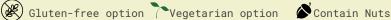
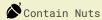
THE FLYING SQUIRREL

A Hole-In-A-Wall Sushi Bar







TFS PREMIUM SASHIMI BENTO



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

SERVED WITH SIGNATURE ABURI SALMON & TOBIKO RICE

TFS PREMIUM SUSHI BENTO

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

NZ ORGANIC RIBEYE BENTO



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

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

GRILLED SALMON COLLAR BENTO



GRILLED FISH COLLAR SERVED WITH SIGNATURE SALMON & TOBIKO RICE

CHEF SURPRISE BENTO



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

SUPER HEALTHY BENTO



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

VEGAN BENTO



MISO GRILLED EGGPLANT, SHISO & ROASTED SESAME RICE , FRUITS

ASSORTED SASHIMI BENTO ()



SALMON, TUNA, WHITE FISH, HOTATE, TAKO, IKURA, AKA-EBI (+2 FOR JAPANESE STEAMED RICE / +2.50 SALMON & TOBIKO RICE)

ASSORTED SUSHI BENTO

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

SUMMER CHIRASHI BENTO (*)



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

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

KUROBUTA CURRY BENTO

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

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

TERIYAKI BUTADON BENTO

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

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

THE FLYING SQUIRREL

A Hole-In-A-Wall Sushi Bar



(🕊) Gluten-free option 🏲 Vegetarian option 🛮 🛕 Contain Nuts



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 INARI	2.50	2.80
TOBIKO	4.20	4.50
IKURA	7.70	8.00

Seasonal Items From Japan HIRAME CHU-TORO A4 WAGYU UNI



SASHIMI DELUXE BOX 65 (28)

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 7

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
	TFS SIGNATURE MAKI	30	-
—	0057 01511 0040	22	11
×	SOFT SHELL CRAB		
_ ∠	CRUNCHY UNAGI	22	11
EMAKI	CALIFORNIA	16	8
-	SPICY MAGURO	18	9
_	SPICY SALMON	18	9
	EBI FRY	16	8
4			
MAKI	VEGETARIAN T	10	6
	TEMPURA ENOKI	11	7
	NEGITORO	19	10
	SUPER CALIFORNIA	28	15
	SALMON BELLY TEMPURA	-	12

CHIRASHI BOWLS

TFS PREMIUM CHIRASHI 40

O-KU'S BARA CHIRASHI 🛞 42

UNAGI CHIRASHI 30

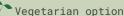
SALMON & IKURA DON 35



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SEAWEED SHELL

JAPANESE TACOS

WANTON SHELL



TUNA & AVOCADO 16

CRAB 16



TAKO 12

WASABI CHICKEN 14



(₭) > VEGETARIAN 12

MIXED SEAFOOD (*)

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

CRAB & AVOCADO

KANIKAMABOKO, AVOCADO, LOTUS ROOT CHIPS, WAFU DRESSING

WASABI CHICKEN TARTARE 🔊 😹



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

ORGANIC TOMA

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

SMOKED DUCK & LYCHEE

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

HAMAGURI CLAMS 12

FISH 8

VEGETARIAN 5

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) CORN TEMPURA (*) 12

SUSHI RICE \$2.50

STEAMED JAPANESE RICE \$2

SALMON & TOBIKO RICE \$3

MESCLUN SALAD \$3

TRUFFLED ROASTED BABY POTATOES \$5