

THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar

GLUTEN-FREE MENU

Gluten-free shoyu is available. Selected dishes can be prepared with our gluten-free shoyu and/or yuzu sauce.

SASHIMI | MIN. 3 PCS

SALMON	2.90
SALMON BELLY	3.50
MAGURO	3.50
HAMACHI	3.80
HAMACHI BELLY	4.00
MEKAJIKI	3.50
TAKO	2.50
IKA	2.50
HOTATE	6.50
AKA EBI	9.00
TORO	14
Seasonal / pc	
UNI	23
Seasonal / pc	

BOXES & BOWLS

SASHIMI DELUXE BOX	68
GF preparation: no ponzu pearls; served with GF shoyu.	
SUMMER CHIRASHI	26
GF preparation: no tobikko, kanikamaboko or tenkasu; served with GF shoyu.	

SALADS

SELECTED SALADS
For GF preparation, regular dressing is replaced with olive oil. No tenkasu, kanikamaboko, tobikko or ponzu pearls.

JAPANESE TACOS

YUZU SEAFOOD CEVICHE	18
Seaweed shell only; prepared with GF yuzu sauce.	

SMALL PLATES

TEMPURA SHISHITO PEPPERS	12
Green tea salt.	
CORN TEMPURA	14
Served with green tea salt instead of plum sauce.	
EDAMAME BEANS	9
Sea salt.	

SIDES

SUSHI / STEAMED RICE	3
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GLUTEN-FREE MODIFICATIONS

No tenkasu, kanikamaboko, miso soup, tobikko or ponzu pearls. Salad dressing is replaced with olive oil.

A NOTE ON OUR SUSHI RICE

Rice vinegar is generally considered gluten-free. However, as our sushi vinegar is sourced from an external supplier, we cannot guarantee that it is completely free from gluten or potential cross-contact during manufacturing.

PLEASE INFORM OUR TEAM THAT YOU REQUIRE GLUTEN-FREE PREPARATION WHEN ORDERING.

Our kitchen handles wheat and other allergens. While care is taken when preparing gluten-free orders, cross-contact may occur. Guests with coeliac disease, severe gluten intolerance or wheat allergy are advised to inform our team before ordering.

Prices are subject to a 10% service charge and applicable taxes.