

THE FLYING SQUIRREL

A Hole-In-The-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	3.50	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

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



Direct
From
Japan



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

CHEF'S SELECTION SUSHI PLATTER

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

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

ORGANIC TOMA   

14

CHERRY TOMATO VINAIGRETTE, 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

37

SERVED WITH HOUSE-MADE EGG YOLK SAUCE

GRILLED FISH COLLAR

25

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

SOFT SHELL CRAB TEMPURA

37

SERVED WITH HOUSE-MADE EGG YOLK SAUCE

MISO GINDARA

32

GRILLED MISO MARINATED BLACK COD SERVED WITH KYURI & WAKAME SALAD

OKU'S UNAGI DON

34

GRILLED UNAGI, TAMAGO & UMEBOSHI RICE

PORK KATSU 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

30

PAN-FRIED SALMON FILLET, TERIYAKI SAUCE, KYURI & WAKAME 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

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 