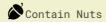
THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar







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

TFS PREMIUM SASHIMI BENTO (28)



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

SERVED WITH SIGNATURE ABURI SALMON & TOBIKO RICE

TFS PREMIUM SUSHI BENTO

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

NZ ORGANIC RIBEYE BENTO



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

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

GRILLED SALMON COLLAR BENTO

GRILLED FISH COLLAR SERVED WITH UME BOSHI

CHEF SURPRISE BENTO



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

SUPER HEALTHY BENTO



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

VEGAN BENTO

MISO GRILLED EGGPLANT, SHISO & ROASTED SESAME RICE , FRUITS

ASSORTED SASHIMI BENTO (2)



SALMON, TUNA, WHITE FISH, HOTATE, TAKO, IKURA, AKA-EBI (+2 FOR JAPANESE STEAMED RICE / +4 SALMON & TOBIKO RICE)

ASSORTED SUSHI BENTO

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

SUMMER CHIRASHI BENTO



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

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

KUROBUTA CURRY BENTO

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

TERIYAKI CHICKEN BENTO

GRILLED THIGH IN TERIYAKI SAUCE, ONSEN EGG, SEAWEED & RICE (+4 TO UPGRADE TO SALMON & TOBIKO RICE)

WAGYU HAMBURG BENTO

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

TERIYAKI BUTADON BENTO

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



THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar



(K) Gluten-free option Vegetarian option 🔗 Contain Nuts



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
Constitution	sashimi S	sushi S
%	Ÿ	Ÿ
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
	_	2.00
	cachimi	euchi

(Control of the Control of the Contr	sashimi \$	sushi \$
TFS TAMAGO INARI	2.50	2.80
TOBIKO	4.20	4.50
IKURA	7.70	8.00

Seasonal Items From Japan **HIRAME** CHU-TORO A4 WAGYU UNT



SASHIMI DELUXE BOX 65 (2)

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

CHIRASHI BOWLS

TFS PREMIUM CHIRASHI 40

O-KU'S BARA CHIRASHI 🛞 42

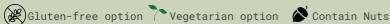
UNAGI CHIRASHI 30

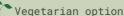
SALMON & IKURA DON 35



THE FLYING SQUIRREL

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SEAWEED SHELL

JAPANESE TACOS

WANTON SHELL



TUNA & AVOCADO 16

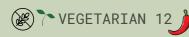
CRAB 16



TAKO 12

WASABI CHICKEN 14





MIXED SEAFOOD ()



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

CRAB & AVOCADO

KANIKAMABOKO, AVOCADO, LOTUS ROOT CHIPS, WAFU DRESSING

WASABI CHICKEN TARTARE



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

THE SIDE

ORGANIC TOMA

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

SMOKED DUCK & LYCHEE

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

HAMAGURI CLAMS 12

FISH 8

> VEGETARIAN 5

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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

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 >