

THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar

Gluten-free option Vegetarian option Contain Nuts Contain Prawns

LUNCH BENTOS

EXECUTIVE SET LUNCH

TFS PREMIUM SASHIMI

60

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

(SERVED WITH SIGNATURE ABURI SALMON & TOBIKO RICE)

TFS PREMIUM SUSHI

58

SALMON, SPICY SALMON BELLY, TRUFFLED TORO, WHITE FISH YUZU KOSHO, AKA-EBI, CRABMEAT AVOCADO INARI, TAMAGO WITH IKURA.

WAGYU & CAMELISED ONION

42

WAGYU RUMP STEAK, CAMELISED ONION SAUTEED WITH GARLIC SAUCE, SERVED WITH STEAMED RICE. (+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

GRILLED SALMON COLLAR BENTO

30

GRILLED FISH COLLAR SERVED WITH PICKLED CABBAGE AND UMEBOSHI RICE.

CHEF SURPRISE BENTO

40

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

CHICKEN KATSU & CURRY

29

DEEP-FRIED BREADED CHICKEN THIGH, SERVED WITH WASABI TARTARE, AJITSUKE TAMAGO, JAPANESE CURRY & RICE.

(+3 MORE CURRY SAUCE)

(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

PLANT BASED

PB SUMMER CHIRASHI

20

ASSORTED HOUSE-CURED FRUITS & VEGETABLES, SERVED ON TOP OF SUSHI RICE, TOPPED WITH VEGAN CAVIARS & SEAWEED.

(+3 TO UPGRADE TO UMEBOSHI RICE)

ASSORTED PB SUSHI

24

ASSORTED 5PC PLANT-BASED/VEGETARIAN SUSHI + MAKI.

ALL TIME FAVOURITES

ASSORTED SASHIMI

27

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

(+2 FOR JAPANESE STEAMED RICE / +3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

ASSORTED SUSHI

28

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

SUMMER CHIRASHI

26

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

(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

UNAGI DONBURI

26

GRILLED UNAGI, DASHI EGG SAUCE WITH MIX MUSHROOMS, ONIONS, SCALLIONS & SEAWEED.

(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

TERIYAKI CHICKEN DON

24

PAN-FRIED THIGH, TERIYAKI SAUCE, ONSEN/AJITAMA TAMAGO, SEAWEED, GARLIC CHIPS & RICE.

(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

TERIYAKI SALMON FILLET

34

PAN-FRIED SALMON FILLET, TERIYAKI SAUCE, KYURI & WAKAME SALAD & RICE ON THE SIDE.

(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

TRUFFLE GYU-DON

39

SLOW COOKED BEEF CHEEKS, RUNNY EGG OMELETTE, SHAVED TRUFFLE & RICE.

(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

KAMO ROSU DON

29

MISO GLAZED DUCK BREAST SERVED WITH RICE & AJITSUKE TAMAGO.

(+3 UMEBOSHI RICE / +4 SALMON & TOBIKO RICE)

THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar

Gluten-free option Vegetarian option Contain Nuts Contain Prawns

ALA-CARTE MENU

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	9	9.30
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:** CHU-
TORO \$14
A4 WAGYU \$14
UNI \$23



Fresh
as a
Nut!

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 29

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	24	11
CRUNCHY UNAGI	23	11
CALIFORNIA	16	8
SPICY MAGURO	18	9
SPICY SALMON	18	9
EBI FRY	16	8
VEGETARIAN	12	6
PLANT-BASED SPICY MAKI	13	7
PLANT-BASED CRUNCHY MAKI	13	7
NEGITORO	19	10
SUPER CALIFORNIA	28	14
SALMON BELLY TEMPURA	-	10

CHIRASHI BOWLS

TFS PREMIUM CHIRASHI
40





UNAGI CHIRASHI
30

O-KU'S BARA CHIRASHI
42

PLANT-BASED CHIRASHI
25


THE FLYING SQUIRREL

A Hole-In-The-Wall Sushi Bar


 Gluten-free option  Vegetarian option  Contain Nuts  Contain Prawns

JAPANESE TACOS

 SEAWEED SHELL/WANTON SHELL

 TUNA & AVOCADO 16

CRAB 16

 YUZU SEAFOOD CEVICHE 18 




TAKO 12

WASABI CHICKEN 14 

VEGETARIAN 12 

MIXED SEAFOOD

22

ASSORTED DICED SASHIMI, SALMON SASHIMI, GARDEN SALAD & GOMA DRESSING (YUZU DRESSING FOR )

SALADS

CRAB & AVOCADO

19

KANIKAMABOKO, AVOCADO, LOTUS ROOT CHIPS, WAFU DRESSING

ORGANIC TOMA

15

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

SOFT SHELL CRAB TEMPURA

19

TEMPURA SHISHITO PEPPERS 

15

TRUFFLED EBI FRY (5PCS)

15

TAKO WASABI 

9

CHICKEN KARAAGE (6PCS)

12

CHICKEN GYOZA (5PCS)

9

POTATO CHEESE MOCHI (3PCS) 

12


CORN TEMPURA  

12

SMALL BITES

SIDES


SALMON & TOBIKO RICE 5


UMEBOSHI (PICKLED PLUM) RICE  4

SUSHI / STEAMED RICE   3

KYURI & WAKAME SALAD  8

MESCLUN SALAD   3

TRUFFLED ROASTED BABY POTATOES  9

MINI CHASOBA WITH SHOYU JELLY & VEGAN CAVIAR  12

MISO SOUP

HAMAGURI CLAMS

12

FISH

10

VEGETARIAN 

6

DESSERT

MATCHA CREPE CAKE WITH AZUKI BEANS

12

STRAWBERRY CHEESECAKE

10

CHOCOLATE CREME PUDDING

12

(PLS ASK OUR STAFF FOR AVAILABILITY)
SELECTION OF GELATO/ICE-CREAM
(+2 WAFER)

6