

THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar



Gluten-free option



Vegetarian option



Contain Nuts

{SIDE SALAD & MISO SOUP INCLUDED FOR THIS DINE-IN MENU}

EXECUTIVE SET LUNCH

TFS PREMIUM SASHIMI BENTO

60

SALMON, SALMON BELLY, TUNA, TORO, WHITE FISH, HOTATE, AKA-EBI, IKURA, UNI.

SERVED WITH SIGNATURE ABURI SALMON & TOBIKO RICE

TFS PREMIUM SUSHI BENTO

58

SALMON, SPICY SALMON BELLY, TRUFFLED TORO, WHITE FISH YUZU KOSHO, AMAEBI, TOBIKO, CRABMEAT AVOCADO INARI, IKURA & TAMAGO

NZ ORGANIC RIBEYE BENTO

38

200G STEAK COOKED TO MEDIUM, GRILLED VEGETABLES, WASABI, GARLIC SAUCE & GARLIC CHIPS.

(+2 FOR JAPANESE STEAMED RICE / +4 SALMON & TOBIKO RICE)

GRILLED SALMON COLLAR BENTO

28

GRILLED FISH COLLAR SERVED WITH UME BOSHI RICE

CHEF SURPRISE BENTO

35

5-COURSE BENTO STYLE LUNCH THAT VARIES BASED ON SEASONAL INGREDIENTS

TRUFFLE STEAK DONBURI

37

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

VEGETARIAN

SUPER HEALTHY BENTO

20

COLD CHASOBA WITH SOBA JELLY, DIPPING SAUCE, SEAWEED & WHITE SESAME, KAPPA MAKI

VEGAN BENTO

19

MISO GRILLED EGGPLANT, SHISO & ROASTED SESAME RICE, FRUITS

ASSORTED SASHIMI BENTO

27

SALMON, TUNA, WHITE FISH, HOTATE, TAKO, IKURA, AKA-EBI

(+2 FOR JAPANESE STEAMED RICE / +4 SALMON & TOBIKO RICE)

ASSORTED SUSHI BENTO

28

SALMON, TUNA, WHITE FISH, IKA, SURF CLAM, EBI, INARI & TAMAGO

SUMMER CHIRASHI BENTO

26

ASSORTED DICED SASHIMI COATED WITH HOUSE-MADE SHOYU BASE SERVED ON TOP OF RICE, TOPPED WITH TOBIKO & SEAWEED

(+4 TO UPGRADE TO SALMON & TOBIKO RICE)

UNAGI DONBURI BENTO

24

BRAISED UNAGI IN POACHED EGG SAUCE WITH ONIONS, SCALLIONS & SEAWEED

KUROBUTA CURRY BENTO

28

DEEP-FRIED PORK CUTLET SERVED WITH JAPANESE CURRY WITH POTATOES, CARROTS, PICKLES & RICE

TERIYAKI CHICKEN BENTO

23

GRILLED THIGH IN TERIYAKI SAUCE, ONSEN EGG, SEAWEED & RICE

(+4 TO UPGRADE TO SALMON & TOBIKO RICE)

WAGYU HAMBURG BENTO

32

WAGYU PATE (3PCS) COOKED TO MEDIUM SERVED WITH DEMI GLACE SAUCE, GARLIC CHIPS & RICE

TERIYAKI BUTADON BENTO

25

PAN-SEARED KUROBUTA LOIN, ONSEN TAMAGO, PICKLES & RICE




ALL TIME FAVOURITES

Stay Hydrated **TAKE \$2 OFF**
MOCKTAILS

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE TAXES.

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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	7	7.50
ENGAWA	-	6.50



	sashimi \$	sushi \$
TAKO	2.50	2.80
IKA	2.50	2.80
HOKKIGAI	3.20	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

DELUXE BOXES / SPECIALS

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 30

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


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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SEAWEEED 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

PUMPKIN KOROKKE (3PCS)  9

CORN TEMPURA   12

SIDES

SALMON & TOBIKO RICE \$5

UMEBOSHI (PICKLED PLUM) RICE \$4 

SUSHI / STEAMED RICE \$3

KYURI & WAKAME SALAD \$10 

MESCLUN SALAD \$3 

TRUFFLED ROASTED BABY POTATOES \$10 