

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



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

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



Fresh
as a
Nut!

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

TFS CUT ROLLS (MAKI)

	MAKI	TEMAKI
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



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

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

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

DINNER SMALL PLATES

TERIYAKI MUSHROOM ARANCINI (3PCS)

TOMATO PUREE & GARLIC AOILI

15

CHICKEN KARAAGE (6PCS)

GARLIC AOILI

13

PAN-FRIED CHICKEN POTSTICKERS

MENTAIKO MAYO 🍳

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

TRUFFLED HAMACHI CARPACCIO

4PCS HAMACHI SASHIMI, SHAVED TRUFFLES & MESCLUN SALAD

19

ABURI SALMON SKIN & MENTAICO MAYO

4PCS ABURI SKIN SERVED WITH MESCLUN SALAD 🍳

17

CHUKA IDAKO 🦞

SEASONED BABY OCTOPUS

12

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 🌿

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

SALADS

REFRESHING TOMATO & CUCUMBER

19
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



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