEN CURRY KATSU 29**
CHICKEN THIGH KATSU, JAPANESE CURRY, JAPANESE SLAW, AJITAMAGO
(ASK FOR VEGAN OPTION)

JAPANESE-
STYLE PASTA

-  **TFS SEAFOOD & CRAB MEAT AGLIO E OLIO 36**
HOKKAIDO SCALLOPS, TIGER PRAWNS, SHIO KOMBU, CRAB MEAT, SAKURA EBI, HOUSE-MADE GARLIC CHILLI OIL
- UNI UDON PASTA 38** 
UNI SAUCE, PINE NUTS PESTO, TOPPED WITH FRESH UNI & IKURA
- SHISO PESTO 26** 
HOUSE=MADE SHISO PESTO, ROASTED PINE NUTS, OYSTER MUSHROOMS, TEMPURA OHBA
- GARLIC BUTTER UDON 29**
CHOICE OF: **TIGER PRAWNS OR HAMAGURI CLAMS**

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

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

House Wines of the Month

HH12 | GLS 15 | BTL 69

Val d'Oca Prosecco DOC Extra Dry
(Veneto, Italy)

Durvillea Sauvignon Blanc
(Malbrough, New Zealand)

Capel Vale Cabernet Merlot
(Margaret River, Western Australia)

Other Wines We Love

HH15 | GLS 18 | BTL 80

Astrolabe Marlborough Chardonnay
(Marlborough, New Zealand)

Black Cottage Pinot Noir
(Central Otago, New Zealand)

Sake of The Month

éks Sparkling Sake 720ml ❄️

Tochigi Prefecture | ABV 13%
\$95 / btl

Kikuhime Hiyaroshi ❄️ 🌡️ 🔥

Ishikawa | ABV 18% SMV -2
\$12 glass of 60ml | \$35 for 180ml

CHEF'S SPECIAL *lunch set* \$48++

Choose your Main:

Tiger Prawn
Aglio Olio

Grilled Saba
Ochazuke

Mushroom
Shiso Pesto
Pasta

Customize your set:

Plant-Based Temaki

1pax Sashimi
Moriawase

& a drink or dessert:

Dessert Of The Day

Iced/Hot Sencha

Iced/Hot Coffee

Salad, Side Dish & Miso Soup Included

Desserts

Lava Cake \$12

Apple Crumble Tart \$10

House-made Desserts \$12

Ice-cream (1 scoop) \$6

Monthly Special Bites

Fried Cheese Bites \$8

Miso Cod Crispy Rice (2pc) \$18

Japanese Coleslaw \$5

Wafu Cauliflower Rice \$6

Goma Tofu Mochi \$12

Salmon Tobikko Rice \$6

Prices quoted in this menu are subject to service charge & GST

Cocktails

Signature
\$23++



GRAPEFRUIT
CAPRISSIMA
GRAPEFRUIT, RUM, LIME
JUICE, MINT



TOKYO
SOUR
JAPANESE WHISKY,
YUZU, VEGAN FOAM



GIN KYURI
COOLER
GIN, LIME JUICE, GINGER
SYRUP, CUCUMBER



SHISO &
LYCHEE SMASH
SHOCHU, TRIPLE-SEC, LIME JUICE,
TONIC WATER



YUZU
PROSECCO
YUZU, SAKE, PROSECCO



STARGITA
HOUSE-MADE PUREE, TEQUILA,
TRIPLE SEC, LIME JUICE

CLICK FOR MENU