



### 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<br>\$ | Sushi<br>\$ |              | Sashimi<br>\$ | Sushi<br>\$ |
|---------------|---------------|-------------|--------------|---------------|-------------|
| 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        |              |               |             |

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)

## DINNER LARGE PLATES

### MISO SNOW COD 45

GRILLED MISO MARINATED SNOW COD, CAULIFLOWER RICE, GRILLED OYSTER MUSHROOM, BASIL OIL & KOMBU FOAM

### AGED NZ TENDERLOIN 68

SERVED WITH CARAMALISED ONION, GARLIC AIOLI, GRILLED ASSORTED VEGETABLES AND 2 SIDES DISHES OF YOUR CHOICE!

### SAKE BUTTER CLAMS 30

HAMAGURI CLAMS COOKED IN SAKE BUTTER SAUCE, KOMBU FOAM, SERVED WITH YAKI ONIGIRI

### TIGER PRAWN 3 STYLES 49

THIS IS FOR THE PRAWN LOVERS. TIGER PRAWNS COOKED 3 WAYS - KOMBU BUTTER, GARLIC AIOLI, SAKURA EBI

### GRILLED FISH COLLAR 32

GRILLED FISH COLLAR WITH YUZU PONZU SAUCE,SHREDDED CABBAGE SALAD. (SALMON/HAMACHI)

### SALMON MENCHI KATSU 29

BREADED SALMON PATE, WASABI TARTARE, YAKI ONIGIRI, CABBAGE SALAD, KYURI WAKAME

## DONBURI

### TFS GARLIC GYU-DON 39

PAN-SEARED GRASSFED RIBEYE, TEMPURA AJITAMAGO, BRAISED MUSHROOMS, RED WINE GARLIC SAUCE, MESCLUN

### PREMIUM UNAGI DON 40

GRILLED UNAGI KABAYAKI, UMEBOSHI RICE, JAPANESE SLAW, KYURI WAKAME, TEMPURA AJITAMAGO

### TERIYAKI TOFU DONBURI 25

DEEP-FRIED GOMA TOFU, KYURI WAKAME, BRAISED MUSHROOM DASHI SAUCE, KIZAMI NORI, PICKLES

### CHICKEN CURRY KATSU 29

CHICKEN THIGH KATSU, JAPANESE CURRY, JAPANESE SLAW, AJITAMAGO

(ASK FOR VEGAN OPTION)

## JAPANESE- STYLE PASTA

### TFS SEAFOOD & CRAB MEAT AGLIO E OLIO 36

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

### UNI UDON PASTA 38

UNI SAUCE, PINE NUTS PESTO, TOPPED WITH FRESH UNI & IKURA

### SHISO PESTO 26

HOUSE-MADE SHISO PESTO, ROASTED PINE NUTS, OYSTER MUSHROOMS, TEMPURA OHBA

GARLIC BUTTER UDON 29  
CHOICE OF: TIGER PRAWNS OR  
HAMAGURI CLAMS

## DINNER SMALL PLATES

SOFT SHELL CRAB TEMPURA 19

HOUSE-MADE POTSTICKERS 12

 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

 MINI CHASOBA, SHOYU JELLY, TOMATO & VEGAN  
CAVIAR 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:

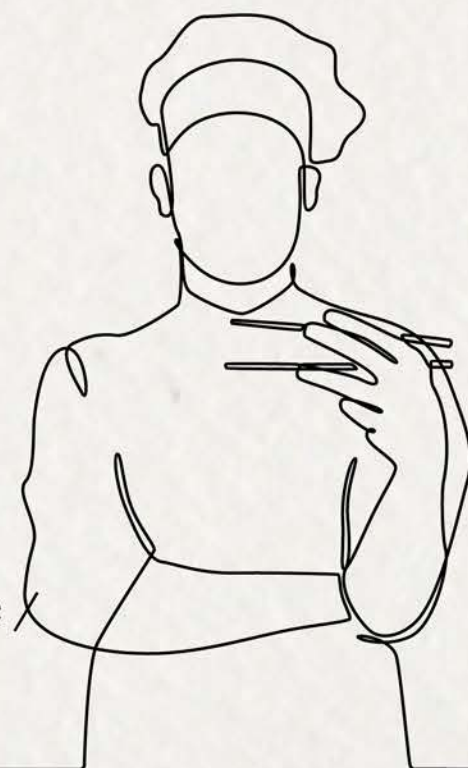
Salad and Miso Soup

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