




# THE FLYING SQUIRREL

A Hole-In-A-Wall Sushi Bar

 Gluten-free option  Vegetarian option  Contain Nuts

## EXECUTIVE SET LUNCH

### TFS PREMIUM SASHIMI BENTO

60

SALMON, SALMON BELLY, TUNA, TORO, WHITE FISH, HOTATE, AKA-EBI, IKURA, UNI.

SERVED WITH SIGNATURE ABURI SALMON & TOBIKO RICE

### TFS PREMIUM SUSHI BENTO

58

SALMON, SPICY SALMON BELLY, TRUFFLED TORO, WHITE FISH YUZU KOSHO, AMAEBI, TOBIKO, CRABMEAT AVOCADO INARI, IKURA & TAMAGO

### NZ ORGANIC RIBEYE BENTO

38

200G STEAK COOKED TO MEDIUM, GRILLED VEGETABLES, WASABI, GARLIC SAUCE & GARLIC CHIPS.

(+2 FOR JAPANESE STEAMED RICE / +2.50 SALMON & TOBIKO RICE)

### GRILLED SALMON COLLAR BENTO

28

GRILLED FISH COLLAR SERVED WITH SIGNATURE SALMON & TOBIKO RICE

### CHEF SURPRISE BENTO

35

5-COURSE BENTO STYLE LUNCH THAT VARIES BASED ON SEASONAL INGREDIENTS

### TRUFFLE STEAK DONBURI

37

NZ ORGANIC RIBEYE COOKED TO MEDIUM, TONKATSU SAUCE OMELETTE, SHAVED TRUFFLES, ROCKET LEAVES

## VEGETARIAN

### SUPER HEALTHY BENTO

20

COLD CHASOBA WITH SOBA JELLY, DIPPING SAUCE, SEAWEED & WHITE SESAME, KAPPA MAKI

### VEGAN BENTO

19

MISO GRILLED EGGPLANT, SHISO & ROASTED SESAME RICE, FRUITS

### ASSORTED SASHIMI BENTO

27

SALMON, TUNA, WHITE FISH, HOTATE, TAKO, IKURA, AKA-EBI

(+2 FOR JAPANESE STEAMED RICE / +2.50 SALMON & TOBIKO RICE)

### ASSORTED SUSHI BENTO

28

SALMON, TUNA, WHITE FISH, IKA, SURF CLAM, EBI, INARI & TAMAGO

### SUMMER CHIRASHI BENTO

26

ASSORTED DICED SASHIMI COATED WITH HOUSE-MADE SHOYU BASE SERVED ON TOP OF RICE, TOPPED WITH TOBIKO & SEAWEED

(+2.50 TO UPGRADE TO SALMON & TOBIKO RICE)

### UNAGI DONBURI BENTO

24

BRAISED UNAGI IN POACHED EGG SAUCE WITH ONIONS, SCALLIONS & SEAWEED

### KUROBUTA CURRY BENTO

28

DEEP-FRIED PORK CUTLET SERVED WITH JAPANESE CURRY WITH POTATOES, CARROTS, PICKLES & RICE

### TERIYAKI CHICKEN BENTO

23

GRILLED THIGH IN TERIYAKI SAUCE, ONSEN EGG, SEAWEED & RICE

(+2.50 TO UPGRADE TO SALMON & TOBIKO RICE)

### WAGYU HAMBURG BENTO

28

WAGYU PATE (2PCS) COOKED TO MEDIUM SERVED WITH DEMI GLACE SAUCE, GARLIC CHIPS & RICE

### TERIYAKI BUTADON BENTO

25

PAN-SEARED KUROBUTA LOIN, ONSEN TAMAGO, PICKLES & RICE



## ALL TIME FAVOURITES

SIDE SALAD & MISO SOUP INCLUDED FOR THIS DINE-IN MENU

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE TAXES.

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## SASHIMI / SUSHI

Min. 3pcs  
Mix & Match



	sashimi \$	sushi \$
SALMON	2.90	3.20
SALMON BELLY	3.50	3.80
MAGURO	3.30	3.50
HAMACHI	3.80	4.10
HAMACHI BELLY	4.00	4.30
MEKAJIKI	3.50	3.80
UNAGI 3pc	9	10
ANAGO	7	7.50
ENGAWA	-	6.50



	sashimi \$	sushi \$
TAKO	2.50	2.80
IKA	2.50	2.80
HOKKIGAI	3.50	3.50
HOTATE	6.50	6.80
AMAEBI	6	12
AKA EBI	9	9.30
EBI	2	2.30



	sashimi \$	sushi \$
TFS TAMAGO	2.50	2.80
INARI 	2	2.30
TOBIKO	4.20	4.50
IKURA	7.70	8.00

### Seasonal Items

#### From Japan

HIRAME  
CHU-TORO  
A4 WAGYU  
UNI



please  
check with  
us

## DELUXE BOXES / SPECIALS

### SASHIMI DELUXE BOX 65

SALMON, TUNA, WHITE FISH, HOTATE, IKURA, AKA-EBI, NEGITORO UNI TARTARE

### SUSHI DELUXE BOX 70

SALMON BELLY, TORO, WHITE FISH, IKA, AKA-EBI, CRAB & AVO MAKI

### VEGETARIAN DELUXE BOX 50

4KINDS (8PC) VEGETARIAN SUSHI, KAPPA MAKI, TOMA SALAD

### SALMON HARASU PLATTER 25



FATTIEST & JUICIEST PART OF THE SALMON, SERVED SASHIMI STYLE TWO WAYS - ABURI & RAW

### WAGYU TRIO SUSHI 38

3PC ABURI WAGYU SUSHI WITH PREMIUM SEASONAL TOPPINGS




## MAKI / TEMAKI


	MAKI	TEMAKI
TFS SIGNATURE MAKI	30	-
SOFT SHELL CRAB	22	11
CRUNCHY UNAGI	22	11
CALIFORNIA	16	8
SPICY MAGURO	18	9
SPICY SALMON	18	9
EBI FRY	16	8
VEGETARIAN 	10	6
TEMPURA ENOKI 	11	7
NEGITORO	19	10
SUPER CALIFORNIA	28	15
SALMON BELLY TEMPURA	-	12

## CHIRASHI BOWLS

TFS PREMIUM CHIRASHI  
40




UNAGI CHIRASHI  
30

O-KU'S BARA CHIRASHI   
42

SALMON & IKURA DON   
35

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## SEAWEEED SHELL

 TUNA & AVOCADO 16

CRAB 16

  VEGETARIAN 12

## JAPANESE TACOS




## WANTON SHELL

TAKO 12

WASABI CHICKEN 14



## SALADS

**MIXED SEAFOOD** 

22

ASSORTED DICED SASHIMI, SALMON  
SASHIMI, GARDEN SALAD & GOMA DRESSING

**CRAB & AVOCADO** 

19

KANIKAMABOKO, AVOCADO, LOTUS ROOT  
CHIPS, WAFU DRESSING

**WASABI CHICKEN TARTARE**  

17

CHICKEN WASABI TARTARE, ROCKET LEAVES  
MIX SALAD, ROASTED ALMONDS, EDAMAME  
BEANS, BURNT ORANGE, WAFU DRESSING ON  
THE SIDE

**ORGANIC TOMA**  

14

ORGANIC TOMATO, ONION, SEAWEED,  
CUCUMBER & ICE PLANT / SEASONAL HERB  
WITH WASABI CITRUS DRESSING ON THE  
SIDE

**SMOKED DUCK & LYCHEE**

16

CHARRED SMOKED DUCK, ASPARAGUS, ROCKET  
LEAVES, CUCUMBER, POMEGRANATE SEEDS,  
LYCHEE & MINT

## MISO SOUP

HAMAGURI CLAMS 12

FISH 8


 VEGETARIAN 5

## SMALL BITES

SOFT SHELL CRAB TEMPURA 19

TEMPURA SHISHITO PEPPERS 15

TRUFFLED EBI FRY (5PCS) 15

TAKO WASABI  9

KAKI FRY (3PCS) 9

CHICKEN KARAAGE (6PCS) 12

CHICKEN GYOZA (5PCS) 9

PUMPKIN KOROKKE (3PCS)  9

CORN TEMPURA   12

## SIDES

SUSHI RICE \$2.50

STEAMED JAPANESE RICE \$2

SALMON & TOBIKO RICE \$3

MESCLUN SALAD \$3

TRUFFLED ROASTED BABY POTATOES \$5