THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar

Gluten-free option · Vegetarian option · Contains Nuts · Contains Prawns · Contains Egg · Contains Shellfish

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
SHIROEBI & KANI	6.50	6.80
AKA EBI	9	9.30
EBI	2	2.30

UGLY INARI SERIES

	Sashimi $	Sushi $
UGLY-CRAB MAYO	-	5.50
UGLY-BARA	-	4.90
UGLY-AVOCADO	-	3.90
PRETTY INARI	-	2.50

	Sashimi $	Sushi $
TAMAGOYAKI	2.50	2.80
TOBIKO	4.20	4.50
IKURA	7.70	8.00

Seasonal Items (per piece):

TORO	$14
GYU	$10
UNI	$23



DELUXE BOXES / SPECIALS

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 (PLANT-BASED)
7 KINDS $65

MAKI / TEMAKI

	MAKI	TEMAKI
TFS CUT ROLLS (MAKI)		
TFS SIGNATURE MAKI	30	-
SOFT SHELL CRAB	24	13
CRUNCHY UNAGI	23	12
CALIFORNIA	18	10
SPICY MAGURO/SALMON	18	10
EBI FRY	18	10
NEGITORO	19	11
MENTAIKO CHICKEN	19	11
CLASSIC VEGETARIAN	13	7
PLANT-BASED SPICY "TOONA"	13	7
PLANT-BASED CRUNCHY UNAMI	14	8
TFS RECOMMENDED CONES		
ABURI ENGAWA & OHBA	-	12
ABURI GYU TERIYAKI	-	12
NEGITORO, UNI & IKURA	-	19
TEMPURA MUSHROOM DELIGHT	-	10

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

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

THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar

Gluten-free option · Vegetarian option · Contains Nuts · Contains Prawns · Contains Egg · Contains Shellfish

JAPANESE TACOS

SEAWEED SHELL/WANTON SHELL



- TUNA & AVOCADO 16
- CRAB 16
- YUZU SEAFOOD CEVICHE 18
- WASABI CHICKEN 14
- TEMPURA AVOCADO & OYSTER SHROOMS 15
- EDAMAME HUMMUS 12

SALADS

JAPANESE CAESAR
17 (ADD: TIGER PRAWNS $10 / CHICKEN $5)
MESCLUN, SHREDDED CABBAGE, AJITAMAGO, PARMESAN CHEESE, DICED TOMATO, BABY RED RADISH, TENKASU, SHIO KOMBU, MISO GOMA DRESSING

REFRESHING TOMATO & CUCUMBER
17
SHAVED CUCUMBER, TOMATO ROMA, BASIL OIL, ENGLISH PARSLEY, SHREDDED CABBAGE, EDAMAME HUMMUS, MINT LEAVES, PONZU PEARLS, SEA SALT

CRAB & AVOCADO
23
CRAB MEAT, KANIKAMABOKO AVOCADO, PARMESAN CRISP, TOBIKKO, GOMA SAUCE, MESCLUN

YELLOWTAIL CARPACCIO SALAD
25
6PC HAMACHI SASHIMI, CHERRY TOMATOES, BABY RADDISH, PEASHOOT TENDRILS, CUCUMBER, PICKLED MYOGA, WASABI CITRUS

CRISPY RICE

SPICY TUNA (2PC)	18
TEMPURA ANKINMO & MENTAIKO MAYO (2PCS)	17
MISO COD (2PCS)	18

MISO SOUP

HAMAGURI CLAMS	12
FISH	10
VEGETARIAN	6

SIDES

SALMON & TOBIKO RICE	5
UMEBOSHI (PICKLED PLUM) RICE	4
SUSHI / STEAMED RICE	3
CAULIFLOWER RICE	5
KYURI & WAKAME SALAD	10
AJITAMA / ONSEN TAMAGO	5
BRAISED MUSHROOMS	5
MENTAIKO MAYO	3
WASABI TARTARE	3

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

DESSERT



LAVA CAKE with Ice-Cream	12
APPLE CRUMBLE TART with Ice-Cream	10
(PLS ASK OUR STAFF FOR OPTIONS AVAILABLE) HOUSE-MADE DESSERT	
(PLS ASK OUR STAFF FOR OPTIONS AVAILABLE) SELECTION OF GELATO/ICE-CREAM	6

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

THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar

Gluten-free option · Vegetarian option · Contains Nuts · Contains Prawns · Contains Egg · Contains Shellfish

DINNER MAINS

GRILLED FISH COLLAR
32

GRILLED FISH COLLAR WITH PICKLED GINGER & YUZU PONZU SAUCE,SHREDDED CABBAGE SALAD **(SALMON/HAMACHI)**

UNAGI DONBURI
28

GRILLED UNAGI, EGG COOKED IN DONBURI SAUCE, NORI, MUSHROOMS, ONIONS, SPRING ONIONS & RICE
(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

GARLIC GYU-DON
40

TENDERLOIN STEAK, DEEP-FRIED SOFT BOILED EGG, GARLIC CHIPS, RED WINE SAUCE, BRAISED MUSHROOMS & RICE (+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE /+10 SHAVED TRUFFLES)

CHICKEN KATSU & CURRY
30 (PLANT BASED OPTION AVAILABLE)

DEEP-FRIED BREADED CHICKEN THIGH , AJITAMA, JAPANESE COLESLAW, JAPANESE CURRY & YAKI ONIGIRI
(+3 MORE CURRY SAUCE)
(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

UNI UDON PASTA
38

UDON NOODLES, SEA URCHIN & PINE NUTS PESTO SAUCE, CAPERS, TOPPED WITH IKURA AND SEA URCHIN

GARLIC BUTTER UDON
29 (VEGETARIAN OPTION AVAILABLE)

STIR-FRIED CREAMY GARLIC BUTTER UDON WITH A CHOICE OF EITHER **HAMAGURI CLAMS OR TIGER PRAWNS**, ASPARAGUS & CHERRY TOMATOES

TFS PREMIUM AGLIO OLIO
38

HOKKAIDO SCALLOPS, TIGER PRAWNS, SHIO KOMBU, CRAB MEAT, SAKURA EBI, HOUSE-MADE GARLIC CHILLI OIL

SAKE BUTTER CLAMS
30

HAMAGURI CLAMS COOKED IN SAKE BUTTER SAUCE,PICKLED GINGER STRIPS, SERVED WITH YAKI ONIGIRI

DINNER SMALL PLATES

BEEF TATAKI TRUFFLE SHOYU, TERIYAKI LEEK SAUCE, GARLIC CHIPS	26
UNI & CRAB TARTLET (3PCS) BLACK LUMPFISH ROE	12
SOFT SHELL CRAB TEMPURA MENTAIKO MAYO	19
MISO BLACK COD KYURI WAKAME	21
TEMPURA SHISHITO PEPPERS GREEN TEA SALT	12
TRUFFLED EBI FRY (5PCS) WASABI TARTARE SAUCE	16
TERIYAKI MUSHROOM ARANCINI (3PCS) TOMATO PUREE & GARLIC AOILI	15
CHICKEN KARAAGE (6PCS) GARLIC AOILI	13
PAN-FRIED SALMON KIMCHI POTSTICKERS **PONZU & GINGER**	12
CHICKEN GYOZA (5PCS) PICKLED GINGER STRIPS & PONZU SAUCE	9
POTATO CHEESE MOCHI(3PCS) CITRUS PLUM SAUCE	12
CORN TEMPURA CITRUS PLUM SAUCE	14
EDAMAME BEANS SEASALT	9
MINI CHEESE BITES CITRUS PLUM SAUCE	8
SALMON KATSU SLIDER (1PC) WASABI TARTARE, IKURA	9
COLD CHASOBA SHOYU JELLY, DIPPING SAUCE, VEGAN CAVIAR, SPRING ONIONS	12
CHUKA IDAKO SEASONED BABY OCTOPUS	12

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