



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

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

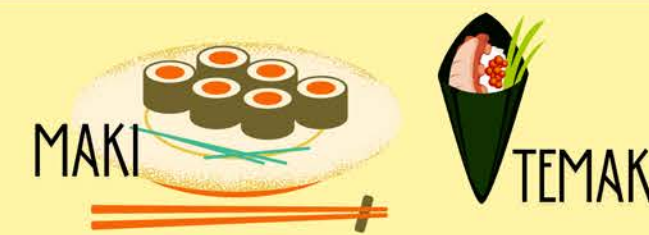
UNAGI CHIRASHI

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 & SEAWEEED

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)

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	<u>CARPACCIO (4PCS):</u>			
HOTATE	6.50	6.80	TRUFFLED HAMACHI	19		
AMAEBI	6	12	ABURI SALMON SKIN	17		
AKA EBI	9	9.30	MENTAIKO			
EBI	2	2.30				

JAPANESE TACOS (2PC)

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 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 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 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 AVAILABLE

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

SUMMER CHIRASHI 26 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 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 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)

LUNCH SMALL PLATES

SOFT SHELL CRAB TEMPURA 19	CHICKEN KARAAGE (6PCS) 12
 TEMPURA SHISHITO PEPPERS 12	CHICKEN GYOZA (5PCS) 9
TRUFFLED EBI FRY (5PCS) 15	POTATO CHEESE MOCHI(3PCS) 12
 CRISPY RICE TUNA (2PCS) 18	 CORN TEMPURA 12
 CRISPY RICE TEMPURA ANKIMO, JAP CURRY 17 (ASK FOR VEGETARIAN OPTION)	

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

House Wines of the Month

HH12 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)

Other Wines We Love

HH15 GLS 18 BTL 80

Astrolabe Marlborough Chardonnay
(Marlborough, New Zealand)

Black Cottage Pinot Noir
(Central Otago, New Zealand)

Sake of The Month

éks Sparkling Sake 720ml ❄️

Tochigi Prefecture | ABV 13%
\$95 / btl

Kikuhime Hiyaroshi ❄️ 🌡️ 🍲

Ishikawa | ABV 18% SMV -2
\$12 glass of 60ml | \$35 for 180ml

CHEF'S SPECIAL *lunch set* \$48++

Choose your Main:

Tiger Prawn
Aglio Olio

Grilled Saba
Ochazuke

Mushroom
Shiso Pesto
Pasta

Customize your set:

Plant-Based Temaki

1pax Sashimi
Moriawase

& a drink or dessert:

Dessert Of The Day

Iced/Hot Sencha

Iced/Hot Coffee

Salad, Side Dish & Miso Soup Included

Desserts

Lava Cake \$12

Apple Crumble Tart \$10

House-made Desserts \$12

Ice-cream (1 scoop) \$6

Monthly Special Bites

Fried Cheese Bites \$8

Miso Cod Crispy Rice (2pc) \$18

Japanese Coleslaw \$5

Wafu Cauliflower Rice \$6

Goma Tofu Mochi \$12

Salmon Tobikko Rice \$6

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

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