

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, TUNA, 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, ABURI TORO, ABURI ENGAWA, MEKAJIKI, AKA-EBI, UGLY INARI, TAMAGOYAKI
(EACH SUSHI IS GARNISHED WITH TOPPINGS)

GARLIC GYU-DON

39
NZ RIBEYE 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 / +10 SHAVED TRUFFLES / +50 UPGRADE JAPANESE WAGYU A4 200G)

GRILLED FISH COLLAR BENTO

30
GRILLED FISH COLLAR (HAMACHI/SALMON) SERVED WITH JAPANESE COLESLAW AND UMEBOSHI RICE

CHEF'S MONTHLY SPECIAL BENTO

48
A DECADENT 5-COURSE LUNCH THAT VARIES BASED ON THE BEST SEASONAL INGREDIENTS

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)

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 + MAKI.

TERIYAKI TOFU DONBURI

25
HOUSE-MADE TOFU KATSU, DONBURI SAUCE, KYURI & WAKAME SALAD, GRATED YAM, STEAMED RICE
(+3 TO UPGRADE TO UMEBOSHI RICE)

PLANT BASED

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)

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)

TERIYAKI SALMON DON

34
PAN-FRIED SALMON FILLET, TERIYAKI SAUCE, KYURI & WAKAME SALAD, ONSEN EGG, NORI & RICE
(+2 UPGRADE FRIED SOFT BOILED EGG / +3 UMEBOSHI RICE / +4 SALMON & TOBIKO 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)

TEMPURA MUSHROOM YAMAKAKE CHASOBA

27
ASSORTED MUSHROOMS, COLD CHASOBA, GRATED YAM, KYURI WAKAME, KIZAMI NORI, CURED EGGYOLK, SPRING ONIONS, WASABI & DIPPING SAUCE
(+2 ONSEN TAMAGO / +2 AJITAMAGO / +3 EBI FRY 1PC)

ALL TIME FAVOURITES

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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
AMAEBI	6	12
AKA EBI	9	9.30
EBI	2	2.30



	Sashimi \$	Sushi \$
UGLY-CRAB MAYO	-	5.50
UGLY-SALMON AVO	-	4.90
UGLY-AVOCADO	-	3.90
PRETTY INARI	-	2.50

TFS TAMAGO	2.50	2.80
TOBIKO	4.20	4.50
IKURA	7.70	8.00

Seasonal Items
(per piece):

CHU-TORO	\$14
A4 WAGYU	\$14
UNI	\$23



Fresh
as a
Nut!

DELUXE BOXES / SPECIALS

SASHIMI DELUXE BOX 65
SALMON, MAGURO, HAMACHI, MEKAJIKI, TAKO, HOTATE, IKURA, AKA-EBI, SHOYU JELLY, OKAZU

SUSHI DELUXE BOX 70
SALMON BELLY, TORO, 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

WAGYU A4 TRIO SUSHI 40
3PC ABURI JAPANESE WAGYU A4 SUSHI WITH PREMIUM SEASONAL TOPPINGS

CHEF'S SELECTION SUSHI PLATTER
5 KINDS \$45 | \$35 (VEG)
7 KINDS \$65

MAKI / TEMAKI

TFS CUT ROLLS (MAKI)

	MAKI	TEMAKI
TFS SIGNATURE MAKI	30	-
SOFT SHELL CRAB	24	13
CRUNCHY UNAGI	23	12
CALIFORNIA	16	9
SPICY MAGURO/SALMON	18	10
EBI FRY	18	10
NEGITORO	18	10
MENTAIKO CHICKEN	19	9
CLASSIC VEGETARIAN	13	7
PLANT-BASED SPICY	13	7
PLANT-BASED CRUNCHY	14	8

TFS RECOMMENDED CONES

SALMON/TUNA AVO MAYO	-	12
SOFT SHELL CRAB MENTAIKO	-	13
NEGITORO, UNI & IKURA	-	18
TEMPURA MUSHROOM DELIGHT	-	9

CHIRASHI BOWLS

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



ULTIMATE TUNA LOVER 45

SHOYU MARINATED 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

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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

MIXED SEAFOOD

22

ASSORTED DICED SASHIMI, SALMON SASHIMI, TOBIKKO, DICED TOMATO, GARDEN SALAD & WASABI CITRUS, MESCLUN (REQUEST YUZU DRESSING FOR)

SALADS

CRAB & AVOCADO

23

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

EDAMAME HUMMUS & TOMATO

19

EDAMAME HUMMUS, GOMA SAUCE, PINE NUTS, TOMATO ROMA, CUCUMBER, BASIL OIL, WASABI CITRUS, MESCLUN

SOFT SHELL CRAB TEMPURA 19

TEMPURA SHISHITO PEPPERS 12

TRUFFLED EBI FRY (5PCS) 15

TAKO WASABI 9

CHICKEN KARAAGE (6PCS) 12

CHICKEN GYOZA (5PCS) 9

POTATO CHEESE MOCHI (3PCS) 12

CORN TEMPURA 12

EDAMAME BEANS 9

MONK FISH LIVER WITH PONZU 17

SMALL BITES

SIDES

SALMON & TOBIKO RICE 5

UMEBOSHI (PICKLED PLUM) RICE 4

SUSHI / STEAMED RICE 3

CAULIFLOWER RICE 5

KYURI & WAKAME SALAD 10

JAPANESE COLESLAW 10

AJITAMA / ONSEN TAMAGO 5

BRAISED MUSHROOMS 5

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

MISO SOUP

HAMAGURI CLAMS 12

FISH 10

VEGETARIAN 6

DESSERT

LAVA CAKE with Ice-Cream 12

APPLE CRUMBLE TART with Ice-Cream 10

(PLS ASK OUR STAFF FOR AVAILABILITY)
SELECTION OF GELATO/ICE-CREAM 6

