

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

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

DELUXE BOXES / SPECIALS

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
PLANT-BASED SPICY MAKI	12	7
PLANT-BASED CRUNCHY MAKI	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

PLANT-BASED CHIRASHI
25

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WAGYU & TIGER EBI MEDLEY

85

OUR TAKE ON SURF & TURF, TFS STYLE!
WAGYU RUMP, TIGER PRAWNS, KOMBU BUTTER, BRAISED MUSHROOMS AND TRUFFLED POTATOES.

**GREAT FOR
SHARING**

GRILLED FISH COLLAR

26

GRILLED FISH COLLAR WITH YUZU PONZU SAUCE, SHREDDED CABBAGE SALAD.
(SALMON/HAMACHI)

SEAFOOD EGGPLANT

29

CREAMY MISO SEAFOOD BAKED IN EGGPLANT, TOPPED WITH TOBIKO & MESCLUN SALAD.

TIGER PRAWN 3 STYLES

48

THIS IS FOR THE PRAWN LOVERS.
TIGER PRAWNS COOKED 3 WAYS - KOMBU BUTTER, GARLIC AIOLI, KO EBI.

SPICY SOFT SHELL CRAB

30

SOFT SHELL CRAB TEMPURA SERVED WITH SEASONAL VEGETABLES SPICY JAPANESE CURRY.

DINNER MAINS

MISO GINDARA

32

GRILLED MISO MARINATED BLACK COD SERVED WITH KYURI & WAKAME SALAD

GRILLED UNAGI DON

34

GRILLED UNAGI, AJITAMA TAMAGO & UMEBOSHI RICE

PREMIUM DUROC PORK KATSU

32

DEEP-FRIED BREADED CHESTNUT DUROC LOIN WITH JAPANESE CURRY AND SEAWEEED SESAME RICE CAKES

TRUFFLE GYU-DON

38

SLOW COOKED SHORT RIBS, RUNNY EGG OMELETTE, SHAVED TRUFFLE & RICE.
(+4 UMEBOSHI RICE / +5 SALMON & TOBIKO RICE)

WAGYU & CARAMALISED ONION

42

WAGYU RUMP STEAK, CAMELISED ONION SAUTEED WITH GARLIC SAUCE.

BRAISED CHASHU WITH SENCHA INFUSED PICKLED CABBAGE

29

BRAISED CHESTNUT DUROC PORK CHASHU, PICKLED CABBAGE, AJITAMA TAMAGO

UNI PASTA

38

SQUID INK PASTA, SEA URCHIN SAUCE, CURED EGGYOLK, IKURA, FRESH UNI

GARLIC BUTTER CLAM UDON

27

STIR-FRIED CREAMY GARLIC BUTTER UDON LINGUINE WITH HAMAGURI CLAMS, ASPARAGUS & CHERRY TOMATOES

TFS PREMIUM AGLIO OGLIO

32

SQUID INK PASTA, TIGER PRAWNS, SHIO KOMBU, SAKURA EBI, SEAWEEED

SHISO PESTO UDON

26

HOUSE-MADE PESTO, UDON NOODLES

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

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JAPANESE TACOS

 SEAWEED SHELL / WANTON SHELL

 TUNA & AVOCADO 16

CRAB 16

 YUZU SEAFOOD CEVICHE 18



TAKO 12


WASABI CHICKEN 14 

VEGETARIAN 12 

SALADS

MIXED SEAFOOD

22

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

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.

FUSION TAPAS

UNI SHOOTER 20

CRAB & AVO BRUSCHETTA (3pcs)  19

SPICY SALMON BRUSCHETTA (3pcs) 18

TUNA OR SALMON & AVO TARTARE 15
(SERVED WITH RAW EGG YOLK)

TRUFFLE HAMACHI CARPACCIO 26

TFS ABURI SALMON CARPACCIO 25

JAPANESE PRAWN COCKTAIL 25


KOMBU BUTTER & IKURA (2pcs) 18

SMALL BITES

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


PAN-FRIED TRUFFLE GYOZA (6PCS) 16

POTATO CHEESE MOCHI (3PCS)  12

CORN TEMPURA   12

TATAMI IWASHI 9

FUGU MIRIN 15


MINI CHASOBA  6

SMOKED ORGANIC ONSEN EGG WITH IKURA (ADD UNI \$15) 10

MISO SOUP

HAMAGURI CLAMS 12

FISH 8

VEGETARIAN  5

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