



Hidden Sushi Bar in Amoy Street

Like its namesake, The Flying Squirrel is a little hard to find—but once discovered, it's hard to forget. Tucked in a narrow alley off Amoy Street, our cosy, hole-in-the-wall hideout is where loyal guests return when they crave good food, a comforting drink, or a dose of familiar mischief.

Born from a love of travel, Japanese cuisine, indie coffee culture, art, and spirited conversation (often over sake or wine), The Flying Squirrel blends flavours and stories from New York, Melbourne, Tokyo—and of course, Singapore, our home base.

At The Flying Squirrel, we're taking a bold step toward sustainability by incorporating 20–30% plant-based creations into our menu—crafted with the same flair and creativity you've come to love.

Our plant-based dishes are entirely curated in-house using only fresh fruits, vegetables, and whole ingredients. We do not use processed plant-based alternatives—just honest, vibrant food that celebrates the natural goodness of produce.

 @THEFLYINGSQUIRRELSG



PRICES ON THE MENU ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE TAXES

DELUXE SHARING BOXES & CHEF'S SUSHI PLATTERS

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 
7 KINDS \$65

SUSHI ROLLS (MAKI & TEMAKI)

TFS SIGNATURE MAKI 30 (MAKI)

SOFT SHELL CRAB 24 (MAKI) / 13 (TEMAKI)

CRUNCHY UNAGI 23 (MAKI) / 12 (TEMAKI)

CALIFORNIA 16 (MAKI) / 9 (TEMAKI)

 SPICY MAGURO/SALMON 18 (MAKI) / 10 (TEMAKI)

EBI FRY 18 (MAKI) / 10 (TEMAKI)

NEGITORO 18 (MAKI) / 10 (TEMAKI)

MENTAIKO CHICKEN 18 (MAKI) / 10 (TEMAKI)

ABURI ENGAWA & OHBA 12 (TEMAKI)

ABURI GYU TERIYAKI 12 (TEMAKI)

NEGITORO, UNI & IKURA 19 (TEMAKI)

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



PLANT-BASED SUSHI ROLLS (MAKI & TEMAKI)

 PLANT-BASED SPICY "TOONA" 13 (MAKI) / 7 (TEMAKI)

PLANT-BASED CRUNCY UNAMI 14 (MAKI) / 8 (TEMAKI)

CLASSIC VEGETARIAN 13 (MAKI) / 7 (TEMAKI)

TEMPURA MUSHROOM DELIGHT 9 (TEMAKI)

ALA-CARTE SUSHI & SASHIMI

(MIN 3PCS PER ORDER - MIX & MATCH)

	Sashimi \$	Sushi \$		Sashimi \$	Sushi \$
SALMON	2.90	3.20	UGLY-CRAB		5.50
SALMON BELLY	3.50	3.80	UGLY-BARA		4.90
MAGURO	3.50	3.80	UGLY-AVOCADO		3.90
HAMACHI	3.80	4.10	PRETTY INARI		2.50
HAMACHI BELLY	4.00	4.30			
MEKAJIKI	3.50	3.80			
UNAGI 3PC	9	10			
ANAGO	9	9.30	TFS TAMAGO	2.50	2.80
ENGAWA	-	6.50	TOBIKO	4.20	4.50
HON CHUTORO	14.00	14.00	IKURA	7.70	8.00
			UNI	23.00	23.00
TAKO	2.50	2.80	GYU	10.00	10.00
TAKO WASABI	9.00	3.50			
IKA	2.50	2.80			
HOTATE	6.50	6.80			
AMAEBI	6	12			
AKA EBI	9	9.30			
EBI	2	2.30			

CARPACCIO (4PCS):

TRUFFLED HAMACHI 19

ABURI SALMON SKIN 17

MENTAIKO

LUNCH BENTOS

{DINE-IN: BENTO INCLUDES A SIDE
DISH, SALAD & MISO SOUP}

TFS PREMIUM SASHIMI 60

SALMON, SALMON BELLY, MAGURO & 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, MAGURO, ABURI TORO, ABURI ENGAWA, HAMACHI, AKA-EBI, ABURI IKA, 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 / CAULIFLOWER RICE)

GRILLED FISH COLLAR BENTO 32

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

CHICKEN KATSU & CURRY 29

DEEP-FRIED BREADED CHICKEN THIGH , AJITSUKE TAMAGO, JAPANESE CURRY & RICE
(+3 MORE CURRY SAUCE) (+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE / CAULIFLOWER RICE)

TEMPURA KAKIAGE YAMAKAKE CHASOBA 27

ASSORTED VEGETIABLES & 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)
(ASK FOR VEGAN OPTION)

LUNCH BENTOS

{DINE-IN: BENTO INCLUDES A SIDE
DISH, SALAD & MISO SOUP}

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 / CAULIFLOWER 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 / CAULIFLOWER RICE)

MISO SALMON DON 34

GRILLED MISO SALMON FILLET, KYURI & WAKAME SALAD, ONSEN EGG, NORI & RICE
(+2 UPGRADE FRIED SOFT BOILED EGG / +3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE / CAULIFLOWER 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)

JAPANESE TACOS

SEAWEED / WANTON SHELL

TUNA & AVOCADO 16
CRAB 16

YUZU SEAFOOD CEVICHE 18

EDAMAME HUMMUS & UME 12

(ABOVE ARE RECOMMENDED WITH SEAWEED SHELLS)

WASABI CHICKEN 14

TEMPURA AVOCADO & SHROOMS 15

(ABOVE ARE RECOMMENDED WITH WANTON SHELLS)

LUNCH SMALL PLATES

SOFT SHELL CRAB TEMPURA 19

TEMPURA SHISHITO PEPPERS 12

TRUFFLED EBI FRY (5PCS) 15

CRISPY RICE TUNA (2PCS) 18

CRISPY RICE TEMPURA ANKIMO, JAP CURRY 17

(ASK FOR VEGAN OPTION)

CHICKEN KARAAGE (6PCS) 12

CHICKEN GYOZA (5PCS) 9

POTATO CHEESE MOCHI(3PCS) 12

CORN TEMPURA 12

SALADS

MIXED SEAFOOD SALAD 22

SHOYU INFUSED DICED SASHIMI, WASABI CITRUS, TOBIKKO

CRAB & AVOCADO WITH PARMESAN CRISP 23

CRAB MEAT, MASHED AVOCADO, GOMA DRESSING, TOBIKKO, PARMESAN CRISP

EDAMAME HUMMUS & TOMA 19

TOMATO ROMA, EDAMAME HUMMUS, WASABI CITRUS, PINE NUTS, BASIL OIL



MISO SOUP

HAMAGURI 12

FISH 10

VEGETARIAN 6



OCT/NOV
Chef's Special 5-Course Lunch
\$48++

TIGER PRAWNS AGLIO OLIO PASTA

or

GRILLED SABA OCHAZUKE

or

MUSHROOM SHISO PESTO PASTA

Sides:

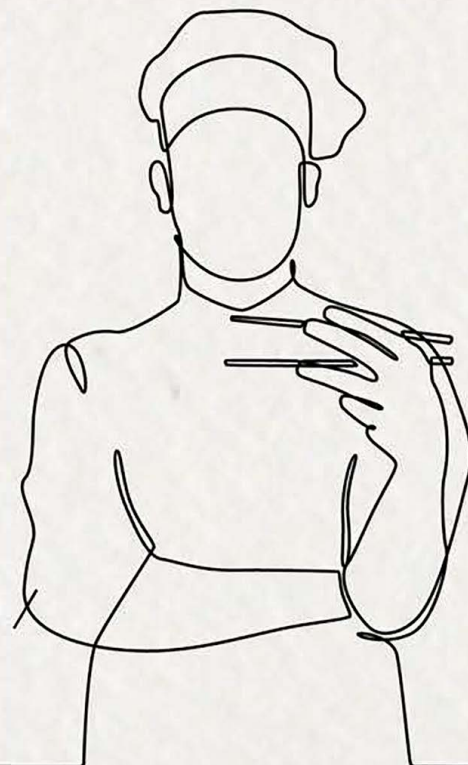
Salad and Miso Soup

Seasonal Side Dish

1pax Sashimi Moriawase
/ Plant-Based Temaki

Choose one:

Dessert Of The Day / Hot or Iced Coffee
Free-Flow Hot or Iced Green Tea



Sake of The Month

éks Sparkling Sake 720ml

Tochigi Prefecture | ABV 13%

\$95 / btl

Sawanoi Yuzu Sake

Tokyo | ABV 11%

\$10 glass of 60ml | \$23 for 180ml

Wines of The Month

House Wines

HH 12 | GLS 15 | BTL 69

Val d'Oca Prosecco DOC Extra Dry

(Veneto, Italy)

Durvillea Sauvignon Blanc

(Malbournough, New Zealand)

Capel Vale Cabernet Merlot

(Margaret River, Western Australia)

Selected Premium

HH 15 | GLS 18 | BTL 80

Astrolabe Marlborough

Chardonnay

(Marlborough, New Zealand)

Black Cottage Pinot Noir

(Central Otago, New Zealand)

Dinner Bites –
Monthly
Specials

FRIED CHEESE BITES

\$8

BAKED COD CRISPY RICE 2PC

\$18

DEEP-FRIED GOMA TOFU

\$12

Sides

Salmon Tobikko Rice \$5

Umeboshi Rice \$4

Cauliflower Rice \$5

Japanese Coleslaw \$10

Kyuri Wakame Salad \$10

Sushi / Steamed Rice \$3

Desserts

Lava Cake \$12

Apple Crumble Tart \$10

House-made Desserts \$12

Ice-cream (1 scoop) \$6



Bar Menu

SIGNATURE COCKTAILS

CLICK FOR MENU



Grapefruit
Caipirinha

RUM
GRAPEFRUIT
MINT
LIME JUICE

Tokyo Sour

JAPANESE WHISKY
YUZU
SIMPLE SYRUP, VEGAN FOAM



Gin Cucumber
Cooler

GIN
CUCUMBER
LIME JUICE
SIMPLE SYRUP

Lychee
Smash

GIN
FRESH LYCHEE
SHISO
ELDERFLOWER SYRUP, LIME JUICE,
TRIPLE SEC, TONIC WATER



Yuzu Prosecco

YUZU JUICE
SAKE
PROSECCO
SIMPLE SYRUP

Stargita

TEQUILA
STARFRUIT PUREE
TRIPLE SEC
LIME JUICE



Price is subject to 10% service charge & government taxes