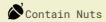
# THE FLYING SQUIRREL

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



37

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

## TRUFFLE STEAK DONBURI



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

#### PORK KATSU WITH JAPANESE CURRY **BENTO**

DEEP-FRIED BREADED PORK CHOP 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

<b>E</b>	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

(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 CHU-TORO. \$14 A4 WAGYU. \$14 UNI. \$23



#### SASHIMI DELUXE BOX 65 (28)

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

	TFS SIGNATURE MAKI	30
EMAKI	SOFT SHELL CRAB CRUNCHY UNAGI	22 22
L E M	CALIFORNIA SPICY MAGURO	16 18
	SPICY SALMON	18 16
MAKI	EBI FRY	10
_	VEGETARIAN TEMPURA ENOKI	11

NEGITORO SUPER CALIFORNIA SALMON BELLY TEMPURA

6 7 19 10 28 15 12

MAKT

**TEMAKI** 

#### CHIRASHI BOWLS

TFS PREMIUM CHIRASHI 40

O-KU'S BARA CHIRASHI 🛞 42

UNAGI CHIRASHI 30

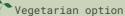
SALMON & IKURA DON 35



# THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar







#### SEAWEED SHELL

#### JAPANESE TACOS

#### WANTON SHELL



TUNA & AVOCADO 16

**TAKO 12** 



WASABI CHICKEN 14



CRAB 16



### 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, WALNUTS, EDAMAME BEANS, BURNT ORANGE, WAFU DRESSING ON THE

# ORGANIC TOMA ( )



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

#### **SMOKED DUCK & LYCHEE**

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

HAMAGURI CLAMS 12

FISH 8

► VEGETARIAN 5

SOFT SHELL CRAB TEMPURA 19 TEMPURA SHISHITO PEPPERS 15 TRUFFLED EBI FRY (5PCS) 15 TAKO WASABI 9 KAKI FRY (3PCS) 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 >