



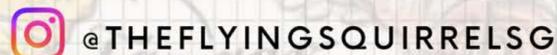
Hidden Sushi Bar in Amoy Street

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.



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

UNAGI CHIRASHI

36
DICED UNAGI, TAMAGO, CUCUMBER, IKURA, TOBIKO, SESAME SEEDS, ENOKI TEMPURA, SUSHI RICE

ULTIMATE TUNA LOVER

49
SHOYU MARINATED BLUEFIN CHUTORO, MAGURO SASHIMI, NEGITORO, GRATED YAM & CURED EGG YOLK ON 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	<u>CARPACCIO (4PCS):</u>		
AMAEBI	6	12	TRUFFLED HAMACHI	19	
AKA EBI	9	9.30	ABURI SALMON SKIN	17	
EBI	2	2.30	MENTAIKO		

JAPANESE TACOS (2PC)

SEAWEEED / WANTON SHELL

- TUNA & AVOCADO 16
- CRAB 16
- YUZU SEAFOOD CEVICHE 18
- EDAMAME HUMMUS & UME 12
- (ABOVE ARE RECOMMENDED WITH SEAWEEED SHELLS)
- WASABI CHICKEN 14
- TEMPURA AVOCADO & SHROOMS 15
- (ABOVE ARE RECOMMENDED WITH WANTON SHELLS)

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 PLANT BASED AVAILABLE

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 VEGETABLES & 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 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 VEGETARIAN OPTION)
- CHICKEN KARAAGE (6PCS) 12
- CHICKEN GYOZA (5PCS) 9
- POTATO CHEESE MOCHI(3PCS) 12
- CORN TEMPURA 12

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 PLANT BASED AVAILABLE

SALMON, TUNA, WHITE FISH, IKA, TAKO, EBI, INARI & TAMAGO TOPPED WITH TOBIKO

SUMMER CHIRASHI 26 PLANT BASED AVAILABLE

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 PLANT BASED AVAILABLE

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

TERIYAKI CHICKEN DON 25 PLANT BASED AVAILABLE

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)

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



SEASONAL SPECIALS

CNY Lou Hei 2026



(3rd Feb - 3rd Mar 2026. Dine-in & Take-away available)

- Double Happiness (2pax) - \$38
- Yu Sheng Platter

Regular \$98 / Large \$168 / \$98

Monthly Special Bites

Fried Sushi Trio \$15

Miso Cod Crispy Rice (2pc) \$18

Salmon Katsu Sliders \$9

Fried Cheese Bites \$8

Goma Tofu Mochi \$12

Sides & Add Ons:

Sushi Rice/Steamed Rice \$3

Umeboshi Rice \$4

Salmon Tobikko Rice \$6

Japanese Coleslaw \$5

Wafu Cauliflower Rice \$6

Mesclun Salad \$10

Desserts:

Lava Cake \$12

Apple Crumble \$10

House-made Desserts \$15

Single Scoop Ice-Cream \$6

Prices quoted in this menu are subject to service charge & GST

LUNCH SPECIALS

CHEF'S SPECIAL

lunch set \$48++

Choose your Mains:

Beef Soboro Don



Shio Kombu Marinara Spaghetti



Vegan Tempura Don

Customize your set:

Vegetarian Temaki

1pax Sashimi Moriawase

& a drink or dessert:

Dessert Of The Day

Iced/Hot Sencha

Iced/Hot Coffee

Salad, Side Dish & Miso Soup Included

Cocktails

Signature

\$23++



GRAPEFRUIT CAPRISSIMA
GRAPEFRUIT, RUM, LIME JUICE, MINT



TOKYO SOUR
JAPANESE WHISKY, YUZU, VEGAN FOAM



GIN KYURI COOLER
GIN, LIME JUICE, GINGER SYRUP, CUCUMBER



SHISO & LYCHEE SMASH
SHOCHU, TRIPLE-SEC, LIME JUICE, TONIC WATER



YUZU PROSECCO
YUZU, SAKE, PROSECCO



STARGITA
HOUSE-MADE PUREE, TEQUILA, TRIPLE SEC, LIME JUICE

CLICK FOR MENU