


# THE FLYING SQUIRREL

A Hole-In-A-Wall Sushi Bar

 Gluten-free option  Vegetarian option  Contain Nuts

SASHIMI / SUSHI

Min. 3pcs  
Mix & Match



	sashimi \$	sushi \$
SALMON	2.90	3.20
SALMON BELLY	3.50	3.80
MAGURO	3.30	3.50
HAMACHI	3.80	4.10
HAMACHI BELLY	4.00	4.30
MEKAJIKI	3.50	3.80
UNAGI 3pc	9	10
ANAGO	7	7.50
ENGAWA	-	6.50



	sashimi \$	sushi \$
TAKO	2.50	2.80
IKA	2.50	2.80
HOKKIGAI	3.50	3.50
HOTATE	6.50	6.80
AMAEBI	6	12
AKA EBI	9	9.30
EBI	2	2.30



	sashimi \$	sushi \$
TFS TAMAGO	2.50	2.80
INARI 	2	2.30
TOBIKO	4.20	4.50
IKURA	7.70	8.00

Seasonal Items

From Japan

HIRAME  
CHU-TORO  
A4 WAGYU  
UNI



please  
check with  
us

SASHIMI DELUXE BOX 65 

SALMON, TUNA, WHITE FISH, HOTATE, IKURA, AKA-EBI, NEGITORO UNI TARTARE

SUSHI DELUXE BOX 70

SALMON BELLY, TORO, WHITE FISH, IKA, AKA-EBI, CRAB & AVO MAKI

VEGETARIAN DELUXE BOX 50 

4KINDS (8PC) VEGETARIAN SUSHI, KAPPA MAKI, TOMA SALAD


SALMON HARASU PLATTER 25

FATTIEST & JUICIEST PART OF THE SALMON, SERVED SASHIMI STYLE TWO WAYS - ABURI & RAW

WAGYU TRIO SUSHI 38



3PC ABURI WAGYU SUSHI WITH PREMIUM SEASONAL TOPPINGS

CHEF'S SELECTION SUSHI PLATTER

5 KINDS \$45 | \$35 (VEG)   
7 KINDS \$65

DELUXE BOXES / SPECIALS


MAKI / TEMAKI


	MAKI	TEMAKI
TFS SIGNATURE MAKI	30	-
SOFT SHELL CRAB	22	11
CRUNCHY UNAGI	22	11
CALIFORNIA	16	8
SPICY MAGURO	18	9
SPICY SALMON	18	9
EBI FRY	16	8
VEGETARIAN 	10	6
TEMPURA ENOKI 	11	7
NEGITORO	19	10
SUPER CALIFORNIA	28	15
SALMON BELLY TEMPURA	-	12

## CHIRASHI BOWLS

TFS PREMIUM CHIRASHI  
40


UNAGI CHIRASHI  
30

O-KU'S BARA CHIRASHI   
42

SALMON & IKURA DON   
35

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## SEAWEED SHELL

 TUNA & AVOCADO 16

CRAB 16

  VEGETARIAN 12

## JAPANESE TACOS



## WANTON SHELL

TAKO 12

WASABI CHICKEN 14 

## SALADS

**MIXED SEAFOOD** 

22

ASSORTED DICED SASHIMI, SALMON  
SASHIMI, GARDEN SALAD & GOMA DRESSING

**CRAB & AVOCADO** 

19

KANIKAMABOKO, AVOCADO, LOTUS ROOT  
CHIPS, WAFU DRESSING

**WASABI CHICKEN TARTARE**  

17

CHICKEN WASABI TARTARE, ROCKET LEAVES  
MIX SALAD, ROASTED ALMONDS, EDAMAME  
BEANS, BURNT ORANGE, WAFU DRESSING ON  
THE SIDE

**ORGANIC TOMA**  

14

ORGANIC TOMATO, ONION, SEAWEED,  
CUCUMBER & ICE PLANT / SEASONAL HERB  
WITH WASABI CITRUS DRESSING ON THE  
SIDE

**SMOKED DUCK & LYCHEE**

16

CHARRED SMOKED DUCK, ASPARAGUS, ROCKET  
LEAVES, CUCUMBER, POMEGRANATE SEEDS,  
LYCHEE & MINT

## MISO SOUP

HAMAGURI CLAMS 12

FISH 8


 VEGETARIAN 5

## SMALL BITES

SOFT SHELL CRAB TEMPURA 19

TEMPURA SHISHITO PEPPERS  15

TRUFFLED EBI FRY (5PCS) 15


TAKO WASABI  9

KAKI FRY (3PCS) 9

CHICKEN KARAAGE (6PCS) 12

CHICKEN GYOZA (5PCS) 9

PAN-FRIED TRUFFLE GYOZA (6PCS) 15

PUMPKIN KOROKKE (3PCS)  9

CORN TEMPURA   12

TATAMI IWASHI 9

FUGU MIRIN 15

MINI CHASOBA 6

SMOKED ORGANIC ONSEN EGG WITH IKURA  
(ADD UNI \$15) 10

## FUSION TAPAS

UNI SHOOTER 20

WAGYU SCOTCH EGG 18

CRAB & AVO BRUSCHETTA  19

SPICY SALMON BRUSCHETTA 18

TUNA OR SALMON & AVO TARTARE  
(SERVED WITH RAW EGG YOLK) 15

TRUFFLE HAMACHI CARPACCIO 26

TFS ABURI SALMON CARPACCIO 25

WAGYU, UNI & FOIE GRAS 60

NEGITORO UNI (1 SPOON) 15

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## SHARING PLATTERS

### TRUFFLED ORGANIC RIBEYE STEAK

45

200G NZ ORGANIC RIBEYE COOKED TO MEDIUM, 5-6G SHAVED TRUFFLES, ROASTED BABY POTATOES

### PAN-FRIED TIGER PRAWNS OR SOFT SHELL CRAB TEMPURA

37

SERVED WITH HOUSE-MADE EGG YOLK SAUCE

### GRILLED FISH COLLAR

23

GRILLED SALMON FISH COLLAR WITH YUZU PONZU SAUCE, SHREDDED CABBAGE SALAD

### SEAFOOD EGGPLANT GRATIN

29

BAKED SEAFOOD IN EGGPLANT WITH CREAMY MISO, TOPPED WITH TOBIKO & ROCKET

### WAGYU BURGER PATE

36

BUNLESS BURGER PATE SERVED WITH HOUSE-MADE RED WINE SAUCE & MESCLUN SALAD

### GRILLED SALMON BELLY

25

GRILLED & SLIGHTLY SPICY FATTY SALMON BELLY, SERVED WITH SHREDDED CABBAGE SALAD

### MISO GINDARA

32

GRILLED MISO MARINATED BLACK COD WITH ROASTED ASPARAGUS & SWEET POTATOES

### OKU'S UNAGI DON

34

GRILLED UNAGI, TAMAGO & PICKLED RICE

### KUROBUTA CURRY

28

DEEP-FRIED BREADED BLACK PORK CUTLET WITH JAPANESE CURRY AND SEAWEED SESAME RICE CAKES

### TRUFFLE STEAK DONBURI

37

NZ ORGANIC RIBEYE COOKED TO MEDIUM, TONKATSU SAUCE OMELETTE, SHAVED TRUFFLES, ROCKET LEAVES.

### TERIYAKI SALMON FILLET

28

PAN-FRIED SALMON FILLET, TERIYAKI SAUCE, MESCLUN SALAD.

### TERIYAKI PORK LOIN

22

PAN-FRIED KUROBUTA PORK, TERIYAKI SAUCE, BRAISED MUSHROOMS

### WAGYU UDON SOUP

30

GRILLED WAGYU MEAT PATE, UDON, TEMPURA ENOKI, LEEK, SESAME SEEDS, SPRING ONIONS, WAKAME SERVED WITH CLEAR KONBU BROTH

### GARLIC BUTTER CLAM UDON

25

STIR-FRIED CREAMY GARLIC BUTTER UDON LINGUINE WITH HAMAGURI CLAMS, ASPARAGUS & CHERRY TOMATOES

### FOIE GRAS AGLIO OGLIO

32

STIR-FRIED RAMEN NOODLES WITH CHILI FLAKES, SMOKED DUCK & FOIE GRAS

### TIGER PRAWNS AGLIO OGLIO

26

STIR-FRIED RAMEN NOODLES WITH CHILI FLAKES, ASPARAGUS & TIGER PRAWNS

## DINNER MAINS

## NOODLES

## SIDES

SUSHI RICE \$2.50

STEAMED JAPANESE RICE \$2

SALMON & TOBIKO RICE \$3

MESCLUN SALAD \$3

TRUFFLED ROASTED BABY POTATOES \$5